

OSWEGO LAKE COUNTRY CLUB



Banquet Packet

MEET EXECUTIVE CHEF MATT SIGLER



Food is meant to provide comfort, bring back memories, create conversation and be the meeting place for social atmospheres. Nostalgia is how most of us develop our palates and nothing makes me happier than having somebody say my food brings back happy memories of something they grew up with.

Growing up in a small town in Nebraska I remember my early memories with family around the dinner table. Family dinner was incredibly important for us as it was the time when we really learned about each other. My Sicilian grandmother was an amazing cook and I loved going over there for Sunday suppers. Feeding people has become a passion of mine for as long as I can remember. Food is a passage incredible experiences no matter if it is with large groups, a loved one or by yourself.

My culinary career started in Tennessee while I was attending Middle Tennessee State University pursuing an Economics degree. That path quickly changed directions as my love for food was pulling me in a different direction. I fell in love with the sounds, pressure and excitement of the kitchen and soon moved to San Francisco to attend Le Cordon Bleu at the College of Culinary Arts. My love and appreciation for food continued to grow with the amazing gathering

around awesome local products and small farmers. I was hooked with this seasonality style of cooking, sourcing amazing products and building a menu around that.

After 10 years in San Francisco I moved to Chicago, which again exposed me to another amazing food city and taught me how to cook for the masses. Much more of a meat and potato town but a lot of talent and creativity there, as well as some of the best comfort food around. I moved to Portland in 2015 and opened my first restaurant, Renata, as Executive Chef/part Owner. The Oregonian named it Restaurant of the Year shortly after we opened and I ultimately left in 2018 to join Kimpton Hotels as Executive Chef at the Hotel Vintage and Il Solitio.

I have been introduced to a lot of different kitchens in many various stages. I have consulted in Colombia and taught culinary school in Ireland so I am well versed on education. Teaching is very fulfilling for me. I am an investor in people above all else and I really pride myself in seeing individuals succeed. I believe teamwork is the strongest asset for success. I'm a collaborator and bring fruition to all people's visions in order to create the most desirable experience possible. I'm known for my charisma which I think stems from being the middle child. I definitely love being in front of an audience and can't wait to get started and meet everyone!

BREAKFAST

MINIMUM OF 15 GUESTS FOR BUFFETS

Continental Breakfast- \$15/per person

*station or buffet

*Elevate your continental breakfast with additional add ons

Assorted Housemade Pastries
Seasonal Sliced Fruits
Local Jams and Butter
Illy Coffee
Two Leaves Tea
Grapefruit and Orange Juice

Traditional Breakfast Add Ons

*priced per person

Hash Browns - \$3

Breakfast Potatoes - \$3

Scrambled Eggs - \$4

*substitute egg whites \$1

Seasonal Frittata - \$5

*substitute egg whites \$1

Bowery Bagel Station - \$3
assorted bagels and cream cheese

*add on assorted cream cheeses - \$2

*add on lox station - \$9

Bacon - \$3

*sub brown sugar bacon \$1 extra

Sausage Links or Patties - \$4

Waffles - \$6
includes butter and maple syrup

Pancakes- \$5
includes butter and maple syrup

Healthy Breakfast Add Ons

*priced per person

Coconut Yogurt Station-\$5
fruit, house made granola, honey

Yogurt Parfaits- \$5
fruit compote, house made granola

Quinoa Porridge- \$6
banana, fruit compote, almond, acai berries

Hard Boiled Eggs
includes sea salt and black pepper - \$3

Avocado Toast- \$5
bird seed, mama lils, extra virgin olive oil

To-Go Bagged Breakfast

*priced per person

Breakfast Burritos- \$9
scrambled eggs, bacon or sausage, potatoes, cheddar cheese

Breakfast Sandwich- \$8
baked egg, bacon or ham, hot sauce aioli, American cheese tater tots

Yogurt Parfait- \$7
fruit compote and house made granola

AM Break Snacks

*priced per person

Energy Balls - \$3
almond, coconut, cacao

Granola Bars - \$3 each
*substitute house made granola bars for \$5 per person

Whole Fruits- \$5

Coffee, Cocoa, Banana, Peanut Butter, Date Smoothie - \$6
*add on chocolate protein powder - \$1

Green Smoothie - \$6
avocado, kale, banana, almond butter, seeds
*add on matcha, vanilla protein powder - \$1

Build Your Own Trailmix Bar- \$10
dried fruits, assorted nuts, mini m&m's, coconut

BUFFET LUNCH

MINIMUM OF 15 GUESTS

Italian Market Package - \$19/per person

Diestel turkey
black forest ham
Fra'Mani salami
Molinari mortadella
cheddar
pepperjack
provolone
tomato
lettuce
onion
Grand Central Bakery breads
traditional accompaniments
assorted chips
house made cookies

Add Ons

*priced per person

Caesar Salad – \$6
seasonal greens, grana padano, fried breadcrumbs

Caprese Salad – \$8
tomato, mozzarella, basil, balsamic glaze

Chop Salad – \$9
romaine, olives, giardiniera, salami, provolone

Mix Green Salad – \$5
seasonal accompaniments

Italian Wedding Soup- \$6
meatballs, escarole, chicken broth

Minestrone Soup – \$6
seasonal vegetable soup

Mix Olives – \$4



BUFFET LUNCH

MINIMUM OF 15 GUESTS

BBQ Lunch Package - \$24/per person

pulled pork
bbq grilled chicken breast
buns
cole slaw
baked beans
potato salad
cowboy cookies

Add Ons

*priced per person

Armadillo Eggs- \$7
sausage wrapped around jalapeno

Texas Poppers- \$6
bacon wrapped jalapenos with cream cheese

Cheddarwurst Sausage – \$10

Rice Bowl Package – \$27/per person

teriyaki chicken
tuna poke
brown rice
white rice
lettuces
avocado
stir fry vegetables
sesame mix
mix green salad with soy dressing
mochi cake

Add Ons

*priced per person

Salmon Nigiri – \$10 (2 pieces per person)

Tuna Nigiri– \$12 (2 pieces per person)

Spicy Crab Rolls – \$12 (2 pieces per person)

