

Events by Oakwood Resort

cash bar services

Price per Bartender is \$75 per 4 hours
Each additional hour is \$25 per hour
1 bartender per 100 people required

Premium brands | \$8

Well brands | \$6

House wines | \$5

Domestic beer | \$4

Import beer | \$5

Coca Cola Products | \$2

Bottled water | \$2

Keg beer (Domestic) | \$300

Bud Light

Budweiser

Coors Light

Miller Lite

a customary 20% service charge and sales tax will be added to prices

host bar services

Price per Bartender is \$75 per 4 hours
Each additional hour is \$25 per hour
1 bartender per 100 people required

host bar | well bar package

Price per person is \$24 up to 4 hours

Well liquors

Vodka

Gin

Rum

Tequila

Whiskey

Scotch

House wines | chardonnay & cabernet

Domestic beer | your choice of up to three

Coca Cola Products

Bottled Water

*a customary 20% service charge and sales
tax will be added to prices*

host bar services

Price per Bartender is \$75 per 4 hours
Each additional hour is \$25 per hour
1 bartender per 100 people required

host bar | *premium bar package*

Price per person is \$33 up to 4 hours

Premium liquors

Absolute Vodka

Beefeaters Gin

Silver Rum Bacardi

Jose Cuervo Gold Tequila

Jim Beam Bourbon

Canadian Club Blend

J&B Scotch

Liqueurs

Triple Sec

Peach Schnapps

Amaretto

Kahlua

House wines | your choice of up to three

Domestic beer | your choice of two

Import beer | your choice of two

Coca Cola Products

Bottled Water

***a customary 20% service charge and sales
tax will be added to prices***

host bar services

Price per Bartender is \$75 per 4 hours
Each additional hour is \$25 per hour
1 bartender per 100 people required

host bar | *beer & wine package*

Price per person is \$20 up to 4 hours

House wines | your choice of up to three
Domestic beer | your choice of up to three
Coca Cola Products

*a customary 20% service charge and sales
tax will be added to prices*

beverage

Beer Selections

DOMESTIC

Coors Light

Miller Lite

Miller 64

Michelob Ultra

Budweiser

Bud Light

IMPORT

Corona

Corona Light

Dos Equis XX Lager

Heineken

Heineken Light

Amstel Light

Negra Modelo

Blue Moon

Sam Adams Boston Lager

a customary 20% service charge and sales tax will be added to prices

beverage

Wine Selections by the bottle

SPARKLING

Nicolas Feuillatte "Palmes d'Or"	\$75
Moet & Chandon, Champagne	\$75

WHITES OF INTEREST

J.J. Muller, Riesling	\$25
Astoria "Alisia", Pinot Grigio	\$25
Oyster ay, Sauvignon Blanc	\$28
Kim Crawford, Sauvignon Blanc	\$36

CHARDONNAY

Kendall Jackson V.R.	\$34
William Hill	\$25
Ghost Pines Northern Coast California	\$22
Migration by Duckhorn	\$30
Rombauer Carnerous Valley	\$63

PINOT NOIR

MacMurray Ranch	\$36
Mark West, Caneros	\$15
Meomi	\$40
Cloudline Oregon	\$25

REDS OF INTEREST

Trapiche "Broquel", Malbec	\$35
Ghost Pines Sonoma Coast	\$20
Amphora "Kylic"	\$20

CABERNET

The Dreaming Tree	\$35
14 Hands	\$31
Franciscan	\$68
Silver Oak Alexander Valley	\$89
Caymus Russian River Valley	\$95
Coppola Directors, CA	\$36

MERLOT

Duckhorn Napa Valley	\$68
Peju Chile	\$35

a customary 20% service charge and sales tax will be added to prices

breakfast

Continental Breakfast I \$10

Assortment of bagels
Flavored cream cheese
Fresh whole fruit
Assortment of cold/hot cereal
Granola bars
Assortment of muffins & scones
Orange juice
Coffee/Hot Tea
\$2 Additional fee per person for scrambled eggs
with white cheddar

Morning Meal Buffet I \$13

Sausage, egg, and cheese on croissant
Breakfast new potatoes
Fruit salad
Assortment of muffins & scones
Orange juice
Coffee/Hot Tea

Breakfast Feast Buffet I \$17

Scrambled eggs with white cheddar
Spinach, red bell pepper and feta frittata
Cheesy hash brown casserole
Crisp bacon or sausage patties
Build your own yogurt, fruit and granola parfait
Assortment of muffins & scones
Assortment of breads
Orange juice
Coffee/Hot Tea

*Minimum of 20 people required for buffets
(If under 20 people there is a \$100 setup fee)
Prices are per person.*

Breakfast menus are designed for 60 minutes of service.

