

Olde Oaks Golf Club

Special Events Package

Catering:

Weddings, Rehearsal Dinners,
Birthday Parties, Anniversaries,
Christmas Parties, Golf Outings,
Business Meetings, Bridal Showers,
And More!

For more information please contact:

Olde Oaks Golf Club
Special Events Coordinator
(318) 742-0333

Heavy Hors D'oeuvres Menu

Priced Per Person Unless Otherwise Noted

Trays, Dips & Displays

(Served with appropriate dips, chips, toast points or crackers)

Cheese Tray	\$2.25
Fruit Tray	\$3.95
Vegetable Tray	\$4.25
Cheese & Fruit Tray	\$4.50
Shrimp Dip	\$3.75
Hot Crab Dip	\$4.50
Chips & Dip or Chips & Salsa	\$1.75
Spinach & Artichoke Dip	\$3.25
Hot Cheese Dip	\$2.50
Marinated Crab Claws	\$5.25

Salads & Vegetables

(Served with appropriate toppings & dressings)

Garden Salad	\$2.00
Potato Salad	\$1.50
Coleslaw	\$1.50
Spinach & Bacon Salad	\$2.50
Caesar Salad	\$2.25
Rosemary & Swiss New Potatoes	\$1.75
Qu-Gratin Potatoes	\$1.75
Whipped Potatoes	\$1.50
Fiesta Corn Blend	\$1.50
California Vegetable Medley	\$1.75
Green Beans	\$1.50
Italian Blend Vegetables	\$1.50

Favorite Items

Deviled Eggs	\$2.25
Tortilla Pinwheels	\$1.75
Chocolate Dipped Strawberries	\$1.50 each
Chicken Salad Sandwich	\$2.75
Mini Roll Assortment	\$3.00
Quesadilla Rolls	\$2.50
Mini Croissant Assortment	\$3.25
Stuffed Mushrooms	\$3.00
Bacon Wrapped Shrimp	\$3.95
BBQ or Buffalo Wings	\$3.50
Fried Catfish	\$3.50
Chicken Tenders	\$3.00
Mini Meat Pies	\$2.75
Swedish or BBQ Meatballs	\$2.25
Mini Egg Rolls	\$2.50
Cheese Stuffed Jalapenos	\$2.25
Mini Cordon Blue Bites	\$2.50
Mini Corn Dogs	\$2.25

Desserts

New York Cheesecake	\$3.00
Chocolate Cheesecake	\$3.00
Turtle Cheesecake	\$3.25
Cobbler – Apple, Peach, Cherry	\$2.25
Banana Pudding	\$2.25
Pie – Apple, Lemon, Pecan	\$2.25
Chocolate Cake	\$2.50
Carrot Cake	\$2.50
Strawberry Shortcake	\$2.25

Chef's Carving Station

Priced Per Person Served with Silver Dollar Rolls

Roasted Inside Round of Beef	\$8.95
Roasted Boneless Breast of Turkey	\$7.95
Grilled Tenderloin with Merlot Sauce	\$10.95

Beverage Service

Tea, Water, & Fountain Drink Service	\$1.50
Tea, Water, Fountain Drink, & Coffee Service	\$2.00
Punch (Red or White)	\$12.00 per gallon

Keg Beer Service

Your choice of keg beer serving approximately 200 glasses	\$240.00
Your choice of keg beer serving approximately 100 glasses	\$120.00

Wine Selection

Priced Per 750 ml Bottle

Chardonnay

Beringer F/E \$14.00	R Strong Chalk Hill \$22.00	Rombauer \$39.95
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Cabernet

Beringer F/E \$14.00	L. Martini \$17.00	Liberty School \$19.50
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Merlot

Beringer F/E \$14.00	Yellow Tail \$15.50	Sterling Vitners \$18.25	Frei Brothers \$23.25
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Pinot Noir

Beringer F/E \$14.00	Rodney Strong \$30.00	Chat St Jean \$31.25
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Pinot Grigio

Beringer \$8.00	Ecco Domani \$12.00	Banfi \$23.50
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Shiraz

Beringer \$14.00	Yellow Tail \$15.50	Renwood \$16.00	Bridlewood \$20.00
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White Zinfandel

Beringer \$7.75	Burlwood Cellars \$19.50
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Please inquire for price and availability of other wines or champagne.

Dinner Entrees Menu

All seated dinners are priced per person and include an assortment of Baked Bread, Tossed Garden Salad, Medley of Seasonal Vegetables, Iced Tea and Freshly Brewed Coffee.

(Pricing based on minimum of 50 guests. The following menus may also be served buffet style for a surcharge per person.)

Seafood

Catfish Platter \$14.95

Golden fried or grilled to perfection catfish fillets served with french fries and hushpuppies.

Shrimp Alfredo \$15.95

Perfectly boiled shrimp served over a bed of pasta with a creamy alfredo sauce.

Shrimp Platter \$15.95

Golden fried or grilled to perfection jumbo shrimp served with french fries and hushpuppies.

Seafood Platter \$18.95

Choose from grilled or fried catfish and grilled or fried shrimp served with french fries and hushpuppies.

Sautéed or Blackened Salmon \$19.95

Fresh salmon served with a savory lemon caper butter sauce and seasoned potatoes.

Chicken

Grilled Chicken & Pasta \$14.95

Seasoned and grilled breast of chicken served on a bed of pasta.

Chicken Parmesan \$15.95

Italian breaded chicken breast with tomato-based sauce.

Chicken Chardonnay \$17.75

Grilled chicken breast complemented by Chardonnay cream sauce.

