



Oasis

CONVENTION CENTRE

REDEFINING QUALITY & PERFECTION

Corporate Packages

Mixing Business with pleasure made easy. Let us host your next meeting, presentation or company celebration. With our experienced staff and Event Planners, we can design the package that best suits your every need.

Our Corporate events include:

Functions & Meetings • Fundraiser & Community Events
Seminars & Trade Expositions • Fashion Show & Concerts
Award Ceremonies • Holiday Celebration

Call us to book an appointment today!

www.oasisconvention.com



Meeting at Oasis

Let us focus on the small details so you can keep your eye on the big picture. Choose our readymade meeting package or create your own! Classroom Style (Rectangular Table with 3-4 Chairs per Table), Banquet Style (Round tables of 6/8 chairs per Table) or Theatre Style (Chairs Only)
Raised Stage with Podium and Microphone available at no additional cost.
All other Audio-Visual equipment is an additional fee which can be attained via Oasis' preferred A/V company or which can be brought in through another company of your choice. **FREE WIFI!!!**

Your choice of Breakfast (Choice of One):

- ❑ **Continental** featuring pitchers of chilled apple, orange and cranberry juice, assorted baked goods (muffins, danishes and croissants) with butter and assorted fruit preserves; served with freshly brewed coffee, decaf coffee and tea selection
- ❑ **Breakfast Breads** featuring pitchers of chilled apple, orange and cranberry juice, Banana loaf, Lemon loaf, Coffee cake, Whole and Marble Rye, Flax seed, and Cinnamon raisin bread served with butter and preserves, accompanied with sliced season fruit; served with freshly brewed coffee, decaf coffee and tea selection
- ❑ **The Breakfast Room** featuring pitchers of chilled apple, orange and cranberry juice, English sticky Toffee cake, mini Cinnamon rolls, Whole grain English muffins served with butter and preserves accompanied with whole in season fruit; served with freshly brewed coffee, decaf coffee and tea selection

Mid-morning Refreshment Break consists of freshly brewed coffee, decaf coffee, tea selection and chilled bottled water

Your choice of Working Lunch Buffet (Choice of One):

Timberlands

Freshly baked white, whole wheat and Portuguese rolls

Choice of Two:

- Garden Greens with a choice of French, Italian & Ranch dressing
- Baby Spinach Salad with bean sprouts, sliced button mushrooms, boiled egg and Chef's special vinaigrette dressing
- Traditional Caesar Salad with fresh bacon rashers & homemade garlic croutons
- Julienne Salad with strips of ham, cheese and hardboiled egg
- Red Skin potato salad in a light vinaigrette dressing
- Mixed bean salad with miniature cobs of corn, red onion shavings tossed in a light vinaigrette dressing

Lady's Book - Homemade heartwarming Chili

Dessert Tray – Warm apple crumble and fruit cocktail

Beverage Tray - Freshly brewed coffee, decaf coffee, tea selection & assorted chilled soft drinks



Cherry lane

Choice of Two:

- Garden Greens with a choice of French, Italian & Ranch dressing
- Baby Spinach Salad with bean sprouts, sliced button mushrooms, boiled egg and Chef's special vinaigrette dressing
- Red Skin potato salad in a light vinaigrette dressing
- Mixed bean salad with miniature cobs of corn, red onion shavings tossed in a light vinaigrette dressing
- Split Pea Soup
- Hearty Vegetable Soup
- Chicken Vegetable Rice Soup
- Gazpacho (chilled)
- Cucumber Soup (chilled)
- Roasted Tomato Soup (hot or chilled)

Deli Tray – Assortment of Panini special rolls filled with a **choice of three:**

- Pastrami, Roasted Beef, Smoked Turkey, Grilled Chicken, Smoked Ham, Grilled Vegetables, Egg Salad and Tuna Salad.

Dessert Tray – An array of miniature pastries and fresh fruit

Beverage Tray - Freshly brewed coffee, decaf coffee, tea selection & assorted chilled soft drinks

Little Italy

Garlic & Bruschetta Breads

Choice of Two:

- Garden Greens with a choice of French, Italian or Ranch dressing
- Traditional Sicilian Salad (tomato, cucumber, olives and onion)
- Red Skin potato salad in a light vinaigrette dressing
- Mixed bean salad with miniature cobs of corn, red onion shavings in a light vinaigrette dressing
- Stracciatella Soup
- Minestrone Soup

Choice of One:

- Lady's Book 7-layer meaty lasagna
- Lady's Book cannelloni – stuffed with meat & vegetables
- Mama's manicotti – stuffed with ricotta cheese & spinach (2 per person)
- Three cheese penne – cheddar, mozzarella and swiss chesses tossed with the penne and baked to perfection



Dessert Tray (Choice of One):

