

Glen Oaks

2012

Hors d'oeuvres

Choice of 4 (passed before dinner) . . . \$9.75

Quesadillas (choice of one): Chicken, Cheese, or Black Bean

Meatballs in a Mushroom Sauce

Oriental Beef Tips with a Teriyaki Sesame Glaze

Potstickers

Spinach & Artichoke Bruschetta, Mushroom Bruschetta, and Fresh Tomato Bruschetta

Phyllo Cups (choice of one): Brie, Crab, or Spinach and Artichoke

Antipasto Skewers

Risotto and Wild Mushroom Fritters

Mushrooms stuffed with Crabmeat

Mini Crab Cakes with a Ginger Lime Sauce

Shrimp Neptune

Chinese Spring Rolls with a Sweet and Sour Sauce

Scallops wrapped in Bacon

Bocconcini (fresh mozzarella with tomato and basil)

Coconut Chicken with an Orange Curry Sauce

Glazed Water Chestnuts wrapped in Bacon

*Baguettes with Sliced Tenderloin and Jamaican Relish

Vegetables & Dip, Bread with Dipping Oil & accompaniments. \$5.50(\$2.95 add'l with above choice of 4)

Imported Cheese & Fruit Tray and Bread with Dipping Oil..... \$6.25(\$3.95 add'l with above choice of 4)

Cheese, Vegetable, & Fruit Tray and Bread with Dipping Oil \$7.25(\$3.95 add'l with above choice of 4)

Mid-Eastern Platter (hummus, tabbouleh, and accompaniments) \$4.95(\$2.50 add'l with above choice of 4)

Designer Potato Station with Assorted Toppings \$5.50(\$2.95 add'l with above choice of 4)

Fresh Antipasto Tray \$6.95(\$4.25 add'l with above choice of 4)

California Roll Display \$4.75(\$2.50 add'l with above choice of 4)

Whole Poached Salmon Display \$6.25(\$3.95 add'l with any hors d'oeuvre)

Cold Shrimp (100 pieces) . . . \$250.00 Coconut Shrimp (100 pieces) . . . \$300.00

Appetizers

Soup du Jour \$1.95

French Onion Soup en Croûte \$2.50

Pasta Course with focaccia \$2.75

Late Night Snacks

(Based on half of the guaranteed count)

Gourmet Pizza, Sliders, Fiesta Station, or Coney Station...Choice of One: \$3.25 Choice of Two: \$4.25

18% Taxable Service Charge and 6% Sales Tax are additional to the above prices

Oak Management Corporation

Quality food service since 1974

Addison Oaks (248)693-8305 Glen Oaks (248)626-2600 White Lake Oaks (248)698-1233

Bay Pointe (248)360-0600 Blossom Heath Inn (586)771-2300 Lyon Oaks (248)437-9200

Springfield Oaks Red Oaks Waterpark Waterford Oaks Waterpark Groveland Oaks Independence Oaks Lookout Lodge

Waterford Oaks Springfield Oaks Activity Center Oakland International Airport

www.oakmanagement.com

*Items may be cooked to your specification.

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Glen Oaks

Plated Dinner Entrees 2012

ALL DINNERS INCLUDE ONE MAIN ENTRÉE, SALAD, VEGETABLE, AND POTATO CHOICE
(\$2.00 PER PERSON ADDITIONAL CHARGE FOR SPLIT ENTRÉE, MAXIMUM 2 CHOICES)

