

OAKMONT
A GREAT NEIGHBORHOOD RESTAURANT



EVENT HOSTING GUIDE

oakmontflagstaff.com

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THE OAKMONT

NEIGHBORHOOD RESTAURANT

Located inside the historic Continental Country Club, the Oakmont is an ambitious concept that ties together three multi-faceted spaces under one big roof. First opened in 2014, the Oakmont is wrapped in golden pine and showcases its mid-century roots with a distinctive window wall facing an awarding winning patio and the picturesque Continental green.

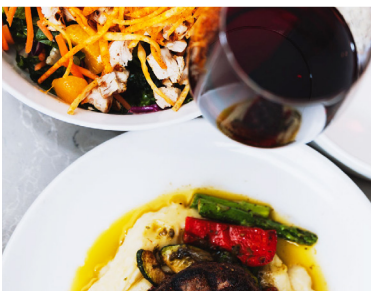


VENUE ROOM

PRIVATE | GROUP SIZE 45 SEATED

Enjoy an intimate, closed door banquet setting. A great space to host your next meeting or private function.

Flexible layout • Fireplace • \$750 food and beverage minimum
Linens not included



MARQUEE LOUNGE

SEMI-PRIVATE | GROUP SIZE 35 SEATED

A chic sister to the Venue, Marquee takes it higher with optional, open air roll-up windows and group seating.

Flexible layout • \$1000 food and beverage minimum

FULL INDOOR BUYOUT

GROUP SIZE 75 | \$15K SPACE FEE

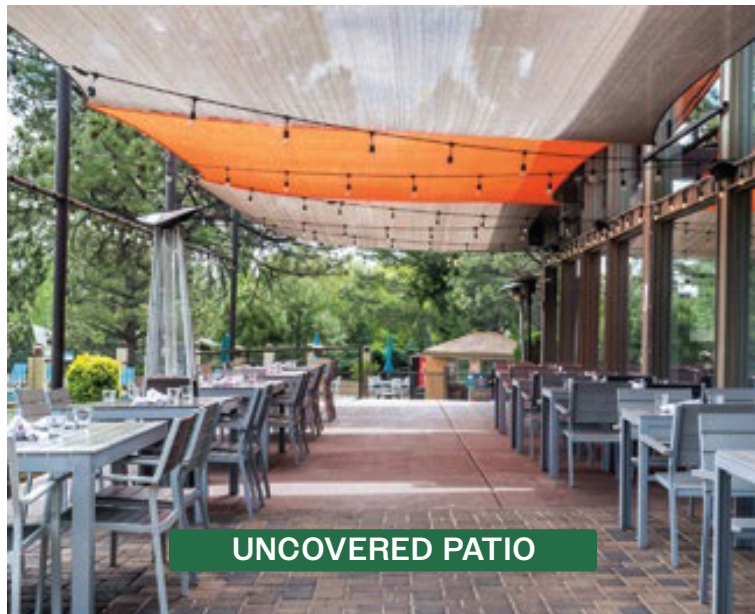
Venue & Marquee rooms + Oakmont restaurant



