



Corporate/Luncheon

OAKDALE GOLF & COUNTRY CLUB





PERFECTION & PROFESSIONALISM

Embark on a journey where perfection meets professionalism at Oakdale Golf and Country Club - the quintessential venue that transcends the ordinary, offering an unparalleled blend of beauty and meticulous attention to detail. As the backdrop to your corporate event, Oakdale is a testament to timeless elegance, providing an exceptional setting for your unique celebration.

YOUR EVENT, OUR COMMITMENT

Step into the realm where imagination transforms into reality, guided by our commitment to craft an event that will be etched in the memories of your guests for a lifetime. Oakdale seamlessly marries rustic charm with modern elegance, creating an ambiance that sets the stage for an extraordinary gathering. Our culinary expertise, featuring world-class cuisine crafted from the finest ingredients, ensures that your guests will savour each moment, making your corporate event exceptional.

A NATURAL WONDER

Spread across 285 acres of rolling hills, Oakdale Golf and Country Club is a natural wonder that will captivate and inspire. Conveniently accessible from all parts of the city, our venue offers a picturesque escape for your corporate gathering. Let the natural beauty of Oakdale serve as the perfect backdrop for your event, adding a touch of serenity to the vibrancy of your corporate celebration.

INDULGE IN EXCELLENCE

“Eat, drink, and be inspired” as Oakdale invites you to experience a culinary journey that transcends the ordinary. From mouth-watering main courses to decadent desserts, our menu creation is an art form, ensuring that every bite is a delight and every detail is executed to perfection. Allow us to curate an exceptional dining experience that will leave a lasting impression on your guests, making your corporate event an affair to remember.

Choose Oakdale Golf and Country Club for your corporate event, where professionalism meets perfection and where every detail is meticulously crafted to ensure the success of your unique celebration.



EVENT SPACES

- 1 - UPPER TERRACE
- 2 - MAIN DINING ROOM
- 3 - MIDDLE TERRACE
- 4 - MAIN BAR & LOWER LOUNGE
- 5 - LADIES' CARD ROOM
- 6 - BOARDROOM

Main Dining Room

The largest of our event spaces, the Main Dining Room features 12-foot ceilings, floor-to-ceiling windows and a classic Art Deco style.

Capacity: From 150 to 400 People



Main Bar & Lower Lounge

With its wood fireplace, floor-to-ceiling windows, and cozy ambiance, the Main Bar and Lower Lounge make the perfect location for a cocktail reception or an intimate meal.

Capacity: From 10 to 80 People

Upper Terrace

Available from May to October, and with sweeping views of our pristine course, the Upper Terrace is an ideal meeting space. Featuring a glass-walled enclosure, built-in ceiling heaters and the option of having the roof open or closed, the Upper Terrace checks all the boxes.

Capacity: From 100 to 200 People
(Covered Part of the Terrace)





Boardroom

The Boardroom offers plenty of natural light with floor-to-ceiling windows and is the ideal location for your off-site meeting.

Capacity: 20 People

Ladies' Card Room

The Ladies' Card Room is perfect for an indoor meeting space or a seated meal, with immediate access to the Upper Terrace and Lower Lounge.

Capacity: 100 People



Middle Terrace

With phenomenal views of the course, the Middle Terrace is open with a tent covering, making this an ideal location for a seated meal.

**Capacity: 50 to 100 People
(Max. 50 people for a seated meal)**





ADDITIONAL

FEES & SERVICES

CEREMONY FEE:		
IN CLUBHOUSE		\$2,000
ON THE COURSE (Weather Permitting)		\$3,000
CLOAKROOM		\$300 per attendant
SECURITY PERSONNEL (Oakdale to provide, 1 staff to 20 kids)		\$290 per staff (6 hours)
LIVE CHEF ATTENDEND STATIONS	\$70 per Chef per hour (4 hours minimum)	
ADDITIONAL SERVICE STAFF	\$40 per staff per hour (4 hours minimum)	
VALET PARKING		Inquire for pricing
PLEXI BAR RELOCATION (White and Chrome)	\$400 set up fee + consumption	
KIDS POP BAR		\$9.50 per child
LANDMARK FEE		\$10 per person
PODIUM		No Charge
POWER DROP		\$550
SET UP & TEAR DOWN		\$350
SCREEN, PROJECTOR, SPEAKER & WIRELESS MICROPHONE		\$300
ADDITIONAL WIRELESS MICROPHONE		\$50 each
TV (2 Max)		\$150 each
STAGE (Up to 12 X 16 Max)		\$150 including setup
DANCEFLOOR		\$150 including setup
TECH SUPPORT	\$40 per staff per hour (4 hours minimum)	

