# Wedding Packages





ORCHARD RIDGE



# Your Happy Ever After Begins at Orchard Ridge Country Club

Congratulations on your engagement and thank you for considering Orchard Ridge Country Club for your wedding celebration! 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 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 breathtaking 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.

Four hours open bar (Silver Package)

# Complimentary

#### HORS D'OEUVRES CHOICE OF THREE

*(Served Butler Style)* Spanakopita | Asparagus Parmesan Phyllo Rolls Tuscan Pepper Bruschetta | Salmon Rosettes Raspberry Brie Phyllo Cups | BBQ or Swedish Meatballs Spring Rolls | Mini Four Cheese Pizzas Turkey & Cream Cheese Spinach Roll-Ups

#### — PLUS —

Champagne or Wine Toast for Bridal Party Complimentary Cake Cutting Charge Continental Coffee Station Choice of Colored Napkins Skirted Head, Cake, Place-Card and Gift Tables Complimentary Tasting for Bride and Groom Self-Service Coat Room On-Site Parking



# Plated Entrée Menu BEEF & PORK

#### Filet Mignon

Center cut with demi-glace and red wine reduction sauce \$68 | F/Su \$65

> Grilled Ribeye Choice cut with

truffled demi-glace \$68 | F/Su \$65 Prime Rib Served with au jus and creamy horsey sauce \$65 | F/Su \$62

Steak Diane Filet Medallions Mushrooms, Garlic Brandy Dejon Mustard Sause

\$68 | F/Su \$62

#### Herb Roasted Pork Loin

Served with caramelized apple demi \$55 | F/Su \$50

Marinated Flank Steak Served in fresh thyme

> au jus \$58 | F/Su \$55

Upgrading from Silver Beverage Package to Gold its \$7:00 more per person and to Upgrade from Silver Beverage Package to Platinum its additional \$12:00 more per person

#### **CHEF'S RECOMMENDATION**

Combo Plate Filet Medallions and Choice of Chicken Breast \$62 | F/Su \$58

#### CHICKEN

Herb Chicken (G.F.) Boneless chicken breast, white wine herb butter \$55 | F/Su \$52 Creamy Chicken Florentine Boneless chicken breast, creamy garlic sauce \$58 | F/Su \$55

Boursin Chicken Boneless chicken breast, boursin cheese cream sauce \$58 | F/Su \$55

Grilled Chicken Bruschetta (G.F.) Boneless chicken breasted topped with bruschetta and lemon vinaigrette \$55 | F/Su \$52

#### SEAFOOD

Seared Mahi

**Chicken Vesuvio** 

Boneless chicken breast,

white wine garlic herb sauce

\$58 | F/Su \$55

with lobster cream sauce \$58 | F/Su \$55

#### PASTA

Rigatoni Your choice of marinara, alfredo or vodka sauces topped with fresh ricotta cheese and basil \$48 | F/Su \$45 Black and Blue Salmon Filet with dill cream sauce \$58 | F/Su \$55

#### VEGETARIAN

Pasta Primavera Capellini pasta tossed with fresh seasonal vegetables, garlic and olive oil \$48 | F/Su \$45 Portobello Steak Tomato relish, chimichurri balsamic glaze \$48 | F/Su \$45

Prices and selections are subject to change without notification. Gratuity of 22% and a tax of 8% will be applied to all food and beverage In season food and beverage minimums: Friday \$7,500, Saturday \$9,500, Sunday \$7,500



#### **STARTER CHOOSE ONE**

Choose both soup and salad, additional \$3 per guest

#### SOUP

Chicken with Wild Rice | Beef Vegetable | Corn Chowder | Italian Wedding Cream of Potato | Broccoli Cheddar | Chili | Tomato Basil

#### SALAD

Garden Salad Spring mix, tomatoes, carrots, cucumber, and croutons with ranch or balsamic vinaigrette dressing Classic Caesar Crisp romaine, fresh parmesan, croutons drizzled with Caesar dressing Wedge Salad +\$2 per guest Wedge of iceberg lettuce topped with bleu cheese crumbles, bacon crumbles and tomatoes drizzled with bleu cheese dressing

# Vegetable CHOOSE ONE

Brown Sugar Baby Carrots Green Beans Whole Green Beans with Bacon Roasted Broccoli Roasted Summer Squash Medley

# Starch CHOOSE ONE

Traditional Whipped Potatoes Whipped Sweet Potatoes Roasted Garlic Whipped Potatoes Roasted Red Potato Roasted Tri-Color Potatoes Baked Potato Wild Rice Pilaf



## Hors D'oeuvres

Your choice of up to 3 hot selections with 3 cold selections, up to 6 pieces per guest

#### **FRESH HOT HORS D'OEUVRES**

Mushroom Caps stuffed with Italian Sausage Mini Vegetable Spring Rolls with Sweet Chili Sauce Chicken Mango Spring Rolls with Sweet Chili Sauce Chicken Teriyaki Skewers Coconut Shrimp Cocktail Meatballs, BBQ or Swedish Spinach Artichoke Dip Popper Spanakopita Raspberry Brie Phyllo Cups Portobella Arancini Bacon Wrapped Scallops with Peach BBQ

