

# Oxmoor Country Club

## Louisville, Kentucky

If you are looking for a convenient and elegant setting for your next special event, look no further than Oxmoor Country Club. With its breathtaking views, lush green backdrop, elegant facilities and central location, you and your guests will enjoy a five star country club experience.

Here are a few special features that are waiting for you at Oxmoor.

- ❖ Professional Event Coordinator on staff
- ❖ Beautiful plush grounds for an outdoor ceremony
- ❖ Multiple room options for small intimate gatherings or large events with seating up to 250.
- ❖ Custom menus designed by our Executive Chef
- ❖ Corporate Golf Outings with 3 staff PGA golf professionals
- ❖ Special groomsman golf package
- ❖ Special pricing from our in house DJ;  
**[www.ridgerockmusic.com](http://www.ridgerockmusic.com)**
- ❖ NEWLY RENOVATED (January 2009) BALLROOM

Whether it is a wedding reception, corporate meeting or a private party, our professional catering director and service team will work for you, making your special day, one you will never forget. Our banquet and catering services are available to Oxmoor members as well as the general public. We are less than 15 minutes from any point in the Louisville Metro area.

To set up an appointment or to schedule a tour of our facility, please call Laura Ridge, Catering Director, at (502) 491-7877 ext #6 or contact via E-mail at [lridge@oxmoorcountryclub.com](mailto:lridge@oxmoorcountryclub.com).

**We look forward to serving you!**

## Rental Information

### Ballroom (seating up to 250)

Friday & Saturday	\$900.00
Sunday	\$750.00
Tuesday – Thursday	\$500.00

### Lakeview Room (seating up to 60)

Tuesday – Sunday	\$300.00
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### Veranda & Pool (pool only on Mondays)

Tuesday – Sunday	\$500.00
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### Outdoor Ceremony

\$300.00 Set up Fee; Chair rental of \$4.50 per chair

**Included in Outdoor Ceremony price champagne & small cheese & cracker tray for brides dressing area**

- Included in the room rentals are tables and seating for up to 250 people, white tablecloths and white cloth napkins, bone-chinaware, glassware, and silverware.
- All room rentals are based on a four-hour period. You may purchase additional hours at \$200.00 per hour.
- All food and beverage have a 20% service charge and a 6% state tax added on to the final amount. The service charge takes care of paying your servers and bartenders.
- To book and hold a date, we require a \$250.00 deposit and signed contract.
- All room bookings will be charged a \$100.00 set up fee.
- Guaranteed number of guests is due to the Catering Director no later than 10 business days prior to the scheduled event. Your event will be charged the final number given to the Catering Director unless your guest total is higher.
- All menu selections and changes must be decided upon and given to the Catering Director no later than 10 business days prior to the scheduled event.
- Oxmoor requires 50% of estimated charges 30 days prior to the event, and the remaining 50% will be due 10 days prior to the event. With the exception of any “hosted” bar or “market price” food which will be billed within 7 days after the event.
- Cancellation Policy: Cancellations within ten business days of the event will require 100% of full payment; cancellations 11-30 days prior will be charged at \$3 per person, minimum \$50/maximum \$750. Charges incurred during the coordination process that represent a cost to the club, will be charged in full.

## Plated Dinner Selections

All plated dinner selections are served with our house salad and your choice of one vegetable and one starch, warm dinner rolls with butter.

### Tender Prime

**Rib** \_\_\_\_\_ **\$24.95**

14oz Aged Prime Beef, slow roasted and served with Au Jus for dipping.

### Smoked New York Strip Steak or Rib Eye

**Steak** \_\_\_\_\_ **\$24.95**

Club smoked and topped with Bleu Cheese and sautéed mushrooms.

### Bacon Wrapped Filet

**Mignon** \_\_\_\_\_ **\$26.95**

8oz. filet of beef wrapped with apple-wood smoked bacon, grilled medium and topped with sautéed mushrooms and onions and finished with a red wine sauce.

