



OSHKOSH
COUNTRY CLUB

CONGRATULATIONS

DEAR GUEST,

Congrats on your engagement! We would be honored to have you join our family of “happily ever-after’s”.

At Oshkosh Country Club, we know how important your big day is. That’s why we make it our mission to make sure your day is exactly how you’ve always imagined it.

Please take a moment to look over our detailed wedding menu. You will find plenty of menu choices, complimented by our knowledgeable & attentive staff. Our professionals are committed to creating a successful event for you and your guests.

If you have any questions, please do not hesitate to contact us. We are very excited to make the big day, your perfect day. Welcome to Oshkosh Country Club.



THE WEDDING VENUE

THE GROUNDS

Oshkosh Country Club is a beautifully landscaped wedding venue located in Oshkosh, Wisconsin. This venue has a long history that began in 1899, then known as the Algoma Country Club. In the year 1917, it moved to its current location. Throughout the years there were various renovations that were completed and in 1976 a replacement clubhouse was built due to the original building burning down in a fire.

In 2017, Oshkosh Country Club changed ownership. A large renovation brought TJ's Highland Steakhouse to the area along with Executive Chef Michael England. In these natural settings, couples and their guests are able to enjoy expansive views of lush green land as well as an event center that has space for plenty of friends and family.

FACILITIES AND CAPACITY

The Oshkosh Country Club offers our guests and wedding party, with the capability to host both a ceremony and reception within the same location, is unparalleled. Wedding celebrations are held in the newly constructed OCC Event Center. With the capability to host 275 guests, the space offers customizable options based on the needs of your special day. Window lined walls make for breath taking views of the well manicured golf course. The structure length skylight offers gorgeous natural light throughout, and the two espresso-stained bars complete with gold finishes add an additional touch of elegance. This gorgeous space creates the perfect canvas for couples to host the wedding of their dreams. In addition, the renovated women's locker room offers the perfect spot for the bridal party to get ready.

SERVICES OFFERED

Oshkosh Country Club can host engagement parties and rehearsal dinners within TJ's Highland Steakhouse. Hole 18 has a picturesque water fountain within the adjacent pond for all wedding ceremonies. Wedding party guests are welcome to enjoy a round of golf at a discounted rate. Inquire for pricing. All wedding receptions are held year-round within the event center.

CUISINE

Oshkosh Country Club offers in-house catering for all wedding events and pre-wedding festivities. Everything on our menu is created from scratch by our culinary team under the direction of Chef Michael England. Chef England is a celebrated figure in food circles and boasts extensive culinary experience. Previously, he spent ten years as the Executive Chef at The Palm Restaurant in New York City and five years as Executive Chef at The Palm Restaurant in Atlantic City, New Jersey. He is also a recipient of the President's Award from the American Culinary Federation.

VENUE



*“together is a beautiful
place to be”*

THE GROUNDS



“happily ever after starts here”



ENHANCEMENTS

wedding day fare



SUITE SIPS

mimosas | champagne \$10 bottle

fresh squeezed orange juice | \$6 gallon

coffee | \$3pp

ADD-ONS PER REQUEST

SUITE EATS

fresh fruit sliced | \$5pp

hummus + pita chips | \$3pp

domestic/imported cheese and sausage board | \$8pp

hoagie tray & chips | \$10pp

yogurt parfait with berries and granola | \$4pp





DINNER

PLATED TO PLEASE

Guests will enjoy an exclusive taste of balanced culinary creativity. Each dish is carefully executed, from farmer to fisherman, all will be delighted.

“

*People who love to eat are always
the best people*

”

JULIA CHILD

THE RECEPTION

Gold - \$75pp

linens, napkins, tables, chairs, two butler passed hors d'oeuvres, avanti dinner rolls and butter, choice of 1 salad or soup, choice of 2 entrees, 1 kids' option, two vegetable options. Non-alcoholic drinks (fountain soda). Upgrade for \$12.00 pp to include tap beer, and house wine.

PLATINUM - \$125pp

linens, napkins, tables, chairs, 1 stationary platter, 3 butler passed hors d'oeuvres, avanti dinner rolls and butter, choice of 2 salads or soup, choice of 3 entrees + 1 kids option, three vegetable options. Non-alcoholic drinks (fountain soda), tap beer, house wine and call bar.

DIAMOND - \$150pp

linens, napkins, tables, chairs, 2 stationary platters 5 butler passed hors d'oeuvres. avanti dinner rolls and butter, choice of 2 salads or soup, choice of 4 entrees + 2 kid' s option, choice of three vegetable options. Non- alcoholic drinks (fountain soda, domestic tap beer, house wine, 2 speciality cocktails and premium bar.