COVERED PATIO

GROUP SIZE 25

Excludes Firepit Lounge • \$1500 food and beverage minimum



UNCOVERED PATIO

GROUP SIZE 75

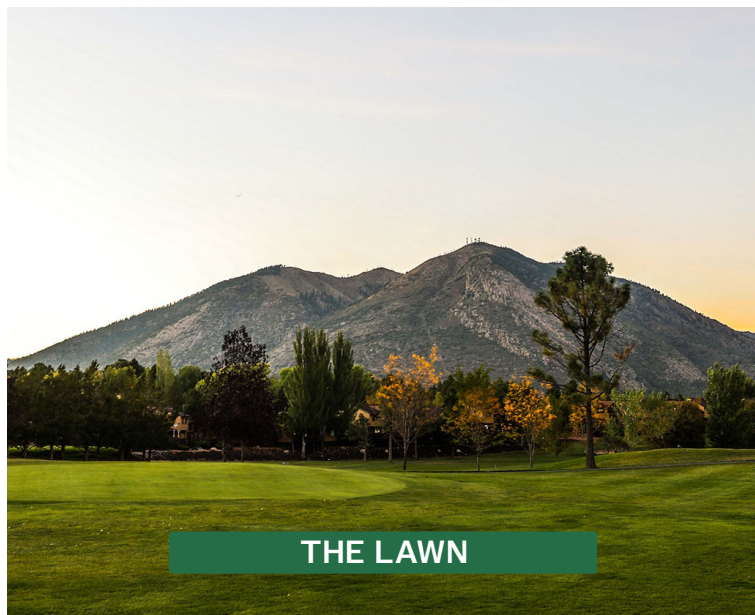
\$7500 Space Fee



FIREPIT LOUNGE

GROUP SIZE 45

\$3500 Space Fee



THE LAWN

GROUP SIZE UNAVAILABLE

Details available for future consideration

FULL INDOOR BUYOUT

GROUP SIZE 125 | \$10K SPACE FEE

Covered Patio • Uncovered Patio • Firepit Lounge • Lawn

(ALL INTERIORS, EXTERIORS, AND FOOD SAMPLES FEATURED IN THIS GUIDE MAY BE SUBJECT TO CHANGE)



BRUNCH & LUNCH

PLATED BRUNCH

Preorder required | maximum 30 guests

\$25

FOR THE TABLE

ASSORTED PASTRIES

With butter and house marmalade

PERSONAL ENTRÉE

Choice of one

ALL AMERICAN

2 eggs any style, applewood bacon, potatoes, toast

AVOCADO TOAST

Smashed avocado, heirloom tomato, red pepper flake, lemon infused olive oil

BRIOCHE FRENCH TOAST

Vanilla cinnamon battered brioche, berries, maple syrup

BREAKFAST SANDWICH

Fried egg, applewood bacon, fontina cheese, spicy mayo, brioche bun

CHICKEN CLUB

Chicken, bacon, avocado, lettuce, tomato, roasted garlic aioli, house pickle, nine grain bread

COBB SALAD

Romaine, chicken, bacon, avocado, onion, tomato, hardboiled egg, gorgonzola, blue cheese dressing

SMOKED TURKEY

Shaved turkey, smoked gouda, avocado, cole slaw, tomato, honey mustard, toasted pretzel bun

BUFFET BRUNCH

Minimum 20 guests

\$27

SCRAMBLED EGGS • HERB ROASTED POTATOES

APPLEWOOD BACON • CHICKEN APPLE SAUSAGE

CHEDDAR JALAPEÑO BISCUITS • COUNTRY GRAVY

ENHANCEMENTS

Price per person | minimum order may be required

CHARCUTERIE BOARD +8

Assorted cured meats, cheeses, accompaniments

DEVEILED EGGS +2

MAPLE BACON DONUT +2.25

CHURRO DONUT +2

PLATED LUNCH

Preorder required | maximum 30 guests

\$25

FOR THE TABLE

CHIPS & DIP

Crisp cottage crinkle chips, charred onion dip

PERSONAL ENTRÉE

Choice of one

SMOKED TURKEY

Roasted turkey pastrami, shredded lettuce, tomato, pickle, smashed avocado, herb aioli

UNCLE SAM BURGER

Two 4 oz. angus beef patties, american cheese, pickle, onion, house secret sauce

COBB SALAD

Romaine, chicken, bacon, avocado, onion, tomato, hard boiled egg, gorgonzola, blue cheese dressing

VEGAN THAI CURRY

Spicy red panang curry over arborio rice with carrots, bell pepper, butternut squash, mushrooms, red onion

FISH & CHIPS

Flakey cod in a Tower Station IPA batter, with crisp fries and cole slaw on the side

ALL MEAL SERVICES INCLUDE
NON-ALCOHOLIC BEVERAGES

Excludes lite bites

LITE BITES!

Shared platters | price per person | excludes n/a beverages

CONTINENTAL

\$18

HUMMUS

Roasted garlic, fresh herbs, za'atar, grilled naan bread, crudité vegetables

SOFT PRETZELS

Classic nacho cheese sauce, ground mustard

WINGS

Crispy, double fried, bone-in wings, spiraled carrots, green onion, house ranch dressing, and tossed in a choice of sauce: sweet & spicy, buffalo, or thai chili

ELDEN

\$28

HUMMUS + SOFT PRETZELS + WINGS

BARBECUE SLIDERS

House pulled pork, apple cider slaw, hawaiian roll

CHARRED ONION DIP

Crisp cottage potato chips, house charred onion dip

HUMPHREY

\$42

HUMMUS + SOFT PRETZELS + WINGS

POACHED SHRIMP

Jumbo shrimp, cocktail sauce, lemon

MEDITERRANEAN KEBAB

Grilled chicken kebab, tzatziki sauce, lemon

ANTIPASTI

Cured meats, cheeses, and accompaniments

NACHOS

Jalapeño nacho cheese, melted colby jack cheese, pickled jalapeno, black bean corn salsa, lime crema, queso fresco