Mixed Sushi Platter – \$18 (3 pieces per person)

Tomago Nigiri – \$8

Shrimp Tempura – \$8 (2 pieces per person)

Healthy Lunch Package - \$27/per person

poached chicken
baked wild salmon
turmeric chicken broth
quinoa, shelling bean and avocado salad
fresh fruit

Add Ons

*priced per person

Seasonal Greens with Chef Choice Vinaigrette \$5

Beet and Berry Salad - \$8

Fruit Smoothies - \$7

Protein Smoothies – \$8

Fajita Package - \$26/per person

grilled chicken and steak
peppers and onions
corn and flour tortillas
refried beans
Mexican rice
traditional condiments
churros with chocolate dipping sauce

Add Ons

*priced per person

chips and guacamole - \$5

chicken tortilla soup- \$6

Pozole - \$6

pork, hominy, onion, cilantro

chips and queso – \$6

BOXED LUNCHES

MINIMUM OF 8 GUESTS

Smash Burger- \$16

double beef patty, American cheese, thousand island, iceberg lettuces, onion soubise, dill pickles pub bun

Fries

Chocolate Chip Cookie

Pulled Pork Sandwich- \$15

cole slaw, bbq sauce, dill pickles

Potato Salad

Cowboy Cookies

*substitute brisket for \$5 a person

Chicken Asada Burrito- \$15

rice, beans, crema, cheese

Salsa

Tortilla Chips

Mexican Chocolate Cookie

*substitute carne asada – \$5 extra

Cold Fried Chicken Sandwich- \$15

cole slaw, dill pickles, hot sauce aioli

Chips

Olive Oil Cake

*substitute beer battered halibut – \$4 extra

Cobb Salad- \$13

avocado, egg, tomato, green onions, Dijon vinaigrette

Chocolate Chip Cookie

*add on chicken for \$5 extra

Chicken Teriyaki Bowl- \$16

brown or white rice, avocado, broccoli, sesame seeds

Mochi Cake

*substitute wild salmon for \$6 extra

Chicken Caesar Salad- \$16

romaine, kale, parmesan cheese, fried breadcrumbs

Sprinkledoodle Cookie

*substitute salmon for \$6 extra

add on avocado – \$3

add on hard boiled egg – \$2

Turkey Sandwich- \$14

bacon aioli, lettuce, tomato, smashed avocado, swiss, ciabatta

Chips

Rice Crispy Treat

Italian Hero- \$16

mortadella, ham, salami, provolone, tomato, red onion, shredded iceberg, red wine vinaigrette, hoagie

Chips

Almond Cookie

Mediterranean Plate- \$18

falafel, hummus, lettuce, cherry tomatoes, tzatziki, veggies, pita

Baklava

*add on chicken – \$5



PLATED LUNCH

MINIMUM OF 12 GUESTS

Chicken Cobb Salad - \$18

romaine, egg, bacon, avocado, cherry tomatoes, blue cheese, dijon vinaigrette

Chicken Caesar Salad - \$16

seasonal greens, grana padano, fried breadcrumbs

Seafood Salad - \$17

crab louie, romaine, egg, asparagus, celery, Russian dressing

Chicken Teriyaki Bowl- \$16

brown rice, sautéed veggies, avocado, sesame seed

Grilled Wild Salmon- \$25

quinoa, shelling beans, avocado, lemon dressing

Chicken Piccata- \$24

mashed potatoes, caper butter sauce, broccoli, garlic bread

Roasted Lavender Brined Pork Loin- \$26

farro, apple, sage pesto

Spaghetti and Meatballs- \$20

whipped ricotta, garlic bread

Grilled Culotte- \$28

fingerling potatoes, cippolini onions, arugula, charred lemon, pecorino

Steak Salad- \$21

little gem wedge, blue cheese dressing, cherry toms, bacon lardons, green onions

Vegetarian Risotto- \$22

changes with seasonality

Vegetarian Plate – \$23

seasonal vegetables, grains and legumes



PASSED APPETIZERS

MINIMUM OF 24 PIECES PER

*priced per piece

Crab Cakes- \$5

avocado aioli

Prosciutto Melon- \$3

fromage blanc, truffle honey

Charred Beet- \$3

citrus vinaigrette, avocado, lettuce

Seasonal Soup Shooter – \$2

Tuna Poke- \$4

sesame, rice cracker

Smoked Salmon- \$4

bagel chip, green onion cream cheese

Steak Crostini- \$4

creamed spinach, house steak sauce, horseradish

Caprese Salad Skewer- \$3

fresh mozzarella, cherry tomato, basil

Seared Tuna Crostini- \$4

tonnato, romesco, furikake

Seafood Ceviche - \$3

avocado, coconut milk, tortilla

Bay Shrimp Roll- \$3

green goddess, bird seed

**sub crab or lobster for \$5 per bite*

Garden Crudité- \$3

hummus, extra virgin olive oil, sea salt

Smash Burger Slider- \$5

American cheese, pickle, iceberg

Reuben Slider- \$5

house corned beef, fancy sauce, sauerkraut, swiss cheese

Buffalo Chicken Bite- \$4

house made ranch dressing

Fried Chicken Slider- \$5

aioli, mama lils, pickles

Spam Musubi- \$4

pineapple butter

Seasonal Arancini – \$4

breaded and fried risotto, mozzarella

Chicken Parmesan Bite – \$4

Stuffed Mushrooms- \$4

herbed goat cheese, breadcrumbs

Eggplant Caponata Crostini – \$3

ricotta, fried parsley, pine nuts

Meatball Slider – \$5

pickle, caesar dressing, romaine

Grilled Cheese and Tomato Soup – \$4

Seasonal Flatbread - \$3



STATIONARY APPETIZERS

MINIMUM OF 24 GUESTS

*priced per person

Cured Meat Platter

assorted meats, pickles, mustard

small (25 people)- \$200 - medium (50 people) - \$400 - large (75 people) - \$600

Cheese Platter

assorted artisanal cheeses with accompaniments and crackers

small (25 people)- \$200 - medium (50 people) - \$400 - large (75 people) - \$600

Meat and Cheese Platter

assorted artisanal cured meats and cheeses, pickles, olives

small (25 people)- \$275 - medium (50 people) - \$550 - large (75 people) - \$825

