



Orangeburg Country Club Catering Guide

ORANGEBURG COUNTRY CLUB

2745 Griffith Drive • Orangeburg, SC 29118 • 803.534.5988



LATE NIGHT STATIONS

Pretzel Bar...\$4

Sweet and savory soft Pretzels, German Mustard, Nacho Cheese Sauce, Chocolate Rum Sauce, and Cinnamon Sugar

Belgian Waffle Bar...\$6

Mini waffles topped with your choice of:

Cream Cheese, powdered Sugar, pure Maple Syrup, Nutella® Chocolate Hazelnut Spread, Cinnamon Sugar, Butter, and Vanilla-scented whipped Cream

French Fry Bar...\$6

Sweet Potato Fries, French Fries, Chili, Nacho Cheese Sauce, Chilies, Sour Cream, Cheddar Cheese, Scallions, and Onions

Asian Bar...\$7

Chicken Pot Stickers, Shrimp Pot Stickers, Fried Rice, Vegetable Egg Rolls, Soy Sauce, Wabash Soy Sauce, and sweet spicy Plum Sauce

OCC Taco Bar...\$7

Build your own Tacos with your choice of:

Beef, Chicken, or Fish

Warm Corn Tortillas, Chilies, shredded Lettuce, Cheddar Cheese, Sour Cream, diced Onions, Tomatoes, fresh Limes, and roasted Chard Salsa

Doughnut Shop...\$7

Warm Doughnut Holes topped with your choice of:

Powdered Sugar, Cinnamon Sugar, Chocolate Sauce, Caramel Sauce, Lemon Curd, Pastry Cream, Chocolate Pastry Cream, Vanilla-scented whipped Cream, and Milk

Priced on a per person basis with a 50 guest minimum. These items may only be purchased in addition to an entrée or buffet. Customized menus are available upon request.

SWEETS TABLES

Small Sweets Table...\$10

(25 guest minimum)

Chocolate Flourless

Dense Decadent Cake, served with Dark Chocolate Ganache and Raspberry Coulis

Fruit Torte

Chef's choice, flaky crust filled with silky Lemon Curd, topped with seasonal Fruit

Cheesecake

Vanilla-scented, with a Graham Cracker Crust, served with seasonal mixed Berries

Medium Sweets Table...\$16

(45 guest minimum)

Chocolate Flourless

Dense Decadent Cake, served with Dark Chocolate Ganache and Raspberry Coulis

Fruit Torte

Chef's choice, flaky crust filled with silky Lemon Curd, topped with seasonal Fruit

Cheesecake

Vanilla-scented, with a Graham Cracker Crust, served with seasonal mixed Berries

Chocolate Truffle Cake

Layers of Dark Chocolate Sponge Cake and decadent Chocolate Truffle Ganache, served with Raspberry Coulis

Large Sweets Table...\$19

(75 guest minimum)

Chocolate Flourless

Dense Decadent Cake, served with Dark Chocolate Ganache and Raspberry Coulis

Fruit Torte

Chef's choice, flaky crust filled with silky Lemon Curd, topped with seasonal Fruit

Cheesecake

Vanilla-scented, with a Graham Cracker Crust, served with seasonal mixed Berries

Chocolate Truffle Cake

Layers of Dark Chocolate Sponge Cake and decadent Chocolate Truffle Ganache, served with Raspberry Coulis

Panna Cotta

Vanilla Bean and Orange-scented, with an Almond Sable Crust with Blueberries and Chocolate Décor

Assorted Mini Dessert Cups

Choice of THREE of the following:

Banana Pudding, Tiramisu, Chocolate Mousse, English Trifle

Priced on a per person basis.



BREAKFAST AND BRUNCH

Continental Breakfast...\$12

Bakery selection of Danish, Croissants, Butter, Preserves, Coffee, assorted hot Teas, and selection of Juices

American Breakfast...\$16

Bakery selection of Danishes, sliced Breads, Pecan Coffee Cake, sliced seasonal Fruit, whipped Butter and Jams, Omelet station, Pecan-smoked Bacon, Ham or Pork Sausage, and Home Fries, Coffee, assorted hot Teas, and selection of Juices

South of the Border Breakfast...\$15

Bakery selection of Danishes, sliced Breads, sliced seasonal Fruit, whipped Butter and Jams, Eggs, Chorizo, Cheddar Cheese, Black Beans, Tomatoes, Salsa, Orange juice, Coffee, and assorted hot Teas

Build your own Breakfast Buffet...\$19

Bakery selection of Danishes, sliced Breads, sliced Fruit, whipped Butter and Jams, Orange Juice, Coffee, and assorted hot Teas

Choice of TWO of the following:

Pecan-smoked Bacon, Ham, Sausage, Salmon Cakes

Choice of THREE of the following:

