



Where Your Wedding Dreams Come True...



....And your possibilities are endless!

Sherry Grove - Event Sales Coordinator

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Our Banquet Facilities are open to the public...



*The beautiful amenities of a
Country Club...
at an affordable price*

Thank you for considering the Out Door Country Club to host one of the most important days of your life! Our delicious cuisine, beautiful facilities and outstanding service provide you and your guests with the foremost and memorable experience for your special day. We are pleased to offer a wide variety of options to make your wedding dreams to true....

Please note that membership, or sponsorship by a member is not required to host your special day at our beautiful Club!

All Wedding Packages at the Out Door Country Club include:

- Cocktail Hour Displays of Cheeses, Fresh Fruit, and Garden Crudités
- Coffee Station Throughout Your Reception
- Exclusive Private Bridal Suite for Wedding Party
- Private Ballroom Entrance for Your Guests
- Five Hour Reception Including Cocktail Hour
- Professional Wedding Coordinators and Knowledgeable Staff
- Choice of Linens and Napkins
- Center Pieces Consisting of Hurricane Globe, White Tapered Candle and 12 " round mirror
- Customized Floor Plan (Table Sizes 60" - 66" - 72")
- Customized Head Table
- Hardwood 30 x 30 Dance Floor
- Reception Setup, Teardown and Cleanup
- Consultations during your planning process
- Tasting For The Bride and Groom

The wedding packages enclosed are samples of our capabilities. Should you desire something not included in our packages, we will be happy to accommodate you.

~Our Classic Package~

Cocktail Hour Displays

Domestic and Imported Cheese / Fresh Garden Crudités / Seasonal Fresh Fruit

A display of Domestic and imported chesses, served with mustard for dipping, assorted crackers and toasted French breads. Fresh Garden Crudité, and served with buttermilk ranch dip. Fresh Fruits, served with creamy Chambord infused yogurt.

Served Dinners

Salad

Tossed Garden Salad with Balsamic Vinaigrette or Classic Caesar Salad, Warm Fresh Rolls and Whipped Butter

Entrée (maximum choice - two entrées)

Haddock

Citrus baked haddock fillet, broiled and finished with an herbed beurre blanc

Chicken Bruschetta

Lightly dusted pan fried chicken breast topped with oven roasted tomato and garlic with a light pesto cream

Bronzed Chicken

Cajun dusted pan fried chicken breast, finished with fire-roasted corn salsa and a citrus vinaigrette

Beef Flat Iron Filet

6 oz. flavorful cut of beef, char-grilled to a perfect medium finished with a red wine demi-glace

Chicken Supreme

Lightly dusted pan fried chicken breast, finished with white wine cream sauce

Hazelnut Crusted Chicken

Hazelnut breaded fresh chicken breast, fried golden crisp and drizzled with apple cream sauce

Apple Pork Tenderloin

Herb seasoned pork tenderloin, fire grilled and sliced, finished with roasted apple compote and whiskey cream sauce

Accompaniments

Vegetable (Choose One)

Green Beans Almondine ~ Broccoli, Cauliflower & Carrots ~ Italian Vegetable Medley ~ California Vegetable Medley

Starch (Choose One)

Twice Baked Potato ~ Rosemary Roasted Red Skin Potatoes ~ Roasted Garlic Yukon Mashed Potatoes ~ Sweet Potato Puree ~ Rice Pilaf

~ \$34 per person ~

***If you would like to include an open bar package, we have the following 3 choices, which will include:
Champagne toast, wine, choice of a draft beer and assorted sodas***

HOUSE bar package for 4 hours: \$29.00 per person

CALL bar package for 4 hours: \$32.00 per person

PREMIUM bar package for 4 hours: \$37.00 per person

Wedding entrée enhancement: 10 oz Prime Rib \$7.00 per order (maximum of 2 entrée selections)

Certain items on our menus may be requested to be cooked to less than well. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

~ Please add 6% Sales Tax and 21% Service Charge ~

~Our Timeless Package~

Cocktail Hour Displays

Domestic and Imported Cheese / Fresh Garden Crudités / Seasonal Fresh Fruit

A display of Domestic and imported chesses, served with mustard for dipping, assorted crackers and toasted French breads. Fresh Garden Crudité, and served with buttermilk ranch dip. Fresh Fruits, served with creamy Chambord infused yogurt.