*Roasted Rolled Pork Loin with Michigan Stuffing.....	\$31.95
with dried cherries, apples, and sage	
Breast of Chicken au Champagne over a Bed of Wild Rice Pilaf.....	\$33.25
with artichoke hearts and mushrooms in a creamy Champagne sauce	
Marinated Chicken Breast over Angel Hair Pasta.....	\$33.25
served with a roasted red pepper marinara	
Chicken Marsala on a Bed of Fettuccine or Orzo Pasta.....	\$33.25
with mushrooms and onions in a Marsala wine sauce	
Chicken Florentine with a Tarragon Cream Sauce.....	\$34.50
stuffed with boursin cheese, fresh spinach, and sun-dried tomatoes	
Chicken Wellington with a Vin Blanc Sauce.....	\$34.50
stuffed with mushrooms, spinach, and artichokes en croûte	
*Chicken Chastleton	\$35.50
topped with two fantail jumbo shrimp and Béarnaise sauce	
*Roast Prime Rib of Beef au Jus (12 oz)	\$36.50
with a side of horseradish sauce	
*Chargrilled Rib-eye.....	\$36.50
with sautéed wild mushrooms	
*New York Strip.....	\$36.50
served with mushrooms and a maître d' butter	
Fresh Salmon Fillet.....	\$36.95
baked and served with a maître d' butter	
*Broiled Filet Mignon (8 oz).....	\$37.95
served with a Bordelaise sauce or a Caesar Crust	
Citrus Glaze Chicken and Fresh Salmon Fillet.....	\$37.95
grilled and topped with a pineapple salsa	
*Filet Mignon and Breast of Chicken.....	\$39.95
with a Bordelaise sauce	
*Filet Mignon and Salmon Fillet.....	\$39.95
with a Bordelaise sauce	
*Filet Mignon (6 oz) and Chicken Chastleton	\$41.50
Filet of Beef - with a Bordelaise sauce	
Chicken Chastleton - topped with shrimp and Béarnaise sauce	
*Mixed Grill	\$41.95
Filet of Beef, Jumbo Shrimp Kabob, and Herb Grilled Chicken	

Assorted Hot Rolls and Butter . . . Coffee, Decaffeinated, Tea and Milk
(Focaccia, Fresh Croissants or Garlic Bread available: \$.35 addl.)

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Buffet Menu 2012

Three entrée choices:

\$38.75 per person

Four entrée choices:

\$39.75 per person

- *Roast Prime Rib of Beef (*carved to order*)
- *Tenderloin of Beef (*carved to order \$1.95 add'l*)
- Roasted Turkey Breast (*carved to order*)
- Chicken Marsala
- Chicken au Champagne
- Chicken Dijonnaise
- Herb Grilled Chicken with Rice and Roasted Vegetables
- St. Louis Style BBQ Ribs
- *Roasted Pork Loin stuffed with Michigan Dressing
- Spiral Cut Honey Glazed Ham (*carved to order*)
- Fresh Herbed Baked Salmon
- Grilled Salmon with a Pineapple Salsa
- Seafood Stuffed Rouladen of Fish with a Vin Blanc Sauce
- Fried Jumbo Shrimp
- Medley of Seafood en Croute
- (Lobster, Shrimp, Crab & Scallops simmered in a Champagne sauce)

Note: A maximum of 2 carved items per buffet.

Plus one pasta choice:

- Lasagna Pinwheel with Bolognese sauce
- Penne with a Roasted Red Pepper Marinara
- Bowtie with Sautéed Mushrooms and Artichokes with Basil Marinara
- Spinach Ravioli with Creamy Pesto or Marinara Sauce
- Vegetable Lasagna Pinwheel
- Rotini with Wild Mushrooms and a White Cheddar Cheese Sauce

One Fresh Vegetable and One Hot Potato Choice

All Buffets include a Salad Bar

20 assorted salads including:

Fresh Garden Salad with an Assortment of Condiments, Asian Slaw, Greek Style Tortellini, Potato Salad, Marinated Mushroom & Onion Salad, Ambrosia Salad, Cucumber & Onion Salad, Beef & Broccoli Salad, Seafood Pasta Salad, Rotini Salad, Marinated Artichoke Salad, Spinach Salad with Strawberries, Bocconcini Salad, Grilled Chicken with Bok Choy, Grilled Marinated Vegetables,

Fresh Fruit Display

Vegetable Tray including:

Cauliflower, Broccoli, Celery Sticks, Baby Carrots, Cherry Tomatoes

Cheese Wheels and Cubed Cheeses:

An Assortment of Imported and Domestic Cheeses

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LUNCHEON PRICES ARE OFFERED ON ALL DAYS EXCEPT SATURDAYS, BETWEEN THE HOURS OF 11:30 AND 5:00.

