

Catering Menu

The Oglethorpe Club



Savannah's rich heritage... Oglethorpe Club enjoys the reputation as one of the most prestigious private clubs in the South.

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Breakfast Table

Continental Breakfast

Chef's Selections of Assorted Muffins,
Southern Biscuits with Preserves and Butter,
Seasonal Fresh Fruit & Berries,
Selection of Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas
16.5 pp

Classic Breakfast

Scrambled Eggs, Chives, Choice of Bacon or Sausage Links
Crispy Home Fries with Peppers & Onions, Fresh Fruit, Southern Biscuits with
Preserves and Butter
Selection of Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas
20 pp

Quiche

Choice of One Quiche:
Quiche Lorraine, Quiche Provencal, Spinach and Goat Cheese Quiche
Mixed Baby Greens, Shallots, Fines Herbs, Red Wine Dijon Vinaigrette
18.5 pp

Fresh Fruit Plate

Plated Medley of Fresh Fruit & Fresh Berries
12 pp

All American Breakfast Buffet

Scrambled Eggs, Crispy Home Fries with Peppers & Onions, Crisp Bacon,
Sausage Links, Southern Biscuits with Preserves and Butter,
Seasonal Fresh Fruit & Berries, Assorted Muffins & Danish
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas
24.5 pp

Build Your Own Breakfast or Enhance Your Continental

The Brunch Buffet 38 pp

Eggs Benedict, Crispy Home Fries with Peppers & Onions,
French Toast, Seasonal Fresh Fruit & Berries
Crisp Bacon & Sausage Links
House Smoked Salmon with Traditional Accompaniments
Southern Fried Chicken
Fresh Baked Croissants, Chef Selected Soup du Jour,
Tossed Seasonal Garden Salad with Choice of Vinaigrettes
Chef's Selection of Cake, Pie & Assorted Cookies
Orange Juice, Cranberry Juice, Grapefruit Juice
Fresh Brewed Coffee and Decaffeinated Coffee & Herbal Tea

Traditional Omelet Station 9.5 pp

Fresh Whipped eggs, Whole Eggs, Egg Whites, Peppers, Caramelized Onions
Cheddar Cheese, Goat Cheese, Sautéed Mushrooms, Fresh Spinach, Tomatoes
Chopped Bacon, Diced Ham
(One Chef Attendant required for every 40 People or Less)

Hot Oatmeal Bar 5 pp

Steel Cut Oats, Whipped Sweet Butter, Milk, Brown Sugar and Golden Raisins

Waffle Station 8 pp

Waffles Made to Order with Fresh Berries, Whipped Cream, Warm Maple Syrup
Whipped Butter and Toasted Almonds

Build Your Own Breakfast or Enhance Your Continental

- **Smoked Salmon, Capers & Onion 9 pp**
 - **Slices Fresh Fruit 5 pp**
 - **Bacon or Sausage 5 pp**
 - **Scrambled Eggs 4.5 pp**
- **Scrambled Egg Whites & Baby Spinach 6 pp**
 - **Vegetarian Frittata 5 pp**
 - **French Toast & Maple Syrup 4.5 pp**
 - **Corn Beef Hash 4 pp**
- **Eggs Benedict, English Muffin, Hollandaise & Canadian Bacon 5.5 pp**
 - **Crispy Home Fries with Peppers & Onions 4 pp**

Soup Selections

8 pp

Our Culinary Staff at the Club prepares all of Our Soups with Only the Freshest of Ingredients.

Chilled Soups

- Gazpacho
- Chilled Asparagus
- Vichyssoise
- Chilled Cucumber

Hot Soups

- The Oglethorpe Shrimp Bisque
 - Okra Gumbo
- Chicken Soup with Egg Noodles
 - Wild Mushroom Bisque
 - Vegetable Minestrone
- Lobster Bisque with Crème Fraiche
 - Roasted Tomato Bisque
 - French Onion with Gruyere
 - Gin & Tomato Soup

Buffet Soup Selections

5 pp (minimum 25 people)

Our Culinary Staff at the Club prepares all of Our Soups with Only the Freshest of Ingredients.

