



Wedding Packages



ORCHARD RIDGE
COUNTRY CLUB





First and foremost we would like to congratulate you on your recent engagement!

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 Director 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.

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 \$1400.00

INDOOR CEREMONY

Overlook \$1200.00

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

Ceremony	Fabric Arch	White fan back chairs
Full Day Coordinating Service		China and Silver Tableware
Room Set up and Clean up		Tables & Chairs
Professional Culinary Experience		White or Black Table Cloth
Menu Tasting for the Bride & Groom		Cloth Napkins
Champagne Toast for Head Table		Lounge Area & Locker Room
Rehearsals up to One Hour		





RECEPTION 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 Reception 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. Reception packages DO NOT include room rental. Room rental rates

Average between \$1200- \$1800 and are determined by the date.

SECURITY

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

MENU TASTINGS

Menu tasting for the Bride and Groom will be provided up to three months prior to wedding date.

This includes 2 Hors D'oeuvres, 3 Entrees, 3 Starches and 3 Vegetables. Tastings are conducted Tuesday through Friday.

GUARANTEES

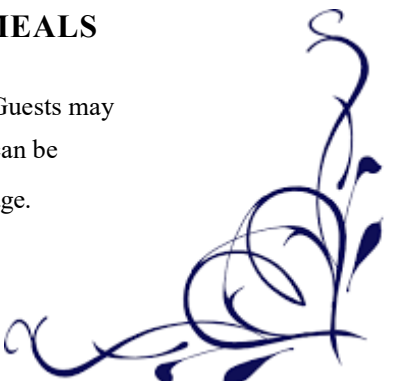
Ten days prior to the event the guaranteed attendance figure is due. This is critical in determining adequate food for your guests. As well as solidifying your accommodations. Final payment based on the minimum guaranteed attendance figure and menu selection, is due at this time in the form of credit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

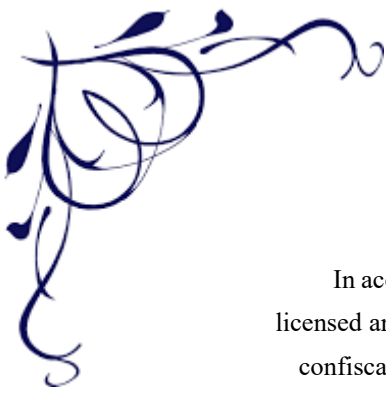
DEPOSIT

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 10 years of age. Vendor meals can be provided that would consist of Chosen 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.

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 can not be held responsible for any items left behind. No items may be Attached to the ceilings or walls.

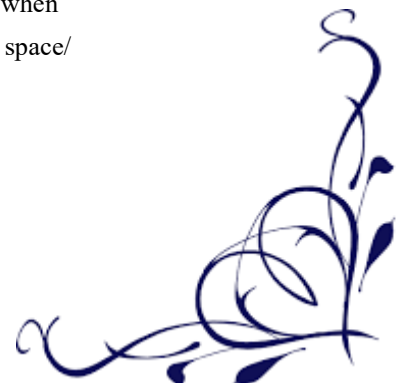
PHOTOGRAPHS

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.

REHEARSAL DINNER

Orchard Ridge Country Club is happy to accommodate rehearsal dinners dependent up on the availability of space. We offer a special rate for rehearsal dinners when having your wedding with us. We also offer special meals for your event. The space/room will be confirmed no later than two weeks prior to the wedding date.





Sweet & Simple Package

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

HORS D'OEUVRES Choose two

Spinach Artichoke Dip I Meatballs with choice of Sauce I
Spring Rolls I Fruit Kabobs I Assorted Cheese Tray I
Seasonal Sliced Fruit I Tuscan Pepper Bruschetta

STARTER choose one

Soup

Chicken with Wild Rice I Beef Vegetable I Italian Wedding
Cream of Potato I Broccoli Cheddar I Corn Chowder

Salad

Garden Salad

Spring Mix, Tomatoes, Carrots, Cucumber and Croutons
Choice of Dressing

Classic Caesar

Crisp Romaine, Fresh Parmesan, Croutons
Drizzled with Caesar Dressing

Spinach Salad

Baby Spinach topped with crispy bacon, diced egg, red Onion and Feta cheese
Served with Balsamic and Raspberry Vinaigrette