Plated Luncheon Entrees 2012

(\$ 2.00 per person additional charge for split entrée, maximum 2 choices)

Lawash Deli Wrap with Homemade Chips & Coleslaw only.....	\$14.25
your choice of ham or turkey with vegetables in a roll-up	
Club Sandwiches with Homemade Chips & Coleslaw only.....	\$14.50
smoked turkey, ham, bacon, lettuce, tomato, on toasted wheat bread	
Chicken Salad with Fresh Fruit***	\$16.25
made with fresh dill, slivered almonds, and mandarin oranges	
Michigan Salad with Grilled Chicken***	\$16.50
mixed greens, dried cherries, candied walnuts, and a raspberry vinaigrette	
Cobb Salad with Grilled Chicken***	\$16.50
mixed greens, bacon, hard boiled egg, tomato, avocado, and bleu cheese	
Asian Chicken Salad with an Orange Ginger Dressing***	\$18.25
oriental mixed greens with chow mein noodles and honey soy nuts	
Spinach Ravioli**	\$18.25
served with a roasted red pepper marinara	
Chicken Strudel.....	\$21.50
with leeks, carrots, broccoli, and Swiss cheese in phyllo dough	
Breast of Chicken au Champagne over a Bed of Wild Rice Pilaf (6 oz)	\$21.50
with artichoke hearts and mushrooms in a creamy Champagne sauce	
Chicken Florentine with a Tarragon Cream Sauce.....	\$21.50
stuffed with boursin cheese, fresh spinach, and sun-dried tomatoes	
Chicken Wellington with a Vin Blanc Sauce.....	\$21.50
stuffed with mushrooms, spinach, and artichokes en croûte	
Chicken Marsala (6 oz)	\$21.50
with mushrooms, onions, in a Marsala wine sauce	
Cornish Game Hen à l'Orange	\$21.50
served over wild rice	
Marinated Chicken Breast over Angel Hair Pasta.....	\$21.50
served with a roasted red pepper marinara	
Fresh Salmon Fillet.....	\$23.50
baked and served with a maître d' butter	
*Prime Rib (10 oz)	\$24.50
with a side of horseradish sauce	
*Chargrilled Rib-eye.....	\$24.50
with sautéed wild mushrooms	
Citrus Glazed Chicken and Fresh Salmon Fillet.....	\$26.75
grilled and topped with a pineapple salsa	
*Filet Mignon and Grilled Chicken Breast	\$28.95
with a Bordelaise sauce	

To be served with only Salad, Vegetable, and Rolls * To be served with only Rolls and Butter

Banquet Luncheons include one choice of salad, vegetable, and potato (unless indicated)

Assorted Hot Rolls and Butter (Focaccia, Fresh Croissants or Garlic Bread available: \$.35 addl) Coffee, Decaffeinated, Tea and Milk

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2012

Packages

Includes room rental, service charge and sales tax

Royal

\$103.95 inclusive

Includes: Plated or Buffet Menu option

- Hot Hors d'oeuvres
- *Filet Mignon and Breast of Chicken Plated Dinner or Four Entrée Buffet
- **Free Upgrade option for 2012 Royal Package**
 - Coffee Station and Round Tablecloths at **No Additional Charge**; \$1.00 off Chair Covers
- Salad Choice
- Vegetable Choice
- Potato Choice
- Premium Bar
- Fruit and Sweets Table

Majestic

\$95.95 inclusive

Includes: Plated or Buffet Menu option

- Hot Hors d'oeuvres
- *Filet Mignon and Breast of Chicken Plated Dinner or Four Entrée Buffet
- **Free Upgrade option for 2012 Majestic Package**
 - Coffee Station and Round Tablecloths at **No Additional Charge**; \$1.00 off Chair Covers
- Salad Choice
- Vegetable Choice
- Potato Choice
- Premium Bar
- Choice of Late Night Snack

