

2013 WEDDING PACKAGES & SERVICES

(Subject to Change Without Notice)

Oakwood Resort management and staff are delighted that you are considering us as the location for your wedding reception, one of the most important occasions in your lives. We want to assure you that it will be given all the attention needed to make it a wonderful day in every way.

This document has been designed to provide you with as much information as possible, in a format that will simplify all the arrangements down to the smallest of details.

You can plan your menu by making a selection from our plate service dinner entrées or buffets, which are included in our Wedding Packages. We are certain there is sufficient variety to satisfy most tastes. Feel free, however, to discuss your individual preferences with our Conference & Event Office staff, who will help with alternatives and provide an estimate if additional charges are involved.

The services that Oakwood Resort provides may prove to be a convenient check-list, however, we will be pleased to cooperate with such individuals as florists and entertainers to tailor the wedding to fit your vision for this very special day.

If you wish to discuss any of this information or reserve our facilities, please contact ...

Booking Contact: (519) 238-7357 or (519) 238-2324 Ext. #357

David Bartlam, Director of Sales

E-Mail: dbartlam@oakwoodinnresort.com



2013 WEDDING PACKAGES & SERVICES

Must Guarantee a Minimum of ...

- 100 Adult Guests in May, July & August
- 60 Adult Guests from November through April

(Special Permission must be obtained for events in June, September or October.

Minimum guarantee of 100 Adult Guests will apply.)

SILVER PACKAGE

2 Hour Host Bar \$ 119.00 per Person, Including Tax & Gratuities

GOLD PACKAGE

4 Hour Host Bar \$ 129.00 per Person, Including Tax & Gratuities

PLATINUM PACKAGE

6 Hour Host Bar \$ 139.00 per Person, Including Tax & Gratuities

Each of these packages includes ...

- All Applicable Tax and Gratuities
- One night FREE in a Deluxe Accommodation Room for the Bride & Groom
 - Subject to availability on arrival, the Deluxe Room MAY be upgraded at discretion of Oakwood Resort
 - o If the Bride & Groom elect to pay for an upgraded room, such as a Suite or Cottage,
 - the value of the one night Deluxe Room will be applied as a credit to their account
- One Complimentary Bottle of Champagne for the Bride & Groom
- One Complimentary Breakfast each for the Bride & Groom
- Banquet Room Rental
 - o From approximately 11:00 AM until 1:00 AM on the Wedding Day
 - Access to the room earlier is subject to availability
- Basic Set-up and Clean-up of Banquet Room & Adjoining Deck
- In-House Microphone & Podium

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- Dance Floor
- Deck Adjoining Reserved Banquet Room
 - o For Ceremony and / or Cocktail Reception prior to Dinner
 - Outside Functions
 Remember to plan an alternate for rain, extreme heat or cold
 - Tent rentals are NOT included in the above Wedding Packages
- Tables Terrace Room 72" Round Tables for up to 10 place settings
 - Huron Room
- 60" Round Tables for up to 8 place settings
- Chairs Round Backed (Not Covered)
- Cutlery & White China
- Linens Cloth Napkins are available in a variety of colours
- Head Table Draped & Skirted (Not Decorated)
 - Draped & Skirted (Not Decorated)
 - Raised, if requested and within size limitations
- Gift Table Draped & Skirted (Not Decorated)
- Cake Table Draped & Skirted (Not Decorated)
- Guest Registry Table Draped (Not Decorated)
- Basic Ceremony Set-up / Strike (If Applicable)
 - o Adjacent to or Within Banquet Room Subject to Space Availability
 - o Chairs / Wedding Registry Table
- Chef's Selection of Hors d'Oeuvres (Estimate of 6 Pieces per Person)
 - These can be used during a pre-dinner Cocktail Reception or Late Evening Snack
 - o Includes a variety of Hot & Cold Hors d'Oeuvres, Pinwheel Sandwiches,
 - Fresh Vegetable Crudité and Cheese Platter
- 1 Bowl of Alcoholic Punch & 1 Bowl of Non-Alcoholic Punch
 - These can be used during a pre-dinner Cocktail Reception or Late Evening Snack
- Plate Service or Buffet Dinner from our Wedding Package Menus
- Non-Alcohol Beverages Coffee, Tea, Juice, Pop or Milk Throughout the Evening
- House Wine or Champagne with Dinner Two 750 ML Bottles per 8 People
- 2 or 4 or 6 Hours of Alcohol Bar ~ Duration of Bar is based on Choice of Wedding Package
 - o Standard House Brands of Shot Beverages / Beer / Wine / Caesars
 - Fancy Cocktails, Liqueurs, Premium Brands etc. are NOT included but can be added to the bar stock at an additional cost
 - If you decide to increase the duration of the "Host Bar", all alcohol beverages sold outside of the bar period covered by the selected Wedding Package will be invoiced to the master account based on actual consumption.
- Supervised Staffing Catering / Servers / Bartender
- Services of Oakwood Wedding Planner
- Complimentary Cake Cutting Service
- DJ Table
- SOCAN License Fee
 - o Society of Composers, Authors & Music Publishers of Canada Copyright License
 - See www.socan.ca