Stone-ground Grits, Home Fries, French Toast, Biscuits and Gravy, Potato Cakes

ADDITIONAL ITEMS

Yogurt and Granola...\$4

Sliced Seasonal Fruit...\$4

Belgian Waffle Station...\$4

Whipped Cream, powdered Sugar, Bananas, Chocolate Chips, Pecans, Strawberries, whipped Butter, Maple Syrup

Omelet Station...\$5

Diced green Bell Peppers, Onions, Ham, Cheddar Cheese, Broccoli, Scallions, Mushrooms

Buffet Brunch...\$24

Display of fresh seasonal Fruit, assorted chilled Yogurt, Muffins, Biscuits, Bagels, whipped Butter, Preserves, flavored Cream Cheese, scrambled Eggs, Bacon or Sausage, stone-ground Grits, Home Fries, Green Bean Casserole, fried Chicken, and Salmon Cakes, Coffee, assorted hot Teas, and a selection of Juices

Choice of ONE of the following:

Black Oak Ham or Roast Beef

Option One...\$25

First Course:

Fruit Compote served in a martini glass

Entrée:

Crab Cake Benedict served on a grilled Polenta Cake with a poached Egg and Hollandaise Sauce accompanied by grilled Asparagus and roasted Tomatoes

Dessert:

Traditional Crème Brûlée

Beverages:

Orange juice, Coffee, and assorted hot Teas



Option Two...\$26

First Course:

Fruit Compote served in a martini glass

Entrée:

Cheese Blintz served with Blueberry Sauce, small Tortilla basket with scrambled Eggs, grilled Vegetable Napoleon, Potato Pancake, rosette Smoked Salmon, Mini Muffins, Danishes, Bagels, Jams, Cream Cheese, Applesauce

Dessert:

Vanilla Bean and Orange scented Panna Cotta served on an Almond Sablée Crust with Mango Coulis

Beverages:

Orange juice, Coffee, and assorted hot Teas

COLD BUFFET

(15 guest minimum)

\$5 per person

Chips and Crackers

With Pimento Cheese and Ham Salad

Pretzels and Chocolate-covered Pecans

Mini cups of fresh Vegetables

With Hummus

Build your own Fruit Parfaits

With Yogurt and Granola

Smoothie Bar

Candy Shop

HOT BUFFET

(15 guest minimum)

\$7 per person

Warm mini Doughnut Holes

Served with Milk and Chocolate Milk

Burger Sliders

With mini Root Beer Floats

Cheese Fondue station

With Bread and Fruit

Mini Hot Dog and Chili Bar

South Carolina BBQ Station

Nacho Bar



SNACKS AND BEVERAGES À LA CARTE

Assorted bagged Chips...\$2*

Assorted Cookies...\$2*

Assorted Candy Bars...\$3*

Assorted Granola and Fruit Bars...\$3*

Coffee and Water Station...\$2*

Coffee, Sweet Tea, Unsweet Tea, and Water Station...\$3*

Lemonade, Sweet Tea, Unsweet Tea, and Water Station...\$3*

Assorted Sodas...\$3 per soda

Bottled Sports Drinks...\$3 per bottle

Bottled Water...\$2 per bottle

**Denotes price per person.
Based on consumption.*



SOUPS

Tomato Basil

Velvety combination of San Marzano Tomatoes and fresh Basil, finished with Cream

She Crab

Rich Cream, Atlantic Blue Crab, and Crab Roe drizzled with Sherry

Loaded Baked Potato

Creamy Potato Soup with Bacon, Cheddar Cheese, topped with fresh Scallions

Beef and Vegetable

Chunks of tender Beef and fresh Vegetables in a rich Beef Broth

Chicken and Rice

Shredded Chicken, Carrots, Celery, Onions, and fresh Herbs in a delicious Chicken Stock

Italian Wedding

Chicken Broth served with Italian Meatballs, fresh Escarole, Pasta, Vegetables, and Catalina Beans

SALADS

Hearts of Romaine Caesar

*Crispy Romaine Lettuce, imported Parmesan Cheese, Herb-scented Croutons, and a spicy Cream Dressing**

OCC Salad

*Mixed Greens, Tomatoes, Cucumbers, shredded Parmesan, Croutons, and Ranch Dressing**

Spinach and Bacon Salad

*Fresh tender Spinach Leaves, hand-tossed with Red Onion, Plum Tomato Wedges, petite Croutons, and hot Bacon Dressing**

The Wedge

Baby Iceberg Lettuce, Maytag Blue Cheese, Red Onion Confit, yellow and red Teardrop Tomatoes, and choice of Dressing
Additional \$2.95

Baby Greens with Burgundy Spiced Pear

*Toasted Pecans, organic Carrots, Maytag Blue Cheese, and white Balsamic Vinaigrette**
Additional \$2.95

Caprese Salad

Vine ripened Tomatoes, fresh Mozzarella, Basil Leaf, finished with reduced Balsamic Cream, Extra Virgin Olive Oil, and fresh cracked Black Pepper
Additional \$2.95

