

The Back Nine | Catering

*Oak Hills Golf Course Food & Catering
10360 S. Howell Avenue | Oak Creek, WI 53154
Phone 414.762.9994 | Fax: 414.762.0289*

Established in 1966, Oak Hills Golf Course is one of the Milwaukee area's finest public golf courses. The nine-hole course offers a challenging golfing experience at an affordable rate. Likewise, amenities including a 250-yard driving range and a practice putting green are excellent forums to prepare for any outing. After the game, enjoy food and drinks at the main bar, in the dining room or, weather permitting, on the upper deck.

Oak Hills also has a variety of spaces both inside and outside allowing us to meet the specific needs of your function. Formal or informal, business or social, large or small – we are ready to make your event a success. Our experienced staff has arranged rehearsal dinners, smaller wedding receptions, business meetings, reunions, bridal/baby showers, cocktail parties, birthday celebrations, and of course, corporate and social golf outings!

We are confident that our golf course and restaurant will be the ideal setting for your function – and we are eager to help you plan a successful party. We have put together this catering package to assist you in the planning process (*prices are subject to change*). Also, our staff is proud of its flexibility and ability to provide a wide range of food and beverage services to meet your unique needs, so please – if your special request is not listed, do not hesitate to ask!

Step one in planning your event is to determine which type of function you will be hosting. We have identified three basic categories to guide you:

COCKTAIL PARTY

Appetizer platters are the best for this type of party. Your guests will be treated to a wide variety of finger foods. Any location at Oak Hills is suited for hosting this type of gathering.

BUFFET STYLE DINNER OR LUNCHEON PARTY

A variety of buffet style menu options are available to meet the needs of your event – formal or casual.

TAKE-OUT

Take-out catering is designed for any occasion, business or social alike. All menu options are available for take-out.

SPECIAL EVENT SPACES

There is a \$300 facility charge for all on-site caterings. It is our policy that no outside food or beverage, with the exception of a cake, can be brought in for any special events. Your \$300 deposit will be applied to your food bill. In addition to the facility charge, there will be a \$25 non-refundable clean-up fee for all events.

The Downstairs Dining Room

Located on the main floor of the clubhouse, this area is complete with a fireplace, is handicap accessible, and perfect for small, intimate dining settings. The room comfortably seats 30-35 guests for a buffet-style dinner or luncheon.

The Upper Deck

The Upper Deck is a seasonal room suited for larger groups or groups that want more privacy. With its own bar, pool table and view of the golf course, the Upper Deck is the ideal warm-weather location for your special event. The deck can comfortably seat 60 people, but can accommodate up to 100 guests for less-formal cocktail parties and casual buffet-style events.

Outside on the Golf Course

Special considerations for outdoor events are available – just tell us your ideas and we can work together to setup your perfect event!



BEVERAGE SERVICES

The beverage service options available for your *on-site* special event include the following:

Open Bar

A full bar is available to the guests. The staff records and serves all drinks and then presents a single final tab to the host/s at the end of the function.

Drink Tickets

This option is similar to the open bar, but it limits the number of drinks sponsored by the host/s. A designated number of tickets are given to the host/s to distribute. The staff collects a ticket for each drink ordered by the guests. The drink ordered is then put on the final bill for the host/s. After a guest uses his/her tickets they are then responsible for the cost of their beverage.

Party Barrels

While we do not sell party barrels specifically for special events, we can provide you with “party barrel” pricing. We will charge you according to barrel size, but provide you with pitchers of beer that equal the amount of your desired barrel size. Please ask your coordinator for more details.

Cash Bar

A full bar is available to the guests, and the guests are responsible for the costs of all of their beverages.

Private Bar Services

We can provide you with a private bar and dedicated bartender for most special occasions. A fee of \$50 is charged for the first 4 hours of service, and an additional \$10/hour will be charged for any additional time after 4 hours.

APPETIZERS

Appetizers are available in two formats: by the dozen or in servings. All appetizers served by the dozen have a minimum of 2 dozen to place an order. Appetizers sold by servings are ordered in the following sizes: small (serves 10-15 people), medium (serves 20-25 people) or large servings (serves 30-35 people).

Pick of the Links

Deep fried chicken wings tossed in your choice of sweet BBQ or Cajun spice blend, served with a Wisconsin Blue Cheese dressing & freshly cut celery sticks.
\$7.00 per dozen (minimum 2 dozen to order)

Kick up the heat

Lightly smoked diced white chicken breast mixed with a cheddar and pepper jack cheese blend layered on flour tortillas and then grilled to a perfect golden brown. Accompanied by fresh tomato salsa.