Veggie Platter

seasonal vegetables, spinach artichoke dip, hummus

small (25 people)- \$150 - medium (50 people) - \$300 - large (75 people) - \$450

Fruit Platter

seasonal fruit, honey yogurt dipping sauce

small (25 people)- \$150 - medium (50 people) - \$300 - large (75 people) - \$450

Seafood Tower

Just oysters on the half shell – \$30 per dozen
(selections from the pacific nw)

add shrimp cocktail – \$12

add crab louie – \$10

add crab legs – \$15

add lobster – \$18

add caviar – \$60 dollars per oz/ add accoutrements

add ceviche – \$10

Pizza Station – assorted focaccia pizzas – \$8

margarita / kale and ricotta / sausage, mama lil, broccoli rabe

Ranch Fountain Station – \$8

crudité, chicken tenders, focaccia pizza, meatballs

Slider Station – assorted sliders – \$12

pick any 3

Smash Burger Slider

Reuben Sliders

Buffalo Chicken Bites

Fried Chicken Sliders

Spam Musubi



DINNER BUFFET

MINIMUM OF 24 GUESTS

Italian Dinner Buffet - \$70

caesar salad
mix green salad with seasonal ingredients
rigatoni with bolognese
fusilli with seasonal pesto
culotte, fingerling potatoes, grilled greens, salsa verde
chicken picatta, potato puree, broccoli, caper lemon sauce
tiramisu puffs
almond cookies

Build Your Own Buffet

(pick 2 starters, pick 2 proteins)- \$55

(pick 2 starters, pick 3 proteins)- \$65

Seasonal Soup

Radicchio Salad
with seasonal ingredients (fall and winter only)

Arugula Salad
with seasonal ingredients (spring and summer only)

Caesar Salad
seasonal greens, grana padano, fried breadcrumbs

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Meatballs
marinara, polenta, parmesan

Grilled Lavender Brined Pork Loin
borlotti bean ragu, seasonal vegetables, sage pesto

Roasted Salmon
cous cous, seasonal veggies, caper raisin relish

Roasted Chicken
rosemary potatoes, greens, charred lemon

Grilled Culotte
fingerling potatoes, cipolini onions, arugula, charred lemon, pecorino

Seasonal White Fish
lentils, seasonal vegetable

Prime Rib Carving Station +\$20
baked potato bar, creamed spinach, au jus
\$150 chef attendee fee

Bistecca Fiorentina Carving Station +\$20
potato gratin, broccolini, chimichurri
\$150 chef attendee fee



PLATED DINNER

MINIMUM OF 12 GUESTS

Per person pricing is based on the highest priced entrée selection. Each plated meal includes; 1 plated starter, bread and butter, 2 or 3 entrée selections, a plated dessert and coffee service.

Plated Starters (pick 1)

Seasonal Soup

Radicchio Salad

with seasonal ingredients (fall and winter only)

Arugula Salad

with seasonal ingredients (spring and summer only)

Caesar Salad

seasonal greens, grana padano, fried breadcrumbs

Plated Entrees (pick 2 or 3)

Meatballs - \$50

marinara, polenta, parmesan

Grilled Lavender Brined Pork Loin- \$55

borlotti bean ragu, seasonal vegetables, sage pesto

Roasted Salmon- \$60

cous cous, seasonal veggies, caper raisin relish

Roasted Chicken- \$50

rosemary potatoes, greens, charred lemon

Grilled Culotte- \$65

fingerling potatoes, cippolini onions, arugula, charred lemon, pecorino

Seasonal White Fish- MP

lentils, seasonal vegetable

Vegetarian Risotto- \$50

changes with seasonality

Vegetarian Plate- \$50

seasonal vegetables, grains and legumes

Plated Dessert (pick 1)

Tiramisu

Fruit Crisp

seasonal with house made ice cream

Goopy Butter Cake

choice of pistachios, pine nuts, or almonds

Seasonal Cheesecake

Butterscotch Budino

with hazelnut toffee and mascarpone mousse



DESSERT

MINIMUM OF 12 GUESTS

Minis

***priced per dozen**

French Macarons (GF) - \$30
assorted & seasonal flavors

Almond Cookies (GF, DF) - \$24

Mini Pavlova (GF) - \$30
with seasonal fruit

Brownie Bites - \$24

Mini Cupcakes (GF option available) - \$26
vanilla with seasonal fruit frosting, chocolate with chocolate buttercream, chocolate with caramel buttercream, red velvet with cream cheese icing

Mini Fruit Tarts - \$28

Tiramisu Cream Puffs - \$26

Assorted Mini Cookies - \$24
chocolate chip, sprinkle doodle, crinkle, s'more, oatmeal

Custard Cups - \$28
white chocolate with fruit topping, butterscotch, banana, chocolate

Ricotta Cookies - \$24
with cream cheese icing

Plated

***priced per person**

Tiramisu - \$12

Fruit Crisp - \$10
seasonal with house made ice cream

Goosey Butter Cake - \$12
choice of pistachios, pine nuts, or almonds

Seasonal Cheesecake - \$12

Butterscotch Budino - \$10
with hazelnut toffee and mascarpone mousse

Action Stations

***priced per person**

plus \$150 chef attendee fee

Ice Cream Sandwich Bar - \$10
assorted Cookies and Ice Cream, nuts, chocolate and sprinkles

