

# Events by Oakwood Resort

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## general information

### Function Space Policies

The group will conduct its function(s) in an orderly manner and in full compliance with the policies of Oakwood Resort and with all applicable laws, ordinances and regulations. The group agrees to have the individuals of the group vacate the designated function space at the ending time indicated. Function space is reserved based on the contracted number of attendees. Should there be any extraordinary changes in your requirements as outlined, appropriate rental charges may be assessed.

### Food and Beverage

All federal, state, and local laws, with regards to food and beverage purchased and consumption, will be strictly adhered to throughout the property. Oakwood Resort will not dispense alcoholic beverages to anyone under the legal drinking age or to any parties considered under the influence of alcohol. It is therefore Oakwood Resort policy that no liquor, beer or wine may be brought in from outside sources for service within Oakwood Resort. No remaining food is allowed to be taken from the premises. Prices are subject to change. All restaurant and banquet facilities of Oakwood Resort are smoke free areas.

### Bartender Fees

For cash bars, one bartender will be required per one hundred guests. For hosted bars, one bartender will be required per seventy five guests. Multiple bar locations will require a \$300 bar move fee. Bartender fees are \$95 per 4 hours. Bars may not exceed beyond 5 hours.

### Service Charge

All Food and Beverage is subject to a 20% service charge and state sales tax (currently 7%).

### Billing

All charges will be handled by a master bill directed to you and to be paid prior to scheduled event unless credit has been authorized in advance by Oakwood Resort. Groups requesting tax exemption must complete the tax form prior to scheduled function.

### Meal Guarantees

Guarantees are required for the number of persons attending your function, see contract for due date. This number will be considered a guaranteed number for attendance, not subject to reduction. If no guarantee is received, the expected number of guests on the Banquet Event Order will be considered the guarantee. If attendance falls below the guarantee, the host is responsible for the number guaranteed.

### Labor & Preparation Fees

Labor and preparation fees are \$100 and are charged when the final guarantee is less than 30 people for buffet.

### Attendant/Station Fees

All action stations and any carving stations require an attendant fee of \$100 per culinary attendant for one hour. Each additional hour is \$25 per attendant per hour. One attendant per fifty guests is required.

breakfast buffet

**Ogden Island Breakfast I \$10**

Fresh Whole Fruit  
Granola Bars  
Assortment of Muffins & Scones  
Butter & Jams  
Orange Juice  
Coffee

**Wawasee Sunrise Breakfast I \$14**

Fresh Whole Fruit  
Assortment of Muffins & Scones  
Sausage, Egg and Cheese on a Croissant  
Assorted Individual Yogurt  
Orange Juice  
Coffee

**Wooden Boat Breakfast Buffet I \$18**

Whole Fruit  
Assorted Individual Yogurt & Granola  
Fluffy Scrambled Eggs  
Cheesy Hash Brown Casserole  
Crisp Bacon or Sausage Patties  
Biscuits & Gravy  
Assortment of Muffins & Scones  
Bagels with Assorted Cream Cheese  
Butter & Jams  
Orange Juice  
Coffee

*Minimum of 30 people required for buffets  
(If under 30 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*

breakfast plated

**Pier 702 Breakfast I \$25**

Fresh Seasonal Fruit Cup

Assorted Muffin Basket

Breakfast Potatoes

Fluffy Scrambled Eggs

*Choice of Two:*

Cheddar Cheese  
Mozzarella Cheese

Green Onions

Bell Peppers

Onions

Cured Ham

*Choice of One:*

French Toast

Old Fashioned Buttermilk Pancakes

*Served with Maple Syrup & Whipped Butter*

*Choice of One:*

Bacon Patties

Sausage

Sliced Ham

Orange Juice

Coffee

*Minimum of 10 people required*

*Prices are per person.*

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

## lunch buffet

### **Oakwood Deli Buffet I \$18**

Soup of the Day  
Choice of: Garden Salad or Caesar Salad  
Fresh Deli Meats – Roasted Turkey, Ham & Pastrami  
Assorted Cheeses, Lettuce, Tomato, Pickles  
Kaiser Rolls  
Kettle Chips  
Assorted Cookies

### **Oakwood Hot Sandwich Buffet I \$18**

Choice of one: Garden Salad or Caesar Salad  
*Choice of one: Ranch, Italian, or French Dressing*

*Choice of One:*  
French Dip Au Jus on Hoagie Roll  
Smoked Brisket on Hoagie Roll  
Blackened Chicken Breast on Hoagie Roll

