



WEDDINGS



Weddings at Oak Hills Country Club

It's happening — you're getting married.

Oak Hills Country Club is the perfect place to celebrate your amazing day. From the rehearsal dinner and ceremony, to the reception and gift opening, our experienced and professional staff will help with even the smallest detail.

Linden Terrace is the ideal location for a wedding with a beautiful view of the fountains and lake, and the room can seat more than 250 guests with a dance floor. Our event coordinator will work with you to select the best option from our innovative menu or create something special just for you. When you book your event with Oak Hills, we're there every step of the way to ensure your day is as you imagine.

Oak Hills can help with everything before the big day too. Look to Oak Hills as the one-stop wedding venue and plan all your bridal activities at the Club, including:

- Bridal showers
- Bachelor and bachelorette parties
- Rehearsal dinner
- Wedding ceremony
- Wedding reception
- Gift opening
- Brunch

Our clubhouse features five different event spaces to host any celebration big or small:

- Linden Terrace
- Linden Terrace Lounge
- The Balcony
- The Bunker

Enjoy the magic of the day and leave the details to us.



Our Services

Oak Hills Country Club realizes every event is different, and we can help plan and execute any type of event. Our full-service clubhouse features more than 8,000 square feet of event space to host events big and small.

This banquet menu provides options for hors d'oeuvres, plated dinners and buffets. If you don't find exactly what you're looking for, we can create a custom menu for your event.

When you book your event at Oak Hills, you'll receive:

- A professional Event Manager to assist with event planning
- Extensive culinary options
- Complimentary menu tasting
- Professional bar and service staff
- Tables and chairs for your event
- All set-up and clean-up services
- In-house banquet linens, skirting, and linen napkins
- All dinner and serviceware
- Votive candles on each table

Facility Rental Fees

As a member of Oak Hills you have the ability to use any of the Club's banquet facilities at no rental charge. Non-members can rent any of the banquet facilities and are charged the following room rental fees. All events are charged tax and a 20 percent service charge.

Linden Terrace	\$1,000
The Balcony	\$100
The Bunker	\$100
Event Lawn	\$350



Important Details

Food and Beverage Guidelines

All food and beverage consumed on site must be purchased through Oak Hills Country Club except themed desserts such as wedding cakes, birthday cakes and mints. **Left-over food may not leave the premises.**

All Nebraska state liquor laws, including, but not limited to drinking age, will be observed and enforced. Oak Hills Country Club staff reserves the right to refuse service to anyone on the basis of such laws. Our policy prohibits alcoholic beverages from being brought on or removed from the Oak Hills Country Club premises. No alcoholic beverages will be served without valid I.D. Only one drink may be served per person at any one time. Any person attempting to serve an alcoholic beverage to a minor will be asked to leave the premises. The consumption of alcoholic beverages by a minor is a serious violation of state and federal laws and will be treated as a crime. Our staff is fully trained to ask for age identification from any person who appears to be under the age of 21 and is trying to obtain alcohol. We ask you inform any guests who may be under the legal drinking age of our policy.

Guarantee and Cancellation

A signed contract is required to secure your event date, and a deposit of \$1,000 may also be required. A cancellation within 120 days of a Friday or Saturday event or 90 days of a Sunday through Thursday event will forfeit the deposit if it was paid. If a cancellation occurs within 30 days of the event, the event host is responsible for and charged 25 percent of the event's projected cost.

Final menu selections and an estimated guarantee number must be submitted two weeks prior to the event to insure the availability of desired menu items. The final guarantee number is due one week prior to event. This number is the minimum number your event will be charged. If we don't receive a final count, we will charge according to your preliminary count. Applicable sales tax, as well as a 20 percent service charge is applied to all food and beverage purchases.

Payment will be based on the final guaranteed number. We accept cash, check, Visa, MasterCard, Discover and American Express (3% fee).

Decorations

To avoid damage to the facility, **we do not allow taping, tacking, confetti or the attachment of any written material to walls or doors.** The Events Coordinator must approve all decorations prior to the event.

Liquor and Bar

Cash Bar

Individual guests pay for all beverages. There is no additional charge to the host of the event.

