



Weddings

and they lived happily ever after...

oakknollgolf.org

3070 Highway 66 Ashland OR 97520

541.482.4311



Please allow me to introduce Oak Knoll Golf Course. Oak Knoll offers a unique indoor and outdoor space, providing an upscale ambiance for your wedding. You and your guests will be impressed by our breathtaking views which overlook our beautiful golf course landscape. Our team will provide unsurpassed service and irresistible cuisine. We are here to assist you with your special day from beginning to end. We host events of all sizes and types with packages that are affordable and 100% customizable. The only thing better than our event facilities and gorgeous setting is our attention to detail! We will go the extra mile to ensure your wedding is perfect from beginning to end.

Sincerely,

Your Oak Knoll Team

Wedding Package

All inclusive package for \$750

Venue

Half day use (6 Hours) of the Oak Knoll
Clubhouse and the Vista Ceremony site.

*Clubhouse does not include the Golf Shop.

*\$50 for each additional hour.

Chairs

Use of 100 padded metal chairs.

Tables

8 (8') Banquet tables.

*We recommend 8 chairs per banquet table for your reception.

Golf

Golf for 4 players with cart is included with your package.

*Must be used the week before your wedding or the week after.

Carts

Use of two carts to tour the facility for wedding photos

Important Notices

*Music turned down at 10:30 pm, music off at 11:00 pm.

*Facility is open to the public at all times.

*Decoration(s) must be cleaned up and may not be hung up using anything that would puncture or damage the surface of the clubhouse interior or exterior.

*Confetti must be natural except no rice as it is bad for our birdlife.



Reception Menu

*Food is symbolic of love
when words are inadequate...*

Rise & Shine

Morning Starters

Minimum Purchase Two Dozen

Granola Parfait

Per Person \$7

A delicious combination of layered granola, yogurt and fresh fruit served in a cup or buffet.

Continental

Per Person \$7

Assorted donuts and pastries with fresh seasonal fruit.

Birdie Burrito

Per Person \$8

Scrambled eggs, cheese, sausage, potatoes, bell peppers, onions, & salsa.

Pancake Breakfast

Per Person \$8

Fluffy pancakes, crisp bacon, sausage & scrambled eggs.

French Toast Breakfast

Per Person \$8

French toast, crisp bacon, sausage & scrambled eggs.

Biscuits & Gravy

Per Person \$8

Toasty biscuits, sausage gravy, scrambled eggs & bacon.

Pricing Subject to 20% Service Charge

Appetizers

Appetizers

\$3 Per Person, Per Appetizer

Asparagus Wraps (Ham & Cream Cheese)

Mexican Caviar

Chips & Salsa

Potato Salad Bites

Sliders (2 ea.)

Veggie Cups (Trays Available)

Sliced Seasonal Fruit Trays

Antipasto Skewer (Trays Available)

Margherita Crostini

Meatballs (Swedish, Sweet & Sour, BBQ)

Pork Pot Stickers

Meat & Cheese Tray

Pricing Subject to 20% Service Charge

Reception

Sandwiches & Wraps
Minimum Purchase Two Dozen

Vegetarian Wraps & Sandwiches

Per Person \$10
Piled high with the freshest seasonal
veggies of the moment.

Deli Buffet

Per Person \$12
Two breads, two meats, assorted cheeses, lettuce,
tomatoes, pickles, & onions...with chips.

Deluxe Deli Buffet

Per Person \$16
Assorted breads, meats, cheeses, lettuce, tomatoes, pickles, onions,
sprouts, your choice of two side salads...with chips

Grand Deli Buffet

Per Person \$18
Assorted sandwiches and wraps with all the above ingredients with
chips, cookies and two side salads.

Pricing Subject to 20% Service Charge

Reception

Classic BBQ

Minimum Purchase Two Dozen

Gourmet Dog Buffet

Per Person \$9

Minimum One Dozen

1/3 lb Hotdogs, onions, sauerkraut, ketchup,
mustard, relish with chips & cookies

Cheeseburger Buffet

Per Person \$12

Minimum One Dozen

1/3 lb Burgers, assorted cheeses, lettuce, tomatoes,
pickles, onions, condiments, chips & cookies

Chicken Breast Burger

Per Person \$14

Minimum One Dozen

Assorted cheeses, sesame bun, lettuce, tomatoes,
pickles, onions, condiments with chips & cookies

Roasted Vegetable Baguette

Per Person \$12

Minimum Two Dozen

Roasted seasonal veggies atop a sliced
baguette with choice of cheeses.

Pricing Subject to 20% Service Charge

Reception

Classic BBQ

Minimum Purchase Two Dozen

Mary's Favorite

Per Person \$16

Minimum One Dozen

Smoked sliced tri-tip and choice of
smoked chicken or award winning pulled pork.

Served with two sides and bread.

Smoked Chicken & Pulled Pork Combo

Per Person \$14

Minimum One Dozen

Pulled pork and chicken, with two
sides, and your choice of bread.

Housemade Sides

Hot

- Au Gratin Potatoes
- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Green Beans & Bacon
- Mac & Cheese
- Steamed Vegetables
- Famous Baked Beans
- Corn on the Cobb

Cold

- Red Potato Salad
- Macaroni Salad
- Pasta Salad
- Broccoli Salad
- Cowboy Caviar
- Seasonal Fresh Fruit
- Quinoa Salad
- Spring Mix Green Salad

Pricing Subject to 20% Service Charge

Beverage

COMPLETE YOUR PARTY WITH A HOSTED, PARTIALLY
HOSTED OR NO HOST BEVERAGES.