Kettle Chips  
Brownie

### **Soup & Salad Buffet I \$18**

*Choice of two:*

Cream of Chicken, Tomato & Pepper Bisque, Loaded Baked Potato

*Choice of two:*

Spinach Salad of crumbled bacon, diced egg, bleu cheese crumbles, and tomatoes

Caesar Salad of romaine lettuce, Caesar dressing, parmesan, and croutons

Chef Salad of ham, turkey, tomato, egg cheese, croutons(French or Ranch dressing)

Fruit Salad

Cookie or Brownie

*a minimum of 30 people for lunch buffet  
(If under 30 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 *continued*

**Italian Buffet I \$18**

Classic Caesar Salad

Penne Pasta garnished with Parmesan

*Choice of one:*

Marinara and Sausage

Alfredo and Chicken

Bread Sticks with Whipped Butter

Chocolate Brownie

**Mexican Buffet I \$20**

Garden Salad with Cilantro Lime Vinaigrette

Chicken and Beef Strips w/Green Peppers & Onions

Cheese, Sour Cream, Diced Tomatoes,  
Shredded Lettuce, Guacamole

Flour Tortillas

Spanish Rice

Black Bean and Corn Medley

Chips and Salsa

Dessert Chimichanga w/Raspberry Cheesecake Filling

*a minimum of 30 people for lunch buffet  
(If under 30 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 \$16  
All boxed lunches include an apple,  
chips, chocolate chip cookie  
and bottled water

**Grilled Chicken Caesar Tortilla Wrap**

Grilled Chicken Breast  
Romaine Lettuce  
Parmesan Cheese  
Caesar Dressing  
Flour Tortilla

Or

**Wawasee Regatta Sandwich**

Sliced Turkey, Ham and Salami  
Dijon Mayonnaise  
Lettuce and Sliced Tomato  
Provolone Cheese  
Brioche Bread

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



lunch plated

**Chicken Picatta I \$26**

Garden Salad

*Choice of one: Ranch, Italian, or French Dressing*

Chicken Sautéed with Capers, Lemon  
and Garlic Butter  
Served on a Bed of Fettuccini Noodles  
and sautéed Vegetable Medley

Rolls and Butter

**Cinnamon-Chipotle Rubbed Salmon I \$28**

Garden Salad

*Choice of one: Ranch, Italian, or French Dressing*

Black Bean & Corn Medley, Flash-Fried Spinach,  
Cilantro-Lime Crème Fraiche

Rolls and Butter

**Grilled Hanger Steak I \$32**

Garden Salad

*Choice of one: Ranch, Italian, or French Dressing*

Rosemary-Garlic Marinade,  
Whipped Yukon Potatoes,  
Sautéed Cremini and Leeks,  
Bordelaise Sauce

Rolls and Butter

**Desserts I \$5 Per Person Additional**

*Choice of One:*

New York Style Cheesecake  
Ultimate Chocolate Cake

*a minimum of 10 people required  
Prices are person*

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

## themed breaks

### **BREAK ENHANCEMENTS**

**\$4.00 Per Person**

*Choice of one:*

Assorted Candy Bars  
Skittles  
Energy Bars  
Lemon Bars  
Brownies  
Kettle Chips and Onion Dip  
Build Your Own Yogurt Parfaits  
Ice Cream Bars

### **House Made Chocolate Chip**

#### **Cookies**

**\$25 per dozen**

### **Sweet & Savory I \$9**

Chocolate Chunk Cookie  
Cracker Jacks  
Build Your Own Trail Mix to include:  
Raisins, Pretzels, Assorted Nuts,  
Gold Fish, M&Ms

### **South of the Border I \$9**

Tortilla Chips and Salsa  
Mini Cheese Quesadillas with Sour Cream  
House Made Churros

### **The Chocoholic I \$9**

Chocolate Chunk Cookies  
Fudge Brownies  
M&M's  
Chocolate Dipped Pretzels

### **Healthy I \$11**

Whole Fresh Fruit  
Assorted Cut Veggies with Ranch Dip  
Hummus with Pita

### **The Ball Park I \$15**

Mini Corn Dogs  
Bags of Popcorn  
Bags of Peanuts  
Warm Soft Pretzels with Cheese Dip  
Cracker Jacks and Candy Bars

