


*THE OASIS  
COUNTRY CLUB*





**The Oasis Country Club  
Group Banquet Event  
Information  
and  
Menu Concepts**

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# The Oasis Country Club Welcomes You

We are pleased that you are considering The Oasis Country Club for your upcoming event. Our staff eagerly awaits the opportunity to attend to you and your guests. The following pages illustrate some suggestions for possible menus, although we can customize a special menu to fit any specific needs or tastes. Our food and beverage team has years of experience coordinating everything from casual luncheons to grand weddings and can provide suggestions upon request. Rooms and outside dining areas are available in our clubhouse to accommodate a range of events from small meetings and intimate dinner parties up to large banquets for a maximum of 249 people. Golf outings can also be coordinated with our golf professionals to be held individually or combined with either a brunch, luncheon, or even a dinner dance to follow. All options are limited only by your imagination. We invite you to explore yours.

## Basic Information

### Guarantees and Deposits

**Guest Guarantee:** When booking your event, you will be asked to provide the number of “guaranteed” guests. This is the number of dinners/orders for which you will be charged, even if fewer guests are in attendance. At least seven days prior to your function you will need to call and notify the Food and Beverage Manager of the “Final Guarantee,” or the number of guests that you believe will be in attendance. This will allow us to narrow down or increase the number from the original “guarantee.” If we do not receive the final guarantee, the original estimate will be charged. Furthermore, if there are more guests in attendance than the guarantee, the club reserves the right to provide the additional guests an optional menu.

**Refundable Deposit:** Non-Oasis Members Only. A deposit of \$200.00 will be required for all Non-Oasis members at the time of signing your agreement in order to secure the booking for your event. This deposit will be deducted from the final cost of your event. Upon cancellation within seven (7) days prior to the event your deposit will be forfeited.

**Non-Refundable Guarantee:** In order to reserve the facility for large events, (100 people or more), that require us to preempt our normal operating schedule for our Oasis members, we will require a deposit of 20% of the cost of the number of guaranteed participants at the time of booking. This deposit will be deducted from the final cost of your event and is non-refundable.

## Payment Options and Fee Information

**Payment Details & Options:** Payment may be made by cash, Master Card or Visa, debit cards (Master Card and Visa Card), or Oasis Member account. Checks will be accepted only with prior approval. California state sales tax of 7.75% and a standard 20% gratuity will apply to all food and beverages purchased. As an added value, Oasis members who charge the full bill to their Oasis Member account will receive a 2% discount on the gratuity. Separate checks will not be available for groups larger than ten (10) guests.

**Other Fees:** Event price includes a four (4) hour window of service. There will be a \$150.00 labor charge, per hour, for each hour that the event extends beyond this allotted time frame.

A \$100.00 labor/setup charge will apply for events requiring a dance floor of any size. Audio visual equipment is available for an additional fee. We do require a minimum seven (7) day advance notice.

Standard club linens are included in the price of all catered events. If special services or items are requested, such as special linens, ice sculptures, flower arrangements, entertainment, music, etc., we can provide these services for an additional fee. It is agreed that any deposits required by said providers will be paid by the client/Oasis member.

The Oasis Country Club has an extensive wine list, however, we understand that some occasions may call for something that may not be available on our menu. We may be able to order a specific brand of wine or champagne if given sufficient notice. Otherwise, there will be a \$10.00 corkage fee per bottle of wine/champagne that is brought in by the client and opened by our staff.

All prices shown are subject to change at any time without prior notice.

## Security & Indemnification

The Oasis Country Club will not assume responsibility for damage to or loss of any personal items brought into the Club or on Club grounds. Any damages to, or theft of, club property, or unusual housekeeping requirements resulting from the booked event will be charged back to the client.

It is understood that in the event the client chooses to obtain their own musicians, rental service, or other contractors who will be working on the premises, that they will provide a certificate of insurance naming the Oasis Country Club as an additional insured as well as holding the club harmless.