### Beef

**Stroganoff** \_\_\_\_\_  
\_\_\_\_ **\$20.95**

Tenderloin beef tips, slow cooked with mushrooms, shallots and sour cream in a red wine sauce.

### Chicken Parmesan

**Alfredo** \_\_\_\_\_ **\$20.95**

Italian bread crumbs and Parmesan cheese, sautéed and topped with marinara and mozzarella cheese; served atop a bed of fettuccini Alfredo.

### Chicken

**Marsalis** \_\_\_\_\_ **\$**  
**20.95**

Boneless chicken breast with wild & domestic mushrooms and sautéed in a Marsalis wine demiglaze.

### Asian Pork

**Tenderloin** \_\_\_\_\_ **\$21.**  
**95**

Pork tenderloin marinated in a club made hoi son, soy and honey sauce and grilled.

### Pork Chop with Fried

**Apples** \_\_\_\_\_ **\$20.95**

Boneless pork chop, pan fried and topped with fresh fried apples.

### Pork Peach

**Tree** \_\_\_\_\_ **\$20.**  
**95**

Pork tenderloin finished with a peach brandy, fresh sliced peaches, and homemade pecan sauce.

### Fried Chicken

**Platter** \_\_\_\_\_ **\$20.95**

Homemade fried chicken served with mashed potatoes & gravy, green beans and buttermilk biscuits.

**Grilled Chicken**

**Oscar** \_\_\_\_\_ **\$21.95**

Grilled boneless chicken breast topped with fresh crab meat, asparagus tips and hollandaise sauce.

**Lemon Caper Rainbow**

**Trout** \_\_\_\_\_ **\$21.95**

Fresh rainbow trout topped with fresh herbs and sautéed in a white wine, lemon caper butter sauce.

**Potato Salmon**

**Oscar** \_\_\_\_\_ **\$21.95**

Fresh Alaskan Salmon encrusted in shredded Idaho potatoes, sautéed golden brown and topped with fresh crab meat, asparagus tips and hollandaise sauce.

**Asian Grilled Yellow Fin**

**Tuna** \_\_\_\_\_ **\$22.95**

Fresh yellow fin tuna, char-grilled and topped with a soy-ginger sauce and served over a bed of rice.

**Veal**

**Marsalis** \_\_\_\_\_

\_\_\_ **\$21.95**

Thin scaloppini of veal, lightly breaded and pan sautéed, finished with fresh sliced mushrooms, shallots, veal stock and Marsalis wine.

**Hot Dinner Buffet \$20.95**

All dinner buffets include a house salad with choice of dressing, dinner rolls, a choice of two entrees, two vegetables, and two potatoes or starches.

*(All Dinner Buffets with less than 25 people - \$2.00 Additional per person)*

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**Entrée Choices (pick two)**

Grilled Chicken Breast w/garlic & rosemary

Roasted Herb Chicken

Fried Chicken

Chicken Picatta

Chicken Cordon Bleu

Chicken Marsalis

Chicken Parmesan

Beef Stroganoff

London Broil

Sliced Top Round of Beef w/Au Jus

Tender Sirloin Beef Tips

Boneless Pork Chop topped with Fried Apples

Pit Smoked Ham w/Brown Sugar Glaze

Grilled Tuna or Salmon w/Dill Butter Sauce

Grilled Marinated Asian Pork Loin

Smoked New York Strip or Rib Eye **+\$7 per person**

Bacon Wrapped Filet Mignon    **+\$7 per person**

**Starch Selections (pick two)**

New Potatoes in Parsley Butter  
Roasted Red Skin Potatoes  
Whipped Potatoes  
Garlic Smashed Potatoes  
Scalloped Potatoes  
Saffron Rice  
Pilaf Rice  
Wild Rice  
Sweet Potatoes  
Macaroni and Cheese  
Baked Potatoes  
Twice Baked Potatoes  
Fingerling Potatoes

