

THE ²⁰²⁶ WEDDING EXPERIENCE



ORCHARD RIDGE COUNTRY CLUB



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, ceremony, or reception, 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 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 seven 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 three weeks prior to the event. A complimentary food tasting for the Bride and Groom will be provided up to three months prior to the wedding date. Tastings are conducted Tuesday thru Friday. 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 will need to be included in final headcount of all guest attending.

DESSERT & FOOD SERVICES

Outside food is not permitted. All food must be purchased through Orchard Ridge and prepared on site. Specialty cakes and desserts 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 or black 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 and is available to the bride, groom, and photographer only. 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 CODE

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.





REHEARSALS & CEREMONIES

A ceremony rehearsal the day before your wedding is included with the ceremony package. Orchard Ridge is pleased to offer on-site wedding ceremonies, with the package including seating for up to 100 guests. Additional chairs are available for a fee. If you choose to rent chairs through an outside vendor, they must be delivered at least 24 hours prior to the ceremony to allow for proper setup. Please refer to the ceremony packages for full pricing details.

REHEARSAL DINNER

By selecting our venue for your rehearsal dinner, you may access the space for decorating the day beforehand, subject to availability.

RECEPTION

The reception package is four hours with the option to extend the event in one-hour increments at \$200 per hour. No event will go later than 12:00 am. Ceremony packages do not include room rental. Room rental rates vary and are determined by the date of the event.





CEREMONY

Our Veranda overlooks the 18th hole and offers breathtaking views of our professionally manicured course. The Veranda can seat up to 230 people comfortably and is considered one of the best views in Fort Wayne.

VERANDA: \$1500

- Rehearsal
- Ceremony
- Fabric Draped Arch
- 2-Hour Locker Room Access*
- 100 Chairs*

OVERLOOK: \$1200

- Rehearsal
- Ceremony
- Fabric Draped Arch
- 2-Hour Locker Room Access
- 100 Chairs*

**Additional Chairs Available
\$5/Chair*

**Additional Hour \$150/per hour*





RECEPTION

Orchard Ridge offers a stunning view of the golf course, making it the perfect backdrop for any event. With a spacious patio for guests to relax and enjoy the surroundings, it's the ideal setting for receptions.

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 (no later than 12 am) at \$200 per hour, \$50 per hour for security, & \$50 per hour per bartender. Minimum requirement of 75 guests or additional fees apply.

Room rental rates vary and are determined by the date of the event.





BREAKFAST

LIGHT BREAKFAST

\$13.00/person

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

CONTINENTAL BREAKFAST

\$20.00/person

Assorted Pastries, 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)

Additional Entrée

Add \$10.00/person

Bloody Mary Bar*

\$22.00/person

Mimosa Bar*



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 *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



ORCHARD RIDGE COUNTRY CLUB

EVENT GUIDE 2026



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

ENTREES 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



SPECIALTY BUFFET

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

TACO BUFFET

\$28/person

\$32/person

PROTEIN Choose Two or Three

Chicken | Ground Beef | Chorizo | Pork Carnitas | Steak (+2) | 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, Mae 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

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

**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 \$38.00

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 | Charred Broccolini





DINNER BUFFET

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

ENTREES 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

	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 Country 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 Country Club and will be confiscated if discovered.



BAR PACKAGES

SILVER

LIQUOR

Vodka Bellows	Scotch Bellows
Gin Bellows	Whiskey Bellows
Rum Bellows	Tequila Bellows

BEER

Keg Beer Choice of 2 Budlight Coors Light Miller Lite Yuengling
--

WINE

Chardonay Moscato Pinot Grigio Cabernet Merlot Pinot Noir
--

GOLD

LIQUOR

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

BEER

Keg Beer Choice of 2 Budlight Coors Light Miller Lite Yuengling
--

WINE

Chardonnay Moscato Pinot Grigio Cabernet Merlot Pinot Noir

PLATINUM

LIQUOR

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

BEER

Keg Beer Choice of 2 Budlight Coors Light Miller Lite Yuengling
--

WINE

Chardonay Moscato Pinot Grigio Cabernet Merlot Pinot Noir
--

CORDIALS

Bailey's Kahlua Disaronno Southern Comfort



ROOM RENTAL

	Social 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.

****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

