

# 2025 WEDDING PACKAGE



**The Oaks**

# THE PERFECT PLACE TO SAY "I DO"

## *THE OAKS GOLF COURSE*

Welcome to The Oaks Golf Course in Delaware, the perfect setting for your dream wedding. Surrounded by the beauty of nature, our venue offers breathtaking views of our 18-hole championship golf course, lush greens, and elegant surroundings, providing an unforgettable backdrop for your wedding photos.

Whether you are planning an intimate ceremony or a larger celebration, we specialize in hosting weddings for 50 to 130 guests. Our dedicated team is here to ensure every detail is taken care of, making your wedding day as seamless and magical as you have always envisioned.

We look forward to being part of your special day at The Oaks Golf Course!

To schedule a tour, please contact us at:

**BROOKLYN HANSON**  
EVENT COORDINATOR  
[BROOKLYN@OAKSGOLF.COM](mailto:BROOKLYN@OAKSGOLF.COM)



THE OAKS



# SAVOUR THE MOMENTS CHERISH THE DETAILS

*Up to a two hour host bar with premium liquor,  
draught beer, domestic house wine, alcoholic and  
non-alcoholic passed signature drinks.*

*A selection of passed hors d'oeuvres  
(4 per person, up to 5 different options)*

## **DINNER MENU**

- Garlic knots
- Choice of salad
- Roasted skin on chicken supreme served with your choice of sauce
- Choice of potato
- Choice of vegetable
- Choice of dessert
- Coffee and tea service
- House red and white wine during dinner

## **POST DINNER RECEPTION**

- Up to a five hour host bar with premium liquor, draught beer, domestic house wine.
- Complimentary cake cutting for late night.

## **Please Note:**

- All prices are subject to taxes and 18% service charge
- No doubles or shots for host bar
- Aged 12 and under \$65 pp
- Vendors and 19 & under \$100 pp

**STARTING AT \$169**

See entree upgrades page for additional selections.

# HORS D'OEUVRES

INCLUDED IN PACKAGE PRICE

## PASSED HORS D'OEUVRES PER DOZEN

### **Vegetarian**

Fresh bruschetta on garlic toast with feta cheese  
Strawberry bruschetta  
Spinach and feta spanakopitas  
Assorted mini quiches  
Spring rolls  
Brie, fig and prosciutto jelly canapés with balsamic drizzle  
Mini margherita pizza on naan bread  
Pear and brie tarts in a phyllo pastry

### **Protein**

Chicken antojitos  
Garlic chicken skewers with Tzatziki  
Korean BBQ chicken bites  
Mini beef tacos in a phyllo cup with cheese, salsa and sour cream  
Smokey BBQ steak skewers  
Mini beef wellington  
Mushroom caps stuffed with bacon, chives and cream cheese

### **Seafood**

Wonton cream cheese and crab cup with sweet chili sauce  
Bacon wrapped scallops  
Coconut island shrimp

## STATIONARY HORS D'OEUVRES PER PERSON

Assorted flat breads and dips \$6  
Shrimp cocktail \$13  
Charcuterie board \$16





# GOURMET GREENS AND SAVORY SOUPS

## **SALAD COURSE**

Mixed greens with tomatoes, cucumbers, carrots and red onions with your choice of dressing.

Caesar salad with parmesan cheese, smokey bacon and croutons tossed in our homemade dressing.

Greek salad with tomatoes, cucumbers, red onions, black olives and crumbled feta cheese with a Greek vinaigrette.

Caprese salad with micro arugula, buffalo mozzarella, tomatoes and basil drizzled with a balsamic reduction.

California salad with mixed greens, fresh fruit, candied pecans and crumbled goat cheese with a citrus vinaigrette.

Roasted beet salad with, red onions, cucumbers, toasted pumpkin seeds, crumbled goat cheese and a signature blueberry balsamic.

## **ADD SOUP COURSE \$6**

- Roasted red pepper
- Loaded potato
- Sweet potato bisque
- Butternut squash
- Asparagus and parmesan
- Truffle and wild mushroom

All soups can be cooked vegan/gluten free upon request.

## **ADD PASTA COURSE \$11**

# ENTRÉE UPGRADES

PER PERSON

## **AAA Tenderloin \$10 / \$15**

Beef with a red wine au jus (6oz or 8oz)

## **Beef & Lobster Duo \$22**

AAA tenderloin (6oz) with butter poached chopped lobster (4oz)

## **Prime Rib \$10**

Red wine au jus and Yorkshire pudding (10oz)

## **Filet of Salmon \$10**

Served with a citrus and herb butter sauce (8oz)

## **Stuffed Chicken Breast \$5**

Stuffed with sun dried tomato, mozzarella and spinach wrapped with prosciutto

## **All main courses include seasonal vegetables and your choice of potato:**

Roasted, mashed, garlic mashed, cheddar and chives, dauphinoise, truffle and parmesan duchess potatoes.

## **Chicken Sauce Choices:**

Roasted red pepper, marsala portobello mushroom, sun dried tomato cream sauce.

## **VEGETARIAN OPTIONS**

### **Pad Thai**

Rice noodles tossed with a blend of fresh vegetables in a Thai-style sauce. Finished with crushed peanuts, green onions and a lime wedge.

