



ORINDA COUNTRY CLUB

WEDDING PACKAGES





ORINDA COUNTRY CLUB

Dear Members and Guests,

The Orinda Country Club prides itself on meeting and exceeding the expectations of our members and guests. We are here to ensure the pleasure and enjoyment of the Members, their families and guests in a setting where privacy, exclusivity and tradition are the standard. To do this, we rely on our professional staff, beautiful facilities, incredible cuisine and personalized service.

From elegant bridal showers, big or small, to casual rehearsal dinners, or formal weddings, The Orinda Country Club eagerly anticipates assisting you with your entire event planning needs. Our goal is to be the best, most accommodating and professional service team in the East Bay.

Please feel free to call for an appointment to see our wonderful club and its beautiful surroundings. We will be happy to answer any questions you may have. We look forward to being part of your special day and a lifetime of memories.

Sincerely,
The Orinda Country Club

Contact Information

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Sweetheart Package

\$55 per person plus entrée selection price tier

(A 20% service charge and 9% state sales tax not included)

Choice of two cold Hors d' oeuvres Displays

Seasonal Fresh Fruit and Cheese Display, Fresh Vegetable Display

Or Chips with Salsa, Guacamole and Quesadillas

Beer, wine and soft drinks for two hours

Domestic or import beer, house wines and assorted soft drinks

Champagne or Cider Toast for every guest

Two Course plated dinner or buffet selection

First Tier at \$40 per person, package total \$95

Second Tier at \$44 per person, package total \$100

Third Tier at \$48 per person, package total \$104

Fourth Tier at \$50 per person, package total \$106

Fifth Tier at \$53 per person, package total \$109

Buffet selection at \$52 per person, package total \$108

Specialty items included

Room rental fee included

Dance floor Included

Floor length Lamoure Linen

Champagne or Cider Toast

Cake cutting fee included

Elegant Package

\$85 per person plus entrée selection price tier

(A 20% service charge and 9% state sales tax not included)

Choice of two cold Hors d' oeuvres Displays

Seasonal Fresh Fruit and Cheese Display, Fresh Vegetable Display,
Chips with Salsa, Guacamole and Quesadillas or the Middle Eastern Display

Choice of two hand passed hors d' oeuvres

Selection of two appetizers from first two appetizer tiers

Hosted Beverage Service

Hosted bar service for up to four hours to include:

Call liquors, Domestic and Import beer, house wines
and non-alcoholic beverages

House wines poured with dinner service

Champagne or Cider toast for every guest

Two Course plated dinner or buffet selection

First Tier at \$40 per person, package total \$125

Second Tier at \$44 per person, package total \$129

Third Tier at \$48 per person, package total \$133

Fourth Tier at \$50 per person, package total \$135

Fifth Tier at \$53 per person, package total \$138

Buffet selection at \$52 per person, package total \$137

Specialty items included

Room rental fee, Dance floor, Floor length Lamoure Linen

Champagne or Cider Toast

Cake cutting fee included

Platinum Package

\$110 per person plus entrée selection price tier

(A 20% service charge and 9% state sales tax not included)

Choice of two cold Hors d' oeuvres Displays

Seasonal Fresh Fruit and Cheese Display, Fresh Vegetable Display,
Antipasto Display

Chips with Salsa, Guacamole and Quesadillas or the Middle Eastern Display

Choice of three hand passed hors d' oeuvres

Selection of two appetizers from any appetizer tier

Hosted Premium Beverage Service

Hosted premium bar service for up to four hours to include:

Premium Liquor, Domestic and Import Beer, Premium Wines,
and non-alcoholic beverages

Premium wines poured with dinner service and champagne or cider toast

Three Course plated dinner or buffet selection

First Tier at \$40 per person, package total \$150

Second Tier at \$44 per person, package total \$154

Third Tier at \$48 per person, package total \$158

Fourth Tier at \$50 per person, package total \$160

Fifth Tier at \$53 per person, package total \$163

Buffet selection at \$52 per person, package total \$162

Includes Mixed Berries & Crème Anglaise or Sorbet Trio with mixed Berries for each guest

Specialty items included

Room rental fee, Dance floor, Floor length Lamoure Linen

Champagne or Cider Toast, Cake cutting fee included

Hand- Passed Hors d' oeuvres

Tier One

Fresh Mozzarella & Tomato Skewers
Savory Spanakopita
Assorted Mini Quiche
Feta & Olive Crostini
Pork Pot Stickers with a sweet chili sauce
House made potato chips with Applewood bacon and shaft bleu cheese
Vegetarian Spring Rolls with a soy ginger scallion sauce

Tier Two

Smoked Chicken & green Chili Quesadilla
Tortilla Chip with Shrimp Ceviche
Boursin Apple Tartlet
Cilantro Chicken Sate with a coconut peanut sauce
Ancho Chili Beef Sate with Cotija cheese and ancho chili lime sauce
Shafts Bleu Cheese & Apricot served on endive

Tier Three

Ahi Tuna & Avocado Tartare on a won ton with lemon zest,
scallion and olive oil
Olive Oil Poached Tuna served on herb flatbread with chili aioli
Grilled Salmon & Scallion Skewer marinated with ginger,
soy sauce and chili sauce
Smoked Trout on Rye Toast with a caper dill cream cheese
Smoked Salmon & Cream Cheese Roulade
with butterleaf lettuce, piquillo peppers,
red onion wrapped in a flour tortilla

