



Oasis
CONVENTION CENTRE

REDEFINING QUALITY & PERFECTION

European Packages

Make your next occasion as personalized & remarkable as you are. Creating just the right setting, developing the most delectable culinary experience and delivering first class service is paramount in the success of any event. At Oasis our passion for food, with devoted service team we'll ensure that any occasion will be a memorable one.

Our Social Events Include:

Wedding • Bridal & Baby Showers, Stags • Anniversary & Birthday Celebrations
Religious Celebrations • Graduations & Academic Events
Holiday Celebrations

Call us to book an appointment today!

www.oasisconvention.com



WEDDING PACKAGE – ITALIAN

Our culinary Chef's high standards and exceptional abilities mean that every morsel of food selected from our comprehensive menu is as exceptional and memorable as your event.

RECEPTION SERVICE

Oasis staff will pass around an assortment of Gourmet Hot & Cold D'oeuvres (*Chef's Selection*).
In addition to, our staff will circulate red and white wine and specialty Martini's to your guests' butler style.
With a bonus feature of a flowing Non-Alcoholic Tropical Fruit Punch Fountain

DINNER SERVICE

Starter: Antipasto (Individually Plated)

Bocconcini Cheese, Grilled Zucchini and Eggplant, Roasted Red Pepper, Melon,
Assorted Olives, and Prosciutto or Chorizo

***Antipasto Buffet with various station also available**
(Specialty Breadbasket & Butter)

Second Course: Pasta (Choice of One)

Penne Pasta with Blush Rose Sauce,
Fusili Pasta with Tomato Basil Sauce,
Ricotta Cheese and Spinach filled Tortellini Pasta with Creamy Alfredo Sauce,
Fettuccini/Linguini Pasta with La Vodka Sauce

Main Course: Meat (Choice of Two)

***Breaded Veal Cutlet with Tomato Basil Sauce**

***Grilled Veal Cutlet with Mushroom Sauce**

Breaded Pork Cutlet with Tomato Basil Sauce,
Pre-sliced Roast Beef or Roast Pork Loin with Jus,
Grilled Chicken Breast with Mushroom Sauce,

***New York Sirloin Steak with Mushroom Sauce**

Garnished with Roasted Potatoes & Mixed Vegetables
Tossed Garden Salad Bowl per Table (family style)

*extra fee will be added for selected items

Dessert: (Choice of One)

Classic Vanilla Ice Cream wrapped in a delicate Crepe,
Citrus Flavor Sherbet served in a Champagne Glass, Strawberry Shortcake Tartufo Ice Cream,
Classic Chocolate & Vanilla Tartufo Ice Cream, Traditional Italian Tiramisu,

Late Night Service:

Fresh Sliced Seasonal Fruit Platters, Assorted Mini Pastries and Cakes
Coffee & Tea Station

(Client to provide Wedding Cake, Oasis to cut and serve from the station)

DELUXE BAR SERVICES: (Bar upgrade available)

Whiskey/Rye, Rum, Scotch, Gin, Vodka, Martini, Campari, Sambuca, Peach Schnapps, Kahlua,
Bailey's, Amaretto, Southern Comfort, Brandy, Cognac, Grappa and Tia Maria

Beers: Domestic Beer and Imported Beer

Wine: Unlimited Red & White House Wine Service

Toast: Sparkling wine

Water: Bottled Natural Water per table

Soft Bar (included) Unlimited Soft Drinks, Juices and Espresso

(Menus are completely customizable and can be altered to suit your specific needs)

***Additional fee will be added for premium food selections**



WEDDING PACKAGE – PORTUGUESE

Our culinary Chef's high standards and exceptional abilities mean that every morsel of food selected from our comprehensive menu is as exceptional and memorable as your event.

RECEPTION SERVICE

Oasis staff will pass around an assortment of Gourmet Hot & Cold D'oeuvres (*Chef's Selection*).
In addition to, our staff will circulate red and white wine and specialty Martini's to your guests' butler style.
With a bonus feature of a flowing Non-Alcoholic Tropical Fruit Punch Fountain

DINNER SERVICE

First Course: Soup (Choice of One)

Classic Caldo Verde (*Potato & Collard Greens*),
Rich Shrimp Bisque, Peppery Watercress Soup, Traditional Chicken Soup, Creamy Butternut Squash Soup
(Specialty Breadbasket & Butter)

Second Course: Fish (Choice of One)

