



To have. To hold. Made simple.

Congratulations on Your Engagement!

Let the staff at Oasis Conference Center assist you in planning your big day. We have specifically designed the following wedding packages for your convenience.

With our three flexible ballrooms that can easily accommodate any size group, and our stunning Outdoor Patio with a breathtaking golf course view, Oasis Conference Center has everything you need to make your event unforgettable!

All of our wedding packages include the following customizable amenities:

White, Ivory or Black Chair Covers with Sash Color of Your Choice

Napkin Color of Your Choice

Fresh Floral Centerpieces Professionally Designed by H.J. Benken Florist
(Choose Your Personal Style & Colors)

Complimentary Private Dressing Room for the Bridal Party
(Available with Booked Ceremony)

Four Hours of Open Bar Serving House Brands of Liquor

Champagne Toast for All Guests

Displayed Cold Hors d'Oeuvres

Custom Designed Wedding Cake from DessertWorks Cakery
(Choose Your Personal Style & Flavors)

Oasis Staff Will Expertly Cut & Serve Your Wedding Cake

Complimentary Parking

Personal Wedding Consultant to Assist with the Planning of Your Special Day

Customized Wedding Packages Available Upon Request

Oasis Shimmering Wedding Package \$39.99 per person

Four Hour Open Bar

House Brand Mixed Drinks, Domestic Beer on Tap, House Wines,
Assorted Soft Drinks & Juices, Coffee, Decaffeinated Coffee & Iced Tea

Cold Hors d'Oeuvres Selections (Choose Two)

Sliced Fresh Seasonal Fruit Display
Fresh Vegetable Crudité with Vegetable Dip
Imported & Domestic Cheese Display with Assorted Gourmet Crackers

Hot Hors d'Oeuvres Selections (Choose Four)

Vegetable Spring Rolls	Assorted Crostini
Meatballs in Honey Barbeque Sauce	Coconut Fried Shrimp
Broccoli Cheddar Bites	Sausage Stuffed Mushrooms
Assorted Miniature Quiche	Crab Stuffed Mushrooms
Mini Chicken Cordon Bleu	Maryland Style Crab Cakes with Cajun Remoulade

Oasis will prepare a total of six hot hors d'oeuvres per person.

Carving Station (Choose One)

Honey Glazed Ham
Oven Roasted Turkey Breast
Top Round of Beef

All Carving Stations are served with Silver Dollar Rolls and Appropriate Condiments.

**All prices are subject to 20% service charge and 6.75% sales tax.
All events are subject to a \$350.00 room set-up fee and a \$15/hour/bartender fee.
No discounts are available for this package.**

Oasis Stunning Wedding Package \$49.99 per person

Four Hour Open Bar

House Brand Mixed Drinks, Domestic Beer on Tap, House Wines,
Oasis Signature Drink, Assorted Soft Drinks & Juices

Cold Hors d'Oeuvres Selections (Choose Two)

Sliced Fresh Seasonal Fruit Display Fresh Vegetable Crudit  with Vegetable Dip
Imported & Domestic Cheese Display with Assorted Gourmet Crackers

Buffet Style Salad Selections (Choose One)

Oasis House Salad - mixed greens, bell peppers, alfalfa sprouts, cucumbers & cherry tomatoes
Caesar Salad - crisp romaine, croutons and parmesan cheese tossed in Caesar dressing
Spinach Salad - spinach, diced bacon, mushrooms and red onions topped with a warm bacon dressing
Pacific Rim - bean sprouts, snap peas, carrots, water chestnuts, almonds, cabbage, red & green leaf lettuce

Buffet Style Entr e Selections (Choose One Chicken and One Pasta)

Sauce Substitutions Available for All Entr es

Red Pepper Mornay Chicken - saut ed chicken breast topped with a creamy Swiss cheese sauce,
infused with a roasted red pepper puree
Hunter Chicken - saut ed chicken breast topped with a demiglace, mushrooms, garlic, onion & diced tomato
Chicken Pomodora - saut ed chicken breast finished with a light tomato sauce, garlic, basil, onions & butter
Tomato Basil Pasta - penne pasta with Roma tomatoes, basil, roasted garlic salsa, olive oil, balsamic and feta
Pasta Primavera - penne pasta with roasted mixed vegetables in a cream sauce
Sun-Dried Tomato Pasta - penne pasta with a sun-dried tomato, white cheddar
& roasted garlic pesto cream sauce

Carving Station

Chef Attended Carving Station with Top Round of Beef
Served with Silver Dollar Rolls and Appropriate Condiments

Buffet Style Accompaniment Selections (Choose Two)

Oven Roasted Rosemary Potatoes	Rice Pilaf	Southern Style Green Beans
Tuscan Mashed Potatoes	Wild Rice Blend	Glazed Baby Carrots
Twice Baked Potatoes	Green Beans Almandine	Summer Squash Medley
Mushroom Orzo		California Blend Vegetables

All Dinners Include Freshly Baked Rolls & Butter, Coffee, Iced Tea & Water.

