



## MINGLE & MIX - PICK 6

\$19.95 per person

Package includes 6 items per person for a one hour time period. Additional appetizers may be ordered by the dozen. Items will be passed on trays by servers, unless buffet style service is arranged.

**RANCHERS CLUB BEEF MEATBALLS**  
with Ranchers Club BBQ sauce

**SEASONAL FRUIT**  
seasonal and local when possible

**ASSORTED CHEESE**  
hand selected domestic and imported cheeses served with accompaniments

**COLD MEAT TRAY**  
cured meats and vegetables served with baguette

**ROAST BEEF SLIDERS**  
prime rib beef, caramelized onions, béarnaise on a house made roll

**GOUGERES**  
baked cream puff dough flavored with aged gruyere cheese

**FARMER'S MARKET FRITTERS**  
seasonal vegetables mixed with fritter dough and lightly fried

**CITRUS MARINATED SHRIMP**  
lime and lemon marinated shrimp with melon, petite spring greens, olive oil and sea salt

**ARANCINI**  
risotto shaped like a small orange, flavored with saffron and lightly fried

**GOAT CHEESE & OLIVE TAPENADE CROSTINI**  
goat cheese and olive spread on a crisp baguette

**CRABCAKES**  
fresh Dungeness crab with peppers, onions, and herbs lightly fried

**GARLIC SHRIMP**  
gulf shrimp sautéed in olive oil, garlic, and Spanish paprika served with crostini

**PORK "EMPANADA"**  
slow roasted Berkshire pork, pepper and garlic, wrapped in a flaky dough, saffron mayonaise

**FARMER'S MARKET TOMATO SALAD**  
Chef's hand selected produce with daily preparations

**ASSORTED COOKIES**

**FUDGE BROWNIES**

**CHOCOLATE TRUFFLES**

All food and Beverage Prices are subject to 18% service charge.

Prices are Subject to change without notice 09/09



## Mix it Up

Well cocktails	\$6.00 per serving
Premium Cocktails	\$8.00 per serving
House Wines	\$7.00 per glass
House Wines (hosted bars only)	\$22.00 per bottle
Domestic Beer	\$3.50 per bottle
Imported Beer	\$4.50 per bottle
Assorted Sodas	\$1.50 per serving
Bottled Water	\$1.50 per serving
Coffee	\$20.00 per gallon
Iced Tea	\$16.00 per gallon
Bottled Fruit Juice	\$2.25 per serving

## Package Bar

Selection of premium cocktails, house wine, imported and domestic beer, sodas and bottled water.

Bar set-up fee	\$150.00
Includes bartender & accoutrements for up to 4 hours	
Bar Set-Up with Wine Only	\$100.00
Wine Service with Dinner	\$40.00 per server

A hosted or cash bar is available with prior arrangement. Drink tickets are available. The bar will close 30 minutes prior to the event's ending time unless previously arranged. A valid ID for proof of age is necessary for guests wishing to consume alcoholic beverages. We will not serve underage or intoxicated guests. No outside beverages are allowed.

## Chef's Carving Station

*All carving stations require a carver with a fee of \$50 for two hours.*

Black Angus Prime Rib	\$10.00 per person - 4 oz.	\$18.00 - 8 oz.
Accompanied by sautéed onions, house rolls, and Béarnaise		
Black Angus Prime Beef Tenderloin	\$15.00 per person - 4 oz.	\$28.00 - 8 oz. -
Prime Tenderloin served with sautéed mushroom and house rolls		
Roasted Berkshire Ham	\$4.00 per person - 4 oz.	\$6.50 - 8 oz.
Ham served with mustard cream and with Miniature Buttermilk Biscuits		
Roasted Loin of Berkshire Pork	\$6.00 per person - 4 oz.	\$10.00 - 8 oz.
Roasted Berkshire Pork Loin with roasted spring onions and fennel		

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## Meeting Packages

Minimum guarantee of 12 guests, please.

\$100 per person, full day

\$75 per person, half day (*does not include Lunch on the Go*)

### Services Include:

- The Ranchers Club Hot Breakfast Buffet
- All Day Beverage Service
- Themed Break
- Lunch on the Go
- Room Set-Up including
  - Pads, pens, assorted candies
- Business Services including
  - Copying and faxing services
  - Wireless high-speed internet connection
- Audio Visual Equipment
  - Please Select Two*
    - LCD projector
    - TV/DVD or TV/VCR
    - Flipchart with markers
    - Wired or wireless microphone

## Themed Breaks

Minimum guarantee of 12 guests, please.