STARCH SIDE choose one

Traditional Whipped Potatoes I Whipped Sweet Potatoes I Wild Rice Pilaf I
Roasted Garlic Whipped Potatoes I Scallop Potatoes I Italian Pasta I Ravioli

VEGETABLE choose one

Sauteed Broccolini I Brown Sugar Baby Carrots I Green Beans I
Roasted Green Beans I Roasted Summer Squash Medley I Sugar Snap Peas

ENTRÉE choose one

Marinated Flank Steak I Two Filet Medallions I Herb Roasted Pork Loin I Herb Chicken I
Boursin Chicken I Chicken Florentine I Blackened Mahi Mahi I
Black And Blue Salmon Filet I Rigatoni I Portobella Steak

ADD DUO PLATE FOR ADDITIONAL \$5 PER PERSON

Unlimited Coffee, Tea, Water & Soda

\$40 PER PERSON PLATED
OR
\$48 PER PERSON - TWO ENTRÉE BUFFET

All prices are subject to 22% service charge

Menus and Pricing are subject to change





Classic Package

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

HORS D'OEUVRES choose three

Spinach Artichoke Dip | Meatballs with choice of Sauce |
Spring Rolls | Fruit Kabobs | Assorted Cheese Tray |
Seasonal Sliced Fruit | Tuscan Pepper Bruschetta |
Mushroom Caps Stuffed with Italian Sausage |
Chicken Teriyaki Skewers

Starter Choose one

Garden Salad

Spring Mix, Tomatoes, Carrots, Cucumber and Croutons
Choice of Dressing

Classic Caesar

Crisp Romaine, Fresh Parmesan, Croutons
Drizzled with Caesar Dressing

Spinach Salad

Baby Spinach topped with crispy bacon, diced egg, red Onion and Feta cheese
Served with Balsamic and Raspberry Vinaigrette

Soup

Chicken with Wild Rice | Beef Vegetable | Italian Wedding
Cream of Potato | Broccoli Cheddar | Corn Chowder
Choose both for additional \$3.00 per person

STARCH SIDE choose one

Traditional Whipped Potatoes | Whipped Sweet Potatoes | Wild Rice Pilaf |
Roasted Garlic Whipped Potatoes | Scallop Potatoes | Italian Pasta | Ravioli

VEGETABLE choose one

Sauteed Broccolini | Brown Sugar Baby Carrots | Green Beans |
Roasted Green Beans | Roasted Summer Squash Medley | Sugar Snap Peas

ENTRÉE choose one

Marinated Flank Steak | Two Filet Medallions | Herb Roasted Pork Loin | Herb Chicken |
Boursin Chicken | Chicken Florentine | Blackened Mahi Mahi |
Black And Blue Salmon Filet | Rigatoni | Portobella Steak

ADD DUO PLATE FOR ADDITIONAL \$5 PER PERSON

Unlimited Coffee, Tea, Water & Soda
Four Hours of
Domestic Beer & House Wine

\$58 PER PERSON PLATED
OR
\$66 PER PERSON - TWO ENTRÉE BUFFET

All prices are subject to 22% service charge

Menus and Pricing are subject to change





Elegant Package

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

This Package includes items from the Sweet & Simple and Classic Packages

HORS D'OEUVRES choose four

Mushroom Caps stuffed with Sausage I Chicken Teriyaki Skewers I
Spanakopita I Raspberry Brie Phyllo Cups I Coconut Shrimp

STARTER choose one

Soup

Corn Chowder I Chili I Tomato Basil

Salad

Garden Salad

Spring Mix, Tomatoes, Carrots, Cucumber and Croutons
Choice of Dressing

Classic Caesar

Crisp Romaine, Fresh Parmesan, Croutons
Drizzled with Caesar Dressing

Spinach Salad

Baby Spinach topped with crispy bacon, diced egg, red Onion and Feta cheese
Served with Balsamic and Raspberry Vinaigrette