S'mores Bar - \$10
house made graham crackers, marshmallows, assorted chocolates

Root Beer Float Bar - \$8
house made sodas and ice cream



CAKES

Size

6" cake- serves 6-8 people- \$60

9" cake- serves 10-14 people- \$85

12" cake- serves 18-20 people- \$110

2 tiered 6" and 9"- serves 20-24 people- \$155

2 tiered 9" and 12"- serves 30-36 people- \$205

3 tiered cake 6", 9" and 12"- serves 42-50 people- \$265

Sheet Cake- serves 30-36 people- \$150

Flavors

Carrot Cake

lightly spiced cake with a hint of carrots and cream cheese icing

Basic Chocolate

deep dark chocolate cake with an airy chocolate mousse

Lemon Lavender

lemon and lavender infused pound cake with lemon curd and lemon butter cream

Traditional Wedding Cake

white poppy seed cake with a raspberry jam filling and vanilla butter cream

Red Velvet

buttermilk chocolate cake with cream cheese icing

Coconut Cream

coconut milk infused cake with coconut pastry cream

Lemonade

yellow cake with a layer of lemon curd, and a layer of raspberry curd

German Chocolate

dark chocolate cake with layers of coconut pecan frosting, and chocolate ganache



DRINKS

ALL BEVERAGES ARE CHARGED BASED ON CONSUMPTION

Spirit Packages

Birdie Bar (Tier 1) - \$10

Gin - Bombay Sapphire
Irish - Jameson
Rum - Bacardi
Rye - Rittenhouse
Scotch - Johnny Walker Red
Tequila - Cazadores
Vodka - Tito's
Whiskey - Buffalo Trace

Double Eagle Bar (Tier 2) - \$14

Gin - Hendrick's
Irish - Teeling Small Batch
Rum - Banks 5 Island
Rye - Michter's
Scotch - Glenlivet 12 year
Tequila - Don Julio Blanco
Vodka - Grey Goose
Whiskey - Basil Hayden

Wine Tiers

House Wine Selections- \$10 glass/\$30 bottle

Charles Krug Sauvignon Blanc (Napa)
Wine By Joe Pinot Gris (Willamette Valley)
Beringer Founders Estate Chardonnay (CA)
Beringer Founders Estate Cabernet Sauvignon (CA)
Drumheller Merlot (Columbia Valley, WA)
Firestead Pinot Noir (Willamette Valley)

Reserve Wine Selections- \$14 glass/\$42 bottle

Sonoma Cutrer Chardonnay (Sonoma RR)
King Estate Pinot Gris (Willamette Valley)
Bisio Brut Prosecco DOC (Veneto, Italy)
Roots Run Deep Educated Guess Cabernet (Napa)
JRG (Bordeaux Blend) (Columbia Valley, Washington)
Seghesio Zinfandel (Sonoma)
Stoller Pinot Noir (Dundee Hills)

Beer

Assorted beer-\$6 per beer

Coors Light
Boneyard RPM IPA
pFriem Pilsner
Fort George City of Dreams Pale Ale

Corkage Fees:

*corkage fees will be applied to all beverages not purchased through OLCC.

All outside alcohol must be checked in and held by supervisor or staff member.

Wine or Champagne - \$20 per 750ml bottle

*No Magnums

Keg of Beer- \$200 per ½ barrel

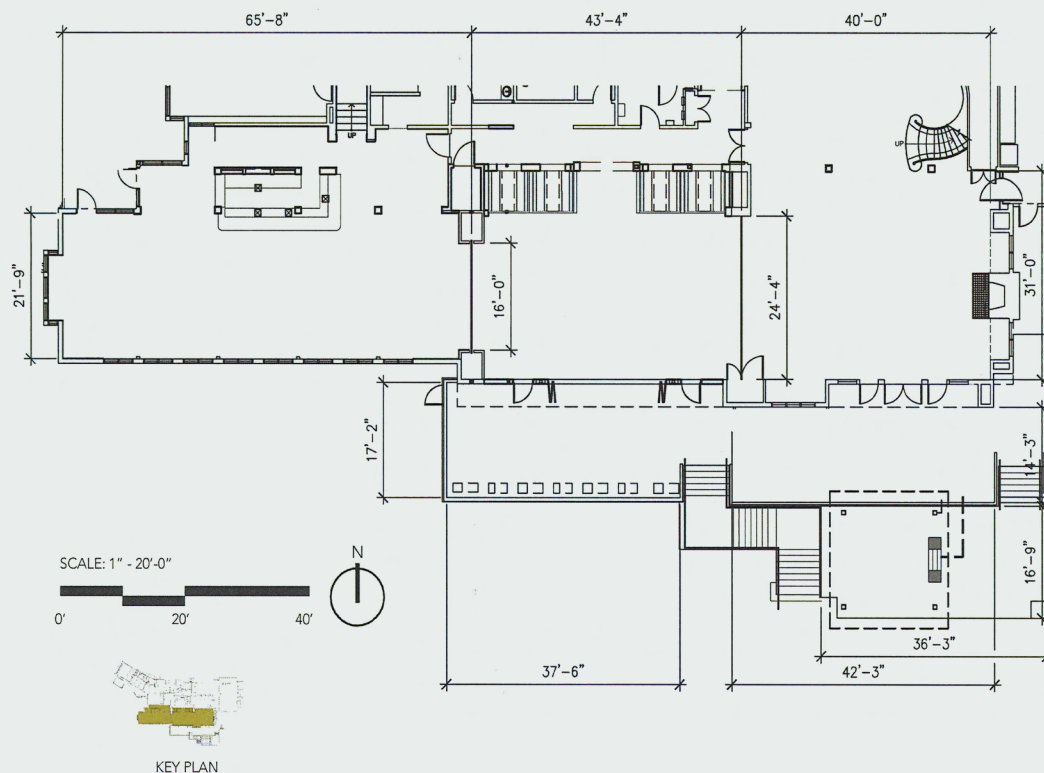
Beer or Cider- \$2 per bottle/can

Non-alcoholic drinks- \$1 per bottle/can

Liquor- \$50 per 750ml + \$2 per person fee for mixers



SPACES



Clubhouse- \$6,000

seated rounds- up to 208 people

cocktail party- up to 500 people

Food and Beverage Minimum

January- May: \$5,000 (Tuesday-Thursday), \$8,000 (Friday-Sunday)

June-September: \$7,000 (Tuesday-Thursday), \$10,000 (Friday-Sunday)

October-November: \$5,000 (Tuesday- Thursday), \$8,000 (Friday- Sunday)