BUFFET LUNCH

Minimum 20 guests

LATIN SPREAD

1 APPETIZER • 1 SALAD • 2 ENTRÉE • 2 SIDE

\$32

APPETIZER

CHIP DUO

Tortilla chips, house salsa,
con queso dip

STREET CORN

Grilled corn, cotija cheese,
chipotle butter, cilantro

FRESH GUACAMOLE

SALAD

JALAPEÑO CAESER

Romaine, kale, avocado, toasted pepitas, pecorino romano
cheese, corn tortilla gremolata, jalapeño ceaser dressing

SOUTHWEST

Romaine, pepitas, red pepper, cucumber, black bean corn
salsa, cotija cheese, agave lime vinaigrette, tortilla strips

ENTRÉE

Served with corn and/or flour tortillas

GUAJILLO CHICKEN

Monterey jack cheese, avocado tomatillo salsa,
cabbage, lime crema

SEASONED GROUND BEEF

Colby jack cheese, lettuce, tomato, red salsa, sour cream

BLACKENED COD

Spicy baja slaw, mango chutney, cotija cheese, fresh lime

GREEN CHILE PORK

Green onion, cotija cheese, lime crema

SIDE

CILANTRO LIME RICE • SWEET CORN SUCCOTASH

BLACK BEANS • REFRIED BEANS

ITALIAN BOARD

1 APPETIZER • 1 SALAD • 1 ENTRÉE

\$29

APPETIZER

BREAD SERVICE

Warm baguette, olive oil, balsamic vinegar, cracked pepper

WRAPPED ASPARAGUS

Proscuitto-wrapped asparagus shoots, balsamic glaze

BRUSCHETTA

Roasted tomato, fresh basil, pecorino romano cheese,
creamy house pesto sauce

SALAD

JALAPEÑO CAESER

Romaine, kale, avocado, toasted pepitas, pecorino romano
cheese, corn tortilla gremolata, jalapeño ceaser dressing

ANTIPASTI SALAD

Romaine, fennel salami, hot capicola, banana peppers, red
onion, cherry tomato, artichokes, balsamic vinaigrette

ENTRÉE

MEATBALL POMODORO

Housemade meatballs, bucatini pasta, pomodoro sauce,
parmesan cheese

BLACKENED ALFREDO

Cajun-spiced grilled chicken, penne pasta, creamy alfredo
sauce, parmesan cheese

CHICKEN PESTO

Grilled chicken, penne pasta, pesto sauce, parmesan

BUFFET LUNCH

Minimum 20 guests

BACKYARD BARBECUE

SALAD • 1 ENTRÉE • 2 SIDE

\$29

SALAD

JALAPEÑO CAESER

Romaine, kale, avocado, toasted pepitas, pecorino romano cheese, corn tortilla gremolata, jalapeño ceaser dressing

CALI CITRUS SALAD

Kale, spring mix, orange and grapefruit, avocado, hearts of palm, almonds, cilantro, green onion, agave lime dressing

ENTRÉE

Served with hawaiian sweet rolls

GRILLED CHICKEN

GRILLED ANDOUILLE SAUSAGE

PULLED PORK

SIDE

BAKED BEANS • MACARONI & CHEESE • COLE SLAW

SWEET CORN SUCCOTASH

Sweet corn, assorted roasted vegetables

DESSERTS

Price per person | minimum order may be required

All desserts are housemade

CHOCOLATE BUNDT CAKE 7

Vanilla royal icing, vanilla ice cream

VANILLA BEAN CHEESECAKE 7

Berry compote

DARK CHOCOLATE MOUSSE 7

Peanut brittle

COOKIE 2

Chocolate chip

BROWNIE 3

BRING YOUR OWN DESSERT 4

Per Person



OAKMONT

DINNER



PLATED DINNER

Preorder required | [maximum 30 guests](#)

DINNER 1

\$39

FOR THE TABLE

Includes the choice of 2 appetizers - see below

PERSONAL SALAD

HOUSE SALAD

Mixed green salad, carrots, tomatoes, cucumbers, red onion, vinaigrette dressing

PERSONAL ENTRÉE

Choice of one

CHICKEN SONOMA

An oakmont favorite, featuring lahvosh crusted chicken, artichoke, tomato, mushroom chardonnay cream sauce, garlic mashed potatoes, seasonal vegetables

