

Rules & Regulations

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Please be reminded, that the member is responsible for the conduct of their guests, which also includes member sponsored functions.

This includes compliance with the usual decorum relative to deportment and attire in and around the clubhouse.

Denim and hats are not permitted in the clubhouse. Gentlemen are to remove hats upon entering.

Casual attire is the mode for all areas at Oakmont Country Club except in designated areas.

Cell phones are only permitted in the locker rooms and inside vehicles in the parking lot.

Extra charges may apply for additional services including, but not limited to security for any party over 50 people.

The member is responsible for all damaged, lost or stolen items in and around the clubhouse.

Tax exempt groups must present their tax exempt certificate prior to the event.

Tax and gratuity are extra.

OAKMONT IS A SMOKE-FREE ENVIRONMENT.



NAPKIN COLORS

Red • Cinnamon • Dark Green • Burgundy • Navy Blue • White • Dark Brown • Sandalwood • Beige
Pink • Lemon Drop • Gold • Peach • Pumpkin • Periwinkle • Ivory • Sea Foam • Aqua

PREMIUM SILK NAPKIN COLORS: Chartreuse • Celadon

The Club provides white tableclothes at no charge.

The Club also has a limited amount of colored clothes available at an additional charge.

OAKMONT COUNTRY CLUB



OAKMONT COUNTRY CLUB • 1233 HULTON ROAD • OAKMONT, PENNSYLVANIA 15139 • (412) 828-8000

(5/2010)

Club Alcohol Policy

It is club policy that all wine and liquor be provided by the club. If however, the club cannot supply the wine or liquor in question or a similar substitution there will be an appropriate corkage fee.

It is a violation of the club's liquor license to allow take out alcohol of any kind.

Oakmont Country Club maintains a conservative policy concerning the service of alcoholic beverages to persons who appear to have had too much to drink. As host, you are accountable for the behavior of your guests, so you should be aware of the Dram Shop Law.

This law puts the liability directly on the server of alcoholic beverages (OCC) if an intoxicated individual causes damage, injury or death as a result of too much to drink. So please understand if we ask to see I.D.s or politely refuse to serve anyone a drink, and allow us to provide a safe ride home if needed.

It is club policy that all bars are to be closed one-half hour before the scheduled end time of the event for the safety of all invited guests.

It is club policy that band members, photographers or any other hired contractors are not permitted to drink alcoholic beverages on club property.



**OAKMONT
COUNTRY CLUB**



Accompaniments

Appetizers

Fresh Fruit Cup 5.00
Crabmeat Hoelzel 16.00

Jumbo Shrimp Cocktail 16.00
Lobster Martini 16.00

Soups

HOT

Italian Wedding Soup 6.00
Crabmeat Bisque 7.00
Soup Du Jour 5.00
Cream of Tomato Basil Bisque 5.00

COLD

Cold Cucumber with Dill 5.00
Chilled Vichyssoise 5.00

Salads

Caesar 8.00

Romaine Salad 7.00

With Strawberries, Red Onions, Sugared Almonds, Mandarin Oranges.

Bibb Lettuce with Buffalo Mozzarella Cheese and Sliced Tomato 8.00

Chopped Salad 6.00

Iceberg, Cucumbers, Tomatoes, Feta Cheese, Black Olives and Red Wine Vinaigrette.

BLT Salad 7.00

Crisp Romaine, Bacon, Cheddar Cheese, Diced Tomato, Croutons with Ranch Dressing.

Jackson Salad 8.00

Romaine, Bleu Cheese, Bacon, Artichoke Hearts, Hearts of Palm.

Spinach Salad 8.00

Baby Organic Spinach, Chopped Bacon, Sliced Mushrooms, Red Onion and Sweet & Sour Dressing.

Wedge of Iceberg 8.00

Crumbled Bleu Cheese, Applewood Smoked Bacon.

— *Salad Dressings* —

Raspberry Vinaigrette, Balsamic Vinaigrette, Hoelzel, Ranch, Italian Low-Fat available.

Tax and Gratuity Extra.

Breakfast and Daytime Breaks

CONTINENTAL BREAKFAST 10.00

Fresh Orange Juice, Tomato Juice, Fruit,
Assorted Breakfast Breads and Pastries,
Brewed Coffee, Herbal and Iced Teas.

