

# *Oak Glen*

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## STEAKHOUSE

Thank you for inquiring about special event dining at Oak Glen Steakhouse & Saloon. This packet includes everything you need to make your special event a memorable one for not only yourself, but also your entire party. We are proud to show you the full list of food, and drink packages, as well as enhancements that you may offer to your party.

We request that all menu selections be finalized no less than 7 days before your event date. We will do our absolute best to accommodate your requested menu but may adjust items depending on vendor availability and or quality.

All reservations will be confirmed by a signed contract and a credit card left on file.

Cancellation 7 days or less prior to your reserved date, will be subject to 100% of the Food and Beverage Minimum being retained by Oak Glen Steakhouse & Saloon.

We appreciate your interest in Oak Glen Steakhouse & Saloon and look forward to hosting your memorable event.

Sincerely,

Oak Glen Steakhouse & Saloon Management Team

## **Menus**

Our menu is designed to use the best quality meats, seafood and produce available. Menus and package pricing are subject to change so that we can provide you with the best possible products. All packages can be fully customized, so that we may fit all dietary and allergy restrictions.

## **Beverages**

### **Non-Alcoholic Beverages**

Tea, Lemonade, and fountain drinks are included with the selection of food packages.

### **Cocktails, Beer, and Wine**

Our cocktails are hand crafted with fresh ingredients to enhance your experience of consumption. All ingredients are locally sourced with a background story relative to the area of Oak Glen. Our beer and wine selections are chosen by members of staff to bring the best beers and wines that are local to California. Beverages are charged upon consumption or please see package pricing.

## **Corkage Policy**

All bottles of wine brought in from outside will be subject to a \$20 corkage fee.

## **Food and Beverage Minimum**

A food and beverage minimum will apply for all guest counts over 20. F&B rates will vary depending on your estimated guest count and event date and time. All F&B minimums will be assigned by general manager.

## **Guest Count**

We require a confirmation of your guest count five working days prior to your event date. If we do not receive your guaranteed guest count five working days prior to your event, we will use your original estimated guest count. After 72 hours, we can only accept an increase in the expected number of guests. Should your guest count decrease, we will charge for the guaranteed number of guests.

## **Cake Cutting Fees**

If you wish to bring in your own cake, we will be happy to serve and plate it. A \$2.00 per person cake cutting fee will be charged to your final bill.

## **Service Charge and Tax**

All events are subject to a 22% service charge, 7.75% sales tax.

## **Payment**

We require a completed contract and a deposit to confirm a reservation. Payment is due upon completion of the event. We accept Visa, MasterCard, American Express, Discover and Cash.

## **Cancellation Policy**

If your party cancels with less than 7 days' notice and we are not able to rebook the space, we will retain 100% of the Food and Beverage Minimum.

## Event Beverage Packages

### Beer & Wine

#### **\$15++ per person (2 Hours)**

Domestic Pints and Bottles (**Draft:** Bud Light, Coors Light, Michelob Ultra; **Bottled:** Bud, Bud Light, Coors Light, Miller Lite)

Wine by the Glass (Camelot Chardonnay, Pinot Grigio, Merlot, Cabernet, Champagne)

#### **\$17++ per person**

Import Pints and Bottles (**Draft:** Stella Artois, Modelo Especial; **Bottled:** Corona, Corona Light, Dos XX Lager, Dos XX Amber, Heineken, Guinness, Newcastle)

Wine by the Glass (Camelot Chardonnay, Pinot Grigio, Merlot, Cabernet, Champagne)

#### **\$20++ per person**

Craft Pints and Bottles (**Draft:** Firestone 805, Deschutes Fresh Squeezed IPA, Stone IPA, Lagunitas IPA, Karl Strauss Red Trolley, Alesmith .394; **Bottled:** Fat Tire, Hangar 24 Orange Wheat, Blue Moon)

Wine by the Glass (Camelot Chardonnay, Pinot Grigio, Merlot, Cabernet, Champagne)

### House Liquor

Beer & Wine Package plus House Liquors

Add \$5++ per person (2 hours)

Ron Rio Rum, Torada Tequila, Seagrams Vodka, Burnetts Gin, Evan Williams Whiskey

### Call Liquor

Above Package plus Call Liquors

Add \$10++ per person (2 hours)

