

# OAK MARSH

## School and Golf Event Menu

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Thank you for considering Oak Marsh Golf Course for your upcoming event! We specialize in weddings, social functions, corporate meetings, conferences, golf outings, and golf tournaments. All of our banquet rooms have great views of the golf course and include a deck or a patio. The Grand Oak Marsh Room and Willow Room have a built-in dance floor and full service bar. We can accommodate events from 10-250 guests.

Our culinary team designed our custom banquet menus with your guests in mind, offering a choice of buffet meals, plated meals, or hors d'oeuvres. If there is something you desire that is not on our menu we would be happy to customize a menu to fit your needs.

From start to finish we offer unparalleled customer service. Our friendly and courteous staff will make sure that all of the details of your event are accounted for and provide you with an occasion that will exceed your expectations. Thank you again for considering Oak Marsh, and please contact us for any further information.



# RENTAL INFORMATION

## Evenings & Weekends

<b>Grand Oak Marsh</b>	Sunday - Thursday	\$800 Room Rental	\$1,000 F&B Minimum
	Friday - Saturday	\$2800 Room Rental	\$5,000 F&B Minimum
<b>Willow Room</b>	Sunday - Thursday	\$500 Room Rental	\$500 F&B Minimum
	Friday - Saturday	\$1,200 Room Rental	\$1,200 F&B Minimum
<b>Grille Room</b>	Sunday - Thursday	\$300 Room Rental	\$300 F&B Minimum
	Friday - Saturday	\$500 Room Rental	\$750 F&B Minimum

\*Deposit is the same as the room rental rate and goes towards your final bill.

\*Room Rental is waived for Rehearsal Dinners & Gift Openings, when Wedding Reception is held at Oak Marsh. Food & Beverage Minimums still applies.

## Meetings

Monday - Friday (7:00 am to 5:00 pm)

Additional hourly charge after 5:00 pm

<b>Grand Oak Marsh</b>	\$550 Room Rental	\$600 F&B Minimum
<b>Willow Room</b>	\$400 Room Rental	\$500 F&B Minimum
<b>Grille Room</b>	\$250 Room Rental	\$250 F&B Minimum

## Capacity

Floor Plan & Setup Dependent

<b>Grand Oak Marsh</b>	Banquet: 250	Theatre: 150
<b>Willow Room</b>	Banquet: 100	Theatre: 150
<b>Grille Room</b>	Banquet: 50	Theatre: 150

## On-Site Wedding Ceremonies

Indoor - \$1,200 (Willow Room)

Outdoor - \$800 *\*Ask for small ceremony cost*

## Audio Visual Equipment

**Podium & WiFi:** No Charge    **Wireless Mic:** \$50    **Flipchart Easel with Papers:** \$25  
**Grand Oak Marsh & Willow Room - HD Projector & Screen:** \$150    **Grille Room TV:** \$75  
**Security Fee (if event requires):** \$295    **Event Captain Fee (if event requires):** \$30 per hour

*Event Captains are charged hourly and scheduled four hours before your event until dinner or your main meal is finished.*

All prices, including room rental, equipment rental, and food & beverage are subject to 20% service charge, 7.375% tax, and 2.5% liquor tax.

# OM BREAKFAST

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## Yogurt Parfait (V)

Vanilla yogurt with a selection of strawberries, blueberries, granola, and sliced almonds.

**\$7.95**

## Continental (V)

Assortment of pastries and muffins.

Fresh fruit bowl.

Orange juice and coffee included.

Cranberry juice and apple juice available at additional cost.

**\$10.95**

## Healthier Continental (V)

Vanilla yogurt with a selection of strawberries, blueberries, and granola. Assorted muffins, hard boiled eggs, and single-serve oatmeal.

Orange juice and coffee included.

Cranberry juice and apple juice available at additional cost.

**\$13.95**

## Hot Breakfast Buffet

### **Choose 1**

- Scrambled Eggs with Cheese and Scallions (GF) (V)
- Egg Baked with Ham, Green and Red Peppers, Onions, and Cheese (GF)
- Sausage Egg Bake (GF)
- French Toast & Maple Syrup (V)
- Blueberry Pancakes & Maple Syrup (V)

### **Choose 1**

- Sautéed Baby Red Potatoes with Peppers and Onions (GF) (DF) (V)
- Baked Cheesy Hash Browns (GF) (V)

### **Choose 1**

- Bacon (GF) (DF)
- Sausage Links (GF) (DF)

Orange juice and coffee included.

Cranberry juice and apple juice available for additional cost.

**\$17.95**

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We are also happy to do just about anything if you have something in mind.