Fillet of Sole & Breaded Shrimps (*combo*),
***Seafood Crepes** (*medley of seafood wrapped in a delicate crepe*),
***Grilled/Fried Cod Loins** (*with Butter Garlic Sauce*),
***Grilled Halibut** (*with a Tomato Onion Sauce*),
***Butter Poached Salmon**,
Garnished with Buttered Infused Rice & Garden Green Salad Bowl per Table

Main Course: Meat (Choice of Two)

***Breaded Veal Cutlet with Tomato Basil Sauce**
***Grilled Veal Cutlet with Mushroom Sauce**
Breaded Pork Cutlet with Tomato Basil Sauce,
Pre-sliced Roast Beef or Roast Pork Loin with Jus,
Grilled Chicken Breast with Mushroom Sauce,
***New York Sirloin Steak with Mushroom Sauce**
Garnished with Roasted Potatoes & Mixed Vegetables

Dessert: (Choice of One)

Classic Vanilla Ice Cream wrapped in a delicate Crepe,
Citrus Flavor Sherbet served in a Champagne Glass, Strawberry Shortcake Tartufo Ice Cream,
Classic Chocolate & Vanilla Tartufo Ice Cream, Traditional Italian Tiramisu,
Decadent Chocolate Mousse with Whipped Cream, Peaches and Ice Cream with a Cherry on Top

Evening Seafood & Sweet Table Buffet

Hot/Cold Dungeness Crab, Hot/Cold Shrimp, Clams in a Tomato Onion Sauce,
Mussels in a White wine Onion Sauce, Shrimp Puffs, Codfish Puffs, Calamari Rings,
Chicken Wings, Assorted Cold Cut Platter with Rolls, Assorted Mini European Pastries and Cakes,
Fresh Sliced Seasonal Fruit Platters and Coffee & Tea Station
(Client to provide Wedding Cake, Oasis to cut and serve from the station)

DELUXE BAR SERVICES: (Bar upgrade available)

Whiskey/Rye, Rum, Scotch, Gin, Vodka, Martini, Sambuca, Peach Schnapps, Kahlua, Bailey's,
Amaretto, Southern Comfort, Brandy, Cognac, Tia Maria, Porto
Beers: Domestic Beer and Imported Beer
Wine: Unlimited Red & White House Wine Service
Toast: Sparkling wine
Water: Bottled Natural Water per table
Soft Bar (included) Unlimited Soft Drinks, Juices and Espresso

(Menus are completely customizable and can be altered to suit your specific needs)

***Additional fee will be added for premium food selections**



WEDDING PACKAGE – CLASSIC

Our culinary Chef's high standards and exceptional abilities mean that every morsel of food selected from our comprehensive menu is as exceptional and memorable as your event.

RECEPTION SERVICE

Oasis staff will pass around an assortment of Gourmet Hot & Cold D'oeuvres (*Chef's Selection*).
With a bonus feature of a flowing Non-Alcoholic Tropical Fruit Punch Fountain

DINNER SERVICE

Starter: Soup Course (Choice of One)

Cream of Mushroom, Butternut Squash Soup, Rich Shrimp Bisque, Cream of Broccoli,
Potato Leek Soup, Classic Chicken Noodle Soup
(Specialty Breadbasket & Butter)

Second Course: Salad (Choice of One)

Classic Caesar Salad with Parmesan Cheese, Croutons and Creamy Garlic Dressing
Garden Green Salad with Carrots, Tomatoes, Radicchio, Cucumber & Classic Balsamic Vinaigrette,
***Mixed Baby Green Salad** with Goat Cheese, slivered Almonds & Raspberry Vinaigrette,
Traditional Greek Salad with Tomatoes, Cucumbers, Onions, lettuce, Olives & Cheese

Main Course: Meat (Choice of Two)

***Breaded Veal Cutlet with Tomato Basil Sauce**

***Grilled Veal Cutlet with Mushroom Sauce**

Breaded Pork Cutlet with Tomato Basil Sauce,
Pre-sliced Roast Beef or Roast Pork Loin with Jus,
Grilled Chicken Breast with Mushroom Sauce,

***New York Sirloin Steak with Mushroom Sauce**
Garnished with Roasted Potatoes & Mixed Vegetables

Dessert: (Choice of One)

Classic Vanilla Ice Cream wrapped in a delicate Crepe,
Citrus Flavor Sherbet served in a Champagne Glass, Strawberry Shortcake Tartufo Ice Cream,
Classic Chocolate & Vanilla Tartufo Ice Cream, Traditional Italian Tiramisu,
Decadent Chocolate Mousse with Whipped Cream, Peaches and Ice Cream with a Cherry on Top