All prices are subject to 20% service charge and 6.75% sales tax.

All events are subject to a \$350.00 room set-up fee and a \$15/hour/bartender fee.

A 15% discount is available with this package for Friday and Sunday wedding receptions.

Oasis Sparkling Wedding Package \$55.99 per person

Four Hour Open Bar

House Brand Mixed Drinks, Domestic Bottled Beer, House Wines,
Oasis Signature Drink, Assorted Soft Drinks & Juices

Cold Hors d'Oeuvres Selections (Choose Two)

Sliced Fresh Seasonal Fruit Display Fresh Vegetable Crudit  with Vegetable Dip
Imported & Domestic Cheese Display with Assorted Gourmet Crackers

Hot Hors d'Oeuvres Selections (Choose Two)

Vegetable Spring Rolls	Crab Stuffed Mushrooms	Coconut Fried Shrimp
Petite Beef Wellington	Sausage Stuffed Mushrooms	Hawaiian Chicken Brochette
Santa Fe Chicken Egg Rolls	Spanakopita	Maryland Style Crab Cakes with Cajun Remoulade
Assorted Miniature Quiche		

Buffet Style Salad Selections (Choose Two)

Oasis House Salad - mixed greens, bell peppers, alfalfa sprouts, cucumbers & cherry tomatoes
Caesar Salad - crisp romaine, croutons and parmesan cheese tossed in Caesar dressing
Spinach Salad - spinach, diced bacon, mushrooms and red onions topped with a warm bacon dressing
Pacific Rim - bean sprouts, snap peas, carrots, water chestnuts, almonds, cabbage, red & green leaf lettuce

Buffet Style Entr e Selections (Choose Two)

Sauce Substitutions Available for All Entr es

Beef au Poivre - sliced seasoned strip loin pan seared, roasted and finished with a brandy Dijon cream sauce
Roasted Strip Loin - sliced seasoned strip loin pan seared, roasted and finished with a bordelaise sauce
Chicken Supreme - saut ed chicken breast topped with a sherry cream sauce
Hunter Chicken - saut ed chicken breast topped with a demiglace, mushrooms, garlic, onion & diced tomato
Chicken Pomodoro - saut ed chicken breast finished with a light tomato sauce, garlic, basil, onions & butter
Picante Pork - sliced pork tenderloin adorned with a spicy dry rub, finished with a chunky picante salsa
Pork Scaloppini ala Marsala - thinly sliced, seasoned and breaded pork loin, saut ed to a golden brown and finished with a Marsala sauce
Pineapple Tilapia - broiled tilapia topped with a roasted pineapple salsa

Buffet Style Accompaniment Selections (Choose Three)

Oven Roasted Rosemary Potatoes	Rice Pilaf	Southern Style Green Beans
Tuscan Mashed Potatoes	Wild Rice Blend	Glazed Baby Carrots
Twice Baked Potatoes	Green Beans Almandine	Summer Squash Medley
Mushroom Orzo		California Blend Vegetables

All Dinners Include Freshly Baked Rolls & Butter, Coffee, Iced Tea & Water.

All prices are subject to 20% service charge and 6.75% sales tax.

All events are subject to a \$350.00 room set-up fee and a \$15/hour/bartender fee.

A 15% discount is available with this package for Friday and Sunday wedding receptions.

Oasis Spectacular Wedding Package \$59.99 per person

Four Hour Open Bar & Wine Service with Dinner

House Brand Mixed Drinks, Domestic Bottled Beer, House Wines, Wine Service with Dinner, Oasis Signature Drink, Assorted Soft Drinks & Juices

Cold Hors d'Oeuvres Selections (Choose Two)

Sliced Fresh Seasonal Fruit Display Fresh Vegetable Crudit  with Vegetable Dip
Imported & Domestic Cheese Display with Assorted Gourmet Crackers

Hot Hors d'Oeuvres Selections (Choose Two)