Plated Chilled Luncheon First Course Salads

Garden Salad

Assorted Greens, Grape Tomatoes, Shaved Carrots, Sliced Cucumber, Red Onion
Balsamic Vinaigrette

12 pp

The Oglethorpe Club Salad (GF)

Artisan Greens, Toasted Walnuts, Red Grapes, Danish Bleu Cheese, Balsamic
Vinaigrette

12 pp

Iceberg Wedge (GF)

Grape Tomatoes, Danish Bleu Cheese, Apple Wood Smoked Bacon, Shaved Red Onions
Creamy Bleu Cheese Dressing

12 pp

Greek

Romaine Hearts, Grape Tomatoes, Kalamata Olives, Sliced Cucumbers, Peppadew
Peppers, Goats Milk Feta Cheese, Shaved Red Onion
Red Wine Oregano Vinaigrette

12 pp

Traditional Caesar

Chopped Romaine Hearts, Croutons, Parmigiano Reggiano, Grape Tomatoes
Anchovies, Creamy Caesar Dressing

12 pp

Add-On Proteins (GF)

- **Grilled Shrimp (5 pcs) 15 pp**
- **Grilled Salmon 18 pp**
- **Marinated Grilled Chicken Breast 14 pp**
- **Sesame Crusted Rare Yellowfin Tuna 24 pp**

Sandwich Lunch Selections

Accompanied with Your Choice of:

Chips & Fresh Fruit or Coleslaw

Greek Chicken Wrap

Marinated Grilled Chicken Breast, Romaine Hearts, Heirloom Cherry Tomatoes
Cucumbers, Kalamata Olives, Shaved Red Onion, French Feta
Spinach Wrap, Red Wine Oregano Vinaigrette

22 pp

The Oglethorpe Club Jr. Turkey Club

Roasted Turkey Breast, Apple Wood Smoked Bacon, Crisp Iceberg Lettuce
Vine Ripened Tomato, Mayonnaise, Pullman White

20 pp

Ham Havarti

Black Forest Ham, Havarti Cheese, Roasted Garlic Dijonaise, Romaine Hearts
Vine Ripened Tomato, Shaved Red Onion, Pullman White

20 pp

Italian Style

Shaved Ham, Sweet Capicola, Genoa Salami, Provolone Cheese, Arugula
Vine Ripened Tomato, Shaved Red Onion, Oregano, Pickled Peppers
Hoagie Roll with Red Wine Dijon Vinaigrette

20 pp

B.L.T.

Apple Wood Smoked Bacon, Vine Ripened Tomato, Crisp Iceberg
Mayonnaise, French Baguette

16 pp

Plated Appetizers & Starters

Chilled

Oglethorpe Salad

Artisan Greens, Danish Bleu Cheese, Grapes, Red Onions, Balsamic Vinaigrette **12 pp**

Salt Roasted Beet & Goat Cheese (GF)

Roasted Red Beets, Whipped Goat Feta, Mandarin Orange, Pistachio, Arugula **14 pp**

Lump Crab Meat Salad

Smoked Salmon, Herb Aioli, Microgreens **22 pp**

Smoked Salmon Carpaccio

Fresh Dill, Whipped Cream Cheese, Red Onions, Radish, Crispy Capers, Crostini **18 pp**

Traditional Shrimp Cocktail

Half Dozen Jumbo Shrimp, Cocktail Sauce, Lemon **20 pp**

Ahi Tuna Martini

Yellowfin Tuna, Compressed Mango, Avocado Mousse, Euro Cucumber
Tobiko Wasabi, Crispy Wonton **22 pp**

Beef Tenderloin Carpaccio

Crisp Capers, Shaved Fennel, Shallots, Parmigiano Reggiano, Arugula, Dijon Vinaigrette
20 pp

Artisan Cheese Plate

Selection of Three (3) Cheeses Paired with Seasonal Accoutrements **16 pp**

Heirloom of Tomato Carpaccio *(Available in season)*

Basil Pesto, Roasted Pine Nuts, Parmigiano Reggiano **12 pp**

Prosciutto & Melon

Black Peppered Ricotta, Cantaloupe, Brioche Crouton, Farm Greens **18 pp**

Hot

Hot & Sweet Cauliflower

Curry Aioli, Wasabi Sesame Seeds, Scallions **12 pp**

Oysters Rockefeller *(4 each)*

Baby Spinach, Bacon, Parmigiano Reggiano, Pernod cream, Panko Breadcrumbs **16 pp**