Grande

\$90.95 inclusive

Includes: Plated or Buffet Menu option

- Fresh Vegetables and Dip, Bread with Dipping Oil and Accompaniments
- *Filet Mignon and Breast of Chicken Plated Dinner or Four Entrée Buffet
- **Free Upgrade option for 2012 Grande Package**
 - Coffee Station and Round Tablecloths at **No Additional Charge**; \$1.00 off Chair Covers
- Salad Choice
- Vegetable Choice
- Potato Choice
- Premium Bar
- Choice of Late Night Snack

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Glen Oaks

2012

Salads

Fresh Mixed Green Salad *served with a ranch dressing*

*Traditional Caesar Salad *served with Parmesan cheese, croutons and topped with asiago cheese*

Romaine Salad *with mushrooms, cucumbers, scallions and tomato, served with a vinaigrette dressing*

Bibb Salad *with crumbled Gorgonzola, tomato, red onion, and pecans, served with a white balsamic vinaigrette*

Tuscan Salad *with slices of vine-ripened tomato and fresh mozzarella garnished with romaine, fresh basil, and red onion*

Michigan Salad *with dried cherries and candied walnuts, served with a raspberry vinaigrette dressing*

Spinach Salad *with sliced strawberries and mandarin oranges, served with a poppy seed dressing*

Asian Salad *with mixed greens, mandarin oranges, toasted almonds, and crispy wonton strips, served with a sesame dressing*

Mediterranean Salad *with sun-dried tomato, kalamata olives, and feta cheese, served with a basil vinaigrette*

Fresh Vegetables

Green Beans Amandine

Broiled Tomato Parmesan *(sit down only)*

Green Beans with Julienne Carrots and Red Peppers

Honey Glazed Carrots

Fresh Vegetable Medley

Brussel Sprouts

Broccoli with Carrots and Leeks

Zucchini Medley

Green Beans with Wild Mushrooms and Leeks

Asparagus with Lemon Butter *(\$.50 add'l)*

Home-Style Potatoes and Pasta

Baked with Sour Cream *(sit down only)*

Yukon Gold Smashed with Buttered Parsley

Rosemary Roasted New

Parmesan Roasted Redskins

Roasted Garlic Mashed

Princess Potato

Smashed Redskins with Chives

Smoked Gouda Mashed

Parslied New

Couscous *(sit down only)*

Harvest Potatoes

Orzo *(sit down only)*

Pasta course with Focaccia . . . \$2.75

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Stations 2012

Minimum of 4

Fruits de Mer...\$12.95

Crab Cakes with cilantro lime sauce *made to order*,
Glazed Whole Poached Salmon with
accompaniments, Sushi California Rolls with wasabi
and pickled ginger

Additional Items: \$1.50 add'l per person per item

Caribbean Grilled Shrimp wrapped in bacon

*Szechwan seared Ahi Tuna

Mussels in cream sauce

*Clams on the half shell

Calamari Salad

South of the Border...\$9.95

Chicken and Beef Fajitas with Warm Flour Tortillas,
Soft Shell Tacos, Tri-color Nacho Chips, Bell Peppers,
Scallions, Shredded Lettuce, Guacamole, Monterey
Jack & Cheddar Cheese, Nacho Cheese, Diced
Tomatoes, Salsa, Sour Cream

Additional Items: \$1.00 add'l per person per item

Quesadillas *made to order*

Gorditas

Mediterranean...\$10.25

Hummus with Lawash chips and Pita Toast Points,
Tabbouleh with Romaine Hearts and Kalamata
Olives, Fire Roasted Balsamic Marinated Vegetables,
Fresh Buffalo Mozzarella Skewers with Fresh Basil

Additional Items: \$.75 add'l per person per item

Cherry Peppers stuffed with prosciutto and mozzarella

Caponata Spread with toast points

Chinese Take-Out...\$10.75

Sweet and Sour Chicken with Pineapple and Green
Peppers, *Beef and Broccoli with Sesame Garlic Sauce,
Steamed Rice, Brown Rice, Crispy Wonton Strips with
Dipping Sauce, Egg Rolls or Stir-Fry Vegetables

International Fruit and Cheese Station...\$7.95

An Assortment of Breads, Imported and Domestic
Cheeses, Fruits, Crackers, and Nuts

