



**ROSE CREEK**  
GOLF CLUB

**YOU DESERVE TO BE**

*Celebrated!*



**INNOVATIVE**  
CLUB MANAGEMENT



Rose Creek Golf Club offers members and non-members a spectacular setting for any occasion in our newly renovated spaces. Award-Winning Executive Chef, Jim Camp, will work with you to ensure your event is spectacular while taking your guests on a culinary journey. We will work with you each step to provide a fantastic event.

You deserve to be celebrated, so please feel free to ask any questions you may have and contact us as needed.

**Rose Club Golf Club Team**

## BREAKFAST

*Priced per person*

### **Continental Breakfast | 13**

Fresh Fruit Display, Assorted Breakfast Breads and Pastries, Build Your Own Parfait-Greek Yogurt, Granola, and Fresh Berries

### **Breakfast Taco Buffet | 14**

*Foil Wrapped and Ready to Go*

Assortment of Bacon, Sausage, and Potato Tacos (choose 2) with Cheddar Cheese and Scrambled Eggs-wrapped in a Flour Tortilla, Served with Salsa

### **Breakfast Scramble Buffet | 22**

Fresh Fruit Display, Assorted Danish, Scrambled Eggs, Sausage Links, Smoked Bacon, Breakfast Potatoes



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## LUNCH 'ON THE GO!'

*All lunches will include Potato Chips, Fresh Fruit, Chocolate Chip Cookie, Appropriate Condiments, Silverware Packet. Priced per person*

### **Chicken Ranch Wrap | 17**

Grilled Chicken, Shaved Iceberg, Diced Tomato, Bacon, Cheddar and House Ranch Dressing

### **Club Sandwich | 16**

Smoked Ham, Turkey, Bacon, Leaf Lettuce, Sliced Tomato, Toasted Wheatberry



### **Turkey-Swiss Croissant | 16**

Sliced Turkey, Swiss Cheese, Leaf Lettuce, Sliced Tomato

### **Italian Hoagie | 17**

Sliced Ham, Salami, Capicola, Provolone, LTO Slaw, Fire and Ice Vinaigrette



## ADD-ON STATIONS

*Priced per person*

### Fit Friendly | 10

Fresh Whole Fruit  
Granola Bars  
Vegetable Chips  
Hummus Cups

### Snack Time | 8

Assorted Chips  
Assorted Candies  
Canned Soft Drinks  
Bottled Water

### Total Energy | 15

Red Bull  
Energy Bars  
Assorted  
Sports Drinks  
Candy Bars

## HORS D'OEUVRES

*Minimum of two dozen per selection.*

*Priced per piece*

### Cold Selections

Watermelon Cup with Feta and Mint	3
Tomato Mozzarella Skewer	3
Goat Cheese & Confit Tomato, Romano Cracker	3
House Smoked Salmon-Boursin Cucumber Bites	3.5
Shrimp Cocktail Skewer	4
House Smoked Salmon Crostini, Dill Crème Fraiche	3.5

### Hot Selections

Parmesan Cheese Straws	2.5
Baked Brie w/ Raspberry	3
Wild Mushroom Risotto Cake, Truffle Crème	4
Bacon Wrapped Chicken with Boursin & Jalapeno	4
Brown Sugar Glazed Bacon Wrapped Shrimp	5
Grilled Chicken and Green Chili Quesadilla	4
Sesame Crusted Salmon Bites, Ponzu Glaze	5
Tempura Shrimp- Sweet Red Chili Sauce	5
Mini Crab Cake, Cajun Remoulade	5
Mini Beef Wellington	5

## DISPLAYS

*Priced per person*

### Fresh Fruit and Seasonal Berries | 6.5

### Charcuterie Display | 11

Chef's Selection of Cured Meats & Artisanal Cheese

### Caprese Salad | 10

Fresh Mozzarella Marinated in Basil Pesto,  
Baby Heirloom Tomatoes, Balsamic Glaze

### Hummus Display | 7

Traditional Hummus, Pita Chips, Carrots, Celery, Mixed Olives

### House Queso, Chips, Salsa | 7.5

Add Guacamole \$2

### Cheese Display | 9

Artisanal & Domestic Cheeses, Fresh Berries,  
Assorted Crackers



# GROUP FEASTING LUNCH/DINNER

Priced per person

## The American | 23

- 1/3rd lb Certified Black Angus Burgers & ¼ lb Grilled All Beef Hot Dogs
- Assorted Cheeses
- Lettuce, Tomato, Onion, Pickles
- Brioche Buns
- Potato Salad, Cole Slaw, House Ranch Chips
- Assorted Cookies
- + Add Grilled Chicken Breast 3

## Taste of Italy | 32

- Fettuccine Alfredo with Grilled Chicken
- Spaghetti and Meatballs
- Caesar Salad
- Tomato Mozzarella Display, Fresh Vegetables
- Garlic Knots
- Assorted Dessert Bites