Late night Service:

Sliced Fruit Platters, Assorted Mini Pastries and Cakes
Coffee & Tea Station

(Client to provide Wedding Cake, Oasis to cut and serve from the station)

STANDARD BAR SERVICES: (Bar upgrade available)

Whisky/Rye, Rum, Gin, Scotch, Vodka, Brandy, Porto, Peach Schnapps, Amaretto, Sambuca

Beers: Domestic Beer

Wine: Unlimited Red & White Wine Service

Soft Bar (included) Unlimited Soft Drinks, Juices and Espresso

(Menus are completely customizable and can be altered to suit your specific needs)

***Additional fee will be added for premium food selections**



WEDDING PACKAGE - BUFFET MENU

Our culinary Chef's high standards and exceptional abilities mean that every morsel of food selected from our comprehensive menu is as exceptional and memorable as your event.

RECEPTION SERVICE

Oasis staff will pass around an assortment of Gourmet Hot & Cold D'oeuvres (*Chef's Selection*).
With a bonus feature of a flowing Non-Alcoholic Tropical Fruit Punch Fountain

Buffet Style Menu

Soup Served Table Side (Choice of One)

Cream of Mushroom, Peppery Watercress Soup,
Rich Shrimp Bisque, Rustic Butternut Squash Soup
Potato Leek Soup, Classic Chicken Noodle Soup
(Specialty Breadbasket & Butter)

On Buffet Station...

Pasta Dish (Choice of One)

Penne Pasta with Tomato Basil Sauce,
Tortellini with Alfredo Sauce, Fettuccini with Rose Sauce,
Fusili Pasta with La Vodka sauce

Main Entrée (Choice of Two)

Grilled Chicken Breast with Mushroom Sauce,
Roasted Whole Chicken Cut in 8th with reduce Jus,
***Grilled Veal Cutlet with Marsala Sauce,**
Breaded Pork Cutlet with Tomato Basil Sauce,
(pre-sliced) Roast Beef or Roast Pork with reduced Jus,
Breaded Sole Fish with Garlic Lemon Butter Sauce,
***Grilled Salmon with Butter Sauce,**

Side Dish (Choice of Four)

Roasted Parisian Potatoes, Garlic Mash Potatoes,
O'Brien Wedge Potatoes with Onions and Peppers,
Spring Mixed Vegetables, Glazed Baby Carrots,
Green & Yellow Bean Medley, Tomato Infused Rice, Buttered Rice with Peas,
Garden Green Salad with Balsamic Vinaigrette, Classic Caesar Salad

Late night Service:

Sliced Fruit Platters, Assorted Mini Pastries and Cakes
Coffee & Tea Station

(Client to provide Wedding Cake, Oasis to cut and serve from the station)

STANDARD BAR SERVICES: (Bar upgrade available)

Whisky/Rye, Rum, Gin, Scotch, Vodka, Brandy, Porto, Peach Schnapps, Amaretto, Sambuca

Beers: Domestic Beer

Wine: Unlimited Red & White Wine Service

Soft Bar (included) Unlimited Soft Drinks, Juices and Espresso

(Menus are completely customizable and can be altered to suit your specific needs)

***Additional fee will be added for premium food selections**



Bridal/Baby Shower Packages

All our packages can be tailored to your needs and requirements

Buffet Meal

(Basket of Dinner Rolls & Butter)

Option 1:

- Tossed Garden Salad with side Dressings
 - Penne Pasta with Tomato Basil Sauce
 - Fusili Pasta with Creamy Alfredo Sauce
 - Roast Chicken cut in 8th with reduced Jus
 - Oven Roasted Beef with Mushroom Sauce
 - Roasted Potatoes
 - Butter Infused Rice
 - Mixed Vegetables
 - Sliced Seasonal Fruit Platters
- *Client Can Supply their own Desserts

Option 2:

- Tossed Garden Salad
 - Penne Pasta with Tomato Basil Sauce
 - Breaded Sole Fish with Butter Garlic Sauce
 - Roast Chicken cut in 8th with reduced Jus
 - Roast Chicken cut in 8th with reduced Jus
 - Roasted Potatoes
 - Butter Infused Rice
 - Mixed Vegetables
 - Sliced Seasonal Fruit Platters
- *Client Can Supply their own Desserts

Sit Down Meal

(Basket of Dinner Rolls & Butter)