**COMPLIMENTARY
SERVICES**
By: Oakdale

LINENS
NAPKINS
PARKING (First Come First Serve)

Classic white and black
Classic white
Up to 200 parking spots

OAKDALE CORPORATE/LUNCHEON PACKAGE INCLUDES



- Access to event space morning of the event
- Standing floor length linen (black or white; special colour request will incur extra rental charge)
- Attentive wait staff

THREE COURSE PLATED DINNER

Choice of more than two Entrees will be subject to a \$10 per person charge

Entree choice must be pre-determined, with a total number of each Entree, and submitted to the catering department ten days prior to the event

- **Oakdale bread basket** with fresh rolls and flatbreads with creamed butter
- **Appetizer**
- **Entrée**
- **Dessert**
- **Coffee and tea service**
- **Special Dietary Meals:** If someone in the event requires a vegetarian, gluten-free or other specialized meals, please notify the Catering Manager.
- **Landmark Fee:** \$10 per person for any outside food vendors



BEVERAGES

- Your Bar can be either billed on consumption or open host bar (flat-rate)

Your Choice of Basic or Premium Bar:

- **Basic Bar:** \$75.00 per adult (5 hours), \$15.00 per adult each hour after
- **Premium Bar:** \$90.00 per adult (5 hours), \$20.00 per adult each hour after

All the above prices include complimentary mixes and ice

**Please note: bar is open during cocktail for an hour, Bar is closed during Dinner Service (red and white wine service only), and bar reopens after dinner hours



CORPORATE MENU

(VG) VEGETARIAN (VN) VEGAN (GF) GLUTEN-FREE (DF) DAIRY-FREE (NF) NUT-FREE

BREAKFAST

THE CONTINENTAL

Assorted croissants, muffins, and Danish pastries (NF)
Assortment of preserves (VG/GF/DF/NF)
Selection of seasonal fruit with berries (VN/GF/DF/NF)
Orange juice, tomato juice, grapefruit juice
Freshly brewed coffee (regular & decaffeinated) & a selection of teas

\$25.00

OAKDALE BREAKFAST

Assortment of bagels & flagels and muffins (VG/NF)
Smoked salmon & lox (GF/DF/NF)
Sliced cucumber, tomato, red onion, and capers
Scrambled eggs (VG/GF/DF/NF)
Maple cured bacon & turkey sausages (DF/NF)
Home fried potatoes & caramelized onion (VN/DF/NF)
Assorted low fat yogurts (VG/GF/NF)
Orange juice, tomato juice, cranberry juice
Freshly brewed coffee (regular & decaffeinated) & and a selection of teas

\$40.00

THE HEALTHY START

Assorted low fat yogurts (VG/GF/NF)
100% natural granola and assorted cereals with skim milk (VG/NF)
Seasonal fruit salad (VG/GF/DF/NF)
Assorted smoothies (VG/GF/NF)
Freshly brewed coffee (regular & decaffeinated) & a selection of teas

\$30.00

AFTERNOON HIGH TEA

Assorted wraps & finger sandwiches (based on 4 pieces per person) (NF)
Selection of pastries (VG/NF)
Assorted scones with sweet butter & imported preserves (VG/NF)
Assorted quiche (VG/NF) & frittata (GF/DF/NF) (caramelized onion & mushrooms, goat cheese & spinach, tomato & cheddar, vegetarian frittata)
Seasonal fruit with berries (VN/GF/DF/NF)
Selection of herbal teas

minimum 10 guests

\$55.00

BREAKFAST ADDITONS

PRICED PER ITEM - MINIMUM ORDER OF 10

Whole fruit - banana, apple, pear | **\$2**

Sliced breakfast bread - apple cranberry, carrot pineapple, lemon poppy seed | **\$2.50**

