

Wedding

COLLECTION MENU



USE THIS CAMERA
TO LOOK AROUND
HUNT FOR PICTURES
THAT NEED TO BE FOUND
SHOOT AWAY AND
COMPLETE THE LIST
FIND THE MOMENTS
WE MAY HAVE MISSED!

A beautiful dress *A young heart*
PEOPLE LAUGHING
DANCING FEET
HOLDING HANDS *A great big hug*
A PIECE OF CAKE **LIGHTS ABOVE**
A funny line **AWESOME GROOVES**
FLOATING BUBBLES *Romantic Moods*
Something old and something **NEW**
THE BRIDE AND GROOM
and a photo of you!



OAKVILLE CONFERENCE CENTRE

EVENT PLANNING FOR *Special Moments*

We host all events with intention, energy and love, venerating the rituals of mealtime as well-orchestrated affairs. We are honored that you have invited us to cook and serve you and your guests—and we believe it is our responsibility to honor you and your guests by making delicious food, and serving it impeccably.

We choose the best seasonal products and prepare them from scratch, using classic techniques and a unique culinary style. Our one-stop décor and event planning services are unrivaled in the industry. We offer state of the art audio-visual services and our events planning team members are always happy to assist. No shortcuts, no compromises.

GUARANTEES

Our Food and Beverage departments require the exact number of guests confirmed no later than 10 business days prior to a function. The greater of either your contract minimum or confirmed guest count will be charged (even if fewer guests attend the function).

ADMINISTRATION FEE

An Eighteen (18%) percent administration fee and applicable sales tax will be added to all food and beverage charges. Please note that administration fee is taxable by Provincial law.

BUFFET STYLE EVENTS

Each menu has a minimum number of persons/guests required. Buffets will be set out for a maximum of 1.5 hours.

FOOD AND BEVERAGE SERVICE

Oakville Conference Centre must provide all food and beverage items. The only outside food permitted are celebratory cakes/cupcakes and other homemade offerings/sweets. The AGCO (Alcohol & Gaming Commission of Ontario) regulates the sale and service of alcoholic beverages and Oakville Conference Centre is responsible for the upkeep of these regulations. All alcoholic beverages must be supplied and serviced by Oakville Conference Centre— no exceptions. Oakville Conference Centre will be glad to custom design a menu and special order any food or beverage items not necessarily standard on our printed food and beverage menus. All food items remain property of Oakville Conference Centre unless written consent to remove from the building is provided.

KIDS PRICING

Oakville Conference Centre welcomes children into our facility. Children will receive a Kids Menu as discussed with our Food and Beverage department. Children credits will only apply to guest counts above the minimum adult guarantees.

Children 4 and under: Complementary (no meal)

Children 4 and under: \$40.00 flat rate (with kids meal)

Children 5-12 years of age: 50% of adult price

Teenagers/Vendors: \$20.00 (Bar Credit)

PATIOS AND SMOKING

Oakville Conference Centre is a smoke-free facility. All our special events spaces have private licensed patios. Smoking is permitted outside our main doors, 9 meters from the entrance. No alcohol is permitted in front area.

FLOWERS AND SPECIAL OCCASION CAKES / WEDDING CAKES

All floral arrangements (centerpieces, floral accents, etc..) and cakes will need to be delivered and setup in our facility on the day of your event. Unfortunately, due to the intricacy, ingredients and detailed architecture of floral and cakes, Oakville Conference Centre will not be liable, provide storage or setup these items. Please make all necessary arrangements with your vendors or designated individuals accordingly.

HALL ACCESS AND DECORATING

Access to our facilities will be permitted in most cases from 10AM onwards on the day of your booked event. All special event décor for your event can be arranged for delivery and setup accordingly. Certain circumstances may permit earlier access or restrictions may apply and will be communicated by our administrative team. In no circumstance will the Oakville Conference Centre allow any objects to be affixed or adhered to the walls or ceilings in any way that can damage the walls/paint. Oakville Conference Centre allows the use of candles provided they are in a non-flammable holder/surround that is at least one inch taller than the top of the flame. Taper candles on candelabras are not permitted.