BREAKFAST BUFFET 15.00

Scrambled Eggs, Bacon, Sausage, Home Fries, Pancakes,
Danishes, Orange Juice and Tomato Juice,
Brewed Coffee, Herbal and Iced Teas.

BRUNCH BUFFET 22.00

Scrambled Eggs, Sausage, Bacon, Home Fries, Pancakes,
Broccoli and Cheddar Quiche,
Chicken Crepes a'la Rheine,
Beef Stroganoff with Buttered Noodles,
Vegetable du jour,
Danishes, Orange Juice and Tomato Juice,
Brewed Coffee, Herbal and Iced Teas.

LITE AND HEALTHY BREAKFAST 10.00

Bagels, Lite Cream Cheese, Fruit,
Granola and Yogurt.
Brewed Coffee, Herbal and Iced Teas.

FRUIT AND CHEESE BREAK 10.00

Display of Domestic and Imported Cheeses
Fresh Fruits, Yogurts
Brewed Coffee, Herbal and Iced Teas.

CHOCOLATE BREAK 9.00

Brownies and Chocolate Chip Cookies,
Chocolate Covered Strawberries.

SNACK PACK 8.00

Potato Chips, Pretzels with Whole Grain Mustard,
Tortilla Chips and Salsa,
Brewed Coffee, Herbal and Iced Teas.

ENERGY BREAK 10.00

Variety of Power Bars, Granola Bars, Trail Mix,
Dried Fruit and Nuts.
Assorted Energy Drinks and Bottled Water.
Natura Filtered Bottled Water.

~ Priced Per Person ~

Soda and Natura Filtered Bottled Water are \$3.00 extra per person.

Tax and Gratuity Extra.

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(5/2010)

Entrée Salads and Sandwiches

Includes Rolls and Butter.

Jackson, Chopped or Caesar Salad 14.00
With Grilled Sirloin 22.00
With Grilled Breast of Chicken or Grilled Salmon (5 oz.) 19.00

Tea Sandwich Plate 18.00
Tuna, Chicken and Egg Salad on bread with Fresh Fruit garnish.

Fresh Fruit Plate 17.00
With Seasonal Fresh Fruit, served with
Choice of Tuna, Chicken or Frozen Yogurt.

Grilled Vegetable Salad 15.00
Tossed Garden Salad with an array of Grilled Vegetables,
with Balsamic Vinaigrette Dressing.

With Shrimp (4) 22.00
With Chicken (5 oz.) 19.00

Chicken Salad with Mandarin Oranges and Pecans
Sandwich 14.00 Plate with Fruit 18.00

Grilled Chicken or Salmon Caesar Wrap, Fresh Fruit 14.00

Assorted Panini Sandwiches available, ask Event Coordinator for more details.

Tax and Gratuity Extra.

Lunch Buffets

DELI BUFFET

Soup Du Jour or Chilled Soup
Assorted Meats and Cheeses
Coleslaw or Potato Salad
Tomato, Lettuce, Pickles, Condiments
Assorted Cookies and Brownies
A Variety of Breads and Rolls.
Coffee, Decaf, Iced Tea and Selected Teas.

~ 19.00 per person ~

ON THE LIGHTER SIDE

Tea Sandwiches (Chicken Salad, Tuna Salad, and Egg Salad)
Assorted Paninis
Three Salads of the Chef's Choice
Sliced Fruit Display and Macaroons.
Coffee, Decaf, Iced Tea and Selected Teas.

~ 25.00 per person ~

Tax and Gratuity Extra.

Entrées

Entrée Prices include Tossed Salad, Starch and Vegetable, Rolls and Butter.

BEEF

- Pan Seared Filet Mignon (5 oz.) 37.00
Pan Seared Top Sirloin (6 oz.) 27.00
Roast Sliced Prime Rib (8 oz.) 32.00

SEAFOOD

- O.C.C. Crab Cake (3 oz.) 18.00
Baked Lemon Sole English Style 19.00
Baked or Poached Salmon 21.00
Soy Ginger Glaze.
O.C.C. Spot 20.00

CHICKEN

- Breast of Bonless Chicken 18.00
Prepared your choice of
Picatta, Milanese or Marsala Style.
Pan Seared Breast of Chicken 18.00
with Rosemary, Orange and Almond.
Chicken Crepes 17.00
with Shiitake Mushrooms and Asparagus,
Pesto Cream Sauce.
Slow Cooked Chicken Breast 18.00
with Pancetta, Sage and Cream.

