

# Rock Creek Country Club

## *Special Events Guide*

2018-2019

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# Welcome

Welcome to Special Events at Rock Creek Country Club.

We have planned and executed thousands of successful events and are proud to be experts in our field. Private surroundings, spectacular views and excellent service are just a few of the benefits RCCC has to offer. We are truly an all-in-one venue, meaning we can do everything from catering to flowers, music and décor. Our event spaces can be easily transformed to fit your vision while our professional staff of event planners and culinary experts will ensure attention to every detail and customize the perfect menu.

On the next few pages, you will see several options to consider when planning your event. You may either rent one of our spaces and bring in your own outside catering or hire our staff to cater and serve at your event. Most of our clients choose to use RCCC to cater, as it is usually the most cost effective option. Rental and catered events both come with tables, chairs and linens. For catered events, place settings, staffing and all food service ware will also be provided.

If you choose to rent one of our spaces, you must meet the minimum dollar value we charge for the space if you are bringing in outside food. If you bring in outside alcohol, a corkage fee will apply. These rates can be found on page 5. If you would like Rock Creek Country Club to cater your event, we will waive the space rental and set up fees if you meet the food and beverage minimums. Please find the food & beverage minimums listed on page 7.

Thank you for considering us for your special event.

Warmly,

The Events Team at RCCC

# Glossary

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# Venues

## The Lawn

(accommodates up to 350)

The lawn is the perfect area to host a cocktail hour or mixer. Many of our clients book this area in conjunction with one of our indoor spaces, so guests get the best of both worlds. The lawn boasts lush vegetation set in front of rows of private hedges. One of the oldest trees on the property stands to one side of the lawn and is a picturesque feature.

## The Chalet

(accommodates up to 80)

This event space is perfect for more intimate affairs and is a favorite among our team. The Chalet is both modern and rustic, full of natural light from the skylights and features loft ceilings. A large built-in bar and private deck are two more features in this room. This space includes complimentary Wi-Fi.

## Banquet Room

(accommodates up to 200 people)

Our Banquet Room is the largest of our indoor spaces at a capacity of up to 200 people. This room is the perfect option for those wanting larger indoor events, like fundraisers, banquets, larger birthday celebrations and corporate events. The space allows for many different layouts and boasts a large dance floor, windows with a view of the course, a permanent bar, an excellent sound system and a projector. This space includes complimentary Wi-Fi.

## Pavilion Tent

(accommodates up to 300)

This seasonal outdoor space is our most popular during the summer months. It is available May-October 15<sup>th</sup>, when the Oregon weather is perfect for celebrating outdoors. With wonderful views of the garden and golf course, this neutral space can be transformed to fit your vision. This space also includes the garden, complete with string lights, and a portable bar. A portable dance floor and speaker system are also available upon request.

# Event Rental Rates

Below are our rental rates for our event spaces if you either wish to bring in outside catering, or do not need catering for your event. These rates follow seasonal pricing, which is why the summer months are higher than the winter and the weekend rates are higher than the weekday. Our peak season runs from May through October 15<sup>th</sup> and our off-season October 16<sup>th</sup> through April, excluding December.

	Tent	Banquet Room	Chalet	Lawn
Corporate (M-F, 8am-4pm)	X	\$500	\$500	\$100
Peak Season (Weekend)	\$2,000	\$1,500	\$750	\$1,000
Peak Season (Weekday)	\$2,000	\$1,250	\$750	\$750
Off Season (Weekday)	X	\$1,000	\$500	X
Off Season (Weekend)	X	\$1,250	\$750	X
December Pricing	X	\$1,500	\$750	X

Corporate events and meetings can be booked for lower rates than usual as they fall on weekdays and take place between 8am and 4pm. Many of our corporate clients choose RCCC because we offer flexible catering options, as well as teambuilding exercises like golf or lawn games and cocktail hours after a hard day's work.

In addition to the rental rates above, you will also be charged a set-up fee of \$2.00/person for your event. This covers our team's cost of setting up tables, chairs and linens for your event. If you wish to rent more items a la carte, you will find pricing for these items below. Please note that a 20% service charge is not included in the figures above.