Soft Drink

Iced Tea, Lemonade, specialty
flavored waters \$25 per dispenser

Juices (orange, cranberry & apple) \$35 per dispenser

Soft drinks, bottled sparkling water or mineral water \$3 ea

Beer & Wine

Keg Service

Half barrel domestic keg \$275

Half barrel premium keg \$375

Quarter barrel domestic keg \$200

Sixth barrel premium keg \$175

Wine service

House Red Wine blend bottle \$25

House White Wine bottle \$20

*Drink tickets are also available for purchase.

Pricing Subject to 20% Service Charge

Specialty Additions

Specialties

Minimum Purchase Two Dozen

Chocolate Fountain Per Dozen \$40

Decadent milk chocolate fountain. Served with fresh seasonal fruits, marshmallows and pretzels & more. Deeelicious!

Sundae Bar Per Person \$8

Choice of chocolate, vanilla or strawberry ice cream served with assorted candy, toppings and syrups!

Soda Float Bar Per Person \$8

Assorted sodas and vanilla ice cream served with whipped cream and toppings.

**WE ALSO DO SPECIALIZED CATERINGS!
INCLUDING ITALIAN NIGHT, HOT
CHOCOLATE BAR, SALADS ONLY AND
MEAT ONLY OPTIONS.**

Pricing Subject to 20% Service Charge

Event Rental

Rental

Place Setting

Basic \$3, Formal \$4

Plate, Bowl, Saucer or Cake Plate

Dinner & Salad Fork, Bread & Serrated Knife & Spoon

Champagne Flutes, Pint, Wine & Water Glasses

Table Linen

Table Linen \$7 ea. Napkin \$.25 ea.

Table Linen Colors - Black, Ivory & White

Napkin Colors - Assorted

Dance Floor

\$200

12' x 12" Wooden Dance Floor

Various Decorations

\$20 each

Chalkboards, Baskets, Various Lanterns

Wine Barrel Bar

\$150

Vintage Wine Barrels & Table Top

Canopy Tents

\$50 each

10' x 10" Tan (3) & White (1) Canopy Tents

Grand Tent

\$375.00

30' x 30" White Tent with Side Wall Options

General Information

Deposits & Policies

A deposit and signed contract will confirm your reservation and hold your date. All deposits are non-refundable and will be credited to the cost of your event or retained by us if you cancel your event.

A non-refundable payment of \$150 must be received in order to hold space for you on a tentative basis. Your signed contract is a definite confirmation of the space being held for you.

Pricing & Service Charge

Prices are subject to a 20% Club service charge. Service charge is not considered gratuity for the staff. If you would like to add gratuity, please speak with the Sales Director.

Menu prices cannot be guaranteed until 90 days prior to your event. Prices and packages are subject to change without notice. Oak Knoll Golf Course reserves the right to host multiple events on any given day.

Pricing Subject to 20% Service Charge

General Information

Food & Beverage

Enclosed is a list of possible menu selections. The listed menu items are by no means the limit of what our team can create for your event. We also can accommodate vegetarian, vegan & gluten free meals. We would be pleased to assist you in designing a menu to best accommodate your needs.

All displayed food items can be made available for up to two (2) hours during your event. After this time, the food must be pulled and disposed of for health and safety. All food purchased at Oak Knoll Golf Course must be consumed on property and cannot be sent home.

Outside alcohol is not permitted. If alcohol, including but not limited to liquor, beer wine, champagne, is brought onto the premises, it will be confiscated and a fee of \$500 may be applied to your final invoice.

Rentals

Private event rentals must go through Oak Knoll Golf Courses Private Event Office. In the case that Oak Knoll Golf Course makes the allowance for an outside company to source goods through the venue, Oak Knoll Golf Course reserves the right to obtain proper licensing. All rentals must be of professional quality and must receive prior approval from Oak Knoll Golf Course.

General Information

Decorations

We ask that you not affix anything to the walls, floors, ceilings or furnishings without prior approval from the Private Events Office. All signs and decorations must be of professional quality. Glitter, confetti, rice and birdseed are not permitted. All candles must be contained in a glass enclosure. The client must take all decorations and client property brought to the venue away at the conclusion of the event. Oak Knoll Golf Course will not store any left items and is not responsible for items left at the venue.

Liability

Oak Knoll Golf Course is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the host or their guests located on the venue property prior to, during or subsequent to any function. The host is responsible for any damages incurred to the venue, including those involving the use of any independent contractor arranged by the host or their representative.

Facility Liability Insurance Requirements

Renters are required to submit a Certificate of Liability Insurance in the amount of \$2,000,000 each occurrence with an endorsement naming City of Ashland as additionally insured. If alcohol will be served at your event, Liquor Liability Coverage is required to be included in the Certificate of Insurance. (Alcohol is not allowed in parks.) Evidence of Liability Insurance Coverage must be provided at least 10 days prior to your reservation. APRC reserves the right to cancel or revoke the permit for any event that has not provided evidence of this coverage prior to the event. Below are two insurance options which are not endorsed by APRC but are listed for informational purposes.

Our Team



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