

The Oaks Course

11240 Brown Bridge Road Covington, GA. 30014

www.golfoaks.com

770-786-3801 ext. 13

678-446-2357 cell

Karen Presley, Hospitality

Karen@golfoaks.com

The Oaks Course is the perfect setting for any event. Our long history of providing an exceptional golf experience and southern hospitality is still our top priority.

Southern Hospitality Package

Sweet tea, Lemonade, Water

\$17.95 per person

7% sales tax and 18% service charge added to all menu prices

Two entrees, two side items, salad, choice of bread

*Baked or Southern Fried Chicken, Oven Roasted Turkey, Baked Ham,
Fried or Marinated Pork Chops, Country Fried Steak with assorted toppings,
Grilled Chicken Breast with assorted toppings
Tilapia or Fried Catfish Fillets*

Salads

Garden Salad, Cole Slaw, Potato Salad, Cucumber & Onions, Macaroni Salad

Side Items

*Baked Corn Casserole, Okra, Corn & Tomatoes, Hash brown Casserole, Cheese Grits,
White Rice w/southern style tomato gravy, Creamed Potatoes, Green Peas, Black-eyed
Peas, Sautéed Carrots, Broccoli and cauliflower, Traditional Macaroni & Cheese,
Green Beans or Fried Zucchini Squash*

Bread

Garlic Texas Toast, Southern Cornbread, Dinner Rolls, or Crispy Hush Puppies

Desserts

Apple, Peach, Blackberry Cobblers w/vanilla ice cream

Vegetarian Dishes

Substitute a vegetarian dish, additional charges may apply

Vegetarian Lasagna or Spaghetti, Spinach & Black Bean Pasta, Quinoa Bowl

The Oaks Course Menu

Tea, Lemonade, Water and Coffee

\$19.95 per person

7% sales tax and 18% service charge added to all menu prices

Two entrees', two premium sides, premium salad choice, choice of bread
Grilled Salmon, Roast Beef, Fried Shrimp, Hawaiian Chicken,
Apple Walnut Pork Roast

\$25.95 per person

7% sales tax and 18% service charge added to all menu prices

Two entrees', three premium sides, premium salad choice, choice of bread
Beef Medallions, Pork Tenderloin, Jumbo Shrimp Skewers,
Striped Bass

Premium Salads

Broccoli Salad, Loaded Garden Salad, Three Bean Salad, Carrot/Raisin Salad,
Pasta Salad

Premium Sides

Green Beans Almandine, Three Cheese Macaroni, Four colors Cauliflower,
Sautéed roasted peppers, eggplant and squash. Red roasted parmesan potatoes,
A gratin Potatoes, Rice Pilaf, Asparagus and Tomatoes

Bread

Dinner Yeast rolls, Assorted rolls, Garlic Texas Toast, Cornbread Muffins, Bread Sticks
or Hush Puppies

Desserts

Choice of two (2) cobblers,
Peach, Apple, Cherry, Blueberry or Blackberry w/vanilla ice cream

****\$1.00 per person additional to all menu prices****

Assorted Cakes, Assorted pies, Assorted Cheesecakes, Mini assorted desserts

The Oaks Course
11240 Brown Bridge Road, Covington, GA. 30014
www.golfoaks.com

770-786-3801 ext. 13
678-446-2357 cell

Karen Presley, Hospitality
Karen@golfoaks.com

The Oaks Course is the perfect venue to host any event. Our Champions Room has walls of windows overlooking the golf course with panoramic views of nature at its best. Our veranda adjacent to the Champions Room brings your mind back to a place in time where "Hospitality" is a way of life and not just an afterthought.

Venue/Room Rental

\$250 Monday thru Thursday--Three (3) hours

\$50 each additional hour

\$500 Friday thru Sunday--Four (4) hours

In-house catering (includes all china, glassware, silverware, chafing dishes)

\$700 Outside catering (includes table & chairs only)—Four (4) hours

Must provide current insurance and catering license

The rental includes the use of the Champions Room, use of the adjacent veranda, and Putters restaurant.

Linens/Napkins/Chair Covers and Sashes

\$100.00 white or black table linen and linen napkins only

\$150.00 if using both black and white linens and napkins only

\$4.00 per chair covers and sash white or black only

Pricing dependent upon availability and style of other colors

Decorations Package

We can customize the decorations for your event. Pricing is based on amount, fresh flowers or artificial items. It is always done on an individual basis. Refer to your contract for providing your individual decorations and any regulations that apply. Decorations brought in for your event have 45 minutes before and after for set up and removal of all decorations. All extra hours needed for decorations will be charged \$50.00 per hour to your invoice for each additional hour needed for setup and removal

Alcohol Pricing and Policy

Bartender

\$125.00 per bartender

The Oaks offers a full service bar with liquor, wine & beer. All alcohol shall be purchased from the Oaks Course. No outside alcohol permitted on the premises. Alcohol available by the glass, can or bottle dependent upon your needs.

Domestic Beer

\$3.00 per can

Bud Lite, Budweiser, Yuengling, Coors Lite, Michelob Ultra, Miller Light, Pabst Blue Ribbon

Specialty Beer

\$4.00 per can

Blue Moon, Sweetwater 420, Heineken

If you don't see the beer you like, we can order your brand for an additional price.

Wine

Wine available by the glass or bottle

Glass - \$6.25

Premium Bottle - starting at \$30.00 per bottle

House Wine - starting at \$20.00 per bottle

House Wines available readily, premium wines available by request.

Chardonnay, White Zinfandel, Pinot Grigio, Riesling, Moscato

Merlot, Cabernet Sauvignon, Pinot Noir

All rentals of the Champions Room must provide room deposit of \$250.00 or \$500.00 depending on event day and time. This is a non-refundable deposit. Contracts and deposits must be paid and signed before your date can be reserved.

Call Karen for availability, pricing and set an appointment for room viewing.