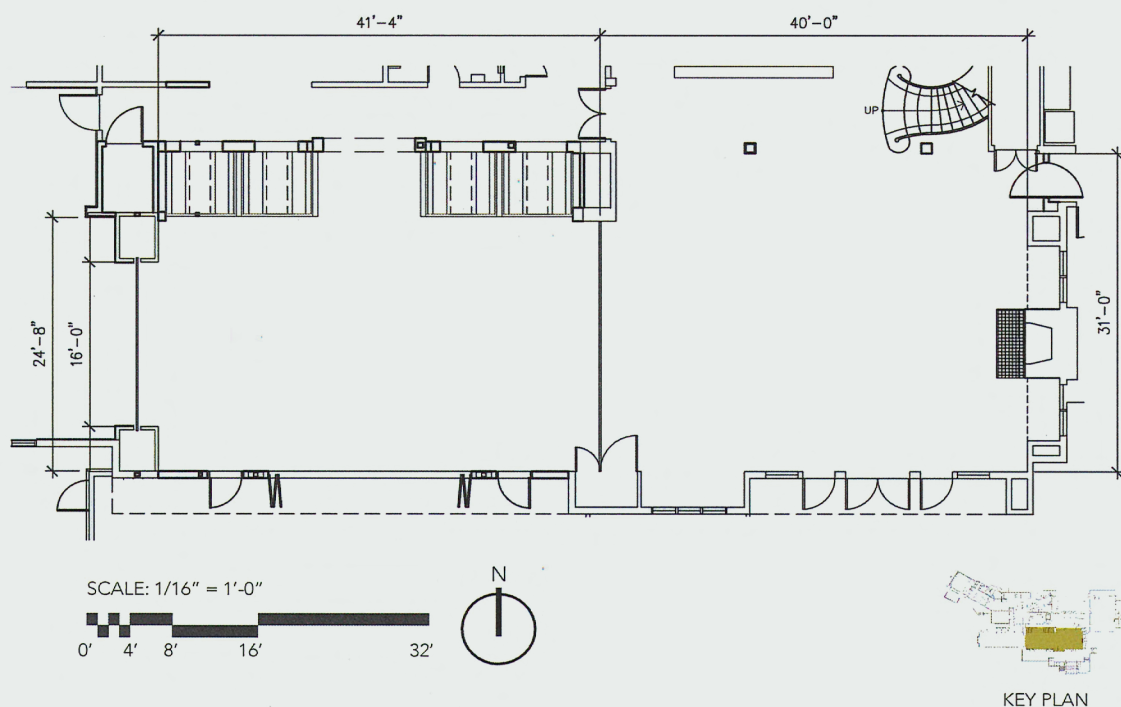
December: \$7,000 (Tuesday-Thursday), \$10,000 (Friday- Sunday)

Included in Room Rental

- In House Catering & Beverage Service
- Set Up & Breakdown of Tables & Chairs
- China, Flatware, & Glassware
- House Table Linens & Napkins
- Limited Banquet Tables & Chairs
- Professional Service Staff
- Designated Supervisor
- Limited House Sound System
- Parking Lot

*Active Members planning an event receive 50% off the total room fee

SPACES



Palisades/Northshore- \$3,000

seated rounds- up to 136 people

theater style- up to 220 people

classroom style- up to 54 people

cocktail party- up to 200 people

Food and Beverage Minimum

January- May: \$3,000 (Tuesday-Thursday), \$6,000 (Friday-Sunday)

June-September: \$5,000 (Tuesday-Thursday), \$8,000 (Friday-Sunday)

October-November: \$3,000 (Tuesday- Thursday), \$6,000 (Friday- Sunday)

December: \$5,000 (Tuesday-Thursday), \$8,000 (Friday- Sunday)