French Country Salad

*Frisée Lettuce, crispy Bacon, Goat Cheese, toasted Walnuts, and stone ground Mustard Dressing**
Additional \$2.95

**Salad dressings may be substituted.*

COLD COMPOSED ENTRÉES

*Includes Dinner Rolls, whipped Butter,
Coffee, Tea, and Dessert choice*

Chinese Chicken Salad...\$20

*Grilled Chicken, Mandarin Oranges, toasted Almonds, Chow Mein noodles, Sesame Seeds, Scallions, Tomato, Romaine Lettuce, accompanied with Sweet Plum Dressing**

Quiche Lorraine...\$20

Flaky crust filled with Bacon, caramelized Onions, Gruyère Cheese and tender Custard, accompanied by a small House Salad

Cobb Salad...\$20

*Diced Cucumber, Carrots, Tomatoes, Bacon, Blue Cheese, Avocado, crispy Romaine Lettuce, and choice of Dressing**

Add Turkey or Chicken...\$5

Salad Trilogy...\$21

Shrimp Salad, Chicken Salad, Tuna Salad, served on a bed of Mixed Greens and sliced Tomatoes

Caesar Salad...\$20

*Hearts of Romaine, Tomatoes, Bacon, shredded Parmesan Cheese, tossed in a creamy Caesar Dressing**

Add Turkey or Chicken...\$5

Asian Noodle

Chicken...\$20 | Shrimp...\$22

Chinese Noodles, grilled Chicken or Shrimp, Bean Sprouts, Cucumber Peanuts, side of Soy Sauce and Sriracha Chili Sauce

Chicken Cobb...\$22

Diced Chicken, Cucumber, Carrots, Tomato, Bacon, Blue Cheese, Avocado, crispy Romaine Lettuce, and choice of Dressing



PLATED LUNCHEON

*Includes Dinner Rolls, whipped Butter,
Coffee, Tea, and Dessert choice*

Grilled Pork Tenderloin...\$21

Served with Green Beans and whipped Potatoes, finished with Mushroom Pork Au Jus

Pork Chop...\$21

Fried boneless Pork Chop, served with scalloped Potatoes, Collard Greens, finished with brown Onion Gravy

Chicken Florentine...\$21

Sautéed Chicken Breast topped with Spinach, wrapped in flaky Puff Pastry, accompanied with Rice Pilaf and Green Beans, finished with Red Wine Demi-glace

Lemon Chicken..\$20

Lightly breaded sautéed Chicken Breast, served with White Cheddar whipped Potatoes, medley of Vegetables, finished with Lemon Beurre Blanc

**Salad dressings may be substituted.*

PLATED LUNCHEON

*Includes Dinner Rolls, whipped Butter,
Coffee, Tea, and Dessert choice*

Herb Crusted Pork Tenderloin...\$21

*Roasted, served with whipped Sweet Potato purée, julienne of Vegetables,
finished with Sauce Roberts*

Pot Roast...\$20

*Braised, served with whipped Potato purée, Sugar Snap Peas with Red
Peppers, finished in a rich Pan Gravy*

Blackened Catfish...\$20

*Blackened Catfish Fillet, served with Sweet Potato Hash, Vegetable
medley, finished with Lemon Parsley Butter*

Asian Shrimp Stir Fry...\$23

*Bay Shrimp, sautéed, tossed in julienne of Zucchini, Squash, Red Onion,
Bean Sprouts, Carrots, Celery, served on a bed of Fried Rice, finished
with Teriyaki Sauce*

Chicken Madeira...\$21

*Pan-seared Chicken Breast served with roasted Garlic whipped Potatoes,
seasonal Vegetables, finished with a Wild Mushroom Madeira Sauce*

Pecan Crusted Chicken...\$22

*Pan-seared Chicken Breast, served with roasted Sweet Potato purée,
steamed Asparagus, Heirloom baby Carrots, finished with a Maple
Butter Beurre Blanc*

Chicken Piccata...\$21

*Sautéed Chicken Breast served on a bed of Herb Rice Pilaf, seasonal
Vegetables, finished with a Lemon Caper compound Butter*

Chicken Caprese...\$22

*Lightly breaded and sautéed Chicken Breast topped with fresh Mozzarella,
Plum Tomatoes and fresh Basil, served on a bed of Cauliflower purée with
steamed Broccolini, finished with Extra Virgin Olive Oil and reduced*



Braised Pulled Short Ribs...\$23

*Braised 6oz. Short Ribs, served on a bed of Yukon Gold smashed Potatoes,
seasonal Vegetables, finished with a Pan Gravy*

Herb Crusted Chateaubriand...\$25

*Seared 5oz. Tenderloin, served with roasted Sweet Potato purée, grilled
Asparagus, finished with a Wild Mushroom Ragout*

Teriyaki Wild Salmon...\$23

*Chargrilled 5oz. Salmon Fillet, served on a bed of Vegetable Fried Rice
with a Shrimp Dumpling, finished with a Teriyaki Sauce*