Salad Station...\$8.75

Signature Salad, *Caesar Salad, Spinach with
Strawberry Salad, Artichoke and Mushroom Salad,
Beef and Bok Choy Salad, an Assortment of Fresh
Vegetables and Dip

Potato Bar...\$8.25

Potato Pancakes *made to order*, Garlic Mashed and
Sweet Potatoes, Tomato, Red Onion, Fresh Basil,
Sautéed Fresh Mushrooms, Cheddar Cheese, Whipped
Butter, Brown Sugar, Plain Yogurt, Horseradish, Sour
Cream, Broccoli, Chives, Bacon, Ham

Little Italy...\$10.25

Fresh Pasta to include three sauces:
Alfredo, Roasted Red Pepper Marinara,
Bolognese, Focaccia, Ciabatta, and Homestyle
Breads with Herb Infused Oils, Assorted Olives
and Calamari Salad

Carving Station...\$14.50

*Roast Prime Rib of Beef and Oven Roasted Turkey
Served with Fresh Petite Rolls, Breads and
Condiments

Additional per extra item:

*Tenderloin of Beef \$1.95 add'l

For this menu, a minimum of 100 guests is required.

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STATELY BUFFET 2012

Elegant Strolling Buffet

\$150.00 per person inclusive

International Fruit and Cheese Station

A Cornucopia of assorted Breads, a lavish bounty of Imported and Domestic Cheeses, Fruits, Crackers, and Nuts

Seafood Station

Whole Poached Salmon, Chilled Jumbo Shrimp, Crab Legs, Crab Cakes, Medley of Seafood en Croute, and a Marlin Ice Carving

Carving Station

*Sliced Beef Tenderloin, Carved Honey Glazed Ham, Whole Carved Turkey, *Rack of Lamb

Hot Pasta Station

Spinach Ravioli with a Roasted Red Pepper Marinara and Smoked Cheese Ravioli with Basil Sauce

Designer Potato Station

Garlic Mashed, Yukon Gold Mashed, and Sweet Potatoes with assorted toppings served elegantly in a Martini Glass. Topping bar includes Broccoli, Bacon, Assorted Cheeses, Sour Cream, Chives, *Caviar, and More.

Salad and Vegetable Station

Marinated Artichoke and Mushroom Salad, Spinach and Strawberry Salad, A Colorful Medley of Fresh Vegetables, Antipasto Trays, Roma Tomato Salad, *Caesar Salad - made to order, Grilled Vegetables

Sweet Table

24 foot long Sweet Lovers Extravaganza, Bananas Foster Flambé, Assorted Chocolates, and an ice carving of your choice

International Coffee Station

Regular, Decaffeinated, Assortment of Flavored Coffees, Shaved Chocolate, Cinnamon Sticks, Orange and Lemon Zest, Cinnamon Sugar, Cream, Sugar, Whipped Cream, and an Assortment of Herbal Teas.

Platinum Bar

This bar includes only the finest brands available.

Room Rental

China, Stemware, Silverware, Set-up, Clean-up, Cake Cutting, Table Skirting, White Linen Tablecloths and White Linen Napkins

Other Amenities

Valet Service, Fresh Floral Centerpieces for Food Stations, Service Charge, Sales Tax and Seasonal Coat Check

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Fruit & Sweet Table 2012

(Served in addition to a meal)
(Included with the Royal Package)
\$11.95 per person

Our 24-foot long sweets extravaganza includes a variety of the items listed below:

Fresh Strawberries with Whipped Cream
Assorted Bar Cookies and Brownies
Fresh Assorted Melons and Berries
Chocolate Dipped Strawberries
Fresh Fruit Topped Cheesecake
Chocolate Marble Cheesecake
Raspberry Shortbread Cookie
Assorted Fresh Fruit Tarts
Carved Watermelon Display
Bailey's Irish Crème Torte
Chocolate Lover's Delight
Fresh Hawaiian Pineapple
German Chocolate Cake
Miniature Cream Puffs
Chocolate Mint Sticks
Grand Marnier Torte
Black Forest Torte
Premium Mixed Nuts
Lemon Mousse Torte
Raspberry Supreme
Chocolate Éclairs
Mignon Torte
Mocha Torte
Carrot Cake
Cannolis
Cassata
Flavored Coffee

