



Day Events

Thank you for considering Four Oaks Country Club for your special event. We welcome you to the most beautiful destination in the Merrimack Valley. If you are planning a celebration, business function or fundraiser, please consider what we have to offer.

Event Ballrooms

Person maximum does not include space for dance floor.

Diamond Ballroom

\$600 Room Fee \$2,000 Food Minimum 150ppl

Grand Oaks Ballroom

\$700 Room Fee \$2,500 Food Minimum 250ppl

Opal Ballroom

\$475 Room Fee \$1,500 Food Minimum 80ppl

Cypress Ballroom

\$475 Room Fee \$1,250 Food Minimum 60ppl

Sapphire Ballroom

\$375 Room Fee \$1,000 Food Minimum 40ppl

Balsam Ballroom

\$375 Room Fee \$1,500 Food Minimum 80ppl

A \$500 non-refundable and non-transferable deposit, along with a signed contract is required to reserve all events. All ballrooms are available for decorating and set up 90 minutes prior to the start of the event. All daytime events are 3 hours long and must start by 11:00am. Final guest count, menu selection and payment in full is due 14 days prior to the event. Due to food safety concerns, any leftover food may not be taken off the premises.

All food and beverage pricing does not include a 7% meals tax and 22% administrative fee.

Upon Your Arrival

Stationed

Priced Per Person

Fresh Fruit & Yogurt Parfait Bar	8
Fresh Vegetable Crudité & Seasonal Dips	4
Domestic & International Cheese Board	6
Mediterranean Spread	8
Antipasto Feast	12

Passed

Priced Per Piece (Minimum of 50 pcs.)

Mini Pancake Stack	3.75
Candied Bacon	3.95
French Toast Stick with Maple Syrup	3.75
Balsamic & Fig Goat Cheese Flatbread	3.25
Raspberry & Brie Filo	3.25
Bruschetta	3.25
Shrimp Cocktail	3.95
Stuffed Mushrooms	3.25
Vegetable Spring Rolls	3.25
Coconut Shrimp	3.75
Chicken & Waffles	3.75
Scallops Wrapped in Bacon	3.75
Crab Cakes	3.75
Fruit Skewer	3.75
Caprese Skewer	3.75



Brunch Buffet

❖ All brunch buffets are served with a coffee and tea station.

The Pine 26.95

Assorted Juices, Assorted Danish & Muffins,
Fresh Fruit Platter, Scrambled Eggs,
French Toast with Maple Syrup,
Sausage or Bacon and Breakfast Potatoes

The Birchwood 29.95

Assorted Juices, Assorted Danish & Muffins,
Fresh Fruit Platter, Scrambled Eggs,
French Toast with Maple Syrup,
Sausage, Bacon, Caesar Salad,
Chicken Piccata and Oven Roasted Potatoes

The Cedar 31.95

Assorted Juices, Assorted Danish & Muffins,
Fresh Fruit Platter, Scrambled Eggs,
French Toast with Maple Syrup,
Sausage, Bacon, Breakfast Potatoes,
Homemade Quiche, Caesar Salad,
Chicken Piccata and Rice Pilaf

Brunch Enhancements priced per person

Chef Attended Waffle Station	9
Chef Attended Omelet Station	9
Eggs Benedict	8
Cannoli	3
Cookies & Brownies	4



Lunch Buffet

❖ All lunch buffets are served with a coffee and tea station and chef's choice of dessert.

The Olive Branch 26.95

Caesar Salad, Garlic Bread,
Chicken Parmesan, Baked Ziti Marinara,
Homemade Meatballs and Seasonal Vegetable

Lunch Enhancements priced per person

Chicken Broccoli Alfredo	5
Cannoli	3
Cookies & Brownies	4

The Magnolia 27.95

Garden Salad, Rolls & Butter,
Roast Turkey with Stuffing & Gravy,
Baked Ham with Pineapple Glaze,
Seasonal Vegetable and Oven Roasted Potatoes

The Willow 34.95

Garden Salad, Rolls & Butter,
New England Baked Haddock,
Chicken Piccata, Marinated Steak Tips,
Mashed Potatoes and Seasonal Vegetable



Event Enhancements

Drink

DIY Champagne Bar	295
DIY Bloody Mary Bar	375
Mimosa Bowl	195
Bloody Mary Bowl	195
Sangria Bowl	195
Non-Alcoholic Punch Bowl	75
Lemon Wheel On Waters	1pp
Coffee, Decaf & Tea	3pp
Champagne Toast	5pp
Champagne Toast with Strawberry	6pp

Room

Priced Per Item

Audio Visual Equipment	150
Fire Pit	125
Heater	75
Additional Set Up Hour	200
Additional Event Hour	500



Stations

Priced Per Person

Chef Attended Pasta Station 24

Penne and Bowtie Pasta cooked to order with your choice
Of toppings: Chicken, Italian Sausage, Peppers, Onions,
Tomato, Spinach, Broccoli and Mushrooms. Add Marinara
Or Alfredo Sauce. Served with Garden Salad and Garlic Bread.

