Schedule of Entertaínment

Ballroom Show Band 8:45 PM- 12:30 AM

Event Terrace Boy Band 90 Minute Shows at 8:30 PM & 10:30 PM

> **Dueling Pianos** 8:30 PM- 12:30 AM

"Love" Lounge 45 Minute Shows at 9:15 PM, 10:15 PM & 11:15 PM

> **Lounge DJ** 8:30 PM– 1:00 AM

Magic 45 Minute Shows at 9 PM, 10 PM & 11 PM Stand Up Magician All Night at Entrance

> **Psychic Readings** 8:30 PM- 12 AM

Carnival 8:30 PM– 12 AM

Surprise Entertainment 8:30 PM- 12 AM

Georgia VS Michigan Available to watch in the Lounge & Cigar Speakeasy

Balloon Drop Locations Ballroom, Event Terrace & Pavilion

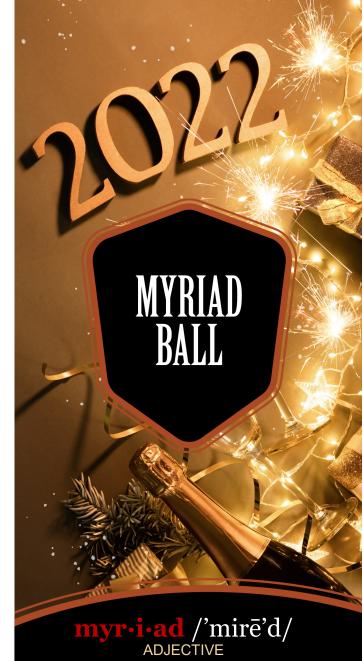




In the "Spirit" of the New Year present this at The Spirited Gourmet and/or The Spirit Shop in the month of January to receive 15% off your purchase!

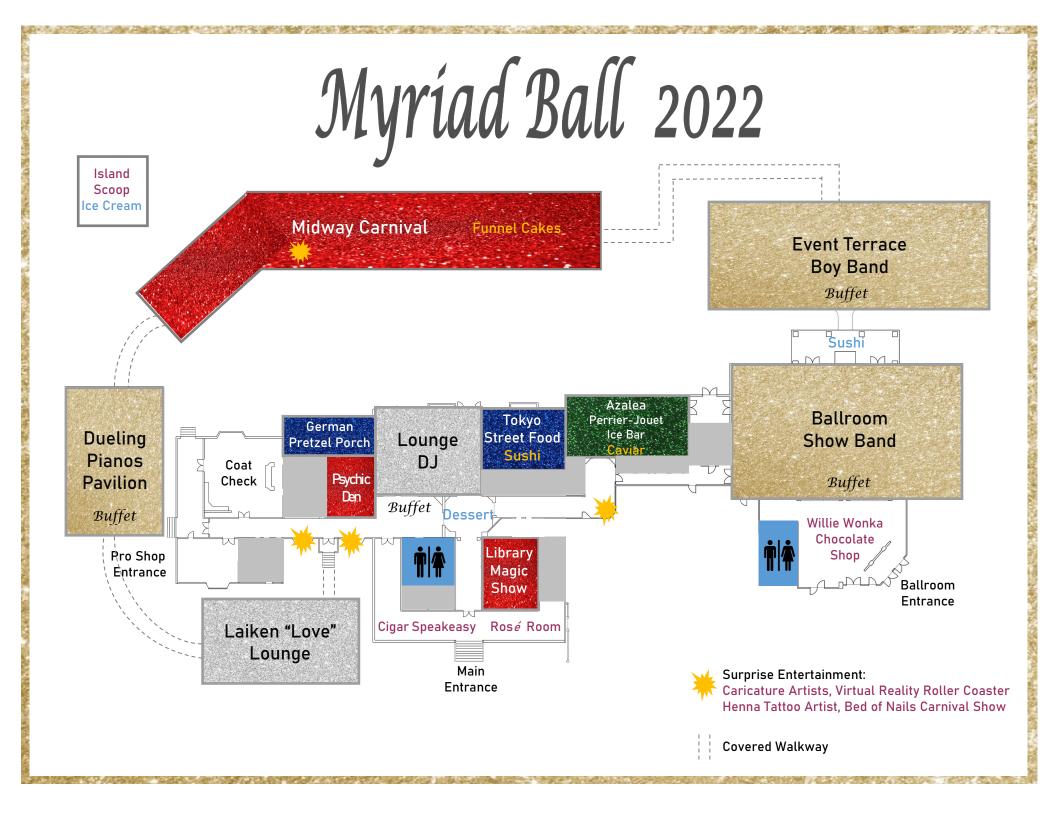
Both are located within the Oakridge Clubhouse and are open weekly Thursday-Monday.

Only valid for one use, during the month of January 2022.



1. countless or extremely great in number.

"You will experience a myriad of experiences tonight"



New Year's Eve Menu 2021

Passed Hors d'oeuvres

Sushi Lollipops Caviar on blini Pigs in a blanket Mini Chicken and Waffles Ceviche Shooters

Food Buffet Offerings

Grand Raw Bar Display

Oysters on *the Half Shell, Poached Domestic Shrimp, Clams on the Half Shell* Cocktail Sauce, Lemon Wedges, Horseradish, Mini Tabasco Bottles

Chef Jin's Grand Sushi Display

Selection of Imported & Domestic Caviar

Pearl Spoons, Cr�¿½me Fraiche, Snipped Chives, Assorted Blini Bases Display of Tobiko Caviar Rainbow Cheesecake

Seasonal Winter Salad Starters

Crab Waldorf & Endive Salad Exotic Citrus& Beet Chevre Salad

Build Your Own Carved Filet Mignon

Pepper Trio Crusted & Truffle Marinated Beef Tenderloin Sauces & Toppings: Cabernet Jus, Truffle Jus, Bearnaise Sauce, Cream of Horseradish, Tomato Jam, Blue Cheese Mousseline, Boursin Cheese Spread, Maitre D' Hotel Butter, Chimichurri Sauce, Truffle Essence Au Gratin Potatoes, Garlic & Shallot Glazed Haricot Vert

Lobster "Alfredo" Action Station

Maine Lobster Meat Tossed to order in a Parmesan Cheese Bowl Orecchiette Pasta, English Peas, Parmesan Reggiano, Fresh Herbs Chef Johan's Creative International Bread Display Focaccia Squares, Herbed Rolls, Sliced Sourdough

Honey and Rosemary Roasted Rack of Lamb

Grilled Vegetable and Herbed Couscous

Asian Noodle Tasting

Niwa Bowl (The Garden Bowl), Short Rib Shoyu Bowl, Tonkatsu Bowl

Steamed Dim Sum Station Chicken Shu Mai, Pork Gyoza (Ponzu Sauce), Char Sui Bao

"Wall of Bavarian Pretzels" Grand Selection of Artisan Mustards & Condiments Warm Cheese Dipping Sauce

Assorted Artisanal & Domestic Cheese Selection Displayed on Landings Cutting Boards

Willy Wonka Themed Dessert Displays

Chef Johan's Elaborate Selection of Desserts

Assorted Chocolate Truffles Rolled Gold & Silver Milk Chocolate Dark Chocolate & Raspberry White Chocolate Assorted Macaroon Towers and Plates

Novelty Ice Cream Selections

Funnel Cakes

Midnight Breakfast Buffets

Ham & Cheese Mini Croissants Chicken Biscuits French Toast Sticks with Syrup Chorizo, Egg, and Cheese Wraps

Krispy Cream Doughnuts