DJ / ENTERTAINMENT

To maintain a comfortable environment for your guests and our staff, the sound level of music should not exceed 75 decibels during introductions/dinner, and the dance portion of your evening should not exceed 90 decibels. Pyrotechnics, Smoke Machines, Streamers, and Bubble Machines are not permitted to be used inside the facilities. Dry Ice is acceptable (water based machines only). Our house rules, agendas and duty managers must be respected. Due to standards concerning sound level restrictions, dB control, and facility access & set-up rules, we have relegated the in-house A/V contract to one preferred A/V supplier to better control and maintain facility standards, staffing professionalism and event consistency. If you have elected to hire an outside service provider, please ensure your DJ's/Entertainers are with proper credentials including Liability Insurance and have a valid AVLA or SOCAN license where applicable.

AUDIO-VISUAL

A standard podium and microphone are included with all our room booking. Any audiovisual requests above and beyond will need to be contracted accordingly. Audiovisual equipment in our facility is owned and operated by a 3rd party supplier and need to be contracted accordingly. Oakville Conference Centre assumes no responsibility for the setup, troubleshooting or pricing of AV requirements.

ENTERTAINMENT TARIFFS

(Music at Events) All events with musical entertainment – live or recorded, are subject to both SOCAN (Society of Composers, Authors and Music Publishers of Canada) and Re:Sound (Royalties collected for Public Performance of Sound Recordings) charges. The fees collected by these

two agencies are licensing fees and/or distributed as royalties to the original artists and do not represent any form of revenues to Oakville Conference Centre.

Socan and Re:Sound: Total: \$99.00 + HST

DIETARY RESTRICTIONS

We are more than happy to accommodate guests who have allergies, dietary concerns or restrictions. Our Chef will accommodate accordingly based on the total amount of guests with special requirements for the specific event. In most cases many of our guests have had suitable meals, however; please note that we cannot guarantee an “allergy free/contamination free” facility and all guests with concerns should have all their necessary items with them in the event of an allergic reaction.

CEREMONY REHEARSALS (IF APPLICABLE)

Ceremony rehearsals typically take place the week of the wedding, on a mid-week day. Unfortunately, we cannot confirm the availability of a date until closer to the event as the space may be contracted by another client. The Oakville Conference Centre, however, will try and accommodate a rehearsal in a different space, if possible.

DEPOSIT STRUCTURE

We request for a \$1000 deposit or 10% of the value, whichever is greater upon signing. Following the initial deposit:

\$1000 or 10% due 12 months prior to wedding or event date.

\$1000 or 10% due 6 months prior to wedding or event date.

50% of balance due 1 month prior to wedding or event date.

Final balance due 2 days prior to wedding or event date.



WEDDING COLLECTION

Diamond MENU PACKAGE

PRE-DINNER

SIGNATURE ANTIPASTO & GRAZING BAR

Assorted Breads | Mediterranean Dips |
European Deli Meats | Grilled & Marinated
Vegetables | Domestic & Imported Cheeses |
Seasonal Seafood Selections | Salads

APPETIZERS

CHOOSE 1 | INDIVIDUAL SERVICE

GREEK COMPOSITION | Feta | Tomato |
Tapenade | Cucumber | Red Pepper | Frisee |
Kalamata Drizzle

BURRATA & BEET CARPACCIO | Arugula |
Blistered Tomato | Chive | XVOO | Dukkah

**HEIRLOOM TOMATO & FIORE DI LATTE
CHEESE NAPOLEON** | Aged Balsamic | Pesto Drizzle |
Prosciutto

CHEESE TORTELLINI "ALL FUNGHI" | Boursin
Alfredo | Spinach | Chive Drizzle

GNOCCHI | Butternut Squash | Oka Cheese |
Pancetta | Sage Cream | Tomato Salsa

WILD & TAME MUSHROOM RISOTTO | Porcini |
Asparagus | Pancetta | Shaved Parmesan

ARANCINI | Carnaroli | Smoked Mozzarella
Mornay | Tomato Coulis | Basil Oil | Micro Green