Starter: Soup: (Choice of One)

Creamy Butternut Squash, Traditional Caldo Verde (Potato & Collar Greens),
Classic Chicken Noodle, Peppery Watercress, Cream of Mushroom

Main Course: (Choice of Two)

Grilled or Baked Chicken Breast *with mushroom Sauce,*
Breaded Pork Cutlet *with Tomato Basil Sauce,*
Oven Roasted Beef *with Au Jus*

***Breaded Veal Cutlet** *with Tomato Basil Sauce*

Grilled Veal *with mushroom Sauce*

Garnished with Roasted Potatoes, Mixed Vegetables
And Garden Green Salad Bowl per Table

Dessert: (Choice of One)

Vanilla Ice Cream & Peaches topped with Whipped Cream,
Classic Chocolate Tartufo Ice Cream,
Strawberry Tartufo Ice Cream,
Tartufo & Crepe Ice Cream Combo
Cut & Serve Clients Cake with half a Tartufo

Beverages (Included in Both Buffet Packages)

Coffee & Tea Station
Unlimited Soft Drinks and Water

Weekday (Monday to Thursday including Sunday)

Price Per Person \$39.95 per Adult, \$28.00 per Child (3- 14) + HST + Gratuity

Weekend (Friday and Saturday)

Price Per Person \$45.00 per Adult, \$35.00 per Child (3- 14) + HST + Gratuity

***Additional fee will be added for premium food selections**



STAG PACKAGE

Price per Person starting at \$ 59.95 + HST + Gratuity

Buffet Meal

(Basket of Dinner Rolls & Butter)

Option 1:

- Tossed Garden Salad with side Dressings
- Penne Pasta with Tomato Basil Sauce
- Fusili Pasta with Creamy Alfredo Sauce
- Roast Chicken cut in 8th with reduced au Jus
- Choice of Protein;
Oven Roasted Beef with Mushroom Sauce (or) Breaded Pork Cutlet with Tomato Basil Sauce
- Roasted Potatoes
- Butter Infused Rice
- Mixed Vegetables
- Sliced Seasonal Fruit Platters

Option 2:

- Tossed Garden Salad
- Penne Pasta with Tomato Basil Sauce
- Breaded & Fried Sole Fish with Butter Garlic Sauce
- Roast Chicken cut in 8th with reduced Jus
- Choice of Protein;
Oven Roasted Beef with Mushroom Sauce (or) Breaded Pork Cutlet with Tomato Basil Sauce
- Roasted Potatoes
- Butter Infused Rice
- Mixed Vegetables
- Sliced Seasonal Fruit Platters

BASIC BAR RAIL SERVICES:

(5.5 Hours; 7:00pm to 12:30am)

Whiskey/Rye, Rum, Scotch, Gin, Vodka, Brandy

Beers: Domestic Beer

Wine: Red & White House Wine Service

Soft Bar (included) Unlimited Soft Drinks, Juices and Espresso



FOR ALL YOUR AUSPICIOUS OCCASIONS:

Make your next occasion as personalized & remarkable as you are.
Our team will provide you with attention to detail that will make for an unforgettable one.

Religious Celebration, Anniversaries, Birthdays and More

SITDOWN MEAL WITH A TWIST

Starter: Soup (Choice of One)

Creamy Butternut Squash, Traditional Caldo Verde (Potato & Collar Greens),
Classic Chicken Noodle, Peppery Watercress, Cream of Mushroom
(Specialty Breadbasket & Butter per Table)

First Entrée: (Choice of Fish or Pasta)

Fish Course

Lightly Fried Sole Fish & Breaded Shrimps Garnished with Butter Infused Rice

OR

Pasta Course

Penne Pasta with Blush Rose Sauce, Fusili Pasta with Tomato Basil Sauce,
Ricotta Cheese and Spinach filled Tortellini Pasta with Creamy Alfredo Sauce,

Main Entrée: (Choice of Two)

Grilled Chicken Breast with Mushroom Sauce,

***Breaded Veal Cutlet with Tomato Basil Sauce**

***Grilled Veal Cutlet with Mushroom Sauce**

Breaded Pork Cutlet with Tomato Basil Sauce, Pre-sliced Roast Beef or Roast Pork Loin with Jus,

***New York Sirloin Steak with Mushroom Sauce**

Garnished with Roasted Potatoes & Mixed Vegetables

Dessert of Choice

Vanilla Ice Cream & Peaches topped with Whipped Cream,
Classico Chocolate or Strawberry Tartufo Ice Cream, Tartufo & Crepe Ice Cream Combo,
Cut & Serve Clients Cake with half a Tartufo