Oglethorpe Club Fried Oysters *(6 each)*

Cocktail & Tartar Sauce, Lemon **18 pp**

Petite Oglethorpe Crab Cake

Remoulade Sauce, Arugula, Radish, Scallions **24pp**

Lunch Plated Entrée Selections

Chicken Marsala

Pan Seared Chicken Breast, Roasted Mushroom, Pasta, Garden Vegetables
Fresh Herbs, Marsala Cream Sauce

32 pp

Oglethorpe Crab Cake

Coconut Steamed Rice, Seasonal Vegetables, Mango Cashew Puree
Mustard Cream Sauce

38 pp

Grilled Ora King Salmon

Rice Pilaf, Grilled Asparagus, Béarnaise Sauce

38 pp

Petite Prime Beef Tenderloin Filet (4 oz.)

Yukon Potatoes, Grilled Asparagus, Veal Demi-Glace

40 pp

Sesame Crusted Ahi Tuna Salad

Field Greens, Red Pepper, Carrots, Cucumber, Avocado, Macadamia Nuts
Crispy Wontons, Sesame Ginger Dressing

38 pp

Twelve-Hour Braised Short Ribs

Forrest Mushroom Risotto, Fine Herbs, Parmigiano Reggiano, Red Wine Jus

32 pp

Chicken Francaise

Lightly Egg Battered & Sautéed Chicken Breast, Forrest Mushroom Risotto
Garden Vegetables, Crispy Capers, Lemon Beurre Blanc

32 pp

Dinner Plated Entrée Selections

Prime Beef Tenderloin Filet (6 oz.) (GF)

Yukon Potatoes, Grilled Asparagus, Béarnaise Sauce **52 pp**

Prime Ribeye Steak (12 oz.) (GF)

Char Grilled, Whipped Potatoes, Crispy Brussel Sprouts, Demi-Glace **52 pp**

Sliced NY Strip Steak (GF)

Seared & Slow Roasted, Whipped Potatoes, Crispy Brussel Sprouts, Demi-Glace **49 pp**

Steak Frites (GF)

Charred Hanger Steak, Truffle Parmesan Fries, Asparagus, Demi-Glace **38 pp**

Braised Beef Bourguignon

Short Rib, Whipped Potatoes, Cipollini Onion, Carrots, Peas, Red Wine Jus **34 pp**

Braised Lamb Shank *(served off the bone)*

Whipped Potatoes, Glazed Baby Carrots, Jus Natural **35 pp**

Herb-Crusted Rack of Lamb

Creamy Polenta, Spinach, Rosemary Demi-Glace **42 pp**

Duo of Beef Tenderloin & Crab Cake

Yukon Potatoes, Asparagus, Rémoulade & Demi-Glace Sauce **58 pp**

Shrimp & Grits (GF)

Blackened Shrimp, Creamy Grits, Tomato, Bacon, Green Onion, Creole Sauce **38 pp**

Grilled Mediterranean Sea Bass

Creamy Risotto, Tomato & Fennel Confit, Truffle Beurre Blanc **42 pp**

Herb Crusted Ora King Salmon (GF)

Rice Pilaf, Grilled Asparagus, Béarnaise Sauce **38 pp**

Curry Dusted Diver Scallops (GF)

Pan Roasted Scallops, Jasmine Rice, Asparagus, Cashew, Chutney
Cilantro & Bombay Coconut Curry Sauce **38 pp**

Jumbo Crab Cake (GF)

Rice Pilaf, Grilled Asparagus, Remoulade Sauce **38 pp**

Shrimp Scampi

Spaghetti, Grilled Asparagus, White Wine Butter Garlic Sauce, Fresh Herbs
Garlic Bread **36 pp**

Veal Scaloppini

Pan Roasted Veal Cutlet, Whipped Potatoes, French Green Beans
Lemon-Caper Cream Sauce, Fresh Herbs **36 pp**

Chicken Marsala

Pan Roasted Chicken Breast, Whipped Potatoes, Crispy Brussel Sprouts
Creamy Wild Mushroom Marsala Sauce **32 pp**