MAIN ENTREE

CHOOSE 1 | INDIVIDUAL SERVICE

MEAT

GRILLED FLAT IRON STEAK 6oz | Chimichurri

BRAISED SHORT RIB | Crispy Shallots | Hoisin | Pan Juices

PRIME RIB ROAST | Crispy Onions | Horseradish Jus

BEEF TENDERLOIN 5oz | Canadian AAA | Brandy
Peppercorn Reduction

VEAL STEAKETTE 5oz | Humanely Raised | Marsala
Mushroom Jus

CHICKEN

PROSCIUTTO-WRAPPED ROAST SUPREME | Herb-Stuffed
Thyme Jus

SESAME-CRUSTED CHICKEN | Shitake Mushrooms | Miso

SEAFOOD

CORNMEAL-CRUSTED BRANZINO | Sauce Vierge

MISO-GLAZED BLACK COD | Wakame Salad | Toasted Sesame
Wasabi Oil

FRENCH SERVED 2nd ENTREE

CHOOSE 1 | INDIVIDUAL SERVICE

MEAT

VEAL MARSALA | Marsala Mushroom Jus

ROAST STRIPLOIN OF VEAL | Tarragon Reduction

ROSEMARY ROAST LAMB | Salsa Verde

CHICKEN

TUSCAN CHICKEN "RIPIENO" | Brie | Sundried Tomato

CHICKEN PICCATA | Salmoriglio

SEAFOOD

PAN-SEARED SALMON | Sauce Vierge

GARLIC SHRIMP | Butter Sauce

BOWLS OF SALAD | Caesar or Field Mix Greens

WEDDING COLLECTION

Diamond MENU PACKAGE

DESERT

CHOOSE 1

SALTED CARAMEL CHOCOLATE MOUSSE

| Salted Caramel Corn | Bourbon Caramel Sauce

CHEF'S PANNA COTTA | Raspberry Topping |

Fresh Berries | Lemon Mousse |

CHEESECAKE SAMPLER

| Raspberry | Vanilla | Chocolate

LATE NIGHT

CHOOSE 1

SAVOURY

MUFFULETTA BOARDS | Assorted Italian Breads | Deli Meats

POUTINE & ONION RING BAR | Cheese Curds | Gravy | Assorted Toppings | House Ketchups

TACO STATION | Hard & Soft Tacos | Fixings

SLIDER BAR | Pulled Pork | Meatball | House-Smoked Brisket | Mini Kielbasa

"CACIO E PEPE" PASTA BAR | Live Chef-Tended Station | Pecorino | Traditional Pastas

SALUMI & PROSCIUTTO CARVERY | Assorted Deli Meats | Fresh Breads | Pickled Vegetables

THE DELI SHOPPE CARVERY | Smoked Meat | House-Cured Pastrami | Rustic Breads | Mustards | Preserves

MIDNIGHT MUNCHIES | Smoked Meat | House-Cured Pastrami | Rustic Breads | Mustards | Preserves

SWEET

CLASSIC SWEET TABLE | Assorted Pastries | Fruit | Cakes | Tortes

WAFFLE & CHURRO STATION | Freshly Made | Toppings | Sweet Sauces | Build Your Own

BOMBOLINI & ZEPPOLE BAR | Assorted | Fruit Compotes

BAR

INCLUDED | 7.5H HOST BAR

3 Choices of Selection of Domestic Beers + 2 Imported

2 Choices of Selection of House Wines (White & Red)

Unlimited Bottles of Table Wine During Dinner Service

Premium Brand Bar Rail (Vodka, Rum, Gin, Rye, Scotch, Brandy)

Includes 1 Ultra Premium Brand (Grey Goose, Johnny Walker Black, Crown Royal, Cognac VS)

3 Choices of Selection of Pre & Post Dinner Liqueurs

Includes a Signature Drink

All Mixes, Juices & Pop Included

Applicable tax/administration fee extra | Venue rental charges may apply | Subject to change without notice.

