

WELCOME



THE
OAKS
GOLF & COUNTRY CLUB

INTRODUCTION

Make your event, a truly special occasion when you choose
The Oaks Golf & Country Club.

For Weddings, Meetings & Special Events, you can expect
a magnificent setting, exceptional cuisine
and a dedicated staff of professionals.

Located on the outskirts of London, The Oaks has
established itself as one of the Premiere
Country Clubs in Ontario.

The Oaks provides all services, from an in-house Chef,
to oriented staff that will provide friendly, as well as
first class service that you would expect from
a Private Country Club. The arrangements we make for
your gathering will be simply, the best. We would also be
happy to advise you on any special touches, that would
make the experience uniquely your own.

To arrange a tour, or for further information,
please contact **Jim Evans** @ 652-1760 Ext. #5
or by e-mail at jim.evans@oaksgolf.com

DIRECTIONS



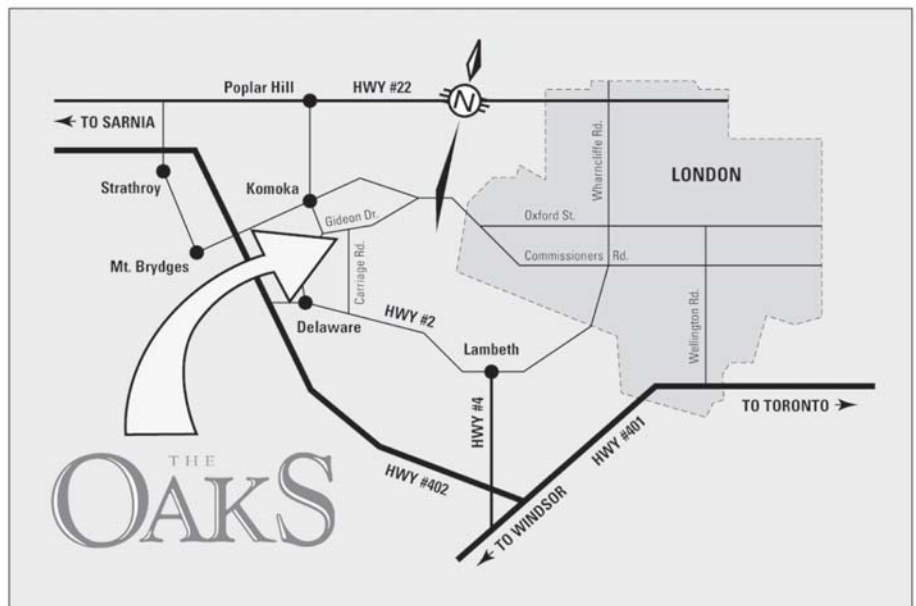
DRIVING DIRECTIONS

DRIVING FROM THE WEST

- Take Hwy #402 to exit #82 to Komoka
- Follow it to the first set of lights in Komoka
- Turn right and follow it over the bridge to the stop sign
- Turn left and the entrance is 100 yards on the right

DRIVING FROM THE EAST

- Take Hwy #401 to Hwy #402 and exit at Hwy #4
- Take Colonel Talbot Road north to the first set of lights in Lambeth
- Turn left on Hwy #2 and follow it to Carriage Road
- Turn right and follow it to the stop sign
- Turn left on Gideon Drive
- The entrance to The Oaks is the first driveway on the left



DELIVERY ADDRESS

- The Oaks Golf & Country Club
1552 Gideon Drive
Delaware, Ontario N0L 1E0

MAILING ADDRESS

- The Oaks Golf & Country Club
P.O. Box 7
Komoka, Ontario N0L 1R0

GENERAL INFORMATION

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- ♣ The Management reserves the right to enforce Club rules with regards to behavior, dress code and the responsible consumption of alcohol. All staff is trained in the responsible service of alcohol, as requested by A.G.C.O.
- ♣ The Golf Course, Member Lounge and Pub or any other area not affiliated with the Banquet Hall is **off limits** to banquet guests at **all times**.
- ♣ All events are required to fill out and sign our "Event Agreement".
- ♣ Decoration of the Banquet Hall and/or Clubhouse is at the discretion of the Manager. All types of confetti, rice or glitter are not permitted on Club property.
- ♣ Banquet Hall business hours are from 11:00 am until 1:00 am (subject to change).