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2013 BANQUET & WEDDING RECEPTION POLICIES

BANQUET - DEPOSIT & PAYMENT ARRANGEMENTS:-

- A non-refundable deposit of \$ 2,000.00 is required to confirm the reservation.
- An additional **100%** of the estimated costs must be paid in a minimum of one month prior to the event.
- After the conclusion of the event, our accounting office will apply all deposits to the invoice. If there is an overpayment, the resort will refund the client promptly. If there is an outstanding balance, the invoice is due and payable by the client within 30 days after the event.
- Oakwood Resort caters all functions held on its properties. Guests are <u>not</u> permitted to use their own food or beverage in our banquet rooms or dining facilities.
- All weddings or banquets must guarantee a minimum of 100 Adult Guests for a full course meal or buffet on a weekend in the months of May, July & August and 60 Adult Guests from November to April. Special permission must be obtained to hold weddings or banquets in June, September & October and a minimum guarantee of 100 Adult Guests would apply.

ACCOMMODATION & OTHER ARRANGEMENTS:-

- To allow your guests sufficient accommodation at Oakwood Resort, we will be pleased to set aside a Wedding Block of rooms.
- Once the block reservation has been booked, all Policies will be outlined on a Reservation Contract, which must be signed by the Bride and/or Groom and returned to the Oakwood Resort.
- Please note, however, that certain restrictions apply to block bookings:-

2 Night Booking must by guaranteed on Weekends for All Rooms during MAY, JULY and AUGUST

JUNE, SEPTEMBER and OCTOBER Weddings

- ~ Must Seek Management Approval due to the fact that these months are our Prime Conference Season ~
- When wedding guests book room(s) in the block, they will be asked for a \$100.00 deposit to confirm the reservation. This may be paid by cash, cheque or credit card. The guest is then responsible for the room and must cancel a minimum of 8 days prior to arrival to receive a deposit refund.
- Prices and policies are subject to change.
- The Bride or Groom will be responsible to ensure room reservations are confirmed by the individuals or guests no later than 8 weeks prior to the wedding date. If the Bride or Groom wish to hold rooms beyond any deadlines, they will be required to guarantee them with a valid credit card.

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OUTSIDE SERVICES For WEDDINGS & OTHER EVENTS

On occasion we are asked to recommend services from groups and individuals not associated with Oakwood Resort, Golf, Spa & Conference Centre.

The following are not listed in any particular order and, although the information is provided by the Oakwood Resort, we assume NO liability with regard to the quality or capabilities of these groups or individuals.

We, therefore, recommend you request references, insurance details, etc. from anyone with whom you may consider contracting services.

