

Oakville Legacy

Wedding

COLLECTION MENU



from our family to yours . . .

As you begin the planning of your wedding, you may dream of an extravagant party while others may prefer an intimate gathering. Oakville Legacy Banquet Hall will happily accommodate both.

We take you from beginning to end. We are with you from the moment you book, through all details, right up to the night of your wedding.

We select only the freshest of ingredients and prepare right from scratch. We are very proud to say we have been awarded the Consumer Choice Award for several years in a row for best food, best hall and best service in the area. We offer décor services to state of the art audio-visual services. Our event planning team are always happy to assist in any way.

GUARANTEES

Oakville Legacy Banquet Hall requires the exact number of guests confirmed 14 days prior to your event. The greater of either your contract minimum or confirmed guest count will be charged (even if fewer guests attend).

FOOD STATIONS/ HORS D'OEUVRES

All Pre- and Late-Night Food Stations or Hors d'oeuvres will be set out for a maximum of 1 hour.

FOOD AND BEVERAGE SERVICE

Oakville Legacy Banquet Halls must provide all food and beverage items. The only food allowed from outside are traditional or homemade sweets, celebratory cakes or cupcakes. Absolutely no alcohol is to be brought in. Oakville Legacy Banquet Hall is responsible for all AGCO (Alcohol & Gaming Commission of Ontario) regulations. NO EXCEPTIONS. All food

and beverage items remain the property of Oakville Legacy Banquet Hall unless otherwise agreed upon.

SMOKING

Oakville Legacy Banquet Hall is a smoke-free facility. Smoking is permitted outside our venue doors, 9 meters from the entrance. No alcohol is permitted outside.

FLOWERS AND WEDDING CAKES

All florals (centerpieces, accents, etc.) and cakes must be delivered and setup in the event room on the day of the event. Oakville Legacy Banquet Hall 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

Hall access will be permitted in most cases from 10am onwards on the day of your event. Certain circumstances may permit earlier access and will be communicated by our administrative team. Under no circumstances will Oakville legacy permit any objects to be affixed or adhered to the walls or ceilings. Oakville legacy Banquet Hall allows the use of candles provided they are in a non-flammable container that is one inch taller than the top of the flame. Taper candles or candelabras are not allowed.

DJ/ENTERTAINMENT

Dry Ice machines are allowed provided they are water base machines only. Oakville Legacy Banquet Hall has regulated the in-house A/V contract to a preferred A/V supplier. If you have chosen to hire an outside service, there will be a sound hook up fee. Please ensure your DJ's are with proper credentials and licensing. A standard podium and microphone

are included with all our room bookings. Any request above and beyond will need to be arranged accordingly with our preferred vendor. All equipment in our facility is owned and operated by a 3rd party supplier and need to be contracted accordingly. Oakville Legacy Banquet Hall assumes no responsibility for the setup, troubleshooting or pricing of AV requirements.

DIETARY RESTRICTIONS

We are more than happy to accommodate all guests with dietary restrictions. Our Chefs will accommodate accordingly to the restriction or dietary need. However, Oakville Legacy Banquet Hall cannot guarantee an allergy free/contamination free facility.

CEREMONY REHEARSALS (IF APPLICABLE)

Rehearsals normally take place the week of the wedding. Oakville Legacy Banquet Hall cannot guarantee availability of a date for rehearsal until closer to the event as the space may be booked by another customer. We will try our best to accommodate you if possible.

DEPOSIT

We require a deposit of 25% upon initial booking. The remainder of the balance is due fourteen days prior the event.



Oakville Legacy

Classic Wedding Package

Hors D'oeuvres | Butler Style

SOUP SELECTION

Cream of Mushroom | Butternut Squash

OR

PASTA SELECTION

Penne | Tortellini |

In Your Choice of Our Signature Tomato Basil, Rose or Alfredo Sauce

ENTRÉE SELECTION

(Choice of Two)

Grilled New York Striploin | Mediterranean Chicken Supreme | Chicken Parmigiana |
Veal Marsala | Veal Piccata

Roasted or Mashed Potatoes | Seasonal Vegetables

Tossed Garden Salad in the centre

DESSERT

Tartufo | Caramel Cluster | Lemon Bombetta

Coffee and Tea Served

CLASSIC OPEN BAR (7 Hours)

Wine replenished throughout dinner | Champagne Toast

\$120.00 per person plus HST

Oakville Legacy

Portuguese Wedding Package

SOUP SELECTION

Caldo Verde | Shrimp Bisque

Fillet of Sole with Seafood Rice

Served with Mesclun Salad in the centre

ENTRÉE SELECTION (Choice of Two)

Grilled New York Striploin | Mediterranean Chicken Supreme | Chicken Parmigiana |
Veal Marsala | Veal Piccata

Roasted or Mashed Potatoes | Seasonal Vegetables

DESSERT

Tartufo | Caramel Cluster | Lemon Bombetta

Coffee and Tea Service

PORTUGUESE SEAFOOD AND SWEET TABLE

A selection of Portuguese classics

Whole Lobster | Dungeness Crab | Black Tiger Shrimp | Mussels |

Cod Croquets | Pastel de Nata | Crème Caramel | Assorted European Pastries |

Fresh Seasonal Fruit | Coffee and Tea Station

CLASSIC OPEN BAR (7 Hours)

Wine replenished throughout dinner | Champagne Toast

\$150.00 per person plus HST

Wedding Package

ENHANCEMENTS | STATIONS

PRE-DINNER

Hors D'oeuvres | Butler Style

Standard Antipasto Bar | \$15

Signature Antipasto Bar | \$25

Classic Antipasto Plate | Prosciutto | Bocconcini | Grilled Vegetables | Kalamata Olives | Fresh Melon | \$12

Antipasto Platter per Table | Prosciutto | Salami | Capicola | Bocconcini | Grilled Vegetables | Kalamata Olives | \$15

LATE NIGHT SWEET & SAVOURY

Signature Sweet Table | Fresh Fruit | European Pastries | \$8

Chocolate Fountain | Fresh Fruit | Marshmallows | Pretzels | \$5

Waffle Station | Belgian Waffles | Toppings | Sweet Sauces | Build Your Own | \$7

Porchetta Carving Station | Signature Roasted | Hot Peppers | \$650

Poutine Bar & chicken wings \$6.99

Pulled Pork Bar | Slow Cooked | Chef Specialty BBQ sauce | \$7.95

Sliders & Fries | Mini Burgers | Hot Fries | Toppings | \$7

Pizza Station | Assorted | \$4

Applicable Taxes Extra.

Classic Bar List

Rye | Rum | Gin | Vodka | Scotch | Peach Schnapps | Brandy |
Campari | Sambuca | Domestic Beer

Deluxe Bar List

Rye | Rum | Gin | Vodka | Scotch | Peach Schnapps | Brandy |
Sambuca | Blue Curacao | Banana Liqueur | Melon Liqueur |
white & Red wine | 2 Imported Beer | Bottled Water