**Vegetable Selections (pick two)**

Sweet Corn w/ Roasted Red Peppers  
Molasses Baked Beans w/ Hickory Bacon  
Corn Pudding  
Steamed Vegetable Medley  
Green Bean Almandine  
Slow Cooked Country Green Beans  
Sautéed Zucchini and Squash  
Corn on the Cob  
Broccoli Au Gratin  
Glazed Baby Carrots  
Peas and Carrots  
Asparagus (**market price**)

**Add to any Dinner Buffet**

Roast Beef Carving Station	<b>\$8.00 per person</b>
Pork Loin Carving Station	<b>\$6.00 per person</b>
Pit Smoked Ham Carving Station	<b>\$7.00 per person</b>
Additional Starch or Vegetable	<b>\$3.50 per person</b>
Additional Entrée Selection	<b>\$5.00 per person</b>

**Soup**

**Add a homemade soup for \$2.00 per person**

French Onion	Vegetable Beef
Chicken Noodle	Beef Noodle
Broccoli Cheddar	Oxmoor Chili
Loaded Potato	Clam Chowder

**Salads**

**Add side salad for \$2.00 per person**

Caesar Salad	Italian Pasta Salad
Cobb Salad	Potato Salad
Fruit Salad	Cole Slaw
Broccoli Crunch Salad	Cucumber and Tomato Salad

**Dessert Options**

Raspberry Swirl or Chocolate Cheesecake	<b>\$5.50</b>
Chocolate Decadence Cake	<b>\$6.00</b>
Italian Cream Cake	<b>\$6.00</b>
Banana Cream or Coconut Cream Pie	<b>\$5.50</b>

Brownies or Cookies or Lemon Bars	\$2.50
Pecan Pie	\$5.00
Tiramisu	\$5.50
Derby Pie	\$6.00
Bread Pudding	\$5.50
Fresh Fruit Cobbler	\$6.00
Apple Dumplings w/Caramel Sauce	\$5.50
Chocolate Covered Strawberries	\$2.50
Ice Cream Sundae Bar	\$3.50

**\*Please ask for additional dessert options\***

## Appetizers

**Minimum of 25 people per item**

Baked Brie Wheel w/ Toasted Almonds	\$4.00
Spinach Artichoke Dip w/Tortilla Chips	\$3.40
Chorizo con Queso Dip w/Tortilla Chips	\$3.00
Roasted Red Pepper Hummus w/Pita Chips	\$3.25
Crab Dip w/Pita Chips	\$3.40

### Cold Display Selections

Fresh Vegetable Tray w/Ranch	\$2.75
Domestic Cheese w/ Fancy Crackers	\$3.25
Import Cheese w/ Fancy Crackers	MRKT
Domestic Cheese & Fruit Tray	\$5.95
Fresh Fruit & Yogurt Dip	\$3.50

& Onion in pastry	\$3.50
Szechwan Beef Spring Roll	\$3.50
Bacon (Lorraine) Quiche	\$3.50
Beef Teriyaki Satay	\$3.50
BBQ Pork Biscuit	\$3.00
Spinach, Pepperoni & Asia 'go Tart	\$4.00

### Cold Hors d'oeuvres (based on 2 per person)

Tomato Basil Brochette	\$3.25
Beef Tenderloin Croistini	\$5.00
Classic Assorted Finger Sandwiches	\$3.25
Antipasti Skewers	\$5.50
Shrimp Cocktail (Medium)	\$4.50
Shrimp Cocktail (Large)	\$6.25
Deviled Eggs	\$2.00

### Hot Hors d'oeuvres (based on 2 per person)

#### ***Beef & Pork***

Mini Beef Wellingtons	\$4.50
Meatballs (Swedish, Italian, or BBQ)	\$2.00
Sausage Stuffed Mushrooms	\$3.40
Grilled Steak Kabob	\$5.25
Pork Empanadas	\$3.25
Spicy Beef, Pepper Jack	

#### ***Poultry***

Tequila Chicken Burrito	\$3.50
Chicken Wings	\$2.25
Chicken Sesame Fingers	\$3.00
Chicken Coconut Fingers	\$3.00
Chicken Tenders	\$2.25
Monte Cristo	\$2.75
Chicken Fajitas in Tortilla Wrap	\$3.50
Chicken Quesadilla Cornucopias	\$3.50
Mini Hot Browns	\$4.25
Teriyaki Chicken & Pineapple Kabobs	\$4.25
Chicken Spring Rolls	\$3.50