CAKES: Trista Britnell 519-235-3908 <u>www.tristasweetmemories.com</u>

Cakewalkers 519-433-2759

Forest Home Bakery 519-786-2482

CELEBRANTS: Kettle Creek Weddings 877-407-1744 <u>www.kettlecreekweddings.com</u>

All Seasons Weddings 800-545-3681 <u>www.allseasonsweddings.com</u>

CHAIRCOVERS: Oakwood Resort 519-238-7325

NJS Design & Party Rental 519-482-5184

DISC JOCKIES, BANDS & ENTERTAINERS:

Vanrock Sound 519-668-3555 <u>www.vanrock.com</u> Hunter's Sound System 519-473-1055 <u>www.huntersdj.com</u>

Music Central 519-680-0698 musiccentral@musiccentral.ca

kluckhartdt@cyg.net

"New Boys" 519-273-6791

Johnny Noubarian (pianist) 519-472-2426 "Spirit" - Brad Rose 519-685-6561

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FLORIST: The Garden Gate 519-238-1701 <u>www.thegardengate.ca</u>

Frontier Flowers 519-294-6994

Village Vines 519-235-0009 <u>www.villagevinesflorists.com</u> Flowers by Bill Bush 800-674-8056 <u>www.flowersbybillbush.com</u>

FORMAL WEAR RENTAL:Bud Gowan Formal Wear 519-672-6210 www.budgowan.com

Moores Clothing for Men 519-685-1630 www.mooresformalwear.com

HAIRSTYLISTS: Accents Hair Studio 519-238-1010

Beauty & The Beach519-238-6520Hair Bend'rs519-238-8822Salon 21519-238-6794Studio 8180519-238-8180

ICE SCULPTURES: Iceculture Inc. 519-262-3500 <u>www.icecuture.com</u>

weddings@iceculture.com

MUSICIANS: London Musicians Association 519-685-2540

OAKWOOD RESORT:

 Oakwood Dining Room:
 519-238-2324 Ext. 328

 Group Sales:
 519-238-2324 Ext. 357

 Event Planning:
 519-238-2324 Ext. 325

 Front Desk:
 519-238-2324 Ext. 0

 Lakeside Spa:
 519-238-2324 Ext. 334

 Pro Shop:
 519-238-2324 Ext. 360

PHOTOGRAPHY:

Mary Lynn Fluter Photography 519-434-7075 <u>www.photographsbymarylynn.ca</u>

Abela Photography 519-472-4512 <u>www.abelaphotography.com</u>

Bart deVries 519-235-1298

Brenda Coghlin 519-666-2963 <u>www.brendacoghlin.com</u>
Sandra Regier 519-852-4892 <u>www.sandraregier.com</u>

Catherine Mombourquette 519-635-9431 <u>www.catehrine</u>mombourquette.com

RENTALS:

A & B Party Rental 519-471-7492 <u>www.a-bpartyrental.com</u>
Burkes Tent Rentals 519-887-8287 <u>www.burkestentrentals.com</u>

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Raymond Brothers 519-455-2660 Ext. 2 <u>www.raymondbrothers.ca</u>

Big Top Tent Rental519-661-8603www.bigtoptents.comSignature Events Rentals519-474-7278www.signatureevents.ca

PRS Productions – 519-659-8292 <u>jdavis@prs.ca</u>

DJ Services & Light Show, Themes & Other Audio-

Visual Rentals

TRANSPORTATION:

Cha-co Trails (Chatham) 888-279-4799

Greyhound Canada (London) 519-434-3248 <u>www.greyhound.ca</u>
Coach Canada (Peterborough) 800-461-7661 <u>www.coachcanada.com</u>

Ontario Shuttle Service (Goderich) 519-524-8296 www.ontarioshuttleservice.com

Star Taxi (Grand Bend) 519-238-7827 <u>www.startaxi.ca</u>



2013 Wedding Menu

Cocktail Reception

Domestic Cheese and Fruit Platter
Crudite and Assorted Dips
Your Choice of any Five Hot or Cold Hors D'oeurves

