

Come experience the
Elegance
of Oronoque Country Club



Dear Future Bride and Groom,

I would first like to congratulate you on your engagement. Your Wedding Day will be one of the most memorable moments of your life! Thank you for considering Oronoque Country Club to host your wedding ceremony and reception.

At Oronoque, our goal is to create an affair to remember forever. Our knowledgeable Team will listen to all of your needs, offer professional suggestions, and flawlessly execute your special day with our classic designs and exquisite cuisine.

Please find the attached wedding packages for your review. Our packages are uniquely designed and include all of the details for a complete and extraordinary wedding. We welcome you to personally tour our Ballroom and Clubhouse at your convenience and personally discuss your plans in detail.

Please feel free to contact me at any time to schedule a tour or further discuss the options listed within this packet.

I look forward to personally meeting you soon!

Warmest Congratulations,

Meghan Bergaila
Director of Catering
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ORONOQUE
Country Club



Seated Dinner Selections

SEATED DINNER PRICING

Silver Package

One Hour Open Bar
Domestic & Imported Cheeses &
Vegetable Crudités Display
Selection of Five
Hors d'oeuvres from Tier 1
Champagne Toast
Gourmet Dinner
Wedding Cake
Centerpieces
Specialty Linens
Bridal Suite

\$68.95 Per Person

Gold Package

Four Hours Open Bar
Domestic & Imported Cheeses
& Vegetable Crudités Display
Selection of Six Hors d'oeuvres
(Four from Tier 1 and
Two From Tier 2)
Champagne Toast
Gourmet Dinner
Wedding Cake
Centerpieces
Specialty Linens
Bridal Suite

\$86.95 Per Person

Platinum Package

Five Hours Open Bar
Domestic & Imported Cheeses &
Vegetable Crudités Display
Antipasto Display
Selection of Eight Hors d'oeuvres
(Any from Tiers 1 & 2)
Champagne Toast
Gourmet Dinner with Intermezzo
Wedding Cake
Platters of Mini Pastries &
Italian Cookies
Centerpieces
Specialty Linens
Bridal Suite

\$99.95 Per Person

HORS D'OEUVRES SELECTIONS

Tier One

Swedish Meatballs
Mini Chicken Cordon Bleu
Asparagus and Herbed Cheese Nestled in Golden
Brown Phyllo
Cocktail Franks
Fried Mozzarella with Marinara Sauce
Crab Rangoons
Potato Wrapped Shrimp
Chicken Tenders with Dipping Sauce
Fried Zucchini
Tomato & Mozzarella Bruschetta

Tier Two

Mini Spring Rolls
Brie & Raspberry Phyllo
Mini Chicken Wellington
Spanikopita
Scallops wrapped in Bacon
Maine Crab Cakes
Grilled Cheese with a shot of
Creamy Tomato Soup
Farm Raised Salmon and Asparagus Puff
Mini Beef Wellington
Malaysian Beef Satay

APPETIZER SELECTIONS - Please Select One

Tomato & Fresh Mozzarella with a Balsamic & Pesto Reduction
Sliced Melon and Prosciutto with Fresh Mint Garnish
Tomato-Basil Penne with Fresh Tomato and Basil Coulis
Fresh Seasonal Fruit Cup
Vegetable Lasagna
Seasonal Soup du Jour
Chilled Shrimp Martini, served with a spicy Cocktail sauce (Add \$4.00)

SALAD SELECTIONS - Please Select One

Tossed Garden Salad
Caesar Salad with Garlic Croutons and Shaved Asiago Cheese
Mixed Baby Greens with Candied Pecans, Gorgonzola Cheese, Apples,
Sundried Cranberries and Zinfandel Vinaigrette (Add \$3.00)

VEGETABLES

Please Select One

Chef's Vegetable Medley
(Carrots, Beans, Red Pepper & Yellow Squash)
Seasonal Julienne Vegetables
Maple Glazed Carrots
Parmesan Tomatoes
Green Beans with Dijon Butter

STARCHES

Please Select One

Oven Roasted Potatoes
Twice Baked Potatoes with Chives
Herbed Rice Pilaf
Garlic Mashed Potatoes
Potatoes au Gratin

❖ **Thoroughly cooking meats, poultry, seafood & eggs reduces the risk of Food borne illness**

Seated Dinner Selections continued...

