

Wedding Packages

All Rehearsal Dinner and Reception Packages include 4 hr use of our Gallery Room, 72" round tables, sweethearts' table, white or black table linen, linen napkins, dinner ware, glassware, centerpiece. Complete Set-up & Clean-up. Unlimited Coffee, Tea, and Soda. All packages include use of our AV system including microphone, projector, and screen. All prices already include tax & gratuity.

	Silver	Gold	Platinum	Chef-Inspired
Menu Options	Italian Buffet #1, or Italian Buffet #2, or BBQ Buffet, or Mexican Buffet, or German Buffet, or Cold Deli Buffet	Formal Buffet – Tier 1 or Plated – Tier 1	Formal Buffet – Tier 2 or Plated – Tier 2	7 Course Chef-Inspired Meal hosted by our Executive Chef. Includes wine pairings.
Up to 25 guests	\$725	\$1,000	\$1,125	\$2,500
Up to 40 guests	\$1,160	\$1,600	\$1,800	\$4,000
Up to 60 guests	\$1,700	\$2,400	\$2,700	\$6,000
Up to 80 guests	\$2,300	\$3,200	\$3,600	\$8,000
Up to 100 guests	\$2,900	\$4,000	\$4,500	\$10,000
Up to 120 guests	\$3,480	\$4,800	\$5,400	\$12,000
Reserve Restaurant – up to 250 guests	\$7,200	\$9,400	\$10,000	N/A

Alcohol Package	Description	Price
2 Drink Package	Each adult gets 2 drinks of his/her choice. Beer, Wine or Call-Level Alcoholic Beverage (e.g. Jack Daniels, Titos, Captain Morgan, Tanqueray, Jose Cuervo, etc).	\$16/adult
2 Drink Premium Package	Each adult gets 2 drinks of his/her choice. Beer, Wine, or Premium-Level Alcoholic Beverage (e.g. Bulleit Bourbon, Grey Goose, Bacardi, Bombay Saphire, Patron, etc).	\$20/adult
Open Bar – Beer & Wine only	We run a tab for your party for all beer and wine purchases and you pay at the end.	Run tab
Open Bar	We run a tab for your party for all alcohol purchases and you pay at the end.	Run tab
Limited Open Bar	You pre-set a limit (e.g. \$500) to be used toward alcoholic beverages. After limit is met, drinks are on the individual ordering the alcoholic beverage.	You set limit.
Champagne Toast	Champagne Toast before the Main Course is served.	\$5/adult
Wine by the Bottle	Pre-purchase wine by the bottle.	10% off advertised bottle price.

The Oak Room 61 E. University Dr, Mesa AZ 85201 www.mesaoakroom.com 480.844.7437

Italian Buffet #1	Italian Buffet #2	Mexican Buffet	BBQ Buffet	German Buffet	Cold Deli Buffet
Mixed Green	Antipasto over	Taco Bar	Mixed Garden	Grilled	Deli Ham, Turkey,
Salad w/ Italian	Green Salad		Green Salad with	Bratwurst	& Roast Beef
Dressing		Chicken	Ranch Dressing		
	Tri-Colored	enchiladas with		Pork Snitzel	Rolls
Baked Ziti	Cheese Tortellini	cheese and red	Carolina Style		
		or green sauce	BBQ Pork	Rolls	Cheddar and
Pasta Alfredo	Penne Pasta with				Swiss Cheeses
	Tomato & Basil	Black beans	BBQ Chicken	Sauer Kraut	
Parmesan					Coleslaw
Chicken	Italian Sausage &	Mexican rice	Rolls	Brewer's IPA	
	Meatballs			Potato Salad	Brewer's IPA
Breadsticks			Mac & Cheese		Potato Salad
	Breadsticks				
			Baked Beans		

Formal Buffet – Tier 1	Formal Buffet – Tier 2		
Choose one Salad:	Choose one Salad:		
Classic Caesar Salad	Any Tier 1 Salad		
 Garden Greens Salad 	Strawberry Spinach Salad		
	Roasted Beet Salad		
Choose two Entrees:	Red Quinoa & Avocado Salad		
Chicken Marsala			
Parmesan Chicken	Choose two Entrees:		
Chicken Piccata	Any Tier 1 Entree		
Chicken Mediterranean	Prime Rib		
London Broil	Lobster Ravioli		
Beef Brisket	Chicken Caprese		
Roasted Pork Loin in Apricot Glaze	Stuffed Imperial Flounder		
Baked White Fish with Lemon Butter Capers	Beef Forestiere		
	Tilapia Oscar		
Choose one Starch:	Lobster Ravioli		
Duchess Potatoes			
Roasted Garlic Mashed Potatoes	Choose one Starch:		
Seasoned Red Bliss Potatoes	Any Tier 1 Starch Shire by whether a Dire Dile f		
Sour Cream & Chive Whipped Potatoes	Shitake Mushroom Rice Pilaf		
Wild Rice Pilaf	 Twice Baked Potatoes Chef's Risotto 		
Choose one Vegetable:	Chef's Risotto		
Green Beans with Bacon & Red Onions	Choose one Vegetable:		
 Orange Tarragon Glazed Baby Carrots 	Any Tier 1 Vegetable		
Seasonal Vegetable Medley	Roasted Asparagus		
Broccoli with Sharp Cheddar Cheese Sauce	Steamed Brocolini		
Choose one Dessert:	Choose one Dessert		
• Tiramisu	Brewer's S'mores		
Sheet Cake	Key Lime Pie		
Ice Cream	Cheese Blintzes		
Baked Cookies	Strawberry Cheesecake		

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Plated – Tier 1	Plated – Tier 2		
 Choose one Salad: Classic Caesar Salad Garden Greens Salad Garden Greens Salad Choose up to three Entrees: Chicken Marsala with Risotto & Chef's Vegetable Parmesan Chicken over Penne Pasta Chicken Piccata over Angel Hair Pasta Chicken Mediterranean over Risotto & Chef's Vegetable London Broil with Peppercorn Sauce, Roasted Potatoes, and seasonal green vegetable Roast Pork Loin with Apricot Glaze, Risotto, and seasonal green vegetable Fresh White Filet of Fish with Lemon Butter Caper Sauce over Rice with seasonal green vegetable Tilapia Oscar with Rice Pilaf and Chef's Vegetable Beef Forestiere with Mashed Potatoes and Chef's Vegetable Lobster Roll with Hand Cut Fries 	 Choose one Salad: Any Tier 1 Salad Strawberry Spinach Salad Roasted Beet Salad Red Quinoa & Avocado Salad Choose up to three Entrees: Any Tier 1 Entree Stuffed Flounder Imperial over Risotto & Chef's Vegetable Prime Rib au Jus served with Mashed Potato and Chef's Vegetable Lobster Ravioli with Asparagus tips and Tarragon Carrots Crab Stuffed Shrimp with creamy green beans Filet Mignon with Mashed and Chef's Vegetable Poached Salmon w/ Honey Dill Sauce paired with Chef's Vegetable Roasted Quail with Rice Pilaf and Chef's Vegetable Calabrian Rabbit over Mashed Potatoes Pan fried Walleye Pike, Rice Pilaf and Chef's 		
 Choose one Dessert: Tiramisu Sheet Cake Ice Cream Baked Cookies 	Vegetable Choose one Dessert: • Brewer's S'mores • Key Lime Pie • Cheese Blintzes • Strawberry Cheesecake		
(counts for each entree choice needed at least 7 days prior to event)	(counts for each entree choice needed at least 7 days prior to event)		