On Consumption

Fountain Sodas

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Lemonade **\$2.50**

Well Cocktail[†]

Dewar's, Tanqueray, Tito's, Bacardi Rum, Jim Beam, Sauza Tequila, Captain Morgan **\$7**

Premium Cocktail[†]

Chivas Regal, Crown Royal, Maker's Mark, Absolut, Jack Daniels, Patrón and premium cordials **\$8**

House Wine

Chardonnay, Pinot Grigio, Pinot Noir, and Cabernet **\$7**

House Wine Bottles \$24

Champagne Bottles \$21

Domestic Bottled Beer \$4

Specialty or Import Beer \$4.50

Hosted Keg Beer

Domestic Beer (Bud Light or Michelob Ultra) **\$300 per keg**

Specialty or Import Beer **\$350 per keg**

*Once the pre-determined time limit for a hosted bar has been reached, a Cash Bar will go into effect and the guests are responsible for their beverages on an individual basis. [†]Substitutions available upon request. Additional charges may apply.

Hosted Beverage Bar

The Hosted Beverage Bar includes fountain sodas, coffee, iced tea and lemonade.

**\$2 per person
for the entire event**

Beer, Wine and Soda Bar*

The Beer, Wine and Soda Bar includes fountain sodas, domestic beer and house wines.

**\$9 per person
per hour** for the first two hours

**\$4 per person
each additional hour**

Deluxe Open Bar*

The Deluxe Open Bar includes fountain sodas, domestic beer, house wines and well liquor selections.

**\$12 per person
per hour** for the first two hours

**\$8 per person
for each additional hour**

Premium Open Bar*

The Premium Open Bar includes fountain sodas, domestic beer, bottled beer, house wines and premium liquor selections.

**\$14 per person
per hour** for the first two hours

**\$9 per person
for each additional hour**

Prices are listed per person. Sales tax (7 percent) and service charge (20 percent) not included. Final guarantee numbers are due one week prior to the event.



Hors D'oeuvres

Price is per person unless otherwise listed. A minimum of 20 people for all hors d'oeuvres options.

Seasonal Fresh Fruit Display	\$4
Gourmet Imported Cheese and Cracker Display	\$4
Vegetable Crudités with Ranch Dip	\$3
Chips with Salsa and Guacamole	\$4
Chicken Salad Puffs	\$5
Crab Rangoon with Sweet Chili Sauce	\$4
Spinach and Artichoke Dip with Baguette	\$4
Caprese Pesto Skewers	\$4

Teriyaki Chicken Skewers with Sweet Chili Sauce	\$4
Chicken Wings (Sauces: BBQ, Buffalo, Ranch, and Blue Cheese)	\$6
Swedish Meatballs	\$4
Jalapeño Poppers	\$4
Italian Sausage with Onion and Peppers	\$5
Miniature Beef Wellington	\$7
Bacon-wrapped Scallops	\$10
Shrimp Cocktail (with Cocktail Sauce)	\$7
Coconut Shrimp	\$8
Bacon and Blue cheese-stuffed Mushrooms	\$5
Bacon Wrapped Shrimp	\$8
Carved Ham	\$6
Carved Turkey	\$8
Carved Tenderloin with Slider Buns	\$13

Prices are listed per person. Sales tax (7 percent) and service charge (20 percent) not included. Final guarantee numbers are due one week prior to the event.



Dinner Entrées

All prices are per person. Each entrée is served with a House salad with warm rolls and butter, coffee and iced tea. Substitute the House salad for a Classic Caesar, Summer Berry or Winter Salad for an additional \$2 per person.

Portabello Mushroom with Risotto

\$18

A large portabella mushroom marinated in a honey-balsamic vinaigrette, grilled and stuffed with a vegetable risotto and mozzarella cheese.

Lemon Halibut

\$30

A 6-ounce halibut fillet served topped with a lemon cream sauce and served with seasoned rice and roasted mixed vegetables.

Filet Mignon

\$32 | \$36

A 6 or 8-ounce filet mignon topped with a port demi-glace, served with grilled asparagus and herb-whipped potatoes.

Seared Salmon

\$26

A 6-ounce portion of fresh caught salmon, pan-seared and topped with pesto and striped with a balsamic vinegar reduction, served with seasoned rice and mixed vegetables.

Chicken Marsala

\$24

A grilled chicken breast smothered with a rich mushroom and marsala wine sauce, topped with scallions and served with duchess potatoes and haricot vert green beans.