Seafood & Sweet Table Buffet

Crab, Shrimp, Clams, Mussels,

Assorted Mini Pastries & Seasonal Sliced Fruits

Coffee & Tea Station

(Client to provide Cake, Oasis to cut and serve from the station)

STANDARD BAR SERVICES: (Bar upgrade available)

Whisky/Rye, Rum, Gin, Scotch, Vodka, Brandy, Porto, Peach Schnapps, Amaretto, Sambuca

Beers: Domestic Beer

Wine: Unlimited Red & White Wine Service

Soft Bar (included) Unlimited Soft Drinks, Juices and Espresso

(Menus are completely customizable and can be altered to suit your specific needs)

***Additional fee will be added for premium food selections**



LIFESTYLE FOR ALL OCCASIONS: (SITDOWN)

Make your next occasion as personalized & remarkable as you are.

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SITDOWN MEAL

(Specialty Breadbasket & Butter per Table)

Starter: (Choice of Soup or Salad)

Soup (Choice of One)

Creamy Butternut Squash, Traditional Caldo Verde (Potato & Collar Greens),
Classic Chicken Noodle, Peppery Watercress, Cream of Mushroom
(Specialty Breadbasket & Butter per Table)

OR

Salad (Choice of One)

Classic Caesar Salad with Parmesan Cheese, Croutons and Creamy Garlic Dressing
Garden Green Salad with Carrots, Tomatoes, Radicchio, Cucumber & Classic Balsamic Vinaigrette,
***Mixed Baby Green Salad** with Goat Cheese, slivered Almonds & Raspberry Vinaigrette,
Traditional Greek Salad with Tomatoes, Cucumbers, Onions, lettuce, Olives & Cheese

First Entrée: (Choice of Fish or Pasta)

Fish Course

Lightly Fried Sole Fish & Breaded Shrimps Garnished with Butter Infused Rice

OR

Pasta Course

Penne Pasta with Blush Rose Sauce, Fusili Pasta with Tomato Basil Sauce,
Ricotta Cheese and Spinach filled Tortellini Pasta with Creamy Alfredo Sauce,

Main Entrée: (Choice of Two)

Grilled Chicken Breast with Mushroom Sauce,

***Breaded Veal Cutlet with Tomato Basil Sauce**

***Grilled Veal Cutlet with Mushroom Sauce**

Breaded Pork Cutlet with Tomato Basil Sauce, Pre-sliced Roast Beef or Roast Pork Loin with Jus,

***New York Sirloin Steak with Mushroom Sauce**

Garnished with Roasted Potatoes & Mixed Vegetables

Dessert of Choice

Vanilla Ice Cream & Peaches topped with Whipped Cream,
Classico Chocolate or Strawberry Tartufo Ice Cream, Tartufo & Crepe Ice Cream Combo,
Cut & Serve Clients Cake with half a Tartufo

(Client to provide Cake, Oasis to cut and serve if required)

SOFT BAR SERVICES: (Bar upgrade available)

Unlimited soft drinks, juices and water

Coffee & Tea Station

(Menus are completely customizable and can be altered to suit your specific needs)

***Additional fee will be added for premium food selections**



LIFESTYLE FOR ALL OCCASIONS: (BUFFET)

Make your next occasion as personalized & remarkable as you are.

Our team will provide you with attention to detail that will make for an unforgettable one.

BUFFET MEAL

(Specialty Breadbasket & Butter per Table)

Option 1:

Tossed Garden Green Salad with Dressings on the Side

Pasta Entree *(Choice of Two):*

Penne Pasta with Blush Rose Sauce, Fusili Pasta with Tomato Basil Sauce, Ricotta Cheese and Spinach filled Tortellini Pasta with Creamy Alfredo Sauce,

Main Entrée *(Choice of Two):*

Grilled Chicken Breast with Mushroom Sauce,

***Breaded Veal Cutlet with Tomato Basil Sauce, *Grilled Veal Cutlet with Mushroom Sauce**

Breaded Pork Cutlet with Tomato Basil Sauce, Pre-sliced Roast Beef or Roast Pork Loin with Jus,

***New York Sirloin Steak with Mushroom Sauce**

Side Dishes *(Choice of Three):*

Roasted Potatoes, Garlic Mash Potatoes, O'Brien Wedge Potatoes with Onions and Peppers,