Pricing does not include 20% Service Fee

# Rentals

## Décor

Portable Audio System	\$75.00
Spotify Premium Music	\$15.00
12x12' Dance Floor	\$50.00
Corn Hole Game	\$25.00

## Tables & Catering Supplies

Gold Charger Plates	\$2.00/each
Gold Runner	\$1.00/each
Specialty Napkins	\$1.00+/each
Specialty Tablecloths	\$20+/each
Table Setting (plate, utensils, napkin & glasses)	\$3.00/person
Catering Service Supplies (chaffing dishes, food serving utensils & glasses)	\$2.00/person
Full catering supplies & place settings for outside food	\$5.00/person*

\*This service will require you to hire a RCCC staff member to work your event

## Basics

Gold Chivari Chairs	\$4.00/each
Bistro Table & Linen	\$9.00/each
Chair Covers (White/Black)	\$2.00/each
Centerpiece Kit (mirror, 3 votives & an in-house vase)	\$5.00/table
Pipe & Drape Backdrop (Additional Colors \$20.00/each)	\$75.00/white
Portable Wedding Arch	\$25.00
Ceremony Pillars	\$20.00/set
Shepherds Hooks	\$5.00/each
Dessert Display Items	\$10.00/set

## Staffing and Services

Additional event time	\$150.00/hour
Bartender	\$150.00/3 hrs
Additional staff	\$150.00/event
Ceremony officiant	\$250.00
MC (officiant + reception)	\$500.00
Invitation design	custom

Pricing does not include 20% Service Fee

# Food and Beverage

Below are our Food & Beverage minimums you must meet if you wish to have the space rental fee waived and are using RCCC for catering. These rates follow seasonal pricing, which is why the summer months are higher than the winter and the weekend rates are higher than the weekday. Our peak season runs from May through October 15<sup>th</sup> and our off-season October 16<sup>th</sup> through April, excluding December. All weddings are to include one tasting, coordinated with our team at a later date.

	Tent	Banquet Room	Chalet	Lawn
Peak Season (Weekend)	\$7,500	\$6,000	\$2,500	\$1,000
Peak Season (Weekday)	\$6,000	\$4,000	\$2,000	\$750
Off Season (Weekday)	X	\$3,500	\$1,500	X
Off Season (Weekend)	X	\$4,000	\$2,000	X
December Pricing	X	\$4,000	\$2,000	X

Please note that a service fee of 20% will is not included in the figures above.

# Buffet Packages

All our menus include 60 minutes of continuous service, Rolls and butter, non alcoholic beverage station,  
Full staff, all tables, chairs, linens, flatware, and service supplies

All our dishes feature fresh locally sourced ingredients, and we can provide substitutions for dietary restrictions

## One Entrée \$30.00

Rolls and Butter  
1 entrée  
2 signature salads  
2 side dishes  
House dessert

## Two Entrée \$35.00

Rolls and Butter  
2 entrée  
2 salads  
2 sides  
House Dessert

## Full Catering \$40.00

Rolls and Butter  
2 passed appetizers  
2 entrée  
2 salads  
2 sides  
House Dessert

## Deluxe Catering \$45.00

Rolls and Butter  
4 passed appetizers  
3 entrée  
2 salads  
2 sides  
House Dessert

# Hors D'oeuvre Packages

## Mixer \$20.00

3 platter displays  
2 hors d'oeuvres  
2 stationed appetizers

## Full Mixer \$25.00

4 platter displays  
3 hors d'oeuvres  
3 stationed appetizers

Don't see what you are looking for? Let us create the perfect menu for you!