ROOM CAPACITIES

- ♣ Our Banquet Hall can accommodate 180 persons seated for Tournament set-up and 140 persons for Wedding set-up, and our Banquet Patio can accommodate 140 persons seated for on-site ceremonies.



COSTS

COSTS

- ♣ A guaranteed number of guests must be submitted to the Clubhouse Food and Beverage Manager no later than 10 days prior to the event date. Also, all event details, menu and wine selection must be forwarded "at least" 14 days prior to the event date to ensure the availability of the menu, wine selections, proper staffing and coordination of the event. Only minor changes to the Event Agreement will be permitted after that time.
- ♣ All billings will be based on the guaranteed number of guests or the actual attendance, whichever is greater.
- ♣ A non-refundable deposit is required at the time of confirmation. Payment in full is due upon the receipt of final invoice, unless otherwise arranged and must be paid by credit card or a certified cheque. Any additional charges are to be paid in full the date of the event.
- ♣ All prices quoted within are subject to HST and a service charge (15%).
- ♣ All prices are subject to change, without notice.
- ♣ SOCAN (Society of Composers, Authors and Music Publishers of Canada) also require an additional licensing fee for all events using live or recorded music \$59.17 + HST (subject to change).
- ♣ ReSound Fee of \$26.63 + HST (subject to change).
- ♣ Menu prices quoted include staffing.
- ♣ The Banquet Hall rental charge of \$1,000.00 includes tables, chairs, basic linens, china, silverware, glassware, podium and microphone.
- ♣ There will be a \$250.00 Room Set-Up fee applied.
- ♣ If you choose to do your Ceremony on-site, then a fee of \$250.00 will be applied.
- ♣ If you would like to have Chair Covers for the Banquet Hall Chairs, then a rental fee of \$3.00 per chair will be applied.



BREAKFAST CHOICES

BREAKFAST

- ♣ **CONTINENTAL** \$9.00 per person
- Fresh Juices - Apple, Orange, Cranberry
Assorted Breakfast Breads with Whipped Butter,
Preserves & Cream Cheese
Bananas and Granola Bars
Coffee Service

- ♣ **EXECUTIVE HOT BREAKFAST** \$15.00 per person
- Continental Breakfast items & your choice of the following:

Eggs Benedict Breakfast

Poached Egg with Peameal Bacon on English
Muffin topped with Hollandaise Sauce and
served with a Half Roasted Tomato and Home Fries

or

Oaks Country Fresh

Scrambled Eggs served with Strips of Bacon or Sausage
Links, Half Roasted Tomato and Home Fries



HORS D'OEUVRES

HORS D'OEUVRES PASSED

~ By the Dozen ~

Arancini - Buffalo Mozzarella in Saffron with Risotto & Breading	\$33.00
Arancini - Mushrooms in Marsala Cream with Risotto & Breading	\$33.00
Mushroom Truffle Tulips	\$24.00
Beef Tenderloin & Truffle Tulips	\$24.00
Lobster Phyllo Roll Cigar filled with Cream Cheese & Ginger with Sweet Thai Chili Dipping Sauce	\$24.00
Grilled Balsamic-Glazed Pork & Red Onion Satays	\$27.00
Chicken & Cheese Quesadilla Wedges with a Salsa Dipping Sauce	\$27.00
Oven Roasted Maple-Glazed Chicken Satays	\$24.00
Oven Roasted Honey Garlic Marinated Beef Satays	\$24.00
Apple & Brie Cheese with Red Currant on Pita Spears	\$18.00
Smoked Salmon, Cream Cheese & Capers on Pumpernickel	\$33.00
Roasted Pork topped with Apple Jelly on Toast Points	\$30.00
Swedish Meatballs on Tees	\$18.00
Seared Bay Scallops wrapped with Bacon on Tees	\$33.00
Bruschetta of Vine-Ripened Tomatoes & Basil	\$18.00
Poached Jumbo Shrimp with Cocktail Dipping Sauce	\$27.00
Thai Spring Rolls with a Hoison Dipping Sauce	\$18.00
Sausage Rolls with Honey Mustard Dipping Sauce	\$21.00

