



ORINDA COUNTRY CLUB



Non-Member Wedding Packages

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



ORINDA COUNTRY CLUB



\$5,000 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

\$79

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

\$90

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.

1st Tee - \$59

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*



9th Tee - \$70

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*



18th Tee - \$85

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 - \$12, Choice of Three - \$16, Choice of Four - \$20

Displayed Hors d'Oeuvres: Each Display - \$13



ORINDA COUNTRY CLUB

🌀 Desserts 🌀

(All prices are per person, unless otherwise stated, and subject to a 20% service charge and local sales tax.)

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

ASSORTED COOKIES

- \$4 (Choose 2)
- Chocolate Chip
- Oatmeal
- Snickerdoodle

ASSORTED COOKIES & BROWNIES

- \$6
- Chocolate Chip, Oatmeal, Snickerdoodle, M&M Cookie, Coconut Rocher (Choose 2)
- Brownie or Blondie

COOKIES, BARS, AND POPS

- \$9 (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 - \$6, Choose 3 - \$9 and Choose 4 - \$12

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 - \$12

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 (start at \$35)

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

ICE CREAM SUNDAE BAR - \$7 (per person)

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

Additional Toppings - \$2 extra per topping selection





ORINDA COUNTRY CLUB

🌀 Beverage Packages 🌀

All Packages are for Four Hours, Packages A-D include one bartender,
\$10 per additional hour per person for Packages A-D.
(All prices are per person, unless otherwise stated, and subject to a 20% service charge and local sales tax.)

COFFEE & TEA STATION - \$4

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

KIDS, NON-ALCOHOLIC BAR - \$3.50

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

PACKAGE A - \$33

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

PACKAGE B - \$40

Includes Package A PLUS Well Cocktails

PACKAGE C - \$49

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

PACKAGE D - \$54

Includes Packages A, B & C PLUS Premium Cocktails

NO HOST BAR

One Bartender Per 60 Guests (5 Hours) - \$250 each
Corkage Fee - \$20 (per 750 mL bottle)
Portable Bar Fee - \$150 each

CONSUMPTION BAR

One Bartender Per 60 Guests (5 Hours) - \$250 each



All package prices are per person, unless otherwise stated, and subject to a 20% service charge and local sales tax.



ORINDA COUNTRY CLUB

🌀 Beverage Selection 🌀

(Prices may be subject to a 20% service charge and local sales tax.)

WINE SELECTIONS

	Glass	Bottle
Sparkling Wines/Champagne		
Villa Sandi, <i>Prosecco</i>	8	32
<i>Treviso, NV</i>		
Roederer Estate, <i>Brut</i>	15	60
<i>Alexander Valley, NV</i>		
Collet, <i>Brut Rose</i>		50
<i>Champagne, NV</i>		
Veuve Clicquot, <i>Brut</i>		77
<i>Champagne, NV</i>		
Rose		
Chateau Gassier	8	28
<i>Cote de Provence 2016</i>		
White Wines		
Greywacke, <i>Sauvignon Blanc</i>	9	36
<i>Marlborough 2016</i>		
Honig, <i>Sauvignon Blanc</i>	9	32
<i>Napa Valley 2017</i>		
J. Lohr, <i>Chardonnay</i>	8	28
<i>Monterey 2016</i>		
Sonoma-Cutrer, <i>Chardonnay</i>	10	48
<i>Sonoma County 2016</i>		
Red Wines		
Talbott "Kali Hart", <i>Pinot Noir</i>	9	36
<i>Monterey 2016</i>		
J. Lohr "Los Osos," <i>Merlot</i>	8	28
<i>Paso Robles 2014</i>		
Seghesio, <i>Zinfandel</i>	9	36
<i>Sonoma County 2015</i>		
Joel Gott "815," <i>Cabernet Sauvignon</i>	9	36
<i>California 2015</i>		
Silver Oak, <i>Cabernet Sauvignon</i>	23	89
<i>Alexander Valley 2013</i>		

BEER SELECTIONS

Domestic	
Sierra Nevada Pale Ale	6
Budweiser	6
Bud Light	6
Coors	6
Coors Light	6
Imported	
Amstel Light	7
Anchor Steam	7
Corona	7
Stella	7
Heineken	7
Pacifico	7
Non Alcoholic Selections	
Buckler	6
O'Doul's	6

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)

(All prices are subject to a 20% service charge and local sales tax.)

BOURBON

Canadian Club	8
Crown Royal	11
Gentleman Jack	10
Jack Daniels	9
Jameson	9
Knob Creek	10
Makers Mark	12
Seagram's 7	8
Seagram's VO	8
Southern Comfort	8
Woodford Reserve	9

BRANDY

Christian Brothers	7
Courvoisier	10

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Beefeater	8
Bombay	8
Bombay Sapphire	11
Citadelle	9
Gordon's	8
Tanqueray	11
Tanqueray 10	11

LIQUOR

Bailey's	11
Comari	9
Grand Marnier	10
Kahlua	10
Midori	10



RUM

Bacardi	8
Bacardi Dark	8
Captain Morgan	9
Meyers	9
Mt. Gay	10

SCOTCH

Chivas Regal	10
Dewars	9
Glenlivet	12
Johnny Walker Black	10
Johnny Walker Red	10
Laphroaig	12
Macallan	13
Stuart	8
Talisker	12

TEQUILA

Don Julio Anejo	10
Don Julio Silver	10
El Jimador	10
Herradura	12
Jose Cuervo	8
Patron Silver	12

VODKA

Absolut	9
Absolut Citron	9
Absolut Mandarin	9
Absolut Ruby Red	9
Belvedere	10
Chopin	12
Gilbey's	8
Grey Goose	11
Hanger 1	9
Hanger 1 Mandarin	9
Ketal 1	11
Smirnoff	8
Stoli	8
Tito's	9

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 thirty days prior to event and the 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 20% 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 two weeks 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 \$20 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 seven 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.