## Decoration

All decorations and/or posted signs must receive prior approval of Management or the Club reserves the right to remove the items and/or charge for repairs from any resulting damage.

## Function Size

If attendance increases or decreases, we reserve the right to move the function, with notification, to a room suitable for the attendance figure.

The Club's inventory is tailored to accommodate approximately 200 guests. Therefore, it is understood that any party more than 200 people will incur charges for rented furniture, utensils, place settings, etc. All prices for said items will be agreed to, in writing, in advance, by the client.

**Minimums:** The following minimums are in effect only when the function is booked on a day or time when the facilities are not already scheduled for other business operations.

**Dining Rooms:** There will be a minimum guarantee of fifty (50) people. If fewer guests are in attendance, the client understands they will be billed for fifty (50) people.

**Lounge:** There is no minimum requirement for the number of people, however the minimum charge will be \$500 plus tax and gratuity. This is for a four-hour window of service.

## Dress Code

### DINING ROOM DRESS CODE

In order to maintain the highest standards in our Dining Room, the following dress code will be effective for the period November 1 through March 31 of each year, with the exception of organized golf events, that take place in either the Marrakesh or Casablanca Rooms:

1. **Men:** Long pants and shirts with collars.
2. **Women:** Dress slacks (full length or below the knee), dresses and skirts.
3. **Inappropriate Dress for Men or Women:** Fleece sweat suits, bathing suits, shorts, denim jeans, and bare feet.

After April 1, Bermuda length dress shorts may be worn. If there is a reasonable doubt about the proper attire, the Food and Beverage Manager will make the final decision.

### OASIS LOUNGE DRESS CODE

**Inappropriate Dress for Men or Women:** Bathing suits, denim cut off shorts and bare feet.

## Breakfast Selections

### Buffet Standard

Scrambled Eggs, Potatoes O'Brien, Bacon Strips,  
Sausage Links, Biscuits and Country Gravy,  
Breakfast Breads, Fresh Fruit Tray

**\$16.95 per person**

### Buffet Deluxe

(Minimum 75 people)

Standard Buffet, Plus

Omelette Station with Chef

Waffle Station with Chef

**\$21.95 per person + \$100.00 labor**

### Continental Breakfast

Fresh Danish, Breakfast Breads and Bagels,  
Sliced Fresh Fruit, Yogurts

Orange Juice, Cranberry Juice

Coffee, Assorted Hot Teas

**\$14.95 per person**

### Served Selections

Includes Regular or Decaf Coffee, Orange Juice and Hot Teas

#### **Scramble Egg Vol Au Vent**

With cheddar cheese sauce, smoked bacon slices and parisienne breakfast potatoes

**\$14.95 Per Person**

#### **Eggs Benedict**

With fresh fruit garnish and breakfast potatoes

**\$16.95 Per Person**

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

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## Buffet Selections

The Following Selections include Coffee and Iced Tea

### **Deli Buffet**

Smoked Ham and Roast Beef, Smoked Turkey and Salami  
Sliced Swiss and Cheddar Cheeses  
Sliced Tomato, Lettuce Leaves, Sliced Red Onion,  
Mustard, Mayonnaise, Assorted Sliced Breads

### **Salads: Choice of Two**

Red Potato and Onion, Rotelli and Black Olive, Fruited Cole Slaw  
Broccoli Slaw, Dilled Cucumber and Onion  
Fruit Tray and Chips **\$17.95 per person**

### **Baked Potato Bar**

Baked Russet Potatoes  
Bacon Bits, Cheese Sauce, Sour Cream,  
Green Onions, Sautéed Mushrooms, Whipped Butter,  
Sautéed Chicken Bits, Sautéed Onions  
**\$11.95 per person (with soup \$14.95 per person)**

### **Soup and Salad Bar**

#### **Choice of Two Soups:**

Black Bean, Chicken Noodle, Turkey Rice  
Northern White Bean, Cream of Potato, Tomato and Herb