HORS D'OEUVRE DISPLAYS

Mixed Vegetable Crudite with an assortment of Dips	\$3.00 per person
International & Local Cheese Board with English Biscuits	\$5.00 per person
Exotic Seasonal Fruits & Fresh Grapes Platter	\$4.00 per person
Sushi Assortment with Pickled Ginger, Soy Sauce, Wasabi & Sweet Thai Chili Sauce	\$6.00 per person



SERVED LUNCH & DINNER SELECTIONS

SERVED LUNCH & DINNER SOUP SELECTIONS

♣ **HOT**

\$7.00 each

Roasted Yam & Pear Puree
Roasted Squash & Sweet Potato with Cream
Creamy Wild & Field Mushroom
Minestrone
Cream of Broccoli, Cauliflower & Ginger
Cream of Asparagus & Asiago Cheese
Cream of Potato & Leek
Crab & Corn Chowder
Roasted Red Pepper & Tomato Bisque
Roasted Carrot & Cumin
Lobster & Shrimp Bisque
Chicken, Wild Rice & Sweet Sausage Gumbo
Cream of Tomato with Basil
Italian Wedding

♣ **COLD**

\$7.00 each

Vichyssoise
Strawberry, Peach & Yogurt
Gazpacho
Cucumber & Mint
Zucchini & Tarragon
Watermelon & Prosciutto with Cream



SERVED LUNCH & DINNER SALAD SELECTIONS

- | | |
|---|--------|
| 🍀 Traditional Caesar Salad served with Herb Croutons,
Hickory Smoked Bacon, Clubhouse made dressing
and Grated Parmesan Cheese | \$7.00 |
| 🍀 Traditional Greek Salad served with Tomatoes, Cucumbers,
Onions and Black Olives topped with a Greek Vinaigrette,
Feta Cheese and Oregano | \$7.00 |
| 🍀 Mixed Baby Greens with Local Raspberries, Sliced Almonds,
Sliced Mushrooms and a Raspberry Vinaigrette | \$7.00 |
| 🍀 Crisp Iceberg Lettuce with Sliced Cucumber, Tomatoes, Celery
and Carrots topped with a Creamy Poppy Seed Dressing | \$7.00 |
| 🍀 Mixed Baby Greens with Julienne Vegetables and Toasted Pine
Nuts topped with a Sun-Dried Tomato Vinaigrette | \$7.00 |
| 🍀 Crisp Romaine and Radicchio Lettuce with Tangerine Segments,
Red Onions, Sliced Almonds and an Oil & Vinegar Dressing | \$8.00 |
| 🍀 Crisp Watercress and Endive Lettuce with Hickory Smoked
Bacon, Sliced Mushrooms, Sliced Mandarins and a
Creamy Yogurt Dressing | \$8.00 |
| 🍀 Tender Leaf Spinach with Roasted Red Peppers, Sweet Roasted
Onions, Gorgonzola Cheese, Smoked Bacon & Toasted Pine
Nuts topped with an Apple Cider Vinaigrette | \$8.00 |
| 🍀 Mixed Baby Greens drizzled with a Balsamic Vinaigrette topped
with a Warm Almond-Crusted Camembert Cheese Medallion
and a dollop of Cranberry Jam | \$9.00 |
| 🍀 Mixed Baby Greens drizzled with a Balsamic Vinaigrette topped
with a Warm Pistachio-Crusted Goat Cheese Medallion
and a dollop of Orange Jam | \$9.00 |
| 🍀 Green Salad of Arugula, Toasted Pine Nuts, Medallion of Toasted
Goat Cheese topped with a Pesto Dressing | \$9.00 |
| 🍀 White Salad of Frisee, Belgian Endive, Butter Lettuce, Julienne
Cucumbers, Granny Smith Apples and a Medallion of Toasted
Goat Cheese topped with a White Truffle & Lemon Vinaigrette | \$9.00 |