WEDDING COLLECTION

Platinum MENU PACKAGE

PRE-DINNER

ANTIPASTO BAR

European Deli Meats | Grilled Vegetables | Cheeses | Marinated Vegetables

FIRST COURSE

CHOOSE 1 | INDIVIDUAL SERVICE

PENNE A LA VODKA

Sweet Peas | Prosciutto | Tomato Cream

RIGATONI BOLOGNESE

Rich Tomato Ragu | Parmesan

FARFALLE

Asiago Blush Sauce

ITALIAN WEDDING SOUP

Meat Balls | Spinach | Orzo | Chicken Broth

CHICKEN NOODLE

Balkan Style

ENTRÉE

CHOOSE 2 | PLATTER SERVICE

ROAST BEEF STRIPLOIN

Red Wine Jus

VIENNA SCHNITZEL

Piperade

CHICKEN PARMESAN

Classic Preparation

GRILLED CHICKEN PICCATA

Salmoriglio

CHICKEN BALLOTINE

Bacon Wrap | Forest Mushrooms |
Maple Bourbon Jus

PAN-SEARED SALMON

Tarragon Beurre Blanc

POACHED SOLE

Cioppino Butter Sauce

DESSERTS

CHOCOLATE PATE | Dark Chocolate | Macerated Berries |
Ginger Crème Anglaise

MASON JAR TIRAMISU | Dark Chocolate | Macerated
Berries | Ginger Crème Anglaise

GATEAUX TRIO | Genoise Cake | Fresh Berry Topping

KEY LIME SWEET JAR | Lime Custard | Cream | Pistachio

LATE NIGHT

SEASONAL FRUIT

PIZZA | Assorted

CAKE SERVICE | **COFFEE** | **TEA**

BAR

INCLUDED | 6.5H HOST BAR

3 Choices of Selection of Domestic Beers + 1 Imported

2 Choices of Selection of House Wines (White & Red)

Unlimited Bottles of Table Wine During Dinner Service

Premium Brand Bar Rail (Vodka, Rum, Gin, Rye, Scotch,
Brandy)

3 Choices of Dinner Liqueurs

All Mixes, Juices & Pop Included

Applicable tax/administration fee extra | Venue rental charges may apply | Subject to change without notice.

Gold MENU PACKAGE

PRE-DINNER

HORS D'OEUVRES | Stationary | Hot Passed

FIRST COURSE

CHOOSE 1

BUTTERNUT SQUASH & APPLE BISQUE |
Curried Apples | Coriander

ITALIAN WEDDING SOUP | Meat Balls |
Spinach | Orzo | Chicken Broth

LEEK & POTATO SOUP | Bacon Chip | Chive

VEGAN MUSHROOM BISQUE | Porcini
Cream

MIXED GREENS | Shaved Vegetables |
Tarragon Vinaigrette

ARUGULA SALAD | Roasted Shallots | Beets |
Vanilla Vinaigrette

KALE & BRUSSEL SPROUT CAESAR | House
Smoked Bacon | Asiago | Lemon - Chia Yogurt
Dressing

MAIN COURSE

CHOOSE 1 | INDIVIDUAL SERVICE

PANCETTA WRAPPED PORK TENDERLOIN |
Sauce Robert

STRIPLOIN ROAST | Red Wine Jus

CHICKEN BALLONTINE | Bacon Wrap |
Forest Mushrooms | Maple Bourbon Jus

CRISPY CHICKEN SUPREME | San Marzano
Tomato | Smoked Mozzarella | Basil Jus

GRILLED SALMON | Sauce Vierge

*Chef's Complimenting Potato
& Seasonal Vegetables*

DESSERT

CHOOSE 1

ICE CREAM CREPES | Fruit Coulis

TARTUFO | Choice of Flavours

TIRAMISU | Mascarpone | Mocha Mousse |
Savoardi

LATE NIGHT

SEASONAL FRUIT | PIZZA |

Cake Service | Coffee | Tea

BAR

INCLUDED | 5.5H HOST BAR

4 Choices of Selection of Domestic Beers

2 Choices of Selection of House Wines (White & Red)

3 Bottles of Table Wine During Dinner Service

Premium Brand Bar Rail (Vodka, Rum, Gin, Rye, Brandy)