#### **Salad Bar:**

Fresh Tossed Greens, Tomato Wedges,  
Sliced Cucumbers, Shredded Carrot, Black Olive,  
Sliced Mushrooms, Kidney Beans, Beets, Croutons, Bacon Bits,  
Ranch, Bleu Cheese, Italian  
Assorted Rolls and Crackers **\$17.95 per person**

### **Nacho Bar**

Fried Tortilla Chips, Refried Bean Dip, Chili Con Queso,  
Jalapeno Slices, Sour Cream, Fresh Salsa, Black Olives, Green Onions,  
Diced Tomato, Cilantro and Diced Onion **\$14.95 per person**

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

## Luncheon Selections

Lunch selections are available from 11:00 a.m. - 2:00 p.m.  
All of the following selections are served with a House Salad or Soup Du Jour,  
Fresh Seasonal Vegetables, Starch per Chef, Rolls, Butter, Coffee and Iced Tea

### Chicken

Tender Boneless Breast of Chicken stuffed with  
Prosciutto and Mozzarella and Topped with Pomodoro Sauce **\$19.95**

Tender Boneless Breast of Chicken sauteed  
in Sherry Mushroom Sauce **\$18.95**

1/4 Baked Chicken served with Cranberry Glaze **\$17.95**

Tender Boneless Chicken Breast grilled with Sweet Chili Soy Sauce **\$17.95**

### Beef

Marinated Triangle Tip topped with Shiitake Mushroom Sauce **\$19.95**

Petite Beef Filet topped with Brandied Green Peppercorn Sauce **\$27.95**

Petite New York Steak with Sundried Tomato Demi-Glace **\$24.95**

Sliced Roast Beef Au Jus with Creamed Horseradish **\$19.95**

### Seafood

Sauteed Tilapia topped with a Roasted Tomato and Serrano Chili Sauce **\$18.95**

Baked Sea Bass with Lemon and Thyme Compound Butter **\$22.95**

Bay Shrimp and Scallops in Puff Pastry  
topped with Sundried Tomato Anisette Sauce **\$20.95**

Grilled Halibut topped with Sorrel Chardonnay Sauce **\$21.95**

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

## Luncheon Selections (Continued)

All of the following selections are served with a House Salad or Soup Du Jour, Fresh Seasonal Vegetables, Starch per Chef, Rolls, Butter, Coffee and Iced Tea

### Pasta

Chicken Tortellini  
with Julienne Vegetables in Garlic Cream Sauce **\$17.95**

Cheese and Herb Ravioli  
tossed with Sundried Tomato Pesto **\$17.95**

Fettuccini Primavera  
tossed with Grana Padano Cheese **\$16.95**

Vegetarian Lasagna  
with Pesto and Marinara Sauces **\$16.95**

### Veal

Scallopini Saltimbocca, Proscuitto Ham  
and Mozzarella with Veal Demi-Glace **\$20.95**

Baked Veal Tenderloin  
topped with Garlic Cabernet Sauce **\$21.95**

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

## Entree Salads

All of the following selections are served with Rolls, Butter, Coffee and Iced Tea

### **Papaya with Chicken Salad**

½ Papaya stuffed with Chicken Salad  
served on Tossed Greens with Choice of Dressing  
**\$15.95**

### **Cobb Salad**

Diced Turkey, Tomato, Bacon, Avocado,  
Egg and Bleu Cheese with Choice of Dressing  
**\$14.95**

### **Chef's Salad**

Smoked Turkey and Ham with Swiss and Cheddar  
Cheeses, Tomato Wedges, Boiled Egg and Choice of Dressing  
**\$14.95**

### **Chinese Chicken Salad**

Marinated Chicken Breast on Tossed Greens  
with Crispy Noodles, Chicken Egg Roll and Oriental Dressing  
**\$15.95**

### **Avocado and Bay Shrimp Salad**

½ Avocado stuffed with Bay Shrimp on  
Tossed Greens with Choice of Dressing  
**\$17.95**

### **Grilled Chicken Caesar Salad**

Romaine Lettuce tossed with Caesar Dressing,  
Croutons and Parmesan Cheese, topped with Grilled Chicken Breast  
**\$15.95**