Titos Vodka, Stolichnaya Vodka, Bacardi Rum, Malibu Rum, Jose Cuervo Gold Tequila, Tanqueray Gin, Bombay Sapphire, Jack Daniels, Jameson

### Premium Liquor

Above Package plus Premium Liquors

Add \$15++ per person (2 hours)

Grey Goose, Ketel One, Sailor Jerry, Myers Rum, Don Julio Silver, Patron Silver, Hendricks Gin, Crown Royal, Makers Mark

\*\* All prices are subject to tax and gratuity\*\*

\*\*\*Shots are not included in beverage packages \*\*\*

\*\*\*\*If you would like to build a custom drink package, please contact us at (909) 797-2844 or email us at

[ogsteakhouse@gmail.com](mailto:ogsteakhouse@gmail.com)\*\*\*\*

## Event Dining Packages

### **\$35 per person\***

- Cup of Soup, Side House Salad or Half Caesar
- Entrees: (Pick up to 4)
  - o Atlantic Salmon | Oven Roasted | Lemon-Chile Glaze - Choice of 2 Sides
  - o Garlic Rubbed Chicken | Half Chicken | Garlic Rosemary Confit - Choice of 2 Sides
  - o Shrimp Scampi | Linguine | Garlic | Herbs | White Wine
  - o 12oz Duroc Pork Chop | Green Peppercorn Demi Glaze - Choice of 2 Sides
  - o 12oz Tri Tip | Red Wine Demi Glaze - Choice of 2 Sides
  - o Portobello Mushroom | Balsamic Glaze - Choice of 2 Sides
  - o Pasta Alfredo | Fettucine | Garlic | Parmesan (Choice of Chicken or Shrimp)
  - o 8oz Prime Top Sirloin - Choice of 2 Sides

### **\$50 per person\***

(Includes options from \$35 package in addition to the following)

- Appetizers for the table to share (Select 3)
  - o Shrimp Cocktail | Cocktail Sauce | Lemon
  - o Bearclaw Onion | Apple Spice | Chipotle Aioli
  - o Bruschetta | Grilled Bread | Balsamic Glaze
  - o Green Chile Artichoke Bowl | Sourdough | Jack Cheese
  - o Calamari Fries | Habanero Jelly
- Additional Entrees Options:
  - o 12oz Prime New York Strip | Red Wine Demi Glaze - Choice of 2 Sides
  - o Surf n Turf | 8oz Prime Flat Iron | Grilled Shrimp | OG Steak Sauce - Choice of 2 Sides
  - o 6oz Black Angus Petite Filet Mignon | Bearnaise - Choice of 2 Sides

### **\$70 per person\***

(Includes options from \$35 & \$50 package in addition to the following)

- Additional Entrée Options:
  - o Jumbo Scallops - Choice of 2 Sides
  - o Grilled Lamb Rack - Choice of 2 Sides
  - o 10oz Black Angus Filet Mignon | Bearnaise
  - o 9oz Grilled Lobster Tail - Choice of 2 Sides
- Dessert (Served Family Style)
  - o Apple Cobbler | Vanilla Ice Cream
  - o Chocolate Chip Pzookie | Vanilla Ice Cream

**\*Packages include the following options:**

- Non-Alcoholic Beverages Including:
  - o Tea
  - o Lemonade
  - o Fountain Drinks (Coke, Diet Coke, Sprite...)
- Fresh Dinner Rolls with Butter

**\*\*All packages are subject to the following fees:**

- State & Local Sales Taxes
- 22% Service Charge
- Food & Beverage Minimum
- A nonrefundable Deposit is due at booking.
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**\*\*\*Prices subject to change.**

**\*\*\*\*Side Options:**

- Brussels Sprouts with Bacon
- Cast Iron Mac N Cheese
- Char-Grilled Asparagus
- Sautéed Mushrooms
- Garlic Mashed Potatoes
- Giant Baked Potato
- Truffle Risotto
- Crispy Broccoli
- Sauteed Spinach with Almonds
- Creamed Corn

**Add Dessert to any package for \$6.00 per person (Served Family Style)**

- o Apple Cobbler | Vanilla Ice Cream
- o Chocolate Chip Pzookie | Vanilla Ice Cream