

# 2025 EVENTS PACKAGE



The Oaks

# THANK YOU FOR YOUR INTEREST IN THE OAKS GOLF CLUB

The Oaks Golf Club in Delaware, Ontario, isn't just a top notch destination for golfers; it also serves as an outstanding venue for events. With its picturesque setting and versatile spaces, the club is a popular choice for a variety of occasions, including weddings, corporate gatherings, charity events, and private parties. The beautifully landscaped grounds provide an elegant backdrop for outdoor ceremonies or cocktail receptions, while the club's spacious and well-appointed indoor facilities can accommodate larger groups in style.

Whether you're looking to host an intimate gathering or a grand celebration, The Oaks Golf Club provides a serene and sophisticated atmosphere that ensures every event is memorable. The experienced event staff works closely with clients to bring their visions to life, making the Oaks a standout choice for any occasion.

**BROOKLYN HANSON**  
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# BREAKFAST

## **COFFEE & TEA STATION \$4**

Tea, regular and decaf coffee.

## **BREAKFAST SANDWICH \$7**

Egg, sausage and cheese on an English muffin.

## **CONTINENTAL BREAKFAST \$17**

Selection of chilled juices, coffee, tea, assortment of muffins, pastries, croissants, yogurt and fresh fruit.

## **TRADITIONAL BREAKFAST \$22**

Scrambled eggs, bacon, sausage, home fries, fresh fruit, selection of chilled juices, coffee and tea.

## **BIG BREAKFAST \$28**

Scrambled eggs, bacon, sausage, home fries, fresh fruit, assortment of muffins, pastries, croissants, yogurt, selection of chilled juices, coffee and tea.



# HORS D'OEUVRES

## PASSED HORS D'OEUVRES

*per dozen*

Fresh bruschetta on garlic toast with feta cheese	\$28
Spinach & feta spanakopitas	\$28
Assorted mini quiches	\$28
Vegetable spring rolls	\$28
Chicken antojitos	\$30
Mini margherita pizza on naan bread	\$30
Mini beef tacos in a phyllo cup with cheese, salsa & sour cream	\$30
Mushroom caps stuffed with bacon, chives & cream cheese	\$30
Brie, fig & prosciutto jelly canapés with balsamic	\$30
Pear & brie tarts	\$30
Wonton cream cheese and crab cup with sweet chili sauce	\$36
Chicken or beef satays	\$36
Bacon wrapped scallops	\$36
Coconut island shrimp	\$36
Mini beef wellington	\$36
Korean BBQ chicken bites	\$36
Mini braised beef Yorkshire pudding	\$36
Mini crab cakes	\$36

## STATIONARY HORS D'OEUVRES

*per person*

Vegetable crudité platter	\$5
Assorted flat breads & dips	\$6
Carved fruit	\$6
Shrimp cocktail	\$13
Charcuterie board	\$16
Sushi board	\$16



THE OAKS







# LUNCH BUFFETS

\$36 PER PERSON

INCLUDES GARLIC KNOTS, SEASONAL VEGETABLES, CHEF'S SELECTION OF ASSORTED DESSERTS, COFFEE & TEA STATION

## CHOOSE 2

Caesar, garden, Greek, creamy coleslaw, Greek pasta, loaded potato, orzo pasta, Southwest or kale.

## CHOOSE 1

Coconut rice, potato wedges, roasted potatoes, penne marinara, cheddar and chive tater tots or Parisienne potatoes.

## CHOOSE 1

Grilled lemon and garlic chicken, with fresh tzatziki, marinated tomato and feta cheese.

Oven roasted pesto chicken breast topped with fresh bruschetta and mozzarella.

Roasted BBQ chicken quarter with apple mesquite BBQ sauce glaze.

Cajun chicken fajitas, sautéed peppers, onions, shredded cheese sour cream, salsa and mini tortillas.

## THAT'S A WRAP 29

- Assorted wraps and sandwiches
- Choice of one soup
- Choice of two salads
- Assorted dessert platter

### **Soup Choices:**

Roasted red pepper, jalapeño cheddar, loaded potato, butternut squash (v), tomato pesto (v) or broccoli cheddar.

### **Salad Choices:**

Caesar, garden, Greek, creamy coleslaw, Greek pasta, loaded potato, orzo pasta or Southwest.