Spring Mixed Vegetables, Glazed Baby Carrots,

Green & Yellow Bean Medley, Tomato Infused Rice, Buttered Rice with Peas

Dessert - Slice Fruit Platter

*Client Can Supply their own Desserts

Unlimited Soft Drinks, Coffee & Tea Station

Option 2:

Tossed Garden Green Salad with Dressings on the Side

Pasta Entree *(Choice of One):*

Penne Pasta with Blush Rose Sauce, Fusili Pasta with Tomato Basil Sauce, Ricotta Cheese and Spinach filled Tortellini Pasta with Creamy Alfredo Sauce,

Main Entrée *(Choice of Three):*

Grilled Chicken Breast with Mushroom Sauce,

***Breaded Veal Cutlet with Tomato Basil Sauce, *Grilled Veal Cutlet with Mushroom Sauce**

Breaded Pork Cutlet with Tomato Basil Sauce, Pre-sliced Roast Beef or Roast Pork Loin with Jus,

***New York Sirloin Steak with Mushroom Sauce,**

Lightly Fried Sole Fish with Garlic Butter Sauce

Side Dishes *(Choice of Three):*

Roasted Potatoes, Garlic Mash Potatoes, O'Brien Wedge Potatoes with Onions and Peppers,

Spring Mixed Vegetables, Glazed Baby Carrots,

Green & Yellow Bean Medley, Tomato Infused Rice, Buttered Rice with Peas

Dessert - Slice Fruit Platter

*Client Can Supply their own Desserts

Unlimited Soft Drinks, Coffee & Tea Station

(Menus are completely customizable and can be altered to suit your specific needs)

***Additional fee will be added for premium food selections**



ADDITIONAL MENU ADD ONS:

ANTIPASTO BAR

per person from \$18.00 pp

Grilled Zucchini & Eggplant	Roasted Red peppers
Marinated Button Mushrooms	Marinated Artichokes
Tomatoes & Basil	Cantaloupe & Honeydew
Assorted Olives	Bocconcini & Provolone Cheese,
Macaroni Cold Salad	Prosciutto & Salami
Bruschetta	Arroccini Balls
Pizza Squares	

Portuguese Sausage (Chorico)	Fresh Mussels
Shrimp Cocktail	Calamari
Smoked Salmon	Seafood Salad
Breaded Sole Strips	StuckleBack Fish

Additional:

- Fresh Clams \$3.95 each
- Fresh Oysters \$4.95 each
- Large 16x20 shrimps \$3.95 each
- Large Grilled Scallops \$4.95 each
- Whole Decorated Salmon \$575.00 each
- Porchetta with Rolls and Hot peppers \$675.00 each
- Portuguese Roasted Suckling Pig (Leitao) \$200.00 each
- Carved hip of beef with mini Kaisers and condiments. \$8.50 per person
- Assorted pasta station made to order \$7.50 per person

Cold Appetizer (Antipasto Plate): \$5.95 per person

Plated dish of savory morsels to awake the palate before dinner

Prosciutto, Bocconcini, Grilled Zucchini & Eggplant, Roasted Red peppers, Melon, Assorted Olives

Hot Appetizer (Coquile St. Jacques): \$5.95 per person

Seafood Medley in a creamy rich sauce with mashed potato served on a white seashell

Cocktail Hour: \$5.95 per person

An assortment of Gourmet Hot & Cold D'oeuvres (*Chef's Selection*)

With a bonus feature of a flowing Non-Alcoholic Tropical Fruit Punch Fountain

Soup Served: \$3.95 per person

Add one of our classic soups to your package

Minestrone, Potato Leek, Caldo Verde (Portuguese Collard Green), Shrimp Bisque, Cream of Mushroom, Butternut Squash, Chicken Noodle.

*If you do not see the soup of your desire, simply ask!



Pasta Course: \$6.95 per person
Add one of our classic pasta dishes to your menu Penne Pasta with Tomato Basil Sauce, Tortellini with Alfredo Sauce, Fettuccini with Rose Sauce, Fusili Pasta with La Vodka sauce
*If you do not see the pasta dish you desire, simply ask!

Fish Course: starting at \$8.95 per person
Add one of our classic fish dishes to your menu;
Fillet of Sole & Breaded Shrimps (combo),
Seafood Crepes (medley of seafood wrapped in a delicate crepe),
Baked Cod Loins (with Butter Garlic Sauce),
Grilled Halibut (with a Tomato Onion Sauce),
Butter Poached Salmon,
*If you do not see the pasta dish you desire, simply ask!