- Italian Cream Horns
- Sliced fresh fruit and Italian Cheese

Beverage Tray - Freshly brewed coffee, decaf coffee, tea selection & assorted chilled soft drinks

Taste of the Orient

Choice of One:

- Vegetable Spring Roll
- Egg Roll
- Wonton Soup
- Sweet Corn and Chicken Soup

Choice of One:

- Fried Rice with Choice of Chicken or Pork or Baby Shrimp or Vegetable
- Vegetable Chow Mein

Choice of One:

- Black Bean Chicken
- Lemon Chicken
- Sweet & Sour Chicken

Dessert Tray (Choice of One):

- Strawberry Cake
- Fresh fruit

Beverage Tray - Freshly brewed coffee, decaf coffee, tea selection, Green Tea & assorted chilled soft drinks; Fortune Cookie

Mid Afternoon Refreshment Break consisting of freshly brewed coffee, decaf coffee, tea selection, assorted soft drinks and bottled water with platter of assorted cookies

\$54.95 per person per day plus applicable taxes & gratuities; based on a minimum of 25 people. Room Rental of \$300.00 applies if less than 25 people.

See menu selection for other options. Our professional team will also be happy to customize a package for you.

All prices and menu options are subject to change without notice. Hall rental charges may apply.

All prices subject to applicable taxes and gratuities.



BREAKFAST BUFFET SUGGESTIONS

(Price per person is based on a minimum of 25 people)

Traditional Country Breakfast

- Chilled pitchers of grapefruit, orange, apple, cranberry juice and milk
- Buttered white & whole wheat toast
- Fluffy scrambled eggs
- Choice of one:
 - Blueberry buttermilk pancakes or Cinnamon French toast served with Canadian maple syrup
- Fried & seasoned breakfast potatoes
- Ontario back bacon and breakfast sausage
- Assorted Canadian cheeses
- Sliced fresh in season fruit
- Assorted baked breakfast pastries with butter and preserves
- Freshly brewed coffee, decaf coffee and tea selection

\$34.95pp

upgrade +\$9.95pp

Today's Lifestyle

- Chilled pitchers of grapefruit, orange, apple, cranberry juice and milk
- Assorted cereals
- Individual low fat plain and fruit yogurts
- Display of chopped nuts, granola, dried apricot and sun-dried cranberries
- Cottage Cheese
- Sliced fresh in season fruit
- Assorted low fat muffins with butter, honey and fruit preserves
- Freshly brewed coffee, decaf coffee, and tea selection

\$28.95pp

upgrade +\$6.95pp

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WORKING LUNCH MENUS

(Price per person is based on a minimum of 25 people)

All Working Lunch Menus include an Assortment of rolls and butter

The Monte Carlo

- Caesar salad with fresh bacon rashers and homemade garlic croutons
- Grilled chicken breast topped with roasted red peppers, fresh basil and served with garlic herb roasted redskin potatoes
- Chocolate Mousse and Fresh fruit salad
- Freshly brewed coffee, decaf coffee, tea selection, chilled bottled water and assorted soft drinks

\$31.95pp

upgrade + \$7.55pp

Treasure Cottage

- Garden greens with a choice of French, Italian, Balsamic Vinaigrette & Ranch dressing
- Beet salad in vinaigrette dressing
- Lady's book Shepherd's Pie (made with beef or chicken)
- Individual English trifle and Fresh fruit
- Freshly brewed coffee, decaf coffee, tea selection, chilled bottled water and assorted soft drinks

\$27.95pp

upgrade + \$5.55pp

Tuscan Picnic

- A trio of salads:
 - Caesar with fresh bacon rashers & homemade seasoned croutons
 - Tri colour fusili in a pesto mayonnaise
 - Spinach in a honey mustard dressing
- Herb grilled chicken breast served with freshly baked rustic ciabatta rolls and Mediterranean relishes
- Fruit pies and Fresh fruit
- Freshly brewed coffee, decaf coffee, tea selection, chilled bottled water and assorted soft drinks

\$34.95pp

upgrade + \$9.55pp

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WORKING LUNCH MENUS

(Price per person is based on a minimum of 25 people)

All Working Lunch Menus include an Assortment of rolls and butter

Wrap Time

- Soup of the Day
- Garden greens with a choice: French, Italian, Balsamic Vinaigrette & Ranch dressing
- Beet Salad in sour cream dressing
- Cauliflower salad in vinaigrette dressing
- Deli wraps features spinach, sundried tomato, whole wheat and plain
 - Grilled chicken with pesto sauce
 - Prosciutto & mozzarella
 - Asparagus & goat cheese
 - Asian sesame lime steak (Marinated with honey, soy sauce and ginger root) on Crispy lettuce with olive oil and lined with marinated & grilled strips of red pepper, yellow pepper, zucchini & eggplant, shredded cheese
- Cheesecake and Fresh fruit
- Freshly brewed coffee, decaf coffee, tea selection, chilled bottled water and assorted soft drinks