PORK

- Roast Sliced Pork Loin 18.00
with Madeira Wine Sauce.
Pan Seared Pork Rib Chop 20.00
with Cinnamon and Sautéed Apples.

VEGETARIAN

- Fresh Asparagus Risotto with Parmesan Cheese. 18.00
Vegetarian Manicotti with Sundried Tomato Marinara Sauce. 18.00
Vegetable Ravioli with Roasted Tomato and Basil Sauce. 20.00

COMBINATION PLATES

- Choice of Filet (3 oz.) Spot or Crab Cake (3 oz.) 36.00
Choice of Filet (3 oz.) with Chicken Breast (5 oz.) 33.00
Choice of Spot or Crab Cake (3 oz.) with Chicken Breast (5 oz.) 32.00
Chicken Selections: Picatta, Milanese, or Marsala Style.

Tax and Gratuity Extra.

Dinner Selections

Dinner Entrées

Entrée Prices include Tossed Salad, Starch and Vegetable, Rolls and Butter.

BEEF

| | |
|--------------------------------------|-------|
| Pan Seared (6 oz.) Filet Mignon | 42.00 |
| Pan Seared (8 oz.) Filet Mignon | 48.00 |
| Pan Seared (6 oz.) Top Sirloin Steak | 35.00 |

SEAFOOD

| | |
|----------------------------------|-------|
| Virginia Spot (O.C.C. Style) | 38.00 |
| Pan Seared Chilean Sea Bass | 42.00 |
| Lemon Beurre Fondue. | |
| Crab Cake O.C.C. Style (6 oz.) | 40.00 |
| Baked Salmon Fillet | 35.00 |
| with Soy Ginger Glaze. | |
| Stuffed Shrimp | |
| ~Market Price~ | |
| Jumbo Lump Crabmeat, Lemon Rice. | |

PORK & POULTRY

| | |
|---|-------|
| Roast Sliced Pork Loin | 27.00 |
| with Madeira Wine or Marsala Sauce. | |
| Breast of Boneless Chicken | 28.00 |
| Prepared your choice of Picatta, Milanese or Marsala Style. | |
| Pierre Breast of Chicken | 32.00 |
| with Sundried Tomato, Buffalo Mozzarella, Fresh Basil, Lemon Buerre Blanc Sauce. | |
| Pan Seared Breast of Chicken | 32.00 |
| with Rosemary, Orange and Almonds. | |

VEGETARIAN

| | |
|-----------------------------------|-------|
| Fresh Asparagus Risotto | 22.00 |
| with Parmesan Cheese. | |
| Grilled Vegetable Ravioli | 24.00 |
| with Roast Tomato Marinara Sauce. | |

COMBINATION PLATTERS

| | |
|--|-------|
| Pan Seared Filet Mignon (5 oz.) | |
| with choice of Chilean Sea Bass, O.C.C. Spots or Crab Cake (3 oz.) | |
| | 52.00 |
| 5 oz. Pan Seared Filet Mignon, Lobster Medallions | |
| ~ Market Price ~ | |
| 5 oz. Pan Seared Filet Mignon with Chicken | 45.00 |
| Chicken with choice of Chilean Sea Bass, Spot, or 3 oz. Crab Cake | 40.00 |
| Chicken Selections: Picatta, Milanese, or Marsala Style. | |

Tax and Gratuity Extra.

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PASTA STATION

Choice of Three Pastas, Three Sauces, *Additional Items Extra*

PASTA

Angel Hair • Cheese Tortellini
Penne • Vegetable Ravioli

SAUCES

Pesto • Bolognese • Alfredo
Marinara • Tomato Basil Cream

Additional Accompaniments

Meatballs 3.00 Hot or Mild Sausage 3.00 Bay Scallops 5.00

Lump Crabmeat 6.00 Sautéed Mushrooms 3.00

Caesar Salad 8.00 Chopped Salad 6.00 BLT Salad 7.00

Price: 12.00 Per Person (Not including Additional Accompaniments except Garlic Bread)

CARVING STATION

Beef Tenderloin 22.00 Leg of Lamb 10.00 Breast of Turkey 13.00 Prime Rib 16.00

Country Ham 12.00 Top Round of Beef 12.00 Chilean Sea Bass 14.00

Filet of Whole Salmon 14.00 BBQ Beef Brisket 14.00

(add Coffee or BBQ Dry Rub to Beef Tenderloin, \$5.00 Additional)

Priced Per Person

Included are Mini-Rolls and Condiments

SEAFOOD STATION

HOT

OCC Crab Cakes (2oz.)

