



Glen Oaks

2015

Butler-Style Hors d'oeuvres

- Choice of 4 (passed before dinner). . . \$10.95
- Quesadillas (choice of one): Chicken, Cheese, or Black Bean Sausage en Croute
- *Oriental Beef Tips or Chicken with a Teriyaki Sesame Glaze
- *Tenderloin Tips in Mushroom Caps with Bleu Cheese
- Spinach & Artichoke Bruschetta, Mushroom Bruschetta, and Fresh Tomato Bruschetta
- Russian Purses filled with Grilled Vegetables, Goat Cheese, and Cream Cheese
- Fried Three Cheese Ravioli
- Risotto and Wild Mushroom Fritters
- Mushrooms stuffed with Crabmeat
- Mini Stuffed Redskins
- Chinese Spring Rolls with a Sweet and Sour Sauce
- Coconut Chicken with an Orange Curry Sauce
- *Baguettes with Sliced Tenderloin and Jamaican Relish
- Bocconcini (fresh mozzarella with tomato and basil)
- Glazed Water Chestnuts wrapped in Bacon
- Mini Crab Cakes with a Ginger Lime Sauce *(add'l \$.50 per person)*
- Kosher Franks in a Blanket *(add'l \$.50 per person)*
- BBQ Shrimp or Scallops wrapped in Bacon *(add'l \$.50 per person)*

- Vegetables & Dip, Bread with Dipping Oil & accompaniments. \$6.25(\$3.75 add'l with above choice of 4)
- Imported Cheese & Fruit Tray and Bread with Dipping Oil..... \$6.95(\$4.75 add'l with above choice of 4)
- Cheese, Vegetable, & Fruit Tray and Bread with Dipping Oil.... \$8.25(\$4.95 add'l with above choice of 4)
- Mid-Eastern Platter (hummus, tabbouleh, and accompaniments)\$5.75(\$3.25 add'l with above choice of 4)
- Fresh Antipasto Tray..... \$8.50(\$5.75 add'l with above choice of 4)
- California Roll Display \$5.75(\$3.25 add'l with above choice of 4)
- Whole Poached Salmon Display..... \$6.95(\$4.75 add'l with any hors d'oeuvre)
- Cold Shrimp (100 pieces) . . . \$325.00 Coconut Shrimp (100 pieces) . . . \$375.00

Appetizers

- Soup du Jour..... \$2.95
- French Onion Soup en Croûte..... \$3.25
- Pasta Course with focaccia \$4.50

Late Night Snacks

(Based on half of the guaranteed count)

- Gourmet Pizza, Sliders, Fiesta Station, Pretzels, or Coney Station...Choice of One: \$3.95 Choice of Two: \$4.95
- 20% Taxable Service Charge and 6% Sales Tax are additional to the above prices

Oak Management Corporation

Quality food service since 1974

Addison Oaks - Buhl Estate (248)693-8305 Glen Oaks (248)626-2600 White Lake Oaks (248)698-1233
 Bay Pointe (248)360-0600 Lyon Oaks (248)437-9200
 Lookout Lodge Waterford Oaks Springfield Oaks Activity Center Oakland International Airport
 Catering Available

