



THE OAKS GOLF CLUB

INTRODUCTION

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

A magnificent setting, exceptional cuisine and
a dedicated staff of professionals – welcome to The Oaks.

Located on the outskirts of London, The Oaks has established itself
as one of the premiere private dining destinations in Ontario.

The Oaks provides all the services you desire and need,
from an in-house chef to devoted staff who will provide friendly
and first-class service that you absolutely expect from
a private club. The arrangements we make for
your gathering will be simply the best.

We would be happy to advise you
on any special touches that would make your
experience with us uniquely your own.

To arrange a tour, or for further information,
please contact Jim Evans at 519-652-1760, ext. #5
or by e-mail at jim.evans@oaksgolf.com



DIRECTIONS



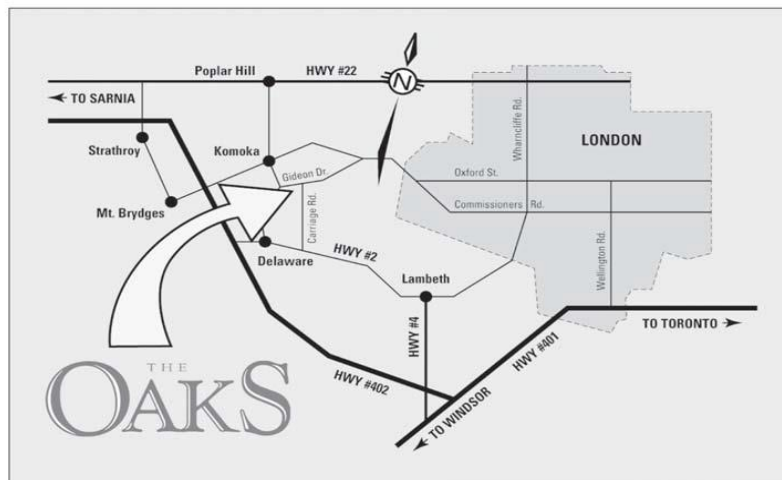
DRIVING DIRECTIONS

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

COSTS

A guaranteed number of guests must be submitted to the Food & Beverage Manager no later than 10 days prior to the event date. Also, all event details, menu and wine selections must be forwarded **at least** 14 days prior to the event date to ensure menu availability, wine selections, proper staffing and coordination of the event.

Only minor changes to the Event Agreement will be permitted after that time.

All billing 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 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 (12%).

Entandem Fee (SOCAN-ReSound) of \$90.12 + HST will apply
(subject to change)

The Banquet Hall rental charge of \$1000 includes tables, chairs, basic linens, china, silverware, glassware, podium and microphone.

A \$250 Room Setup fee will apply

If you choose to do your ceremony on site, then a fee of \$1000 will apply

A \$250 On Site Ceremony Setup fee will apply

If you would like to have Chair Covers for the Banquet Hall Chairs, then a rental fee of \$3 per chair will apply

~ All prices are subject to change, without notice ~



Package No. 1

\$110 per person

Pre-Dinner Reception

Two-Hour Host Bar includes the following:

~ Standard Liquor ~

~ Domestic, Premium & Imported Beer ~

~ Event-selected Bar Wine ~

~ Pop & Juices ~

~ Service Staff Team Passed Hors d'oeuvres, which includes your choice of 4 selections ~
(please see Hors d'oeuvres page for options)

Dinner Menu

~ Assorted Artisan Dinner Rolls with Herb-whipped Butter ~

~ Salad ~

(please see First Course selection page for options)

~ Roasted Skin-on Bone-in Chicken Supreme topped with your choice of Sauce ~
(please see Food for Thought page for options)

~ Choice of Potato ~

(please see Food for Thought page for options)

~ Seasonal Vegetable ~

~ Dessert ~

(please see Dessert selection page for options)

~ Coffee & Tea Service ~

~ Event-selected Dinner Wine – poured by our Service Staff Team throughout ~
(please see Wine Selections page for options)

Post-Dinner Reception

Four- to Five-hour Host Bar, which includes the following:

~ Standard Liquor ~

~ Domestic, Premium & Imported Beers ~

~ Event-selected Bar Wine ~

~ Pop & Juices ~

~ Late Night Buffet, which includes Seasonal Fresh Fruit Mirror & Complimentary Cake Cutting ~



