



EVENT HOSTING GUIDE

oakmontflagstaff.com

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THE OAKMONT

NEIGHBORHOOD RESTAURANT

Located inside the historic Continental Country Club, the Oakmont is an ambitious concept that ties together three multi-faceted spaces under one big roof. First opened in 2014, the Oakmont is wrapped in golden pine and showcases its mid-century roots with a distinctive window wall facing an awarding winning patio and the picturesque Continental green.

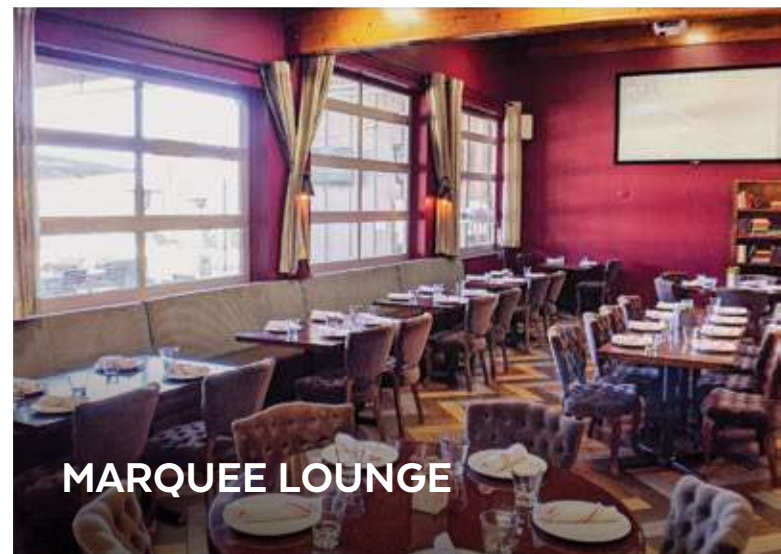


VENUE ROOM

PRIVATE | GROUP SIZE 45 SEATED

Enjoy an intimate, closed door banquet setting. A great space to host your next meeting or private function.

Flexible layout • Fireplace • \$750 food and beverage minimum
Linens not included



MARQUEE LOUNGE

SEMI-PRIVATE | GROUP SIZE 35 SEATED

A chic sister to the Venue, Marquee takes it higher with optional, open air roll-up windows and group seating.