### **Pasta Primavera**

Pasta tossed with a medley of fresh, seasonal vegetables in a light garlic and olive oil sauce, finished with fresh herbs.

### **Vegetarian Napoleon Tower**

A delicious layered dish featuring fresh, grilled vegetables such as zucchini, eggplant, and roasted peppers, paired with ripe tomatoes, onions, and mozzarella. Complemented by a rich, savory tomato sauce.

# LATE NIGHT BUFFET

PER PERSON

## **LITTLE ITALY \$15**

An assortment of thin crust pizzas.

## **FRY BAR \$15**

Fresh cut fries served poutine style or with nacho toppings; peppers, onions, jalapeños, green onions, sour cream, nacho chips and nacho cheese sauce.

## **SLIDERS \$15**

Juicy beef sliders served on soft Kaiser buns, accompanied by a variety of toppings including cheese, lettuce, tomatoes, onions, pickles and a selection of condiments. Paired with fresh cut fries.

# DESSERT

## **DEATH BY CHOCOLATE (GF)**

A delicate, flourless layer of rich dark chocolate cake, topped with a smooth and creamy dark chocolate mousse.

## **STRAWBERRY DREAM CHEESECAKE**

Strawberry dream cheesecake intertwined with a strawberry preserve and chantilly cream finished with a sprinkle of chocolate shavings.

## **CREME BRULEE**

Vanilla infused custard with a sugar glass top, served with berries and whipped cream.

## **DOLCE DE LECHE CHEESECAKE**

Creamy vanilla cheesecake on a buttery graham crumb crust, topped with rich dulce de leche, finished with whipped cream and fresh berries.

## **RASPBERRY CHOCOLATE DREAM (GF)**

A creamy raspberry mousse layered over flourless chocolate cake, topped with Chantilly cream and a chocolate garnish.

## **CHOCOLATE DECADENCE CAKE (V,GF)**

This decadent chocolate cake is comprised of plant-based ingredients mixed with cocoa and drizzled with a heavenly chocolate glaze.

## **TIRAMISU**

Features delicate layers of lady fingers soaked in espresso and layered with a velvety smooth mascarpone cheese filling, dusted with cocoa.

## **BLACK TIE AFFAIR**

A luxurious blend of creamy chocolate mousse and white chocolate mousse, topped with chocolate flakes and a tuxedo garnish.

## **FRENCH LEMON CURD TART**

A delicate sable crust filled with homemade lemon preserve, topped with smooth chantilly cream.





# BAR MENU

*INCLUDED IN THE PACKAGE PRICE*

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## **WHITE WINE\***

Bertiolo Pino Grigio

## **RED WINE\***

Leaping Horse Cabernet Sauvignon

## **DRAUGHT BEER (20 OZ)\***

Coors Light, Coors Original, Miller Lite, Michelob Ultra, Creemore Lager, Lot 9 Pilsner, Blue Moon, Hop Valley, Heineken, Madri, Grandville Pale Ale, Guinness

## **LIQUOR (1 OZ)\***

Crown Royal, Captain Morgan White Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Tito's Vodka & Baileys

*Brands subject to change\**

# GENERAL INFORMATION

**EVENT BOOKING:** A non-refundable deposit of \$3,000 and a signed contract is required at the time of booking. Deposit structure: 40% 60 days prior, 40% 30 days prior. Balance is due 7 days prior to the wedding. Decorating the banquet hall and/or clubhouse is at the discretion of management.

**GUEST NUMBERS & MENU:** A guaranteed number of guests and confirmed room set-ups must be submitted to management no later than 7 days prior to the wedding. All billing will be based on the guaranteed number or actual attendance, whichever is greater. Additional guests will have a 25% surcharge added to the final bill.

**CEREMONY FEES:** There is a \$2,000 on site ceremony fee which includes chairs, ceremony coordination, set-up/tear down and golfer traffic control.

**ROOM RENTAL:** Room rental fee of \$3,600 includes access to the banquet hall and outdoor patio from 7:00 AM to 1:00 AM, along with full setup and teardown services. Also included are tables, chairs, basic linens, china, silverware, glassware, staffing, podium/microphone, our entrance lounge, outdoor patio, and a food tasting for two people. The rental also features use of our beautiful outdoor bar, perfect for cocktail hour.

**LINEN:** Over fifty different napkin and linen colours included. Alternate linen colours are available at a surcharge. Special order linens and chair covers must be given fourteen days prior to the wedding.

**PRICES:** All prices are subject to applicable provincial and federal taxes. In addition, 18% service charge on all food and beverage items. Prices may change without notice. A 2.5% fee will apply to all credit card payments.

**MENU:** The Oaks can accommodate most dietary restrictions.

**GOLF COURSE:** Is off limits to banquet hall guests at all times except for the bride and groom to take pictures out on the golf course.

**L.C.B.O.:** The Oaks operations are a function of L.C.B.O. and operate in accordance with its laws and regulations.

**BACKDROP:** White sheer backdrop is included with the venue.





# THE OAKS 2025

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RENTALS: A&B RENTALS, SOMETHING BORROWED RENTALS, @ABEVENTRENTAL,  
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