Gnocchi Bolognese

Hand Rolled Gnocchi, Slow Cooked Beef Bolognese, Parmigiano Reggiano **28 pp**

Veal Ossobuco Milanese

Braised Veal Shank, Creamy Parmesan Polenta, Asparagus
Citrus Herb Gremolata **38 pp**

Hors D'oeuvres

All Items Are Priced 2 pieces per person

Cold Hors D'oeuvres

- ❖ Fresh Fruit Kabob, Vanilla Honey Yogurt **3.5**
- ❖ Ahi Tuna, Cucumber, Sriracha Aioli, Cilantro **6**
- ❖ Lemon & Caper Crab Crostini **8**
- ❖ Shrimp Cocktail Shooter, Cocktail Sauce **6**
- ❖ Prosciutto Wrapped Pear **3**
- ❖ Tomato Bruschetta **3**
- ❖ Gorgonzola Toast, Fig Jam **4**
- ❖ Humboldt Fog Goat Cheese Crostini, Grape, Honey, Pine Nuts **5**
- ❖ Truffle Deviled Egg, Paprika, Chive **3.5**
- ❖ Cured Salmon Pastry Cup, Dill, Crème Fraîche, Caviar **10**
- ❖ Cold Water Oysters, Horseradish Cocktail Sauce, Mignonette **6.5**
- ❖ Tuna Poke Cone **6**
- ❖ Beef Tenderloin Crostini, Horseradish **6**
- ❖ Curry Chicken Salad Sandwich **4**
- ❖ Mini Tomato Sandwich **3**
- ❖ Mini Cucumber Sandwich **3**
- ❖ Mini Pimento Cheese Sandwich **3**
- ❖ Mini Ham Biscuit, Dijonnaise **4**
- ❖ Mini Egg Salad Sandwich **3**

Hot Hors D'oeuvres

- ❖ Mini Crab Cake, Tartar Sauce **6**
- ❖ Mini Assorted Quiche **5**
- ❖ Bacon Wrapped Scallops **8**
- ❖ Fried Oyster Spoons, Cocktail Sauce **6.5**
- ❖ Chicken Satay, Thai Peanut Sauce **6**
- ❖ Mini Frank in a Blanket, Spicy Mustard **4.5**
- ❖ Vegetable Spring Roll, Sweet Chili Sauce **4.5**
- ❖ Susan Mason Cheese Rounds **3.5**
- ❖ Mushroom & Cheese Puff **5**
- ❖ Wild Mushroom Tart **6**
- ❖ Tempura Shrimp, Ginger & Scallion Ponzu Sauce **5 pp**
- ❖ Coconut Shrimp, Sweet Chili Sauce **5 pp**
- ❖ Spanakopita, Spinach & Feta, Crispy Phyllo **4**
- ❖ Chicken & Lemon Grass Pot Sticker, Sweet Soy **4**

Cold Hors D'oeuvres Display

Minimum Order for 25 People

Buffets Under 25 People, Additional Fee Applies

Grand Charcuterie Display A Blend Of Imported and Domestic Cured Meats
Assorted Sliced Breads Condiments & Mustards **12 pp**

Imported & Domestic Cheese Display Assorted Gourmet Crackers, Grapes
Compotes, Candied Walnuts, Truffle Honey **9 pp**

Grand Imported & Domestic Cheese Display with Charcuterie

A Blend Of Imported and Domestic Cured Meats, Assorted Condiments & Mustards
Assorted Gourmet Crackers, Grapes, Compotes, Candied Pecans, Honey **12 pp**

Grilled Vegetable Display Seasonal Assortment of Grilled Vegetables with
Balsamic Vinaigrette & Roasted Garlic Dip **6 pp**

Seasonal Vegetable Crudités Danish Bleu Cheese & Herb Buttermilk Sauce
6 pp

Fresh Fruit Display Assorted Sliced Seasonal Fruits & Berries **6 pp**

Smoked Salmon Display Smoked Salmon, Capers, Red Onion, Crème Fraiche
Lemon, Toasted Brioche **10 pp**