SERVED LUNCH & DINNER ENTREE SELECTIONS

- ♣ Wild Mushroom Ravioli on a Rustic Tomato Sauce topped with Grated Parmesan Cheese & Rocket Salad Garnish
\$21.00
- ♣ Grilled Filet of Pacific Salmon topped with a Lemon-Dill Cream Sauce, served with Roasted Potatoes and Seasonal Vegetables
\$30.00
- ♣ Oven-Roasted Boneless Breast of Chicken stuffed with Ham, Roasted Sweet Red Peppers and Brie Cheese topped with a White Wine Cream Sauce, served with Buttered Mashed Potatoes and Seasonal Vegetables
\$24.00
- ♣ 7 oz. Grilled Tenderloin of Beef topped with a Balsamic-Bernaise Sauce, served with Garlic Mashed Potatoes and Seasonal Vegetables
\$30.00
- ♣ Oven-Roasted Boneless Breast of Chicken stuffed with a mixture of Rice, Mushrooms and Sun-Dried Cherries, topped with a Mushroom Cream Sauce, served with Roasted Potatoes and Seasonal Vegetables
\$24.00
- ♣ 7 oz. Bacon-Wrapped Tenderloin of Beef topped with a Wild Mushroom-Caramelized Onion-Red Wine Mustard Sauce, served with Roasted Potatoes and Seasonal Vegetables
\$30.00
- ♣ Pan-Seared Rainbow Trout Filet topped with a Horseradish White Wine Sauce, served with Roasted Potatoes and Seasonal Vegetables
\$27.00
- ♣ Oven-Roasted Pork Tenderloin Medallions topped with a Green Pepper-Mushroom-Onion-Red Wine Sauce, served with Red Skin Mashed Potatoes and Seasonal Vegetables
\$27.00



♣	Roasted Rack of Lamb crusted with Dijon, Pecans & Thyme topped with a Red Wine-Roasted Garlic-Mushroom Cream Sauce, served with Mashed Sweet Potatoes and Seasonal Vegetables	\$36.00
♣	Pan-Roasted Venison Loin topped with a Braised Cabbage, Salsify, Chestnuts and Port Wine Reduction served with Red Skin Mashed Potatoes and Seasonal Vegetables	\$36.00
♣	Roasted Veal Tenderloin stuffed with Prosciutto, Parsley and Fontina Cheese, served with Mashed Sweet Potatoes and Seasonal Vegetables	\$35.00
♣	Roasted Rack of Wild Boar crusted with Tomato Paste, Almonds and Oregano, served with Soft Polenta, and Seasonal Vegetables	\$36.00
♣	Broiled Whitefish topped with a Green Tomato Compote, served with Saffron Basmati Rice and Seasonal Vegetables	\$27.00
♣	Pan-Seared Chinese Five Spice-Rubbed Duck Breast topped with an Orange-Soy Glaze, served with Red Skin Mashed Potatoes and Seasonal Vegetables	\$33.00
♣	Pan-Seared Pretzel-Crusted Halibut Filet topped with a Cream and Whole Grain Mustard Demi Glaze, served with Red Skin Mashed Potatoes and Seasonal Vegetables	\$33.00
♣	Pan-Seared Pecan-Crusted Tilapia Filet topped with a Creole Butter Sauce, served with Red Skin Mashed Potatoes and a Corn Succotash	\$27.00



SERVED LUNCH & DINNER DESSERT SELECTIONS

♣ Caramel Banana Chocolate Mousse Dome, garnished with a Banana Chip and Chocolate Shavings	\$7.00
♣ Almond Amaretto Cheesecake topped with a Chocolate-Covered Almond	\$7.00
♣ Chocolate Pecan Tart served on a Caramel Pool dusted with White Sugar	\$7.00
♣ Fresh Fruit Flan served atop a Berry Coulis topped with a Chantilly Cream, served with a Chocolate-Dipped Strawberry	\$9.00
♣ Lemon Chiffon Cheesecake atop a Blueberry Coulis, served with Local Blueberries	\$9.00
♣ White Chocolate Raspberry Mousse Cake atop a Raspberry Coulis, served with Local Raspberries and Mint	\$9.00

