



ORINDA COUNTRY CLUB



Non-Member  
Wedding & Special Occasion Packages



ORINDA COUNTRY CLUB

## *Celebrate at Orinda Country Club*

Special occasions are defined by distinct moments in time and remarkable places - an intimate wedding reception, a golden 50th wedding anniversary, a high-level corporate retreat. Momentous events such as these deserve a setting that rises to the occasion. The Clubhouse at the Orinda Country Club is the ideal setting for hosting a wide variety of special gatherings.

### *The Historic Setting*

Orinda Country Club's historic Spanish Mediterranean-style Clubhouse, with its hand-carved beam ceilings, ornate mahogany balconies, and contemporary furnishings create an atmosphere of timeless beauty and elegance. The Club's terrace offers sweeping views from the 1st tee out across the San Pablo Valley and Orinda hills, providing a magnificent setting for occasions both large and small.

The exclusive 250-acre property, a natural preserve for Alders, Bays and Oaks, is a fitting stage for your social or corporate event.

### *Stepping Inside*

Arriving at the Orinda Country Club is, in-itself, an event. Part movie set, part getaway, it is a secluded retreat with a warm Mediterranean welcome. The Main Floor places the accent on grand with its high ceilings, chandeliers, balcony, and fireplace. Our gracious Library, Loggia, and Orinda rooms lend an elegant mood to smaller gatherings. Whether the invitation includes just your dearest friends or an entire corporation, our professionally-trained staff will take care of every detail. Our cellar boasts some of Napa Valley's finest vintages, and a full bar awaits in the Fairway Lounge.

### *Special Events*

Our private country club offers our venue to the public for hosting special events. Let our Executive Chef create remarkable custom menus and wine pairings for your gathering; we are also happy to accommodate any special dietary requirements. Our Catering team will make sure that "the time of your lives" and "happily ever after" begins upon arrival. Every detail will be handled with the exceptional care and personalized service that is the hallmark of our Club.

For more information, please contact Allie Pringle  
at 925.254.4314 ext. 277 or by email at [apringle@orindacc.org](mailto:apringle@orindacc.org)



ORINDA COUNTRY CLUB



**Site Fee Includes:**

Tables, chairs, and standard house linen  
Flatware, china, and glassware  
Cake cutting  
Coffee, tea and infused water  
One-hour rehearsal  
Complimentary tasting for two

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All packages require a \$7,500 food & beverage minimum

\* Events are based on a 5 hour event time.