Chilled Raw Bar Selections Oysters on a Half-Shell, Gulf Shrimp, Cocktail Blue
Crab Claws, Smoked Fish Dip, Mussels & Saffron Aioli, Traditional Sauces & Garnishes
26 pp

Add – Lobster Tails + Market Price

Luncheon & Dinner Buffets

Minimum Order for 25 People

Buffet Appetizers & Starters

- Dinner rolls, Whipped Butter \$1.50
- Deviled Egg Platter \$3.5
- Shrimp Cocktail Bowl, Cocktail Sauce, Lemons \$12
- Half Shell Oyster Display, Cocktail Sauce, Mignonette, Lemons \$18
(half dozen per person)

Chaffered Entrees Lunch & Dinner (Per Person Price)

- House Made Ricotta Gnocchi Bolognese: Hand-rolled ricotta gnocchi, San Marzano tomatoes, basil, parmesan \$16/pp
- Pan Roasted Chicken & Mushrooms: wild mushrooms, shallots, marsala cream, herbs \$19/pp
- Creamy lemon chicken with capers & artichokes: white wine, garlic, & Herbs \$ 19
- Oglethorpe Fried Chicken: marinated Southern fried chicken \$19
- Blackened pesto chicken: creamy basil pesto, roasted tomatoes, pine nuts, parmesan \$19
- Bombay Coconut Curry: coconut curry sauce, macadamia nuts, and cilantro. Chicken \$19/pp, Shrimp \$24/pp, Fish \$28/pp
- Slow Braised Boneless Lamb Shank: lamb jus, gremolata \$27/pp
- Herb Crusted New Zealand Lamb chops: rosemary jus, fresh herbs, mint jelly: \$38/pp
- Sliced Chimichurri Beef: soy marinated flank steak, sous vide & Charred, chimichurri sauce, cilantro \$27/pp
- Peppercorn crusted Steak Au Poivre: Soy marinated flank steak, sous-vide & charred, creamy brandy au poivre sauce \$27/pp
- 12 hour Sliced Beef Short ribs: Veal Demi-glace, fresh herbs: \$33/pp
- Blackened Shrimp: creole sauce, cilantro \$24/pp
- Blackened Local Flounder: creole sauce, cilantro \$MP
- Mustard & Herb Crusted Scottish Salmon: creamy Dijon vin blanc, tarragon \$24/pp

- Shallow poached Chilean Sea Bass: black truffle butter broth, fresh herbs \$45/pp
- Shellfish Bouillabaisse: Maine Mussels, Sapelo Island Clams, & Shrimp, with tomato, fennel, saffron, & Pernod broth, fine herbs \$26
- Oglethorpe Club Crab Cakes: House jumbo lump crab cakes, remoulade sauce \$26/pp
- Oglethorpe Club Fried Oysters: Crispy fried Oysters with cocktail & Tartar \$18/pp
- Spice Crusted Sliced Cheshire Pork Loin: brown sugar, bourbon, & honey glaze \$18/pp

Chaffered Vegetables Lunch & Dinner (Per Person Price)

- Roasted Asparagus \$4
- Mixed Fresh Vegetable Medley \$4
- Crispy Brussel Sprouts \$4
- Steamed Baby Bok Choy with Garlic \$4
- Sautéed Broccolini with garlic \$4
- Glazed Baby carrots with herbs \$4
- Sautéed Spinach with garlic \$4
- Green Beans Almondine \$

Chaffered Starches Lunch & Dinner (Per Person Price)

- Rice Pilaf \$3/pp
- Jasmine Rice \$3/pp
- Whipped Potatoes \$3.5/pp
- Crispy Yukon Potatoes \$3/pp
- French Fries \$3/pp
- Creamy Grits \$3/pp
- Rosemary Polenta \$4/pp
- Parmesan Truffle Potato Wedges \$4/pp
- Tortellini Alfredo \$5/pp
- Creamy Parmesan Risotto \$4/pp
- Scalloped Potatoes \$4/pp

Action & Carving Station with Attendant

All Stations Require a Chef Attendant Hourly Fee \$30 per Carving Station

Priced per Piece, Final Charge based on total consumption

“Serving size is estimated on historical consumption, but varies by group”

Carved Roast Tenderloin of Beef \$375 (serves 20 - 25)