(Also included is a floral centerpiece)

International Coffee Service with Sweets Table..... addl. \$1.00
Bananas Foster or Cherries Jubilee Flambé..... addl. \$1.95
Ice Carving..... addl. \$300.00

Additional Desserts

Ice Cream or Sherbet.....	\$1.75	Cheesecake with Topping.....	\$3.25
Chocolate dipped Strawberry garnish	\$1.95	Assorted Tortes (choose 3 from above selection).....	\$3.95
Chocolate Mousse (other varieties available)..	\$2.25	Cherries Jubilee or Bananas Foster Station	\$3.95
International Coffee Service	\$2.75	Fresh Fruit Display.....	\$4.50
Chocolate Sundae.....	\$2.75	Candy Station	\$5.95
Fresh Strawberries with Whipped Cream	\$2.95	Chocolate Fountain	\$5.95
Cannolis.....	\$2.95	Assorted Miniature French Pastries	\$6.50

Fresh Baked Gourmet Cookies and Brownies\$2.95

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Glen Oaks

Liquor Provisions for 2012

Please note: A premium or deluxe bar is required on a Friday or Saturday Evening

PLATINUM BAR

\$28.25 per person for a six hour open bar.

Everything listed below in the Premium Bar plus: Grey Goose Vodka, Bombay Sapphire Gin, Glenfiddich Scotch, Malibu Rum, Jameson Irish Whiskey, Knob Creek Bourbon, and 1800 Tequila

PREMIUM BAR (included with the Royal, Majestic, and Grande packages)

**\$24.75 per person for a six hour open bar.

This bar includes only the finest brands available: Crown Royal, Canadian Club, Seagram's V.O., Cutty Sark, Jack Daniels Black, Wild Turkey, Jim Beam, Chivas Regal, Dewars White Label, Absolut Swedish, Absolut Citron, Stolichnaya, Smirnoff, Raspberry Stoli, Bacardi, Captain Morgan's Spiced Rum, Tanqueray, Beefeater, Cuervo Gold, St. Remy Napoleon, B&B, Amaretto, Bailey's Irish Cream, Kahlua, Southern Comfort, Drambuie, Grand Marnier, Peach Schnapps, Heineken, Michelob Light, and Amstel Light bottles, Draft Beer, Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay, and White Zinfandel wines.

The price also includes complete set-ups and soft drinks. (\$2.00 per person for each additional hour.)

**Also included: Wine served upon arrival, Champagne or wine toast, and mixed nuts at bar

DELUXE BAR

\$22.25 per person for a five hour open bar.

The bar includes: Canadian Club, Seagram's V.O., Cutty Sark, J&B, Jim Beam, Smirnoff, Beefeater Gin, Bacardi Rum, Peach & Peppermint Schnapps, Sloe Gin, Crème de Menthe, brandy, Crème de Café, Irish Crème, whiskey, gin, vodka, scotch, bourbon, rum, tequila, sours, daiquiris, collins, beer and wines - Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay, and White Zinfandel.

The price also includes complete set ups and soft drinks. (\$1.50 per person for each additional hour.)

TAB BAR

This bar is not available on Friday or Saturday Nights.

There will be a \$4.25 per person set-up charge, which includes all non-alcoholic beverages and bartenders.

All drinks will be calculated on a consumption basis. The prices are as follows:

\$5.25 for all well brands, \$5.75 for all premium mixed, crème drinks, well brand manhattans, and martinis, \$7.00 for premium manhattans and martinis, \$3.00 for draft beer, \$4.50 bottled beer, and \$4.75 for wine.

The bar is totaled up and added on to your bill at the end of the function.

18% Taxable Service Charge and 6% Sales Tax are in addition to the above prices

CASH BAR

This bar is not available on Friday or Saturday Nights.