Red Snapper...\$25

*Blackened 5oz. Snapper Filet, served with roasted Sweet Potato purée,
seasonal Vegetables, finished with a roasted Yellow Pepper Beurre Blanc*



LUNCH DESSERTS

Cheese Cake with Mixed Berry Compote

Vanilla-scented, served on Graham Cracker Crust with seasonal Mixed Berry Compote

Bread Pudding

Served warm, topped with Pecan Crumble, Brandy Glaze and Vanilla Ice Cream

Apple Pie

Flaky crust and Granny Smith Apples, served with Caramel Sauce and Vanilla Ice Cream

Key Lime Pie

Sweet Tart in Graham Cracker Crust, topped with fresh whipped Cream

Chocolate Truffle Cake

Dark Chocolate Sponge Cake layered with Chocolate Truffle Ganache, served with Raspberry Coulis

Customized menus available.



HORS D'OEUVRES

Package #1...\$23

BBQ Bacon-wrapped Shrimp
Mini Chicken and Waffles
Beef Empanadas
Wild Mushroom Quesadillas
Spicy Tuna Tartare

Package #2...\$27

Lobster Corn Dog
Tomato, Basil, Black Olive, Artichoke Bruschetta
Grilled Eggplant Crêpes
BBQ Bacon-wrapped Shrimp
White Truffle Risotto Ciliegine
Smoked Salmon on crispy Potato

Package #3...\$35

Pistachio-crusted Goat Cheese Tartlet
Fresh Herb Chicken Salad Profiterole
Deviled Eggs with Caviar
Mini Lump Crab Cakes
BBQ Bacon-wrapped Shrimp
Beef Empanadas
Coconut Chicken Fingers
Tomato, Basil, Black Olive, Artichoke Bruschetta

Packages require a minimum of 35 people.
Customized packages are available upon request.



COLD HORS D'OEUVRES

(per 100 pieces)

Tea Sandwiches...\$195

Curried Chicken Salad...\$200

Peel and eat Shrimp...\$200

Oysters on the half shell...\$250

Smoked Salmon...\$175

On crispy Potato Pancakes, Crème Fraîche, and Caviar

Mango Soup shooter, Jumbo Lump
Crabmeat...\$175

Oyster shooters, Bloody Mary...\$195

Fresh Herb Chicken or Shrimp Salad
Profiteroles...\$150

Deviled Eggs with Caviar...\$125

Salmon or spicy Tuna...\$150

Served in a savory Cone

Jumbo Shrimp Cocktail...\$275

HOT HORS D'OEUVRES

(per 100 pieces)

Mini Chicken and Waffles...\$175

Mac and Cheese Pops...\$160

Assorted mini Quiches...\$200

Fried Chicken Wings...\$150

Spinach and Cheese...\$175

Wrapped in Phyllo

Shrimp wrapped in Bacon...\$195

Spring Rolls...\$150

Cheese Straws...\$150

Fried Shrimp...\$225

Meatballs...\$180

Pot Stickers...\$175

Herb Cheese stuffed Mushroom Caps...\$150

Pigs in a Blanket...\$175

Mini Jumbo Lump Crab Cakes...\$250

Mini Steak Sliders...\$350

Chicken Quesadillas...\$150



BUFFETS

Southern Carolina Style Barbecue

Lunch...\$24 | Dinner...\$28

BBQ Beef Brisket, BBQ Pork, Chicken Bog, BBQ bone-in Chicken, grilled smoked Sausage, Baked Beans, Corn-on-the-Cob, Cheese Cornbread, creamy Coleslaw, Cucumber and Onion Salad, Potato Salad, Pecan Pie, Cookies, Iced Tea, and Coffee

New York Deli

Lunch...\$23 | Dinner...\$24

(Choice of TWO meats)

Chef's Soup of the Day, sliced Breads and Buns, sliced warm Turkey Breast, sliced warm Corned Beef, Ham, Roast Beef, sliced Cheeses, Tomato, Red Onion, Lettuce, Potato Chips, creamy Coleslaw, Potato Salad, Pasta Salad, Cookies, Iced Tea, and Coffee

Fiesta the Siesta

Lunch...\$24 | Dinner...\$24

Orange and Tomato Salad with Extra Virgin Olive Oil, warm Flour and White Corn Tortillas, Beef or Chicken Fajitas, Cheese and caramelized Onion Enchiladas, Queso Blanco, Guacamole, Pico de Gallo, Chilies, Chips, Refried Beans, Spanish Rice, Chocolate Tres Leches, Iced Tea, and Coffee

OCC Cook Out

Lunch...\$18 | Dinner...\$23

6oz. In-house Ground Beef Burger, chargrilled Chicken Breast, sliced Cheeses, Lettuce, Tomato, Red Onion, pickled Jalapeños, Potato Chips, creamy Coleslaw, Potato Salad, Pasta Salad, Cookies, Iced Tea, and Coffee

