



THE WEDDING

EXPERIENCE



Orchard Ridge Country Club is open for members and to the public, to utilize our banquet facility for wedding ceremonies and receptions. Member sponsorship or affiliation is not required. Getting ready for your big day gives you enough to think about. Orchard Ridge Country Club lessens the worry of wedding planning with special wedding packages, all easily tailored to your dream of nuptial perfection.

Orchard Ridge Country Club is the perfect location when looking for a stunning scenery. Our veranda overlooking the 18th hole is considered to be one of the best views in Fort Wayne. Orchard Ridge Country Club is the perfect location when looking for a stunning backdrop. The breath taking views of the professionally manicured golf course, the quaint covered bridge, and numerous water features throughout the property, you are guaranteed to fall in love with the scenery.

The Catering Manager and Banquet Team are committed to accommodating your request throughout the planning stages and on your special day. Our Executive Chef and his culinary team will be at your service to customize your menu upon request.

STYLE

The following items are included in our wedding packages and were selected to enhance your wedding celebration offered by Orchard Ridge Country Club.

Luminous **Votive** Candles **Professional** Culinary Experience Champagne Toast **Head Table**

China and Silver **Tableware**Menu **Tasting** for the Bride & Groom
Complimentary **Golf Round** for Four

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.

GUARANTEES

Five days prior to the event the guaranteed attendance figure is due. This is critical in determining adequate food for your guests. As well as solidifying your accommodations. Final payment based on the minimum guaranteed attendance figure and menu selection, is due at this time in the form of credit card, cash or cashiers check.



CATERING DETAILS

WEDDING PACKAGES

Food and beverage minimums will be determined based on the day and season. Please note, all food and beverage with the exception of the wedding cake must be provided by Orchard Ridge. The wedding package is 4 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. Prices are subject to change without notice, up to thirty (30) days prior to your function date. Wedding packages DO NOT include room rental. Room rental rates average between \$750 - \$1500 and are determined by the date.

DEPOSIT

In order to reserve your event date, a deposit and contract will be required and will be applied to your final catering bill. Final payment of the total estimated balance is due 5 business days prior to your event.

SPECIAL MEALS | CHILDREN AND VENDOR MEALS

The club will gladly provide special meals for any guests with dietary needs. Guests may choose children's menus for those under 12 years of age. Vendor meals can be provided that would consist of Chef's choice of appetizer, entrée and non-alcoholic beverage.

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 us. For the health and safety of our 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.

MENU TASTINGS

Menu tasting for the Bride and Groom will be provided up to three months prior to wedding date. Tastings are conducted Wednesday through Saturday.



CATERING DETAILS

DÉCOR

Flowers and large rental items may be delivered to the club four hours prior to your event. Additional setup time may be available. Smaller items such as place cards and favors (no glitter, sand, or confetti please) may be brought to your Catering Manager at 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. We cannot be held responsible for any items left behind. No items may be attached to the ceilings or walls.

PHOTOGRAPHS

You are welcome to begin photographs on the club property two hours prior to your event. Public areas must remain open and free of obstacles for club guests. Photography on the golf course and golf cart usage needs to be pre-arranged and is available to the bride, groom, and photographer only.

No high heels permitted on the greens.

REHEARSALS AND CEREMONIES

Orchard Ridge Country Club is happy to accommodate rehearsals dependent up on the availability of space. The space/room will be confirmed no later than two weeks prior to the wedding date.

We are able to accommodate wedding ceremonies on the property. A minimal setup fee will be required, dependent on the space selected.

SERVICE FEES

A customary 22% service charge and Indiana sales tax will be added to the final balance for all food and beverage.



WEDDING CEREMONY

OUTDOOR CEREMONY

Our Veranda overlooks the 18th hole offers breathtaking views of our professionally manicured course. The Veranda can seat up to 200 people comfortably and is considered one of the best views in Fort Wayne.

Veranda \$500

Veranda package \$1000

Includes ceremony fee, white fan-back chairs & fabric draped arch

INDOOR CEREMONY

Overlook package \$1000

Includes ceremony fee, white fan back chairs & fabric draped arch

SECURITY

Any package that includes alcohol is required to pay a security fee of \$300, which covers 4 hours. Anytime extending past the 4 hour package will incur an additional charge of \$100 per hour.