All Mixes, Juices & Pop Included

Wedding Package

ENHANCEMENTS | STATIONS

PRE-DINNER

ANTIPASTO PLATTERS | European Deli Meats | Grilled Vegetables | Cheeses | Marinated Vegetables **\$16**

ANTIPASTO BAR | Signature **\$14**

HORS D'OEUVRES | Stationary | Hot Passed | **\$10**

SEAFOOD ACTION STATION | Scallops | Mussels | Shrimp | Squid | **\$14**

OYSTERS & CAVA | Ice Tray | Fresh Shucked Seasonal Oysters | Cava | **\$20**

MERCATO ANTIPASTO UPGRADE | **\$20**

FLOWER BOX CRUDITE | Mediterranean Dips | Grilled & Marinated Vegetables

SEAFOOD ACTION STATION | Scallops | Mussels | Shrimp | Squid

HIERLOOM TOMATO & FIORE DI LATTE CHEESE NAPOLEON STATION |
Aged Balsamic | Pesto

FOCACCIA & CROSTINI STATION | Assorted Gourmet Toppings

SALUMI & PROSCIUTTO CARVERY STATION | Assorted Deli Meats | Fresh Breads | Pickled Vegetables

LATE NIGHT

ITALIAN PAN PIZZA | Assorted **\$6**

MUFFULETTA BOARDS | Assorted Italian Breads | Deli Meats **\$8**

POUTINE & ONION RING BAR | Cheese Curds | Gravy | Assorted Toppings
| House Ketchups **\$10**

CARNIVAL CORNER | Popcorns | Honey Roasted Peanuts | Pretzel Bar |
Kielbasa | Mustards **\$12**

TACO STATION | Hard & Soft Tacos | Fixings **\$12**

SLIDER BAR | Pulled Pork | Meatball | House-Smoked Brisket | Mini Kielbasa **\$12**

GRILLED CHEESE STATION | Assorted Gourmet Cheese Melts | Harvest Breads |
Tomato Bisque **\$12**

MAC & CHEESE BAR | Lobster | Pulled Pork | Wild Mushroom |
Assorted Gourmet Cheeses **\$12**

NOODLE BAR | Assorted Noodles | Pho | Ramen | Toppings **\$12**

PIEROGI BAR | Choice of Savory & Sweet | Accompaniments **\$12**

RISOTTO & PASTA BAR | Chef's Choice **\$12**

THE DELI SHOPPE | Smoked Meat Carvery | Salumi & Prosciutto Station | Rustic Breads | Mustards | Preserves **\$12**

MIDNIGHT MUNCHIES | Porketta | Pulled Pork | Kielbasa | Rustic Breads | Fixings **\$14**

THE CARVERY | Striploin Roast | Tenderloin | Porchetta | Roast Turkey | Leg of Lamb | Salmon Gravadlax | Brisket | **ONE CHOICE: \$18 | ADDITIONAL CHOICES: \$6**

Includes: Chefs Selection of Seasonal Potato & Vegetables

SEAFOOD BOUNTY STATION | Cod Cakes | Lobster | Crab | Mussels | Poached Sole | Rice | Peel & Eat Shrimp **MARKET PRICE**

ONE CHOICE: \$15 | ADDITIONAL CHOICES: \$8

DESSERT

WAFFLE & CREPE STATION | Belgian Waffles | Toppings | Sweet Sauces | Build Your Own **\$8**