Bayou Buffet

Lunch...\$26 | Dinner...\$26

Seafood Gumbo, BBQ Shrimp, blackened Chicken with Creole Sauce, Dirty Rice, Sweet Corn Pudding, creamy Cucumber Salad, Cajun Slaw, Cornbread, Louisiana Bread Pudding, Iced Tea, and Coffee

Mediterranean Buffet

Lunch...\$26 | Dinner...\$28

Paella-Chicken Wings, Sausage, Clams, Mussels, Fish of the Day, Scallops, Garlic Shrimp, Saffron Rice Pilaf, Olive Salad, Piquillo Pepper, Basil and Tomato Salad, Calamari Salad with Mango Vinegar, Passion Fruit Torte, Iced Tea, and Coffee

Southern Soirée

Lunch...\$25 | Dinner...\$25

Fried Chicken, White Gravy, Biscuits and Strawberry Jelly, Black-eyed Peas with Ham Hocks, mashed Potatoes, fried Okra, tossed Green Salad, Dumpling Cobbler, Iced Tea, and Coffee

Build-Your-Own Slider Bar

Lunch...\$23 | Dinner...\$28

(Choice of TWO Soup Shooters, please see Soup menu)

Cheeseburger, Chicken Caprese, Salmon Cake, Chicken Fried Steak, or Shrimp Cake, Broccoli Slaw, Parmesan Truffle Fries, assorted Cupcakes, Iced Tea, and Coffee

There will be a 15% service charge added for parties under 15 guests.



BUFFET ADDITIONS

Bountiful Harvest of Chargrilled Seasonal Vegetable Display...\$4

Imported and Domestic Cheeseboard...\$7

Sliced Fruit and Berries...\$6

Dim Sum...\$6

Shrimp Cocktail...Market Price

Oysters on the Half Shell...Market Price

Louisiana BBQ Shrimp...\$12

Chili con Queso, Guacamole, spicy Black Beans, Pico de Gallo, pickled Jalapeños, and tri-colored Tortilla Chips...\$5

Seafood Bar...Market Price

Iced Gulf Shrimp, Oysters, Snow Crab Claws, whole poached Salmon with Dill Sauce, Cocktail Sauce, Butter, Lemon, and Hot Sauce

Lowcountry Shrimp and Grits...\$9

Shrimp sautéed with Bacon, Tomatoes, and Cream, served with stone-ground Grits

Mashed Potato Bar...\$5

Garlic mashed Irish and Sweet Potatoes with Toppings: Cheddar Cheese, Parmesan Cheese, Butter, Sour Cream, Scallions, chopped Bacon, chopped Pecans, Brown Sugar, and Cinnamon

CARVING STATIONS

Served with mini Rolls and assorted condiments

Chargrilled Herb Crusted Beef Tenderloin...\$12

Served with a white Truffle Demi-glace

Oven Roasted Bone-In Turkey...\$7

Served with Cranberry Aioli

Barbecue Pulled-Pork...\$6

Salmon en croute...\$8

Priced on a per person basis - 30 guest minimum.



SOUPS

Tomato Basil

Velvety combination of San Marzano Tomatoes and fresh Basil, finished with Cream

She Crab

Rich Cream, Atlantic Blue Crab and Crab Roe, drizzled with Sherry

Loaded Baked Potato

Creamy Potato Soup with Bacon and Cheddar Cheese, topped with fresh Scallions

Beef and Vegetable

Chunks of tender Beef and fresh Vegetables in a rich Beef Broth

Chicken and Rice

Shredded Chicken, Carrots, Celery, Onions, and fresh Herbs in a delicious Chicken Stock

Italian Wedding

Chicken Broth base with Italian Meatballs, fresh Escarole, Pasta, Vegetables, and Catalina Beans

SALADS

Hearts of Romaine Caesar

*Crispy Romaine Lettuce, imported Parmesan Cheese, herb-scented Croutons, and a spicy Cream Dressing**

Orangeburg Golfer's Salad

*Baby Field Greens, organic Carrots, Red Onion, Teardrop Tomatoes, and House Dressing**

OCC Salad

*Mixed Greens, Tomatoes, Cucumbers, shredded Parmesan, Croutons, and Ranch Dressing**

Spinach and Bacon Salad

*Fresh, tender Spinach Leaves, hand-tossed with Red Onion, Plum Tomato wedges, petite Croutons, and hot Bacon Dressing**

The Wedge

Baby Iceberg Lettuce, Maytag Blue Cheese, Red Onion Confit, yellow and red Teardrop Tomatoes, and choice of Dressing

Additional... \$3

Baby Greens with Burgundy Spiced Pear

*Toasted Pecans, organic Carrots, Maytag Blue Cheese, and white Balsamic Vinaigrette**