All prices are subject to 22% service charge.



SWEET & SIMPLE Plated or Buffet

The following can be customized based on your individual tastes and preferences.

Choice of one displayed hors d'oeuvres

Choice of one hot or cold hors d'oeuvres

Salad

Starch side

Vegetable side

Entree

(SELECTION OF ONE)
MAY ADD ADDITIONAL SELECTIONS FOR \$3 - \$4

Non-alcohol beverage and coffee service

\$26 PER PERSON PLATED or \$29 PER PERSON BUFFET



CLASSIC Plated or Buffet

The following can be customized based on your individual tastes and preferences.

Choice of two displayed hors d'oeuvres

Choice of one hot or cold hors d'oeuvres

Salad

Starch side

Vegetable side

Entree

(SELECTION OF ONE)
MAY ADD ADDITIONAL SELECTIONS FOR \$3 - \$4

Domestic beer, house wine, non-alcoholic beverages, and coffee service

\$40 PER PERSON PLATED or \$43 PER PERSON BUFFET



ELEGANT Plated or Buffet

The following can be customized based on your individual tastes and preferences.

Choice of three displayed hors d'oeuvres

Choice of two hot or cold hors d'oeuvres

Salad

Starch side

Vegetable side

Entree

(SELECTION OF TWO)
MAY ADD ADDITIONAL SELECTIONS FOR \$4

Domestic & Import beer, house wine, house liquor, non-alcoholic beverages, and coffee service

\$51 PER PERSON or \$54 PER PERSON BUFFET



TIMELESS Plated or Buffet

The following can be customized based on your individual tastes and preferences.

Choice of three displayed hors d'oeuvres

Choice of three hot or cold hors d'oeuvres

Salad

Starch side

Vegetable side

Entree

(SELECTION OF TWO)
MAY ADD ADDITIONAL SELECTIONS FOR \$4

Domestic & Import beer, house wine, house & call liquor, non-alcoholic beverages, and coffee service

\$62 PER PERSON PLATED or \$65 PER PERSON BUFFET



Displayed Hors D'OEUVRES

SWEET AND SIMPLE & CLASSIC

Vegetable crudités and dip Assorted domestic cheese Seasonal sliced fruit Spinach artichoke dip

(SUBSTITUTE FOR ANY OF THE BELOW BY ADDING A SUPPLEMENTAL CHARGE OF \$2)

ELEGANT & TIMELESS

Roasted or fresh vegetable display
Imported cheese assortment
Seasonal fruit display
Italian antipasto

Assorted domestic cheese
Hummus Trio
Cheeseball Bites
Spinach artichoke dip



Chilled HORS D'OEUVRES

SWEET AND SIMPLE & CLASSIC

Assorted fruit kabob

Sweet potato bites

Assorted cocktail sandwiches

Vegan Pizza

Pesto chicken salad crostini
Cream cheese ham roulade
Caprese canapé
Tomato basil bruschetta crostini

(SUBSTITUTE FOR ANY OF THE BELOW BY ADDING A SUPPLEMENTAL CHARGE \$2)

ELEGANT & TIMELESS

Assorted fruit kabob
Tomato basil bruschetta crostini
Assorted cocktail sandwiches
Sweet potato bites
Large gulf shrimp cocktail
Vegan Pizza

Hawaiian chicken salad crostini
Strawberry balsamic bites
Avocado Toast
Caprese canapé
Vegetable Pinwheel
Smoked Salmon Roulade



Hot Hors d'OEUVRES

SWEET AND SIMPLE & CLASSIC

Chipotle baked potato bites Bacon wrapped **asparagus** Honey garlic **chicken** skewer Swedish **meatballs Chicken** buffalo wings
Asian **vegetable** eggroll

(SUBSTITUTE FOR ANY OF THE BELOW BY ADDING A SUPPLEMENTAL CHARGE OF \$2)