♦ Bride & Groom tasting included in each package ♦

food + beverage prices are subject to 22% service charge + prevailing Wisconsin sales tax

PLATED DINNERS | first course

SALAD

CAESAR SALAD

crisp romaine | parmigiano-reggiano | croutons | caesar dressing

HEIRLOOM TOMATO "CAPRESE SALAD"

heirloom tomato | house-made mozzarella | basil oil | balsamic reduction

HOUSE SALAD

field greens | cucumbers | carrots | cherry tomato | radish | balsamic vinaigrette

HARVEST SALAD

field greens | raisins | goat cheese | candied walnuts | raspberry vinaigrette

HIGHLAND WEDGE | +\$2pp

iceberg | bleu cheese | bacon | chives | spiced pecans | cherry tomato | frizzled onions

SOUP

ITALIAN WEDDING

escarole | parmesan-reggiano | meatballs | acini di pepe

LOBSTER BISQUE | + \$2pp

sweet cold-water lobster | cognac crème fraîche

CRAB AND CORN CHOWDER | + \$2pp

crab | sweet corn | smoked bacon | chips

TRUFFLE AND WILD MUSHROOM

shitake | crimini | oyster | truffle oil

ROASTED TOMATO BASIL

oven roasted tomato | fresh basil | grilled cheese crouton

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PLATED DINNERS | entree choices

Gold choose 2 | Platinum choose 3 | Diamond choose 4

CHICKEN

CHICKEN PARM

muenster cheese | parmesan-reggiano | marinara

CHICKEN SALTIMBOCCA

prosciutto | fried sage | house-made mozzarella

1/2 ROASTED CHICKEN

organic chicken | truffle and garlic marinated | pan jus

STUFFED CHICKEN BOURSIN

garlic & herbed cheese | spinach | white wine garlic sauce

SEAFOOD

CEDAR PLANK SALMON

cedar plank smoked | crab & tomato cream sauce

FLORENTINE STUFFED FLOUNDER

artichokes | spinach | lemon buerre blanc

"BIG DON" CRAB CAKES (+\$5pp)

two jumbo lump crabcakes | cajun lobster sauce

LOBSTER RAVIOLI

house-made | ricotta cheese | sherry saffron butter sauce

VEGETARIAN

PEPERONATA PASTA

chickpea pasta | eggplant | zucchini | tomato | roasted red peppers | garlic

CHILIE RELLENO

vegan stuffed pepper | salsa roja

BUTTERNUT SQUASH RAVIOLI

walnuts | sauteed kale | sage | white wine garlic sauce

BEEF

SMOKED PRIME RIB

12oz. prime rib | au jus | horseradish cream sauce

FILET MIGNON

6oz center cut filet | béarnaise sauce

BRAISED SHORT RIB

boneless short rib | root vegetables | hoisin demi-glace

WAGYU ZABUTON

6oz. snake river farms wagyu | japanese yakiniku sauce

PORK

SMOKED BURNT ENDS

house smoked pork belly ends

KUROBUTA PORK CHOP

sous-vide | sauteed vinegar peppers | sliced potatoes

HERB CRUSTED STUFFED PORK LOIN

herbes de provence | dijon mustard | pan jus

BRASIED PORK SHANK

cannellini beans | simmered greens | pan jus

CHILDREN'S MENU

CHICKEN PARM

choice of side pasta, ff or chefs veggie choice

PETITE FILET

choice of ff or chefs veggie choice

CHICKEN TENDERS

choice of ff or chefs veggie choice

WISCONSIN MAC & CHEESE

wisconsin cheeses - cavatappi pasta

PLATED DINNERS | side choices

Gold choose 2 | Platinum choose 3 | Diamond choose 3

VEGETABLE AND STARCH

ROASTED CAULIFLOWER

CHARRED BROCCOLINI

LOBSTER CREAM CORN (+\$2pp)

MAPLE GLAZE BRUSSEL SPROUTS

GRILLED ASPARAGUS

BABY GLAZED CARROTS

SAUTEED WILD MUSHROOM

ZUCCHINI SQUASH MEDLEY

HIGHLANDS CREAM SPINACH WITH BACON

SZECHUAN GREEN BEANS

WILD MUSHROOMS

BABY RED SMASHED POTATO

PROPER MASHED POTATO

THREE CHEESE POTATO AU GRATIN

WAGYU TALLOW ROASTED FINGERLINGS ROASTED

MAPLE SWEET POTATO

- food and beverage are subject to a 22% service charge + prevailing wisconsin sales tax -

THE RECEPTION

TANTALLON | \$60pp

linens, napkins, tables, chairs, avanti dinner rolls and butter choice of 1 salad , choice of 2 entrees, + 1 kid's option and 2 vegetable options. Non-alcoholic drinks (fountain soda). Upgrade for \$12.00 pp to include tap beer, and house wine.