Additional... \$3

Caprese Salad

Vine-ripened Tomatoes, fresh Mozzarella, Basil Leaf, finished with reduced Balsamic Cream, Extra Virgin Olive Oil, and fresh cracked Black Pepper

Additional... \$3

French Country Salad

*Frisée Lettuce, crispy Bacon, Goat Cheese, toasted Walnuts, and stone-ground Mustard Dressing**

Additional... \$3

**Salad dressings may be substituted.*

ENTRÉES

Chicken Piccata...\$29

Lightly breaded and sautéed, served with Lemon Beurre Blanc

Chicken Madeira...\$29

Sautéed, served with Mushroom Madeira Sauce

Mediterranean Chicken...\$29

Oven roasted and stuffed with Artichoke, Spinach, and Feta Cheese, served with Tomato Cream Sauce

Pecan Crusted Chicken...\$29

Sautéed, served with Maple Beurre Blanc

Chicken Caprese...\$29

Lightly breaded, sautéed and topped with fresh Mozzarella, sliced Tomato and Basil

Teriyaki Pork Tenderloin...\$31

Seared, served with Teriyaki Glaze

Herb Crusted Pork Tenderloin...\$31

Seared, served with Sauce Roberts

Pepper Crusted Pork Tenderloin...\$31

Seared, served with green Peppercorn Mustard Demi-glace

Roasted Pork Loin...\$31

Rosemary crusted and oven roasted, served with Rosemary Demi-glace

Shrimp and Grits...\$29

Seared Cheesy Herb Grits Cake, smothered in Lowcountry Shrimp Gravy

Shrimp and Scallops...\$35

Four grilled Shrimp and four jumbo Sea Scallops, served with Garlic and Herb Butter

Salmon...\$35

Sautéed, served with Chervil Demi-glace

Ancho Glazed Tilapia...\$31

Chili glazed, oven-roasted, and served with Apple Slaw

Catfish and Shrimp...\$31

Three Catfish fingers and four Shrimp fried until golden brown, served with Cocktail and Tartar Sauces

Shrimp and Pasta...\$30

Primavera style with sautéed Shrimp tossed with White Wine Butter Sauce



*Choice of Soup or Salad included.
Choice of Dessert included.*

Herb Crusted Chateaubriand...\$40

Served with a Wild Mushroom Ragout

Prime Rib...\$38

(15 guest minimum)

Oven-roasted, served with a Madeira Demi-glace

Filet Mignon...\$40

Chargrilled, served with red Wine Demi-glace and Béarnaise Sauce

Rib Eye Steak...\$38

12oz. grilled, served with Au Jus

Customizable dessert offerings available.



BEER, WINE, AND SODA PACKAGE

Soda

Coke®, Diet Coke®, Sprite®, Seagram's® Ginger Ale, Coke Zero®

Domestic and Imported Beers

Please select four beer options from the list below:

Bud Light®, Budweiser®, Coors Light®, Michelob Ultra®, Miller Lite®, Blue Moon®, Corona®, Heineken®, Yuengling®

Wines

Please select two wine options from the list below:

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Pinot Noir, Merlot

2-hour package* \$15.00 per guest

3-hour package* \$19.00 per guest

4-hour package* \$22.00 per guest

*Each additional hour \$3.00 per guest

PREMIUM BAR PACKAGE

Includes beer, wine, and soda package along with Premium brand liquors:

Absolut® Vodka, Dewar's® Scotch Whiskey, Captain Morgan® Spiced Rum, Tanqueray® Gin, Jose Cuervo® Gold Tequila, Jim Beam® Bourbon Whiskey, Bailey's® Irish Cream

Domestic and Imported Beers

Please select four beer options from the list below:

Bud Light®, Budweiser®, Coors Light®, Michelob Ultra®, Amstel Light®, Miller Lite®, Blue Moon®, Corona®, Heineken®, Yuengling®, Shock Top®, New Castle®

Premium Wines

Please select four wine options from the list below:

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Pinot Noir, Merlot

2-hour package* \$20.00 per guest

3-hour package* \$25.00 per guest

4-hour package* \$29.00 per guest

*Each additional hour \$4.00 per guest

ULTRA-PREMIUM LIQUOR PACKAGE

Includes beer, wine, and soda package along with Ultra-Premium brand liquors:

Amaretto Disaronno® Italian Liqueur, Duquesne® Rum, Jose Cuervo® Silver Tequila, Jack Daniel's® Whiskey, Maker's Mark® Bourbon Whiskey, Johnny Walker Black Label® Blended Scotch Whiskey, Grey Goose® Vodka, Hendrick's® Gin, Bailey's® Irish Cream

Domestic and Imported Beers

Please select five beer options from the list below:

Bud Light®, Budweiser®, Coors Light®, Michelob Ultra®, Amstel Light®, Miller Lite®, Blue Moon®, Corona®, Heineken®, Yuengling®, Shock Top®, New Castle®, River Rat Red Ale®, 803 IPA®

Ultra-Premium Wines

Please select four wine options from the list below:

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Pinot Noir, Merlot

2-hour package* \$24.00 per guest

3-hour package* \$30.00 per guest

4-hour package* \$33.00 per guest

*Each additional hour \$5.00 per guest

Orangeburg Country Club will not serve alcohol to any person under 21 years of age and reserves the right to request identification from any guest before serving an alcoholic beverage.