ELEGANT & TIMELESS

Chipotle baked potato bites

Beef satay with rice

Mini chicken cordon bleu

Honey garlic chicken skewer

Sausage stuffed mushrooms

Swedish meatballs
Chicken buffalo wings
Bacon wrapped asparagus
Fried vegetable wantons
Asian vegetable eggroll



ENTRÉE

SWEET AND SIMPLE & CLASSIC

Flat iron **steak** Sage seared **chicken**

Blackened **mahi mahi Beef** london broil

Parmesan Butter tilapia Chicken tarragon

Maple ginger **salmon** Boursin **chicken**

SUBSTITUTE FOR ANY OF THE BELOW BY ADDING A SUPPLEMENTAL CHARGE OF \$3

ELEGANT & TIMELESS

Flat iron **steak** Sage seared **chicken**

Blackened **mahi mahi Beef** london broil

Parmesan Butter tilapia Chicken tarragon

Honey mustard **salmon** Boursin **chicken**

Grilled **new york strip** loin **Filet mignon** 6 oz Elegant \$2 Upcharge

Grilled honey teriyaki **chicken** Tarragon butter **scallops**

ADD DUO PLATE FOR ADDITIONAL \$4 - \$5 PER PERSON

DUO PLATE

4 oz grilled **chicken** breast & 4 oz **seafood** option 4 oz **steak** option & 4 oz grilled **chicken** breast



SIDE SELECTIONS

SWEET & SIMPLE, CLASSIC, ELEGANT, & TIMELESS

SALAD

House salad - tomato, cucumber, carrots, croutons, Ranch, a vinaigrette dressing, and chefs choice

STARCH

Garlic mashed potatoes Herb & garlic roasted potatoes

Fried Quinoa Tomato basil cous cous

Rice pilaf Roasted sweet potatoes

Parmesan risotto Scallop potatoes

VEGETABLE

Grilled asparagus spears Sautéed broccolini

Squash, zucchini, red pepper blend Roasted green beans

California blend Buttered corn



ENHANCEMENTS

ACTION STATIONS

PASTA STATION

Choose 2 sauces: marinara, alfredo, sundried tomato pesto, or herbed olive oil. Choose 2 pastas: spaghetti, fettuccini, penne, or linguine. \$7

ADD

Vegetables \$1 Chicken \$3

Steak \$4 Shrimp \$5

ADD MEAT SAUCE FOR \$1 PER PERSON

STIR FRY STATION

Stir fry served with fried rice & vegetables Chicken \$9 Steak \$11 Shrimp \$12

THE CARVING STATION

\$75 chef attendant fee

Garlic sage turkey breast \$7 Pineapple ginger ham \$8

Dijon rosemary apple pork loin \$8 Coffee crusted NY strip \$15

Tenderloin of beef (per 15 people) \$165 Prime rib \$16



BEVERAGE ENHANCEMENTS

CHAMPAGNE

\$24 per bottle

DOMESTIC BEER & WINE & SODA

\$8 per person - 1 hour \$14 per person - 4 hours

INCLUDE SPECIALTY & IMPORT BEER
BY ADDING A SUPPLEMENTAL CHARGE OF \$1 PER PERSON

BEER, WINE, LIQUOR & SODA PLUS

HOUSE	CALL	PREMIUM
1 hour \$10	1 hour \$11	1 hour \$12
2 hours \$15	2 hours \$16.50	2 hours \$18
3 hours \$20	3 hours \$22	3 hours \$24
4 hours \$25	4 hours \$27.50	4 hours \$30

INDIVIDUAL ITEM BAR PRICES

Set-up fee for cash bars is \$75. Fee will be waived if cash bar sales exceed \$750.

	HOST	CASH
Cocktails	\$5.00	\$6.50
Wine	\$6.00	\$7.50
Domestic Beer	\$3.50	\$4.50
Imported Beer	\$4.50	\$5.75
Soft Drinks	\$1.50	\$2.00
Cordials & Liqueurs	\$6.00	\$7.50
Premium	\$6.00	\$7.50
Super Premium Liquor	\$7.00	\$8.75
Domestic Keg 1/2 B	\$330 est.	\$2.50/glass