#### **FRESH COLD HORS D'OEUVRES**

Traditional Bruschetta Ahi Tuna Poke with Wasabi Slaw Antipasto Skewers of salami, cheese tortellini, tomatoes and Kalamata olives Mini Smoked Salmon Lox Filet Canapé with Hollandaise Caprese Skewers

#### **GUEST FAVORITE**

Jumbo Shrimp Cocktail Tray Market Price

\$19 per guest



# Sweet Arrangements

#### **MINI PASTRIES**

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

50 pieces, one option per tray, \$150

#### HAND DIPPED MILK CHOCOLATE COVERED STRAWBERRIES

\$2.50 per piece

#### **DECADENT DONUT STATION**

Assortment of large donuts

\$85 per tray of 50 pieces

# Late Night Snacks

#### **MINI TRAYS**

BBQ Pork Sliders | Buffalo Chicken Sliders | Burger Sliders Mini Taquitos | Chicken Tenders | Soft Pretzels Served with appropriate condiments

\$100 per tray



# Children

Ages 10 & under Ages 4 and under are complimentary

#### **TWO OPTIONS**

Children's Entrees \$12 per person or 10% off Adult Menu Pricing

#### **ENTRÉES** CHOOSE ONE

Pasta with Marinara Sauce Pasta with Butter Hamburger or Cheeseburger with French Fries Chicken Tenders and Tater Tots

Children also receive the same first course as adult guests Please choose the same child's menu option for all children in attendance

### Notes

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#### **OUTDOOR PAVED PATIO SITE**

#### Fridays and Saturdays \$1,000

Our Veranda overlooks the 18th hole offering 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 & triangular or fabric draped arch

#### **INDOOR CEREMONIES**

#### Overlook package \$1000

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

#### **PACKAGES INCLUDE**

Rehearsal Ceremony Arch Guest Chairs Set-up and Breakdown Unity Table



**SPECIALTY LINENS** 

**OVERLAYS OR RUNNERS** 

**HIGH BOY PACKAGE** 

SPECIALTY LIGHTING

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# **Bar Packages**

#### SILVER

Scotch Bellows

Brandy Christian Brothers

Whiskeys Bellows, Jim Beam Wine Cabernet, Chardonnay, White Zinfandel

Beer - Bottles & Cans (choose 2) Budweiser, Bud Light, Coors Light, MGD, Miller Lite, Non-alcoholic Beer

#### GOLD

Vodka Tito's or Absolut

Vodka

Bellows

Rum

Bellows

Gin

Bellows

**Rum** Bacardi, Captain Morgan

**Gin** Beefeater, Tanqueray Scotch J&B or Dewars

Brandy Christian Brothers

Whiskeys C.C. and Jack Daniels

#### PLATINUM

Vodka Ketel One or Grey Goose

Rum

Malibu or Myers

**Gin** Hendricks or Bombay Scotch Johnnie Walker Red or Chivas Regal

Brandy

Christian Brothers

Whiskeys Crown Royal, Maker's Mark, Jameson **Cordials** Baileys, Kahlua, Disaronno, Southern Comfort

Wine Cabernet, Chardonnay, White Zinfandel, Pinot Grigio Wine Cabernet, Chardonnay, White Zinfandel, Pinot Grigio

Beer - Bottles & Cans (choose 3) Budweiser, Bud Light, Coors Light, MGD, Miller Lite, Non-alcoholic Beer

Beer - Bottles & Cans

Budweiser, Bud Light, Coors Light, MGD, Miller Lite, O'Doul's

*(choose 1)* Heineken, Corona, Stella Artois

	SILVER	GOLD	PLATINUM	BEER, POP & WINE ONLY
Four Hour Open Bar	\$28	\$35	\$40	\$18
Three Hour Open Bar	\$22	\$30	\$35	\$15
Two Hour Open Bar	\$18	\$27	\$30	\$12
One Hour Open Bar	\$12	\$22	\$25	\$10

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 also 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.

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# WEDDING PACKAGE



ORCHARD RIDGE



# Orchard Ridge Country Clubs Wedding Special

One Hour of Wine, Beer and Soda Complimentary with Two Hors D'oeuvres Passed Butler Style Tasting for Bride and Groom – Champagne or Wine Toast for Bridal Party –Choice of Colored Napkins Free Parking – Complimentary Cake Cutting, Skirted Head, Cake, Place-Card, Gift Tables

> Choice of Two Tuscan Pepper Bruschetta - Spanakopita - Asparagus Parmesan Phyllo Rolls

> > Choice of One Garden Salad - Classic Caesar

## DualPlate-Choice of One

Beef Medallion and Chicken Marsala - Steak Diane and Chicken Asiago - Filet Medallion Balsamic & Honey Glaze and Boursin Chicken

> Choice of One Wild Rice Pilaf - Whipped Yukon or Sweet Potatoes - Roasted Garlic Potatoes

Choice of One Brown Sugar Baby Carrots - Green Beans – Broccoli - Roasted Summer Medley

#### Starting at \$49.95

To customize your happily forever after menu please call Catering Sales Staff at 260-747-3117 ext.303