Shrimp Marsala

OCC Virginia Spot

Petite Lobster Tails,

Lemon Beurre Fondue

Sea Scallops Maitred' Hotel

COLD

Stone Crab Claws

Shrimp Cocktail

Assorted Sushi

Oysters on the 1/2 Shell

Jumbo Lump Crab Hoelzel

Price and Availability Subject to Market

DESSERT STATION

Assorted Mini Desserts

Eclairs, Cream Puffs,

Mini Cheesecakes, Ladylocks

9.00 Per Person

Sundae Bar

Vanilla, Chocolate, Rainbow Sherbet
with Sundae toppings and sauces.

7.00 Per Person

Chef's Choice of Pies or Cakes

7.00 Per Person

(add \$1.50 per person for Ice Cream)

Selections from all of the above ~ \$8.00 Per Person

CHOCOLATE FOUNTAIN

Angel Food, Strawberries, Pretzels, Marshmallows, Bananas, Madelaines, Pineapple, Maraschino Cherries

100.00 Rental Fee 7.00 Per Person

Tax and Gratuity Extra.

BUFFET

Choice of Any Three Combinations

BEEF

4 oz. Pan Seared Top Sirloin Filet

Sliced Beef in Natural Gravy

Yankee Pot Roast, sliced and served with Wild Mushroom Bordelaise Sauce

Shepherd's Pie

SEAFOOD

Virginia Spot O.C.C. Style

Filet of Salmon with Soy Ginger Glaze

Lemon Sole English Style

CHICKEN

Breast of Chicken with Pancetta, Sage and Cream

Breast of Chicken ala Greque with Tomatoes, Feta, Basil, and Olives

Breast of Chicken Picatta - Egg Batter, Capers, Lemon Sauce

Chicken Hunter Style with Peppers, Onions, Tomatoes, White Wine Demi Glace

Breast of Chicken Milanese

VEGETARIAN

Vegetable Ravioli

Fresh Asparagus Risotto with Parmesan Cheese

36.00 Per Person

ACCOMPANIMENTS

(Choice of Any Three)

Roasted New Potatoes, Twice Baked Potatoes, Whipped Yukon Gold, Garlic Whipped Redskin Potatoes,

Sautéed Zucchini with Basil, Roasted Vegetable Risotto, Blended Wild Rice, Egg Noodles,

Green Beans, Snap Peas with Cherry Tomatoes, Yellow and Green Beans with Carrots

Asparagus with Haricot Vert (3.00 extra)

House Salad (2.00 extra) Caesar Salad (6.00 extra)

Tax and Gratuity Extra.

Hors d'Oeuvres

Cold Hors d'Oeuvres (Butler Style)

(Priced Per 50 Pieces)

- Parma Prosciutto with Seasonal Melons 90.00
Smoked Salmon on Water Crackers 100.00 Chilled Tomato and Olive, Basil Bruschetta 100.00
Rolled Beef Roulade stuffed with Pickle and Horseradish 95.00
Shrimp Canapé, 1/2 Shrimp on Rye with Cocktail Sauce 90.00
Ahi Tuna or Sushi Styled Tuna with Pickled Ginger and Wasabi 2.50 per piece

Hot Hors d'Oeuvres (Butler Style)

(Priced Per 50 Pieces)

- Vegetable Egg Rolls, Plum Sauce 90.00 Mini Crab Cakes 3.00 per piece
Assorted Mini Quiche 100.00 Sausage Stuffed Mushrooms 100.00
Chicken Satay 115.00 Hibachi Beef Skewers 125.00 Chicken Quesadillas 125.00
Scallops wrapped in Bacon 125.00 Spanikopita 115.00 Dill Cheese Puffs 90.00
Brie, Raspberry and Almond Phyllo 150.00 Beef or Chicken Wellingtons 3.50 each
Crab and Artichoke Bruschetta 200.00 Shrimp and Pork Pot stickers 110.00
Asian BBQ Pork Wonton 110.00 Chicken Empanada 110.00