Chef Attended Deluxe Pasta Station 29

Penne and Bowtie Pasta cooked to order with your choice
Of toppings: Chicken, Italian Sausage, Peppers, Onions,
Tomato, Spinach, Broccoli and Mushrooms. Add Marinara
Or Alfredo Sauce. Served with Assorted Finger Sandwiches,
Homemade Meatballs, Garden Salad and Garlic Bread

Chef Attended Carving Board 24

Choice of two: Maple Dijon Crusted Ham, Herb Roasted Sirloin,
Herb Roasted Turkey Breast. Accompanied with Assorted Rolls,
Sharp Cheddar Cheese, Provolone Cheese, Sliced Tomatoes,
Pickle Chips, Homemade Potato Chips and Condiments.

Taco Station 21

Ground Beef, Shredded Chicken and Pork Carnitas,
Accompanied with Soft and Hard Corn Tacos.
Toppings: Shredded Monterey Jack Cheese, Salsa,
Jalapenos, Lettuce, Tomatoes, Cilantro and Hot Sauce.
Served with Black Beans and Yellow Rice.

DIY Cannoli Station 9

Plain and Chocolate Covered Cannoli Shells. Served with
Traditional Ricotta Filling and Chocolate Filling. Accompanied
With toppings: Chocolate Sprinkles, Chocolate Chips,
Pistachios and Oreo Crumbs.





Night Events

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\$475 Room Fee \$1,500 Food Minimum 80ppl

Cypress Ballroom

\$475 Room Fee \$1,250 Food Minimum 60ppl

Sapphire Ballroom

\$375 Room Fee \$1,000 Food Minimum 40ppl

Balsam Ballroom

\$375 Room Fee \$1,500 Food Minimum 80ppl

A \$500 non-refundable and non-transferable deposit, along with a signed contract is required to reserve all events.

All ballrooms are available for decorating and set up 90 minutes prior to the start of the event. All nighttime events are 4 hours long. Final guest count, menu selection and payment in full is due 14 days prior to the event. Due to food safety concerns, any leftover food may not be taken off the premises.

All food and beverage pricing does not include a 7% meals tax and 22% administrative fee.

Stationed Upon Your Arrival

❖ Priced Per Person

Fresh Vegetable Crudit  & Seasonal Dips 4

Farmer's Market Vegetables with an array
of seasonal dips

Domestic & International Cheese Board 6

An assorted array of domestic & international
cheeses, garnished with fresh fruit. Served
with crackers

Mediterranean Spread 8

Hummus, tabbouleh, roasted red peppers,
tzatziki, feta cheese and olive medley. Served
with fresh pita bread

Antipasto Feast 12

Imported Italian meats and cheeses, roasted
red peppers, marinated artichoke hearts, olives,
and pepperoncini. Served with homemade
breads and crostini

New England Raw Bar MP

Chilled shrimp, crab Legs, oysters on the half shell
and cherrystone clams. Served on ice with homemade
horseradish chili sauce, hot sauce and lemons

Buffalo Chicken Dip 7

Homemade buffalo chicken dip. Served
with assorted vegetables and naan bread

Spinach & Artichoke Dip 7

Warm spinach and artichoke dip made in-
house. Served with tortilla chips and bread



Passed Upon Your Arrival

❖ Priced Per Piece (Minimum of 50 pcs.)