Package No. 2

\$130 per person

Pre-Dinner Reception

Two-Hour Host Bar, which includes the following:

- ~ Standard Liquor ~
- ~ Domestic, Premium & Imported Beers ~
- ~ Event-selected Bar Wine ~
- ~ Pop & Juices ~
- ~ Service Staff Team Passed Hors d'oeuvres, which includes your choice of 4 selections ~
(please see Hors d'oeuvres page for options)

Dinner Menu

- ~ Assorted Artisan Dinner Rolls with Herb-whipped Butter ~
- ~ Salad ~
(please see First Course selection page for options)
- ~ 6 oz. AAA Alberta Tenderloin of Beef with Red Wine au jus ~
- ~ Choice of Potato ~
(please see Food for Thought page for options)
- ~ Seasonal Vegetable ~
- ~ Dessert ~
(please see Dessert selection page for options)
- ~ Coffee & Tea Service ~
- ~ Event-selected Dinner Wine – poured by our Service Staff Team throughout ~
(please see Wine Selections page for options)

Post-Dinner Reception

Four- to Five-hour Host Bar, which includes the following:

- ~ Standard Liquor ~
- ~ Domestic, Premium & Imported Beers ~
- ~ Event-selected Bar Wine ~
- ~ Pop & Juices ~
- ~ Late Night Buffet, which includes Seasonal Fresh Fruit Mirror & Complimentary Cake Cutting ~



HORS D'OEUVRE SELECTIONS

Please choose four selections or have our chef decide for you

~ Fresh Bruschetta on Garlic Toast with Feta Cheese ~

~ Spinach & Feta Spanikopitas ~

~ Assorted mini Quiches ~

~ Spinach, Roasted Red Pepper & Goat Cheese Pinwheels ~

~ Chicken Antojitos ~

~ Phyllo pastry filled with Mushrooms & Brie Cheese ~

~ Garlic-infused Mushroom Caps stuffed with Bacon, Chives & Cream Cheese ~

~ Vegetable Spring Rolls ~

~ Pear & Brie Tarts in Phyllo pastry ~

~ Crab Cakes with Homemade Cocktail Sauce ~

~ Tandoori Chicken Satays ~

~ Teriyaki Beef Satays ~

~ Bacon-wrapped Scallops ~

~ Coconut Island Shrimp ~

~ Mini Beef Wellington ~

~ Smoked Salmon with Crème Fraiche on mini Naan ~

~ Garlic Shrimp ~

~ Fried Ravioli with Marinara Sauce ~



SOUP & SALAD SELECTIONS

SOUPS

~ Cream of Leek ~

~ Tomato Basil ~
(vegan & gluten-free)

~ Roasted Red Pepper ~
(vegan & gluten-free)

~ Butternut Squash ~
(vegan & gluten-free)

~ Sweet Potato & Chive ~

SALADS

~ Mixed Greens with Tomatoes, Cucumbers, Carrots & Red Onion
with your choice of Dressing ~

~ Caesar Salad with Parmesan Cheese, Smokey Bacon & Croutons
tossed in our Homemade Dressing ~

~ Greek Salad with Tomatoes, Cucumbers, Black Olives & Red Onions
with Crumbled Feta Cheese ~

~ Baby Spinach topped with Rustic-cut Vegetables tossed in a Balsamic Vinaigrette finished with
Crumbled Goat Cheese ~



DESSERT SELECTIONS

~ Salted Caramel Cheesecake ~
sweet sugar layered with cream cheese and
salted caramel served on a pool of caramel Sauce

~ German Chocolate Torte ~
rich fluffy layers of decadent chocolate

~ Flourless Chocolate Torte ~
4 chocolate blend finished with ganache served on a pool of raspberry coulis
(gluten-free)

~ Pear & Brie Tiramisu ~
rich tiramisu cream in a striped sponge base
with cocoa powder, topped with a chocolate dipped lady finger

~ Death by Chocolate ~
layer of dark chocolate topped
with a smooth, rich, not too sweet dark chocolate mousse