*Break menus are designed for 30 minutes of service*

*Minimum of 12 people required for theme breaks*

*Prices are per person*

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

**Hot Hors D'oeuvres I \$3 Per Piece**

**Served in 25 piece increments**

Blackened Beef Tips, Smoked Gouda served in a Phyllo  
cup

Chicken Wings with Bleu Cheese Dressing

Chicken Satay with Peanut Thai Sauce

Pork Stuffed Mushrooms

Vegetable Spring Roll with Sweet Chili Sauce

Assorted Miniature Quiche

**Hot Hors D'oeuvres I \$4 Per Piece**

**Served in 25 piece increments**

Crab Cakes with Remoulade Sauce

Duck Pot Stickers with Soy Dipping Sauce

Jalapeno Poppers with Ranch Dressing

Miniature Beef Wellington with Tarragon Aioli

Grilled Shrimp Skewers with Teriyaki Glaze

*Minimum of 30 people required*

*(If under 30 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***

## reception platters

### **Pineapple Tree I \$110**

**Serves 25**

Fruit Kabobs and Chocolate Dipped Strawberries  
From the Trunk of our Pineapple Tree

### **Fruit Fantasia I \$85**

**Serves 25**

Display of Seasonal Sliced Fruit, Berries  
and Sweet Yogurt Dip

### **Crudités with Dip I \$50**

**Serves 25**

Celery, Carrots, Broccoli, Radishes, Cauliflower,  
Cucumbers, Assorted Bell Peppers,  
Cherry Peppers, Cherry Tomatoes and Dill Dip

### **Jumbo Shrimp Cocktail Bowl I \$185**

**50 Piece Increments**

Served in an Ice Bowl with Cocktail Sauce  
and Lemons

### **Sushi and Sashimi I \$160**

**50 Piece Increments**

Assorted Sushi Rolls and Scattered Sashimi  
Garnished with Wasabi, Soy Sauce  
and Pickled Ginger

### **Artisan Cheese Boards**

*Small (15 people) I \$85*

*Medium (25 people) I \$110*

*Large (40 people) I \$140*

An Array of our Finest Cheeses  
Served with Gourmet Crackers,  
Sliced Baguettes and Condiments

### **Charcuterie Platters**

*Small (15 people) I \$85*

*Medium (25 people) I \$120*

*Large (40 people) I \$160*

An Array of Cured Meats, Gourmet Sausage  
And Pates Served with Gourmet Crackers,  
Crusty French Bread and Condiments

### **Baked Brie in Puff Pastry I \$85**

**Serves 25**

Imported Brie with Apricot Jam  
Served with Sliced Baguettes

*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*

Wawasee barbeque buffet

Price per person is \$28

Garden Salad  
with Tomato, Cucumber, Carrot, Crouton  
*Choice of one: Ranch, Italian, or French Dressing*

**Entrée (Choice of two)**

Smoked Beef Brisket  
BBQ Pulled Pork  
Smoked Chicken Legs and Thighs  
BBQ Baby Back Ribs  
Fried Chicken

Cole Slaw  
Honey Baked Beans  
Mac and Cheese

Corn Bread with Whipped Butter

Caramel Apple Cobbler

*Minimum of 30 people required for buffets  
(If under 30 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*

beach house Italian buffet

Price per person is \$26

Classic Caesar Salad

**Entrée (Choice of two)**

Italian Sausage Lasagna

Baked Ziti with Meat Sauce

Chicken Penne Alfredo

Tomato Mozzarella Basil Chicken

Grilled Vegetables

*with Red Pepper, Mushroom, Zucchini, Onion*

*Or*

Steamed Broccolini

Bread Sticks with Whipped Butter

Tiramisu

*Minimum of 30 people required for buffets  
(If under 30 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*

## Ogden Island buffet

Price per person is \$22

Garden Salad of Mixed Greens,  
Cherry Tomato, Cucumber, Croutons  
*Choice of one: Ranch, Italian, or French Dressing*

***Choice of One:***

Roasted Chicken Breast with Caramelized Onion  
and Mushroom in a Sherry Cream Sauce  
or  
Blackened Salmon with Bleu Cheese Glaze

Whipped Yukon Potatoes

Green Bean Almondine

Dinner Rolls and Butter

**Dessert I \$5 Additional Per Person**

*Choice of One:*

Cheesecake with Assorted Toppings  
(*Strawberry, Chocolate, Caramel*)  
Deluxe Chocolate Cake

*Minimum of 30 people required for buffets  
(If under 30 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***