BEEF SELECTIONS

- Filet Mignon with Classic Béarnaise Sauce
- ❖ Roasted Prime Rib of Beef with a Creamy Horseradish Sauce
- ❖ Seared Pork Loin with a Peppercorn-Sambuca Demi-Glace'

SEAFOOD SELECTIONS

- Baked Lemon-Dill Salmon
- Stuffed Sole with Crab & Spinach Stuffing
- Grilled Sword Fish with a Citrus-Rosemary Butter
- Baked Jumbo Stuffed Shrimp Drizzled with Lemon Butter*

CHICKEN SELECTIONS

- Cordon Bleu with Prosciutto & Swiss
- Stuffed Chicken with Spinach, Wild Mushrooms, Herb Cheese & Served with Roasted Red Pepper Sauce
- Seared Chicken Topped with Peppered Brie Cheese, Grilled Pineapple with a Port Wine Demi-Glace'
- Apple Stuffed Chicken with Sundried Cranberries & Cinnamon-Vanilla Reduction
- Chicken Francaise with Lemon Buerre Blanc'e'
- Chicken Breast Marsala

VEGETARIAN SELECTIONS

- Eggplant Roulades Topped with a Tomato-Cream Sauce and Shaved Asiago Cheese
- Vegetable Napoleon (Layered Grilled Vegetables)
- Penne Primavera with a Pesto Alfredo Sauce
- Mushroom & Roasted Garlic Stuffed Zucchini

DUET PLATE*

- Petite Filet with Béarnaise Sauce with a choice of one (1) of the following:
 - Baked Stuffed Shrimp
 - Half of a Baked Stuffed Apple Chicken with Sundried Cranberries
 - Petite Lemon-Dill Salmon

** This selection will require a \$3.00 premium per person under the silver package*

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Wedding Cocktail & Hors d'oeuvre Reception

FIRST HOUR

Open Bar

Domestic and Imported Cheeses Displayed with Assorted Fruits and Crackers

Antipasto Display

Selection of Three Butlered Hors d'oeuvres (Tier One)

RECEPTION

Three Hours of Open Bar

Selection of Three Butlered Hors d'oeuvres (Tier Two)

Carving Station - Select Two

This station is accompanied by Chef's Choice Vegetable, Starch and rolls with butter.

- ❖ Roast Tenderloin of Beef Served with a Cabernet Sauce
- Herb Roasted Breast of Turkey Served with Cranberry Chutney
- Honey Glazed Ham Served with a Caramelized Onion Relish
- Stuffed Pork Tenderloin Served with a Sundried Fruit Rag-out

Pasta Station

Select three sauces. The chef will prepare three of the sauces listed below with either tri-color tortellini or penne pasta for your guests. This station is accompanied by Tossed Salad & Caesar Salad.

Marinara Sauce • Alfredo Sauce • Creamy Vodka Tomato Sauce • Garlic Basil Sauce

Dessert Station

Assorted Mini Petit Fours
Assorted Italian Pastries and Cookies
Fresh Brewed Coffee & Tea
Personalized Wedding Cake

\$95.95 per person includes service charge and applicable sales tax.

Add \$50.00++ for each chef attended station.

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Wedding Buffet

COCKTAIL HOUR

Open Bar

Domestic and Imported Cheeses Displayed with Assorted Fruits and Crackers

Fresh Vegetable Crudités with an Herb Dip

Selection of Four Butlered Hors d'oeuvres (Tier one)

RECEPTION

Three Hours of Open Bar

Salads - Select Two

Pesto Tortellini
Classic Caesar
Garden Salad with Two Dressings
Feta, Tomato & Onions in an Oregano Vinaigrette

Pastas - Select Two

Penne ala Vodka
Tri Color Tortellini Alfredo
Pasta Primavera
Chicken & Broccoli Tossed in a Garlic Basil Sauce

Entrées - Select Two

Baked Stuffed Sole Florentine
Broiled Salmon with Dill Citrus Butter
Chicken Breast Stuffed with Apples and Raisins
Chicken Francaise, Chicken Marsala
❖ Carved Prime Rib of Beef Served with Au Jus
❖ Carved Tenderloin of Beef
❖ Carved Sugared Ham