~ Pecan Turtle Cheesecake ~
baked and crowned with roasted pecans, caramel & chocolate drizzle

~ Strawberry Cheesecake ~
light and creamy cheesecake finished with a layer of fresh strawberries

~ Raspberry Swirl ~
marbled raspberry cheesecake finished with a raspberry swirl

~ Crème Brulee ~
vanilla custard with a sugar glass top, served with seasonal fruit & whipped cream



MEAL UPGRADES

FIRST COURSE – salads

- ~ California Style Salad – baby spinach, strawberries, raspberries, blueberries & feta cheese with citrus vinaigrette
\$3 per person (**course upgrade**)
- ~ Caprese Salad – spring mix, bocconcini cheese, Roma tomatoes, basil, asiago cheese with balsamic reduction
\$3 per person (**course upgrade**)

FIRST COURSE – soups

- ~ Lobster Bisque
\$2 per person (**course upgrade**)
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FIRST COURSE – antipasto/charcuterie

- ~ Cold Shrimp Cocktail
\$5 per person (**course substitution**)
\$10 per person (**additional course**)
 - ~ Antipasto – prosciutto, Roma tomatoes, buffalo mozzarella, basil & kalamata olives drizzled with olive oil, salt & pepper
\$6 per person (**course substitution**)
\$11 per person (**additional course**)
 - ~ Charcuterie – assorted meats, flatbread & dips
\$8 per person (**course substitution**)
\$13 per person (**additional course**)
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ENTREES

- ~ AAA Tenderloin of Alberta Beef with Red Wine au jus (8oz.)
\$10 per person (**upgrade from Package No.2**)
 - ~ AAA Bacon-wrapped Tenderloin of Alberta Beef with Red Wine au jus (6oz.)
\$3 per person (**upgrade from Package No.2**)
\$13 per person (**course substitution from package No.1**)
 - ~ AAA Tenderloin (6oz.) & Butter Poached Chopped Lobster Topper (4oz.) duo
\$20 per person (**upgrade from Package No.1**)
\$10 per person (**upgrade from package No.2**)
 - ~ AAA Tenderloin (6oz.) & Chicken Boneless/Skinless Breast (4oz.) duo
\$15 per person (**upgrade from Package No.1**)
\$5 per person (**upgrade from Package No.2**)
 - ~ AAA Black Angus Prime Rib (10oz.) with Red Wine au jus & Yorkshire pudding
\$15 per person (**course substitution from package No.1**)
 - ~ Boneless Chicken Breast stuffed with Sun-dried Tomato & Herb Cream Cheese wrapped in Prosciutto
\$3 per person (**upgrade from package No.1**)
 - ~ Boneless Chicken Breast stuffed with Herb Goat Cheese & Spinach wrapped in Prosciutto
\$3 per person (**upgrade from package No.1**)
 - ~ Filet of Salmon topped with an Agrodolce sweet & sour sauce
\$10 per person (**course substitution from package No.1**)
\$10 per person (**course substitution from package No.2**)
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DESSERTS

- ~ Assorted Fruits & Berries – assorted Fruits & Berries served with fresh Whipped Cream
\$3 per person (**course upgrade**)
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LATE NIGHT BUFFET

- ~ Chocolate Fountain – Fountain of Semi-sweet Milk Chocolate
\$10 per person (**upgrade addition**)
 - ~ Little Italy – assortment of thin-crust Pizzas with Garlic Bread
\$10 per person (**upgrade addition**)
 - ~ Slider Station – Beef sliders served on soft Kaiser Buns with Cheddar Cheese, Caramelized Onions & Herb Mayo
\$10 per person (**upgrade addition**)
 - ~ Poutine Bar – Fresh cut French fries served with Cheese Curds, Gravy & Condiments
\$10 per person (**upgrade addition**)
 - ~ Marble Slab Sundae Bar – up to 3 flavours of your choice, 5 candy toppings of your choice, whipped cream, sundae nuts & maraschino cherries, caramel & fudge toppings, napkins & spoons
\$10 per person (**upgrade addition**)
 - ~ Field To Truck Mobile Eatery Food Truck (**upgrade addition**) (minimum 75 people) includes your choice of 2 to 5 of the following:
 - On-site services from Field to Fork Catering (included)
 - Carolina BBQ Pork Tacos
 - Avocado Tacos
 - Angus Beef Brisket on a Bun
 - Korean Fried Chicken Bites
 - Poutine
- \$35 per person (2 items) \$50 per person (3 items)
\$60 per person (4 items) \$75 per person (5 items)