Everyone pays for his or her own drinks. The drink prices are as follows: \$5.25 for all well brands, \$5.75 for all premium mixed, crème drinks, well brand manhattans, and martinis,

\$7.00 for premium manhattans and martinis, \$3.00 for draft beer, \$4.50 for bottled beer, \$4.75 for wine,

The price also includes complete set ups and soft drinks. On to this bar is added a \$150.00 bartender charge.

CHAMPAGNE OR WINE TOAST: \$3.25 per person

PUNCH: \$19.50 per gallon (non-alcoholic)

\$29.50 per gallon (alcoholic)

(+18% Taxable Service Charge and 6% Sales Tax)

PLEASE DECIDE WHICH BAR SUITS YOUR NEEDS BEST, OR LET US HELP YOU DECIDE.

Glen Oaks

Afternoons 11am – 5pm

Evenings 7pm – 1am

Rental Charges

Room Rental (included with packages) \$795.00 (+6% Sales Tax)

Ceremony Charge \$525.00

Club Room \$125.00 (+6% Sales Tax)

This room rental fee includes: china, stemware, silverware, set up, clean up, cake cutting, table skirting, white linen tablecloths and napkins. (Colored napkins available at \$.50 per person.) This applies to Friday evenings, Saturdays, Sundays, and Holidays (additional Holiday fee may apply). The Ceremony rental fee includes garden chairs, tables, changing rooms, and rehearsal.

Overlays and Round Tablecloths . . . \$5.00 per table Chair Covers (\$3.25 with any package) . . . \$4.25 per person

Gold Charger Plates . . . \$ 2.00 per person. Sately Silver Candle Lamps (each) 30 inches high . . . \$10.00 per table

Chiavari Chairs . . . \$7.00 per person

Deposit Procedure

The deposit requirement to confirm a date is as follows:

Saturday Evening \$2500.00, Friday, Saturday Afternoon, or Sunday \$1000.00

The deposit will be deducted off your total bill. NOTE: Deposits are non-transferable.

Deposit Refund Procedure

Should a cancellation occur, the deposit would be refunded (less 10% for administrative services) upon the cancelled date being re-booked. Should we be unable to re-book the date, the deposit will be forfeited.

Miscellaneous Information

1. The entire cost of your party or reception must be paid in full no less than 10 (ten) days prior to your event.
2. All prices are guaranteed throughout 2012. There will be no price increase during the year. The menu prices for your function will be subject to those prices which will be in effect during the year in which your function is to be held, including but not limited to all applicable food, beverage, and rental charges (unless otherwise specified in writing).
3. No buffets or stations will be served for less than 100 people.
4. A minimum of 250 adults (April – October) or 200 adults (November – March) is required on any Saturday evening, as well as a minimum of 175 paid adults for food and beverages on any Friday evening (unless otherwise indicated in writing).
5. A minimum of 125 adults is required on any Saturday afternoon (11am – 5pm), as well as a minimum of 125 paid adults for food and beverages on Sundays. Monday thru Thursdays and Friday afternoons require a minimum of 50 adults. A minimum of 30 adults is required in the Club Room.
6. All food and beverage (with the exception of cakes for special occasions) must be provided by Oak Management Corporation. Due to health and insurance standards, food is not allowed to be taken out of the facility.
7. We will substitute entrees for only vegetarians, religious, or medical reasons. We must be notified of this at the time you contact us with your menu. Any guest requiring a substitute entrée must be identified by a special place card at the table.
8. Groups requesting tax exemption must complete the tax-exempt form prior to the scheduled function.
9. No out-of-state or credit card checks accepted. Visa and MasterCard are accepted with an additional 2% convenience fee.
10. The management requests that no glitter, confetti, rice, or birdseed be thrown on the premises.

Important Information

TEN DAYS PRIOR TO THE DATE THAT HAS BEEN BOOKED, YOU MUST CONTACT US WITH YOUR MENU CHOICE AND YOUR GUARANTEED NUMBER OF GUESTS. WE PREPARE FOR 5% ABOVE THE GUARANTEED AMOUNT.

POSITIVELY NO REDUCTIONS IN GUARANTEE FIGURES WILL BE ACCEPTED LESS THAN

5 DAYS PRIOR TO THE EVENT.