Creamed Horseradish Sauce, Au Jus, Sliced Silver Dollar Rolls

Carved Rack of Lamb \$50 (serves 4 - 6)

Roasted New Zealand Lamb, Lamb Jus, Mint Jelly, Mango Chutney

Bourbon Glazed Pork Loin \$90 (serves 10- 15)

Honey Mustard Sauce

Slow Roasted House Brined Turkey Breast \$120 (serves 12 - 15)

Pan Gravy, Cranberry Orange Relish

Slow Roasted Prime Rib of Beef \$585 (serves 20 - 25)

Au Jus, Horseradish Cream Sauce

Poached Side of Salmon \$150 (serves 16 - 25)

Béarnaise, Lemons, Crispy Capers, Fresh Herbs

Slow Braised Whole Corned Beef \$230 (serves 20 – 25)

Whole Grain Mustard Aioli

Shrimp & Grits Station (\$11 each - served)

Blackened Shrimp in Creole Sauce, Grits, Shredded Cheddar, Chopped Bacon, Green Onions

Dessert Selections

New York Cheesecake Fruit Topping, Vanilla Chantilly **8.5 pp**

Chocolate Mousse Vanilla Chantilly, Shaved Chocolate **8.5 pp**

Savannah Chocolate Creme Cake Vanilla Chantilly, Fresh Berries **8.5 pp**

Key Lime Pie Graham Cracker Crust, Key Lime Custard, Berry Sauce **8.5 pp**

Pecan Pie Vanilla Ice Cream **8.5 pp**

Crème Brûlée Fresh Raspberries **8.5 pp**

Carrot Cake Traditional Cream Cheese Icing, Berry Sauce **7 pp**

Brioche Bread Pudding Crème Anglaise, Fresh Strawberry **8.5 pp**

Fresh Fruit Tart Mixed Berry Tart, Raspberry Coulis **8.5 pp**

Hot Fudge Sundae/ Gold Brick Sundae Vanilla Ice Cream
Chantilly Cream, Gold Brick or Hot Fudge Topping, Maraschino Cherry **8 pp**

Miniature Pastries & Assorted Petit Fours (Must be Full Dozen)

28 Dozen

Classic Eclairs, Cannoli, Lemon bars, Key Lime Tartlets, Fruit Tartlets,
Assorted Brownies & Blondies, Lemon Bars, Assorted Cookies

Hosted Bars

A) Premium Selections

36 pp for the First Hour (20 pp each additional hour)

Or

20 per drink on consumption

Grey Goose, Ketel-One, Glenfiddich, Daufuskie Gold Rum, Hendricks Gin
Bulleit Bourbon, Crown Royal,

The Premium Bar selection includes Oglethorpe Club Wines
Imported and Domestic Beers, Juices and Soft Drinks.

B) Quality Selections

32 pp the first hour (16 pp each additional hour)

Or

16 per drink on consumption

Absolut, Dewar's, Captain Morgan's, Beefeater, Makers Mark, Canadian Club
The Quality Selection bar include House Wines, Imported and Domestic Beers
Juices and Soft Drinks

C) House Specialty Package Selection

28 pp for the first hour (14 pp each additional hour)

Or

14 per drink on consumption

House Specialty Liquors, & The selection includes House Wine
Imported Domestic Beer, Juices and Soft Drinks

Beverage Extra's

Champagne Toast **18 pp**
Sparkling Wine Toast **12 pp**
Sparkling Cider Toast **8 pp**

Recommended for bar staffing- 1 per 65 guests

Bartender fees **\$150** for each of the first 3 hours, **\$50** for each additional hour

Wine Selection to Enhance the Experience

SPARKLING & CHAMPAGNE

Louis Perdrier, Brut Excellence...36
Champagne, M. Haslinger & Fils – Brut, Epernay...70
Champagne, Veuve Cliquot, Brut, Reims...165

WHITE WINES

Rosé , Château Beaulieu, Coteaux-Aix-en-Provence, France...48
Sauvignon Blanc, Craggy Range, Martinborough, New Zealand...54
Pinot Grigio, Santa Margherita, Alto Adige, Italy...58
Chardonnay, Ramey Vineyards, Russian River Valley...72

