



# THE EVENT EXPERIENCE 2026

ORCHARD RIDGE COUNTRY CLUB

# WELCOME

Orchard Ridge Country Club provides a relaxed yet refined setting, featuring several private rooms with beautiful views of our professionally maintained golf course.



Whether you're planning a rehearsal dinner, ceremony, reception, fundraiser, business meeting, or any special event, you can trust our experienced team to support you through every step of the process.

You may select from our Banquet Menu offerings, or we can collaborate with you to design a custom menu tailored to your event.





# GENERAL INFORMATION

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## **CHARGES**

In order to reserve your event date, a deposit and signed contract will be required and will be applied to your final bill. Final payment of the total estimated balance is due seven business days prior to your event. Prices published in this menu are subject to change without notification. Pricing will be confirmed with final menu selection. A customary 22% service charge and 8% sales tax will be added to the final balance for all food and beverage. All payments made by credit card will incur a 3% processing fee.

## **FINAL GUARANTEE & BILLING**

The guaranteed number of people attending is required seven business days prior to the event. Orchard Ridge charges by the guarantee, if a party decreases in number after this period, the guaranteed number will be charged. Minimum requirement of guests based on room and date, or additional fees apply. If an event exceeds the guaranteed number, ORCC will accommodate the additional people/meals and the actual number of attendees will be charged; however, depending on the menu, substitutions may be necessary.



## **CANCELLATION POLICY**

Banquet cancellations require a minimum of five business days' notice to avoid charges. Business days are Tuesday thru Friday. All events will incur a room charge if the event is canceled or a no-show. Any special items, set-up, or other possible considerations that require an outlay of expense from ORCC will need to be compensated in full. Events in December and those which book the entire banquet space are subject to special cancellation policies as determined by the General Manager.



## **MENU SELECTION**

All menus need to be finalized two weeks prior to the event. The club will gladly provide special meals for any guests with dietary needs. A children's menu is available for guests under 10 years of age. Children's meals are plated only. If a child wishes to eat from the buffet, a full-price adult meal will be charged. Vendor meals can be provided that would consist of Chef's choice.

## **DESSERT & FOOD SERVICES**

Outside food is not permitted; all food (with the exception of specialty cakes), must be purchased through Orchard Ridge and prepared on site. Specialty cakes may be brought in for events. Leftover food must remain at the club and cannot be packaged to take home.





## **BEVERAGES**

In accordance with Indiana state liquor laws, all alcoholic beverages consumed in licensed areas must be purchased through Orchard Ridge Country Club. Orchard Ridge will confiscate any alcoholic beverages on the premises not provided and served through the club. For the health and safety of all guests, alcohol service may be denied to those individuals who appear intoxicated or under the legal drinking age. Orchard Ridge reserves the right to request photo identification from anyone requesting or consuming alcohol at an event.

## **LINENS**

Orchard Ridge carries standard white or black tablecloths and a selection of napkin colors, please contact the club for availability. All banquet tables include white skirting.



## DECOR

Flowers and large items may be delivered to the club four hours prior to your event. Additional setup time may be available, but is not guaranteed. Smaller items such as place cards and favors (no glitter, sand, or confetti) may be brought to the event coordinator at a pre-determined time.



All decorations and personal items must be removed immediately at the conclusion of your event. Orchard Ridge cannot be held responsible for any items left behind. No items may be attached to the ceilings or walls.

## PHOTOGRAPHY

Photographs on the club property may begin two hours prior to the event. Public areas must remain open and free of obstacles for club guests. Photography on the golf course and golf cart usage must be pre-arranged. No high heels permitted on the greens.



## **SECURITY**

Any package that includes alcohol is required to pay a security fee of \$300, which covers four hours. Anytime extending past the 4-hour package will incur an additional charge of \$200 per hour for the room & \$50 per hour for security.

