



## EVENT HOSTING GUIDE

[oakmontflagstaff.com](http://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.



**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*



**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

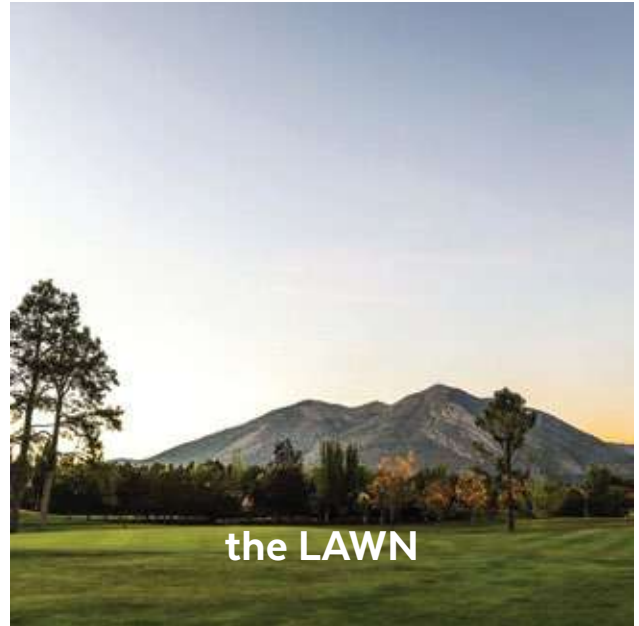
\$7500 Space Fee



### FIREPIT LOUNGE

**GROUP SIZE** 45

\$3500 Space Fee



### the LAWN

**GROUP SIZE** UNAVAILABLE

Details available for future consideration

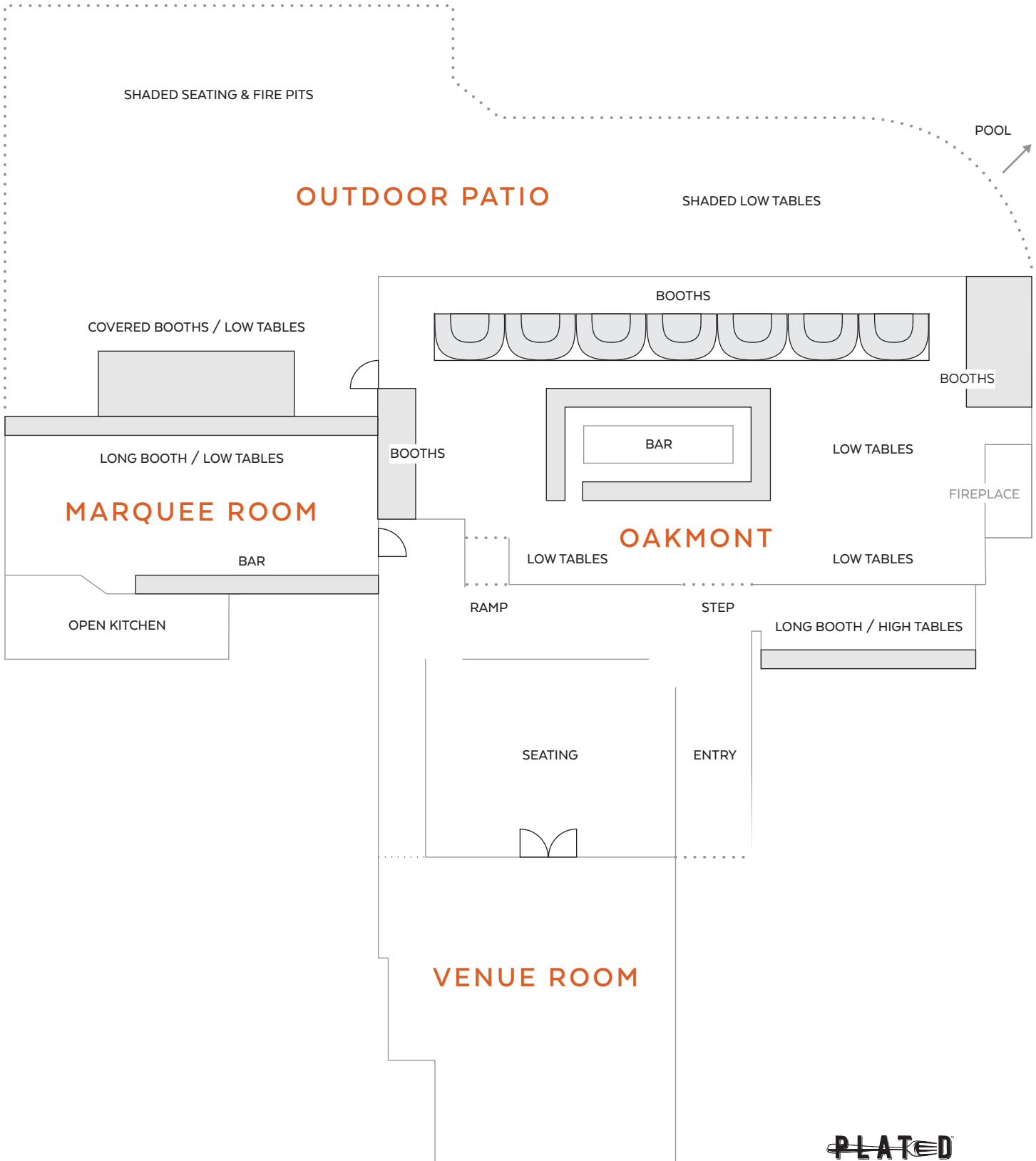
**FULL OUTDOOR BUYOUT**  
**GROUP SIZE** 125 | \$10k Space Fee  
Covered Patio • Uncovered Patio • Firepit Lounge • Lawn

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