Coconut chia seed pudding (VG/GF) | **\$7**

Smoothie & kombucha | **\$8**

Seasonal fresh sliced fruit platter (VG/GF) | **\$6.50 (per person)**

Gravlax station - selection of smoked fish, bagels & flagels, cream cheese, pickle, garden shoots | **\$15**

STATIONED SNACKS

PRICED PER ITEM

priced per item - minimum order of 10

Granola Bar (V) | \$2

Chocolate Bar (V) | \$3

Potato Chips & Popcorn (V) | \$4

Chef's Selection of Seasonal Dips & Vegetable Crudités (VG/GF) | \$9 per person

Cheese Board - Local & international cheese, fruit preserves, crisps & crackers, honey (VG/NF) | **\$12 per person**

Charcuterie - Artisan cured meats, pickles, mustard, crisps & crackers (DF/NF) | **\$14 per person**

Poached Shrimp - Cocktail sauce, lemon wedges (GF/DF/NF) | **\$12 per person**



LUNCH BUFFETS

MINIMUM 25 GUESTS | PRICED PER PERSON

THE BUILD YOUR OWN SANDWICH

Oakdale Green Salad (VG/GF/DF/NF)

Mixed Greens, strawberries, blueberries, radish, goat cheese, lemon poppy seed dressing

Coleslaw (VG/GF/NF)

Mixed cabbage, carrots, slaw dressing

Potato Salad (VG/GF/DF/NF)

Granny smith apple, scallions, triple crunch mustard

BUILD YOUR OWN SANDWICH STATION:

Assorted breads & cheese selection

Oven roast turkey, corned beef, roast beef, egg salad (VG/GF/DF/NF) & tuna salad (VG/GF/DF/NF)

Lettuce, tomatoes, sprouts & deli style condiments

New York style Cheesecake (VG/NF)

Freshly brewed coffee (regular & decaffeinated) & a selection of teas

\$55

WELCOME TO ITALY

Tomato Salad (VG/GF/NF)

Field local tomatoes, fior di latte, croutons, olives, arugula, basil dressing

Italian Grilled Vegetables (VN/GF/DF/NF)

Zucchini, eggplant, bell peppers, red onion, balsamic vinaigrette

Caesar Salad (NF)

Romaine lettuce, parmigiano reggiano, garlic croutons, bacon, caesar dressing

Grilled Branzino with Sundried Tomato Pesto (GF/DF/NF)

Herb Roasted Chicken Breast (GF/DF/NF)

Penne Pomodoro with Shaved Parmigiano (VG/NF)

Grilled Broccolini with Roasted Garlic and Chili (VN/GF/DF/NF)

Tiramisu Cake (VG/NF)

Freshly brewed coffee (regular & decaffeinated) & a selection of teas

\$75

LUNCH BUFFETS CONTINUED

MINIMUM 25 GUESTS | PRICED PER PERSON

TASTES OF THE WORLD

Greek Salad (VG/GF/NF)

Red onion, cucumber, tomatoes, kalamata olives, romaine lettuce, bell peppers, feta, Greek dressing

Kale Caesar Salad (NF)

Shredded kale, Parmigiano Reggiano, garlic croutons, bacon, Caesar dressing

Asian Slaw (VN/NF)

Nappa cabbage, bell peppers, crispy shallots, edamame, cilantro, Asian sesame dressing

Teriyaki Glazed Salmon (GF/DF/NF)

Roast Striploin (GF/DF/NF)

Vegetable Chow Mein Noodle (VG/DF/NF)

Oakdale Assorted Dessert Platter

Freshly brewed coffee (regular & decaffeinated) & a selection of teas

\$95

EXPRESS LUNCH #1

Herb Marinated Chicken Supreme, Pan Jus,
Broccolini, Honey Glazed Carrots, Smashed Red
Potato (GF/DF/NF)