#### ***Seafood***

Shrimp Casino	\$6.25
Crab Cakes	\$4.25

Shrimp Empanada	<b>\$3.25</b>	Red Pepper Quiche	<b>\$3.50</b>
Crab Stuffed Mushrooms	<b>\$3.75</b>	Jalapeno Cream Poppers	<b>\$2.90</b>
Malibu Coconut Shrimp	<b>\$6.25</b>	Jalapeno Cheddar Poppers	<b>\$2.90</b>
Fried Calamari Rings	<b>\$3.25</b>	Spinach Stuffed Mushrooms	<b>\$3.40</b>
Cat Fish Finger w/Cajun Tarter Sauce	<b>\$3.25</b>	Vegetable Spring Rolls	<b>\$2.80</b>
		Fried Mozzarella Cheese Sticks	<b>\$2.80</b>
<b><i>Vegetarian</i></b>		Sun Dried Tomato, Spinach &	
Spinach & Swiss Quiche	<b>\$3.50</b>	Feta Empanada	<b>\$3.25</b>
Broccoli & Cheddar Quiche	<b>\$3.50</b>	Portobello Pizza Caps	<b>\$3.95</b>
Goat Cheese & Roasted			

## **Kids Parties & Dinners**

**Minimum of 8 people**

### **Birthday Parties**

Chicken Tenders

Sliced Pepperoni or Cheese Pizza

Chips

Cup Cake or Ice Cream Cone

**\$12.00**

### **Kids Plated Dinners**

**Select 1 for all Children**

Fried or Grilled Chicken Tenders

Country Style Green Beans

Mac & Cheese

**\$12.00**

Spaghetti with Meat Sauce

Garlic Toast

**\$12.00**

Grilled Cheese Triangles

Fresh Fruit

**\$12.00**

2 Mini Hamburgers

Broccoli

Potato Fries

**\$12.00**

## Specialty Packages

### Candy Displays

All Candy Displays are set with specialty glass containers, scoops, your choice of candies, decorative linen to match your theme and bags. Listed are options, they can be mixed and matched as you please. Prices will vary pending on number of guests and types of candies chosen. Please contact for more information.

**Colored Candy Display:** Set your reception with a Candy Display themed to match your colors! You can choose from many different colored candy options that will match your wedding colors. We will display in clear glass containers, and set with colored table décor.

**Carnival Themed Candy Display:** Planning a Carnival themed birthday party? Or maybe you won your spouse to be, a teddy bear at the County Fair! Plan your event in style adding a Carnival Themed Candy display that your guests can feast on!

**Willy Wonka Candy Display:** Kids and Grown-ups of ALL ages will enjoy this colorful display of the brilliant candies brought to you by the Willy Wonka Chocolate Factory!

**Chocolate Lovers Display:** What person can say no to chocolate? See your guest's mouths water at the sight of a dessert station filled with chocolate cakes, brownies, pies, cookies and candies.

**Old Fashion & Nostalgic Candy Display:** Remember the candies you had when you were a kid? Invite your guests to go back in time with an Old Fashion Candy Display!

**Baby Shower, Bridal, Kids Cartoon Characters, and more!**

## More Specialty Options....

**Ice Cream Cone Station**  
**Coke Float Station**  
**S'mores Dessert Station**  
**Cupcake Station**  
**Fruit & Yogurt Parfait Station**

**Mashed Potato Station**  
**Baked Potato Station**  
**Pasta Station**  
**Wine Tastings**

## Fountain Packages

**Oxmoor Fountain Package: \$250.00 + \$2.75 per person**

For any sized party, your choice of dark chocolate, milk chocolate, or white chocolate, attendant, and up to 3 hours of service PLUS 'dippables' to include strawberries, bananas, fresh pineapple, pretzels, and marshmallows, dessert plates, napkins, and skewers.