## **DRESS**

Men may wear business casual attire with neatly pressed fitted slacks and appropriate shirt with collar. Ties are optional. Women may wear dresses, skirts, business suits, pant suits and dress slacks with appropriate tops.

Distressed denim jeans and t-shirts are considered inappropriate club attire. It is the responsibility of the host to inform guests of the Club's dress policy.

## **DAMAGES**

A credit card is required to secure your event date and to cover any potential damages to the facility. In the event of damage, the cost will be charged to your card, and a 3% processing fee will be applied to the total.





# BREAKFAST

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## LIGHT BREAKFAST

**\$13.00/person**

Whole Fruit, Granola Bars, Bagels & Cream  
Cheese, Coffee

## CONTINENTAL BREAKFAST

**\$20.00/person**

**Choose 1:** Muffins, Danishes, Cinnamon Rolls or Donuts  
and Fruit Bowl, Yogurt with Granola, Coffee

## DELUXE BRUNCH

**\$22.00/person**

**Choose 3 or 4:** Biscuits & Gravy, French Toast, Scrambled Eggs,  
Bacon & Sausage, Breakfast Sandwiches, Hashbrowns,  
Breakfast Potatoes, Fresh Cut Fruit, Yogurt with Granola.  
Served with Coffee & Tea

**\$26.00/person**

## BRUNCH UPGRADES

Omelet Station (\$75.00 Chef Fee)

**Add \$8.00/person**

Carving Station (\$125.00 Carving Fee) \*Ham or Pork Belly

Additional Entrée

**Add \$10.00/person**

Bloody Mary Bar\*

Mimosa Bar\*

**\$22.00/person**



# PLATED LUNCH

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## **STARTER** Choose One

### **SOUP**

Chicken with Wild Rice | Beef and Vegetable | Corn Chowder | Chef's Choice  
Cream of Potato | Broccoli Cheddar | Chili | Tomato Basil

### **SALAD**

**Classic Caesar** with Caesar dressing

**Garden Salad** with spring mix, tomatoes, carrots, cucumber, and croutons  
served with ranch and balsamic vinaigrette dressing

### **PROTEIN** \*Food must be Served Before 2pm

*\*Entrée includes choice of house salad or caesar salad, choice of vegetable and starch, rolls*

#### **6oz Boneless Chicken Breast \$25.00**

Choice of Bruschetta, Lemon Garlic, Piccata, Pesto Cream or Parmesan Garlic

#### **6oz Herb Roasted Pork Loin \$28.00**

Choice of Creamy Mushroom, Maple Glaze, Herb Cream, or Sauté Mushrooms & Onions

#### **Filet Medallions \$30.00**

Choice of Boursin, Bordelaise, Blue Cheese, Red Wine Veal Jus, or Sauté Mushrooms & Onions

#### **6oz Faroe Island Salmon \$30.00**

Choice of Honey Garlic, Miso Teriyaki, Dill Cream, or Charred Citrus Cream

#### **Combo Plate \$35.00**

3 oz Filet Medallions with Choice of Boursin, Bordelaise, Blue Cheese, Red Wine Veal Jus, or  
Sauté Mushrooms & Onions

4 oz Boneless Chicken with Choice of Bruschetta, Lemon Garlic, Piccata, Pesto Cream or  
Parmesan Garlic

### **STARCH** Choose One

Baked Potato +4 **Loaded** | Garlic Mashed Potatoes | Herb Roasted Marble Potatoes | Potato Au  
Gratin | Wild Rice

### **VEGETABLE** Choose One

Maple Glazed Baby Carrots | Roasted Brussel Sprouts | Grilled Asparagus | Roasted Broccoli  
Green Beans | Corn on the Cob | Charred Broccolini



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# LUNCH BUFFET

## DELI BUFFET

\$26.00/person

### PROTEIN Choose Three

Honey Ham | Turkey Breast | Roast Beef | Chicken Salad | Tuna Salad | Egg Salad

### SIDES Choose Two

Garden Salad | Caesar Salad | Coleslaw |

Potato Salad | Caprese Pasta Salad | House Chips (Ranch, BBQ, Buffalo)