\*Additional hours of event time are available at \$750 per hour



ORINDA COUNTRY CLUB

Passed Hors d'Oeuvres

**Mini Cheese Quesadillas**

*Guacamole*

**Classic Bruschetta**

*Tomato, Basil, Crostini*

**Old-Fashioned Deviled Eggs**

*Mustard, Chive, Smoked Paprika*

**Boneless Buffalo Wings**

*Bleu Cheese Dip*

**Crispy Vegetable  
Spring Rolls**

*Sweet Chili Sauce*

**Fresh Spring Rolls**

*Rice Paper, Cilantro, Napa Cabbage*

**Korean Beef Skewers**

*Sweet Soy, Ginger, Sesame*

**Mediterranean Canapés**

*Artichoke, Tomato, Olive,  
Fresh Mozzarella*

**Petite Curried Chicken Tacos**

*Coconut, Sesame, Peanut*

**Stuffed Red Potatoes**

*Bacon, Cheddar, Chive*

**Mini Chicken Quesadillas**

*Chicken, Guacamole, Salsa*

**Smoked Chicken Empanadas**

*Avocado-Tequila Sauce*

**Asian Pork Potstickers**

*Soy Dipping Sauce*

**Boursin-Stuffed Mushrooms**

**Brie, Orange & Almond Canapés**

*House Marmalade, Candied Almond*

**Asian or Swedish-Style  
Meatballs**

**Herb-Seared Lamb**

*Piquillo Pepper Sauce*

**Petite Crab Cakes**

*Ancho Chile Aioli*

**Tuna Poke Tacos**

*Onion, Avocado, Wasabi*

**Smoked Salmon Canapés**

*Caper, Pickled Onion, Dill*

**Tenderloin Bruschetta**

*Caramelized Onion, Horseradish*

**Caprese Skewers**

*Cherry Tomato, Fresh Basil, Mozzarella,  
Balsamic Drizzle*

**Grilled & Chilled  
Shrimp Cocktail**

*Chipotle*

**Polenta Croustade**

*Sundried Tomato Ragù,  
Herb Aioli*







ORINDA COUNTRY CLUB

∞ Displayed Hors d'Oeuvres ∞

**Imported & Domestic Cheese Display**

*House Jams, Candied Nuts, Berries  
Assorted Crackers*

**Antipasti Display**

*Cured Meats, Cheeses, Italian Vegetables, Crackers & Crostini*

**Crudité Display**

*Raw Vegetables with Ranch Dipping Sauce*

**Old Bay Jumbo Shrimp Cocktail**

*Cocktail Sauce & Lemons  
(3 per person)*

**Quesadilla Station**

*Chicken, Pork, Steak or Vegetarian  
Chips, Salsa, Guacamole*

**Mediterranean Display**

*Hummus, Baba Ghanoush, Olive  
Tapenade, Chipotle Garbanzo Spread  
Pita, Crostini*

**Grilled Vegetable Platter**

*Asparagus, Mushroom, Zucchini,  
Yellow Squash, Onion, Eggplant, Endive  
Cherry Tomato, Balsamic Reduction*

**Spinach & Artichoke Dip**

*Crostini, Assorted Crackers*

**Pork, Chicken or Shrimp Empanadas**

*Avocado Tequila Sauce*



ORINDA COUNTRY CLUB

∞ Plated Dinner Packages ∞

**The Watson**

**Hors d'Oeuvres**

*Choice of Two PASSED Hors d'Oeuvres  
~and~  
One Displayed Appetizer*

**Salad Selections**

*Choose One*

**Classic Caesar**

*Crisp Romaine, Parmesan, Garlic Crouton,  
House Made Caesar Dressing*

**Orinda Greens**

*Mixed Greens, Balsamic Glazed Apple, Candied Pecan,  
Red Onion, Carrot, Honey Herb Vinaigrette*

**California**

*Mixed Greens, Sundried Cherry, Fuji Apple, Candied Walnut,  
Pt. Reyes Blue Cheese, Maple Vinaigrette*

**Beet and Arugula**

*Feta, Mandarin Orange, Toasted Almond, Balsamic Vinaigrette*

**Baby Iceberg Wedge**

*Baby Heirloom Tomato, Crispy Bacon, Pickled Onion, Gorgonzola Crumble, Buttermilk-herb Dressing*

**Entree Selection**

*Package Includes Two Entrée Selections - Vegetarian Entrée Available at No Additional Price  
Entrées Are Served with Seasonal Vegetables and your Choice of Starch*

**Pan Seared Salmon**

*Bay Shrimp, Tomato, Dill*

**Chicken Francaise**

*Artichoke, Caper, Mushroom*

**Roasted Prime Rib**

*English Horseradish, Au Jus*



ORINDA COUNTRY CLUB

∞ Plated Dinner Packages ∞

**The Cascade**

**Hors d'Oeuvres**

*Choice of Two PASSED Hors d'Oeuvres*

*~and~*

*One Displayed Appetizer*

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**Salad Selections**

*Choose One*

**Classic Caesar**

*Crisp Romaine, Parmesan, Garlic Crouton,  
House Made Caesar Dressing*

**Orinda Greens**

*Mixed Greens, Balsamic Glazed Apple, Candied Pecan,  
Red Onion, Carrot, Honey Herb Vinaigrette*