Orangeburg Country Club also reserves the right to cease alcohol service to any person whom they believe is intoxicated.

BEER, WINE, AND SODA PACKAGE

Soda

Coke®, Diet Coke®, Sprite®, Seagram's® Ginger Ale, Coke Zero®

Cash by Glass... \$3

Domestic Beers

Please select four beer options from the list below:

Bud Light®, Budweiser®, Coors Light®, Michelob Ultra®, Miller Lite®

Cash by Glass... \$5

Imported Beers

Blue Moon®, Corona®, Heineken®, Yuengling®

Cash by Glass... \$6

Wines

Please select two wine options from the list below:

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon,
Pinot Noir, Merlot

Cash by Glass... \$7

PREMIUM BAR PACKAGE

Premium Brand Liquor

Absolut® Vodka, Dewar's® Scotch Whiskey, Captain Morgan® Spiced Rum, Tanqueray® Gin, Jose Cuervo® Gold Tequila, Jim Beam® Bourbon Whiskey, Bailey's® Irish Cream

Cash by Glass... \$7

Domestic Beers

Please select four beer options from the list below:

Bud Light®, Budweiser®, Coors Light®, Michelob Ultra®, Miller Lite®

Cash by Glass... \$5

Imported Beers

Blue Moon®, Corona®, Heineken®, Yuengling®

Cash by Glass... \$6

Premium Wines

Please select four wine options from the list below:

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon,
Pinot Noir, Merlot

Cash by Glass... \$8



ULTRA-PREMIUM PACKAGE

Ultra-Premium Brand Liquors

Amaretto Disaronno® Italian Liqueur, Duquesne® Rum, Jose Cuervo® Silver Tequila, Jack Daniel's® Whiskey, Maker's Mark® Bourbon Whiskey, Johnny Walker Black Label® Blended Scotch Whiskey, Grey Goose® Vodka, Hendrick's® Gin, Bailey's® Irish Cream

Cash by Glass... \$10

Domestic Beers

Please select four beer options from the list below:

Bud Light®, Budweiser®, Coors Light®, Michelob Ultra®, Miller Lite®

Cash by Glass... \$5

Imported Beers

Blue Moon®, Corona®, Heineken®, Yuengling®, Shock Top®

Cash by Glass... \$6

Craft Beers

River Rat Red Ale®, 803 IPA®, New Castle®

Cash by Glass... \$7

Ultra-Premium Wines

Please select four wine options from the list below:

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon,
Pinot Noir, Merlot

Cash by Glass... \$10

Orangeburg Country Club will not serve alcohol to any person under 21 years of age and reserves the right to request identification from any guest before serving an alcoholic beverage.

Orangeburg Country Club also reserves the right to cease alcohol service to any person whom they believe is intoxicated.



PHOTOGRAPHY

Timeless Arts Photography

Phone: (803) 493-7086

Website: timelessartsonline.com

Email: info@timelessartsonline.com

Still Co. Photography

Website: still-co.com

Email: stillcosc@gmail.com

Razor Paine Photography

Phone: (803) 759-0551

Website: razortv.net

Rooted Oak Photography & Design

Phone: (843) 814-8014

Website: rootedoakphotography.com

Email: caitlin@rootedoakphotography.com

OCC FLORAL PACKAGES

High-End Bridal Package...\$1,500

Hydrangeas, Roses, Greenery and comparable florals

- Ten centerpieces with high-end flowers with choice of vase
- Ten bridal pieces (five bridesmaids, five groomsmen)
- One flower girl piece and one ring bearer piece
- Two large urns with greenery for ceremony
- Two shepherd's hooks for ceremony
- Arch draping for ceremony
- Four pew bows for ceremony
- One food table centerpiece for reception

Seasonal Floral Bridal Package...\$1,000

Seasonal florals based on wedding month

- Ten centerpieces with high-end flowers with choice of vase
- Ten bridal pieces (five bridesmaids, five groomsmen)
- One flower girl piece and one ring bearer piece
- Two large urns with greenery for ceremony
- Two shepherd's hooks for ceremony
- Arch draping for ceremony
- Four pew bows for ceremony
- One food table centerpiece for reception

Additional items may be added to list for an additional charge.