Butter Tart, Chantilly Cream (VG/NF)

Freshly brewed coffee (regular & decaffeinated) & a
selection of teas

\$55

EXPRESS LUNCH #2

Roasted Greek Salmon Filet, Grilled Asparagus,
Fingerling Potatoes, Marinated Artichokes, Sauce
Vierge (GF/DF/NF)

Crème Brûlée with Fresh Berries (VG/GF/NF)

Freshly brewed coffee (regular & decaffeinated) & a
selection of teas

\$60

EXPRESS LUNCH #3

Roast 8oz Striploin, Roasted Seasonal Vegetables,
Fingerling Potatoes, Red Wine Jus (GF/DF/NF)

Assorted Mini Sweet Treats

Freshly brewed coffee (regular & decaffeinated) & a
selection of teas

\$75



HORS D'OEUVRE PRICED PER DOZEN

COLD

Tomato Gazpacho with Feta and Mint Cress (VG/GF/NF) | **\$38**

Caprese Skewers, Balsamic Glaze, Cherry Tomato, Basil Pesto (VG/GF/NF) | **\$44**

Tuna Tartare with Pickled Vegetables in Artisan Cone (DF/NF) | **\$50**

Smoked Salmon Latke, Salmon Roe, Dill Cream Cheese (GF/NF) | **\$48**

Thai Rice Paper Rolls with Tiger Shrimp, Mango, Mint, and Sweet and Spicy Chili Sauce (VN/GF/DF/NF) | **\$38**

HOT

Choice of Mushroom (VG/NF), Beef (DF/NF), and Chicken (DF/NF) Empanada | **\$58**

Crispy Nori Rolls, Miso Mayonnaise (VN/DF/NF) | **\$46**

Vegetable Spring Rolls, Sweet Chili Glaze (VN/DF/NF) | **\$48**

Grilled Chicken Yakitori, Green Onion, Ginger & Soy Glaze (DF/NF) | **\$52**

Popcorn Chicken, Caramel & Butter Popcorn (NF) | **\$54**

Beef Sliders, Bread & Butter Pickle, Lettuce, tomato, Ketchup (DF/NF) | **\$56**

ADDITIONAL SELECTIONS

Shaved Brisket on Mini Pretzel Buns with Coleslaw (DF/NF) | **\$58**

Firecrackers Shrimp with Sweet Chili Sauce (DF/NF) | **\$64**

Roasted Lamb "pop", Dijon Herb Crusted (DF/NF) | **\$68**

Choice of Chicken or Shrimp Dim Sum, Ginger & Soy Sauce (NF/DF) | **\$58**

Lobster Grilled Cheese (NF) | **\$68**





MENU #1

Assortment of Artisan Breads with Butter

Appetizers:

Purée of Carrot (VG/GF/NF)

Clementine, Ginger Creme Fraiche, Chives

OR

Oakdale Salad (VG/GF/DF/NF)

Heirloom Lettuces and Baby Arugula, Vine Ripened Tomato, English Cucumber, Julienne Carrot,
White Balsamic and Honey Vinaigrette

Entrée

Free Range Chicken Supreme (NF)

Herb-Mustard Marinated, Broccolini, Scalloped Potatoes, Honey Glazed Carrots, Natural Jus

OR

Poached Atlantic Salmon (DF)

Mediterranean Couscous Salad with Olive, Onions, Tomato, Raisins and Almond,
Grilled Peppers (red and yellow) and Zucchini

OR

Squash Ravioli (VG/NF)

Tuscan Kale, Wild Mushrooms, Sweet Peas, Sun Dried Tomato, Parmesan Broth

Dessert - Please Choose One

Grand Marnier Crème Brule

Fresh Berries, Dark Chocolate, Dipped Almond Biscotti

OR

Warm Apple and Salted Caramel Tart, Vanilla Crème Chantilly (VG/NF)

Coffee & Tea Service

\$145 per person + HST + service charge



MENU #2

Assortment of Artisan Breads with Sweet Butter

Appetizers:

Potato & Leek Soup (VG/GF/NF) Hot or Cold

Truffle Salt, Herb Oil

OR

Napa Valley Salad (VG/GF)

Heirloom Lettuces, Sliced Ripe Strawberry, Olive Oil Roasted Almonds, Crumble Chevre,
Thyme and Mustard Seed Dressing

OR

Classic Caesar Salad (NF)

Crips Romaine Herts, Herb Tossed Croutons, Applewood Smoked Bacon,
Reggiano Cheese and Roasted Garlic Caesar Dressing

Entrée

Braised Beef Short Rib (GF/DF/NF)

Cippolini Onion Jus, Confit Garlic Mashed Potato, Fine French Beans

OR

Pan Seared Branzino (GF/DF/NF)

Sauce Vierge, Roast Fingerling Potatoes, Grilled Asparagus

OR

Squash Ravioli (VG/NF)

Tuscan Kale, Wild Mushrooms, Sweet Peas, Sun Dried Tomato, Parmesan Broth

Dessert - Please Choose One

Pavlova (GF/NF)

Lemon Curd with Seasonal Berries

OR

New York Cheesecake (VG/NF)

Coffee & Tea Service

\$165 per person + HST + service charge



MENU #3

Assortment of Artisan Breads with Butter

Appetizers:

Roasted Wild Mushroom and Truffle Soup (VN/GF/NF/DF)

Truffle Oil, Crispy Leek

OR

Classic Caprese Salad (VG/GF/NF)

Vine Ripened Tomato, Buffalo Mozzarella, Fresh Basil, Kalamata Olive, Balsamic Honey

OR

Pecan Gala Salad (VG/GF)

Candied Pecans, Sliced Royal Gala Apples, Crumbled Feta Cheese, Heritage Lettuces and
Cinnamon Infused White Port Dressing

Entrée

Seared Halibut (GF/NF)

Caper & Shallot Beurre Noisette, Oakdale's Signature Vegetable Tower, Roast Root Vegetables

OR

7oz Beef Tenderloin (GF/DF/NF)

Natural Thyme Jus, Golden Potato Mash, Seasonal Vegetables, King Oyster Mushroom

Dessert - Please Choose One

Oakdale's Decadent Flourless Chocolate Bar (VG/GF/NF)

Fresh Berries and Creme Anglaise

OR

Apple Crumble a la Mode

Caramel Sauce, Vanilla Ice Cream

Coffee & Tea Service

\$195 per person + HST + service charge

OAKDALE GRAND BUFFET



Freshly Baked Rolls with butter
Includes Hand Carved Beef Striploin with Yorkshire Pudding
Sweets Table with Seasonal Sliced Fruits and Artisan Cheese Board
Coffee & Tea Service

Please Choose 5 Starters, 1 Additional Entrées, 1 Side and 1 Vegetable

Starters

Market Greens
Caesar Salad
Greek Salad
Baby Spinach Salad
Thai Noodle Salad
Pesto Pasta Salad
Root Vegetable Slaw
Curried Seven-Grain Salad
Tomato and Rocket Salad
Marinated Mushroom Salad
Corn and Black Bean Salad

Entrée

Pan Seared Salmon Fillet, Oven Roasted Tomatoes, Citrus Beurre Blanc with Herb Tossed Maple Glazed
Salmon with Apple Fennel Slaw
Ontario Turkey with Sage and Thyme Jus
Roast Chicken Supreme with Mushrooms, Bacon, Pearl Onions and Natural Jus

Sides

Whipped Yukon Gold Potatoes
Wild and White Rice Pilaf
Penne Pasta with Pesto and Parmesan
Roasted Garlic Mashed Potato
Roasted Tri-Colour Potato
Scalloped Potato
Roasted New Potato with Fresh Herbs

Vegetables

Medley of Fresh Seasonal Vegetables
Maple Roasted Root Vegetables
Green and Yellow Beans with Sundried Tomato Butter Ratatouille
Baby Carrots and Snap Peas

\$165 per person + HST + service charge

Priced Per Person

Premium Additions

Dinner Buffet Enhancements Available only as Additions to A la Carte Menus and Buffets.