www.oakmanagement.com

**Items may be cooked to your specification.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



Glen Oaks

Plated Dinner Entrees 2015

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

Breast of Chicken au Champagne over a Bed of Wild Rice Pilaf	\$36.75
with artichoke hearts and mushrooms in a creamy Champagne sauce	
Marinated Chicken Breast over Angel Hair Pasta.....	\$36.75
served with a roasted red pepper marinara	
Grilled Chicken Valencia.....	\$36.75
with fresh tomato and basil concassé, served over orzo pasta	
Chicken Marsala on a Bed of Fettuccine or Orzo Pasta	\$36.75
with mushrooms and onions in a Marsala wine sauce	
Chicken Florentine with a Tarragon Cream Sauce	\$37.95
stuffed with boursin cheese, fresh spinach, and sun-dried tomatoes	
Chicken Wellington with a Vin Blanc Sauce.....	\$37.95
stuffed with mushrooms, spinach, and artichokes en croûte	
*Chicken Chastleton.....	\$38.95
topped with two fantail jumbo shrimp and Béarnaise sauce	
*Roast Prime Rib of Beef au Jus (12 oz)	\$40.25
with a side of horseradish sauce	
*Chargrilled Rib-eye	\$40.25
with sautéed wild mushrooms	
*New York Strip.....	\$40.25
served with mushrooms and a maître d' butter	
Fresh Salmon Fillet.....	\$40.75
baked and served with a maître d' butter	
*Broiled Filet Mignon (8 oz)	\$41.75
served with a choice of Bordelaise sauce or Chasseur Sauce	
Panko Encrusted Chicken and Fresh Salmon Fillet	\$41.75
grilled and topped with tomato and basil	
*Filet Mignon and Breast of Chicken.....	\$43.75
with a Bordelaise sauce	
*Filet Mignon and Salmon Fillet.....	\$43.75
with a Bordelaise sauce	
*Filet Mignon (6 oz) and Chicken Chastleton	\$45.75
Filet of Beef - with a Bordelaise sauce	
Chicken Chastleton - topped with shrimp and Béarnaise sauce	
*Mixed Grill	\$46.25
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 2015

Three entrée choices:

\$42.75 per person

Four entrée choices:

\$43.75 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
- Citron Chicken Beurre Blanc
- Herb Grilled Chicken with Rice and Roasted Vegetables
- *Tenderloin Tips with Bordelaise Sauce served with Spaetzle
- 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
- Fried Jumbo Shrimp
- Medley of Seafood en Croute (\$1.00 add'l)
- (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 or Vegetable Lasagna Pinwheel
- Penne with a Roasted Red Pepper Marinara
- Bowtie with Sautéed Mushrooms and Artichokes with Basil Marinara
- Spinach Ravioli with Creamy Pesto or Marinara Sauce
- Gnocchi with Palomino Sauce or Fontina Sauce
- 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, Cole Slaw, Greek Style Tortellini, Potato Salad, Marinated Artichoke, Mushroom & Onion Salad, Ambrosia Salad, Cucumber & Onion Salad, Thai Beef Salad, Seafood Pasta Salad, Rotini Salad, Spinach Salad with Strawberries, Bocconcini Salad, Grilled Chicken with Bok Choy, Grilled Marinated Vegetables, Ditalini Pasta Salad, Seven Bean Salad

Fresh Fruit Display

Vegetable Tray including:

Cauliflower, Broccoli, Celery Sticks, Carrots, Cherry Tomatoes

Cheese Wheels and Cubed Cheeses:

An Assortment of Imported and Domestic Cheeses

20% Taxable Service Charge and 6% Sales Tax are additional to the above prices.

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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 2015