BOMBOLINI & ZEPPOLE BAR | Assorted | Fruit Compotes **\$8**

CLASSIC SWEET TABLE | Assorted Pastries | Fruit | Cakes | Tortes **\$8**

CHOCOLATE GANACHE PANACHE | Chocolate Fountain **\$12**

SMORES & MORE | Chocolate Fountain | Toppings | Build Your Own **\$12**

DESSERT PARFAIT & CAKE POP STATION | Assorted | Toppings | Sweet Sauces **\$16**

BAR

SPARKLING WINE TOAST | Spumante | Cava | **\$12**

SANGRIA FOUNTAIN | Pour Your Own | Macerated Fruits | Ice Display | **\$10**

MARTINI BAR | Ice Luge | Signature Martini | **\$15**

MOJITO BAR | Fresh Fruit | Havana Club | Assorted Flavours | **\$10**

SPRITZ BAR | Prosecco | Aperol | Ice Bar | **\$14**

SIGNATURE COCKTAILS | Choice of 3 | **\$10**

DINNER LIQUEURS | Pre & Post | Choice of 3 | **\$10**

WEDDING COLLECTION

Hors d'oeuvres

STATIONARY

CHOOSE ANY 2

CANADIAN CHEESE BOARD | Mingling Grapes | Accompaniments

FLOWER BOX CRUDITES | Yogurt Dip

PATE DU CHEF | House Pickles | Mustards | Preserves

MEDITERRANEAN DIPS & SPREADS | Crisp Breads

PASSED HORS D'OEUVRES | CHOOSE ANY 5 | 3PCS PER PERSON

MEAT

PULLED PORK WONTONS | Hoisin BBQ

MINI YORKIES | Shaved Prime Rib | Blue Cheese | Crispy Onions

SWEDISH MEATBALLS | Spiced Onion Gravy

MOROCCAN LAMB SKEWERS | Moroccan Spice Dusted | Spiced Yogurt

MEATBALL SLIDERS | Brioche | Tomato | Smoked Mozzarella

KIELBASA SLIDERS | Warm Buns | Ballpark Mustard

PULLED PORK POUTINE | BBQ Sauce | Cheddar Curds | Caramelized Onion Jus

MINI BEEF WELLINGTONS | Puff Pastry | Tarragon Aioli

STEAMED BAO BUNS | Korean Pulled Pork | Asian Slaw

CHICKEN

CHICKEN SATAYS | Thai Glaze

SOUTHWESTERN CHICKEN SALAD | Tortilla | Pico Di Gallo | Guacamole

CHICKEN DRUMETTES | Buffalo | Blue Cheese

CHICKEN EMPENADAS | Chimicurri

FRIED CHICKEN & WAFFLES | Hot Honey | Slaw

SEAFOOD

SHRIMP SATAYS | Thai Sweet & Spicy

SMOKED SALMON ROSTI | Herbed Cream Cheese | Chive

CRAB BITES | Chipotle Aioli

BACON-WRAPPED SCALLOPS | Jalapeno Jam

COCONUT SHRIMP | Pineapple Ginger Dip

SHRIMP SHOOTERS | Gazpacho Cocktail Sauce

VEGETERIAN

SPRING ROLLS | Asian Dip

WILD MUSHROOM RAGOUT | Brie Croustini | Thyme |

FALAFEL SPOONS | Tzatziki | Tabouleh |

SPANAKOPITA | Cheese & Spinach | Tzatziki

TOMATO CROSTINI | Bocconcino | Balsamic Reduction

PORCINI ARANCINI | Truffled Lemon Aioli

VEGETABLE SAMOSAS | Curried Yogurt

PREMIUM HORS D'OEUVRES

+\$5.00/PP | CHOOSE ANY 2

TUNA POKE | Sesame | Butter Lettuce

MINI FISH TACOS | Asian Slaw | Sriracha Mayo

SEASONAL CEVICHE | Leche di Tigre | Tomato | Citrus **DEVILS ON HOSREBACK** | Black Truffle Honey

CANADIAN STURGEON CAVIAR | Blini | Soured Cream | Chive

SNAPPER CRUDO | Chiles | Lemon | XVOO