Smoked Salmon Presentation | **\$10 per person**
Cold Poached Shrimp with Cocktail Sauce and Lemon | **\$12 per person**
Croquembouche Tower | **\$125 - up to 50 people**
Macaron Tower | **\$195 up to 50 people**
Oyster Bar | **Market Price**
Love Gelato Station | **Market Price**

STATIONS & LATE-NIGHT CRAVINGS MENU

MAKE IT TO LIVE STATION \$70 PER CHEF (MINIMUM 3 HOURS REQUIRED)
****CHEF ATTENDED STATIONS DOES NOT APPLY TO THESE STATIONS****

GYOZA & DIM SUM BAR (4 pieces per person)

Vegetable gyoza (VG/DF/NF)

Shrimp dim sum (DF/NF)

Ginger beef dim sum (DF/NF)

Chicken siu mai (DF/NF)

Dipping sauces: soy sauce, sesame rice vinegar, Korean hot sauce

\$20 PER PERSON

Live chef-attended station: \$70 per hour for chef services

STIR FRY STATION

Tofu, chicken, or beef (GF/DF/NF)

Rice noodles and egg noodles, red onions, carrots, peppers, bean sprouts, zucchini, broccoli, mushroom, selection of sauces.

Served in take-out boxes (DF)

\$25 PER PERSON

Live chef-attended station: \$70 per hour for chef services

CHOP SALAD STATION

Romaine, kale, arugula, sliced and cubed tomatoes, cucumbers, beets, avocado, beans, olives, cheddar, goat cheese, feta cheese, parmesan cheese, red onions, edamame, peppers, chickpeas, sunflower seeds, pumpkin seeds, dried cranberries with assorted dressings, balsamic vinegar and olive oil.

Choice of dressings: Caesar, balsamic, poppy, light Italian)

\$22 PER PERSON

PASTA STATION

Beef station, chicken, or shrimp

Penne & gluten-free pasta, onion, carrot, garlic, peppers, mushroom, broccoli, zucchini

Served in take-out boxes (NF)

\$28 PER PERSON

Live chef-attended station: \$70 per hour for chef services

MAKI STATION

Hand rolled selection of fresh fish & vegetarian maki rolls, with soy, wasabi and pickled ginger (DF/NF)

STARTING AT \$25 PER PERSON

CARVING STATION

Roast Whole Turkey (GF/DF/NF) - \$40/person

- Turkey gravy (DF/NF), cranberry sauce (VN/GF/DF/NF), homemade stuffing (DF/NF)

Striploin Roast (GF/DF/NF) - \$50/person

Prime Rib Roast (GF/DF/NF) - \$65/person

Roasted Tenderloin (GF/DF/NF) - \$75/person

TACO STATION (based on 3 pieces per person)

Choice of chicken, fish, or vegetables

choose 2 types - **\$19**

choose 3 types - **\$22**

served with corn (GF) or flour tortillas, pico de gallo (VN/GF/NF), guacamole (VN/GF/NF) and hot sauce

LATE NIGHT CRAVINGS

Truffle fries, parmesan cheese, fresh herbs (VG/NF)

Sweet potato or regular fries, sriracha aioli

Beef sliders, B&B pickle, secret sauce (NF)

Guacamole & nacho, sour cream, salsa (VG/GF/NF)

House made gourmet pizzas (three cheese/pepperoni and cheese/vegetarian) (NF)

(5 pieces)

\$28 PER PERSON

PRETZEL BAR

Fresh baked pretzel, assorted mustard, cheese sauce (VG/NF)

STARTING AT \$25 PER PERSON

NIGHT IN MOVIE

In-House Popcorn Stand - Butter flavoured popcorn, selection of popcorn seasoning (VG/GF/DF/NF)

Selection of chocolate bar & candy

Assorted chips

\$15 PER PERSON

TERMS & CONDITIONS

All reservations and agreements are made upon, and are subject to, the rules and regulations of Oakdale Golf & Country Club and the following conditions