## Let's Get Smoked! | 37

- Smoked Pulled Pork, Smoked Sausage, Smoked Chicken Breast
- Coleslaw, Potato Salad, Baked Beans, Roasted Corn with Green Chiles
- Slider Buns
- Pickles, Onions, Jalapenos, and BBQ Sauce
- Cookies and Brownies

## Across The Border | 37

- Grilled Achiote Marinated Chicken Breast & Grilled-Marinaded Skirt Steak
- Spanish Rice, Borracho Beans
- Tortilla Chips with House Queso & Fresh Salsa
- Shredded Cheddar, Sour Cream, Pico de Gallo
- Cinnamon Sugar Churros with Chocolate & Caramel

## Chef's Classic | 43

- Baby Spinach Salad with Spiced Pecans, Fresh Berries, Dried Cranberries, Goat Cheese
- Seared Atlantic Salmon with Lemon Caper Butter Sauce
- Grilled Marinated Chicken Breast with Wild Mushroom Brandy Cream Sauce
- Roasted Fingerling Potatoes, Grilled Asparagus, Roasted Baby Carrots
- Mini Dessert Display with Macaroons & Assorted Cookies
- Substitute Grilled Sirloin 8

\* Action Stations available upon request



## BAR PACKAGE

This option allows you to pay one price per person for the whole event. This allows you to know exactly how much your bar bill will be before the event takes place.

**All Open Bar Packages** come with garnishes, ice, bar equipment, cocktail napkins, bar set up & breakdown and 1 Bartender for every 75 people at \$100 per hour.

- Gold: Calls, Beer & Wine - \$16 Per Person/Per Hour
- Silver: Wells, Beer & Wine - \$14 Per Person/Per Hour
- Bronze: Beer & Wine Only - \$12 Per Person/Per Hour

### Specialty Cocktails

From Drink Menu: \$8-\$11 Per Person

*Want to customize something? Want Premium Liquor?*

*We can do that too! Ask for pricing!*

### Mimosa Bar

- Champagne Toast -  
1 bottle of Champagne, \$29 per bottle
- Pop the Bubbly - \$15 Per Person/Per Hour

*Each level includes 4 juices (Freshly Squeezed Orange Juice and Grapefruit, Cranberry and Pineapple)*

### Non-Cocktail Options

- Tea, Water & Coffee - No charge
- Freshly Squeezed Orange Juice - \$5 Per Person
- Cranberry Juice - \$2 per person
- Soda - \$3 Per Person
- Hot Chocolate Station - \$6 Per Person  
*(Served with Whip Cream)*

**Cash Bar** is pre-stocked to include mixers, ice, Serviceware & supplies. All beer, wine and liquor will be supplied based on your selections. Guest to pay by Cash or Card for their drinks. 1 Bartender for every 75 people at \$100 per hour.

- House Wine
- Beer Domestic
- Beer Import
- Mixed Drinks



## INFORMATION

Rose Creek Golf Club is solely responsible for the preparation of all food served and consumed on property. In compliance with the Oklahoma Alcoholic Beverage Laws Enforcement Commission, no outside beverages are allowed. All food and beverage must be consumed on Rose Creek Golf Club property, and therefore cannot be removed. Rose Creek Golf Club does allow outside cake/dessert vendors; however, all outside vendors must be approved through the Club. All guests in attendance at your event that consume alcoholic beverages must be at least 21 years of age and possess a valid state-issued or Military ID.

*\*Food minimums include food and beverage only(before tax & service charges)*

*\*Members do not pay room rental fees.*

### DEPOSITS AND PAYMENTS

A non-refundable & non-transferable deposit of \$250.00, which is applied to your food and beverage total, is required to reserve your date. 50% of total bill due 30 days prior, and 100% of final estimated balance is due 3 days prior to your event. Any remaining balance, due to increased guest count or consumption, will be charged to the credit card on file at the conclusion of the event. Cancellation of an event less than 31 days in advance requires the entire food and beverage minimum to be paid, and all deposits paid will be retained by the Club.

### GUARANTEED NUMBER

The guaranteed total number of attending guests must be confirmed at least 7 days prior to the day of your event. Once the guaranteed number is established, the number can only be increased. If a guaranteed number is not provided to the Event Director, your expected number will be considered the final guaranteed number. Charges will be based off of the final guaranteed number or the number of actual attendees, whichever is greater. This is a financial commitment and it is not negotiable.

### TAXES AND SERVICE CHARGE

Local state taxes as well as a 20-percent service charge are added to all food and beverage events.

### RENTAL COST

Rental Day	Room Rental	Food & Beverage Minimum
Sunday, Tuesday - Thursday	\$250	\$1000
Friday - Saturday	\$750	\$2500

### ROOM CAPACITY

100 Seated | 150 Standing

### FOR MORE INFORMATION

Shannon Repka, Director of Sales and Member Experience

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