Flexible layout • \$1000 food and beverage minimum

FULL INDOOR BUYOUT

GROUP SIZE 75 | \$15k Space Fee

Venue & Marquee rooms + Oakmont restaurant



COVERED PATIO

GROUP SIZE 25

Excludes Firepit Lounge • \$1500 food and beverage minimum



UNCOVERED PATIO

GROUP SIZE 75

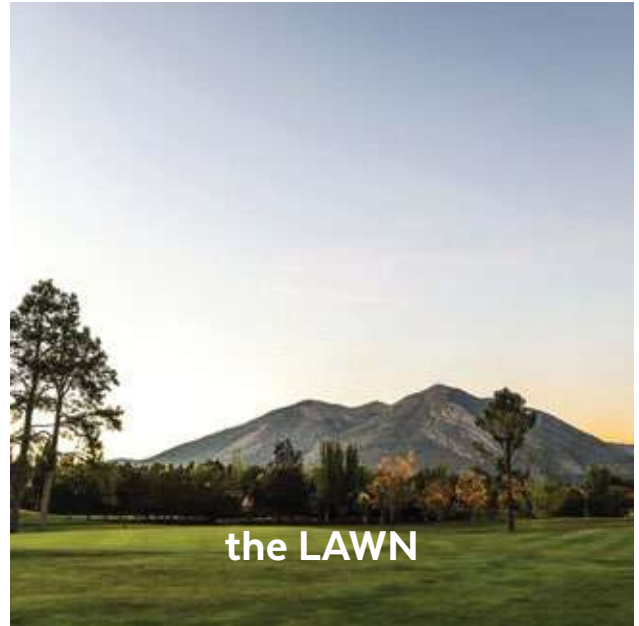
\$7500 Space Fee



FIREPIT LOUNGE

GROUP SIZE 45

\$3500 Space Fee



the LAWN

GROUP SIZE UNAVAILABLE

Details available for future consideration

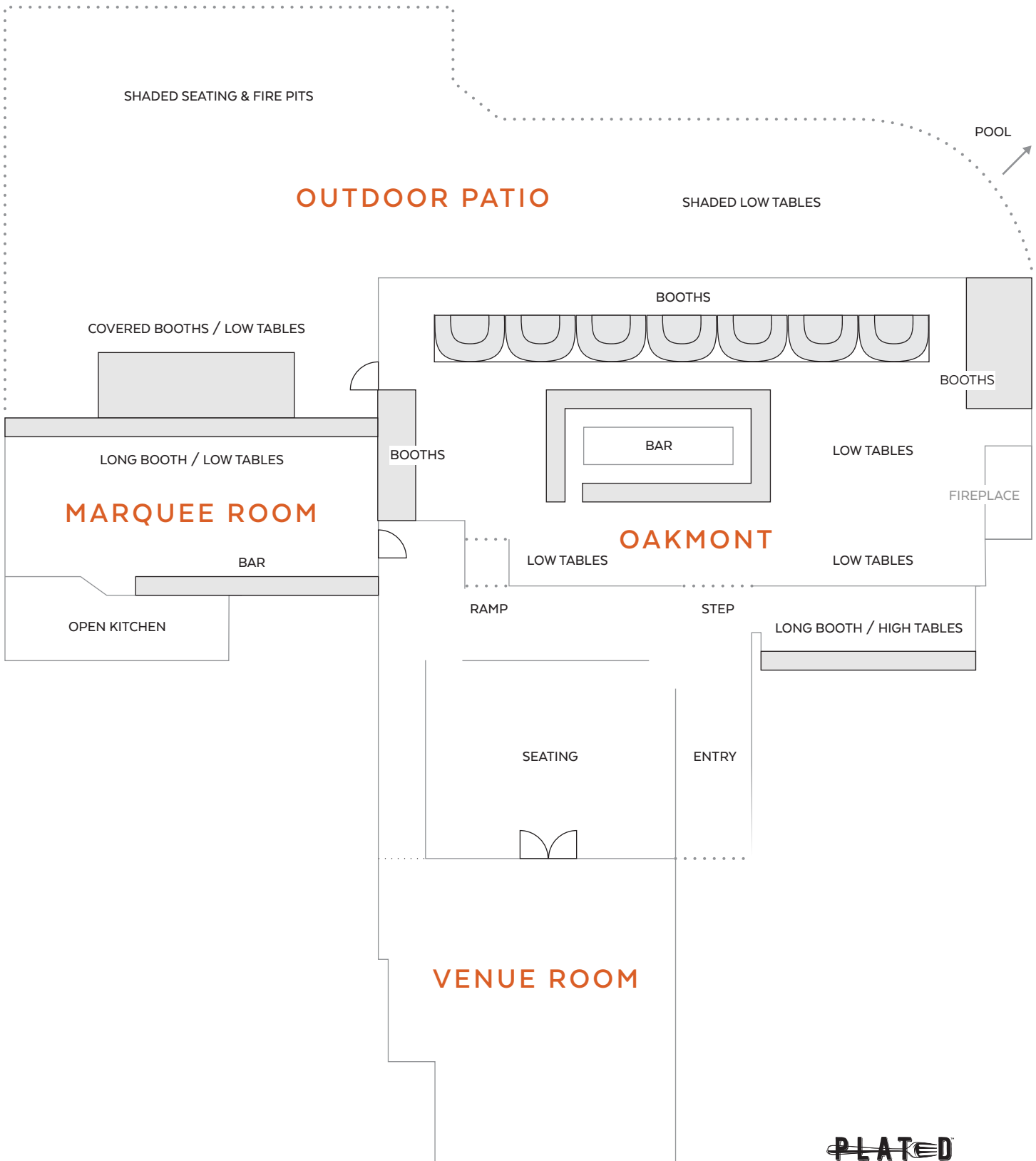
FULL OUTDOOR BUYOUT
GROUP SIZE 125 | \$10k Space Fee
Covered Patio • Uncovered Patio • Firepit Lounge • Lawn

all Interiors, exteriors, and food samples featured in this guide may be subject to change