\$38.95pp

upgrade +\$14.35pp

A Victorian Picnic

- Salad Bar featuring
 - Romaine and Mixed lettuce, Tomato, Bell Pepper, Cucumber, Carrots, Red onion, Marinated Mushroom, Pickled Beets, Black and Green Olives. Picante (Spicy) Pepper.
- Carved cold Roast Beef, cold Ham, Chicken, Turkey
- Deluxe Cheese Board of imported & domestic cheeses with variety of crackers
- Dessert Display includes Assorted mini cakes and Fresh Fruit cake, Cheesecake, Seasonal Fresh Fruit
- Freshly brewed coffee, decaf coffee, assorted teas, chilled bottled water and assorted soft drinks

\$32.95pp

upgrade +\$10.35pp

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Harper's Bazaar

☐ Sensational Salads featuring (**Choice of Two**)

- ☑ Tomato & bocconcini cheese tossed in olive oil and basil
- ☑ Cauliflower florets tossed with sliced black olives, garlic & anchovies
- ☑ Sicilian Salad
- ☑ Spinach Salad in a honey mustard dressing
- ☑ Garden greens with a choice of French, Italian, Balsamic Vinaigrette or Ranch dressing

☐ Main Entrée (**Choice of Two**)

- ☐ Fusili Bolognese or Rose Sauce
- ☐ Penne Primavera
- ☐ Rigatoni Carbonara
- ☐ Chicken kabobs
- ☐ Herb grilled chicken breasts
- ☐ Bombay butter chicken
- ☐ Indian chicken curry
- ☐ Tandoori chicken
- ☐ Thai flavored Fish with Sweet chili and lemon
- ☐ Baked salmon served with a lemon tarragon sauce
- ☐ Beer battered haddock
- ☐ Beef kabobs
- ☐ Prime rib of beef with au jus
- ☐ Indian vegetable curry
- ☐ Eggplant parmigiana

☐ Side Dishes (**Choice of Two**)

- ☐ Garlic herb roasted redskin potatoes
- ☐ Honey mashed potatoes
- ☐ Stir Fried-Rice noodles with Curry and Vegetables
- ☐ Wild rice pilaf
- ☐ Butter Infused Rice
- ☐ Sautée of vegetable medley

☐ Dessert Station

- ☑ Assorted Mini French Pastry
- ☑ Berry and Mango with Yogurt Dip
- ☑ Fresh Fruit

☐ Freshly brewed coffee, decaf coffee, tea selection, chilled bottled water and assorted soft drinks

\$39.95pp

upgrades \$19.54 pp

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SPECIALTY BREAK SUGGESTIONS

(Price per person is based on a minimum of 20 people)

Victorian Cookie Break

An array of freshly baked cookies (Oatmeal & Raisin, Double Chocolate Chunk, Milk Chocolate Chunk, Cranberry and White Chocolate) served with freshly brewed coffee, decaf coffee, tea selection, chilled milk and bottled water

\$10.95pp

upgrade +\$5.95pp

Lifestyle Break

Assorted granola, yogurt and fresh fruit with a thin wafer and fresh fruit kabobs served with strawberry yogurt dip. Freshly brewed coffee, decaf coffee, tea selection, chilled orange & cranberry juice & bottled water

\$11.95pp

upgrade +\$8.95pp

Take Me Out to The Ballpark

Freshly baked soft pretzels served with spicy jalapeno and American mustard, potato chips with ranch dip, fresh buttered popcorn, Jellybeans. Freshly brewed coffee, decaf coffee, tea selection, chilled soft drinks & bottled water

\$9.95pp

upgrade +\$4.95pp

Euro Rail

Antipasto platter consisting of prosciutto, Salami, Black Forest ham, sliced cheddar, provolone & herb Harvarti cheese, sliced tomatoes in olive oil & fresh basil, marinated button mushrooms, marinated & grilled red peppers and Eggplant. Basket of assorted biscuits and platter of freshly sliced in season fruit. Freshly brewed coffee, decaf coffee, assorted teas, chilled soft drinks & bottled water.

\$16.95pp

upgrade +\$9.95pp

Victorian Tea Thyme

Traditional Victorian tea accompaniments include crab puffs with chives, sage cheese wafers, petite cucumber basil sandwiches & Smoked Salmon and cream cheese sandwiches, salted almonds, scones with Devonshire cream & strawberry jam, fruit cake and chocolates. Freshly brewed coffee, decaf coffee, tea selection & chilled bottled water.

\$24.95pp

upgrade +\$14.95pp

The Texas Trio

Tortilla chips with queso, guacamole and fire roasted salsa. Freshly brewed coffee, decaf coffee, tea selection, chilled soft drinks & bottled water.

\$12.95pp

upgrade +\$7.95pp

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