

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 hosted & cash bars, one bartender will be required per one hundred guests.

Bartender fees are \$75 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 prior to noon at least 72 hours in advance. 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

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

Wawasee Sunrise Breakfast I \$13

Orange Juice
Fresh Whole Fruit
Assortment of Muffins & Scones
Bagels with Assorted Cream Cheese
Assorted Individual Yogurt
Hot/Cold Cereal with Milk
Butter & Jams
Coffee



Enhancements to above Breakfast

\$5 Per Person/Choice of One:

Sausage Biscuits
Ham, Egg & Cheese Croissant Sandwich
Breakfast Burritos with Eggs, Cheese & Potatoes served with Fresh Salsa
Biscuits & Gravy

Station Enhancements to above Breakfast

\$8 Per Person + Attendant Fee

CHEF PREPARED OMELETS

Selections:

Andouille, Cured Ham, Bacon, Spinach,
Onions, Bell Peppers, Mushrooms,
Tomato, Cheddar Cheese

\$8 Per Person + Attendant Fee

HOT OFF THE GRIDDLE

Choice of One:

Belgium Waffles
or Old Fashioned Buttermilk Pancakes

Toppings:

Blueberries, Strawberries, Chocolate Chips,
Pecans, Maple Syrup and Fresh Whipped Cream

*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*

Wooden Boat Breakfast Buffet I \$18

Orange Juice

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

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 \$20

Orange Juice

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:

Cinnamon Swirl French Toast

Old Fashioned Buttermilk Pancakes

Served with Maple Syrup & Whipped Butter

Choice of One:

Bacon, Sausage Patties, Sliced Ham

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

Raspberry Chicken Spinach Salad I \$16

Spinach, Grilled Chicken, Dried Cranberries, Mandarin Orange Segments, Toasted Pecans with Raspberry Vinaigrette Dressing
Rolls and Butter
Assorted Cookies

Add \$3 Per Person for Soup of the Day

Oakwood Hot Sandwich Buffet I \$22

Soup of the Day
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

Grilled Chicken or Salmon Caesar Salad I \$16

Romaine Lettuce with Shaved Parmesan Cheese, Croutons & Classic Caesar Dressing

Your Choice of one:
Grilled or Blackened Chicken
Grilled or Blackened Salmon

Rolls and Butter
Assorted Cookies

Add \$3 Per Person for Soup of the Day

*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

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

with Green Peppers & Onions

Cheese, Sour Cream, Diced Tomatoes,

Shredded Lettuce, Guacamole

Flour Tortillas

Spanish Rice

Black Bean and Corn Medley

Chips and Salsa

Spiced Apple Enchiladas

stuffed with sweet cream and apple caramel 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

\$2.50 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&M's
Soft Drinks and Bottled Water

Healthy I \$9

Whole Fresh Fruit
Assorted Cut Veggies with Ranch Dip
Hummus with Pita
Soft Drinks and Bottled Water

South of the Border I \$9

Tortilla Chips and Salsa
Mini Cheese Quesadillas with Sour Cream
House Made Churros
Soft Drinks and Bottled Water

The Chocoholic I \$9

Chocolate Chunk Cookies
Fudge Brownies
M&M's
Chocolate Dipped Pretzels
Soft Drinks and Bottled Water

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
Soft Drinks and Bottled Water

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
Bacon Wrapped Scallops with Seasonal Salsa
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 \$135

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 \$110

Large (40 people) I \$135

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 Fettuccini 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*

dinner buffet – Ogden Island

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***

dinner buffet – The Spinks

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***

dinner buffet – Wawasee Sunset

Price per person is \$35

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

Entrée (Choice of two proteins and method of preparation)

Halibut

Pan seared with Carrot-Radish Slaw, Passion Fruit Vinaigrette

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 | \$3.50

(Choice of Orange, Apple, Cranberry)

Milk | \$2.50

Soda Cans | \$2.50

Bottled Water | \$2.50

Powerade | \$2.50

Energy Drinks | \$5.00

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

cash bar services

Price per Bartender is \$75 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 \$75 per 4 hours
Each additional hour is \$25 per hour
1 bartender per 100 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
(2nd 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 \$75 per 4 hours

Each additional hour is \$25 per hour

1 bartender per 100 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

Johnnie Walker Red Scotch

House Wines | Chardonnay, Cabernet & Moscato

Domestic Beer | your choice of one from Beer Selection

(2nd beer selected additional \$3 per person)

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

(2nd 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 \$75 per 4 hours
Each additional hour is \$25 per hour
1 bartender per 100 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

2nd 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
Buckler Non-Alcoholic

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	\$22
Luccio Moscato D'Asti	\$31
J.J Muller, Riesling	\$24
Astoria 'Alisia', Pinot Grigio	\$25
Kim Crawford, Sauvignon Blanc	\$36
William Hill, Chardonnay	\$25
Kendall Jackson, Chardonnay	\$31

RED

Locations OR, Pinot Noir	\$40
Meomi, Pino Noir	\$40
Layer Cake, Malbec	\$31
14 Hands, Cabernet	\$29
Francis Ford Coppola Directors Cut, Cabernet	\$36
Silver Oak, Cabernet	\$130
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