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

Lawash Deli Wrap with Homemade Chips & Coleslaw only	\$15.75
your choice of ham or turkey with vegetables in a roll-up	
Club Sandwiches with Homemade Chips & Coleslaw only	\$15.95
smoked turkey, ham, bacon, lettuce, tomato, on toasted wheat bread	
Chicken Salad with Fresh Fruit***	\$17.75
made with fresh dill, slivered almonds, and mandarin oranges	
Michigan Salad with Grilled Chicken***	\$18.25
mixed greens, dried cherries, candied walnuts, and a raspberry vinaigrette	
Cobb Salad with Grilled Chicken***	\$18.25
mixed greens, bacon, hard boiled egg, tomato, avocado, and bleu cheese	
Southwest Santé Fe Chicken Salad***	\$19.95
chopped greens, black beans, roasted corn, tortilla strips, and a chipotle ranch dressing	
Spinach Ravioli**	\$19.95
served with a roasted red pepper marinara	
Chicken Strudel	\$23.75
with leeks, carrots, broccoli, and Swiss cheese in phyllo dough	
Breast of Chicken au Champagne over a Bed of Wild Rice Pilaf (6 oz)	\$23.75
with artichoke hearts and mushrooms in a creamy Champagne sauce	
Chicken Florentine with a Tarragon Cream Sauce	\$23.75
stuffed with boursin cheese, fresh spinach, and sun-dried tomatoes	
Chicken Wellington with a Vin Blanc Sauce.....	\$23.75
stuffed with mushrooms, spinach, and artichokes en croûte	
Chicken Marsala (6 oz).....	\$23.75
with mushrooms, onions, in a Marsala wine sauce	
Cornish Game Hen à l'Orange	\$23.75
served over wild rice	
Grilled Chicken Valencia	\$23.75
with fresh tomato and basil concassé, served over orzo pasta	
Fresh Salmon Fillet	\$25.75
baked and served with a maître d' butter	
*Prime Rib (10 oz).....	\$26.75
with a side of horseradish sauce	
*Chargrilled Rib-eye	\$26.75
with sautéed wild mushrooms	
Panko Encrusted Chicken and Fresh Salmon Fillet.....	\$29.50
grilled and topped with tomato and basil	
*Filet Mignon and Grilled Chicken Breast	\$31.95
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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2015

Packages

Includes room rental

\$17.00 Premium Bar added to any package price

\$15.00 Deluxe Bar added to any package price

\$12.00 Standard Bar added to any package price

(20% Taxable Service Charge and 6% Sales Tax are additional)
Discounts may be available with packages on Fridays or Sundays

Royal

\$79.25

Includes: Plated or Buffet Menu option

- Butler-Style Hors d'oeuvres
- *Filet Mignon and Breast of Chicken Plated Dinner or Four Entrée Buffet
- **Free Upgrade option for 2015 Royal Package**
 - Coffee Station and Round Tablecloths at **No Additional Charge**; Includes Chair Covers
- Salad Choice
- Vegetable Choice
- Potato Choice
- Complimentary Soda and Juice
- Fruit and Sweets Table

Majestic

\$66.50

Includes: Plated or Buffet Menu option

- Butler-Style Hors d'oeuvres
- *Filet Mignon and Breast of Chicken Plated Dinner or Four Entrée Buffet
- **Free Upgrade option for 2015 Majestic Package**
 - Coffee Station and Round Tablecloths at **No Additional Charge**; \$1.00 off Chair Covers
- Salad Choice
- Vegetable Choice
- Potato Choice
- Complimentary Soda and Juice
- Choice of Late Night Snack

Grande

\$55.75

- Fresh Vegetables and Dip, Bread with Dipping Oil and Accompaniments
- Chicken Au Champagne
- **Free Upgrade option for 2015 Grande Package**
 - Coffee Station and Round Tablecloths at **No Additional Charge**; \$1.00 off Chair Covers
- Salad Choice
- Vegetable Choice
- Potato Choice
- Complimentary Soda and Juice
- Choice of Late Night Snack

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2015

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 gorgonzola cheese, 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*

Traditional Wedge Salad *with bleu cheese crumbles, bacon bits, and chopped tomato, served with a bleu cheese 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

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

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 . . . \$4.50

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Stations 2015 Minimum of 4

Fruits de Mer...\$14.25

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

Mediterranean...\$11.25

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

Salad Station...\$9.75

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

Little Italy...\$11.25

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

South of the Border...\$11.25

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

Chinese Take-Out...\$11.95

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

International Fruit and Cheese Station...\$8.75

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

Potato Bar...\$9.25

Potato Pancakes, 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

Carving Station...\$15.95

*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 2015

Elegant Strolling Buffet

\$122.75 per person

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.