Pricing does not include 20% Service Fee

# Seasonal Menu

## Appetizers

- Maine Lobster Rangoon with spiced plum sauce
- Mini Tacos, smoked pork shoulder, queso fresco and chipotle cream (GF)
- Smoked mozzarella and pancetta mac and cheese bites
- Spinach arrancini with charred eggplant romesco (V)
- Buckwheat and beet cream cheese tart (GF, V)
- Chili garlic shrimp with preserved lemon, chorizo aioli, and cilantro (GF)
- Trio of Fancy Toast: Avocado mash with lemon oil and sea salt (V) - Bacon XO sauce -  
Herbed cheese, clover honey and fresh berries (V)

## Salads

- Simple summer salad with house made dressings on the side: Buttermilk Ranch,  
Roasted Shallot Balsamic Vinaigrette, Poppy Seed Honey Mustard, Sesame Vinaigrette (GF, V)
- Arugula and endive, honeyed pine nuts, lemon dressing (GF, V)
- Shredded beet and carrot slaw, pistachios, raisins, mint, champagne vinaigrette (GF, V, \*)
- Citrus and avocado, watercress, mixed greens, olive oil (GF, V, \*)
- Watermelon and jicama, smoked paprika vinaigrette, mint (GF, V, \*)

## Sides

- Blistered green beans with tomato and almond pesto (GF, V, \*)
- Roasted Cauliflower with pomegranate, mint and nigella seeds (GF, V, \*)
- Sesame and scallion steamed rice (GF, V)
- Roasted carrots and red onion with fennel and sunflower seeds (GF, V, \*)
- Israeli cous cous salad with pickled vegetables (GF, V)
- Skillet roasted fingerling potatoes with sea salt and rosemary (GF, V, \*)

# Seasonal Menu

## Poultry

Soy and rice wine glazed chicken with snow peas and bok choy (GF, V)

Seared chicken breast with white wine and almonds over spinach (GF, V)

## Pork

Spice rubbed smoked pork loin (GF)

Ginger and honey glazed pork tenderloin with apple slaw (GF)

## Beef

Lemongrass flank steak with daikon radish and herb salad (GF)

Applewood grilled tri-tip with mustard chive butter (GF)

## Fish

Slow roasted salmon over fennel and citrus salad (GF)

Banana leaf steamed cod fillet with coconut green curry (GF)

## Vegetarian

Herbed ricotta and vegetable ravioli with pesto vinaigrette (V)

Stuffed squash with seasonal vegetable stuffing and roasted rosemary vinaigrette (V, \*)

(GF) gluten free, (V) vegetarian, (\*) vegan

# Chef Pairings

## Garden Party

Smoked mozzarella and pancetta mac and cheese bites

Spinach arrancini with charred eggplant romesco (V)

Simple summer salad (GF,V)

Shredded beet and carrot slaw, pistachios, raisins, mint, and champagne vinaigrette (GF, V, \*)

Blistered green beans with tomato and almond pesto (GF, V, \*)

Skillet roasted fingerling potatoes with sea salt and rosemary (GF, V, \*)

Applewood grilled tri-tip with mustard chive butter (GF)

Seared chicken breast with white wine and almonds over spinach (GF, V)

## Summer Spice

Mini Tacos, smoked pork shoulder, queso fresco and chipotle cream (GF)

Chili garlic shrimp with preserved lemon, chorizo aioli and cilantro (GF)

Roasted citrus and avocado, watercress, mixed greens and olive oil (GF, V, \*)

Watermelon and jicama, smoked paprika vinaigrette and mint (GF, V, \*)

Israeli cous cous with pickled vegetables (GF, V)

Roasted carrots and red onion with fennel and sunflower seeds (GF, V, \*)

Spice rubbed smoked pork loin (GF)

Slow roasted salmon over fennel and citrus salad (GF)

## International Inspiration

Maine lobster Rangoon with spiced plum sauce

Trio of Fancy Toast (V)

Arugula and endive, honeyed pine nuts, lemon dressing (GF, V)

Simple summer salad (GF, V)

Roasted cauliflower with pomegranate, mint and nigella seeds (GF, V, \*)

Sesame and scallion steamed rice (GF, V)

Soy and rice wine glazed chicken with snow peas and bok choy (GF, V)

Lemongrass flank steak with daikon radish and herb salad (GF)

# Platter Displays

## **Signature Salmon**

Applewood smoked, served with crème fraîche, capers, red onion, chive dressing, and an assortment of crackers and grilled bread.

## **Cheese Board**

Baked brie, warm goat cheese spread, broiled feta and olives, with an assortment of other craft cheeses and crackers.