### **Grilled Duck Breast Salad**

Marinated Duck Breast served on Tossed  
Greens with Fresh Raspberries and a Warm Mandarin Vinaigrette  
**\$20.95**

### **Latin Salad**

Flour Tortilla Shell stuffed with Black Beans, Chopped Iceberg  
and Shredded Beef or Chicken, served with Salsa, Guacamole and Sour Cream  
**\$15.95**

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

## Hors D'oeuvres Selections

### **Cold Hors D'oeuvres**

50 Pieces per Item Selection

Seared Ahi Sashimi **\$85.00**

Fancy Canapes Assorted **\$65.00**

Bruschetta **\$50.00**

Deviled Eggs **\$50.00**

Cocktail Prawns on Ice **\$150.00**

Oysters on the Half Shell **\$150.00**

Tea Sandwiches **\$65.00**

Cold Medallions of Beef Tenderloin, Silver Dollar Rolls and Condiments **\$100.00**

### **Hot Hors D'oeuvres**

50 pieces per Item Selection

Dungeness Crab stuffed Mushroom Caps **\$125.00**

Artichoke Bottoms with Mushroom Ragout **\$100.00**

Goat Cheese and Spinach Wrapped in Phyllo Dough **\$65.00**

Dim Sum - Soy Chili Dipping Sauce **\$55.00**

Pot Stickers - Mirin Shallot Dipping Sauce **\$55.00**

Baby Back Pork Ribs with an Oriental BBQ Sauce **\$75.00**

Coconut Breaded Shrimp with Pina Colada Sauce **\$150.00**

Beef Skewers with Teriyaki Glaze **\$60.00**

Chicken Satays with Macadamia Nut Sauce **\$80.00**

Mozzarella and Herb Stuffed Grilled Bread with Marinara Sauce **\$50.00**

Vegetable Spring Rolls with Spicy Mustard and Sweet and Sour Dip **\$50.00**

Southwestern Grilled Chicken Stromboli with Coriander Tomato Sauce **\$90.00**

Mini Quesadillas with Fire Roasted Salsa **\$50.00**

### **From the Pantry**

Serves approximately 25 people

Assorted Domestic Cheese with Crackers **\$90.00**

Potato Chips with Green Onion Dip **\$30.00**

Tortilla Chips with Fresh Guacamole and Roasted Salsa **\$45.00**

Sliced Fresh Fruit with Yogurt Dipping Sauce **\$95.00**

Fresh Vegetable Tray with Ranch Dip **\$70.00**

Combination tray of Cheese/Crackers and Fresh Fruit **\$90.00**

Deli Tray - Sliced Cheeses, Ham, Roast Beef, Turkey served with rolls and condiments **\$75.00**

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

## Appetizers

Petite Cheese Stuffed Manicotti  
with Pesto Cream and Marinara Sauces  
**\$8.95**

Garlic Grilled Prawns  
with Roasted Eggplant Cous Cous and Lemon  
**\$13.95**

Black Bean Lobster Cakes  
with Cilantro Mayonnaise  
**\$13.95**

Thyme Seared Scallops on Wilted Swiss Chard  
with Lemon Butter Sauce  
**\$14.95**

Ricotta and Grilled Vegetables  
in Phyllo Dough with Sweet Vermouth Ginger Sauce  
**\$10.95**

Poached Tiger Prawns  
with Citrus Cocktail Sauce  
**\$12.95**

Smoked Salmon on Egg Bread Croutons  
Traditional Condiments  
**\$10.95**

Maryland Crab Cakes  
with Tarragon Tarter Sauce  
**\$15.95**

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

## Dinner Selections

All of the following selections are served with a House Salad or Soup Du Jour, Fresh Seasonal Vegetables, Starch per Chef, Rolls, Butter, Coffee and Iced Tea

### Fowl

Grilled Free Range Chicken Breast served on Mushroom and Fennel Ragout topped with Chardonnay Cream Sauce **\$23.95**