Assorted Sliced Cheeses, Assorted Breads, & Condiments

Assorted Cookies & Brownies

## TWO ENTREE BUFFET

\$34.00/person

### SALAD Choose One

Classic Caesar with Caesar dressing

Garden Salad with spring mix, tomatoes, carrots, cucumber, and croutons served with ranch and balsamic vinaigrette dressing

### PROTEIN Choose Two

**Boneless Chicken** - Choice of Bruschetta, Lemon Garlic, Piccata, Pesto Cream or Parmesan Garlic

**Roasted Pork Loin** - Choice of Maple Glaze, Herb Cream, or Sauté Mushrooms & Onions

**Salmon** - Choice of Honey Garlic, Miso Teriyaki, Dill Cream, or Charred Citrus Cream

### STARCH Choose One

Baked Potato +4 Loaded | Garlic Mashed Potatoes | Herb Roasted Marble Potatoes | Potato Au Gratin | Wild Rice

### VEGETABLE Choose One

Maple Glazed Baby Carrots | Roasted Brussel Sprouts | Grilled Asparagus | Roasted Broccoli | Green Beans | Corn on the Cob | Charred Broccolini



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# SPECIALTY BUFFET

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## PASTA BUFFET

\$32.00/person

### **SALAD** Choose One

Classic Caesar with Caesar dressing

Garden Salad with spring mix, tomatoes, carrots, cucumber, and croutons served with ranch

### **NOODLE** Choose Two

Fettuccine | Penne | Spaghetti | Cavatappi | Rigatoni

### **SAUCE** Choose Two

Alfredo | Marinara | Cajun Alfredo | Pesto

### **PROTEIN** Choose Two

Chicken | House Sausage | Meatball | Shrimp (+\$4) | Salmon (+\$6) | Beef (+\$8)

**\*Includes Breadsticks**

### **VEGETABLE** +2/person

Mushrooms | Peppers | Onions | Squash | Tomatoes

## BBQ BUFFET

\$32.00/person

\$42.00/person

### **SALAD** Choose One

Classic Caesar with Caesar dressing

Garden Salad with spring mix, tomatoes, carrots, cucumber, and croutons served with ranch and balsamic vinaigrette dressing

### **PROTEIN** Choose Two or Three

Pulled Chicken | Pulled Pork | Hamburger | Brat | Angus Beef Hotdog | Smoked Beef Brisket (+\$2) | Smoked Ribs (+2)

### **SIDES** Choose Two or Three

Baked Beans | Mac & Cheese | French Fries | Roasted Marble Potatoes | Coleslaw | Pasta Salad | Potato Salad | Grilled Assorted Vegetables | House Chips (Ranch, BBQ, Buffalo)

**\*Includes Cornbread Muffins and Cookies**



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# SPECIALTY BUFFET

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## TACO BUFFET

\$32/person

\$35/person

### PROTEIN Choose Two or Three

Chicken | Ground Beef | Chorizo | Pork Carnitas | Shrimp (+2)

### TORTILLA Choose Two

Flour | Corn | Hard Shell

### TOPPINGS

Shredded Cheese | Shredded Lettuce | Tomatoes | Sour Cream | Verde Salsa

Diced Onions | Cilantro

### SIDES

Mexican Rice and Beans

### ADD ONS

Guacamole +4 | White Queso + 2 | Nacho Cheese +2

**\*Includes Chips and Salsa**

## PIZZA BUFFET

\$25.00/person

\$28.00/person

### SALAD Choose One

Classic Caesar with Caesar dressing

Garden Salad with spring mix, tomatoes, carrots, cucumber,  
and croutons served with ranch and balsamic vinaigrette dressing