(GF) Gluten Free

(DF) Dairy Free

(V) Vegetarian

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## Meeting Breaks

Assorted Muffins (V) **\$30 per doz.**

Assorted Pastries (V) **\$30 per doz.**

Cinnamon Rolls (V) **\$30 per doz.**

Hard Boiled Eggs (V) **\$12 per doz.**

Bananas & Apples (GF) (DF) (V) **\$20 per doz.**

Assorted Gourmet Bars (V) **\$30 per doz.**

Chocolate Fudge Brownies (V) **\$20 per doz.**

Rice Krispie Bars (V) **\$18 per doz.**

Assorted Granola Bars (V) **\$1.50 each**

Assorted Chips and Pretzels (V) **\$1.75 each**

Peanut Butter & Chocolate

Rice Krispie Bars (V) **\$20 per doz.**

Please check Hors d'oeuvre Menu and Dessert menu for other break options.

# OM

## BUFFET LUNCH

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### Mini Sandwich & Soup

**Choose 2:** Assorted Mini Croissant Sandwiches - Ham, Turkey, or Roast Beef

**Choose 1:** Chicken Wild Rice, Beer Cheese, Broccoli Cheese, Vegetable Beef, Chicken Tortilla, Baked Potato, or Creamy Tomato Basil  
House Potato Chips

**\$15.95**

### Mini Sandwich & Salad

**Choose 2:** Assorted Mini Croissant Sandwiches - Ham, Turkey, or Roast Beef

**Choose 1:** Italian Pasta Salad or Broccoli Salad  
Mixed Greens with assorted toppings and Ranch & French dressings  
House Potato Chips

**\$15.95**

### Fresh Deli

**Choose 2:** Ham, Sliced Smoked Turkey, or Roast Beef with Assorted Buns  
Includes sliced cheeses and condiments

**Choose 1:** Italian Pasta Salad or Broccoli Salad  
Mixed Greens with assorted toppings and Ranch & French dressings  
House Potato Chips

**\$15.95**

### Oak Marsh Grille

**Choose 2:** Grilled Burgers, Marinated Chicken Breasts, BBQ Pulled Pork, or Brats with Assorted Buns & Sliced Cheeses

**Choose 1:** Italian Pasta Salad or Potato Salad  
Baked Beans  
House Potato Chips

**\$17.95**

### Taco

Seasoned Ground Beef and Sliced Marinated Chicken Breast

Flour Tortillas and Corn Taco Shells  
Sautéed Peppers and Onions  
Shredded Lettuce, Tomatoes, Onions,  
Sour Cream, and Salsa

Spanish Rice and Refried Beans

**\$17.95**

### Italian

**Choose 2:**

- Baked Lasagna with Italian Sausage
- Baked Farfalle Pasta with Chicken and Broccoli in a Garlic Cream Sauce, topped with Garlic Bread Crumbs
- Baked Cavatappi Pasta with Italian Sausage, Marinara, and Alfredo Sauce
- Farfalle tossed with Alfredo Sauce and Vegetables
- Tortellini Primavera tossed with Olive Oil, White Wine, and Garlic

**Choose 1:**

- Sautéed Green Beans in Pimento Butter
- Broccoli with Parmesan and Garlic
- Vegetable Medley

Served with Caesar Salad and Garlic Bread

**\$18.95**

# OM

## HORS D'OEUVRES PLATTERS

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### Gourmet Vegetables (GF)(V)

A beautiful presentation of both raw and grilled fresh vegetables, served with a cucumber dill aioli.

**Seasonally Priced**

### Hand Picked Fresh Fruit (GF)(V)

A beautiful presentation of assorted seasonal fruits. Served with cream cheese dip.

**Seasonally Priced**

### Antipasto Platter

A selection of gourmet Italian meats and cheeses. Served with marinated olives, roasted mushrooms, olive tapenade, pepperoncinis, and crostini.

**\$245**

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**One order typically serves 50 people.**

(GF) Gluten Free

(DF) Dairy Free

(V) Vegetarian

### Mac & Cheese Bar

The most versatile menu option available, perfect for both kids and adults. Toppings include garlic toasted panko, cocktail wieners, crispy bacon bits, Frank's buffalo sauce, crunchy pretzels, and extra cheese.

**\$275**

### Mashed Potato Bar

Homemade mashed potatoes with mini Swedish meatballs, shredded cheese, bacon, scallions, sour cream, and whipped butter.

**\$250**

### The Cheese Connoisseur (V)

A board loaded with a variety of gourmet cheeses. The Chef's choice consists of cambozola blue cheese, smoked Gouda, shaved Parmigiano Reggiano, baked Brie with raspberry jelly, and goat cheese rolled in lemon zest and herbs.

**\$235**

### Gourmet Charcuterie Board

A selection of gourmet meats, cheeses, and crackers, garnished with fruit.