Evening Coffee and Tea Station: \$2.95 per person
Caffeinated and Decaffeinated Coffee and Assorted Tea

Sweet Treat Evening Table: \$7.95 per person
Sliced Fruit Platters, Assorted Mini Pastries and Cakes
Coffee & Tea Station

Evening Seafood Buffet:

- Crab, Shrimp, Clams, Mussels - \$14.00 per person
- Shrimp & Cod Puffs - \$4.00 per person
- Chicken Wings - \$6.00 per person

Sushi Bar: \$9.95 per person
A Variety of Rolled Sushi Served with Wasabi, Soy Sauce and Pickled Ginger

Poutine Station: \$7.95 per person
Traditional Poutine - Served with Fresh Cheese Curds and Beef, Vegetarian or Gluten-Free Gravy

Slider Station: \$15.95 per person
Mini Beef Sliders served with a Variety of Toppings and condiments for Guests to Create their desired "Snack" to include Cheddar cheese, Swiss Cheese, Honey BBQ Sauce, Mayonnaise, Fried onions, Pickled cucumbers, Tomato, Shredded Lettuce & Pommery Mustard. Sliders accompanied by Crispy French fries and Golden Onion Rings with Ketchup & Mayo Dripping

Pizza Station: \$8.95 per person
Freshly baked Pizza; Vegetarian, Hawaiian, Pepperoni, The Works

Crêpe Station: \$7.95 per person
Crêpes Served in Front of Your Guests, Served with Whipping Cream & Choices of Raspberry or Chocolate Sauce.



Chocolate Fountain: \$8.95 per person
Three Tiers of free-flowing Belgian milk chocolate served with Diced Fruits (honeydew or cantaloupe, banana, pineapple, strawberries) marshmallows, wafer cookies, salted pretzels)

Waffle & Ice Cream Bar: \$12.95 per person
Classic Waffles make and Served in Front of Your Guests.
Served with Whipped Cream, Chocolate & Raspberry Sauce, Fresh Berries and Sprinkles. With the addition of the classic ice cream flavours, Vanilla, Chocolate and Strawberry. Every child's dream!

Milk and Cookie Station: \$5.95 per person
Dunk until your heart's content with assorted fresh cookies and Chocolate, Lactose and Whole Milk

Donut Station: \$6.95 per person
Assorted Pillow like sweet goodness, who could resist just one

Cocktail Menu Package:
(Prices based on Minimum of 100 people)

Chef's Selection of Assorted Hot Hors d'oeuvres	
<i>Example:</i> Spring Rolls, Egg Rolls, Pot Stickers, Jalapeño Poppers, Sausage Rolls, Quiché Cups, etc. (4 pieces per assortment per person)	\$6.00 per person (Plus Taxes & Gratuities)
Assorted Mini Baguette Sandwiches (Oven Roast Beef, Smoked Turkey Breast, Black Forest Ham, Italian Salami, Egg & Tuna Salad, Vegetable)	\$6.00 per person (Plus Taxes & Gratuities)
Mini Meatballs with Tomato Basil Sauce	\$3.00 per person (Plus Taxes & Gratuities)
Lightly Breaded Chicken Strips with Tangy Plum Sauce	\$4.50 per person (Plus Taxes & Gratuities)
Chicken and/or Beef Skewers (1 piece per person)	\$3.50 per person (Plus Taxes & Gratuities)
Mini Pizza Squares (Pepperoni & Vegetarian) (2 pieces per person)	\$6.00 per person (Plus Taxes & Gratuities)
Breaded Shrimp with a Sweet & Spicy Sauce	\$4.50 per person (Plus Taxes & Gratuities)
Calamari Rings with an Aioli Dipping Sauce	\$3.75 per person (Plus Taxes & Gratuities)
Assorted Cheese Platter with Crackers & Grapes	\$6.00 per person (Plus Taxes & Gratuities)
Vegetable Tray with House & Ranch Dip	\$3.00 per person (Plus Taxes & Gratuities)
Assorted Seasonal Slice Fruit Platters	\$3.50 per person (Plus Taxes & Gratuities)
Assorted Mini French & Italian Pastries (2 pieces per person)	\$3.50 per person (Plus Taxes & Gratuities)
Decaffeinated & Caffeinated Coffee & Assorted Tea	\$3.00 per person (Plus Taxes & Gratuities)
Unlimited Soft Drinks, Juices	\$3.00 per person (Plus Taxes & Gratuities)