### PIZZA Choose Two or Three

Cheese | Pepperoni | Hawaiian | Meat Lovers | Margherita | Supreme

### DIPPING SAUCE Choose Two

Marinara | Alfredo | Nacho Cheese

**\*Includes breadsticks**



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# HORS D'OEUVRES

## STARTERS

	Small	Large
Vegetable Tray	\$200	\$400
Fruit Tray	\$200	\$400
Cheese Tray	\$200	\$400
Charcuterie Board	\$300	\$600
House Chips (Ranch, BBQ & Buffalo)	\$100	\$200
Spinach Artichoke Dip (Hot)	\$200	\$400
Chicken Bacon Ranch Dip	\$200	\$400
Buffalo Chicken Dip	\$200	\$400

\*Small Display Feeds 30-50 | Large Display Feeds 75-100

## COLD

	Per Dozen <75 guests	Per Person >75 guests
Shrimp Cocktail	\$32	\$5.00
Pinwheels - Choice of Turkey, Ham or Veggie	\$28	\$4.00
Deviled Eggs - Choice of Classic, Bacon or Buffalo	\$26	\$3.50
Antipasto Skewers	\$25	\$4.00
Classic Bruschetta w/Crostini	\$20	\$3.25
Tuna Sesame Cones	\$30	\$4.50
Tropical Crostini	\$24	\$4.00

## HOT

Pretzel Bites w/Beer Cheese	\$20	\$4.00
Teriyaki Chicken Skewers	\$30	\$4.50
Bacon Wrapped Scallops	\$32	\$5.00
Coconut Shrimp	\$28	\$4.00
Potstickers: Chicken or Pork	\$26	\$3.75
Raspberry Brie Phyllo Cups	\$30	\$4.50
Meatballs: BBQ, Teriyaki, May Ploy	\$26	\$3.75
Eggrolls: Vegetable, Shrimp, Chicken	\$26	\$3.75
Sausage Stuffed Mushrooms	\$30	\$3.75
Toasted Ravioli w/Marinara	\$26	\$3.50
Wings: BBQ, Buffalo, Teriyaki, or Garlic Parm	\$28	\$4.50
Sliders: Hamburger, Pork, Italian Avocado Chicken	\$32	\$5.00

*\*Additional charge for passed option*



# PLATED DINNER

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## **STARTER** Choose One

### **SOUP**

Chicken with Wild Rice | Beef and Vegetable | Corn Chowder | Chef's Choice  
Cream of Potato | Broccoli Cheddar | Chili | Tomato Basil

### **SALAD**

**Classic Caesar** with Caesar dressing

**Garden Salad** with spring mix, tomatoes, carrots, cucumber, and croutons  
served with ranch and balsamic vinaigrette dressing

### **PROTEIN**

*\*Entrée includes rolls and butter*

#### **8oz Boneless Chicken Breast \$35.00**

Choice of Bruschetta, Lemon Garlic, Piccata, Pesto Cream or Parmesan Garlic

#### **8oz Herb Roasted Pork Loin \$42.00**

Choice of Creamy Mushroom, Maple Glaze, Herb Cream, or Sauté Mushrooms & Onions

#### **6oz Filet \$52.00**

Choice of Boursin, Bordelaise, Blue Cheese, Red Wine Veal Jus, or Sauté Mushrooms & Onions

#### **8oz Faroe Island Salmon \$45.00**

Choice of Honey Garlic, Miso Teriyaki, Dill Cream, or Charred Citrus Cream

#### **Combo Plate \$58.00**

2 3 oz Filet Medallions with Choice of Boursin, Bordelaise, Blue Cheese, Red Wine Veal Jus, or  
Sauté Mushrooms & Onions

8oz Boneless Chicken with Choice of Bruschetta, Lemon Garlic, Piccata, Pesto Cream or  
Parmesan Garlic

### **STARCH** Choose One

Baked Potato +4 **Loaded** | Garlic Mashed Potatoes | Herb Roasted Marble Potatoes | Potato Au  
Gratin | Wild Rice

### **VEGETABLE** Choose One

Maple Glazed Baby Carrots | Roasted Brussel Sprouts | Grilled Asparagus | Roasted Broccoli  
Green Beans | Corn on the Cob | Charred Broccolini





## DINNER BUFFET

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### TWO ENTREE BUFFET

\$45.00/person

#### **SALAD** Choose One

**Classic Caesar** with Caesar dressing

**Garden Salad** with spring mix, tomatoes, carrots, cucumber, and croutons served with ranch and balsamic vinaigrette dressing

#### **PROTEIN** Choose Two

**Beef Tips:** Choice of Boursin, Bordelaise, Blue Cheese, Red Wine Veal Jus, or Sauté Mushrooms & Onions

**Boneless Chicken:** Choice of Bruschetta, Lemon Garlic, Piccata, Pesto Cream or Parmesan Garlic

**Roasted Pork Loin:** Choice of Maple Glaze, Herb Cream, or Sauté Mushrooms & Onions

**Salmon:** Choice of Honey Garlic, Miso Teriyaki, Dill Cream, or Charred Citrus Cream

Prime Rib Carving Station (\$125 Carving Fee)

**Add \$10.00/person**

#### **STARCH** Choose One

Baked Potato +4 **Loaded** | Garlic Mashed Potatoes | Herb Roasted Marble Potatoes | Potato Au Gratin | Wild Rice

#### **VEGETABLE** Choose One

Maple Glazed Baby Carrots | Roasted Brussel Sprouts | Grilled Asparagus | Roasted Broccoli | Green Beans | Corn on the Cob | Charred Broccolini

**Includes Rolls & Butter**



# SOMETHING EXTRA

## **MINI DESSERT BITES**

**\$10.00/person**

Caramel Brownies  
Cheesecakes  
Apple Pie Tartlets  
Carrot Cake

## **PLATED DESSERTS**

**\$14.00/person**

Pies: Apple, Cherry, Peach or Pumpkin  
Cheesecake: Strawberry, Turtle or Oreo  
Cake: Chocolate, Vanilla, Strawberry Cream or Carrot  
Torte: Chocolate, Lemon or Amaretto

**Hand Dipped Chocolate Covered Strawberries**

**\$30/dozen**

**Chocolate Dipped Pretzels: White, Milk or Dark**

**\$28/dozen**

## **DISPLAYED DESSERT STATIONS**

### **DECADENT DONUT STATION**

**\$6.00/person**

Assortment of Large Donuts

### **ICE CREAM SUNDAE BAR**

**\$15.00/person**

**Choose 2** Chocolate | Strawberry | Vanilla

**Choose 2:** Chocolate, Caramel, Raspberry, Whipped Cream

**Toppings:** M&Ms | Reese Pieces | Snickers | Sprinkles

Peanuts | Berry Toppings

### **SMORE STATION**

**\$17.00/person**

Roasting Stations with Graham Crackers, Hersey's  
Chocolate, Reese Cups, and Marshmallows

### **CHOCOLATE FOUNTAIN**

**\*Price estimated on guest  
count and dipping items**

**Choose 1:** White, Milk or Dark Chocolate

**Dipping Items:** Strawberries, Pineapple, Bananas,

Pretzels, Oreos, Rice Cripsies, Marshmallows,

Brownies, etc.





## BAR PRICING

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	<b>SILVER</b>	<b>GOLD</b>	<b>PLATINUM</b>	<b>BEER/WINE/SODA</b>
<b>Four Hour</b>	<b>\$29.00</b>	<b>\$35.00</b>	<b>\$42.00</b>	<b>\$21.00</b>
<b>Three Hour</b>	<b>\$25.00</b>	<b>\$30.00</b>	<b>\$38.00</b>	<b>\$19.00</b>
<b>Two Hour</b>	<b>\$22.00</b>	<b>\$27.00</b>	<b>\$30.00</b>	<b>\$17.00</b>
<b>One Hour</b>	<b>\$19.00</b>	<b>\$22.00</b>	<b>\$25.00</b>	<b>\$15.00</b>

### **CASH BAR**

\$1 will be added to the pricing of drinks for cash bars

Bartender Set-up Fee \$150 for a four-hour period

\$50 for each additional hour per bartender

### **LIQUOR LIABILITY**

In accordance with liquor laws governing Indiana and the County of Allen, a guest must be 21 years or older to consume alcoholic beverages.