\$12.00 per person

### The Whole Ball Game

peanuts, cracker jacks, soft pretzels with mustard, candy bars, popcorn, cotton candy, bottled water

### Chocolate Lovers

brownies, candy bars, chocolate dipped pretzels, chocolate covered potato chips, chocolate chip cookies, chocolate milk, bottled water

### Fruits of Your Labor

granola bar, fruit, yogurt, nuts, selection of fresh breads, peanut butter crackers, veggie basket, trail mix, flavored waters, juice, protein shakes

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## LUNCH ON THE GO

Sandwiches are served on homemade bread & include one side & one dessert.  
Lettuce garnish, tomatoes when in season and condiment packets included.

\$10.95

Add on chilled soda or bottled water \$1.50 each

We offer a \$1 per box discount for box lunch orders of 30 or more

Five box minimum per selection. We ask for 48 hours notice, please.

### ***Sandwich Choices:***

Ham & Swiss Cheese

Roast Beef & Cheddar

Herb Chicken Salad on Croissant

Rancher Signature Club Sandwich

Includes Roast Beef, Ham, Bacon, Colby Jack Cheese & Avocado with Chipotle Mayo

### ***Side Choices:***

Ranchers Club Homemade Potato Chips

Side Salad - Field Greens with House Vinaigrette

Seasonal Fruit Salad

### ***Dessert Choices:***

Cookie

Brownie

Lemon Bar

## BOXED SALADS

\$9.95

Harvest Salad - Dried seasonal fruit, toasted almonds, and bleu cheese crumbles on a bed of mixed lettuce, with red wine vinaigrette dressing

Ranchers Seasonal Greens - Mix of salad greens with seasonal vinaigrette

Iceberg Wedge - Crisp Iceberg, Roquefort, bacon, shaved red onion and buttermilk ranch

Caesar Salad - Romaine, house made dressing, Parmigiano Reggiano and olive oil croutons

Add 4 oz. Hanger Steak \$4.00

4 oz. Chicken \$4.00

(5) Shrimp \$8.00

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*The Coffee Shop\**

\$13.95 per person

Salad Selection  
RANCHERS CLUB HOUSE SALAD

Entrée  
choice of one

WEST COAST RANCHER  
broiled chicken, Colby jack cheese, avocado, apple smoked bacon, lettuce and chipotle mayo

SIGNATURE BURGER  
8 oz of charbroiled Black Angus beef with lettuce, tomatoes, shaved red onion and cheddar cheese

HAM 'N' CHEESE  
roasted ham, white cheddar sauce, and a poached egg on cowboy toast served open face with field greens

sandwich entrée's are served with  
herb fingerling potato salad or house made chips

Dessert  
BREAD PUDDING

Beverages  
COFFEE AND TEA

*\*The Coffee Shop was the first restaurant in the Union Club Hotel. It was a great place for guests and university students to gather.*

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## *The State Room\**

\$16.95 per person

Salad Selection  
CAESAR SALAD

Entrée  
choice of one

BACON WRAPPED SHRIMP  
five bacon wrapped Gulf shrimp, pineapple and avocado relish, couscous

DUCK LEG CONFIT  
house cured and cooked leg, charred pineapple and baby arugula

BLT  
slowly cooked Berkshire pork, farmers market tomatoes, spring greens,  
poached egg and Cowboy toast

Dessert  
HOUSE CREPES  
filled with mascarpone cheese and macerated summer berries

Beverages  
COFFEE AND TEA

*\*The State Room was the restaurant for many years at the OSU Hotel. It was famous for the Pistol Pete Pecan Ball and in later years for a black and white campus pictorial.*

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## *The Rancher\**

\$19.95 per person

Salad Selection  
ICEBERG WEDGE

Entrée  
*choice of one*

STEAK AND POTATOES  
hanger steak with caramelized onions, whipped potatoes and béarnaise sauce

CATCH OF THE DAY  
seasonal fish with daily special preparation

PRIME RIB SANDWICH  
roasted prime grade Black Angus Rib roast, caramelized onion, white cheddar,  
roasted garlic mayo on a butter toasted roll

sandwich entrées are served with  
herb fingerling potato salad or house made chips

