



Oak Pointe

COUNTRY CLUB

Wedding Menu



Welcome to Oak Pointe Country Club

Thank you for considering Oak Pointe Country Club and Congratulations on your engagement! We are delighted at the prospect of helping make your wedding day truly unforgettable. At Oak Pointe Country Club, we take immense pride in our stunning views and the thoughtful hospitality we extend to couples like you.



“Oak Pointe Country Club was a fantastic choice for our wedding venue. From the very beginning, their communication was timely, clear, and friendly, which put us at ease throughout the entire planning process. The staff went above and beyond, taking great care of our bridal party and ensuring everything was executed to the highest standard. Our guests raved about the gorgeous setting and delicious food. We are so grateful to Oak Pointe Country Club for helping make our wedding day truly unforgettable.”

- Bre Holton (2024 Bride)

Facility Offerings

- Setup and teardown of the event space
- Bridal suite for wedding day preparations
- Reception lasting up to six hours
- White or ivory table linens
- White or ivory linen napkins (Colored Napkin Upon Request)
- Standard banquet chairs
- Reception tables (additional tables available upon request)
Plateware, glassware, and silverware
- Cake cutting services
- Butler-passed and stationary hors d'oeuvres during cocktail hour
- Access to the golf course for bridal party portraits (availability varies) Complimentary menu tasting for up to two guests

Additional Services:

- Greenery Photo Back Drop Wall | 250
- Pipe and Drape | 150
- Champagne Wall | 300
- Chair Covers | 3.00 Each
- Charger Plates 2.25 Each
- On Site Coordination | Pricing Upon Request
- On Site Storage | Pricing Upon Request

Facility Fee's

Event Minimums

- Greenery Photo Back Drop Wall | 250
- Pipe and Drape | 150
- Champagne Wall | 300
- Chair Covers | 3.00 Each
- Charger Plates 2.25 Each
- On Site Coordination | Pricing Upon Request
- On Site Storage | Pricing Upon Request

Taxes and Service Charges

A sales tax of 6% will be added to all banquet charges, and a 22% service charge will be added to all food and beverage services.



Hors D'oeuvres

TRADITIONAL BUTLER-PASSED

Beef Selections

- Mini Beef Empanadas
- Meatballs with a Sour Cream Demi
- Beef Wellington Pillows

Poultry & Pork Selections

- Thai Chicken Sate Skewers With Sweet & Spicy Peanut Sauce
- Candied Apple and Pork Belly
- Turkey Meatballs with a Sweet BBQ Glaze

Seafood & Vegetarian Selections

- Pimento Mac and Cheese Fritters
- Spinach and Feta Phyllo Triangles
- Spicy Tuna Shooters With Crispy Wanton
- Chef's Homemade Traditional Bruschetta

TRADITIONAL DISPLAYED

(Choice of One)

International & Domestic Cheese Display

with Gourmet Crackers, Garnished with Fruit

Fresh Assorted Vegetable Crudité

with House-Made Dip

Fresh Sliced Fruit Display

DISPLAYED ENHANCEMENTS

Charcuterie Board | 12

with Gourmet Crackers, Cured Meats, Assorted Cheeses, Garnished with Fruit

Chilled Beef Tenderloin Platter

(Market Price)



Main Course

Design your plated meal with your choice of salad, entrée, starch, vegetable. Rolls and Butter are included in selections.

SALAD *(Choice of One)*

Traditional Club House Salad

With Mixed Greens, Red Onion, Cucumber, Tomatoes, Shredded Cheddar Cheese, Ranch and Balsamic Vinaigrette

Classic Caesar Salad

With Herbed Croutons & Shredded Parmesan

Michigan Cherry Salad | 5

With Field Greens, Red Onion, Blue Cheese, Dried Cherries, Candied Walnuts With Raspberry Vinaigrette or Balsamic Vinaigrette

VEGETABLE *(Choice of One)*

Roasted Asparagus
Green Beans Almondine
Assorted Mixed Seasonal Vegetables
Steamed Broccolini

STARCH *(Choice of One)*

Roasted Yukon Potatoes
Roasted Garlic Mashed Potatoes
Whipped Redskin Potatoes
Herb Roasted Potatoes



Happily Ever After

*One individually plated entree, your guests will pre-select their order.
During cocktail hour, 1 Passed Hors d'oeuvre OR 1 Stationed hors d'oeuvre.*

Traditional Club House Salad

Michigan Lake Whitefish, coated with breadcrumbs and parmesan, topped with a tomato-caper beurre blanc

Chicken Picatta

Organic chicken breast roasted and topped with artichokes, capers and tomatoes in a lemon white wine reduction

Boursin Stuffed Chicken Breast

Organic chicken breast filled with boursin cheese, lightly coated in panko breadcrumbs, served with a sundried tomato basil cream sauce



A Taste of Forever

*Two individually plated entree's, your guests will pre-select their order.
During cocktail hour, 2 Passed Hors d'oeuvres, 1 Stationed hors d'oeuvre.*

Maple BBQ Glazed Salmon

7oz Fresh Water Salmon with Maple BBQ Glaze
Sauce

Grilled Sirloin Steak

8oz grilled sirloin steak with
red wine demi glace

Chicken Picatta

Organic chicken breast roasted and topped with
artichokes, capers and tomatoes in a lemon white
wine reduction