The Oakmont

Continental Country Club | 2380 N. Oakmont Dr. - Flagstaff, AZ 86004 | oakmontflagstaff.com | (928) 526 7990



OAKMONT BRUNCH

BRUNCH - \$23

plated service

FOR THE TABLE

ASSORTED PASTRIES

with butter and house marmalade

PERSONAL ENTRÉE

choice of one

ALL AMERICAN

two eggs any style, applewood smoked bacon, hash browns, toast

AVOCADO TOAST

toasted sourdough, avocado, heirloom tomato, mesclun greens, red pepper flake, everything bagel seasoning, lemon vinaigrette

BRIOCHE FRENCH TOAST

citrus custard, fresh berries, powdered sugar

BREAKFAST SANDWICH

bacon, egg, avocado, american cheese, and served with a choice of side

CALIFORNIA CLUB

turkey, bacon, avocado, lettuce, tomato, roasted garlic aioli, house pickle, nine grain bread

COBB SALAD

romaine, chicken, bacon, avocado, onion, tomato, hard-boiled egg, gorgonzola, blue cheese dressing

* BRUNCH ENHANCEMENTS *

CHARCUTERIE BOARD +8 per person

assorted cheeses, cured meats, and snacks

WHOLE PRIME RIB 375

serves 20-25, with demi-glace and horseradish

HONEY GLAZED HAM 140

serves 20-25

DESSERTS

price per person | minimum order may be required

all desserts are housemade!

CHOCOLATE BUNDT CAKE 7

vanilla royal icing, vanilla ice cream

VANILLA BEAN CHEESECAKE 7

berry compote

DARK CHOCOLATE MOUSSE 7

peanut brittle

BRING YOUR OWN DESSERT 4

COOKIE 2

chocolate chip

BROWNIE 3

ALL MEAL SERVICES INCLUDE
NON-ALCOHOLIC BEVERAGES

excludes Light Bites

OAKMONT LUNCH

LUNCH 1 - \$25

plated service | [preorder required](#) for 20 or more guests

FOR THE TABLE

EDAMAME HUMMUS

shelled edamame, everything bagel seasoning, extra virgin olive oil - served with fresh naan flatbread

CHIP DUO

house salsa and con queso

PERSONAL ENTRÉE

choice of one

CALIFORNIA CLUB

turkey, bacon, avocado, lettuce, tomato, roasted garlic aioli, house pickle, nine grain bread

UNCLE SAM BURGER

two 4 oz. angus beef patties, pickle, onion, american cheese, house secret sauce

COBB SALAD

romaine, chicken, bacon, avocado, onion, tomato, hard boiled egg, gorgonzola, blue cheese dressing

LUNCH 2 - \$33

plated service | [preorder required](#) for 20 or more guests

FOR THE TABLE

NACHOS

creamy nacho cheese, black olives, jalapeños, guacamole, pico de gallo, sour cream

WHIPPED FETA

creamy feta, local honey, crumbled pistachio, cracked pink peppercorn, toasted baguette

PERSONAL ENTRÉE

choice of one

CHICKEN SONOMA

an oakmont favorite featuring lahvosh crusted chicken, artichoke, tomato, mushroom chardonnay cream sauce, garlic mashed potatoes, seasonal vegetables

FISH & CHIPS

flakey cod in a Tower Station IPA batter, with crisp fries and cole slaw on the side