Included in Room Rental

In House Catering & Beverage Service

Set Up & Breakdown of Tables & Chairs

China, Flatware, & Glassware

House Table Linens & Napkins

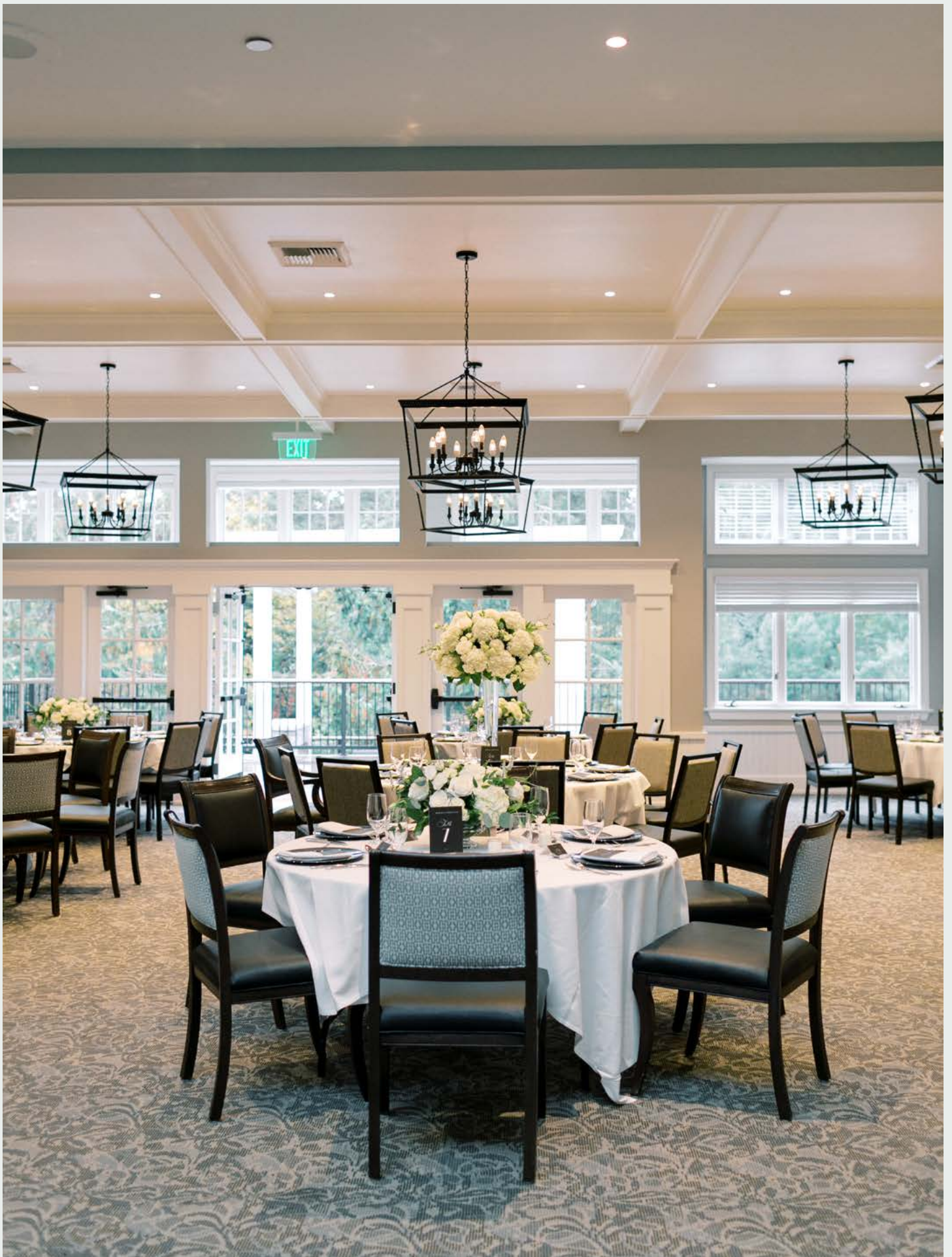
Limited Banquet Tables & Chairs

Professional Service Staff

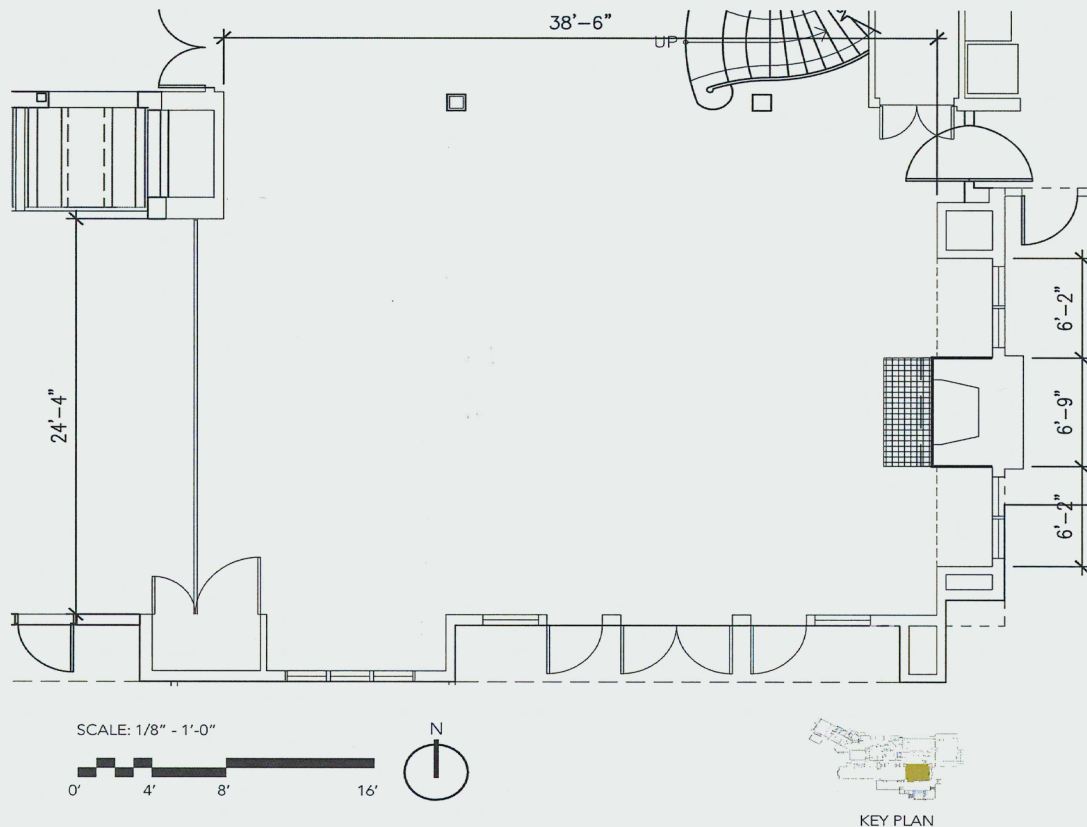
Designated Supervisor

Limited House Sound System

*Active Members planning an event receive 50% off the total room fee



SPACES



Palisades- \$1,000

seated rounds- up to 72 people
 theater style- up to 100 people
 classroom style- up to 32 people
 cocktail party- up to 100 people

Food and Beverage Minimum

January- May: \$1,000 (Tuesday-Thursday), \$2,000 (Friday-Sunday)
 June-September: \$2,000 (Tuesday-Thursday), \$4,000 (Friday-Sunday)
 October-November: \$1,000 (Tuesday- Thursday), \$2,000 (Friday- Sunday)
 December: \$2,000 (Tuesday-Thursday), \$4,000 (Friday- Sunday)