STARCH SIDE choose one

Roasted Red Potato I Parmesan Risotto I Roasted Red Potatoes I
Roasted Tri-Color Potatoes I Italian Pasta I Ravioli

VEGETABLE choose one

Whole Green Bean with Bacon I Grilled Asparagus Spears I Roasted Broccoli I Sugar snap Peas

ENTRÉE choose one

Blackened Salmon served with Dill Sauce
Prime Rib served with au jus and cream horsey sauce
Grilled Ribeye served with truffled demi glaze
Chicken Vesuvio served with white wine garlic herb sauce
Creamy Chicken Florentine serve with creamy garlic sauce

ADD DUO PLATE FOR ADDITIONAL \$5 PER PERSON

Unlimited Coffee, Tea, Water & Soda
Four Hours of Domestic Beer, Import Beer, House Wine & House liquor

\$68 PER PERSON PLATED
OR
\$74 PER PERSON - TWO ENTRÉE BUFFET

All prices are subject to 22% service charge

Menus and Pricing are subject to change





Timeless Package

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

This Package includes items from the Sweet & Simple and Classic Packages

HORS D'OEUVRES choose five

Mushroom Caps stuffed with Sausage | Chicken Teriyaki Skewers |
Spanakopita | Raspberry Brie Phyllo Cups | Coconut Shrimp | Salmon Rosettes |
Shrimp Cocktail | Bacon Wrapped Scallops

STARTER choose one

Soup

Corn Chowder | Chili | Tomato Basil

Salad

Garden Salad

Spring Mix, Tomatoes, Carrots, Cucumber and Croutons
House Dressing

Classic Caesar

Crisp Romaine, Fresh Parmesan, Croutons
Drizzled with Caesar Dressing

Spinach Salad

Baby Spinach topped with crispy bacon, diced egg, red Onion and Feta cheese
Served with Balsamic and Raspberry Vinaigrette

STARCH SIDE choose one

Roasted Red Potato | Parmesan Risotto | Roasted Red Potatoes |
Roasted Tri-Color Potatoes | Baked Potato | Italian Pasta | Ravioli

VEGETABLE choose one

Whole Green Bean with Bacon | Grilled Asparagus Spears | Roasted Broccoli

ENTRÉE choose one


Blackened Salmon served with Dill Sauce
Prime Rib served with au jus and cream horsey sauce
Grilled Ribeye served with truffled demi glaze
Filet Mignon served with demi-glace and red wine sauce
Chicken Vesuvio served with white wine garlic herb sauce
Creamy Chicken Florentine serve with creamy garlic sauce
Seared Mahi served with lobster cream sauce

ADD DUO PLATE FOR ADDITIONAL \$5 PER PERSON

Unlimited Coffee, Tea, Water & Soda
Four Hours of Bar Service
Domestic Beer, Import Beer, House Wine, House liquor & Call Liquor

\$80 PER PERSON PLATED
OR
\$88 PER PERSON - TWO ENTRÉE BUFFET

All prices are subject to 22% service charge
Menus and Pricing are subject to change





Kids Meals

Ages 10 to 4

\$12.95 or 10% off Adult Meal

Ages 3 and under are complimentary

Entrée choose one

Pasta with Marinara Sauce

Pasta with Butter

Hamburger or Cheese Burger with French Fries

Chicken Tenders with Tater Tots

Mac and Cheese

All meals comes with Applesauce

NOTES





Sweets & Snacks

MINI PASTRIES

Tiramisu | Apple Pie Tartlets | Eclairs

Lemon Squares | Assorted Cheesecakes | Cannoli Cup | Caramel Brownies

50 pieces, one option per tray

\$250

Hand Dipped Milk Chocolate Covered Strawberries

\$2.50 per piece

Decadent Donut Station

Assortment of donuts

\$100 per tray 50 pieces

Late Night Snacks

Mini Trays

Choice of 3

BBQ Pork Slider-1

Buffalo Chicken Slider-1

Burger Slider-1

Mini Taquitos-3

Chicken Tenders-2

Soft Pretzel-2

\$7.00 per person

All prices are subject to 22% service charge
Menus and Pricing are subject to change