\$14.00 per dozen (minimum 2 dozen to order)
\$12.00 per dozen – cheese only (minimum 2 dozen to order)

Jim's Match Play

Portabella mushroom caps stuffed with a creamy shrimp and lobster mixture, topped with cheese and broiled to perfection.

\$15.00 per dozen (minimum 2 dozen to order)

Round Bacon Wrapped Water Chestnuts

Mouth-watering bacon and water chestnut appetizer covered with a savory sauce and baked.
\$7.00 per dozen (minimum 2 dozen to order)

Ole in the Fairway

A cold taco dip layered with lettuce, tomato and black olives. Served with tortilla chips.
\$25.00small | \$30.00 medium | \$35.00 large

Sounds Like Frog Hair

Grilled Chicken Breast pieces with artichoke hearts On a herb cream cheese baguette, than topped with different cheeses

\$25.00small | \$30.00 medium | \$35.00 large

Deviled Birdies

Sweet and tangy deviled eggs sure to please a crowd.
\$25.00 small (24 count) | \$35.00 medium (48 count) | \$45.00 large (72 count)

No Bogey Here

Fresh crab, shrimp and lobster combined with an herbed cream cheese mixture and a tangy sauce to make a delightful dip. Includes gourmet rice crackers.
\$30.00 small | \$35.00 medium | \$45.00 large

Back Nine Nibblers

Pinwheels - made with your choice of meat (smoked turkey, Italian beef, smoked ham) rolled with an herb cream cheese in a flour tortilla.

\$25.00 small | \$35.00 medium | \$45.00 large



Follow Through for some Spinach and Artichoke Dip

A blend of herbs and spinach with artichoke hearts and chives served up with Baguettes
\$25.00 small | \$35.00 medium | \$45.00 large

Gourmet Chips 'in Dip

Homemade French onion dip w/ garlic or homemade smoked chipotle served with kettle chips.
\$15.00 small | \$25.00 medium | \$35.00 large

Green

Homemade guacamole served with our own flour and corn tortilla chips.
\$20.00 small | \$30.00 medium | \$40.00 large

Fairway Fruit Tray

Seasonal fruit assortment including watermelon, cantaloupe, strawberries, grapes, honeydew melon, blackberries and blueberries served cool & fresh.
\$25.00 small | \$35.00 medium | \$45.00 large
Seasonal item – prices vary with the season

Duffer's Delight

A variety of cheeses complemented with an olive assortment and gourmet crackers.
\$30.00 small | \$40.00 medium | \$50.00 large

Not just greens, Veggie Tray

A variety of fresh vegetables served up with a great dilly dip
\$30.00 small | \$40.00 medium | \$50.00 large

Out of Bounds

Delicious meats paired with cheese and olives served with baguette breads.
\$35.00 small | \$45.00 medium | \$55.00 large

Snack Shack

Petite croissants filled with choice of ham salad, chicken walnut salad, or dilled crab salad.
\$30.00 small | \$50.00 medium | \$70.00 large

Jan's Course

Mini-Sandwiches – Ham, Roast Beef & Turkey. Served on gourmet dinner rolls with lettuce, tomato and cheese.
\$35.00 small | \$50.00 medium | \$70.00 large

COLD SALADS

Fresh tossed salads, each with homemade dressing! All salads are sold by the pound with a minimum 5lb purchase to order.

Garden Salad

Crisp, green leaf lettuce tossed with Roma tomatoes, shredded carrots, sliced cucumber, chopped scallion and your choice of homemade dressing.
\$4.00 pound (minimum 5lb)

Antipasto

Pepperoncinis, Asiago cheese, celery, artichoke hearts, tomatoes, onion, green peppers and olives tossed in a light blend of oil, vinegar, fresh garlic and select herbs.
\$6.00 pound (minimum 5lb)

Dill Potato Salad

Hybrid potatoes, giving the perfect blend of Yukon gold and baby reds, are blended with scallions, dill, onion and hardboiled eggs and served in a sweet & creamy horseradish sauce.
\$4.00 pound (minimum 5lb)

American Potato Salad

Hybrid potatoes, chopped pickles and onions, and hardboiled eggs tossed in a perfect blend of mustard, vinegar and seasonings.
\$4.00 pound (minimum 5lb)

Seafood Salad

Lobster, crab, and shrimp chopped and tossed with celery and pasta combined with a light & tangy seafood sauce.
\$7.00 pound (minimum 5lb)

Marinated Vegetable Salad

Fresh cauliflower, celery, broccoli, carrots, and purple onions marinated in a unique blend of oil, vinegar and herbs – then tossed with artichoke hearts in a creamy sweet dill dressing.
\$6.00 pound (minimum 5lb)