Wild Rice Stuffed Cornish Game Hen with Grand Marnier Demi-Glace **\$23.95**

Crispy ½ Long Island Duckling served with Mandarin Orange Jus **\$25.95**

Herb Stuffed Turkey Breast with Sage Stuffing and Tarragon Gravy **\$22.95**

### Beef

Roast Prime Rib Au Jus **\$30.95**

Bacon Wrapped Filet Mignon topped with Bearnaise Sauce **\$32.95**

Roast New York Strip Loin served with Caramelized Onion Marmalade **\$31.95**

Marinated Angus Rib Eye Steak served with Bordelaise Sauce **\$32.95**

### Pork

Apple Walnut Stuffed Pork Tenderloin topped with Brandy Sauce **\$26.95**

Dijon and Brown Sugar Crusted Pork Loin served with Black Currant Sauce **\$28.95**

Pork Prime Rib Rack with Rosemary Jus and Mint Jelly **\$30.95**

### Seafood

Grilled Pacific Halibut served with Tropical Fruit Compote **\$28.95**

Baked Sea Bass En Croute with sauteed Mushrooms and Crab served in Mushroom Jus and Tarragon Cream **\$29.95**

Grilled Australian Lobster Tail with Drawn Butter **\$39.95**

Seafood Vol Au Vent sauteed Rock Shrimp and Bay Scallops served in Sweet Lobster Chive Cream Sauce **\$27.95**

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

## **Country BBQ Buffet**

**\$22.95 Per Person**

### **Choice of Two Salads**

Cole Slaw  
Potato Salad  
Tossed Green Salad  
Fresh Fruit Salad

BBQ Quarter Chicken  
BBQ Boneless Angus Beef Ribs

### **Buffet Served with Traditional Condiments and the Following:**

Petite Corn Cobettes  
Baked Potatoes  
Baked Beans

Sweet Corn Bread and Buttermilk Biscuits

## **Mexican Buffet**

**\$23.95 Per Person**

### **Choice of Two Salads**

Tijuana Caesar Salad  
Tossed Green Salad  
Fruita Con Chile  
Roasted Corn, Red Onion and Cilantro

### **Choice of Three Entrees**

Cheese Enchiladas  
Chicken Fajitas  
Beef Fajitas  
Pork Tamales  
Fish Tacos

### **Buffet Served with Traditional Condiments and the following:**

Black Beans  
Mexican Rice  
Fresh Vegetables  
Tortilla Chips and Salsa

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

## **Italian Buffet**

**\$26.95 Per Person**

### **Choice of Two Salads**

Antipasto  
Caesar  
Tossed Greens  
Radicchio and Arugula

### **Choice of Three Entrees**

Chicken Parmesan  
Veal Cutlet Marsala  
Sole Castellana  
Chicken Cacciatore  
Rosemary Roma Tomato Braised Beef Short Ribs

### **Buffet Served with the Following:**

Fettuccini Alfredo  
Penne Pasta Marinara  
Fresh Vegetables  
Garlic Parmesan Bread

## **Oriental Buffet**

**\$25.95 Per Person**

### **Choice of Two Salads**

Crispy Noodle and Broccoli  
Tossed Green  
Soy Marinated Calamari and Napa Cabbage  
Teriyaki Chicken and Pepper

### **Choice of Three Entrees**

Honey and Red Pepper Chicken  
Beef and Broccoli  
Sweet and Sour Pork  
Chicken Lo Mein  
Vegetable Chop Suey

### **Buffet Served with Traditional Condiments and the Following:**

Steamed or Fried Rice  
Oriental Noodles  
Fresh Vegetables  
Fortune and Almond Cookies

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

## Dessert Selections

### Cakes

#### Layer

**Flavors:** Darkside Chocolate Blackout, Dulce De Leche, Lemon Berry Cream, Walnut Carrot, Cappuccino Mousse, Raspberry White Chocolate, Mango Mousse, Tuxedo Truffle Mousse