Buttered Hors d'oeuvres (Choice of Two)

Coconut Chicken Strips ~ Cocktail Franks in Puff Pastry ~ Shrimp Egg Rolls
Brie & Raspberry Crostini ~ Scallops Wrapped in Bacon ~ Meatballs

Served Dinners

Salad

Tossed Garden Salad with Balsamic Vinaigrette or Classic Caesar Salad, Warm Fresh Rolls and Whipped Butter

Entrée (maximum choice - two entrées)

Roast Prime Rib of Beef, Au Jus

Slow roasted 10oz. ribeye with dry spice rub cooked to medium served au jus with apple horseradish cream

Chicken Fernando

Lightly dusted pan fried chicken breast with our house crab cake, finished with bacon and an herb supreme sauce

Grilled Salmon

Fresh Atlantic salmon, fire grilled and topped with sautéed leeks, finished with charred Vidalia onion cream sauce

Steak & Cake

Petite 5oz. grilled filet with a house crab cake, finished with sauce béarnaise

Stuffed Flounder

Fillet of delicate flounder stuffed with the Club's signature crab cake, broiled to perfection and served with sauce beurre blanc

Accompaniments

Vegetable (Choose One)

Green Beans Almondine ~ Broccoli, Cauliflower & Carrots ~ Italian Vegetable Medley ~ California Vegetable Medley

Starch (Choose One)

Twice Baked Potato ~ Rosemary Roasted Red Skin Potatoes ~ Roasted Garlic Yukon Mashed Potatoes ~ Sweet Potato Puree ~ Rice Pila

~ \$43 per person ~

**If you would like to include an open bar package, we have the following 3 choices, which will include:
Champagne toast, wine, choice of a draft beer and assorted sodas**

HOUSE bar package for 4 hours: \$29.00 per person

CALL bar package for 4 hours: \$32.00 per person

PREMIUM bar package for 4 hours: \$37.00 per person

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~Our Forever Package~

Cocktail Hour Displays

Domestic and Imported Cheese / Fresh Garden Crudités / Seasonal Fresh Fruit

A display of Domestic and imported chesses, served with mustard for dipping, assorted crackers and toasted French breads. Fresh Garden Crudité, and served with buttermilk ranch dip. Fresh Fruits, served with creamy Chambord infused yogurt.

Buttered Hors d'oeuvres (Choice of Two)

Coconut Chicken Strips ~ Cocktail Franks in Puff Pastry ~ Shrimp Egg Rolls
Brie & Raspberry Crostini ~ Scallops Wrapped in Bacon ~ Swedish Meatballs

Buffet Dinners

Served Salad

Tossed Garden Salad with Balsamic Vinaigrette or Classic Caesar Salad, Warm Fresh Rolls and Whipped Butter

Buffet Entrées (Choose One From Each Category)

Carving Board

Prime Rib of Beef Au Jus ~ Grilled London Broil with Red Wine Demi-Glace ~ Honey Baked Ham with Apple Cider Glaze
Pepper Crusted Pork Loin with Rosemary Dijon Demi-Glace ~ Roasted Turkey Breast with Traditional Turkey Gravy

Fish Market

Parmesan Crusted Haddock ~ Citrus Haddock ~ Grilled Salmon

Poultry

Bronzed Chicken ~ Chicken Supreme ~ Hazelnut Crusted Chicken with Apple Cream Sauce ~ Chicken Bruschetta

Accompaniments

Vegetable (Choose One)

Broccoli, Cauliflower & Carrots ~ Green Beans Almondine ~ Italian Vegetable Blend ~ Normandy Vegetable Blend

Starch (Choose One)

Rosemary Roasted Red Skin Potatoes ~ Roasted Garlic Yukon Mashed Potatoes ~ Sweet Potato Puree ~ Rice Pilaf

~ \$48 per person ~

*If you would like to include an open bar package, we have the following 3 choices, which will include:
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CALL bar package for 4 hours: \$32.00 per person

PREMIUM bar package for 4 hours: \$37.00 per person

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Our Evermore Package ~

Cocktail Hour Displays

Domestic and Imported Cheese / Fresh Garden Crudités / Seasonal Fresh Fruit

A display of Domestic and imported chesses, served with mustard for dipping, assorted crackers and toasted French breads. Fresh Garden Crudité, and served with buttermilk ranch dip. Fresh Fruits, served with creamy Chambord infused yogurt.

