



AT THE OAKS GOLF COURSE, WE BELIEVE THAT EVERY WEDDING IS A MAGICAL EXPERIENCE THAT DESERVES THE VERY BEST IN CATERING. FROM THE PICTURESQUE LANDSCAPE OF OUR ROLLING HILLS AND LUSH GREENERY TO THE CHARMING AMBIANCE OF OUR CLUBHOUSE, WE OFFER A ELEVATED AND

THE OAKS

Catering Package

For more information please visit our website at oaksgolf.com

OTHER, AND LET US HELP YOU CREATE THE EVENT OF YOUR DREAMS.

THE OAKS

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:



Find us at oaksgolf.com

1552 Gideon Drive, Delaware,
Ontario N0L 1E0



COST

It's All In The Details

A guaranteed number of guests must be submitted to the Food & Beverage Manager no later than 10 days prior to the event date. All event details will be finalized at that time and full payment will be required.

All billing will be based on the guaranteed number of guests or the actual attendance, whichever is greater.

A non-refundable deposit of a \$1000 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 prior to the wedding date.



PRICES & ADDITIONAL FEES

All prices quoted within are subject to HST and a service charge (18%). Credit card payments will be subject to 2.5% fee.

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

The Banquet Hall rental charge of \$3500 includes tables, chairs, basic linens, china, silverware, glassware, servers and bartenders, day of dedicated wedding planner, podium and microphone.

On-site ceremony fee is \$2000 and includes set up and take down of chairs, chair rental, small table to sign marriage license, rehearsal walk-thru, day of wedding ceremony coordination. The Oaks offers a beautiful outdoor covered ceremony location. There is no indoor option for the ceremony.

Please Note:

Prices are subject to taxes, service charge & room rental
Aged 12 and under \$55 per person
Vendors & and under 19 \$90 per person
No deductions for non-alcoholic events.
Events must have a minimum of 100 guests.

Room Capacity:

Our Banquet Hall can accommodate up to 150 people for seated events, and our Banquet Patio can accommodate 100 people seated for on-site events.

All prices are subject to change, without notice.

PACKAGE NO. 1

Savor Every Moment

Our catering package includes everything you need for a seamless and stress-free celebration. From the lavish banquet hall to the delicious catering options and professional staff, we'll take care of all the details.

COST

\$169 + tax and gratuities (Per person)

PRE-DINNER RECEPTION

Two-Hour host bar includes the following:

- Standard Liquor (No Doubles or shots)
- Domestic Beer
- Event-selected Bar Wine
- Pop & Juices
- Waiter Passed Hors d'oeuvres

DINNER MENU

- Assorted Artisan Dinner Rolls with Herb-whipped Butter
- Salad
- Roasted Skin-on Bone-in Chicken Supreme
- Choice of Potato
- Seasonal Vegetable
- Dessert
- Coffee & Tea Service
- Dinner Wine – Service will begin once the meal is served and stop once speeches begin. The bar will be closed during dinner.

POST-DINNER RECEPTION

Up to Five hour host bar, which included the following:

- Standard Liquor (No Doubles or Shots)
- Domestic Draft Beer
- Event-selected Bar Wine
- Pop & Juices
- Late Night Buffet

Step 1 - Choose Your Hors D'oeuvre Selections (Select 4)

Service Staff Team Passed Hors D'oeuvres, which includes your choice of 4 selections:

Pastrie

Spinach & Feta Spanikopitas
Assorted Mini Quiches
Vegetable Spring Rolls
Pear & Brie Tarts in Phyllo Pastry
Crispy Vegetable Samosas

Beef

Mini Beef Wellington
Crispy Beef Samosa
Smoky BBQ Steak Skewers
Beet and Goat cheese In Phyllo

Chicken

Garlic Chicken Skewers With Tzaiki
Crispy Chicken Samosa
Mini Greek Phyllo Cups With Chicken, Tomato & Feta
Chicken Antojitos

Seafood

Smoked Salmon with Crème Fraiche On Mini Naan
Crab Cakes with Homemade Cocktail Sauce
Oysters On The Half Shell (Seasonal)
Jumbo Shrimp Cocktail
Garlic Shrimp Lollypop
Coconut Island Shrimp
Bacon-Wrapped Scallops

Canapes & Classics

Cream Cheese & Bacon Stuffed Cremini Mushrooms
Spinach, Roasted Red Pepper & Goat Cheese Pinwheels
Fresh Bruschetta on Garlic Toast with Feta Cheese
Mini Naan Bread Caprese Canapes



DINNER COURSE

Giving you a memorable culinary experience.

From savory entrees and delectable sides The Oaks Golf Course dinner menu is designed to please every palate and make your event an elevated experience.

Step 2 - Choose Your Entree (Select 1)

Included in your package:

Roasted Skin-on Bone-in Chicken Supreme

Topped with your choice of sauce:

Roasted Red Pepper Sauce

White Wine Mushroom Sauce

Tarragon and Garlic infused cream sauce

Marsala Wine sauce

Rosemary Chicken gravy

All main courses include a choice of Potato

Roasted Potatoes

Chef's choice of two seasonal vegetables

Garlic Mashed

Cheddar and Chive Mashed Potato

Crispy Dauphinois Potato

Sweet Potato Puree

ENTREE UPGRADES

AAA Tenderloin – \$19 per person

Alberta beef with red wine au jus (8oz.) (market price)

AAA Tenderloin (6oz.) & Butter Poached Chopped Lobster Topper (4oz.) duo – \$26 per person (market price)

AAA Tenderloin (6oz.) & Chicken Boneless/Skinless Breast (4oz.) duo – \$22 per person (market price)

AAA Black Angus Prime Rib (10oz.) – \$22 per person With red wine au jus & yorkshire pudding (market price).