Vegetable Spring Rolls	Crab Stuffed Mushrooms	Coconut Fried Shrimp
Petite Beef Wellington	Sausage Stuffed Mushrooms	Hawaiian Chicken Brochette
Santa Fe Chicken Egg Rolls	Spanakopita	Maryland Style Crab Cakes with Cajun Remoulade
Assorted Miniature Quiche		

Served Dinner Salad Selections (Choose One)

Oasis House Salad - mixed greens, bell peppers, alfalfa sprouts, cucumbers & cherry tomatoes
Caesar Salad - crisp romaine, croutons and parmesan cheese tossed in Caesar dressing
Spinach Salad - spinach, diced bacon, mushrooms and red onions topped with a warm bacon dressing
Pacific Rim - bean sprouts, snap peas, carrots, water chestnuts, almonds, cabbage, red & green leaf lettuce

Served Dinner Entr e Selections (Choose up to Three)

Sauce Substitutions Available for All Entr es

Filet Mignon - tender cut of beef, grilled to perfection and finished with a bordelaise sauce
Tournedos of Beef - twin medallions of beef, wrapped in applewood smoked bacon, drizzled with red wine sauce
Red Pepper Mornay Chicken - saut ed chicken breast topped with a creamy Swiss cheese sauce, infused with a roasted red pepper puree
Chicken Provencal - saut ed chicken breast topped with chunky tomato sauce, garlic, basil, onion & olives
Spinach Artichoke Chicken - saut ed chicken breast topped with a light butter sauce with wilted spinach, artichokes, garlic and shallots
Medallions of Pork - thin cuts of tender pork loin topped with natural au jus with a hint of garlic
Caribbean Chop - succulent pork chop marinated with Caribbean seasonings, grilled to perfection
Horseradish Crusted Salmon - coated with sea salt, cracked pepper & horseradish crostini, baked to perfection
Sea Bass Tapenade - sea bass steak with red pepper & olive breading, baked and drizzled with red pepper aioli

Served Dinner Accompaniment Selections (Choose Two)

Oven Roasted Rosemary Potatoes	Mushroom Orzo	Southern Style Green Beans
Tuscan Mashed Potatoes	Rice Pilaf	Glazed Baby Carrots
Twice Baked Potatoes	Wild Rice Blend	Summer Squash Medley
Asiago & Garlic Duchess Potatoes	Green Beans Almandine	California Blend Vegetables

All Dinners Include Freshly Baked Rolls & Butter, Coffee, Iced Tea & Water.

All prices are subject to 20% service charge and 6.75% sales tax.

All events are subject to a \$350.00 room set-up fee and a \$15/hour/bartender fee.

A 15% discount is available with this package for Friday and Sunday wedding receptions.

Oasis Conference Center Optional Enhancements

Bar

Upgrade to Domestic Bottled Beer (Choice of Two) for \$3.00 Per Person
Upgrade to Domestic and Imported Bottled Beer (Choose One of Each) for \$4.00 Per Person

Upgrade to a Premium Open Bar for \$3.00 Per Person
*J&B Scotch, Canadian Club Whiskey, Jim Beam Bourbon, Smirnoff Vodka,
Beefeater Gin, Bacardi Rum, Montezuma Tequila*

Upgrade to a Top Shelf Open Bar for \$4.00 Per Person
*Dewars Scotch, Crown Royal Whiskey, Jack Daniels Bourbon, Absolut Vodka,
Tanqueray Gin, Captain Morgan Rum, Cuervo Tequila*

Food

Add a Chef Attended Carving Station (Carver Fee \$35.00)
Honey Baked Ham \$3.00 Per Person
Oven Roasted Turkey \$3.00 Per Person
Roasted Pork Loin \$3.00 Per Person
Top Round of Beef \$4.00 Per Person

Add a Chef Attended Pasta Station \$6.99 Per Person
*Grilled Chicken, Shrimp, Penne & Orchetti Pasta, Marinara & Alfredo Sauces, Mushrooms, Mixed
Bell Peppers, Sun-Dried Tomatoes, Black Olives, Baby Spinach, Parmesan Cheese and Garlic Breadsticks*

Add a Seafood Raw Bar - Market Price
Shrimp Cocktail, Crab Legs, Oysters, Clams, Smoked Scallops and Smoked Mussels

Upgrade Your Spectacular Package to a Duet Meal for \$3.00 Per Person
Choose Any Two Entrees From the Spectacular Entrée Selections

NEW!