The Spinks buffet

Price per person is \$28

Garden Salad of Mixed Greens,  
Cherry Tomato, Cucumber, Croutons  
*Choice of one: Ranch, Italian, or French Dressing*

Mahi Mahi Grilled with Mango Jalapeno Salsa  
Petit Filet seared with Mushroom Ragout

Potatoes Au Gratin  
Cane Syrup glazed Brussel Sprouts  
Dinner Rolls and Butter

**Dessert | \$5 Additional Per Person**

*Choice of One:*

Turtle Cheesecake  
Chocolate Lava Cake  
Lemon Berry Mascarpone Cake  
Bourbon Pecan Pie

*Minimum of 30 people required for buffets  
(If under 30 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*



Wawasee Sunset buffet

Price per person is \$37

Arugula Salad of Roasted Almonds,  
Dried Cranberries, Crumbled Gorgonzola, Sherry Vinaigrette

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

**Grouper**

Pan seared with Roasted Red Pepper Coulis

*or*

Baked with Basil Pesto

**Airline Chicken Breast**

Sautéed with Marsala Sauce

*or*

Oven-roasted with Smoked Gouda Béchamel

**Beef Tenderloin**

Roasted Filet with Blue Cheese and Horseradish Crust

*or*

Pan seared Filet with Wild Mushroom Duxelle

**Sides (Choice of two)**

Scalloped Potato Pancetta

Parmesan Risotto

Butter Poached Asparagus

Steamed Broccolini

Dinner Rolls and Butter

**Dessert | \$5 Additional Per Person**

*Choice of one:*

Apple Pie with Caramel Sauce and Whipped Cream

Grand Chocolate Finale Cake

Red Velvet Cake

White Chocolate Macadamia Cheesecake

*Minimum of 30 people required for buffets  
(If under 30 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*

## plated dinner offerings

### **Entrée Selections (Choice of One)**

*\$39 per person*

Grilled Filet Mignon – Center Cut with Steak Butter, Whipped Yukon Potatoes, Asparagus

Bacon Wrapped Pork Tenderloin Medallions – Whipped Yukon Potatoes, Garlic Parmesan Brussel Sprouts

Chicken Saltimbocca – Chicken Breast with Shaved Prosciutto Ham, Madeira Demi Glace, Asparagus Risotto

Pan Seared Mahi Mahi – Citrus Beurre Blanc Sauce, Rice Pilaf, Asparagus

### **Dual Entrée Selections (Choice of One)**

*\$42 per person*

*Salmon and Chicken – Seared Salmon, Herb Beurre Blanc, Medallions of Seared Chicken Breast, Wild Mushroom Rice, Asparagus*

*Filet and Chicken – Filet Mignon, Port Wine Demi-Glace, Almond Crusted Chicken, Asian Sesame Glaze, Yukon Whipped Potatoes, Roasted Carrots*

*Filet and Salmon – Grilled Petite Filet Mignon with Peppercorn Demi-Glace, Seared Salmon with Lemon Herb Cream Sauce, Yukon Whipped Potatoes, Brussel Sprouts*

*Surf and Turf – Grilled Petite Filet Mignon, Béarnaise Sauce, Crab Stuffed Prawns, Au Gratin Potatoes, Asparagus*

*All Plated Dinners include:  
Choice of Salad and Dessert  
Dinner Rolls and Butter  
Coffee or Tea*

### **Salads (Choice of One)**

Garden Salad – Mixed Greens, Cherry Tomatoes, Shredded Carrots, Cucumbers, Croutons

*Choice of one: Ranch, Italian, or French Dressing*

Caesar Salad – Crisp Romaine Lettuce, Parmesan Cheese, Croutons, Creamy Caesar Dressing

Spinach Salad – Spinach, Cranberries, Candied Pecans, Balsamic Vinaigrette

Wedge Salad – Iceberg Wedge, Cherry Tomatoes, Sprinkled with Bacon and Blue Cheese Dressing

### **Desserts (Choice of One)**

Key Lime Pie  
Mixed Berries and Vanilla Custard  
White Chocolate Blueberry Cheesecake  
Grand Chocolate Finale Cake  
Bourbon Street Pecan Pie

*Minimum of 10 people required for plated dinners  
a customary 20% service charge and sales  
tax will be added to prices*