~ if you are supplying a cake for your event, a charge of \$3.00 per person will be added for cutting, plating, and garnishing ~

Coffee Service \$3.00 per person



BUFFET OPTIONS

LUNCH BUFFET

♣ **LUNCH BUFFET** (minimum of 50 guests required) \$35.00 per person

Cans of Chilled Sparkling Beverages

Fresh Baked Rolls & Butter

Chef's Selection of 2 Seasonal Salads

Roasted Red Pepper & Basil Penne Pasta with Marinara Sauce

Rice Pilaf

Choose 1:

Indian Butter Chicken

OR

Grilled Chicken with Pommery Mustard Sauce

Honey-Roasted Ham Carvery with Pineapple Chutney

Mini Fruit Tartlets with Chantilly Cream

Chocolate Brownies

Coffee & Tea Station



DINNER BUFFET

♣ **DINNER BUFFET** (minimum of 50 guests required) \$40.00 per person

Choose 2:

Caesar Salad with Herbed Croutons, Bacon Bits, Parmesan Cheese & Clubhouse made dressing

Greek-Style Vegetable Salad sprinkled with Feta Cheese

Mixed Greens Salad with Cherry Tomatoes, Cucumbers, Onions & Carrots (Sun-Dried Tomato Vinaigrette & Creamy Poppy Seed Dressing on the side)

Tri-Coloured Fusilli Pasta Salad mixed with Mayo & Sun-Dried Tomato Vinaigrette

Choose 1:

Whipped Potatoes with Asiago Cheese & Parmesan Cheese

Oven-Roasted Potatoes with Fresh Herbs

Scalloped Potatoes

Personal-size Baked Potato Bar - topped the way you like it (Toppings - Sour Cream, Chives, Butter, Bacon Bits)

Seasonal Vegetable Medley (included)

Rolls and Butter (included)

Choose 1:

Chicken Scallopini with a White Wine-Mushroom Cream Sauce

Panko-Crusted Chicken Parmesan with Tangy Tomato Sauce topped with Mozzarella Cheese

Asian Chicken with Bean Sprouts, Bok Choy & Red Peppers, finished with a Teriyaki Glaze

Bruschetta Chicken

Choose 1:

Corkscrew Pasta with Snow Peas, Mushrooms & Sun-dried Tomatoes in a Basil-Garlic Marinara Sauce

Penne Pasta with Red Peppers & Chorizo Sausage in a Tomato-Basil Sauce

Cajun Shrimp Jambalaya

Bowtie Carbonara with Bacon, Onions, Chives and Parmesan Cheese

Choose 1:

Smoked Ham with a Honey-Dijon Glaze

Roast Loin of Pork seasoned with Rosemary & served with a Homemade Apple Sauce

Roast Beef with Red Wine Herb Sauce & Horseradish

Mesquite Smoked Beef Brisket brushed with a Molasses Barbeque Sauce

Dessert Station:

Cheesecake Bar with assorted toppings serviced by a uniformed Chef

Coffee and Tea Station (included)



THE
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LATE-NIGHT BUFFETS

- ♣ MINI DELI** \$11.00 per person
- Assorted rolls
 - Mustards & Mayonnaise
 - Assorted Deli Meats
 - Assorted Cheeses
 - Condiment tray with Lettuce, Tomatoes, Red Onions & sliced Dill Pickles
 - Coleslaw
- ♣ FULL MOON** \$14.00 per person
- Pepperoni Pizzas
 - Caesar Salad
 - Assorted Cookie Platter
- ♣ PETIT SWEET FINALE** \$8.00 per person
- Mini Pastries
 - Squares
 - Tarts
 - Brownies
 - Cookies
 - Fruit Salad

BEVERAGES

♣ **FRUIT PUNCH DISPLAYS**

Non - Alcoholic Fruit Punch	\$3.00 per person
Alcoholic Fruit Punch	\$6.00 per person