# \$55 PER PERSON

80 PERSON MINIMUM

## DINNER BUFFET

### SELECT 2

- Caesar salad
- Mixed greens salad
- Mediterranean Greek salad
- California summer
- Baby kale salad
- Rigatoni pasta salad

### SELECT 1

- Oven roasted red skin potatoes
- Garlic mashed potatoes
- Creamy Yukon mashed potatoes
- Coconut infused basmati rice
- Crispy parmesan fingerling potatoes
- Loaded baked potato

### SELECT 1

- Szechuan noodles
- Pesto alfredo penne
- Broccoli and cheddar bowtie
- Gourmet macaroni and cheese

### SELECT 1

- Lemon and herb roasted chicken
- Buttermilk fried chicken
- Chicken kebobs
- BBQ chicken

### SELECT 1

- Roast beef *with herbed gravy and horseradish*
- Oven roasted turkey breast *with cranberry sauce and turkey gravy*
- BBQ baby back ribs *with zesty BBQ sauce*
- Prime rib *with red wine jus (add \$10)*
- 8 oz. New York striploin *with peppercorn jus (add \$10)*

### SELECT 1

Assorted homemade pies

Assorted cheesecake bar

Assorted platters of cookies, brownies and squares

*Included in buffet:*

*Garlic knots*

*Seasonal vegetables*

*Coffee and tea station*





# PLATED ENTREES

Includes garlic knots, caesar or mixed greens salad, seasonal vegetables and your choice of potatoes.

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## **SALMON. \$38**

8oz pan seared salmon filet with a lemon and herb beurre blanc sauce.

## **BEEF TENDERLOIN \$50**

6oz beef tenderloin topped with a rich red wine demi glaze reduction sauce.

## **NEW YORK STRIP. \$40**

8oz AAA New York striploin topped with a garlic compound butter.

## **PRIME RIB. \$50**

Tender, seasoned prime rib cooked to perfection, served with a rich red wine au jus and traditional Yorkshire pudding.

## **CHICKEN SUPREME. \$32**

Oven roasted skin on chicken breast, seasoned with fresh herbs and garlic, served with roasted red pepper or a white wine portobello mushroom cream sauce.

## **TUSCAN STUFFED CHICKEN. \$36**

Chicken breast stuffed with spinach, goat cheese and roasted red peppers, wrapped in prosciutto. Topped with a Tuscan style sun dried tomato cream sauce.

## **VEGETARIAN PAD THAI. \$28**

Rice noodles, white onions, carrots, red pepper, bean sprouts and tofu tossed in a homemade sauce. Garnished with cilantro, green onions, and crushed peanuts. *(vegan)*

## **GRILLED VEGETABLE**

## **PRIMAVERA PASTA. \$28**

Medley of grilled vegetables and penne noodles, tossed in a rose sauce topped with fresh parmesan.

## **POTATO CHOICES –**

*Roasted, mashed, garlic mashed, baked, dauphinoise or basmati rice.*





# DESSERT

**\$12 PER PERSON**

INCLUDES COFFEE AND TEA SERVICE

## **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, and 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 finished with a chocolate garnish.

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

This decadent chocolate cake is comprised of plant based ingredients mixed with a healthy quantity of cocoa and finished with a heavenly chocolate glaze.

## **TIRAMISU**

A delicate combination of layered espresso soaked ladyfingers, creamy mascarpone filling, topped with cocoa dust.

## **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 house made lemon preserve, topped with smooth chantilly cream.



# GENERAL INFORMATION



**EVENTS:** All deposits are non-refundable.

**GUEST NUMBERS AND MENU:** A guaranteed number of guests and confirmed event details must be submitted no later than seven days prior to event day. All billing will be based on the guaranteed number or actual attendance, whichever is greater.

**MENU SELECTION:** For plated meals there a maximum of two selections entrees and desserts and one selection for salads. Extra charges may apply for additional items.

**BANQUET RENTALS:** Food and beverage purchase is required with all room rentals. Final room rental fee will be determined on a per event basis after all event details have been provided.

**LINEN:** Standard linen included. Alternate linen colours are available at a surcharge. Special orders for linens must be given fourteen days prior to the event.

**PRICES:** HST will be added to all pricing and a 18% service charge will be added to all food and beverage purchases. All pricing is per person unless otherwise noted. Prices are subject to change seven days prior to the event.

**A.G.C.O.:** The Oaks Golf Club's operations are a function of The Alcohol and Gaming Commission of Ontario and operate in accordance with its laws and regulations. All alcohol pricing is based on the current advertised menu price. All alcohol must be purchased through The Oaks liquor licence and sold to the event and it's sponsors. Pricing is based on the current advertised price, with no price reductions.





# THE OAKS 2025

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