**\$245**



Please see next page for à la carte hors d'oeuvre options.

# OM

## HORS D'OEUVRES

### À LA CARTE

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#### Cold Menu Options

- House Tortilla Chips with Fresh Pico de Gallo and Guacamole  
**\$125**
- Caprese Skewers (GF) (V) \*  
**\$145**
- Roasted Garlic, Mozzarella, and Tomato Bruschetta (V) \*  
**\$150**
- Deviled Eggs (GF) (V) \*  
**\$130**
- Southwestern Pinwheels \*  
**\$180**
- Italian BLT Pinwheels \*  
**\$180**
- Hawaiian Fruit Skewers (GF) (DF) (V) \*  
**\$200**
- Roast Tomato Goat Cheese Phyllo Cups (V) \*  
**\$200**
- Mini Turkey and Roast Beef Dollar Sandwiches \*  
**\$225**
- Caramelized Pear and Brie Crostini (V) \*  
**\$250**
- Shrimp Cocktail (GF) (DF)  
**Seasonally Priced**

#### Hot Menu Options

- Baked Spinach Artichoke Dip in Phyllo Cups \*  
**\$140**
- Pigs in a Pretzel Blanket \*  
**\$140**
- Pork and Vegetable Egg Rolls \*  
**\$150**
- Creamy Spinach Stuffed Mushrooms \*  
**\$160**
- BBQ or Swedish Meatballs  
**\$175**
- Garlic Herb Chicken Satay (GF) (DF) \*  
**\$180**
- Stuffed Mushrooms with Italian Sausage and Mozzarella (GF) \*  
**\$180**
- Coconut Crusted Chicken Tenders with Sweet Chili Sauce \*  
**\$190**
- Bruschetta Chicken Bites (GF) (DF)  
**\$195**
- Parmesan Crusted Chicken Tenders with Honey Dijon Sauce  
**\$195**
- Bacon Wrapped Teriyaki Chicken Bites (DF) \*  
**\$225**
- Pork Tenderloin Cranberry Bites (GF) (DF) \*  
**\$250**
- Coconut Shrimp with Sweet Chili Sauce \*  
**\$295**

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Items with an asterisk can be butler passed for additional cost.

# OM

## ENTRÉES

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### Poultry

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#### Parmesan Crusted Chicken

Topped with dijon brandy cream sauce.

**\$25.95**

#### Champagne Chicken

Topped with Champagne cream sauce.

**\$25.95**

#### Chicken Marsala (DF)

Served with a Marsala wine & cream sauce.

**\$25.95**

#### Zebra Chicken (GF)

Grilled and topped with Gorgonzola cream and a balsamic reduction.

**\$26.95**

#### Prosciutto Chicken (GF)

Wrapped in prosciutto, served with spinach cream sauce.

**\$25.95**

#### Bruschetta Chicken

Grilled and topped with tomatoes, mozzarella, pesto, and a balsamic reduction.

**\$27.95**

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## Beef

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#### Steak Oak Marsh (GF)(DF)

Top sirloin topped with roasted mushroom sauce.

**\$29.95**

#### New York Strip Loin (GF)(DF) \*

Served with au jus and horseradish cream.

**\$31.95**

#### Filet Mignon (GF)

Tenderloin topped with garlic herb butter.

**\$32.95**

#### Prime Rib \*

Served with au jus and horseradish cream.

**\$33.95**

#### Beef Tenderloin \*

Served with au jus and horseradish cream.

**\$33.95**

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Items with an asterisk have an **\$85** carving station fee.

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# OM

## ENTRÉES (CONT.)

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### Seafood

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#### Caramelized Salmon (GF)(DF)

Tender salmon complimented with a sweet, golden-brown crust.

**\$25.95**

#### Broiled Walleye

Served with lemon dill tartar sauce.

**\$32.95**

#### Herb Crusted Walleye

Served with lemon dill tartar sauce.

**\$32.95**

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### Pork

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#### Stuffed Pork Loin

Topped with cinnamon apples and bourbon cream sauce.

**\$27.95**

#### Herb Seared Pork Loin (DF)

Served with apricot mustard sauce.

**\$27.95**

#### Peach BBQ Glazed Pork Loin (GF)(DF)

Topped with roasted peaches.

**\$28.95**

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## Vegetarian

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#### Vegetable Stack (V)(GF)(DF)

Marinated, grilled, and served on top of truffle mashed potatoes.

**\$22.95**

#### Vegetable Napoleons (V)

Assorted vegetables layered with herbed goat cheese.

**\$22.95**

#### Cheese Tortellini Primavera (V)

Served with vegetables and a sauce of white wine, olive oil, and garlic.