Dessert  
COOKIES AND CREME

Beverages  
COFFEE AND TEA

*\*The Ranchers Club - Our newest restaurant, comfort cuisine with a Ranchers twist,  
utilizing fresh and local ingredients.*

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## *The Cowboy\**

\$30 per person

### Appetizer

TASTE OF FARMER'S MARKET

### Salad

RANCHERS CLUB HOUSE SALAD

### Entrée

*choice of one*

#### POTATO GNOCCHI

House made gnocchi pasta with Berkshire pork ragout

#### STEAK AND POTATOES

hanger steak with caramelized onions, whipped potatoes and béarnaise sauce

#### ROASTED PORCHETTA

roasted Berkshire pork loin and rib served with potatoes, celery and carrots

### Dessert

BREAD PUDDING

### Beverages

COFFEE AND TEA

*\*The Cowboy - Oklahoma State's athletic team was originally referred to as the Aggies, but officially became known as the Cowboys in 1957.*

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## *The Spirit Rider\**

\$40 per person

Appetizer  
PORK EMPANADA

Salad  
CAESAR

Entrée  
*choice of one*

PORK CHOP  
double cut Berkshire pork chop, sautéed vegetable and tomato medley, and aged balsamic vinegar

CATCH OF THE DAY  
seasonal fish with daily special preparation

DUCK CONFIT  
house cured and cooked leg with wild mushrooms, asparagus and preserved lemon

Dessert  
HOUSE CREPES  
filled with mascarpone cheese and macerated summer berries

Beverages  
COFFEE AND TEA

*\*The Spirit Rider -The Spirit Rider represents an example of OSU's western heritage, a cowboy sitting on OSU's official horse, Bullet. Cowboys learn quickly that seeing Bullet on the football field means the Cowboys have scored.*

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## *Old Central\**

\$50 per person

Appetizer  
CRAB SALAD

Or

CITRUS MARINATED SHRIMP

lime and lemon marinated shrimp with melon, petite spring greens,  
olive oil and sea salt

Salad

ICEBERG WEDGE

crisp iceberg, bacon, shaved red onion, blue cheese, and buttermilk ranch

Entrée

*choice of one*

LAMB RACK

roasted lamb, spring beans, mint and marjoram

PRIME TENDERLOIN

USDA certified prime 100% black angus beef from Creekstone Farms  
served with choice of whipped potatoes, potato gratin or fingerling potato salad

PRIME RIB

USDA certified prime 100% black angus beef from Creekstone Farms  
served with choice of whipped potatoes, potato gratin or fingerling potato salad

Dessert

COOKIES AND CREME

Beverages

COFFEE AND TEA

*\*Old Central - Old Central is the oldest building on the OSU campus. Originally built in 1894,  
it was the first permanent building on the Oklahoma A&M campus.*

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*Cookie's Choice\**

Our Chef will prepare a special menu selected specifically  
for your guests.

APPETIZER

SALAD

ENTRÉE WITH SIDES

DESSERT

COFFEE AND TEA

After-Dinner Beverage Service  
Optional

*\*Cookie's Choice - The Rancher or Cattle Drive's Cook, an affectionate name for our Chef.*

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## Conference and Reception Rooms

### *Joullian Vineyard Wine Tasting Room & Veranda*

A warm and inviting room that offers soft leather barrel chairs around hardwood tables, wing back chairs, sofas, and rich mahogany hardwood cabinetry around climate controlled wine cabinets. Take the party outside on the veranda and enjoy the beautiful surroundings of the historic OSU gardens. High Speed Internet Connection available.

**Capacity:** Table seating for 20  
Veranda seating for 16  
Reception for 40

**Cost:** \$150.00  
Up to 3 hours

\$200 food minimum where applicable

### *Carreker Lounge/ Atherton Hotel Gallery*

Traditional colors and furnishings abound in this Georgian inspired room. A grand piano, fireplace, wingback chairs and sofas complete the warm and elegant décor.

**Capacity:** Reception for 120

**Cost:** \$300.00 Up to 3 hours

\$350 food minimum where applicable

### *Jorns Conference Room*

New State-of-the-art executive conference facilities in a traditional décor with high speed internet connections, audio/video equipment and cable television service.

**Capacity:** Table seating for 12

**Cost:** \$125.00 per half day  
\$200.00 for 4 hours or more

\$200 food minimum where applicable

### *The Ranchers Club*

Guests will enjoy exceptional dining in an innovative setting, surrounded by an upscale western atmosphere highlighting ranches of the west.