Buttered Hors d'oeuvres (Choice of Three)

Coconut Chicken Strips ~ Spinach and Cheese Phyllo ~ Shrimp Egg Rolls ~ Brie & Raspberry Crostini ~ Swedish Meatballs
Scallops Wrapped in Bacon ~ Panko Crab Cakes ~ Crispy Pot Stickers ~ Battered Fried Shrimp

Served Dinners

Salad

Tossed Garden Salad with Balsamic Vinaigrette or Classic Caesar Salad, Warm Fresh Rolls and Whipped Butter

Entrée (maximum choice - two entrées)

Roast Prime Rib of Beef, Au Jus

Slow roasted 10oz. ribeye with dry spice rub cooked to medium served au jus with apple horseradish cream

Filet Mignon (7 oz.)

A center cut of beef tenderloin seasoned and char-broiled to medium, served with red wine demi-glace

Crab Crusted Roughy

Jumbo lump crab mousse broiled on top of sweet orange roughy fillet finished with herb sauce beurre blanc

Steak & Cake

Petite 5oz. grilled filet with a house crab cake, finished with sauce béarnaise

Chesapeake Crab Cakes

Twin lump crab cakes with our Chesapeake dressing, broiled and served with sauce beurre blanc

Accompaniments

Vegetable (Choose One)

Green Beans Almondine ~ Broccoli, Cauliflower & Carrots ~ Italian Vegetable Medley ~ California Vegetable Medley

Starch (Choose One)

Twice Baked Potato ~ Rosemary Roasted Red Skin Potatoes ~ Roasted Garlic Yukon Mashed Potatoes ~ Sweet Potato Puree ~ Rice Pila

~ \$53 per person ~

If you would like to include an open bar package, we have the following 3 choices, which will include:
Champagne toast, wine, choice of a draft beer and assorted sodas

HOUSE bar package for 4 hours: \$29.00 per person

CALL bar package for 4 hours: \$32.00 per person

PREMIUM bar package for 4 hours: \$37.00 per person

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Stationary Displays Creations

Grilled Vegetables ~ \$4 pp

Assortment of grilled vegetables, chilled and served with cusabi dipping sauce

Meat and Cheese Display ~ \$4 pp

Assortment of local cubed deli meats and cheeses with mustard

Antipasto Display ~ \$5 pp

Imported Italian meats paired with fresh mozzarella, Romano and provolone cheese displayed with marinated vegetables, roasted peppers, anchovies, artichokes and olives, served with crusty Tuscan bread

Artichoke and Spinach Dip ~ \$2.50 pp

Vegetarian offering starting with a creamy blend of baby spinach and artichoke hearts laced with Romano cheese and fresh herbs, baked to a golden brown, accompanied by assorted bread crostinis and crackers

Buffalo Chicken Dip ~ \$2.50 pp

Cream cheese blended with chicken, diced celery, onions and tangy buffalo sauce, topped with crumbled blue cheese and baked to perfection, accompanied by assorted bread crostinis and crackers

Baked Brie ~ \$3 pp

A wheel of French Brie cheese topped with almonds and brown sugar, baked in the oven until warmed through, served with grapes and assorted crostinis and crackers

Maryland Chesapeake Crab Dip ~ \$3 pp

A rich creamy dip seasoned with Old Bay and loaded with Maryland crabmeat baked to a golden brown, accompanied by assorted bread crostinis and crackers

Pretzels and Chips with Dip and Snack Mix ~ \$3 pp

(Choose 3 for \$7.50 pp)