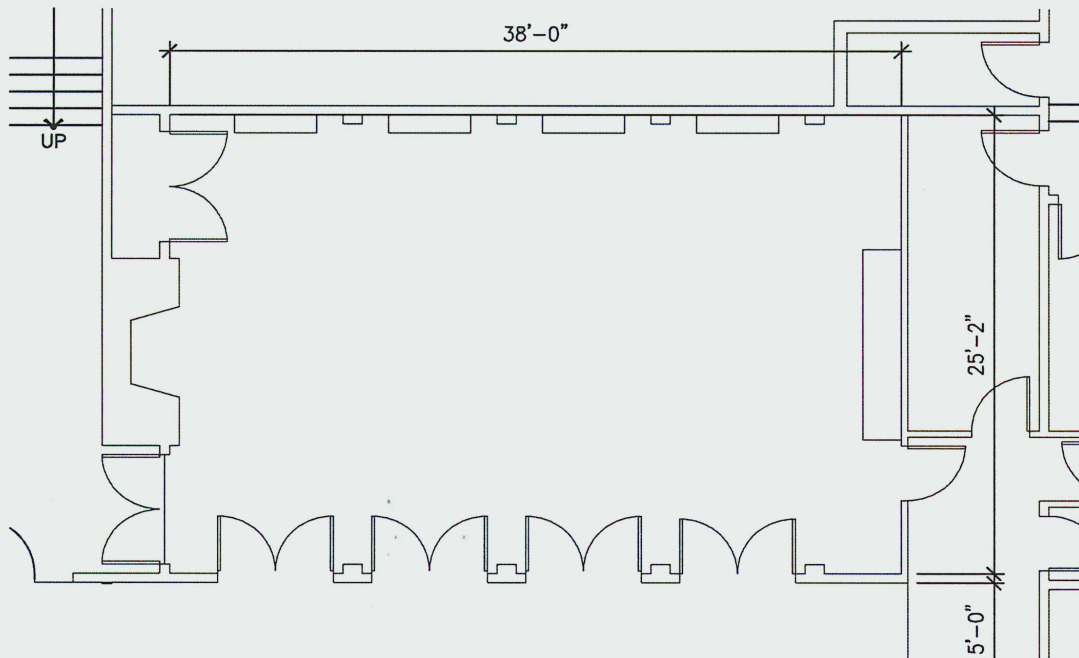
Included in Room Rental

In House Catering & Beverage Service
 Set Up & Breakdown of Tables & Chairs
 China, Flatware, & Glassware
 House Table Linens & Napkins
 Limited Banquet Tables & Chairs
 Professional Service Staff
 Designated Supervisor
 Limited House Sound System

*Active Members planning an event receive 50% off the total room fee



SPACES



McKendrick-\$300 (half day)- \$500 (full day)

seated rounds- up to 48 people
theater style- up to 70 people
classroom style- up to 18 people
board style- up to 20 people

Food and Beverage Minimum

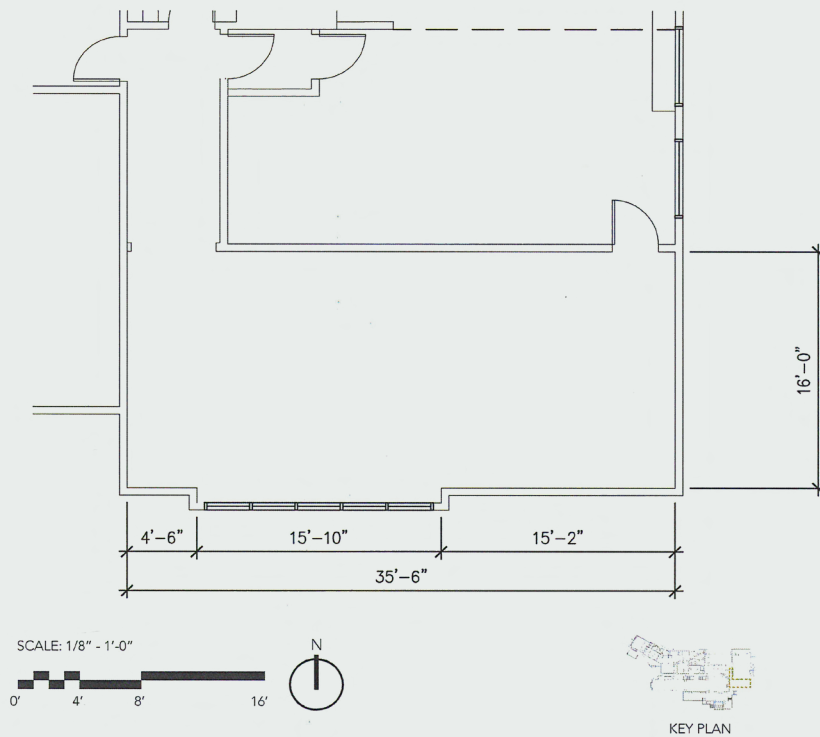
January- May: \$500 (Tuesday-Thursday), \$1,000 (Friday-Sunday)
June-September: \$1,000 (Tuesday-Thursday), \$2,000 (Friday-Sunday)
October-November: \$500 (Tuesday- Thursday), \$1,000 (Friday- Sunday)
December: \$1,000 (Tuesday-Thursday), \$2,000 (Friday- Sunday)

Included in Room Rental

In House Catering & Beverage Service
Set Up & Breakdown of Tables & Chairs
China, Flatware, & Glassware
House Table Linens & Napkins
Limited Banquet Tables & Chairs
Professional Service Staff
Designated Supervisor
Limited House Sound System

*Active Members planning an event receive 50% off the total room fee

SPACES



Card Room- \$300 (half day)- \$500 (full day)

- theater style- up to 35 people
- classroom style- up to 12 people
- board style- up to 16 people
- 2 long tables- up to 28 people

Food and Beverage Minimum

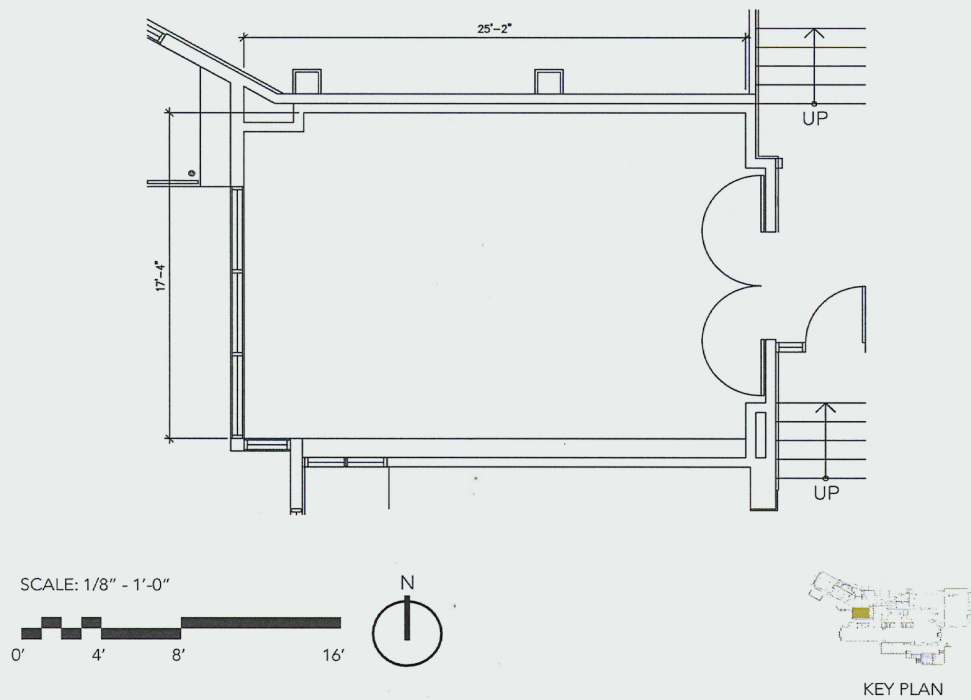
- January- May: \$500 (Tuesday-Thursday), \$1,000 (Friday-Sunday)
- June-September: \$1,000 (Tuesday-Thursday), \$2,000 (Friday-Sunday)
- October-November: \$500 (Tuesday- Thursday), \$1,000 (Friday- Sunday)
- December: \$1,000 (Tuesday-Thursday), \$2,000 (Friday- Sunday)