Bar Services:

Premium Deluxe Open Bar

House Red and White Wine
Glass Bottled Water (Flat and Sparkling)
Toasting (Only): Sparkling Wine
Scotch whisky: Johnnie Walker Black, Chivas Regal
Bourbon Whisky: Jack Daniels
Cognac: Courvoisier VS, XO Hennessy
Whisky Rye: Canadian Club, Crown Royal
Rum: Bacardi White, Bacardi Black, Malibu Coconut
Gin: Bombay, Tanqueray
Vodka: Absolute, Grey Goose
Brandy: St. Remy
Tequila: Sauza Gold
Liqueurs: Bailey's Irish Cream, Sambuca, Amaretto, Kahlua, Grappa, Triple Sec, Peach Schnapps, Southern Comfort
Beers: Molson Canadian, Labatt Blue, Coors Light, Heineken, Corona
Martini Drinks: Your Selection of 2 flavours
Soft Bar (included) Unlimited Soft Drinks, Juices and Espresso
5-hour Bar -- \$25.00 per person + HST + Gratuity
6-hour Bar -- \$30.00 per person + HST + Gratuity
7-hour Bar -- \$35.00 per person + HST + Gratuity

Standard Open Bar

House Red and White Wine
Glass Bottled Water (Natural and Sparkling)
Toasting (Only): Sparkling Wine
Scotch whisky: J&B or Johnnie Walker Red
Whisky Rye: Canadian Club
Rum: Lambs
Gin: Beefeater
Vodka: Smirnoff / Polar Ice
Brandy: St. Remy
Beers: Molson Canadian, Labatt Blue, Coors Light
Soft Bar (included) Unlimited Soft Drinks, Juices and Espresso
5-hour Bar -- \$20.00 per person + HST + Gratuity
6-hour Bar -- \$25.00 per person + HST + Gratuity
7-hour Bar -- \$30.00 per person + HST + Gratuity

Additional Beverages

Scotch whisky: Johnnie Walker Black, Chivas Regal
Cognac: Remy Martin VS, XO Hennessy
Whisky Rye: Crown Royal
Gin: Bombay Sapphire
Vodka: Belvedere, Grey Goose
Tequila: Sauza Gold
Beers: Moretti, Corona, Heineken,
Liqueurs : Crème de Cacao (Brown), Grand Marnier, Soho Lyche, Melon, Crème de Banana

The Martini Bar Anyone: \$8.99 per person
A great way to start a Cocktail Reception, Shaken or Stirred served your way.

Bring your Own Wine (BYOW): \$6.00 per Bottle
Client can bring their own wine and Oasis staff will open and place on their guest tables

Consumption Bar: \$180.00 per Bartender (based on 100 people)
Don't want an Open Bar then Consumption Bar might be what you're looking for.
All you have to do is pay for what your guests drink, simply and easy.



Cash Bar: \$180.00 per Bartender/Cashier (based on 100 people)
On a Budget then then why not keep your event low key with a cash bar, you guests can purchase their own drinks

Ticket Bar: \$180.00 per Bartender (based on 100 people)
Don't want an Open Bar and Cash bar is not what you are looking for, then why not consider a Ticket Bar.
Gives you control of you Budget and allows your guests to enjoy their night
Drink Tickets will be supplied to you to provide to your guests, as many as your heart desires.
Cost will be allocated per Ticket.

Our Entire Package Includes:

We are committed to offering our clients the highest standards of personal service and support. We know that organizing events is not always easy, so our staff will be there every step of the way to offer their advice and experience to ensure everything goes smoothly.

- Complimentary reception area
- Cake table with accessories
- All linens Floor Length (white or ivory)
- Napkins Damask – color of your choice
- Table numbers
- Full table set up with crockery and cutlery
- Podium
- Head table staging and skirting for the table
- Reception table fully draped
- Gift table fully draped
- Bridal Room
- Ice sculpture (minimum 250 guests or more)
- Complimentary parking
- On site event consultants
- International cuisine available on request
- Receive 10% discount for all Oasis Vendors

The price per person per day includes the menu, non- alcoholic beverages and room rental. Taxes and Gratuity are extra. The above price is based on a minimum of 100 guests. If the minimum requirement cannot be met, there will be a room rental

Fridays and Sunday 10% off

Children's Menu: Half portions of the regular Sit-down menu selections available for children ages 2-14, at two-thirds of the cost published menu price.