Late Night Cincinnati Style Chili Bar \$5.95 Per Person
*Cincinnati Style Chili, Spaghetti Noodles, Hot Dogs and Buns, Cheddar Cheese, Diced Onions,
Oyster Crackers, Hot Sauce, Mustard*

Late Night Pretzel Bar \$4.95 Per Person
Soft Pretzels, Nacho Cheese, Garlic Butter, Spicy Mustard, Cinnamon Sugar Butter

Elegant Chocolate Fountain \$300.00
Includes Fountain Rental & Chocolate for One Hour
Dipping Items are Priced Per Person
Three for \$2.99, Four for \$4.99, Five for \$6.99

Gourmet Cupcakes \$2.25 each
Frangelica Berry, Brownie Bite, Taste of Heaven, Godiva Reese, Mint Chocolate Chip and Turtle Cupcakes

Miscellaneous

Ice Sculptures Starting at \$300.00

Floor Length Linens Starting at \$15.00

All prices are subject to 20% service charge and 6.75% sales tax.

Oasis Conference Center Ceremony Packages

Elegant Outdoor Wedding Ceremony Package \$ 2,000.00

Outdoor Patio with a Breathtaking Golf Course View
Beautiful White Lattice Arbor or Half Circle Colonnade Perfect for Decorating with Fresh Flowers
White Garden Style Chairs Accommodating up to 250 Guests
(Additional Chairs \$3.50 Each)
Guestbook Stand
Two Hours for Photos Scheduled Prior to Your Ceremony
One Hour of Rehearsal Time Scheduled the Day Prior to Your Ceremony
Complete Set-Up and Tear-Down of Your Ceremony

This package is available for \$1,500.00 for Friday and Sunday wedding ceremonies (with reception).

Elegant Indoor Wedding Ceremony Package \$1,500.00

100 Guests or Less

Intimate Indoor Ballroom with Outdoor Photo Opportunities
Beautiful White Lattice Arbor or Half Circle Colonnade Perfect for Decorating with Fresh Flowers
Padded Chairs with Chair Covers and Sashes for up to 100 Guests
Floor to Ceiling Pipe and Drape (5 Sections)
Two Point Ceiling Drape
Ten Uplights (Choice of Color)
Guestbook Stand
Two Hours for Photos Scheduled Prior to Your Ceremony
One Hour of Rehearsal Time Scheduled the Day Prior to Your Ceremony
Complete Set-Up and Tear-Down of Your Ceremony

Elegant Indoor Wedding Ceremony Package \$ 2,500.00

More Than 100 Guests

Large Indoor Ballroom with Outdoor Photo Opportunities
Beautiful White Lattice Arbor or Half Circle Colonnade Perfect for Decorating with Fresh Flowers
Padded Chairs with Chair Covers and Sashes for up to 200 Guests
(Additional Chairs \$3.00 Each)
Floor to Ceiling Pipe and Drape (8 Sections)
Two Point Ceiling Drape
18 Uplights (Choice of Color)
Guestbook Stand
Two Hours for Photos Scheduled Prior to Your Ceremony
One Hour of Rehearsal Time Scheduled the Day Prior to Your Ceremony
Complete Set-Up and Tear-Down of Your Ceremony

All prices are subject to 20% service charge and 6.75% sales tax.

Oasis Conference Center Bridal Suite Packages

Refreshments for the Bridal & Groom Suites

All food and beverage consumed on property must be purchased from Oasis Conference Center.

Packages

Bridal Suite Package

Bottled water, mimosas, cheese and cracker display, vegetables crudité's with dip, chocolate covered strawberries.

\$12.95 per person

Bucket of Beers

Bucket of six assorted bottled beers

\$14.00 Domestic, \$18.00 Domestic & Import Mix, \$20.00 Imports

Liquor Package

Choice of 18 airplane bottles of liquor and assorted mixers

\$65.00

Groomsmen Suite Package

Bottled beer, water station, antipasto display, peanuts, Saratoga chips and barbeque sauce.

\$12.95 per person

Bucket of Wines

Bucket of six assorted Barefoot Split Wines (Pinot Grigio, Chardonnay & Pinot Noir)

\$24.00

Ultimate Package

18 airplane bottles of liquor, assorted mixers, 18 bottles of assorted domestic and imported beers

\$120.00

Airplane Bottle Selections

Smirnoff Vodka, Jim Beam Bourbon, Jack Daniels Whiskey, Captain Morgan Rum, Tanqueray Gin, Jose Cuervo Tequila, Bacardi Rum