ST. ANDREWS | \$80pp

linens, napkins, tables, chairs, avanti dinner rolls and butter, choice of 1 salad, choice of 3 entrees + 1 kid's option, 2 vegetable options. Non-alcoholic drinks (fountain soda). Upgrade for \$12.00 pp to include tap beer, and house wine

QUEEN ELIZABETH - \$100pp

linens, napkins, tables, chairs, 1 stationary platters 2 butler passed hors d'oeuvres. Avanti dinner rolls and butter, choice of 2 salads, choice of 4 entrees + 2 kid's option, choice of 3 vegetable options. Non- alcoholic drinks (fountain soda), domestic tap beer, house wine and call bar.

KING JAMES - \$125pp

linens, napkins, tables, chairs, 2 stationary platters 4 butler passed hors d'oeuvres. Avanti dinner rolls and butter, choice of 2 salads, choice of 1 enhancement carving station + 4 entrees + 2 kid's option, choice of 3 vegetable options. Non-alcoholic drinks (fountain soda), domestic tap beer, house wine and call bar.

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BUFFET | salad | soup choices

Tantallon choose 1 | St. Andrews choose 1 | Queen Elizabeth choose 2 | King James choose 2

SALAD

CAESAR

romaine hearts | parmesan-reggiano | croutons | anchovy aioli

HEIRLOOM TOMATO "CAPRESE SALAD"

heirloom grape tomatoes | mozzarella pearls | basil oil | balsamic glaze

HOUSE SALAD

field greens | cucumbers | carrots | cherry tomato | radish | choice of 2 dressings

HARVEST SALAD

field greens | raisins | goat cheese | candied walnuts | raspberry vinaigrette

GREEK SALAD

romaine | kalamata olive | red & green peppers | tomatoes | cucumbers | red onions | feta cheese

SOUP

ITALIAN WEDDING

escarole | parmesan-reggiano | meatballs | acini di pepe

LOBSTER BISQUE | +\$2pp

sweet cold-water lobster | cognac crème fraîche

CRAB AND CORN CHOWDER | +\$2pp

crab | sweet corn | smoked bacon | chips

TRUFFLE AND WILD MUSHROOM

shitake | crimini | oyster | truffle oil

ROASTED TOMATO BASIL

oven roasted tomato | fresh basil | grilled cheese crouton

BUFFET | entree choices

Tantallon choose 2 | St. Andrews choose 3 | Queen Elizabeth choose 4 | King James choose 4

THE MEATS

SMOKED PRIME RIB

house smoked | au jus | horseradish cream sauce

KOREAN BBQ "GALBI" SHORT RIB

sous vide |jasmin rice

GRILLED FLANK STEAK

green tomato chimichurri | grilled balsamic radicchio

GRILLED STEAK KABOBS

grilled marinated sirloin | pepper | onion | cherry tomato | mushroom

PORK TENDERLOIN

garlic and herbed stuffed | wa m autumn applesauce | pan jus

LAMB SHAWARMA

slow cooked boneless lamb shoulder | flatb eads | dill yogurt sauce | cucumbers

PASTA

TORTELLINI

cheese filled tortellini | choice of marinara | alf edo | pesto cream sauce

LASAGNA

layers of italian sausage | ricotta | mozzarella | marinara sauce | topped with parmigiano-reggiano

CHEF'S FAMOUS PENNE ALLA VODKA

fresh penne pasta | english peas | prosciutto | vodka cream sauce

RIGATONI & MEATBALLS

fresh rigatoni | wagyu & kurobuto meatballs | marinara

CHICKEN

CHICKEN PARM

muenster cheese | parmesan-reggiano | marinara

CHICKEN SALTIMBOCCA

prosciutto | fried sage | house-made mozzarella

CHICKEN FRESCO

california sauterne and meyer lemon velouté

GENERAL TSO'S CHICKEN

tempura chicken with fresh broccoli crowns | classic general tso's sweet & spicy sauce | vegetable fried rice