*a customary 20% service charge and sales
tax will be added to prices*

lunch buffet

Oakwood Deli Buffet I \$16

Deli meat sandwich on Kaiser

with lettuce, tomato, pickle, sliced cheese

Choice of two:

honey ham

roasted turkey

pastrami

*Choice of three sides from list below

or

Panini or Wrap

Choice of two:

turkey, apple, and brie

chicken pesto

roasted mushroom, eggplant and peppers

*Choice of three sides from list below

***Sides**

Choice of three:

Macaroni Salad

Potato Salad

Greek Pasta Salad

Potato Chips

Carrot and celery sticks with Ranch dip

Cookie

Brownie

a minimum of 20 people for lunch buffet

(If under 20 people there is a \$100 setup fee)

Lunch menus are designed for 60 minutes of service

Prices are person

a customary 20% service charge and sales tax will be added to prices

lunch buffet *cont'd*

Italian Buffet I \$16

Penne Pasta garnished with parmesan

Choose one or both
with Marinara and Sausage
with Alfredo and Chicken

Italian Salad of iceberg lettuce, artichokes, red
onion, tomato, parmesan with Italian dressing

Garlic and herb bread with whipped butter

Cookie or Brownie

Soup & Salad Buffet I \$16

Soup

Choice of two:
Tomato Bisque

Loaded Baked Potato

Chicken Tortilla

Salad

Choice of two:
Spinach Salad of crumbled bacon, diced egg, red
onion, blue cheese crumbles, tomatoes

Caesar Salad of romaine, Caesar dressing,
parmesan, croutons

Chef Salad of ham, turkey, tomato, egg, cheese,
red onion, croutons (*dressing options include*
French, Ranch or Italian)

Fruit salad

Garlic and herb bread with whipped butter

Cookie or Brownie

a minimum of 20 people for lunch buffet
(If under 20 people there is a \$100 setup fee)
Lunch menus are designed for 60 minutes of service
Prices are person

a customary 20% service charge and sales
tax will be added to prices

lunch – boxed lunch menu

Price per person is \$15

Choose one sandwich entrée*

Choose two sides

All boxed lunches include bottled water

***Deli meat sandwich on Kaiser**

with cheese, lettuce, tomato, pickle spear

Choice of two:

honey ham

roasted turkey

pastrami

***Panini or Wrap**

Choice of two:

turkey, apple, and brie

chicken pesto

roasted mushroom, eggplant and peppers

Sides

Choice of two:

Macaroni salad

Potato salad

Potato chips

Carrot and celery sticks with Ranch dip

Cookie

Brownie

a customary 20% service charge and sales tax will be added to prices

break

Sweet & Savory | \$7

Popcorn

Granola bars

Build your own trail mix to include:

raisins, pretzels, assorted nuts,

wasabi peas, gold fish, M&Ms

House made brownies

Healthy | \$7

Build your own parfait
with assorted fruit, yogurts and granola

Whole fresh fruit

Assorted cut veggies with Ranch dip

South of the Border | \$7

Tortilla chips and salsa

Mini cheese quesadillas with sour cream

House made churros

House made chocolate chip cookies | \$25 per dozen

*Break menus are designed for 60 minutes of service
Minimum of 12 people required for theme breaks*

*a customary 20% service charge and sales
tax will be added to prices*

reception hors d'oeuvres

Tier one | \$7

(Price based off of two servings per person)

Choice of two:

- Baked Brie Wheel with pecan and cane syrup, apple compote, apricot
- Chicken Curry on Naan
- Shrimp and Spinach Puffs
- Blackened Beef Tips, Smoked Gouda served in a Phyllo cup

Tier two | \$8

(Price based off of two servings per person)

Choice of two:

- Smoked Salmon B.L.T.
- Mini Crab Cakes with smoked tomato jalapeno tartar sauce or chipotle lime aioli
- Chicken Satay Skewers with peanut sauce
- Mini Beef Wellington with tarragon aioli

Tier three | \$13

(Price based off of two servings per person)

Choice of two:

- Bacon wrapped Scallops with seasonal salsa
- Mirin glazed Pork Belly Sliders
- Ahi Tuna Skewers with cucumber, carrot, sweet soy reduction
- Duck Quesadillas with sweet chili glaze

A la Carte

- Assorted Fruit & Cheese Tray with crackers
- 20 – 25 people | \$55
- 45 – 50 people | \$85

*Minimum of 20 people required
(If under 20 people there is a \$100 setup fee)
Pricing based on 60 minutes of service*

a customary 20% service charge and sales tax will be added to prices

dessert reception

Dessert Station I \$10

(Price based off of two servings per person)

Choice of four:

New York Supreme Cheesecake
Grand Chocolate Finale Cake
Tiramisu
Key Lime Cheesecake Divine
Fudge Nut Brownie Bar
Lemon Dessert Bar
Chocolate Cheesecake Bar
Caramel Apple Pie
Kentucky Bourbon Pie
Mountain Berry Cream Flan
Key Lime Pie
Chocolate Raspberry Pie
Red Velvet Cake
Towering Carrot Cake
White Chocolate Macadamia Divine
Lemon Berry Mascarpone
Chocolate Mousse Cake

*Minimum of 20 people required
(If under 20 people there is a \$100 setup fee)
Pricing based on 60 minutes of service*

*a customary 20% service charge and sales
tax will be added to prices*

barbeque buffet

Price per person is \$27

Salad (Choice of one)

Potato Salad
Chilled Pea Salad
Garden Salad, red onion, tomato, cucumber,
carrot, artichokes, crouton
(dressing options include French, Ranch or Italian)

Appetizers (Choice of two)

Pulled Pork Sliders, lettuce, tomato, onion, pickle
BBQ Chicken Skewers
Deviled Eggs
Sliced Watermelon and assorted Summer Fruits

Entrée (Choice of two)

Smoked Beef Brisket
BBQ Pulled Pork
Smoked Chicken legs and thighs
BBQ Baby Back Ribs

Sides (Choice of two)

Roasted Corn Ears
Boiled Potatoes
Cole Slaw
Baked Beans
Red Beans and Rice

Corn bread with whipped butter

Dessert (Choice of one)

Texas Sheet Cake
Chocolate Chip Bread Pudding
Caramel Apple Pie

*Minimum of 20 people required for buffets
(If under 20 people there is a \$100 setup fee)*

Pricing based on 60 minutes of service

*a customary 20% service charge and sales
tax will be added to prices*

Italian buffet

Price per person is \$24

Salad (Choice of one)

Caprese Salad, tomato, mozzarella, basil
Mediterranean Salad, iceberg, artichokes, red onion, tomato,
feta, Kalamata olives, pepperoncini
Garden Salad, spring mix, red onion, tomato, cucumber, crouton
(dressing options include French, Ranch or Italian)

Entrée (Choice of two)

Italian Sausage Lasagna
Roasted Eggplant Lasagna
Chicken Florentine
Tomato Mozzarella Basil Chicken

Sides (Choice of two)

Grilled Vegetables (red pepper, mushroom, zucchini, onion)
Creamy Parmesan Risotto
Green Beans
Steamed Broccoli

Garlic Bread with whipped butter

Dessert (Choice of one)

Tiramisu
Lemon Berry Mascarpone

*Minimum of 20 people required for buffets
(If under 20 people there is a \$100 setup fee)
Pricing based on 60 minutes of service*

*a customary 20% service charge and sales
tax will be added to prices*

dinner buffet – tier one

Price per person is \$22

Salad (*Choice of one*)

Caesar Salad of romaine, parmesan, croutons
Garden Salad of iceberg and spring mix, red onion,
cherry tomato, cucumber, croutons
(dressing options include French, Ranch or Italian)

Entrée (*Choice of two*)

Roasted Chicken Breast with caramelized onion and
mushroom sherry cream sauce
Blackened Salmon with bleu cheese glaze
Parmesan encrusted Chicken with romesco sauce
Roasted Pork Loin with bourbon maple glaze
Grilled Sirloin with au jus

Sides (*Choice of two*)

Roasted New Potatoes
Wild Rice
Green Beans
California Blend

Dessert (*Choice of two*)

Cheese Cake with assorted toppings
(strawberry, chocolate, caramel)
Mountain Berry Cream Flan
Deluxe layered Chocolate Cake
Apple Coffee Cake

Served with dinner rolls and whipped butter

*Minimum of 20 people required for buffets
(If under 20 people there is a \$100 setup fee)
Pricing based on 60 minutes of service*

***a customary 20% service charge and sales
tax will be added to prices***

dinner buffet – tier two

Price per person is \$28

Salad (*Choice of one*)

Caesar salad of romaine, parmesan, croutons

Garden salad of iceberg and spring mix, red onion, cherry tomato, cucumber, croutons (*dressing options include French, Ranch or Italian*)

Spinach salad of red onion confit, bacon, candied pecans, blue cheese crumbles, balsamic vinaigrette

Sides (*Choice of two*)

Potatoes au gratin

Garlic whipped Mashed Potatoes

Almond Jasmin Rice

Ginger honey glazed Carrots

Cane syrup glazed Brussel Sprouts

Sautéed Zucchini and Yellow Squash

Dessert (*Choice of two*)

Turtle Cheesecake

Chocolate Lava Cake

Lemon Berry Mascarpone Cake

Bourbon Pecan Pie

Entrée (*Choice of two proteins & method of preparation*)

Mahi Mahi

grilled with pineapple jalapeno salsa
soy peanut encrusted with Asian cucumber slaw