1. A non-refundable deposit of \$5,000 or otherwise specified (applied to the final invoice, except for cancellation of the event) is required for all functions to confirm the date, room, and time of the event. Upon receipt of the deposit, a confirmation letter will be sent to you by the Club, outlining the booking arrangements.
2. There is a surcharge of 2.4% per transaction when paying with Visa or Mastercard credit card.
3. All Food & Beverage charges are subject to: Service Charge of 20% and H.S.T 13%
4. The following payment schedule will be in effect:
 - 6 months prior to the event date 40% of the estimated amount less the deposit
 - 3 months prior to the event date 40% of the estimated amount less the deposit
 - 2 weeks prior to the event remaining balance owing (including estimated bar charged)
 - Any overpayment based on the estimated invoice versus the actual invoice will be refunded to the original payment.
 - (Applicable to Members Only) - Late payments will be subject to a late payment penalty of 2% per month or 24% per annum.
5. Cancellation Policy for all catering functions:
 - If the function is cancelled within thirty (30) days prior to the function date, 100% of the estimated amount will be charged plus the loss of the original deposit.
 - If the function is cancelled between 31 days and 60 days prior to the function date, 50% of the estimated amount will be charged plus the loss of the original deposit.
 - If the function is cancelled between 61 days to 90 days prior to the function, 25% of the estimated amount will be charged plus the loss of the original deposit.
 - The cancellation fees will be payable to Oakdale Golf & Country Club by the host within thirty (30) days of the cancellation according to the schedule.

TERMS & CONDITIONS CONTINUED

6. A final function sheet and final floor plan, including guaranteed attendance numbers, must be signed and scanned to the club at least 10 working days prior to the event. The total number of attendees will be adjusted accordingly. The menu and all beverage requirements must be finalized at least one week prior to the event.
7. Outside Services: Oakdale Golf & Country Club will require a list of outside suppliers the host has hired to provide any services to the said function, such as entertainers, florists, etc. The contact's name, phone number, Food Handler's Certificate, WSIB clearance certificate, and liability insurance confirmation are also required.
8. No outside wine, spirits or beer are permitted on the club property.
9. The Society of Composers, Authors and Musicians Publishers of Canada (SOCAN) charges a fee for any entertainers/musicians who use copyrighted material at private events. The standard fee is \$31.72 (no dancing) and \$63.49 (dancing). The sound fee is \$26.63 (dancing) and \$13.30 (no dancing). All SOCAN Fees are subject to HST. This fee is charged to the host account and paid to S.O.C.A.N. by Oakdale Golf & Country Club. The resound fee applies as well at \$25.00 plus HST.
10. Oakdale can provide standard black or white linen appointments for all events. The cost of any linen upgrades or other items that are required on a one-time rental basis will be charged accordingly to the host account. These items will be discussed with the host prior to the event for final approval.
11. Oakdale can host Kosher Events. A fee of \$40 per Adult (breakfast or cocktail reception) and/or \$60 per Adult (lunch or dinner) and for children under 12 years \$25 per child, plus HST, will be charged and will include wait staff and standard linen. The Kosher Caterer will be solely responsible for all the food preparation and will invoice the host directly for its services. Oakdale exclusively uses F+B Kosher Caterer and PR Kosher Caterer.
12. Wedding ceremonies and Bar/Bat Mitzvah Services incur a ceremony fee of \$2000 indoor and \$3000 outdoor plus applicable taxes for set up and tear down.
13. Except for wedding or specialty cakes, no food will be permitted to be brought into or removed from the Club.

TERMS & CONDITIONS CONTINUED

14. A cake-cutting fee of \$150 will apply to the service

15. The service fee for Oakdale coordination with third-party vendors is 25%

16. Choice menus of more than two Entrees will be subject to a \$10 per person entree selection fee. Entree choices must be pre-determined, with the total number of each Entree submitted to the catering department 10 days prior to the event.

17. Oakdale requires the client to have a third-party event planner for all Bar/Bat Mitzvahs, Weddings and any large-scale event.

18. Due to fluctuations in wholesale food costs, prices are subject to change without notice. The club guarantees the price quoted no more than 3 months prior to the function.