SEAFOOD

SHRIMP SCAMPI

sauteed shrimp | lemon parsley garlic sauce |jasmin rice

STUFFED FLOUNDER

jumbo lump crab | nantua sauce

HORSERADISH POTATO ENCRUSTED SALMON

smoked tomato beurre blanc

GRILLED MAHI MAHI

caponata relish | lemons

CHILDREN'S MENU

BRATS & DOGS

johnsonville brats and hot dogs | french fries

PASTA & MEATBALLS

marinara | beef meatballs

CHICKEN TENDERS

french fries or chefs veggie choice

WISCONSIN MAC & CHEESE

Wisconsin Cheeses - House-Made Pasta | chefs veggies

BUFFET | side choices

VEGETABLE AND POTATO

Tantallon choose 2 | St. Andrews choose 2 | Queen Elizabeth choose 3 | King James choose 3

STARCH

GARLIC SMASHED POTATOES

PROPER MASHED POTATOES

THREE CHEESE POTATO AU GRATIN

TALLOW ROASTED FINGERLINGS

DIRTY RICE

VEGETABLE FRIED RICE

HOUSEMADE GARLIC PARMESAN GNOCCHI

POTATO PANCAKE - SOUR CREAM & APPLESAUCE

RICE PILAF

VEGETABLE

ROASTED CAULIFLOWER

ZUCCHINI SQUASH MEDLEY

CHARRED BROCCOLINI & GARLIC CIDER GLAZED

BABY CARROTS

ROOT VEGETABLE HASH

OVEN ROASTED VEGETABLE MEDLEY

GRILLED ASPARAGUS

BROCCOLI

GREEN BEAN CASSEROLE

ASIAN STIR-FRY

- Prices are subject to change without notice -

Cocktail Hour

SMALL BITES, BIG IMPRESSIONS

Our culinary artists will surprise and delight you & your guests with creative passed small bites & signature displayed stations. A menu that is visually tantalizing & a delight to the palate, your signature cocktail hour will set the tone for your evening.

“

*Laughter is brightest in the
place where the food is.*

”

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COCKTAIL HOUR | displayed

Platinum choose 1 | Diamond choose 2

Queen Elizabeth choose 1 | King James choose 2

FARMERS MARKET | \$8

crudite + grilled seasonal vegetables with
assorted dips + housemade chips

CIAO BELLA ITALIA | \$12pp

penne pasta alla vodka + bruschetta +
toasted crostini + balsamic glaze fried
calamari + marinara + shaved parmesan

WISCONSIN CHEESE & SAUSAGE BOARD | \$8pp

gourmet cheese display + seasonal fruits +
flatbreads + crackers + honey

AMERICAN DREAM | \$12pp

gourmet popcorn + mini burger + fried
chicken sliders + mac n' cheese + assorted
condiments

MEDITERRANEAN | \$8pp

eggplant tapenade + hummus + marinated
olives + mushrooms + artichokes + toasted
pita points + evoo + shaved parmesan



ENHANCEMENTS | cocktail hour

TAQUERIA | \$12 pp

grilled flank steak + shredded chicken + mahi-mahi,
soft corn tortillas + avocado + jalapeños + pico de
gallo + queso fresco + chipotle crema

BACON BAR | \$12 pp

applewood + turkey + duck + chocolate + pancetta +
mini b.l.t. sandwiches + waffles and bacon skew ,
bacon jam + crackers

TRATTORIA | \$10 pp

prosciutto + capicola + sopressata,
sicilian olives + buffalo mozzarella + peppers +
focaccia

CARVERY | \$21 pp | choose one

smoked pork belly with bourbon maple glaze | brioche
dry rub brisket with horseradish aioli | sliced sourdough
korean bbq duck breast with crisp wonton
smoked prime rib | horseradish aioli | au jus

PAD THAI | \$8 pp

chicken + shrimp
korean ramen + kim chi + bok choy,
vegetable dumplings + yuzu ponzu +
shitake mushrooms

RAW BAR | \$MKT

colossal crab meat + jumbo shrimp
seasonal selection of shucked oysters & clams
mignonette + cocktail + tabasco + lemon wedges +
fresh horseradish

MASHED & MAC BAR | \$10 pp

red smashed potatoes + chopped bacon + chopped
broccoli + sautéed onions + cheese + sour cream +
whipped butter + jalapenos + chives + cavatappi

SLIDER STATION | \$12 pp

philly cheesesteaks + mini cheeseburgers + hot dogs
served with assorted condiments + ny style street onions

ANTIPASTO BAR | \$10 pp

italian meats + cheeses + artichoke hearts, roasted red
peppers + fresh mozzarella + focaccia





Dessert

THE BERRY ON TOP

Made-from-scratch wedding cakes to delectable petit desserts, our pastry team will make your guests swoon.