Included in Room Rental

- In House Catering & Beverage Service
- Set Up & Breakdown of Tables & Chairs
- China, Flatware, & Glassware
- House Table Linens & Napkins
- Limited Banquet Tables & Chairs
- Professional Service Staff
- Designated Supervisor
- Limited House Sound System

*Active Members planning an event receive 50% off the total room fee

SPACES



Affinity Room-\$300 (half day)- \$500 (full day)

- theater style- up to 35 people
- classroom style- up to 12 people
- board style- up to 16 people
- 2 long tables- up to 28 people

Food and Beverage Minimum

- January- May: \$500 (Tuesday-Thursday), \$1,000 (Friday-Sunday)
- June-September: \$1,000 (Tuesday-Thursday), \$2,000 (Friday-Sunday)
- October-November: \$500 (Tuesday- Thursday), \$1,000 (Friday- Sunday)
- December: \$1,000 (Tuesday-Thursday), \$2,000 (Friday- Sunday)

Included in Room Rental

- In House Catering & Beverage Service
- Set Up & Breakdown of Tables & Chairs
- China, Flatware, & Glassware
- House Table Linens & Napkins
- Limited Banquet Tables & Chairs
- Professional Service Staff
- Designated Supervisor
- Limited House Sound System

*Active Members planning an event receive 50% off the total room fee



EXTRAS

Additional Portable Bar: \$250 (1 available)

Stage: \$100 per section (4- 4ft x 8ft sections available)

Projectors: \$100 each (2 available)

8ft Screens: \$100 each (2 available)

Wireless Microphones: \$25 each (2 available)

Charger Plates: \$2 per plate (available in black, gold & silver)

Easels: \$15 each

CONTRACT & DEPOSIT

A non-refundable deposit and signed contract are required to secure an event date.

All menu items and prices are subject to change, but are guaranteed 90 days from an event date.

22% Service Fee is added to all food and beverage charges and corkage fees.

OLCC requires 100% of projected balance due 7 days prior to your event

OLCC accepts Cash, Check or VISA/Master Cards for non-refundable deposits and final payments.

3% processing fee will be added to all credit card charges. 4% processing fee for AMEX cards.

POLICIES

Service Fee

22% Service Fee is added to all food and beverage charges and corkage fees.

Finalized Menu

Your menu choices and finalized attendance guarantee must be submitted no later than 14 days prior to your event.

Changes made after may result in additional charges

Décor

No décor can be attached the walls, doors or existing structures.

All decorations must be removed the same day as your event.

Clients are responsible for all set up and take down of décor.

You have 1 hour after your event end time to remove all décor.

A \$150 cleaning fee will be applied if OLCC staff needs to remove your decorations.

OLCC is not responsible for any items left after your event.

Security

OLCC is not responsible for any gifts or personal items. Please monitor both during your event and removal all items following your event.

Time

You will have 2 hours prior to your event for set up and 1 hour after for take down.

For each additional hour needed a charge of \$250 plus a 22% service fee will be added to your venue fee.

Due to noise ordinances, all outside events must end at 10pm. All events on the clubhouse patio or pool must return inside to the main clubhouse by 10pm.

Banquet Event Order (BEO)

After menu and set up is finalized, you will receive a detailed BEO for your viewing. Once this document has been provided to you, it is your responsibility to review it carefully and relay any requested changes to your event contact. The event will occur as it is listed on your BEO, so we request your confirmation of approval by response email or signed fax. If we do not receive a response from you, we will assume that the BEO is correct and approved for operation.

Rehearsal

If you are holding your wedding ceremony at OLCC, we are happy to schedule a time for you to hold an on-site rehearsal.

Rehearsals are limited to 1 hour.

We do not guarantee we will be able to fit your rehearsal in if other events are taking place during the day and time you have requested.

An OLCC staff member will be available during your rehearsal to answer any questions, however OLCC is not responsible for running your rehearsal or ceremony.

Alcoholic Beverages

Oregon Liquor Control Commission regulations require we provide a bartender to dispense all alcoholic beverages. OLCC's license requires our staff to request proper identification of any person of questionable age and refuse alcoholic beverage service to any person who, in the club's judgment, appears intoxicated.

Outside Food

All food must be provided by OLCC unless other arrangements have been made. Any food brought into the club must come from a certified food service provider. Charges will be applied for food that is brought in.

Day of Planner

All weddings are required to hire a professional day of planner or full coordination planner



VENDORS

Wedding Planner

Lemonseed Events- Meghan Karlson- meghan@lemonseedevents.com

Entertainment

Stumptown DJ- <https://stumptowndjs.com/>

Celebration Music- <https://www.cmevents.com/>

Florist

Blum Floral Design- <https://www.blumfloraldesign.com/>

Germanium Lake Flowers- <http://www.geraniumlake.com/>

Photographer

Sweetlife Photography- <https://www.lovethesweetlife.com/>

Stark Photography- <https://www.starkphotography.com/>

Rentals

Bridgewood Event Rentals- <https://www.bridgewoodevents.com/>

Hair and Make-up

Blossom & Beauty- <https://blossomandbeauty.com/>

Olivia Hawthorne Beauty- <https://www.oliviahawthorne.com/>

Face Body Beauty- <http://facebodybeauty.com/>