BAKERS

Bonnie Brunt Cakes

Phone: (803) 655-7467

Website: bonniebrunt.com

Email: bonnie@bonniebrunt.com

Parkland Cakes

Phone: (803) 791-4682

Website: parklandcakes.com

Email: bpeake@parklandcakes.com

Ally & Eloise

Phone: (803) 708-2982

Website: allyandeloise.com

Email: allyandeloise@gmail.com

BAND AGENCIES

East Coast Entertainment

Contact: Doug Baker

Phone: (803) 957-7744 ext. 1

Website: bookece.com/columbia

Email: dbaker@bookece.com

Adore Duet Musical Services

Contact: Andrew Lynn

Phone: (330) 774-8665

Website: adoreduet.com

Email: adoreduet@gmail.com

DISC JOCKEY

Donald Ceasar

Phone: (803) 290-3061

Email: ceasardonald@hotmail.com

Barry Miller

Phone: (803) 397-0417

Email: barrymillerdjentertainment@gmail.com

T. J. McKay

Phone: (803) 466-3643

Website: tjmckay.com

Party Time DJs

Phone: (803) 779-1003

Website: partytimesc.com

Email: davegilbert@partytimeSC.com

FLORISTS

Devin's Flowers

(in-house florist and decorator)

Contact: Brenda Harley or Rachel Harley

Phone: (803) 531-0220

Website: devinsflowers.com

Email: brenda.devinsflowers@gmail.com

JennAffairs

(florist and decorator)

Contact: Jennifer Chapman

Phone: (803) 707-7777

Website: jennaffairs.com

Email: jennaffairs@gmail.com

The Flower Gallery

Contact: Melissa Cook

Phone: (803) 928-4506

Website: flowergallerysc.net

LIGHTING

Big Time Entertainment

Phone: (803) 429-6001

Website: wearebigtime.com

Illuminations SC Draping and Lighting

Phone: (803) 702-0515

Website: illuminationssc.com

Email: info@illuminationssc.com

PHOTO BOOTHS

Columbia Photo Booth

Phone: (803) 466-3643

Website: colaphotobooth.com

TENT AND PARTY RENTALS

Party Reflections, Inc.

Phone: (803) 978-9702

Website: partyreflections.com

Email: kyarbrough@partyreflections.com

Something Borrowed

Phone: (803) 673-6714

Website: somethingborrowedsc.com

Email: lee@somethingborrowedsc.com

DAYTIME RENTALS

*Tuesday - Sunday
8 a.m. - 4 p.m.*

Grand Ballroom

*Up to two hours - \$300
Up to four hours - \$500
All day (8 a.m. - 4 p.m.) - \$750*

Covington Room or Green Room

*Up to two hours - \$200
Up to four hours - \$300
All day (8 a.m. - 4 p.m.) - \$500*

EVENING RENTALS

*Includes up to four hours event time
between the hours of 4 p.m. and 12 a.m.
(Events scheduled to continue past 12 a.m.
are subject to an additional fee)*

Grand Ballroom

*Sunday - \$1,000
Tuesday - Thursday - \$600
Friday** - \$1,500
Saturday** - \$2,000
**add Covington and/or Green Room for \$250 each*

Covington Room or Green Room

*Sunday - \$500
Tuesday - Thursday - \$250
Friday and Saturday - \$500*

Tennis Pavilion

*(off-season only)
Saturday and Sunday - \$150*

*Special rental pricing available upon request.
Members receive a 25% discount on room rental only.*

No service charge or tax on room rentals.



OPTIONS

Ceremonies...\$250++

Choice of an indoor or outdoor location. Includes one hour of event time and ceremony chairs.

Bridal Portrait...\$100++

You may schedule an appointment to bring your photographer to the Orangeburg Country Club to have your bridal portraits taken.

Staffing

(Per four hours of service)

*Bartenders - \$100
Attendants - \$75*

(Per two hours of service)

Carvers - \$75

++ Denotes 25% service charge and appropriate sales tax.

Space usage maximum is four hours unless other arrangements are made. The Club closes at midnight.

Until a contract has been signed and a deposit received, all prices are subject to change without notice. Food and beverage pricing will not be guaranteed until six months prior to event date. Orangeburg Country Club reserves the right to settle all disputes in accordance with our policies and goals.

Please call 803-534-5988 in advance to schedule an appointment.



EVENT ACCESSORIES AND RENTALS

Chair covers...\$2++ each

Floor length linens...\$10++ each

Black or khaki

Specialty linens... prices vary

Choice of overlay colors...\$6++ each

Dance floor...\$100++

Stage...\$50++

Votive and mirror package...\$5++ per table

Floral centerpiece...\$12++ per table

(choice of color option)

**Centerpiece, votive, and mirror package
...\$16++ per table**

AUDIOVISUAL*

Wireless lavalier microphone...\$50++

Wireless microphone (VHF)...\$25++

Flip chart or dry-erase board...\$20++

With markers

Overhead projection package...\$50++

LED projector, 8'x8' or 4'x4' tripod screen, extension cords

Multifunction audio package...\$75++

2-speaker portable PA system with wired microphone

**Rental pricing on a per day basis.*

++Denotes service charge and appropriate sales tax.