Beef

Rib Eye with Mushroom Sauce \$25.95

Expertly grilled steak topped with a succulent mushroom sauce.

Roast Prime Rib of Beef \$23.75

Seared and slowly roasted prime rib

Pork

Pork Medallions with Chef's Special Sauce \$18.95

Tender pork medallions enrobed with our Chef's Special Sauce

Grilled Pork Loin with Sautéed Peaches \$21.75

Bistro marinated pork tenderloin, tender and juicy.

Buffet Dinner Menu

All buffet dinners are priced per person and include an assortment of Baked Bread, Tossed Garden Salad, Medley of Seasonal Vegetables, Iced Tea and Freshly Brewed Coffee.

(Pricing based on minimum of 50 guests.)

Mexican Buffet \$13.95

A fine assortment of tamales, beef or chicken fajitas, tacos, refried beans, and Spanish rice. Condiments including sour cream, guacamole, shredded cheeses, chips and salsa will be served.

BBQ Buffet \$15.95

Grilled chicken, smoked ham, and sausage are all included with superlative baked beans and potato salad.

Italian Buffet \$17.95

Various pastas including lasagna, spaghetti with meat sauce, and chicken or shrimp alfredo.

Cajun Buffet \$21.95

All of Louisiana's signature dishes such as chicken gumbo, jambalaya, shrimp creole, meat pies, fried shrimp, fried catfish, and fried oysters (in season).

General Information & Policies

Menu Selections

Prices listed are per person (pp) unless otherwise noted and are subject to change. Please limit your selection to one menu per function. Most selections must be for 50 or more guests unless otherwise noted. A surcharge of approximately \$5.00 will be added to the price for less than 50 guests based on the menu selection and the number of attendees. The rental fee is waived for less than 50 guests. If exclusive access is needed to the room, a \$300.00 room rental fee will be added.

Food and Beverage Policy

The kitchen staff of Olde Oaks Golf Club must prepare all food and beverage served at events. Only prearranged functions may have approval to bring outside catering or beverages, which will involve an additional fee of \$500.00 for food and \$350.00 for beverage. Cakes for weddings and birthdays may be provided from an outside source; however, a slicing fee of \$1.00 per person will be charged if an employee of Olde Oaks Golf Club is needed.

All china, glassware, and flatware are included in the price of the room rental fee. However if you care to bring in specialty items, this may be prearranged through the Special Events Coordinator.

The Louisiana Alcohol Beverage Commission regulates the sale and service of all alcoholic beverages. Olde Oaks Golf Club must abide by and enforce these regulations. We will not serve alcohol to minors (under 21), and we reserve the right to check identification of anyone who appears under the age of 30. We also reserve the right to refuse service to anyone who may appear intoxicated. No one will be allowed to take any alcohol off the premises. Bartending services are offered at a flat rate of \$25.00 per hour.

Liabilities and Responsibilities

Olde Oaks Golf Club is not responsible for lost or stolen property of guests and shall not be held responsible for items left after the function. We also reserve the right to monitor and control the sound levels on all entertainment as well as monitor and control activities that may endanger the safety of guests, employees, or property.

Guarantees

In order for Olde Oaks Golf Club to properly prepare food and beverages, a minimum guarantee of guests attending must be submitted three business days prior to your event. (Holidays not included.) If a final guarantee is not given by the deadline, a charge for the minimum number of guests discussed in preliminary arrangements will be issued.

Billing and Deposits

Payment in full is required on or before the day of your event. A \$300.00 non-refundable deposit is required when reserving your function space. This deposit will guarantee the date and time of your event and will be applied to your total bill. Additional charges or adjustments will be made after the event if necessary. All taxes and service charges are in addition to the prices listed on the menus. Final payment is due at the time of the event. All prices are subject to change at discretion of management unless confirmed in signed contract.

Room Rentals

All events requiring exclusive access to the facility will pay a room rental fee of \$300.00 if a member of Olde Oaks Golf Club does not rent the room. No room rental fee is charged for parties in which exclusive access to the dining room is not required, or for parties of 50 or less. For evening events, the room will be available for deliveries and decorating after 2:00 pm. A signature on a major credit card authorization is also required at time of reservation for incidentals and may be used to charge the total remaining bill if you wish.

A cleanup fee of \$100.00 will be assessed to all reservations for parties held in the main dining room. As Olde Oaks Golf Club is primarily a golfing facility, all non-golfing events must begin after 6:30 pm during Daylight Savings Time and after 5:30 pm during Standard Time. Confetti, rice, flower petals, or birdseed may be thrown with an additional cleaning fee of \$200.00.

Smoking

Olde Oaks Golf Club is a non-smoking facility with exception of the outdoor patios. Ashtrays will be supplied for those guests wanting to smoke in the designated areas. Any guest who violates this policy will be subject to removal.

Valet Parking

Valet parking will be provided at an additional charge to be decided on by the time of the event and the amount of guests attending.

Security

Any event with minors as the majority of guest attendance requires a security officer.

Decorations

Table Decorations: We will provide complimentary white linens for all serving tables. Complimentary centerpieces are also available. Linens are available at an additional charge per table for the dining area and per skirted table in the serving area. Colored table clothes are available for a per table fee. Additional table decorations may be either brought in by the client or prearranged through the Special Events Coordinator.

Various complimentary decorations are available for additional room decorating. All other room decorations, displays, or set ups may be brought in, but need to be approved by the Special Events Coordinator. Nails, staples, tape, or any substance that could damage fixtures or furnishings is not allowed. Please note: Olde Oaks Golf Club is not responsible for any damage or loss to any articles left in the facility prior, during, or following the function.

Rev. 9-10-07

Notes: