



ORCHARD RIDGE COUNTRY CLUB



THE EVENT EXPERIENCE 2025



Orchard Ridge Country Club offers a relaxed, yet formal atmosphere with several private rooms overlooking our professionally manicured golf course.

When you select Orchard Ridge for your rehearsal dinner, fundraiser, business meeting, or special event you can rest assured that our experienced staff will guide you in every step of your planning.

Choose from our Banquet Menu options, or we will work with you to create your own custom menu.



WELCOME



GENERAL INFORMATION

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 five 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 five 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 Catering Manager at a pre-determined time. Our staff will be happy to assist in the placement of these items provided they are “table ready”.



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.

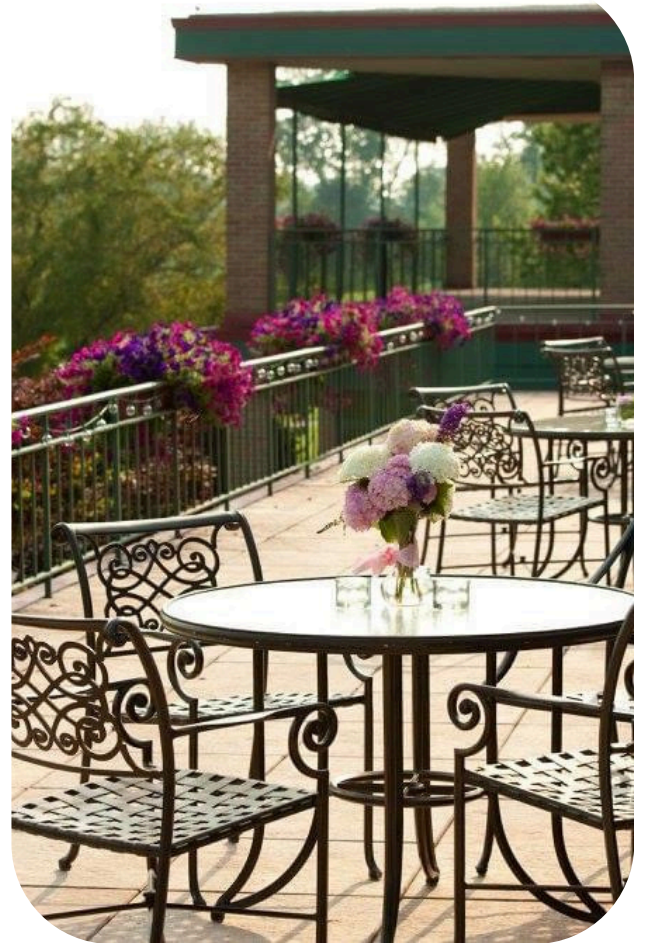
DRESS

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 security deposit of \$250 plus room rental fee is required to guarantee the event date. The security deposit shall be returned after the event (1-2 weeks), pending that there was no damage done to our facilities by the event.





BREAKFAST

CONTINENTAL

\$13.00/person

Fresh Fruit, Assorted Muffins, & Danishes,
Bagels & Cream Cheese, Coffee

BREAKFAST BUFFET

\$20.00/person

Fresh Fruit, Assorted Pastries, Scrambled Eggs,
Bacon, Sausage, Breakfast Potatoes, Coffee

DELUXE BRUNCH

\$30.00/person

Fresh Fruit, Assorted Pastries, Scrambled Eggs,
Bacon, Sausage, Boneless Herb Roasted Chicken,
Seasonal Vegetables, Rolls & Butter, Coffee & Tea

Choose 1: French Toast | Pancakes

Choose 1: Roasted Red Potatoes | Potatoes O'Brien

Choose 1: Caesar Salad | Garden Salad

BRUNCH UPGRADES

Omelet Station (\$75.00 Chef Fee)

Add \$5.00/person

Additional Entree

Add \$5.00/person



PLATED LUNCH

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

ENTREE

Entree includes choice of house salad or caesar salad, choice of vegetable and starch, rolls

Herb Chicken \$25.00

Boneless chicken breast, white
wine herb butter (GF)

Boursin Chicken \$25.00

Boneless chicken breast in a
boursin cheese cream sauce

Grilled Chicken Bruschetta \$25.00

Boneless chicken breast topped
with bruschetta and lemon
vinaigrette (GF)

Rigatoni \$23.00

Your choice of alfredo or marinara

Herb Roasted Pork Loin \$25.00

Served with caramelized
apple demi

Grilled Flat Iron \$29.00

Center cut with demi glaze
sauce

Black & Blue Salmon Filet \$32.00

Served in a creamy dill sauce

Combo Plate \$32.00

Choice Flat Iron Steak and
Choice of Chicken

STARCH CHOOSE ONE

Baked Potato | Whipped Mashed Potatoes | Garlic Mashed Potatoes
Roasted Red Potatoes | Wild Rice Pilaf

VEGETABLE CHOOSE ONE

Brown Sugar Baby Carrots | Green Beans | Roasted Asparagus | Roasted Broccoli





LUNCH BUFFET

DELI BUFFET

\$20.00/person

Choose 3 - Honey Ham | Turkey Breast | Roast Beef | Chicken
Salad | Tuna Salad | Egg Salad

Choose 2 - Garden Salad | Caesar Salad | Coleslaw |
Potato Salad | Caprese Pasta Salad

Assorted Sliced Cheeses, Assorted Breads, & Condiments
Assorted Cookies & Brownies

TWO ENTREE BUFFET

\$30.00/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

ENTREES CHOOSE TWO

Sliced New York Strip | Chicken Bruschetta | Boneless Chicken Piccata

Roasted Pork Loin with caramelized apple demi | Blackened Mahi Mahi with mango relish

STARCH CHOOSE ONE

Baked Potato | Whipped Mashed Potatoes | Garlic Mashed Potatoes

Roasted Red Potatoes | Wild Rice Pilaf

VEGETABLE CHOOSE ONE

Brown Sugar Baby Carrots | Green Beans | Roasted Asparagus | Roasted Broccoli

Includes Rolls & Butter, Coffee & Tea Station

SPECIALTY BUFFET

PASTA BUFFET

\$25.00/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

PASTA CHOOSE TWO

Fettucine Alfredo with Chicken | Penne Marinara with Meatballs

Bowtie Pasta Primavera with garlic butter sauce, mushrooms, spinach, and parmesan

Mediterranean Shrimp Pasta

Add \$5.00/person

Includes Breadsticks, Coffee & Tea Station

Dinner add \$7 per person

BBQ BUFFET

\$30.00/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

MEAT CHOOSE TWO

Burgers | Garlic Butter Chicken | Slow Roasted Pork

Smoked Beef Brisket | Bratwurst with Grilled Onions

SIDES CHOOSE TWO

Corn on the Cob | Baked Beans | Coleslaw

Potato Salad | Sauteed Seasonal Vegetables

Includes Cookies, Coffee & Tea Station

Dinner add \$7 per person





HORS D' OEUVRES

Priced Per Person

DISPLAYED

Vegetable Crudités w/ Ranch Dip	\$3.99
Assorted Domestic Cheese Display	\$3.50
Assorted Imported Cheese Display	\$4.50
Spinach Artichoke Dip	\$3.25
Charcuterie & Cheese Display	\$12.99

COLD

Shrimp Cocktail	\$4.25
Club Roll-ups	\$2.99
Bacon Deviled Eggs	\$2.99
Assorted Cocktail Sandwiches	\$3.50
Seasonal Fruit Display	\$3.50
Antipasto Platter	\$3.99
Classic Bruschetta W/Crostini	\$3.25

Additional charge for passed option



HORS D' OEUVRES

Priced Per Person

HOT

Pretzel Bites w/Beer Cheese	\$3.99
Teriyaki Chicken Skewers	\$3.50
Cajun Beef Skewers	\$3.50
Crab Rangoon	\$3.99
Bacon Wrapped Scallops	\$4.25
Spanakopita	\$3.50
Potstickers: Chicken or Pork	\$3.50
Raspberry Brie Phyllo Cups	\$4.25
Meatballs: BBQ, Swedish, Teriyaki	\$3.25
Eggrolls: Vegetable, Shrimp, Chicken	\$3.50
Sausage Stuffed Mushrooms	\$3.50
Toasted Ravioli w/Marinara	\$3.25
Chicken Wings: BBQ, Buffalo, Teriyaki, Garlic Parmesan	\$4.25

Additional charge for passed option

PLATED DINNER

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

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Entree includes choice of house salad or caesar salad, choice of vegetable and starch, rolls

Herb Chicken \$35.00

Boneless chicken breast, white
wine herb butter (GF)

Boursin Chicken \$35.00

Boneless chicken breast in a
boursin cheese cream sauce

Grilled Chicken Bruschetta \$35.00

Boneless chicken breast topped
with bruschetta and lemon
vinaigrette (GF)

Rigatoni \$29.00

Your choice of alfredo or marinara

Herb Roasted Pork Loin \$35.00

Served with caramelized
apple demi

Flank Steak \$45.00

Marinated served in fresh
thyme au jus

Prime Rib \$49.00

Served with horsey sauce

Black & Blue Salmon Filet \$42.00

Served in a creamy dill sauce

Combo Plate \$48.00

Filet medallions & choice of
chicken

STARCH CHOOSE ONE

Baked Potato | Whipped Mashed Potatoes
Garlic Mashed Potatoes | Roasted Red Potatoes | Wild Rice Pilaf

VEGETABLE CHOOSE ONE

Brown Sugar Baby Carrots | Green Beans | Roasted Asparagus | Roasted Broccoli





DINNER BUFFET

TWO ENTREE BUFFET

\$40.00/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

ENTREES CHOOSE TWO

Marinated Flank Steak | Boneless Chicken Vesuvio | Boneless Chicken Piccata

Blackened Salmon | Roasted Pork Loin | Italian Sausage & Peppers

Prime Rib Carving Station (\$125 Carving Fee)

Add \$7.00/person

STARCH CHOOSE ONE

Baked Potato | Whipped Mashed Potatoes | Garlic Mashed Potatoes

Roasted Red Potatoes | Wild Rice Pilaf

VEGETABLE CHOOSE ONE

Brown Sugar Baby Carrots | Green Beans | Roasted Asparagus | Roasted Broccoli

Includes Rolls & Butter, Coffee & Tea Station



SOMETHING EXTRA

MINI PASTRIES CHOOSE THREE **\$10.00/person**

Tiramisu	Lemon Squares
Apple Pie Tartlets	Assorted Cheesecakes
Carrot Cake	Cannoli Cup
Eclairs	Caramel Brownies

HAND DIPPED CHOCOLATE COVERED STRAWBERRIES **\$3.50/piece**

DECADENT DONUT STATION **\$3.00/person**

Assortment of Large Donuts

LATE NIGHT SNACK CHOOSE THREE **\$12.00/person**

BBQ Pork Sliders	Taquitos
Buffalo Chicken Sliders	Chicken Tenders
Burger Sliders Mini	Soft Pretzels

Served with appropriate condiments

BAR PACKAGES

SILVER

LIQUOR

Vodka

Bellows

Gin

Bellows

Rum

Bellows

Scotch

Bellows

Whiskey

Bellows

Tequila

Bellows

BEER

Keg Beer**Choice of 2**

Budlight

Coors Light

Miller Lite

Yuengling

WINE

Chardonay**Cabernet****Rosé**

GOLD

LIQUOR

Vodka

Titos

Absolut

Gin

Hendricks

Tanqueray

Rum

Bacardi

Captain Morgan

Scotch

J&B

Dewars

Whiskey

C.C.

Jack Daniels

Tequila

Espolon

BEER

Keg Beer**Choice of 2**

Budlight

Coors Light

Miller Lite

Yuengling

WINE

Chardonay**Cabernet****Rosé****Moscato****Pinot Grigio**

PLATINUM

LIQUOR

Vodka

Ketal One

Grey Goose

Gin

Hendricks

Bombay

Rum

Bacardi

Malibu

Scotch

Johnnie Walker Red

Chivas Regal

Whiskey

Crown Royal

Maker's Mark

Woodford

Tequila

Don Fulano

BEER

Keg Beer**Choice of 2**

Budlight

Coors Light

Miller Lite

Yuengling

WINE

Chardonay**Cabernet****Rosé****Moscato****Pinot Grigio****Merlot**

CORDIALS

Bailey's**Kahlua****Disaronno****Southern Comfort**



BAR PRICING

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

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.

ROOM RENTAL

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

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.

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