♣ **CONSUMPTION BAR**

Liquor Selection	Standard	(1 oz)	\$5.00
Beer Bottle	Domestic		\$5.00
Beer Bottle	Premium		\$5.96
Draft Glass	Domestic	(20 oz)	\$6.15
Draft Glass	Premium	(20 oz)	\$6.92
Draft Glass	Imported	(20 oz)	\$7.69
Soft Drinks & Juices			\$2.30

~ The above prices include bar supplies & mix ~
 ~ Tax and a 15% service charge are extra ~

♣ **CASH BAR**

Liquor Selection	Standard	(1 oz)	\$6.50
Beer Bottle	Domestic		\$6.50
Beer Bottle	Premium		\$7.75
Draft Glass	Domestic	(20 oz)	\$8.00
Draft Glass	Premium	(20 oz)	\$9.00
Draft Glass	Imported	(20 oz)	\$10.00
Soft Drinks & Juices			\$3.00

~ The above prices include bar supplies & mix ~
 ~ Tax is included ~

♣ **EVENT BAR**

Two-Hour Host Reception \$15.00 per person

- Welcome your guests with a 2 hour host bar prior to dinner. Includes standard liquor, domestic, premium & imported beer, event-selected bar wine, soft drinks & juices.

Four or Five-Hour Host Reception \$25.00 per person

- Post-dinner host bar up to 5 consecutive hours. Includes standard liquor, domestic, premium & imported beer, event-selected bar wine, soft drinks & juices.

Dinner Wine Service \$15.00 per person

- Allow our staff to ensure you and your guests' glasses are full. Service begins as guests are seated to dine and continues for the duration of dinner service and speeches.

~ Guests under 19 years of age will be charged half-price for event bar packages ~
 ~ Children ages 10 and under will not be charged for the event bar packages ~
 ~ Tax and 15% service charge are extra ~



WINE LIST

♣ WHITE WINE BY THE BOTTLE

Trius Dry Riesling (VQA)	\$25.95
Trius Chardonnay (VQA)	\$25.95
Collavini Pinot Grigio (Italian)	\$25.95

♣ RED WINE BY THE BOTTLE

Trius Merlot (VQA)	\$25.95
Trius Cabernet (VQA)	\$25.95
Masi Valpolicella (Italian)	\$25.95

~ All the Above Wines by the Bottle are to be ordered
prior to the event date ~

~ Please inquire about Sparkling Wine Service ~

~ If you choose to bring in your own wine,
there is a corkage fee of \$15.00 per standard bottle ~

~ If you choose to bring in your own wine, we will only service that wine
during dinner service and speeches, and not during any pre-reception
service or post reception service ~

~ If you choose to bring in your own wine, then our bar must be closed during
dinner service and speeches according to the AGCO ~

~ If you choose to bring in your own wine, then a special occasion permit will
need to be purchased by you from the LCBO and submitted to the Oaks
Management 14 days prior to the event date ~



EVENT PACKAGES

EVENT PACKAGES

OPTION 'A'

\$95.00 per person

♣ Pre-Dinner Reception

Two-Hour Host Bar which includes the following:

- Standard Liquor
- Domestic, Premium & Imported Beers
- Event-Selected Wine
- Bar Mix

Service Staff Team Passed Hors d'oeuvres which includes the following:

- Thai Spring Rolls with a Hoison Dipping Sauce (3 pieces per person)
- Swedish Meatballs on Tees (3 pieces per person)
- Bruschetta of Vine-Ripened Tomatoes & Basil (3 pieces per person)

♣ Dinner Menu

- Assorted Artisan Dinner Rolls with Herb-Whipped Butter
- Mixed Greens Salad with Local Raspberries, Sliced Almonds, Sliced Mushrooms and a Raspberry Vinaigrette
- Oven-Roasted Boneless Breast of Chicken stuffed with Perth County Ham, Roasted Sweet Red Peppers and Brie Cheese, topped with a White Wine Cream Sauce, served with Buttered Mashed Potatoes, and Honey-Glazed Green Top Carrots
- Lemon Chiffon Cheesecake atop a pool of Blueberry Coulis served with Local Blueberries and a Mint Garnish
- Coffee Service
- Event-Selected Wine – both poured by our Service Staff Team throughout