19. Any cost of damages to the premises will be charged to the host directly. The Club does not assume responsibility for personal property or equipment brought into the function rooms.

20. Applicable taxes and service charges will be added to the host's final billing, and they are as follows:

- HST (13%) and Service Charge (20%)
- In the event that total consumption is less than \$500.00 a bartender's fee will be added to the client's final invoice in the amount of \$50.00 per hour with a five-hour minimum.

21. Last call for the service of alcoholic beverages is 12:30 a.m. for 1:00 a.m. end of the event. After 1:00 a.m. a fee of \$500 per hour will be applied.

22. All entertainment must end at 1:00 a.m., and the function room must be vacated by 1:30 a.m. If your guests or musicians remain in the clubhouse after 1:30 a.m., a \$500 plus HST house fee will be charged to your final statement for each hour.

23. In compliance with the LCBO, and provincial statues, only liquor and wines purchased directly from an LCBO outlet under the club's liquor license may be served on the club's premises.

VENDOR LIST

VENDOR	CONTACT	NAME/DETAILS
LINEN RENTALS		
Around The Table	debbie@aroundthetable.ca sylvie@aroundthetable.ca	Debbie Farkas Sylvie Farkas
Susan Murray Linen	susan@susanmurray.com	
ENTERTAINMENT/DJ		
Magen Boys	416-560-7300 info@magenboys.com	Page or Jian Magen
DJ Timfamous	647-244-7470 www.djtimfamous.com djtimfamous@gmail.com	Tim
The Photobooth Company of Toronto	647-654-7286 smiles@pbto.ca	Roger Grubb www.pbto.ca
Adventure Mania (photo booth & bouncy castles)	905-864-3290 416-953-0766 info@adventuremania.ca	Brenda Loranger www.adventuremania.ca
CATERING		
PRC Caterers Kosher Catering	416-787-9889 gloria@prccaterers.com	Gloria Contreras
F+B Kosher	416-900-0918 info@fbkosher.com	Cary Silver - 416-560-6686 cary@fbkosher.com

VENDOR	CONTACT	NAME/DETAILS
DECOR/FLORIST		
Paperdoll Studio	michele@paperdollstudio.ca 416-302-8141	Michele Alter
Lavender Grace	faye@lavendergrace.ca 416-877-3293	Faye Bielak www.lavndergrace.ca
Trevor Florence	trevormflorence@hotmail.com	Florist
Balloon Trix	416-728-8697 balloontrix@rogers.com	Dennis Mills
Gervais Party & Tent Rentals	416-288-1846 ext. 228	Tent Rentals
Photographers		
Zuck Photography	zuckphotography@gmail.com	Joshua Zuckerman
515 Photo Co.	production@515photoco.com	416-487-0515
Liza Litvinovich	info@lizalitinovich.com	Photographer
Cliq Creative	matt@cliqcreative.ca	Matt Feinstein
Natalie Goldfinger	natgoldfinger@gmail.com	

VENDOR	CONTACT	NAME/DETAILS
EVENT PLANNERS		
Candace Zwicker	candace@candaceco.com 416-271-0819	Event Planner
Elisa Garay	elisa@ideationevents.ca 416-274-9306	Event Planner
Gillian Kideckel	eventsbyginfo@gmail.com 416-662-1771	Gillian Kideckel Event Planner
Fern Cohen	fern@ferncohenevents.com 416-219-4111	Event Planner
Heidi Gruenspan	heidig@heidig.ca	Event Planner
A Wilder Party	416-712-9790 sharlenewilder@gmail.com	Sharlene Wilder Event Concierge & Consultant
Judy Stein Consulting	info@judysteinconsulting.ca 416-271-4447	https://judysteinconsulting.ca/
VALET		
Adagio Valet	416-800-0454 adagiovalet.ca	Max Orzhekhovsky maksymo@adagiovalet.ca
SECURITY		
Royal Cavalier Protection Services	647-207-3646	Anael Lambert
Security (Weddings & Bar/Bat Mitzvahs)	wwright19@hotmail.com	Winston Wright





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