Finishing Touches

Choice of Starch and Vegetable
Rolls & Butter
Personally Designed Wedding Cake
Coffee & Tea

\$88.95 per person includes service charge
and applicable sales tax

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Wedding Brunch

COCKTAIL HOUR

Cheese and Fruit Display with Crackers
Vegetable Crudités with dip
One Hour Open Bar

RECEPTION

Two Hours unlimited Bloody Mary, Mimosa and Non-alcoholic Beverages

BRUNCH

Assorted Pastries and Muffins
❖ Scrambled Eggs with Chives
Bacon and Sausage
Oven Roasted Potatoes
French Toast
Garden Salad with choice of two dressings

ENTRÉES - *Select two*

Baked Stuffed Sole Florentine
Broiled Salmon with Dill Citrus Butter
Chicken Breast stuffed with Apples and Sundried Cranberries
Chicken Francaise
Chicken Marsala
❖ Carved Prime Rib of Beef Served with Au Jus
❖ Carved Sugared Ham

FINISHING TOUCHES

Personally Designed Wedding Cake
Coffee & Tea

\$59.95 per person includes service charge and applicable sales tax

ENHANCEMENTS

Omelet or Pasta Station
\$5.95 per person

Please add \$50.00++ per chef attended station

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Event Enhancements

HORS D'OEUVRES

Chef Prepared Crab Cake Station
Prepared for Your Guests on Marble Slabs as They Watch, and Served with
Assorted Remoulades
\$8.95 per person

Baked Brie with sliced Apples and Raspberry Melba sauce
Served with French Breads
\$4.95 per person

Seafood Raw Bar
Oysters, Little Neck Clams and Shrimp Cocktail
\$12.95 per person

Assorted Chilled Shrimp Bar
An Array of Cocktail Shrimp, Cajun Shrimp, Lemon-Pepper Shrimp and Pesto Shrimp
\$11.25 per person

Fruit Kebob Tree
Skewered Fruits Displayed on a Three Foot Pineapple Tree
\$6.25 per person

Salmon en Croute
Baked on a Seasoned Cedar Plank
\$7.95 per person

Chef Sauté Station
Mini Chicken Skewered Satay and Bourbon Glazed Beef Kabobs
\$11.95 per person

DESSERTS

Chocolate Fountain Station
Rich Chocolate Fountain with an Assortment of Fruit, Cookies, Pound Cake,
Strawberries and Bananas for Dipping
\$5.95 per person

Pastry Trays
Assorted Mini Pastries and Chocolate Covered Strawberries Per Table
\$5.95 per person

Dessert Station
Selection of Cakes and Mini Pastries and Chocolate Covered Strawberries
\$6.95 per person
(Cordial Chocolate Cups Add \$4.00)

Complimentary Upgrades

**Choose from the menu below:
1 choice for Silver, 2 for Gold or 3 for Platinum Package**

(These upgrades are based on groups of 100 people or more)

1. *Chocolate Fountain*
2. *Chair Covers*
3. *Pasta Station*
4. *Crepe' Station*
5. *Table Wine Service*
6. *On Site Ceremony*
7. *Coat Room Attendant*
8. *After Hours Mini Pastries Station*
9. *Late Night Snack (Sliders —Chicken or Hamburger, French Fries, Chicken Fingers, Bacon, Egg & Cheese Sandwiches, Warm Chocolate Chip Cookies with Milk Shooters, S'mores Station)*



Alcoholic Beverages

Vodka

Absolut
Pinnacle-Flavored

Whiskey

Jim Beam
Seagram's 7
Seagram's VO
Jack Daniels
Dewar's
Johnnie Walker Red
Canadian Club

Gin

Bombay
Tanqueray

Rum

Bacardi, Captain Morgan
Spiced Rum,
Malibu, Goslings

Tequila

Jose Cuervo Gold Tequila

Wine

White Zinfandel
Chardonnay
Pinot Grigio
Sauvignon Blanc
Moscato
Merlot
Cabernet Sauvignon
Pinot Noir

Beer

Coors Light
Bud Light
Budweiser
Heineken
Corona
Amstel Light
Samuel Adams
Beck's non-alcoholic

*Other Alcohol Options
Available on Request*

An Up-Charge May Apply