Hors d'Oeuvres (Buffet Style)

- Smoked Salmon Platter (Per 1/2 Pound) 25.00
Snow Crab Claws (Per 1/2 Pound) 28.00
Cocktail Shrimp 16/20 (Per 1/2 Pound) 28.00
Jumbo Lump Crabmeat Hoelzel (Per 1/2 Pound) 34.00
Homemade Nacho Chips and Salsa (Per Person) 3.50
Mediterranean Platter (Per Person) 4.00
Fresh Fruit Tray (Per Person) 5.00
O.C.C. Cheeseboard (Per Person) 6.00
Vegetable Tray with Dip (Per Person) 3.50
Spinach and Artichoke Dip with Fresh French Bread (Per Person) 5.00
Hummus with Pita Wedges (Per Person) 5.00

Dry Snacks

- Dry Roasted Peanuts (Per 1/2 Pound) 4.00
Mixed Nuts (Per 1/2 Pound) 5.50
Pretzels and Potato Chips (Per Person) 3.00

~ Ice Sculptures Available Upon Request ~

Tax and Gratuity Extra.

Desserts

French Vanilla Ice Cream or Sherbet 5.00

Sundae – Choice of Flavors 6.50

Pecan Ball with Hot Fudge 7.00

Cheesecake 7.00

With Seasoned Berries Market Price

Lemon Pound Cake with Fresh Fruit Salsa 7.00

Fresh Fruit Pie A la Mode 6.00

Chocolate Decadence Cake 8.00

Apple Galette, Cinnamon Ice Cream and Caramel Drizzle 8.00

Chocolate Mousse 6.00

Crème Bruleé 7.00

Plate of Cookies 5.00

Plate of Mini Pastries 8.00

Chocolate Covered Strawberries
~ Market Price ~

Homemade Gelato 6.00
(Fifty or less)

~ Priced Per Person ~

Tax and Gratuity Extra.

Banquet Bar Pricing

CALL BRANDS - 6.00

VODKA: Absolut • Skyy • Smirnoff • Stolichnya

GIN: Bombay • Gordons

RUM: Bacardi • Captain Morgans • Myers Rum

WHISKEY/BOURBON: Canadian Club • Jack Daniels • Jim Beam • VO

SCOTCH: Cutty Sark • Grants • J & B

CORDIALS: Amaretto • Baileys • Cuervo Tequilla • Kahlua

Peach Schnapps • Sambucca • Southern Comfort

TOP SHELF - 6.75

VODKA: Level • Ketel One

GIN: Beefeaters • Bombay Sapphire • Tanqueray

WHISKEY/BOURBON: Crown Royal • Makers Mark

SCOTCH: Dewars • J. Walker Red

CORDIALS: Chambord • Starbucks • Courvoisier • Frangelico

PREMIUM - 7.50

VODKA: Grey Goose • Chopin

SCOTCH: Chivas Regal • J. Walker Black

CORDIALS: Cointreau • Drambui • Grand Marnier

HOUSE WINES - 6.00

RED WINES: Cabernet Sauvignon • Merlot • Pinot Noir

WHITE WINES: Chardonnay • Sauvignon Blanc • White Zinfandel • Pinot Grigio • Sparkling White Wine

CELLARED WINES

Top Shelf 8.00 • Premium 12.00 • Ultra Premium 16.00

SOFT DRINKS - 2.25

Coke • Diet Coke • Caffeine Free Diet Coke • Sprite

Ginger Ale • Soda Water • Tonic • OCC's Custom Root Beer "Fownes' Family Fizz" (3.00)

DOMESTIC BEER - 3.50

Budweiser • Coors Light • Michelob Ultra • Yuengling • O'Doules N/A
Miller Lite • IC Light • Iron City • MGD • Rolling Rock

IMPORTS AND SPECIALTY BEERS - 4.25

Amstel Light • Heineken • Molsen Golden • Penn Pilsner • Samuel Adams
Corona • St. Pauli Girl • Bass • Sierra Nevada • Guinness

~ Ask the Event Coordinator about any special requests to accommodate your likings ~

Tax and Gratuity Extra.

7% Allegheny County Liquor Tax