♣ Post-Dinner Reception

Four to Five hour Host Bar which includes the following:

- Standard Liquor
- Domestic, Premium & Imported Beers
- Event-Selected Wine
- Bar Mix

Mini Deli Late Night Buffet which includes the following:

- Assorted Deli Rolls
- Mustards & Mayonnaise
- Assorted Deli Meats
- Assorted Cheeses
- Condiment Tray with Lettuce, Tomatoes, Red Onions & sliced Pickles
- Coleslaw



OPTION 'B'

\$100.00 per person

♣ Pre-Dinner Reception

Two-Hour Host Bar which includes the following:

- Standard Liquor
- Domestic, Premium & Imported Beers
- Event-Selected Wine
- Bar Mix

Service Staff Team Passed Hors d'oeuvres which includes the following:

- Lobster Phyllo Roll Cigar filled with Cream Cheese & Ginger
with Sweet Thai Chili Dipping Sauce (3 pieces per person)
- Beef Tenderloin Truffle Tulips (3 pieces per person)
- Maple-Glazed Chicken Satays (3 pieces per person)

♣ Dinner Menu

- Assorted Artisan Dinner Rolls with Herb-Whipped Butter
- Green Salad of Arugula, Toasted Pine Nuts and a Medallion of Toasted Goat Cheese topped with a Pesto Dressing
- Oven-Roasted Pork Tenderloin Medallions topped with a Green Pepper, Onion, Mushroom and Red Wine Sauce, served with Red Skin Mashed Potatoes, Honey-Glazed Green Top Carrots and Buttered Yellow Wax Beans
- White Chocolate Raspberry Mousse Cake atop a Raspberry Coulis, served with Local Raspberries and Mint
- Coffee Service
- Event-Selected Wine – both poured by our Service Staff Team throughout

♣ Post-Dinner Reception

Four- to Five-Hour Host Bar which includes the following:

- Standard Liquor
- Domestic, Premium & Imported Beers
- Event-Selected Wine
- Bar Mix

Petit Sweet Finale Late Night Buffet which includes the following:

- | | |
|---------------|-------------|
| Mini Pastries | Brownies |
| Squares | Cookies |
| Tarts | Fruit Salad |

OPTION 'C'

\$105.00 per person

♣ Pre-Dinner Reception

Two-Hour Host Bar which includes the following:

- Standard Liquor
- Domestic, Premium & Imported Beers
- Event-Selected Wine
- Bar Mix

Service Staff Team Passed Hors d'oeuvres which includes the following:

- Grilled Balsamic-Glazed Pork & Red Onion Satays (3 pieces per person)
- Chicken & Cheese Quesadilla Wedges with a Salsa Dipping Sauce (3 pieces per person)
- Poached Jumbo Shrimp with Cocktail Dipping Sauce (3 pieces per person)

♣ Dinner Menu

Assorted Artisan Dinner Rolls with Herb-Whipped Butter

White Salad of Frisee, Belgian Endive, Butter Lettuce, Julienne

Cucumbers, Granny Smith Apples and a Medallion of Toasted Goat Cheese topped with a White Truffle & Lemon Vinaigrette

Bacon-Wrapped Roasted Tenderloin of Beef topped with a Wild Mushroom, Caramelized Onion and Red Wine Mustard Sauce, served with Roasted Potatoes, Honey-Glazed Green Top Carrots, Buttered Long Green Beans & Yellow Wax Beans

Fresh Fruit Flan served atop a Berry Coulis topped with a Chantilly Cream, served with a Chocolate-Dipped Strawberry

Coffee Service

Event-Selected Wine – both poured by our Service Staff Team throughout

♣ Post-Dinner Reception

Four to Five-Hour Host Bar which includes the following:

- Standard Liquor
- Domestic, Premium & Imported Beers
- Event-Selected Wine
- Bar Mix

Full Moon Late Night Buffet which includes the following:

- Pepperoni Pizzas
- Caesar Salad
- Assorted Cookie Platter