Creamy Cucumber Salad

Fresh cucumbers sliced and tossed with finely chopped onion served in a creamy sour-cream dill sauce.
\$5.00 pound (minimum 5lb)

Greek Salad

Fresh tomatoes, green peppers, Kalamata olives and Vidalia onions tossed with Feta cheese and lightly seasoned oil.
\$6.00 pound (minimum 5lb)

Tortellini Salad

Tri-colored cheese-filled tortellini combined with green pepper, black olives and Asiago cheese topped with a flavorful vinegar and oil blend.
\$7.00 pound (minimum 5lb)



Bow Tie Pasta Salad

Bow Tie pasta served with green peppers, olives and tomatoes tossed in a French-dressing based dill sauce.

\$5.00 pound (minimum 5lb)

HOT SIDE DISHES

Hot German Potato Salad

Hybrid potatoes, hardboiled eggs, onion and bacon topped with a hot sweet/sour bacon dressing.

\$6.00 pound (minimum 5lb)

Mashed Potatoes

Traditional mashed potatoes served lightly buttered.

\$3.00 pound (minimum 5lb)

Garlic Redskin Mashed Potatoes

Redskin potatoes mashed with the skin-on and blended with fresh garlic.

\$4.00 pound (minimum 5lb)

Rosemary Baked Redskin Potatoes

Redskin potatoes chopped and oven-browned tossed lightly in rosemary and garlic.

\$4.00 pound (minimum 5lb)

Oven-Browned Potatoes with Green Peppers, Mushrooms and Onions

Enjoy the classic oven-browned redskins above? Add some green peppers, mushrooms and onions to enhance the flavor!

\$5.00 pound (minimum 5lb)

Cheddar Cheese Potatoes with Sour Cream and Chives

Shredded potatoes baked in a creamy sour cream and chive cheese mixture topped with homemade seasoned bread topping.

\$5.00 pound (minimum 5lb)

Green Bean Almandine

Roasted almonds add the perfect crunch to this fresh green bean bake topped with light buttery sauce.

\$6.00 pound (minimum 5lb)

Buttered Corn

Juicy corn topped in a buttery sauce – need we say more?

\$4.00 pound (minimum 5lb)

Glazed Baby Carrots

Baby carrots served warm with a sweet brown sugar glaze.

\$4.00 pound (minimum 5lb)

Brussels Sprouts

Delicious Brussels sprouts served in a lemon garlic butter sauce.

\$5.00 pound (minimum 5lb)



ENTREES

All entrees are sold by the pound with a minimum 5lb purchase to order.

Baked Ham

Lean Baked Ham in with a sweet glaze

\$7.00 pound

Corned Beef

Lean Corned Beef slowly roasted in pickling spices

\$8.00 pound

Turkey and Gravy

Roasted Turkey Breast Sliced to your perfection and baked in our own gravy

\$7.00 pound

Italian Beef

Sliced Beef in a herb au jus

\$9.00 pound

Beef and Gravy

Sliced Beef in a homemade Gravy

\$9.00 pound

BBQ Shredded Pork or Beef

The meats are smoked right here on the premises and then added in our own BBQ Sauce

\$9.00 pound

Italian Meatballs and Marinara Sauce

Cocktail Meatballs in a herb red sauce with chunks of tomato

\$7.00 pound

Swedish Meatballs in Our Own Special Sauce

Cocktail Meatballs in beef gravy with a hint of sour cream and garlic

\$7.00 pound

Sweet & Sour Meatballs

Meatballs cooked slowly in a sweet and sour sauce

\$7.00 pound

DESSERTS

Ask about our dessert options - we offer many different options and varieties!

Location

Dining Room Upper Deck Entire Clubhouse Golf Course – details _____

Type of Event

Cocktail Reception Buffet Dinner/Luncheon Full-Service Dinner/Luncheon Take-Out

Equipment/Linen Rental

Yes, I will have equipment rental requirements: _____

Yes, I will have linen rental requirements: _____

Guaranteed Guest Count

Preliminary count:	Notes:	Date:
Final Count:	Notes:	Date:

Payments Detail

Deposit Amount:	Payment Notes:	Date:
Payment Amount:	Notes:	Date:
Payment Amount:	Notes:	Date:
Payment Amount:	Notes:	Date:
Payment Amount:	Notes:	Date:
Payment Amount:	Notes:	Date:

I have fully read and understand this catering contract, and I agree to abide by all policies and requirements therein.

Customer Signature & Date _____

Back Nine/Oak Hills Representative _____