Pan-seared Airline Chicken

\$24

A airline chicken breast, pan-seared with prosciutto and chicken jus, served with broccolini, carrots and fingerling potatoes.

Chicken and Beef Tenderloin

\$30

A 6-ounce grilled chicken breast topped with lemon-caper cream sauce and a 4-ounce sliced beef tenderloin topped with brandy peppercorn sauce, served with green bean amandine and duchess potatoes.

New York Strip Steak

\$30

A hand-cut 14-ounce choice certified angus steak, grilled to perfection and served with asparagus and roasted baby red potatoes.

Bacon-wrapped Stuffed Chicken

\$24

A chicken breast filled with fresh herb whipped cream cheese, wrapped in Applewood smoked bacon and broiled, served with a herb cream sauce with whipped potatoes and mixed vegetables.

Prices are listed per person. Sales tax (7 percent) and service charge (20 percent) not included. Final guarantee numbers are due one week prior to the event.



Custom Dinner Buffet

All prices are per person. A minimum of 30 people is required for a dinner buffet and service is for two (2) hours. A dinner buffet includes a garden green salad with assorted dressings, freshly baked rolls with whipped butter, coffee and iced tea.

One Entrée Dinner Buffet \$26

Select one entrée, one starch and one vegetable from the following lists.

Additional entrée, priced per entrée per person	\$6
Additional vegetable, priced per entrée per person	\$3
Additional starch, priced per entrée per person	\$3

Entrée Options

- Grilled Lime Chicken Breast topped with House-made Mango Salsa
- Grilled Chicken Breast topped with a Balsamic Cranberry Sauce
- Slow-roasted Beef with Beef Gravy
- Flatiron Steak with a Mushroom Demi-glaze
- Grilled Atlantic Salmon with Raspberry Barbeque Glaze

Starch Options

- Mashed Potatoes and Gravy
- Garlic and Herb-roasted Potatoes
- Twice-baked Potatoes
- Rice Pilaf

Carving Stations

All prices are per person and includes the meat and chef to carve.

Slow-roasted Prime Rib	\$6
Roasted Beef Tenderloin	\$8

Vegetable Options

- Green Bean Amandine
- Green Beans with Bacon
- Honey-glazed Baby Carrots
- Roasted Italian Vegetables
- Candied Baby Carrots
- Steamed California Medley

Prices are listed per person. Sales tax (7 percent) and service charge (20 percent) not included. Final guarantee numbers are due one week prior to the event.



Themed Dinner Buffets

All prices are per person. A minimum of 30 people is required for a dinner buffet and service is for two (2) hours. A dinner buffet includes a garden green salad with assorted dressings, freshly baked rolls with whipped butter, coffee and iced tea.

South of the Border

\$22

Pork enchiladas and beef or chicken fajitas, served with Spanish-style rice, black bean puree, tortillas, fresh pico de gallo and house-made guacamole.

Barbeque

\$24

Slow-smoked ribs, pulled pork or brisket, served with cocktail buns, baked beans, corn cobbettes, coleslaw, mashed potatoes and gravy and cornbread muffins.

Italian

\$24

Chicken piccata, Italian sausage with peppers and onions, marinara and Alfredo sauce with cavatappi and fettuccine noodles, served with fresh grilled vegetables.

Seafood

Market Price

House-made Manhattan or New England clam chowder, cocktail shrimp, lemon-dill white fish, grilled swordfish with balsamic onions and peppers, served with rice pilaf.

Vegetarian Option

\$16

Extra vegetable fried rice, onions, carrots, asparagus, red pepper, broccoli, cabbage, ginger, garlic, red pepper flakes, green onion, soy sauce, spinach, sesame oil, and Sriracha with two whisked eggs.

Vegan Option

\$16

Greek salad bowl, mixed greens, roasted chickpeas, cherry tomatoes, kalamata olives, carrots, cucumbers, parsley, red onions, lemon wedges, and red pepper hummus.

Gluten-free Option

\$24

Honey and balsamic glazed chicken over green salad with chickpeas, cherry tomatoes, and cucumbers with red wine vinaigrette.

Prices are listed per person. Sales tax (7 percent) and service charge (20 percent) not included. Final guarantee numbers are due one week prior to the event.