**Deluxe Oxmoor Fountain Package: \$250.00 + \$4.00 per person**

Oxmoor package plus apples, grapes, maraschino cherries, brownie bites, and pound cake bites.

**Elite Oxmoor Fountain Package: \$250.00 + \$6.95 per person**

Deluxe package plus cheesecake bites, peanut butter balls, nutter butters, rice krispie treat bites, and cream puffs.

**We also offer our White Chocolate Fountains that can be colored to match your décor! Please ask your Event Planner for details.**

**Caramel Fountain Package: \$250.00 + \$3.25 per person**

For any sized party, you will have an attendant, up to 3 hours of service PLUS 'dippables' to include apples, bananas, pears, peanut butter balls, brownie bites, dessert plates, napkins, & skewers.

**Cinnamon Fountain Package: \$250.00 + \$3.25 per person**

For any sized party, you will have an attendant, up to 3 hours of service PLUS 'dippables' to include apples, pears, sugar cookies, mini payday bars, rice krispie treats, dessert plates, napkins, & skewers.

**Marshmallow Cream Fountain Package: \$250.00 + \$3.25 per person**

For any sized party, you will have an attendant, up to 3 hours of service PLUS ‘dippables’ to include pineapple, strawberries, brownie bites, graham crackers, chocolate covered pretzels, dessert plates, napkins, & skewers.

**Peanut Butter Fountain Package: \$250.00 + \$3.25 per person**

For any sized party, you will have an attendant, up to 3 hours of service PLUS ‘dippables’ to include apples, bananas, celery sticks, strawberries, grapes, brownie bites, dessert plates, napkins, & skewers.

**Ranch Dressing Fountain Package: \$250.00 + \$2.75 per person**

For any sized party, you will have an attendant, up to 3 hours of service PLUS ‘dippables’ to include carrots, celery, broccoli, cucumbers, cauliflower, peppers, plates, napkins, & skewers.

**Cheese Fountain Package: \$250.00 + \$3.75 per person**

For any sized party, you will have an attendant, up to 3 hours of service PLUS ‘dippables’ to include pretzels, Tostitos, Doritos, broccoli, celery, carrots, pears, apples, plates, napkins, & skewers.

**Refreshment Stations**

Fresh brewed ice tea and fresh ground coffee	\$2.00
Ice tea, coffee and pink lemonade	\$2.75
Ice tea, coffee, Pepsi cans	\$3.50
Ice tea, coffee, pink lemonade and Pepsi cans	\$3.75
Pink lemonade and Pepsi cans	\$3.25
Fruit & Sherbet Punch	\$2.25

**Hosted Bar** (Purchased and paid for by you)

without & with tax/gratuity

Domestic Beer 12oz.	\$2.36/3.00
Import Beer 12oz.	\$4.13/5.25
Well Cocktail	\$4.13/5.25
Call Cocktail	\$4.91/6.25
Premium Cocktail	\$5.90/7.50
Super Cocktail	\$6.29/8.00
House Wine (Cabernet, merlot, white zinfandel, chardonnay)	\$4.32/5.50
16 ounce Soft Drink (Pepsi, Diet Pepsi, Sierra Mist)	\$1.57/2.00
Domestic ½ Keg (serves approx. 214 – 16oz glasses)	\$400.00
Domestic ¼ Keg (serves approx. 107 – 16oz glasses)	\$225.00
Bottle Champagne	\$25.00

\*Signature Cocktails are available for your event, please ask for options\*

**Cash Bar** (Minimum \$100 per hour in purchases)

These prices include tax and gratuity

Domestic Beer 12oz.	\$3.50
Import Beer 12oz.	\$5.50
Well Cocktail	\$5.50
Call Cocktail	\$6.50
Premium Cocktail	\$7.50
Super Cocktail	\$8.00
House Wine (Cabernet, merlot, white zinfandel, chardonnay)	\$5.50
Soft Drink Cans (Pepsi, Diet Pepsi, Sierra Mist)	\$2.50
Champagne	\$5.50