RED WINES

Cabernet Sauvignon, Airfield Estate, Yakima Valley, Washington State...38
Cabernet Sauvignon, FAUST, Napa Valley...78
Pinot Noir, Belle Glos "Clark & Telephone", Santa Maria Valley...65
Rosso Toscana, Brancai ILATRAIA IGT, Tuscany, Italy...86

CATERING WINES

Viña Santa Rita Wines, Maipo Valley, Chile...30
Pinot Grigio
Sauvignon Blanc
Chardonnay
Pinot Noir
Cabernet Sauvignon

Specialty Bars

Specialty Bars are based on Three Hours

MRK

Bloody Mary Bar

Premium Vodka Selection, Tomato Juice, Bloody Mary Mix,
Celery, Olives, Cucumber, Jalapenos, Rock Salt, Celery Salt

Bottomless Brunch

Premium Vodka Selection, Full Bloody Mary Bar,
Selection of Prosecco or Champagne
Still and Sparkling Rose
Juices: Orange, Grapefruit, Pineapple, Cranberry, Peach Puree

Martinis & Manhattans

Gin or Vodka Martini: Dirty, Gibson, Regular of Blue Cheese Olives
Manhattan: cherries
Served up or on the Rocks

Bourbon Bar

Selection of Premium and Super Premium Bourbon
Straight, Manhattan, Old fashion, Bourbon Sour
Served Up or on the Rocks

Single Malt Scotch Tasting

Assorted of 5 Single Malt Scotches, Aged 12 -24 years
Served Neat or Rocks
Add Cigar Roller

Signature Drink

One Custom Created Signature Drink
Craft Beer Tasting
Selection of Domestic and imported Craft Beer

CATERING POLICIES

The Oglethorpe Club recognizes the significance of providing historical ambiance, impeccable personal service, and creative culinary excellence. Our banquet menus are merely suggestions. Our catering professionals can create customized menus that will best suit your special event. We will be delighted to partner with you on your memorable event.

1. A 20% service charge and 7% sales tax will be added to all Food and Beverage purchases. The sales tax will also be added to rentals and set-up charges.
2. All functions: A signed agreement is due at the time the function is deemed definite. All charges will be due and payable at the conclusion of the function.
3. All banquet rooms will be subject to a minimum revenue guarantee to be determined by the club management and agreed upon prior to the function being considered definite; the private room fee starts at \$150.
4. An opening fee of \$450.00 will apply to all functions required for the Club to be opened for other than regular business hours.
4. A guaranteed number of guests in attendance is required seven (7) days in advance of the event. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly.
5. Pricing for functions planned over six (6) months out is subject to change due to market fluctuations. The club reserves the right to adjust pricing not to exceed a 15-20% increase six-months in advance of the function date.
6. Luncheon and Dinner Buffets are available to groups with a minimum of twenty five (25) persons in attendance.
7. The sales and service of alcoholic beverages are governed by the Georgia State Division for Alcohol and Tobacco. No beverages of any kind will be permitted to be brought into the premises by the patron or any patrons, guests or invitees from the outside without special permission of the management, and the management reserves the right to make a charge for such beverages.
8. The club assumes no liability for articles lost, damaged or left behind at a function. This includes any items left by your wedding coordinator, florist, baker, entertainment, or decorator.
9. All parties at the Club shall be private social affairs at which a member or spouse with guest privileges is the host and present. The host/guest/member will be liable for any damage done by attendees or contracted vendors during the event.
10. Function attendees are requested to stay within the function areas and are not permitted in member areas.
11. If a banquet event requires that the Club be closed to the membership for ala carte service, the engager of the party will be subject to a \$2,500.00 penalty if the cancellation of the party does not occur more than 30 days before the scheduled date of the function. The member or member/sponsor of the banquet event shall be responsible for ensuring prompt settlement of the account.
12. An itemized statement of any unpaid charges shall be mailed within five (5) working days of the final day of each month. Any statement not paid in full to the Club within thirty (30) days from the date of such statement shall be deemed delinquent. Delinquent statements accrue a service charge of one and one-half percent (1.5%) per month from the statement date until paid in full.

The Oglethorpe Club

Group/ Organization/ Individual

Authorized Signature & Date

Authorized Signature & Date