Cold

Tomato Bruschetta	3.25
Caprese Skewer	3.75
Shrimp Cocktail	3.95
Antipasto Skewer	3.95
Chicken Salad Wrap	3.75

Hot

Mini Mac n Cheese Shooters	3.25
Braised Beef Stuffed Potato	3.95
Filet Crostini	3.95
Chicken Quesadilla	3.75
Vegetable Spring Roll	3.25
Coconut Shrimp	3.95
Crab Rangoon	3.25
Italian Meatball Martini	3.25
Scallops Wrapped in Bacon	3.95
Bacon Wrapped Brisket	3.95
Spanakopita	3.25
Chicken & Waffles	3.75
Stuffed Mushrooms	3.25
Mini Chicken Pot Pie	3.75
Beef Wellington	3.95
Balsamic Fig and Goat Cheese Flatbread	3.25
Tomato Soup & Grilled Cheese Shooter	3.95
Mini Crab Cakes	3.95



Dinner Buffet 35.95

❖ All dinner buffets served with rolls and butter

The Greens Choose 1

Caesar Salad

Mixed Field Green

Four Oaks Salad +3 per person

Mixed greens, cranberries, toasted walnuts, apples,
goat cheese & balsamic vinaigrette

Caprese Salad +3 per person

The Main Entrée Choose 3 (50 people or less choose 2)

New England Baked Haddock

Marinated Steak Tips

Braised Beef Shepherd's Pie

Penne with Marinara or Bolognese

Baked Cheese Lasagna

Baked Meat Lasagna

Honey Glazed Salmon with Mango Salsa

Everything Bagel Seasoning Salmon with Tzatziki

Chicken Broccoli Alfredo

Chicken Marsala

Chicken Piccata

Chicken Pot Pie

Eggplant Parmesan

Haddock Imperial +5 per person

Chicken Cordon Bleu +4 per person

Four Oaks Stuffed Chicken +4 per person

The Sides Choose 2

Oven Roasted Potatoes

Buttermilk Mashed Potatoes

Rice Pilaf

Potatoes Au Gratin

Candied Carrots

Seasonal Vegetable Medley

Roasted Root Vegetables

Green Beans with Roasted Shallots

Bacon & Chive Mashed Potatoes +2 per person

Sweet Potato Mashed +2 per person

Maple Roasted Brussel Sprouts +2 per person

Oven Roasted Asparagus +2 per person

The Sweets Choose 1

Seasonal Cheesecake

Chocolate Torte

Tiramisu

Strawberry Torte

Apple Blossom with homemade whipped cream



Chef Attended Carving Boards

❖ May be added on to any buffet, priced per person

Roasted Herb Crusted Turkey 6

Served with gravy and house made cranberry sauce

Roasted Pork Loin 6

Accompanied with maple peppercorn and homemade apple chutney

Roasted Sirloin 10

Served with mushroom gravy and horseradish cream

Prime Rib 12

Paired with au jus and horseradish cream

Beef Tenderloin 15

Accompanied with port wine demi-glace and horseradish cream



Plated Dinner

❖ All plated dinners served with rolls & butter

The Greens Choose 1

Caesar Salad

Mixed Field Green

Four Oaks Salad +3 per person

Mixed greens, cranberries, toasted walnuts, apples,
goat cheese & balsamic vinaigrette

Caprese Salad +3 per person

The Main Entrée Choose up to 2

Four Oaks Stuffed Chicken Breast 32

Chicken Marsala 32

Chicken Piccata 32

Chicken Cordon Bleu 34

Pork Chop with Apple Chutney 34

Honey Glazed Salmon with Mango Salsa 35

Everything Bagel Salmon with Tzatziki 35

New England Baked Haddock 35

Grilled Ribeye 50

Filet Mignon 60

Surf & Turf 65

Eggplant Parmesan 26

Children's Meal 20

The Sides Choose 2

Oven Roasted Potatoes

Buttermilk Mashed Potatoes

Rice Pilaf

Potatoes Au Gratin

Candied Carrots

Seasonal Vegetable Medley

Roasted Root Vegetables

Green Beans with Roasted Shallots

Bacon & Chive Mashed Potatoes +2 per person

Sweet Potato Mashed +2 per person

Maple Roasted Brussel Sprouts +2 per person

Oven Roasted Asparagus +2 per person

The Sweets Choose 1

Seasonal Cheesecake

Chocolate Torte

Tiramisu

Strawberry Torte

Apple Blossom



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Or Alfredo Sauce. Served with Garden Salad and Garlic Bread

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Served with Black Beans and Yellow Rice

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Plain and Chocolate Covered Cannoli Shells. Served with
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With toppings: Chocolate Sprinkles, Chocolate Chips,
Pistachios and Oreo Crumbs



Event Enhancements

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Coffee, Decaf & Tea	3pp
Champagne Toast	5pp
Champagne Toast with Strawberry	6pp

Room

Priced Per Item

Audio Visual Equipment	150
Fire Pit	125
Heater	75
Additional Set Up Hour	200
Uplighting	375
Additional Event Hour	500
Bridal Suite (when available)	300