Boursin Stuffed Chicken Breast

Organic chicken breast filled with boursin
cheese, lightly coated in panko breadcrumbs,
served with a sundried tomato basil cream
sauce



A Perfect Pair

*Choice of duet plated entree. 3 Passed Hors d'oeuvres,
1 Stationed hors d'oeuvre included during cocktail hour,
as well as a choice from late night snacks.*

ENTREE

Maple BBQ Glazed Salmon

7oz Fresh Water Salmon with Maple BBQ Glaze
Sauce

Grilled Sirloin Steak

8oz grilled sirloin steak with
red wine demi glace

Lobster Tail

4oz Tail with Garlic and Herb Butter Sauce

LATE NIGHT SNACKS

Assorted Pizza Station with Breadsticks

Mini Slider Station with Fries and Assorted Condiments

Soft Pretzels and Beer Cheese



After Glow & Enhancements

LATE NIGHT SNACK

(Choice of One)

Minimum 80% of Final Count

- Assorted Pizza Station with Breadsticks
- Mini Slider Station with Fries and Assorted Condiments
- Soft Pretzels and Beer Cheese

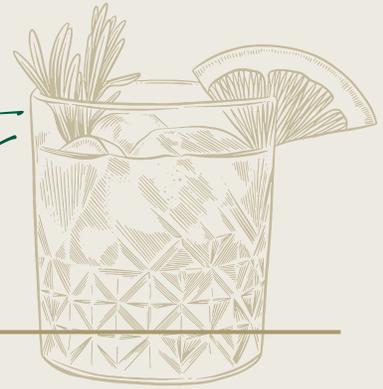
DESSERT DISPLAYS

(Choice of One)

Minimum 80% of Final Count

- Vanilla and Chocolate Ice cream with Assorted Toppings
- Chef's Choice Mini Assorted Desserts

Bar Options & Enhancements



SOFT BAR (BEER & WINE)

Minimum 80% of Final Count

- Assorted Domestic and Imported Beer (Bottled & Draft)
- Assorted House Wines (Sauvignon Blanc, Chardonnay, Cabernet, Pinot Noir)

CALL BAR

(Includes Soft Bar Plus:)

- Conciere Vodka • Conciere Gin • Conciere Rum • Espolon Tequila • Conciere Whiskey
- Evan Williams Bourbon • Conciere Scotch

PREMIUM BAR BRAND

(Includes Soft Bar Plus:)

- Tito's Vodka • Beefeater Gin
- Maestrodobel Tequila • Bacardi Superior Rum
- Jack Daniels Whiskey • Makers Mark Bourbon • Dewar's White Label Scotch

SUPER PREMIUM BAR BRAND

(Includes Soft Bar Plus:)

- Belvedere Vodka • Tito's Vodka
- Bombay Sapphire Gin • Cincoro Blanco Tequila
- Appleton Estate Rum • Captain Morgan Rum
- Whistle Pig Whiskey • Woodford Reserve Bourbon • Macallan 12 Scotch

Assorted Wines

- Mionetto Prosecco • Patz & Hall Chardonnay
- Brancott Sauvignon Blanc • Chandon Rose
- Source of Joy Rosé • King Estate Pinot Noir
- Justin Paso Robles Cabernet

Assorted Wines

- Mionetto Prosecco • Veuve Clicquot Champagne
- Twomey Sauvignon Blanc • Migration Chardonnay • Domaine Leos Rosé • King Estate Pinot Noir
- My Favorite Neighbor Sauvignon Blanc

ENHANCEMENTS

(Pricing Available Upon Request)

Additional Information

DEPOSIT

At the time of contracting, Member/Client shall pay to Club a nonrefundable deposit of 25% of the estimated total cost, to secure the Event. This nonrefundable deposit will be applied to the total cost of the Event.

BALANCE OF PAYMENT

Final balance for the event is due (7) days prior to the event date. Any outstanding amounts and any additional charges incurred with respect to the Event will be charged to Member/Client's authorized credit or debit card within seven (7) days after the Event

FINAL COUNT

No later than ten (10) business days prior to the Event, Member/Client will confirm the number of guests attending the Event. In the event Club is not notified of the guest confirmation at least ten (10) days in advance, Club will use the estimated number of attendees set forth above as the guaranteed number.

SALES TAX & SERVICE CHARGE

All food and beverage purchases, as well as room and equipment rentals are subject to an automatic 6% Sales Tax and 22% service charge. A portion of the 22% Service Charge may be distributed by the Club to certain eligible service employees. The service charge is not a tip or gratuity

PAYMENT

Payments for an event can be made through Debit Card, Credit Card or Check. All Credit and Debit Card payments will be made through CardX, a third-party vendor. CardX applies a 3.5% credit card fee to credit card payments. Debit Cards do not incur a fee.

ADDITIONAL PROVISIONS

- All pricing is subject to change based upon market conditions.
- The club reserves the right to change room assignments based upon changes from original guest count.
- The club must approve of all outside vendors.
- The client must provide place cards, with meal selection symbols, for all events that have selected two or more plated entrees.