**\$23.95**

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#### **Custom Buffet Options Available**

Each buffet is customized to our client's specific needs. Pick one entrée, one salad, one starch, and one vegetable. Any additional buffet entrées or sides will be priced by the Chef.

#### **Custom Plated Options Available**

Pick two entrées, one salad, one starch, and one vegetable. Additional **\$3.50** per person.

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# OM

## ACCOMPANIMENTS

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### Salads

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#### House Caesar

Romaine, Parmesan, croutons, and Caesar dressing.

#### Chef's Salad (V)

Mixed Greens with tomatoes, cucumbers, croutons, French and ranch dressings.

#### Creamy Orange (V)

Spinach with Mandarin oranges, red onion, caramelized walnuts, poppy seed dressing.

#### Oak Marsh Salad

Spinach, shredded carrots, pine nuts, feta, strawberries, poppy seed dressing.

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### Vegetables

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Seared and roasted Brussels Sprouts with bacon, onions and Parmesan (GF)

Vegetable Medley sautéed with garlic butter (GF) (V)

Sautéed Green Beans with pimento butter (GF) (V)

Roasted Carrots (GF) (V)

Roasted Broccoli with garlic (GF) (V)

Grilled Asparagus with lemon butter (GF) (V)

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### Starches

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Roasted Garlic Mashed Potatoes (GF) (V)

Truffle Mashed Potatoes (GF) (DF) (V)

Herb Roasted Fingerling Potatoes (GF) (V)

Wild Mushroom Risotto (GF) (V)

Garlic Parmesan Risotto (GF) (V)

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### Desserts

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Assorted Cookies (V)

**\$24 per dozen**

Assorted Gourmet Bars (V)

**\$30 per dozen**

Chocolate Covered Strawberries (V)

**\$2.95**

Apple Crisp with Whipped Cream (V)

**\$3.95**

New York Vanilla Cheesecake - served with Fresh Strawberry Topping (V)

**\$6.95**

Key Lime Pie (V)

**\$4.95**

Carrot Cake (V)

**\$5.95**

Chocolate Torte (GF) (V)

**\$5.95**

#### Mini Desserts

**Choose 3:**

Chocolate Covered Strawberries (V)

Mini Bailey's Cheesecakes (V)

Mini Berry Fruit Tarts (V)

Cream Puffs (V)

Mini Key Lime Pie (V)

**\$7.95**

*All prices are per person unless otherwise noted.*

# OM

## BEVERAGES

### Bar Options

House Brand Mixed Drinks  
Call Brand Mixed Drinks  
Premium Brand Mixed Drinks  
Top Premium Mixed Drinks  
Domestic Canned Beer  
Imported Canned Beer  
House Wine by the Glass  
Fountain Soda

Call Brand Examples: Smirnoff Vodka,  
Bacardi, Captain Morgan, Malibu,  
E&J Brandy, Windsor, Seagrams 7

Premium Brand Examples: Absolut, Skyy,  
Stolichnaya, Ketel One, Beefeater,

Tangeray, Jose Cuervo, Southern Comfort

Top Premium Brand Examples: Grey Goose,  
Patron, Johnny Walker Black, Chivas,  
Glenlivet, Hennessey

House Wine Selection: Canyon Road -  
Chardonnay, Pinot Grigio, Sauvignon Blanc,  
Moscato, Cabernet, Pinot Noir, Merlot

*Ask for current pricing.*



## Hosted Beverages

Coffee

**\$24 per gallon**

Hot Tea

**\$2 per bag**

Fruit Juice (Orange, Apple, or Cranberry)

**\$10.95 per carafe**

N/A Sparkling Catawba Juice

**\$16.95 per bottle**

House Wine - Canyon Road

**\$22.95 per bottle**

House Champagne - William Wycliff Dry

**\$22.95 per bottle**

Gionelli Asti Spumante

**\$29.95 per bottle**

Domestic Beer - 16 Gallon keg

**\$355**

Domestic Beer - 8 Gallon keg

**\$215**

Leinenkugel's - 16 Gallon Keg  
(Honey Weiss or Summer Shandy)

**\$435**

Summit Pale Ale or Fat Tire - 16 Gallon Keg

**\$485**

*Domestic beer brands available as kegs include  
Michelob Golden Light, Miller Genuine Draft,  
Miller Lite, Budweiser, Bud Light, Coors Light,  
and Grain Belt.*

*Ask for quote on any other brands of beer.*

### Hosted Beverage Policy

20% service charge is added to beverage total. All non-alcoholic and alcoholic items subject to 7.375% tax, all alcoholic items subject to additional 2.5% liquor tax.

Bartender Fee - **\$175 per bartender**