CAJUN PASTA

Grilled blackened chicken, spicy cajun cream sauce, penne pasta, parmesan cheese, fresh herbs

VEGAN THAI CURRY

Spicy red panang curry over arborio rice with carrots, bell pepper, butternut squash, mushrooms, red onion

FISH & CHIPS

Flakey cod in a Tower Station IPA batter, with crisp fries and cole slaw on the side

DINNER 2

\$56

FOR THE TABLE

Includes the choice of 2 appetizers - see below

PERSONAL SALAD

HOUSE SALAD

Mixed green salad, carrots, tomatoes, cucumbers, red onion, vinaigrette dressing

PERSONAL ENTRÉE

Choice of one

CHICKEN SONOMA

An oakmont favorite, featuring lahvosh crusted chicken, artichoke, tomato, mushroom chardonnay cream sauce, garlic mashed potatoes, seasonal vegetables

CAJUN PASTA

Grilled blackened chicken, spicy cajun cream sauce, penne pasta, parmesan cheese, fresh herbs

PESTO SALMON

Verlasso salmon, lemon risotto, asparagus, herb pesto sauce, breadcrumbs

FILET MIGNON

Grilled filet, garlic mashed potatoes, roasted asparagus

DINNER APPETIZERS

WINGS

Crispy, double fried, bone-in wings, spiraled carrots, green onion, house ranch dressing, choice of wing sauce: sweet & spicy, buffalo, or thai chili

SOFT PRETZELS

Nacho cheese, ground mustard

NACHOS

Jalapeño nacho cheese, melted colby jack, black bean corn salsa, pickled jalapeno, lime crema, queso fresco

CHIPS & DIP

Crisp cottage crinkle chips, charred onion dip

WHIPPED RICOTTA

House whipped ricotta, local honey, fire roasted nectarines, fresh herbs, pink peppercorn

CHIP DUO

tortilla chips, con queso dip, house salsa



BUFFET DINNER

Minimum 20 guests

LATIN TIER 1	LATIN TIER 2
2 APPETIZER	3 APPETIZER
1 SALAD • 3 ENTRÉE	1 SALAD • 4 ENTRÉE
2 SIDE	2 SIDE
\$40	\$48

ITALIAN TIER 1	ITALIAN TIER 2
2 APPETIZER	3 APPETIZER
1 SALAD • 2 ENTRÉE	1 SALAD • 3 ENTRÉE
-	-
\$40	\$52

APPETIZER

CHIP DUO

Tortilla chips, house salsa,
con queso dip

STREET CORN

Grilled corn, cotija cheese,
chipotle butter, cilantro

FRESH GUACAMOLE

SALAD

JALAPEÑO CAESER

Romaine, kale, avocado, toasted pepitas, pecorino romano
cheese, corn tortilla gremolata, jalapeño ceaser dressing

SOUTHWEST

Romaine, pepitas, red pepper, cucumber, black bean corn
salsa, cotija cheese, agave lime vinaigrette, tortilla strips

ENTRÉE

Served with toritllas: corn, flour, or combination of both

GUAJILLO CHICKEN

Monterey jack cheese, avocado tomatillo salsa,
cabbage, lime crema

SEASONED GROUND BEEF

Colby jack cheese, lettuce, tomato, red salsa, sour cream

BLACKENED COD

Spicy baja slaw, mango chutney, cotija cheese, fresh lime

GREEN CHILE PORK

Green onion, cotija cheese, lime crema

SIDE

CILANTRO LIME RICE • SWEET CORN SUCCOTASH
BLACK BEANS • REFRIED BEANS

APPETIZER

BREAD SERVICE

Warm baguette, olive oil, balsamic vinegar, cracked pepper

WRAPPED ASPARAGUS

Proscuitto-wrapped asparagus shoots, balsamic glaze

BRUSCHETTA

Roasted tomato, fresh basil, pecorino romano cheese,
creamy house pesto sauce

SALAD

JALAPEÑO CAESER

Romaine, kale, avocado, toasted pepitas, pecorino romano
cheese, corn tortilla gremolata, jalapeño ceaser dressing

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Romaine, fennel salami, hot capicola, banana peppers, red
onion, cherry tomato, artichokes, balsamic vinaigrette