## **Antipasti**

Assorted meats and cheeses served with roasted peppers, marinated artichokes, pickled asparagus, basil pesto, olive tapenade, and toasted baguette bread.

## **Fresh Fruit**

Seasonal assorted fresh fruit skewers.

## **Fresh Crudité**

Fresh and marinated vegetables served with parmesan peppercorn ranch.

## **Meat and Cheese**

Local selection of cured meats and cheeses.

## **Farmers Market**

Display of local and seasonal meats, pickled vegetables, breads, and dips.

# Small Bites

## **Stuffed Mushrooms**

Bleu cheese and bacon

Parmesan, chorizo, cilantro and pickled coriander

Olives, red pepper, red onion, parsley, Romano

## **Gougere “Puffs”**

Aged cheddar and bacon jam

Herb and goat cheese

Cream cheese, crispy prosciutto, cornichons

## **Bruschetta**

Tomato jam, mozzarella, basil

Lemon goat cheese, fennel, snap peas, parsley

Garlic sausage, mushroom, pickled peppers

Smoked salmon pate, crackers, capers, chives, herbed sour cream

Ratatouille crostini

## **Others**

Langoustine tacos

Prosciutto wrapped melon with basil puree

Bacon wrapped dates

Poblano crab poppers with Fire sauce

Crab, charred corn and sweet pepper tart

Asparagus and Swiss tart with lemon oil

Spring rolls with sweet chili sauce

Green curry and shrimp cucumber bites

# Heavy Appetizers

## **Meatballs**

Swedish

Lamb and beef Kofta, mint yogurt sauce

Italian with marinara and mozzarella

Vietnamese Banh Mih

## **Flatbread Pizza**

Pear and Cambazola cheese

Mediterranean vegetable

Roasted garlic, cream sauce, caramelized onion, sausage

Pepperoni, mushroom, sausage

## **Mini Sandwiches and Sliders**

Cubanito

Mini cheeseburger

Bacon and blue burger with arugula

Pesto chicken

Fried Cod

Red curry shrimp wrap

Nicoise salad lettuce cups

Indian samosa with tamarind chutney

Spring rolls with sweet chili sauce

Shrimp cocktail

Vietnamese chilled noodle cups

Baked polenta cake with bleu cheese and bacon jam

Sweet corn and bacon hush puppies

Sweet potato fries with red pepper ketchup

Crispy shrimp wontons with Thai chili sauce

Mojo carnitas nacho bites

Flat bread with indian spiced black beans

Caprese skewers

Teriyaki Beef skewers

Thai Chicken Skewers

# Buffet Dinner

All buffets include: beverage station, coffee, water, lemonade, hot/cold tea, rolls, and butter.

## Salads

Frisee, fried shallots, hazelnuts, hot bacon vinaigrette

Spinach, feta, strawberries, almonds, shallots, red wine vinaigrette

Mixed greens, pickled onions, toasted almonds, cucumbers, tomatoes, herb vinaigrette

Arugula, pear, bleu cheese, candied nuts, tarragon dressing

Lettuce, parmesan, nori bread crumbs, Asian dressing

Mustard greens, peaches, pickled onion, bell pepper, orange coriander vinaigrette