**California**

*Mixed Greens, Sundried Cherry, Fuji Apple, Candied Walnut,  
Pt. Reyes Blue Cheese, Maple Vinaigrette*

**Beet and Arugula**

*Feta, Mandarin Orange, Toasted Almond, Balsamic Vinaigrette*

**Baby Iceberg Wedge**

*Baby Heirloom Tomato, Crispy Bacon, Pickled Onion, Gorgonzola Crumble, Buttermilk-herb Dressing*

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**Entree Selection**

*Package Includes Two Entrée Selections - Vegetarian Entrée Available at No Additional Price*

*Entrées Are Served with Seasonal Vegetables and your Choice of Starch*

**Grilled Canadian Salmon**

*Bay Shrimp, Tomato, Dill*

**Surf and Turf**

*Filet, Jumbo Prawn*

**7 oz Filet Mignon**

*Pearl Onion, Red Wine*

**Wild Mushroom Truffle-Stuffed Chicken**

*Merlot Reduction*

**Starch Selections:** *Mashed Potato, Roasted Red Potato, Potato Au Gratin,  
Fingerling Potato with Herbs, Wild Rice, Jasmine Rice, Farro*



ORINDA COUNTRY CLUB

## ☞ Buffet Dinner Packages ☜

*All buffet packages served with house made rolls and sweet cream butter.  
All dietary restrictions can be accommodated.*

### 1<sup>st</sup> Tee

**Orinda Greens**, *Julienne Carrot, Grape Tomato, Cucumber, Red Onion, White Balsamic Vinaigrette*

**Baby Spinach Salad**, *Apple Smoked Bacon, Chopped Egg, Red Onion, Goat Cheese, Mushroom, Apple Cider Vinaigrette*

**Mediterranean Pasta Salad**

*Olive, Feta, Artichoke, Pepper, Onion, Herb, Oregano Vinaigrette*

**Herb Roasted Potatoes or Buttermilk Mashed Potatoes**

**In Season Vegetables**

**French Style Chicken Breast**, *Caper, Lemon, Italian Parsley*

**Roasted Tri Tip of Beef**, *Red Wine Sauce*



### 9<sup>th</sup> Tee

**Orinda Greens**, *Julienne Carrot, Grape Tomato, Cucumber, Red Onion, White Balsamic Vinaigrette*

**Baby Spinach Salad**, *Apple Smoked Bacon, Chopped Egg, Red Onion, Goat Cheese, Mushroom, Apple Cider Vinaigrette*

**Mediterranean Pasta Salad** *Olive, Feta, Artichoke, Pepper, Onion, Herb, Oregano Vinaigrette*

**Herb Roasted Potatoes or Garlic Mashed Potatoes**

**In Season Vegetables**

**French Style Chicken Breast**, *Caper, Lemon, Italian Parsley*

**Roasted Tri Tip of Beef**, *Red Wine Sauce*

**Grilled Salmon**, *Bay Shrimp, Tomato, Dill*



### 18<sup>th</sup> Tee

**Orinda Greens**, *Julienne Carrot, Grape Tomato, Cucumber, Red Onion, White Balsamic Vinaigrette*

**Baby Spinach Salad**, *Apple Smoked Bacon, Chopped Egg, Red Onion, Goat Cheese, Mushroom, Apple Cider Vinaigrette*

**Mediterranean Pasta Salad** *Olive, Feta, Artichoke, Pepper, Onion, Herb, Oregano Vinaigrette*

**Herb Roasted Potatoes or Garlic Mashed Potatoes**

**In Season Vegetables**, *choice of two different seasonal vegetables*

**French Style Chicken Breast**, *Caper, Lemon, Italian Parsley*

**Roasted Prime Rib**, *Red Wine Sauce, Carved*

**Grilled Salmon**, *Bay Shrimp, Tomato, Dill*



**Passed Hors d'Oeuvres:** Choice of Two, Choice of Three, Choice of Four  
**Displayed Hors d'Oeuvres:** Each Display





ORINDA COUNTRY CLUB

## ∞ Desserts ∞

(All prices are per person, unless otherwise stated, and subject to a 22% service charge and local sales tax.)