FOOD FOR THOUGHT

PACKAGE NOTES

~ All main courses include a Seasonal Vegetable ~
(Asparagus, Carrots or Green & Yellow Beans – whatever is in season)

~ All main courses include a choice of Potato ~
**(Roasted Potatoes, Garlic Mashed, Fingerling Potatoes,
Cheddar & Chive Dauphinoise Potatoes or Sweet Potato Puree)**

~ All main course Chicken Entrees include a choice Sauce ~
**(Roasted Red Pepper, White Wine Mushroom, Marinara
or Creamy Goat Cheese & Herb Pistachio Cream Sauce)**

VEGETARIAN ALTERNATIVES

~ Asian Stir Fry Vegetables with Teriyaki Sauce ~
served on a bed of Basmati Rice or Rice Noodles with Grilled Tofu

~ Eggplant sliced & smothered with a Tomato Basil Sauce ~

~ Penne Pasta in a Tomato Basil Sauce topped with Fresh Parmesan Cheese ~

~ Portabello Mushroom Tower with Eggplant ~

CHILDREN'S MEALS OPTIONS *(please choose 1) (ages 10 & under)*

~ Chicken Fingers & Fries served with Plum Sauce & Ketchup ~

~ Pepperoni & Cheese Pizza ~

~ Penne Noodles with Butter Sauce or Tomato Sauce & Parmesan Cheese ~

All Children's Meals are \$50 per child
***(includes unlimited pop & juices from the bar before and after dinner,
pre-dinner reception hors d'oeuvre selections and late-night buffet)***

Veggies & Dip will be served for the 1st course with children's meals

Same Dessert as Adults



BAR INFORMATION & WINE SELECTIONS

EVENT BAR

Two-Hour pre-dinner Host Reception

~ Includes standard liquor, domestic, premium & imported beer,
event-selected bar wine, pop & juices ~
(No Doubles or Shots)

Dinner Wine Service

~ Service begins as guests are seated to dine and continues
for the duration of dinner service and speeches ~
(Bar will be closed during Dinner Service)

Four- or Five-Hour post-dinner Host Reception

~ Includes standard liquor, domestic, premium & imported beer,
event-selected bar wine, pop & juices ~
(No Doubles or Shots)

FRUIT PUNCH DISPLAYS

Non-Alcoholic Fruit Punch	\$3 per person (not included in package pricing)
Alcoholic Fruit Punch	\$6 per person (not included in package pricing)

WINE SELECTIONS

<i>Domestic</i>	Trius Dry Riesling (<i>Ontario - VQA</i>) Trius Merlot (<i>Ontario - VQA</i>)
<i>Imported</i>	Callaway Cellars Chardonnay (<i>California</i>) Callaway Cellars Cabernet Sauvignon (<i>California</i>)

~ Please inquire about Sparkling Wine Service ~

If you choose to bring in your own wine, then all the following apply:

A corkage fee of \$20 per standard bottle will be applied

We will only service that wine during dinner service and speeches,
and not during any pre-reception service or post-reception service

Our bar must be closed during dinner
service and speeches according to the AGCO

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



GENERAL INFORMATION

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 AGCO.

The Golf Course, Members Lounge, Members Patios, Pub and any other area not affiliated with the Banquet Hall, is off limits to banquet guests at all time.

On-course photos can be arranged at the discretion of Club Management.

All event organizers are required to fill out and sign our **Event Agreement**. Please contact Jim Evans at 519-652-1760, ext. #5 or by e-mail at jim.evans@oaksgolf.com

Decoration of the Banquet Hall & Banquet Hall Patio is at the discretion of Club Management. 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)

~ All prices are subject to change, without notice ~

ROOM CAPACITIES

Our Banquet Hall can accommodate 140 people for seated weddings, and our Banquet Patio can accommodate 140 people seated for on-site ceremonies.