**\$4.95 per person**

#### Cheesecakes

**Flavors:** Key Lime Brulee, Amaretto Spumoni, Kona Brownie, Ricotta Raspberry, White Chocolate Macadamia, Downtown New York

**\$4.95 per person**

### Pies

#### (Served Warm)

**Flavors:** Nutmeg Pumpkin with Fresh Whipped Cream, Dutch Apple with Cheddar and Black Walnut Ice Cream, Cherry Crumb with Triple Chocolate Ice Cream, Butter Pecan with Whiskey Carmel Sauce

**Seasonal:** Georgia Peach and Kiwi, California Strawberry, Pacific Northwest Blackberry Apple, Honey Glazed Banana and Vanilla Cream, Lime Custard with Tequila Soaked Prickly Pear

**\$5.95 per person**

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

## Oasis Specialty Endings

### **Spring Mirage**

A Flower Cup Made of Beautiful Lavender Tinged White Chocolate Filled with Seasonal Fresh Berries Perched atop Lemon Chiffon Goat's Milk Ice Cream

**\$14.95 per person**

### **Whispering Breeze**

A Crispy Almond Praline Vase Filled with Mango, Orange and Wild Berry Sorbets Nestled with a Slice of Grilled Angel Food Cake Drizzled with Warm Cream Liqueur Anglaise

**\$17.95 per person**

### **Golfer's Sunset**

*(To Help Extinguish The Day)*

A Delectable Golf Bag Made of Real Chocolate Filled with Sweet Creme Brulee Lying with a Flaming Grand Marnier Sugar Cube and Luscious Marinated Strawberries

**\$18.95 per person**

### **Ice Cream Sundae or Banana Split Stations**

Create Your Own Combination of Flavors and Toppings

**\$4.95 per person to \$12.95 per person**

### **Custom Flambé Station**

Your own Personal Chef will assist with the sauteeing of the flambé

**\$12.95 per person**

### **Cookies and Brownies**

**\$2.95 per person**

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

## The Little Things That Count

### **Something for the Children**

*(Available for Children 8 years of age and younger)*

Chicken Fingers

Macaroni & Cheese

Choice of milk, soda, or juice.

**\$10.95 per person**

### **Boxed Lunches**

*Perfect to take on your golf outing, a picnic or during your work session.*

Includes Sandwich, Bag of Chips, Pickle Wedge and Canned Soda

**\$12.95 per person**

### **Energy Trays**

*(Serves Up to 10)*

Fresh Fruit

Energy Bars

Cookies

Includes Coffee, Ice Tea, Energy Drinks and Canned Soda

**\$100.00 per Tray**

*Prices are per person unless otherwise noted and do not include tax or gratuity.*

## BEVERAGES

### COFFEE STATIONS

Fresh Brewed Regular and Decaffeinated Coffee  
**\$22.95 per gallon**

Special Coffee Flavorings and/or Iced or Hot Cappuccino Station  
**\$4.75 per person**

### MEETING SERVICE

Freshly brewed Regular and Decaffeinated Coffee  
along with an Assortment of Herbal Teas  
**\$2.75 per person**

### ICED TEA STATION

Freshly brewed Regular Iced Tea with Lemon  
or  
Passion Fruit Iced Tea  
**\$14.95 per pitcher**

### Drink Prices

	<u>Hosted</u>	<u>Cash</u>
Well Drink	\$4.50	\$5.50
Call Drink	\$5.00	\$6.00
Premium Drink	\$5.50	\$6.50
Wine Glass (house)	\$4.75	\$5.75
Wine/Champagne Bottle	\$18.00	\$24.00
Draft Beer Glass	\$3.25	\$4.25
Draft Beer Pitcher	\$10.00	\$11.00
Domestic Beer	\$3.50	\$4.50
Imported Beer	\$4.25	\$5.25
Soft Drink	\$1.75	\$2.50
Mineral Water	\$2.25	\$3.25
Juice	\$1.95	\$2.50

*Prices are per person unless otherwise noted and do not include tax or gratuity.*