Or let our Chefs Create Five exciting creations of their own

Included in Wedding Package

Late Night Snack

Assorted Pizzas
Ciabatta Cold Cut Sandwiches
Domestic Cheese and Fruit
Salsa and Corn Chips
Chefs Selection of Squares and Cookies
Coffee and Tea

\$10.00 per person Plus Tax and Gratuities

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2013 Wedding Menu - Plated Service Menu

Hot Appetizers

Choice of one hot item:

Three Onion Soup
Broccoli Cheese Soup
Roasted Sweet Potato Bisque
Butternut Squash Bisque
Asparagus and Crab Soup
Minestrone Soup
Roasted Corn and Serrano Ham Chowder
Herb and Roasted Tomato Soup au Gratin
Cheese Tortellini with Shaved Padano and Pesto Cream and Marinara
Wild Mushroom Crepe with Shitake Marsala Jus
Caramelized Shrimp Satay with Roasted Sesame Rice
Shrimp Fritter with Creamy Creole Sauce
Thai Pork or Shitake Rolls with Sweet Chili Sauce
Citrus Crab Cakes with Brie and Sweet Pepper Jelly

Cold Appetizers

Choice of one cold item:

Spinach Salad with Hard Boiled Egg and Pancetta Caprese Salad with Balsamic Drizzle Crisp Caesar Salad Mixed Leaf Salad with Balsamic Vinaigrette

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Main Course Selections

Choice of one item:

Supreme of Chicken Tuscana

Stuffed with Goat Cheese, Roasted Pepper, Sun Dried Tomatoes and Spinach Served with Natural Pan Juices

Pecan Crusted Salmon

With Citrus Butter Sauce

Peppercorn Crusted Pork Tenderloin Medallions

With a Lyonnaise Sauce

Beef Tenderloin Medallions

With Prosciutto and Crimini Mushroom Demi

6 oz Slow Roasted Inside Round of Beef

6 oz Grilled Atlantic Salmon with Lemon Dill Sauce

6 oz Roast Pork Loin with Grainy Mustard Sauce

All Entrees served with your choice of Baked Potato, Roasted Baby Potato, Garlic Mashed Potato, Roast Potato Wedge or Twice Baked Potato and Chefs selection of seasonal vegetables

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Main Course Selections - Upgrades

Choice of one item:

10oz Roast Prime Rib of Beef – add \$2.00 With Pan Juices and Yorkshire Pudding

> Lamb Tenderloin - add \$2.00 With Minted Onion Jus

Beef Tenderloin and Shrimp - add \$2.00 With Citrus and Peppercorn Butter Sauce

Peppercorn Roasted Strip Loin - add \$2.00 With Horseradish Shallot Demi Glaze

Salmon in Pastry with Goat Cheese, Artichoke and Capers - add \$2.00 Sided by Lemon and Dill Cream

Poached Salmon topped with Crab and steamed Asparagus - add \$4.00 With Hollandaise Sauce

Roasted Beef Tenderloin - add \$5.00

Dressed with a sauté of Mixed Mushrooms, enhanced by a Garlic Peppercorn Sauce

6 oz Roast Beef Tenderloin - add \$7.50

8 oz Roast Rack of Lamb - add \$14.00

Combination Upgrade:

4 oz tenderloin Medallions, 6 oz Roast Chicken Supreme, 2 Black tiger Shrimp Add 4.50 per person

All Entrees served with your choice of Baked Potato, Roasted Baby Potato, Garlic Mashed Potato, Roast Potato Wedge or Twice Baked Potato and Chefs selection of seasonal vegetables

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Vegetarian Options

Convener's choice of one item:

Portobello and Asparagus Strudel

With Boursin Cheese and Hollandaise Sauce

Grilled Vegetable Stack

With Balsamic Glaze and Polenta

Sweet Potato Pie

Baked Layered Pie with Turnip, Butternut Squash, Yams, Yukon Golds and Sweet Potato Streusel