Premium 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, and Seasonal Coat Check (20% Taxable Service Charge and 6% Sales Tax are additional to the above price)

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Fruit & Sweet Table 2015

(Served in addition to a meal)
(Included with the Royal Package)
\$13.25 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.	\$1.50
Bananas Foster or Cherries Jubilee Flambé	addl.	\$2.75
Ice Carving.....	addl.	\$375.00

Additional Desserts

Ice Cream or Sherbet.....	\$1.95	Cheesecake with Topping	\$3.95
Chocolate dipped Strawberry garnish	\$2.25	Assorted Tortes (choose 3 from above selection)	\$4.50
Chocolate Mousse (other varieties available) ..	\$2.75	Cherries Jubilee or Bananas Foster Station.....	\$4.25
International Coffee Service.....	\$3.25	Fresh Fruit Display	\$4.75
Chocolate Sundae.....	\$2.95	Fresh Baked Gourmet Cookies and Brownies	\$3.50
Fresh Strawberries with Whipped Cream.....	\$3.25	Assorted Miniature French Pastries.....	\$7.25
Cannolis	\$3.50		

20% Taxable Service Charge and 6% Sales Tax are additional to the above prices



Glen Oaks

Liquor Provisions for 2015

PREMIUM BAR

**\$27.25 per person for a six hour open bar. (\$17.00 per person with any package)

Everything listed below in the Deluxe Bar plus: Crown Royal, Jack Daniels Black, Chivas Regal, Dewars White Label, Absolut Swedish Vodka, Stolichnaya Vodka, Captain Morgan's Spiced Rum, Malibu Rum, Tanquary Gin, Southern Comfort, Cuervo Gold Tequilla, Amaretto, Bailey's Irish Cream, Kahlua, Grand Marnier
(\$3.00 per person for each additional hour.)

**Also included: Wine served upon arrival, Champagne or wine toast for all

DELUXE BAR

\$24.50 per person for a six hour open bar. (\$15.00 per person with any package)

The bar includes: Canadian Club, Seagram's V.O., J&B, Jim Beam, Smirnoff, Beefeater Gin, Bacardi Rum, Peach Schnapps, Sloe Gin, Crème de Café, Irish Crème, whiskey, gin, vodka, scotch, bourbon, rum, tequila, sours
Draft Beer and Wines – Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay, and White Zinfandel.
The price also includes complete set ups and soft drinks. (\$2.00 per person for each additional hour.)

STANDARD BAR

\$20.95 per person for a six hour open bar. (\$12.00 per person with any package)

This bar includes: Vodka, Rum, Gin, Whiskey, Scotch, Draft Beer, House Wines, and Soft Drinks

TAB BAR

There will be a \$4.75 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:

\$5.95 for all well brands, \$6.75 for all premium mixed, crème drinks, well brand manhattans, and martinis,
\$7.95 for premium manhattans and martinis, \$3.75 for draft beer, and \$5.50 for wine.

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

20% Taxable Service Charge and 6% Sales Tax are in addition to the above prices

CASH BAR

Everyone pays for his or her own drinks. The drink prices are as follows: \$5.95 for all well brands,

\$6.75 for all premium mixed, crème drinks, well brand manhattans, and martinis,

\$7.95 for premium manhattans and martinis, \$3.75 for draft beer, \$5.50 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: \$3.50 per person

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

\$29.50 per gallon (alcoholic)

(+20% 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) \$895.00 (+6% Sales Tax)

Ceremony Charge \$575.00

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.

Chair Covers (\$3.25 with any package) . . . \$4.25 per person Gold Charger Plates . . . \$ 2.00 per person

White Round Tablecloths (included with package) . . . \$5.00 per table Chiavari Chairs . . . \$8.00 per person

High Top Tables . . . \$25.00 each

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 more than 6 months prior to your date. The deposit will be forfeited if your date does not rebook 6 months prior to the scheduled event.

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 2015. 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 200 adults is required on any Saturday evening, as well as a minimum of 150 paid adults for food and beverages on any Friday evening (unless otherwise indicated in writing).
5. A minimum of 125 paid adults is required on any Saturday afternoon (11am – 5pm) and Sunday. 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 3% convenience fee.
10. The management requests that no glitter, confetti, rice, sparklers, birdseed, or Chinese lanterns be used 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.



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