Tier Four

Crab White Truffle Salad Tartlet
Chilled Prawns with tomato chive horseradish sauce
Prawns wrapped in Bacon with capers, onions and tarragon remoulade
Crab & Shrimp Cake with lemon and tarragon aioli
Lamb Lollipop with rosemary dijon aioli
Tenderloin Crostini with herb and shallot sauce

Entrée Selections

Starters

One starter selection for entire party

Soups

Cream of Tomato with Basil Oil, Mushroom Soup
with Truffle Oil or Onion Soup with Gruyere Cruton

Salads

Caesar, Butterleaf Lettuce Salad, or Organic Greens Salad

Entrées

Dinner Entrees are served with a choice of Buttermilk Mashed Potatoes,
Roasted Red Potatoes, or Herb Lemon Basmat Rice

Tier One

- ~ Stuffed Chicken Breast with Spinach,
White Cheddar Cheese and Pecans ~
- ~ Moroccan Spiced Chicken with Pomegranate Butter Sauce ~
- ~ Dijon & Maple Marinated Pork Loin
with a Smoked Apple Demi-glace sauce ~

Tier Two

- ~ Grilled Salmon with a Citrus Ginger Butter Sauce ~
- ~ Prawn Brochettes with a Roasted Tomato Caper Relish ~
- ~ Soy & Sake Marinated Tri-Tip with a Spicy Teriyaki Sauce ~

Tier Three

- ~ Roasted Prime Rib au jus and Creamy Horseradish~
- ~ Grilled New York Steak with Salsa Verde ~
- ~ Salmon & Shrimp Brochettes with Lemon Tarragon Aioli ~
- ~ Pan Roasted Sea Bass with Wasabi Aioli ~

Tier Four

- ~ Rack of Lamb with Mint Apple jus ~
- ~ Filet Mignon with Cabernet Roasted Onions and Smoked Bacon ~

Tier Five

- ~ Filet Mignon and Grilled Salmon with a Pinot Noir and Thyme Sauce ~
- ~ Prawn Brochettes & Filet Mignon with Romesco Sauce ~

Orinda Country Club General Information

All private party reservations will be guaranteed by signing the private party contract, receipt of appropriate deposit and by receiving a Member sponsorship letter if needed.

Fifty percent of estimated charges due three months prior to event, 75% of estimated charges due thirty days prior to event and final estimated balance due one week prior to event.

A non-refundable deposit of \$2000.00 is required within ten days after the date is reserved. All event dates that do not receive a deposit within this time frame will be released. Events are limited to six hours in length and not to extend past eleven pm.

Ceremony Fees are based upon location and range between \$500 - \$1000. Vegetarian requests or dietary restrictions will be accommodated with appropriate notice. The Club cannot assume responsibility for damage or loss of articles left unattended. Flowers, gifts, prizes, etc. that are provided by the hosts of a function, must be removed immediately following the event.

The Orinda Country Club asks that no birdseed, rice, confetti or flower petals be thrown inside or outside the club at any time. If this occurs, there will be an automatic cleaning charge of \$500 added to the final bill.

The consumption of alcoholic beverages by persons under the age of 21 is not permitted. The Club reserves the right to refuse service to guests who appear to be intoxicated. Alcoholic beverages are not to be consumed outside the clubhouse.

Smoking is not allowed in the reception areas. Guests are welcome to smoke on the balcony or in the front of the Clubhouse twenty feet away from the front entrance.

A service charge of 18% will be added to all food and beverage sales for Member events. A 20% service charge will be added to all non-member and Member sponsored events. In addition, a 9% sales tax will be added to all food and beverage sales and service charge.

Menu selections must be finalized two weeks prior to your event. For weddings, all menus must be finalized one month in advance.

Food and Beverage

We are eager to create a memorable event for you. We will make every effort to ensure that prices and policies herein are current and fair; however, both prices and policies are subject to change. Orinda Country Club will guarantee prices and menus 45 days prior to the event.

Food or beverages are not permitted to be brought into the Club, with the exception of wine, champagne or the wedding cake. Additionally, no food or beverage purchased may leave the Club premises. A corkage fee of \$24 per 750ml bottle will be charged for wine or champagne brought into the Club. Service charge and sales tax will be added to all services provided. Tastings are available upon request only at an additional charge. The charges are based according to the current menu pricing.

Guarantees

Orinda Country Club requires a guaranteed attendance number be provided to the Club no less than 72 business hours prior to the function. Your event will be billed according to the guaranteed number of guests should less than the guaranteed number attend. Additional guest attendance or additional food requested over the final guaranteed number will be billed accordingly.

Music, Decorations and Flowers

Orinda Country Club can provide you with some professional referrals in order to assist you with arranging for music, props, flowers and specialty cakes. It is the responsibility of the host to inform the Club when deliveries will be made and when entertainment will be setting up. It is also appreciated if the Club is provided with the names and numbers of the vendors being used. Orinda Country Club has a "good neighbor" policy with the surrounding homes in the area. Due to this policy, bands or disc jockeys may not play past eleven pm. Guests are expected to respect the noise level when entering or leaving the club. No posters, banners, signs, thumbnails, tacks or adhesives can be affixed to the premises without approval of Club Management.