## Side Dishes

Simple steamed vegetables with garlic butter

Sesame steamed basmati rice with scallions and crushed sesame seeds

Buttered mashed potatoes topped with chopped parsley

Roasted corn on the cob with cilantro pesto

Roasted cauliflower with paprika honey and almonds

Caramelized brussel sprouts with red pepper sauce and feta cheese

Ratatouille

Curry and ginger roasted carrots

Wild rice with spring vegetables

Crisp fried potatoes with sage and onions

Lentils with arugula mirepoix and house vinaigrette

## Vegetarian Entrée

Grilled eggplant parmesan, fresh mozzarella, smoked tomato chutney

Stuffed mushroom, crisp shallots, asparagus, parmesan

Linguini, charred tomatoes, fennel, snap peas, balsamic glaze

Grilled polenta, seasonal vegetables, tomato jam

Soy glazed edamame quinoa stir fry

## Poultry Entrée

Fried Cornish Game Hen and smoked roasted peach salad

Grilled Tandoori chicken and cucumber raita

Roasted chicken breast and cremini herb gravy

Mozzarella stuffed chicken with puttanesca

# Buffet Dinner

## **Beef Entrée**

Flank steak, spicy soy glaze, asparagus, charred carrots

Coriander crushed Tri - tip, crisp onions, Blue Moon sauce

Coffee rubbed hanger steak with adobo sauce

Brazilian braised brisket, chimichurri, roasted peppers

Prime Rib Carving Station (+\$2.00)

## **Pork Entrée**

Chinese BBQ pork

Roasted pork loin, grilled polenta medallions, Romanesco

Grilled pork medallions, charcrute, apple mustard

Stuffed pork loin, rosemary, garlic, lemon au jus

Bacon wrapped tenderloin, wilted cabbage, mustard seed pinot gris sauce (+\$2.00)

## **Fish Entrée**

Roasted Mahi Mahi, green curry, pickled red chilis

Pan seared cod, fennel, grapefruit slaw

Salmon, orange and hoisin glaze, served on bok choy leaves

Seasonal roasted fish and brown butter vinaigrette

\*customizable plated menu available upon request

# Kitchen Buffets

## **Mexican Fiesta**

Enchiladas: choice of chicken, pork, vegetable, or cheese

Fajitas: choice of chicken or pork

Ground beef tacos

Spanish rice

Black beans or Refried beans

Garden salad

Fruit salad

## **BBQ Picnic**

Apple Cranberry Coleslaw

Melon Salad

Potato Salad

Pit roasted BBQ chicken

Molasses baked beans

Jalapeno and cheddar cornbread muffins with honey butter

Mixed berry shortcake

## **Italian Feast**

Classic Caesar Salad

Minestrone Soup

Garlic Bread

Choose two entrees:

Spaghetti with Marinara or Meat Sauce

Lasagna: Meat, Cheese, Vegetable

Vegetarian Penne Pesto

## **Chinese**

Chinese salad

Steamed white rice

Mongolian beef

General Tso's chicken

Garlic scented stir fried snap peas

Vegetable Lo Mein noodles

Banana spring rolls with vanilla ice cream and caramel sauce

\* Groups of 25 or less can have the option to order off the Clubhouse Grill

# Beverages

## Beer

	Pint	24—Pack	Keg
Domestic	\$4	\$80	\$325
Imported	\$5	\$95	\$425
Microbrew	\$5	\$95	\$425

## Wine

	Glass	Bottle—serves 4-6 people
House	\$7	\$20
Champagne	N/A	\$20

## Liquor

	Drink
Well	\$7
Call	\$8
Premium	\$9
Top Shelf	\$12

**Corkage Fees** - Only outside beer and wine can be brought on premises. No outside hard liquor allowed on premise. A Rock Creek employed bartender must be hired to serve alcoholic beverages.

\$15 corkage fee per bottle of wine/champagne when client provides bottle

\$1 corkage fee per beer bottle/can.

\$150 corkage fee per outside keg

\$150 bartender fee for each bar or alcoholic beverage station for max of 150 people.

## Non Alcoholic

	Per Drink
Water Bottles	\$2
Soft Drinks	\$2
Red Bull	\$3
Martinelli's	Per Bottle
	\$12

## Beverage Station

\$100.00

(serves 50 people)

Water

Iced tea

Lemonade

Coffee

Hot Tea

# Beverages

**Italian Soda Bar**—\$100.00 (set up and staffing cost: + \$2 per guest)

5 assorted flavors of syrup

Whipped cream

**The Hosted Call Bar**—\$10.00 per person/per hour

Mix of imported/domestic, and bottle or canned brews.

House wines

Fully stocked bar of liquor (only call brands and up)

**The Hosted Beer and Wine Bar**—\$8.00 per person/per hour

Mix of imported/domestic, and bottle or canned brews.

House wines

\*Ask about Specialty and Custom Cocktails. Let us design the perfect drink for your special occasion.