VEGAN THAI CURRY

spicy red panang curry, butternut squash, mushrooms, carrots, bell pepper, red onion, over arborio rice

OAKMONT DINNER

DINNER 1 - \$39

plated service | [preorder required](#) for 20 or more guests
includes the choice of 2 appetizers

PERSONAL SALAD

HOUSE SALAD

mixed green salad, carrots, tomatoes, cucumbers, red onion, vinaigrette dressing

PERSONAL ENTRÉE

choice of one

CHICKEN SONOMA

an oakmont favorite, featuring lahvosh crusted chicken, artichoke, tomato, mushroom chardonnay cream sauce, garlic mashed potatoes, seasonal vegetables

FISH & CHIPS

flakey cod in a Tower Station IPA batter, with crisp fries and cole slaw on the side

CAJUN PASTA

blackened chicken, penne pasta, spicy cajun cream sauce, parmesan, fresh herbs

VEGAN THAI CURRY

spicy red panang curry, butternut squash, mushrooms, carrots, bell pepper, red onion, over arborio rice

DINNER 2 - \$56

plated service | [preorder required](#) for 20 or more guests
includes the choice of 2 appetizers

PERSONAL SALAD

HOUSE SALAD

mixed green salad, carrots, tomatoes, cucumbers, red onion, vinaigrette dressing

PERSONAL ENTRÉE

choice of one

CHICKEN SONOMA

an oakmont favorite, featuring lahvosh crusted chicken, artichoke, tomato, mushroom chardonnay cream sauce, garlic mashed potatoes, seasonal vegetables

CAJUN PASTA

blackened chicken, penne pasta, spicy cajun cream sauce, parmesan, fresh herbs

PAN SEARED SALMON

english pea lemon risotto, roasted broccolini, chili oil

FILET MIGNON

grilled filet, garlic mashed potatoes, grilled asparagus

DINNER APPETIZERS

EDAMAME HUMMUS

shelled edamame, everything bagel seasoning, extra virgin olive oil - served with fresh naan flatbread

SOFT PRETZELS

with classic nacho cheese and ground mustard to dip

WINGS

crispy, double fried, bone-in wings, spiraled carrots, green onion, house ranch dressing, choice of wing sauce: sweet & spicy, buffalo, or thai chili

CHIP DUO

house salsa and con queso

WHIPPED FETA

creamy feta, local honey, pistachio, pink peppercorn, toasted baguette

NACHOS

creamy nacho cheese, black olives, jalapeños, guacamole, pico de gallo, sour cream

Dinner Continued →

OAKMONT DINNER

DINNER 3 "SURF & TURF" - \$69

plated service | [preorder required](#) for 20 or more guests
includes the choice of 2 appetizers

PERSONAL SALAD

HOUSE SALAD & DINNER ROLL

mixed green salad, carrots, tomatoes, cucumbers, red onion, vinaigrette, and a fresh roll with garlic herb butter

PERSONAL DINNER

6 oz. FILET MIGNON

wild mushroom demi-glace

GRILLED JUMBO SHRIMP 3 per person

GARLIC MASHED POTATOES

GRILLED ASPARAGUS

DESSERTS

price per person | minimum order may be required
all desserts are housemade!

CHOCOLATE BUNDT CAKE 7

vanilla royal icing, vanilla ice cream

VANILLA BEAN CHEESECAKE 7

berry compote

DARK CHOCOLATE MOUSSE 7

peanut brittle

BRING YOUR OWN DESSERT 4

COOKIE 2

chocolate chip

BROWNIE 3

LIGHT BITES

[shared platters](#) | price per person | does not include n/a beverages

CONTINENTAL - \$18

EDAMAME HUMMUS

shelled edamame, everything bagel seasoning, extra virgin olive oil - served with fresh naan flatbread

SOFT PRETZELS

with classic nacho cheese and ground mustard to dip

WINGS

crispy, double fried, bone-in wings, spiraled carrots, green onion, house ranch dressing, and choice of wing sauce: Oakmont sweet & spicy, buffalo, or thai chili