Orchard Ridge County Club reserves the right to exercise our legal responsibility and social obligation in refusing further service to any guest we feel has had enough to drink.

Outside alcohol is not allowed anywhere on the property of Orchard Ridge County Club and will be confiscated if discovered.

# BAR PACKAGES

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## SILVER

### LIQUOR

<b>Vodka</b> Bellows	<b>Scotch</b> Bellows
<b>Gin</b> Bellows	<b>Whiskey</b> Bellows
<b>Rum</b> Bellows	<b>Tequila</b> Bellows

### BEER

<b>Keg Beer</b> <b>Choice of 2</b> Budlight Coors Light Miller Lite Yuengling
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### WINE

Chardonay Moscato Pinot Grigio Cabernet Merlot Pinot Noir
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## GOLD

### LIQUOR

<b>Vodka</b> Titos	<b>Scotch</b> J&B Dewars
<b>Gin</b> Hendricks Tanqueray	<b>Whiskey</b> C.C. Jack Daniels
<b>Rum</b> Bacardi Captain Morgan	<b>Tequila</b> Marfanista

### BEER

<b>Keg Beer</b> <b>Choice of 2</b> Budlight Coors Light Miller Lite Yuengling
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### WINE

Chardonnay Moscato Pinot Grigio Cabernet Merlot Pinot Noir
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## PLATINUM

### LIQUOR

<b>Vodka</b> Ketal One Grey Goose	<b>Scotch</b> Johnnie Walker Red Chivas Regal
<b>Gin</b> Hendricks Bombay	<b>Whiskey</b> Crown Royal Maker's Mark Woodford
<b>Rum</b> Bacardi Malibu	<b>Tequila</b> Casamigos

### BEER

<b>Keg Beer</b> <b>Choice of 2</b> Budlight Coors Light Miller Lite Yuengling
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### WINE

Chardonay Moscato Pinot Grigio Cabernet Merlot Pinot Noir
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### CORDIALS

Bailey's Kahlua Disaronno Southern Comfort
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# ROOM RENTAL

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	<b>Social Member</b>	<b>Non-Member</b>
<b>REGENCY</b> Capacity: 230	<b>\$1500.00</b>	<b>\$3000.00</b>
<b>FIRESIDE</b> Capacity: 40	<b>\$750.00</b>	<b>\$1500.00</b>
<b>OVERLOOK</b> Capacity: 100	<b>\$1000.00</b>	<b>\$2000.00</b>
<b>VERANDA</b> Capacity: 150	<b>\$500.00</b>	<b>\$1000.00</b>
<b>POOLSIDE PATIO</b> Capacity: 100	<b>\$500.00</b>	<b>\$1000.00</b>
<b>CLUB ROOM</b> Capacity: 100	<b>\$1000.00</b>	<b>\$2000.00</b>
<b>TROPHY ROOM</b> Capacity: 30	<b>\$250.00</b>	<b>\$500.00</b>

Packages include on-site coordinator, 4-hour room rental, tables, chairs, black or white tablecloths, your choice of napkin color (based on availability), china, silverware, wait staff, bartender, set-up, tear down, and clean-up.

**\*\*Holiday rates may apply; prices are subject to change**

Room package is four hours with the option to extend the event in one-hour increments at \$200 per hour, \$50 per hour for security, & \$50 per hour per bartender.

All room rental fees are waived for Golf and Corporate memberships