**Beverages**

*Per Gallon*

Freshly brewed Coffee & Hot Tea | \$25

Freshly brewed Iced Tea | \$25

Fruit Infused Water | \$25

Lemonade | \$25

Hot Chocolate | \$25

Bottled Chilled Juices | \$3.00

*(Choice of Orange, Apple, Cranberry)*

Milk | \$2.50

Soda Cans | \$3.00

Bottled Water | \$3.00

Powerade | \$3.00

Energy Drinks | \$5.00

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

## cash bar services

Price per Bartender is \$95 per 4 hours  
*Each additional hour is \$25 per hour*  
*1 bartender per 100 people required*  
*5 hour max allowed*

Premium Brands | \$8

Well Brands | \$7

House Wines (*Chardonnay & Cabernet*) | \$6

Domestic Beer (*Choice of two from Beer Selection*) | \$4

Import/Craft Beer (*Choice of two from Beer Selection*) | \$5

Soda | \$3

Bottled Water | \$3

***\$350.00 minimum sales required***

host bar services

Price per Bartender is \$95 per 4 hours  
*Each additional hour is \$25 per hour*  
*1 bartender per 75 people required*  
*5 hour max allowed*

host bar | ***signature bar package***

Price per person is \$24 up to 4 hours  
*(\$6 per person for additional hour)*

Well Liquors

Vodka

Gin

Rum

Tequila

Whiskey

House Wines | Chardonnay & Cabernet

Domestic Beer | your choice of one  
*(2<sup>nd</sup> beer selected add \$3 per person)*

Soda

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

host bar services

Price per Bartender is \$95 per 4 hours

*Each additional hour is \$25 per hour*

*1 bartender per 75 people required*

*5 hour max allowed*

host bar | ***deluxe bar package***

Price per person is \$33 up to 4 hours

*(\$6 per person for additional hour)*

Premium Liquors

Absolut Vodka

Beefeaters Gin

Silver Rum Bacardi

Jose Cuervo Gold Tequila

Jack Daniels

Captain Morgan Rum

Dewars

House Wines | Chardonnay, Cabernet & Moscato

Domestic Beer | your choice of one from Beer Selection

*(2<sup>nd</sup> beer selected additional \$3 per person)*

Import/Craft Beer | your choice of one from Beer Selection

*(2<sup>nd</sup> beer selected additional \$3 per person)*

Soda

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

host bar services

Price per Bartender is \$95 per 4 hours  
*Each additional hour is \$25 per hour*  
*1 bartender per 75 people required*  
*5 hour max allowed*

host bar | ***beer & wine package***

Price per person is \$20 up to 4 hours  
*(\$4 per person for additional hour)*

House Wines | Chardonnay & Cabernet

Domestic Beer | your choice of one from Beer Selection

*2<sup>nd</sup> beer selected additional \$3 per person*

Soda

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

### **Beer Selections**

#### *DOMESTIC*

Coors Light  
Miller Lite  
Michelob Ultra  
Budweiser  
Bud Light

#### *IMPORT/CRAFT*

Corona Extra  
Corona Light  
Heineken  
Stella Artois  
Blue Moon Belgian White  
Sam Adams Boston Lager

### **Enhancements**

#### **DOMESTIC KEG BEER | \$350**

*Choice of: Budweiser, Bud Light, Miller Lite, or Coors Light*

#### **IMPORTED/CRAFT KEG BEER | \$450**

*Choice of: Sam Adams, Heineken,  
Stella Artois, or Blue Moon*

#### **CHAMPAGNE TOAST | \$4 per person**

*Wycliff Champagne*



### Wine Selections by the bottle

#### **WHITE**

Wycliff, Champagne	\$18
La Marca Prosecco	\$40
Luccio Moscato D'Asti	\$30
J.J Muller, Riesling	\$24
Astoria 'Alisia', Pinot Grigio	\$26
House Proverb, Pinot Grigio	\$18
Kim Crawford, Sauvignon Blanc	\$45
Justin Sauvignon Blanc	\$30
William Hill, Chardonnay	\$25
Kendall Jackson, Chardonnay	\$31
The Snitch Chardonnay	\$40

#### **RED**

Rabble, Red Blend	\$48
Meomi, Pinot Noir	\$40
House Proverb, Pinot Noir	\$18
14 Hands, Cabernet	\$29
House Proverb, Cabernet	\$18
Silver Oak, Cabernet	\$130
Louis M. Martini, Cabernet	\$40
House Proverb, Merlot	\$18
Sterling, Merlot	\$27
Duckhorn, Merlot	\$68

*If your favorite is not listed, please ask your Event Manager to check for availability.*

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