ENTRÉE

MEATBALL POMODORO

Housemade meatballs, bucatini pasta, pomodoro sauce,
parmesan cheese

BLACKENED ALFREDO

Cajun-spiced grilled chicken, penne pasta, creamy alfredo
sauce, parmesan cheese

CHICKEN PESTO

Grilled chicken, penne pasta, pesto sauce, parmesan

BUFFET DINNER

Minimum 20 guests

BBQ TIER 1

1 SALAD • 2 ENTRÉE
3 SIDE

-

\$40

BBQ TIER 2

1 SALAD • 3 ENTRÉE
4 SIDE

-

\$52

SALAD

JALAPEÑO CAESER

Romaine, kale, avocado, toasted pepitas, pecorino romano cheese, corn tortilla gremolata, jalapeño ceaser dressing

CALI CITRUS SALAD

Kale, spring mix, orange and grapefruit, avocado, hearts of palm, almonds, cilantro, green onion, agave lime dressing

ENTRÉE

Served with hawaiian sweet rolls

GRILLED CHICKEN

GRILLED ANDOUILLE SAUSAGE

PULLED PORK

SIDE

BAKED BEANS • MACARONI & CHEESE • COLE SLAW

SWEET CORN SUCCOTASH

Sweet corn, assorted roasted vegetables

DESSERTS

Price per person | minimum order may be required
All desserts are housemade!

CHOCOLATE BUNDT CAKE 7

Vanilla royal icing, vanilla ice cream

VANILLA BEAN CHEESECAKE 7

Berry compote

DARK CHOCOLATE MOUSSE 7

Peanut brittle

COOKIE 2

Chocolate chip

BROWNIE 3

BRING YOUR OWN DESSERT 4

Per Person



THE OAKMONT

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Final Confirmation 7 Day Notice

After your dedicated events manager sends the online event agreement, please sign and return it within three calendar days.

Final Guest Count 7 Day Notice

If your guests are unable to confirm their attendance in time, we will use the agreement's original guest count. If the guest count is higher than the number included in the agreement, we will do our best to accommodate the increase.

Payment

Final payment is due at the end of your event, and one check will be presented; we do not offer separate checks for group events. The total cost includes food, beverage, service charge, sales tax, and gratuity.

- > A \$250 non-refundable deposit is required to reserve your space. It will be applied to the total bill at the time of the event.

Cancellation 2 Week Notice

We understand that life doesn't always go to plan, and an event will need to be canceled. To avoid cancellation fees, please provide a two-week notice.

Cancellation Fees

- > Cancellations occurring after the two-week notice will incur sales tax and a 50% charge of the food-beverage minimum.
- > Cancellations occurring less than 24 hours before the event will result in a 100% charge.
- > Cancellations do not include the non-refundable \$250 reserve deposit.
- > Different cancellation policies apply for group reservations in the dining room or full restaurant buyout. If this applies to your event, please ask your special events manager for more information. Cancellation fees are not transferable.

FOOD & BEVERAGE

Final Selection 2 Week Notice

Please submit food and beverage selections to your event manager two weeks before the event. This will help ensure all product is ordered, delivered, and prepared in time.

Menus Options

We offer a prix fixe menu consisting of an array of signature items from our restaurant menus. To ensure that your culinary experience is top-notch, our menus may include substitutions based on seasonality and availability.

- > Please provide your event manager with any prevalent food allergy requirements. The event server(s) can all fulfill individual needs on request.

Food & Beverage Minimum

Minimums go towards all food and beverage prepared for the event. If the minimum is not met, the remainder is considered a room charge.

- > It is helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size.

FEES

Please speak to your event manager for additional details.

All events include:

- > Venue fee - 8%, which pays for any associated operating costs: setup, breakdown, and cleaning.
- > Detailing - \$250/penalty. We love when guests make our space their own by adding a special touch. Battery powered candles, balloons, table runners, and centerpieces are all great ways to customize the space. To ensure future guests can have the same customer experience, we do not allow anything that will stick around longer than a given event. This can include, but is not limited to: live candles, balloons, confetti, glitter, feathers, and adhesives.
- > Gratuity - 20%
- > Sales tax - 11.386% (2023)

CONCERNS

Late Arrival

A 30-minute delay, without a phone call, will give us the right to release the space. This will be considered as a cancellation and fees will apply.

Bad Weather

We try our best to be on mother nature's good side; however, your patio event will go on rain/snow or shine. If the weather is not cooperating, we will do our very best to relocate your group. If no "Plan B" is available, the event organizer is responsible for the required cancellation fee.



FOOD, SERVICE & SURFACES

We take your health seriously