**Capacity:** Table seating for 80

**Cost:** \$500.00 room rental

\$2000 food minimum on Tuesday or Wednesday, \$4000 on Thursday and \$5000 on Friday or Saturday

### *Taylor's Dining Room*

This traditional dining room is decorated in crème's and beiges for an elegant touch.

**Capacity:** Table seating for 140  
Reception for 200

**Cost:** \$500.00 room rental

\$750 food minimum where applicable

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## The Atherton Hotel and Ranchers Club Policy Agreement

1. Food: All food items must be supplied and prepared by the Ranchers Club, with the exception of a cake provided by a specialty vendor. No catering food may be removed from the event room.
2. Service/Set up: All food and beverage will have an 18% service charge added. Professional set up, service and clean up are provided. China, silverware and glassware service and linen napkins and tablecloths are provided, unless disposable wares are arranged with the Catering Manager.
3. Surcharges: Client will pay any additional surcharges incurred by Ranchers Club Catering from the venue. (i.e. Wes Watkins Center, Conoco Phillips Alumni Center, Student Union) These charges will be added on to your Ranchers Club final bill.
4. Beverage: The Ranchers Club, as the licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the ABLE Commission's regulations. The Atherton Hotel and The Ranchers Club will strictly enforce Oklahoma beverage laws. Underage drinking or consumption of non-hotel-purchased alcohol will result in immediate event termination. Anyone wishing to consume alcoholic beverages should be prepared to provide a valid photo ID for proof of age. We will NOT serve underage or intoxicated guests and reserve the right to close a bar service at the manager/bartender's discretion. We close all bars 30 minutes prior to event ending time, unless previously arranged.
5. Guarantee Policy: We ask for your menu to be confirmed at least one week before your event and an approximate guest count provided at that time. A guaranteed guest count will be required three (3) business days before your event. At this point, your number may go up, but not down as our preparation has already begun. We prepare for 5% over your guaranteed number, however identical menu items are not guaranteed and price will be increased per person by 50% for each person served over your guaranteed number. If your event does not follow the prearranged time frame, please be aware that your food quality may be affected. Special meal requests including vegetarian requirements must be confirmed prior to the event. Special meals added by a guest or client during the event are subject to additional charges.
6. Event rooms must be vacated promptly on schedule. If your event exceeds the scheduled end time, additional labor and room rental charges may be added to your bill.
7. Deposit/ Billing: A deposit is required to confirm any catering or meeting space booking. The room charge shall be paid as a deposit for meeting space. For catered events, 30% of the final bill will be required at signing of contract. Full payment is required before the event, unless other arrangement have been made with the Catering Manager. Any incidental charges incurred during functions will be added to guest's account. Any discrepancies in count or charges should be identified and resolved with management prior to departure. We accept all major credit cards. Direct billing may be arranged.
8. Cancellations: We require a thirty day cancellation notice for all functions. In the event of cancellation, any deposits are non-refundable, however may be transferred to a rescheduled event.
9. Parking: Parking at The Atherton Hotel is subject to a charge through Student Union Parking Services. Current rate is \$1.25 per hour or \$10 per day. Parking availability is not guaranteed. Parking fees may be placed on the guest folio.
10. Service Charge/State Tax: State sales tax is currently 8.75%. Service charge is currently 18%. These fees are subject to change without notice.
11. Displays, Exhibitions and Decorations: The hotel will not permit affixing of anything to walls, floors or ceiling of rooms with nails, staples, tape or any other substance unless approval is given. Any damage caused by event attendees will be the responsibility of the event planner.
12. Liability: The Atherton Hotel and The Ranchers Club reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought on the property. The Atherton Hotel assumes no responsibility for personal items left unattended in function rooms or on coat racks.
13. Audiovisual: We do have limited audiovisual equipment which may be arranged for rental before your event. See the Catering Manager for prices.
14. Specialty Items: We are always glad to help you customize your event. We welcome requests for special menus.
15. Off-Site Catering: There will be a \$50 delivery fee for events within the City of Stillwater. We deliver to any location; Mileage and additional delivery charges may apply.
16. The Atherton Hotel at OSU and The Ranchers Club are an official laboratory of the School of Hotel and Restaurant Administration and the College of Human Environmental Sciences at Oklahoma State University.

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