**All desserts are created in-house by our own Pastry Chef.**

### ASSORTED COOKIES

*(Choose 2)*

- Chocolate Chip
- Oatmeal
- Snickerdoodle

### ASSORTED COOKIES & BROWNIES

- Chocolate Chip, Oatmeal, Snickerdoodle, M&M Cookie, Coconut Rocher *(Choose 2)*
- Brownie or Blondie

### COOKIES, BARS, AND POPS

*(Parties of 50 or more guests)*

- Assorted Cookies *(Choose 1)*
- Brownies
- Blondie, Lemon Bar *(Choose 1)*
- Seasonal Flavor Cheesecake Pop

### SMALL BITES *(family/buffet-style)*

**Choose 2, Choose 3 and Choose 4**

Vanilla or Chocolate Cheesecake Bites, Fruit Tarts, Lemon Meringue Tarts, Seasonal Flavored Cheesecake Pops, Chocolate Tarts, Chocolate Hazelnut Crunch Bars, Moon Pie Cookies, French Macarons, Orinda Oreos, Crème Brulee Tarts, Assorted Mini Cupcakes

### PLATED DESSERTS

Chocolate Ganache Tart, Chocolate Layer Cake, Tiramisu, Strawberry Shortcake, Black Forest Cake, Crème Brulee (Chocolate, Vanilla, or Seasonal Fruit), Cheesecake (Vanilla, Chocolate, Oreo, Dulce De Leche), Hazelnut Crunch Bar, Caramel Mousse Bombe, Fruit Mousse Cake, Key Lime Pie, Almond Tart, Strawberry-Pistachio Tart, Lemon Meringue Tart

### CAKES

Our Pastry Chef would love to work with you to create an exceptional custom cake for your special occasion!

### ICE CREAM SUNDAE BAR *(per person)*

Vanilla and Chocolate Ice Cream  
Chocolate and Butterscotch Sauce, Peanuts,  
Rainbow Sprinkles, Oreos, Heath Bar, Cherries,  
Whipped Cream, Chocolate Chips

### Additional Toppings





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## 🌀 Beverage Packages 🌀

All Packages are for Four Hours, Packages A-D include one bartender,  
\$10 per additional hour per person for Packages A-D.

### **COFFEE & TEA STATION**

Regular and Decaffeinated Coffee  
Assortment of Hot Tea or Iced Tea (*Select one*)  
Cream and Sugar

### **KIDS, NON-ALCOHOLIC BAR**

Strawberry or Regular Lemonade (*Select one*), Shirley Temple, Water, Cut Fruit and Cherries

### **PACKAGE A**

Domestic and Imported Beers  
House Red, White and Sparkling Wines  
Assorted Non-Alcoholic Beverages

### **PACKAGE B**

Includes Package A PLUS Well Cocktails

### **PACKAGE C**

Includes Packages A & B PLUS Call Cocktails  
Passed Lunch or Dinner Wine Service

### **PACKAGE D**

Includes Packages A, B & C PLUS Premium Cocktails

### **NO HOST BAR**

One Bartender Per 60 Guests (5 Hours)  
Corkage Fee (per 750 mL bottle)  
Portable Bar Fee

### **CONSUMPTION BAR**

One Bartender Per 60 Guests (5 Hours)



*All package prices are per person, unless otherwise stated, and subject to a 22% service charge and local sales tax.*



ORINDA COUNTRY CLUB

## 🌀 Beverage Selection 🌀

### WINE SELECTIONS

**Sparkling Wines/Champagne**  
OCC Sparkling Wine

Roederer Estate, *Brut*  
*Alexander Valley, NV*  
Veuve Clicquot, *Brut*  
*Champagne, NV*