Chicken

baked Florentine
grilled orange sesame

Sirloin

roasted with teriyaki glaze
seared with mushroom ragout

Pork loin

pecan encrusted with honey tabasco glaze
roasted with cranberry glaze

Served with dinner rolls and whipped butter

*Minimum of 20 people required for buffets
(If under 20 people there is a \$100 setup fee)
Price based on 60 minutes of service*

a customary 20% service charge and sales tax will be added to prices

dinner buffet – tier three

Salad (*Choice of one*)

Caesar Salad of romaine, parmesan, croutons

Garden Salad of iceberg and spring mix, red onion, cherry tomato, cucumber, croutons (*dressing options include French, Ranch or Italian*)

Arugula Salad of roasted almonds, dried cranberries, crumbled gorgonzola, sherry vinaigrette

Sides (*Choice of two*)

Roasted Potato Fingerlings

Scalloped Potato pancetta

Risotto

Butter poached Asparagus

Sautéed Haricot Vert

Steamed Broccolini

Dessert (*Choice of two*)

Apple Pie with caramel sauce and whipped cream

Grand Chocolate Finale Cake
with strawberry and whipped cream

Red Velvet Cake

White Chocolate Macadamia Cheesecake

Price per person is \$35

Entrée (*Choice of two proteins and method of preparation*)

Halibut

pan seared with carrot-radish slaw, passion fruit vinaigrette
grilled with scallion pesto and orange coulis

Chicken

sautéed with marsala sauce
grilled with tomato-basil-mozzarella

Beef Tenderloin

roasted filet with blue cheese and horseradish crust
pan seared filet with wild mushroom duxelle

Pork Tender Loin

rosemary-garlic roasted with gremolata
Smoked, bacon wrapped with Bartlett pear chutney, port reduction

Duck Breast

pan seared, pomegranate molasses
roasted with melba-demi glaze

Served with dinner rolls and whipped butter

*Minimum of 20 people required for buffets
(If under 20 people there is a \$100 setup fee)
Prices based on 60 minutes of service*

a customary 20% service charge and sales tax will be added to prices

dinner buffet – tier four

Price per person is \$26

Salad (*Choice of one*)

Caesar salad of romaine, parmesan, croutons

Garden salad of iceberg and spring mix, red onion, cherry tomato, cucumber, croutons
(*dressing options include French, Ranch or Italian*)

Spinach salad of red onion confit, bacon, candied pecans, blue cheese crumbles, balsamic vinaigrette

Sides (*Choice of two*)

Potatoes au gratin

Garlic whipped Mashed Potatoes

Almond Jasmin Rice

Ginger honey glazed Carrots

Cane syrup glazed Brussel Sprouts

Sautéed Zucchini and Yellow Squash

Entrée (*Choice of two proteins & method of preparation*)

Mahi Mahi

grilled with pineapple jalapeno salsa
soy peanut encrusted with Asian cucumber slaw

Chicken

baked Florentine
grilled orange sesame

Sirloin

roasted with teriyaki glaze
seared with mushroom ragout

Pork loin

pecan encrusted with honey tabasco glaze
roasted with cranberry glaze

Served with dinner rolls and whipped butter

*Minimum of 20 people required for buffets
(If under 20 people there is a \$100 setup fee)
Price based on 60 minutes of service*

a customary 20% service charge and sales tax will be added to prices

plated dinner

Price per person is \$37

Salad (*Choice of one*)

Caesar salad of romaine, parmesan, croutons

Garden salad of iceberg and spring mix, red onion, cherry tomato, cucumber, Croutons (*dressing options include French, Ranch or Italian*)

Arugula salad of crispy pancetta, yellow and red currant tomatoes, feta vinaigrette

Sides (*Choice of two*)

Scalloped Potatoes

Saffron Rice

Asparagus

Steamed Broccoli

Couscous

Creamy parmesan Risotto

Entrée (*Choice of two*)

Roasted Beef Tenderloin with mushroom demi

Grilled Salmon with tarragon butter

Herb marinated Mahi Mahi with chimichurri sauce

New York Strip with garlic and herb butter

Tomato, mozzarella and basil Chicken

Dessert (*Choice of one*)

Apple Pie with caramel sauce and whipped cream

Grand Chocolate Finale Cake

Key Lime Cheesecake Devine

Red Velvet Cake

White Chocolate Macadamia Cheesecake

Served with dinner rolls and whipped butter

a customary 20% service charge and sales tax will be added to prices

beverage

Chilled Juices | \$3 per bottle

Freshly brewed coffee | \$25 per gallon

Hot tea | \$25 per gallon

Freshly brewed iced tea | \$25 per gallon

Coca-Cola products | \$2 per can

Infused water | \$25 per gallon

Lemonade | \$25 per gallon

Milk | \$15 per gallon

Hot chocolate | \$20 per gallon

a customary 20% service charge and sales tax will be added to prices