Eggplant Parmesan

Herb Crusted Eggplant served over Ciabatta Bread with a Rich Tomato Sauce and Padano Cheese

Mediterranean Sandwich

Served open faced with Oven Dried Tomatoes, Grilled Peppers, Olives Creamy Cucumber Dressing and Crumbled Feta Cheese

Beefeater Tomato

Stuffed with Spinach, Goats Cheese and Rice sided by Roasted Red Pepper Coulis

Saffron Braised Wild Mushroom Ragout

Served over Moroccan Cous-Cous

All Entrees served with your choice of Baked Potato, Roasted Baby Potato, Garlic Mashed Potato, Roast
Potato Wedge or Twice Baked Potato and Chefs selection of seasonal vegetables

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Dessert Selections

Convener's choice of one item:

Strawberry Sensation

Sponge Cake drizzled with Strawberry Liqueur Fresh Strawberry Mousse and Strawberry Coulis

Assorted Berries

With Grand Marnier Sabayon

Apple and Cranberry Crisp

Sided by Calvados Cream

24 Karat Cake

New York Style Cheese Cake

With Fresh Berries

Strawberry or Peach Shortcake

With Fruit Coulis

Midnight Chocolate Torte

With Caramel Sauce

Upgrade Desserts:

Filo Wrapped Pear - \$1.00 Chocolate Molten Cakes - \$ 2.00

Coffee and Tea are included with all meals

Prices are per person and do not include taxes or gratuities

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2013 Wedding Menu - Buffet Selection

Salad Selection:

Seasonal Mixed Greens and Caesar Salad

Your Choice of Any Four:

Baby Spinach Salad, 3 Bean Salad, Pasta Vegetable Salad, Gazpacho Salad, Potato Salad, Tuna Pasta Salad, Creamy Cole Slaw, Marinated Mixed Vegetables, Capreses Salad

or

Let our Chefs Create Four Delectable Salads of their Choice for you!

Hot Buffet Items

Seasonal Vegetables
Roasted mini Grand Bend Potatoes
Penne Pasta Marinara

Carving Station:

Choice of any Two Carved Items:

4 oz Slow roasted Inside Round of Beef
4 oz Roast Pork Loin
4 ozRoast Turkey Breast
4 oz Boneless Leg of Lamb
4 oz Smoked Leg of Pork
Add a Third Carved Item From this Selection for \$ 3.50 extra

Dessert Station:

Chefs Selection Pastries, Cakes, Cookies and Pies, Chocolate Fondue Coffee and Tea

Buffet Upgrades: Carving Station and Hot Buffet Items

4 oz Roast Prime Rib of Beef - add \$ 4.00 4 oz Roast Strip Loin - add \$5.00 3 oz Grilled Atlantic Salmon - add \$3.00 4 oz Grilled Chicken Breast - add\$2.50 Saffron Risotto - add \$2.00 Seafood Risotto - add \$ 6.00

Prices are per person and do not include taxes or gratuities



Group Menus

Bride and Grooms choice of five hot or cold

Hors D'Oeuvres

<u>Hot</u>

Wild Mushroom Crostini
Cajun Crab Cakes
Sweet Potato and Shrimp Fritters
Goat Cheese and Roasted Red Pepper Bundles
Tempura Vegetables
Mini Oakwood Brushetta
Chipotle Chicken Crustini
Cheddar Cheese Chicken Toasts
Shitake Mushroom Springrolls
Escargot Bouchees with Sage Cream Sauce
Mini Caramelized Onion Quiche
Filo Pigs-in-a-Blanket
Thai Spiced Chicken Skewers

Cold

Smoked Salmon and Pimento Pinwheels
Cured Salmon Canapes
Sun Dried Tomato Shortbread with Cream Cheese, Asparagus, Beef Roulade
Grilled Vegetable and Asiago Crostini
Smoked Duck Bouchée
Melon wrapped with Prosciutto Capresse
Tomato Mozzarella Skewers

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