Ala Carte

Bottled Water	\$1.95 each	Champagne	\$23.00 per bottle
Soft Drinks	\$1.50 each	Vegetables & Dip	\$2.25 per person
Bottled Juices	\$2.25 each	Cheese & Crackers	\$2.50 per person
Red Bull	\$4.00 each	Antipasto Display	\$2.95 per person
Bottled Beer	\$4.25 each	Fresh Sliced Fruit	\$2.95 per person
Mimosas	\$4.00 each	Mini Muffins	\$12.00 per dozen
Chocolate Covered Strawberries	\$2.50 each	Chex Mix	\$1.95 per person
Jumbo Cookies	\$2.00 each	Mixed Nuts	\$3.25 per person
Finger Sandwiches	\$2.25 each	Peanuts	\$1.50 per person
Mini Cupcakes	\$15/dozen	Saratoga Chips & BBQ Sauce	\$1.95 per person

All prices are subject to 20% service charge and 6.75% sales tax.

Oasis Sauce Substitutions for Main Entrées

Chicken

- Arrabiata - Spicy tomato sauce with pancetta and red peppers
- Béchamel - Cream sauce with cloves, onions and Monterey Jack cheese
- Herb Butter - Light butter sauce with fresh herbs and spices
- Hunter - Demiglace with mushrooms, garlic, onion and diced tomatoes
- Jamaican Relish - Diced watermelon, red onion, tri-color bell peppers and Jamaican jerk seasoning
- Marsala - Demiglace with sautéed mushrooms and a Marsala wine reduction
- Pesto Cream - Cream sauce with minced garlic, basil and pine nuts with a sprinkle of parmesan cheese
- Picatta - Light butter sauce with lemon, garlic, capers and diced bell pepper
- Pomodora - Light tomato sauce with garlic, basil, onions and butter
- Red Pepper Mornay - Creamy Swiss cheese sauce infused with roasted red pepper puree
- Sherry Cream - Caramelized shallots deglazed with sherry and cream
- Spinach Artichoke - Light butter sauce with wilted spinach, artichokes, garlic and shallots
- Sun-dried Tomato - Cream sauce with sun-dried tomatoes, white cheddar and roasted garlic pesto
- Tomato Basil - Roma tomatoes, basil, roasted garlic salsa, olive oil, balsamic glaze and feta
- Tomato Provencal - Chunky tomato sauce with garlic, basil, onion and Kalamata olives
- Wild Mushroom Cream - Cream sauce with sautéed mushrooms in a sherry reduction

Fish

- Vera Cruz - Light and spicy tomato sauce with olives and capers
- Dill Cream - Cream sauce with lemon, garlic and dill
- Herb Butter - Light butter sauce with fresh herbs and spices
- Lobster Cream - Lobster broth finished with tomato sauce and cream
- Spinach Artichoke - Light butter sauce with wilted spinach, artichokes, garlic and shallots
- Roasted Pineapple - Roasted and diced pineapple, tomato, tri-color bell peppers, onions and fresh garlic

Beef

- Bordelaise - Demiglace with a red wine and black peppercorn reduction
- Herb Butter - Light butter sauce with fresh herbs and spices
- Hunter - Demiglace with mushrooms, garlic, onion and diced tomatoes
- Marsala - Demiglace with sautéed mushrooms and a Marsala wine reduction
- Mushroom Horseradish - Demiglace with a hint of horseradish and mushrooms in a red wine reduction
- Shallot Merlot - Demiglace with sautéed shallots in a Merlot reduction
- Wild Mushroom Cream - Cream sauce with sautéed mushrooms in a sherry reduction

Pork

- Hazelnut Cream - Hazelnut liquor reduction with sautéed garlic, shallots, cream and butter
- Hunter - Demiglace with mushrooms, garlic, onion and diced tomatoes
- Marsala - Demiglace with sautéed mushrooms and a Marsala wine reduction
- Wild Mushroom Cream - Cream sauce with sautéed mushrooms in a sherry reduction

Pasta

- Arrabiata - Spicy tomato sauce with pancetta and red peppers
- Pesto Cream - Cream sauce with minced garlic, basil and pine nuts with a sprinkle of parmesan cheese
- Pomodora - Light tomato sauce with garlic, basil, onions and butter
- Spinach Artichoke - Light butter sauce with wilted spinach, artichokes, garlic and shallots
- Sun-Dried Tomato - Cream sauce with sun-dried tomatoes, white cheddar and roasted garlic pesto
- Tomato Basil - Roma tomatoes, basil, roasted garlic salsa, olive oil, balsamic glaze and feta
- Tomato Provencal - Chunky tomato sauce with garlic, basil, onion and Kalamata olives