“
Let's face it, a nice creamy chocolate cake does a lot for a lot of people; it does for me.
”

AUDREY HEPBURN

DESSERTS

included in each plated package
CHOICE OF:

LAYERED MASON JARS (choose 2)

strawberry cheesecake
apple crisp
brownie
tiramisu
blueberry crumble

OR

*WEDDING CUP CAKE BAR

assorted cupcakes with your selection of
flavors, ganache, fruit, candy, cookies, etc.

*gluten free, flourless or vegan options available please
note that we are NOT a gluten free environment



- food and beverage are subject to a 22% service charge + prevailing wisconsin sales tax -

ENHANCEMENTS | dessert



FLAMBE STATION | \$8 pp

choice of banana's foster or cherries jubilee served over vanilla ice cream

SUNDAE BAR & WAFFLE STATION | \$10

vanilla | chocolate | strawberry ice cream | chocolate syrup | rainbow sprinkles | nuts | crumbled oreo cookies | toasted almonds | fresh whipped cream

S'MORE S BAR | \$8 pp

graham crackers | marshmallows | hershey's chocolate bars | peanut butter cups | brownie bits | strawberry slices | marshmallow

CARNIVAL DREAMS | \$10 pp

funnel cake | fried oreos | cotton candy | popcorn | churros | shaved ice with assorted flavors

GRAND DESSERT TABLE | \$18 (choose 5)

mini assorted cheesecakes | tiramisu | lemon tart | macaroons | italian rum torte | mini cream puffs | cannolis | boston cream pie | mini cupcakes + donut holes | cake pops | brownies | assorted cookies | mousse cups | mini carrot cake

ENHANCEMENTS

late night snacks



TACO BAR | \$12 pp

chicken | ground beef | black beans | cilantro
tortillas | sour cream | queso | jack cheese | pico de
gallo | avocado smash

ALL - AMERICAN | \$12 pp

brats | hot dogs | burger sliders | chicken and
waffle cone | french fries | popcorn | pretzels | assorted
accompaniments

BREAKFAST | \$8 pp

scrambled eggs | bacon | breakfast sausage | french
toast | spinach & tomato frittata | hash browns

PIZZA | \$10 pp

marinara | pesto | olive oil | buffalo sauce |
bbq sauce | grilled chicken | pepperoni |
bacon | sausage | peppers | olives |
mushrooms | caramelized onions | hot peppers

BOARDWALK CANDY SHOPPE | \$8 pp

caramel corn | saltwater taffy | funnel cake | fresh fudge
| candy shoppe favorites

GRILLED CHEESE BAR | \$10 pp

tomato soup shooters | variety of breads | variety of
wisconsin's finest cheeses | pickled jalapeno | ham |
bacon | tomato | pesto | pickles | olive tapenade



Beverages

SPIRITS THAT SUIT

From crisp wines to lightly hopped beer, prosecco to signature cocktails, we have the beverages to complement your menu.

“

*Champagne is one of the
elegant extras in life.*

”

CHARLES DICKENS



WEDDING BEVERAGES

open bar - call bar \$35 per person | premium bar \$50 per person open

open beer & house wine \$12 per person | select two 1/4 barrels

cocktail hour : call bar \$10 per person | premium bar \$18 per person



SPIRITS | call bar

till vodka | bacardi | captain morgan | four roses bourbon |
korbel | bombay sapphire | sauza blanco tequila | famous
grouse scotch

BEER | call bar

miller lite | coors light | bud light | busch light | budweiser |
spotted cow | kaliber non-alcoholic

BEER KEGS

1/4 barrel: domestic \$125 | import \$225

1/2 barrel: domestic \$250 | import \$350

SPIRITS | premium bar

tito's vodka | grey goose | bacardi | captain morgan | malibu |
crown royal | jameson | jack daniels | korbel | southern comfort
| tanqueary | bombay sapphire | sauza blanco tequila | patron
| famous grouse scotch | bailey's irish cream

*subject to availability

CONTACT US

WE ARE HERE TO HELP

Feel free to contact to us with any questions or concerns while planning your special day.



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Events@
oshkoshcountryclub.com



oshkoshcc.com