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Hors d'oeuvres

Butlered or Stationary

- Jumbo Chilled Shrimp with Cocktail Sauce and Lemon Wedges ~ \$125 / 50 pieces
- Panko Fried Crab Cakes with Bistro Sauce ~ \$95 / 50 pieces
- Meatballs (Swedish, Marinara, or Oriental Sauces) ~ \$50 / 50 pieces
- Boneless Chicken Bites (Buffalo or Honey BBQ) ~ \$55 / 50 pieces
- Mini Shrimp Egg Rolls ~ \$75 / 50 pieces
- Coconut Crusted Chicken Strips ~ \$75 / 50 pieces
- Crispy Pot Stickers ~ \$75 / 50 pieces
- Scallops Wrapped in Bacon ~ \$100 / 50 pieces
- Fried Shrimp with Cocktail Sauce ~ \$95 / 50 pieces
- Mushrooms Stuffed with Crab Meat ~ \$95 / 50 pieces
- Tomato Bruschetta Crostini ~ \$75 / 50 pieces

Pre-Wedding Enhancements

We want to offer you, the Bride and your girls, these enhancements, while you are here getting ready for your wedding....

- ~ Mini Assorted Deli sandwiches and wraps ~ \$50 (serves 8 people)
- ~ Combination Platter – Fresh Fruit, Cheeses and Crudite ~ \$7pp
- ~ Pretzels and Chips with Dip and Snack Mix ~ \$3pp
- ~ Bottles water ~\$1.50 pp
- ~ Assorted flavors of soda ~ \$2.00 pp
- ~ Champagne ~ \$21 per bottle

In addition...

Children's Meals

(2-12 years) ~ \$15.00 per person

Includes chicken fingers, French fries and applesauce

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Bar Options

House Brands

Gin, Vodka, Whiskey, Rum, Bourbon, Tequila, Scotch, Brandy, Cordials, & Schnapps
Top Shelf & Ultra-Premium brand liquor pricing available upon request

Call Brands

Beefeater
Stolichnaya or Tito's (choose one)
Captain Morgan
Bacardi
Malibu
Jim Beam / VO / South Comfort (choose one)
Christian Brothers
Old Granddad
Johnny Walker Red
Tortilla Silver
Disaronno
Kapali

Premium Brands

Tanqueray
Absolut or Tito's (choose one)
Captain Morgan
Bacardi
Malibu
Jack Daniels
Christian Brothers
Wild Turkey
Dewar's
Tortilla Silver
Disaronno
Kahlua
Bailey's

Beers by the Keg

(choose one)

Miller Lite
Coors Light
Yuengling Lager

Wines

White Zinfandel
Chardonnay
Merlot

Punch Bowls (Two Gallon Minimum)

Non-Alcoholic Punch ~ \$25 per gallon

Iced Tea ~ Lemonade

Alcoholic Punch ~ \$50 per gallon

Fuzzy Navel Punch ~ Mimosa Punch ~

Whiskey Sour Punch ~ Wine Spritzer

**Beer, wine and soda "open bar for 4 hours is \$17.50 per person
If you would like to have an open bar for less than 4 hours, we can accommodate you.**

Please add 21% Service Charge ~

Room Rentals & Enhancements

Room Rentals

Ballroom \$500.00
Presidents' Terrace \$750.00
Presidents' Terrace & Ballroom \$1000.00
Boardroom \$125.00
Crystal Room \$125.00
Boardroom & Crystal Room \$200.00



Enhancements

Ceiling Tulle \$250.00
Valet Parking ~ \$100 per Valet (5 hours maximum)
Coat Check ~ \$100 per Event

A non-refundable deposit of \$1000 will be required with the signed contract. Your final balance is due 7 business days prior to your wedding. Our pricing is subject to change without notice until a final contract is signed. All Food and Beverage is subject to a 21% Service Charge and 6% Sales Tax.



Private Banquet Rooms are also available to host you're:

~Rehearsal Dinners

~Bridal Showers

~Bridal Teas



Final Meeting Checklist

Once again, thank you for having your Wedding Day with us at ODCC! It will be here before you know it. Here is a Final Meeting Checklist to help ease your mind. Please bring these items with you when we have our final meeting, typically one or two days before your wedding day.

- Alphabetized placed cards with table numbers and meal choices**
- Floor plan with number of people at each table**
- Any special table requests, highchairs, boosters, etc.**
- Card Box**
- Cake Knife**
- Cake Topper**
- Centerpieces**
- Favors**
- Guestbook and Pen**
- Toasting Glasses**
- Displayed Items**
- Vendor List with Phone Numbers**
- Any additional items**