**Rose**  
OCC, *Rose*

Whispering Angel

**White Wines**  
OCC, *Sauvignon Blanc*

Justin, *Sauvignon Blanc*

Duckhorn, *Sauvignon Blanc*

Sonoma-Cutrer, *Chardonnay*  
*Sonoma County 2016*  
OCC, *Chardonnay*  
*Sonoma County 2016*

**Red Wines**  
OCC, *Pinot Noir*

Flowers, *Pinot Noir*

OCC, *Merlot*

Duckhorn, *Merlot*

OCC, *Cabernet Sauvignon*

Justin, *Cabernet Sauvignon*

Silver Oak, *Cabernet Sauvignon*  
*Alexander Valley 2013*

### BEER SELECTIONS

**Domestic**  
Sierra Nevada Pale Ale  
Budweiser  
Bud Light  
Coors  
Coors Light

**Imported**  
Amstel Light  
Anchor Steam  
Corona  
Stella  
Heineken  
Pacifico

**Non Alcoholic Selections**  
Buckler  
O'Doul's

*In the Fairway, draft beer is available upon request for an additional charge.*



*Note: All prices and wines are subject to change. Inquire with Catering Department for most current selections.*



ORINDA COUNTRY CLUB

❧ Spirits Selection ❧  
(Per Drink Price)

**BOURBON**

Canadian Club  
Crown Royal  
Jack Daniels  
Jameson  
Knob Creek  
Makers Mark  
Seagram's 7  
Southern Comfort  
Woodford Reserve

**BRANDY**

Christian Brothers  
Courvoisier

**GIN**

Beefeater  
Bombay  
Bombay Sapphire  
Citadelle  
Gordon's  
Tanqueray  
Tanqueray 10

**LIQUOR**

Bailey's  
Compari  
Grand Marnier  
Kahlua  
Midori

**RUM**

Bacardi  
Bacardi Dark  
Captain Morgan  
Meyers  
Mt. Gay

**SCOTCH**

Chivas Regal  
Dewars  
Glenlivet  
Johnny Walker Black  
Johnny Walker Red  
Macallan  
Talisker

**TEQUILA**

Don Julio Anejo  
Don Julio Silver  
Herradura  
Jose Cuervo  
Casamigos Rep  
Casamigos Blanca

**VODKA**

Absolut  
Absolut Citron  
Belvedere  
Chopin  
Grey Goose  
Hanger 1  
Hanger 1 Mandarin  
Ketal 1  
Platinum  
Tito's



Note: All prices subject to change



ORINDA COUNTRY CLUB

## 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 (less the deposit) will be due 2 weeks prior to the event date. Final estimated balance is due seven days prior to event.

A non-refundable deposit of \$5000.00 is required within two weeks after the date the contract is sent. All event dates that do not receive a deposit within this time frame will be released. Events are limited to 5 hours in length and not to extend past 11pm.

Vegetarian requests and dietary restrictions will be accommodated with appropriate advanced 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.

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 22% service charge will be added to all non-member and member sponsored events. In addition, local sales tax will be added to all food and beverage sales and service charge.

### **Food and Beverage**

Menu selections must be finalized 1 month prior to your event.

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 beverage is not permitted to be brought into the Club, with the exception of wine, champagne and wedding cakes/pastries. Additionally, no food or beverage purchased may leave the Club premises.

A corkage fee of \$30 per 750mL will be charged for wine or champagne brought into the Club. Service charge and sales tax will be added to all services provided.

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.

### **Guarantees**

Orinda Country Club requires a guaranteed attendance number be provided to the Club no later than 12pm fourteen days preceding 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 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 11 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

### **Dress Code**

The event host is responsible for advising any and all guests and event vendors of Orinda Country Club's dress code. Blue jeans and/or denim of any kind are not permitted in the Clubhouse at any time. Men should refrain from wearing hats in the Clubhouse.