Sundried tomato stuffed Chicken – \$12 per person Wrapped in Prosciutto.

8oz Seared Filet of Salmon – \$17 per person Wrapped in Prosciutto. (Price subject to seasonal market increase.)

TOPPERS & SAUCES (BEEF SELECTIONS)

Green peppercorn and red wine demi glace \$3

House blended Chimichurri

Truffle infused wild mushrooms \$4

Tarragon infused béarnaise \$3

Hollandaise

Butter poached Crab meat (Oscar style topper) (market price)

Butter poached 4 or 6 ounce Lobster Tail (market price)

2-3 or 4 Jumbo Tiger Shrimp cooked in garlic butter (market price)

4-6 ounce Atlantic Salmon

4-6 ounce Chilean Sea Bass

ENTREES SUBSTITUTION

All Of our entrees may also be substituted with the following:

Australian Waygu Flat Iron Steak

Australian Waygu Skirt Steak

SPECIAL OCCASIONS

For very special occasions we can also source:

Japanese A5 Waygu Striploin, Tenderloin, and Ribeye.

All of these options would be priced when we build your menu as market price on these items fluctuate.



SOUPS & SALADS

Gourmet Greens and Savory Soups

Crafted with the freshest ingredients and culinary expertise, our salads are a symphony of flavors and textures, while our soups offer a comforting warmth that will make your meal truly memorable.



Step 3 - Choose Your Soup or Salad (Select 1)

SALADS

Mixed Greens

Tomatoes, cucumbers, carrots & red onion with your choice of dressing.

Caesar Salad

Parmesan cheese, smokey bacon & croutons tossed in our homemade dressing.

Greek Salad

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.

SALAD UPGRADES

California Style Salad – \$4 per person

Baby spinach, strawberries, raspberries, blueberries & feta cheese with citrus vinaigrette.

Caprese Salad – \$4 per person

Spring mix, bocconcini cheese, Roma tomatoes, basil, asiago cheese with balsamic reduction.

Roasted Beet Salad – \$4 per person

with a mix of red and candy striped beets, Chevre goat cheese, chives and green goddess dressing.



SOUPS

Cream of Leek

Tomato Basil
Vegan & Gluten Free

Roasted Red Pepper
Vegan & Gluten Free

Butternut Squash
Vegan & Gluten Free

Italian Wedding

Portuguese Chicken and Rice

Creamy Wild Mushroom and Truffle

SOUP UPGRADES

Lobster Bisque – \$6

VEGETARIAN ALTERNATIVES

Asian Sesame Stir Fry

A blend of seasonal vegetables sauteed and tossed with a ginger and sesame infused sauce over a bed of turmeric infused rice.

Vegetarian Penne

Fire roasted tomatoes, peppers and shallots in a rich marinara with al dente penne noodles and parmesan reggiano.

Eggplant Parm Tower

A vegetarian crowd pleaser with portobello mushroom and eggplant layered with marinara and asiago cheese. With seasonal grilled vegetable.

Thai Curry

Vegetable Pad thai style noodles in a creamy curried sauce.

Tofu is also available to add to the stir fry or thai curry \$7

Step 4 - Choose Your Side (Select 1)

Seasonal Vegetables

Asparagus, carrots or green & yellow beans.

Roasted Carrots with broccoli and cauliflower florets.

DINNER COURSE

Delicious Desserts, Sides, and Kid-Friendly Options

Step 5 - Choose Your Dessert (Select 1)

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.

Flour less Chocolate Torte

4 chocolate blend finished with ganache served on a pool of raspberry coulis. *(Gluten-free)*

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.

Assorted Fruits & Berries

Served with fresh whipped cream.

CHILDREN'S MEAL OPTIONS

All children's Meals are \$55 per child

Includes unlimited pop & juices from the bar before and after dinner, pre-dinner reception hors'oeuvre selections and late-night buffet.

Please choose 1, for ages 10 & under

Chicken Fingers & Fries

Served with plum sauce & ketchup.

Pepperoni & Cheese Pizza

Penne Noodles

Butter sauce or tomato sauce & parmesan cheese.

Fresh Cut Veggies & Ranch Dip

Will be served for during the salad course.

Dessert

Same dessert selection as the adults or icecream.



POST DINNER RECEPTION

An unforgettable feast for the senses.

POST-DINNER RECEPTION

Four to five-hour host bar including the same alcoholic and non-alcoholic options as the pre-dinner reception.

Sweet Treat Table

A mix of Italian and French pastries, Brownies and cheesecake bites. A wonderful blend of treats to complete your event!

LATE NIGHT BUFFET

Included in the late night buffet is:

Seasonal Fresh Fruit Mirror
Complimentary Cake Cutting

LATE NIGHT BUFFET UPGRADES

Chocolate Fountain – \$14 per person
Fountain of semi-sweet milk chocolate.

Little Italy – \$14 per person
Assortment of thin-crust pizzas with garlic bread.

Slider Station – \$12 per person
Beef sliders served on soft kaiser buns with cheddar cheese, caramelized onions & herb mayo.

Poutine Bar – \$14 per person
Fresh cut French fries served with cheese curds, gravy & condiments.



WINE SELECTIONS

Event-selected bar wine.

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

A corkage fee of \$30 per standard bottle will be applied.

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

A special occasion permit must be purchased by you from the LCBO and submitted to The Oaks Management 14 before the event date.



Important Club Rules and Guidelines for Your Event

CLUB RULES

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 us at clubhouse@oaks-golf.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.

All prices are subject to change, without notice.



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