ELDEN - \$28

HUMMUS + SOFT PRETZELS

WHIPPED FETA

creamy feta, local honey, crumbled pistachio, cracked pink peppercorn, toasted baguette

NACHOS

creamy nacho cheese, black olives, jalapeños, guacamole, pico de gallo, sour cream

CLASSIC SLIDERS 2 per person

ground chuck, american cheese, pickle, house secret sauce

HUMPHREY - \$39

HUMMUS + SOFT PRETZELS

WINGS

crispy, double fried, bone-in wings, spiraled carrots, green onion, house ranch dressing, choice of wing sauce: thai chili, buffalo, or sweet & spicy

DEVEILED EGGS 2 per person

creamy filling, crisp bacon topping

JUMBO SHRIMP 2 per person

poached shrimp, cocktail sauce, lemon

MEDITERRANEAN KEBAB 1 per person

grilled chicken kebab, tzatziki sauce, lemon

CHARCUTERIE BOARD

assorted cheeses, cured meats, and snacks

Final Confirmation **7 Day Notice**

After your dedicated events manager sends the online event agreement, please sign and return it within three calendar days.

Final Guest Count **7 Day Notice**

If your guests are unable to confirm their attendance in time, we will use the agreement's original guest count. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

Payment

Final payment is due at the end of your event, and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, service charge, sales tax, and gratuity.

- ▶ A \$250 non-refundable deposit is required to reserve your space. It will be applied to the total bill at the time of the event.

Cancellation **2 Week Notice**

We understand that life doesn't always go to plan, and an event will need to be canceled. To avoid cancellation fees, please provide a two-week notice.

Cancellation Fees

- ▶ Cancellations occurring after the two-week notice will incur sales tax and a 50% charge of the food-beverage minimum.
- ▶ Cancellations occurring less than 24 hours before the event will result in a 100% charge.
- ▶ Cancellations do not include the non-refundable \$250 reserve deposit.
- ▶ Different cancellation policies apply for group reservations in the dining room or full restaurant buyout. If this applies to your event, please ask your special events manager for more information. Cancellation fees are not transferable.

FOOD & BEVERAGE

Final Selection **2 Week Notice**

Please submit food and beverage selections to your event manager two weeks before the event. This will help ensure all product is ordered, delivered, and prepared in time.

Menus Options

We offer a prix fixe menu consisting of an array of signature items from our restaurant menus. To ensure that your culinary experience is top-notch, our menus may include substitutions based on seasonality and availability.

- ▶ Please provide your event manager with any prevalent food allergy requirements. The event server(s) can all fulfill individual needs on request.

Food & Beverage Minimum

Minimums go towards all food and beverage prepared for the event. If the minimum is not met, the remainder is considered a room charge.

- ▶ It is helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size.

FEES

Please speak to your event manager for additional details.

All events include:

- ▶ Venue fee - 5%, which pays for any associated operating costs: setup, breakdown, and cleaning.
- ▶ Detailing - \$250/penalty. We love when guests make our space their own by adding a special touch. Battery powered candles, balloons, table runners, and centerpieces are all great ways to customize the space. To ensure future guests can have the same customer experience, we do not allow anything that will stick around longer than a given event. This can include, but is not limited to: live candles, balloons, confetti, glitter, feathers, and adhesives.
- ▶ Gratuity - 20%
- ▶ Sales tax - 11.18% (2023)

CONCERNS

Late Arrival

A 30-minute delay, without a phone call, will give us the right to release the space. This will be considered as a cancellation and fees will apply.

Bad Weather

We try our best to be on mother nature's good side; however, your patio event will go on rain/snow or shine. If the weather is not cooperating, we will do our very best to relocate your group. If no "Plan B" is available, the event organizer is responsible for the required cancellation fee.



FOOD, SERVICE & SURFACES
we take your health seriously