



Weddings

OAKDALE GOLF & COUNTRY CLUB





CONGRATULATIONS

You have found your perfect person. And, now, you have found your perfect wedding venue - a location that rivals any other in beauty and attention to detail; a venue that offers a timeless setting for your once-in-a-lifetime celebration. You've found Oakdale Golf & Country Club.

THIS IS YOUR DAY!

Watch as your imagination comes to life through our extraordinary setting and our desire to create an event to remember for a lifetime. Experience the blend of rustic charm and modern elegance that Oakdale pairs with world-class cuisine. Our team will leave nothing to chance as we work with you and your wedding planner to ensure every last detail is perfect - from conception to completion.

Set amidst 285 acres of rolling hills, the natural beauty of our venue will take your breath away. Oakdale Golf & Country Club is the perfect location for your reception and is accessible from all parts of the city.

EAT, DRINK AND BE MARRIED!

From mouth-watering main courses, to decadent desserts, we know that menu creation is integral to a successful event. Only the finest quality ingredients are used in our kitchen, so you can be assured that your guests will remember this meal for years to come.



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. From the moment you step foot inside this breathtaking space, you'll know you've found the perfect venue for your wedding day.

Capacity: From 150 to 400 People



Main Bar & Lower Lounge

With its wood fireplace, floor-to-ceiling windows, and cozy ambience, the Main Bar and Lower Lounge make the perfect location for a cocktail reception or an intimate meal. The character and grandeur of this space will immerse you and your guests in a warm, inviting atmosphere.

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 ideal for your wedding ceremony and reception. 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 for an elegant, outdoor affair.

Capacity: From 100 to 200 People

(Covered Part of the Terrace)

Capacity for Ceremony:

150 People, Theatre Style

(Uncovered Portion of the Terrace)



Boardroom

The Boardroom offers plenty of natural light with floor to ceiling windows and is the ideal Bridal Suite for hair, make-up, and any other preparations before the ceremony. Take advantage of the natural lighting which provides fantastic photo opportunities.

Capacity: 20 People



Men's Card Room

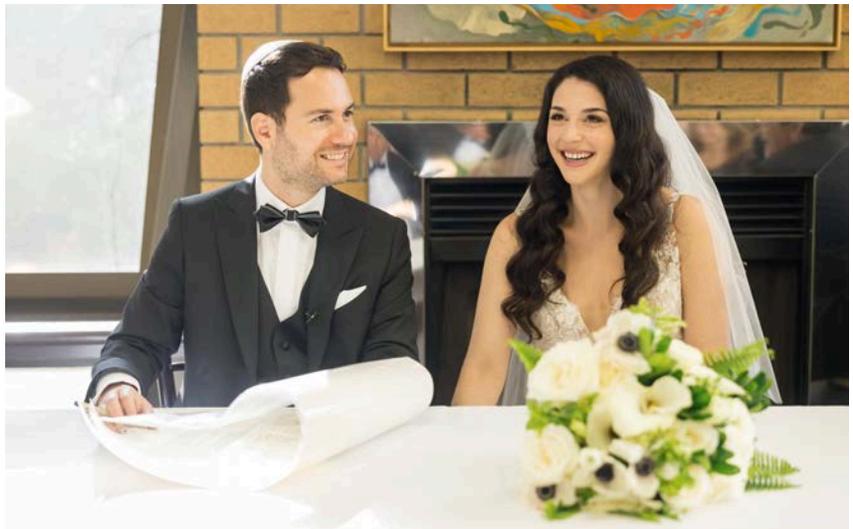
The Men's Card Room is the perfect location for the groom and his groomsmen to prepare before the ceremony. Subject to availability.

Capacity: 50 People

Ladies' Card Room

The Ladies' Card Room is suitable for an indoor ceremony, theatre style or Bedeken, 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 theatre-style ceremony or a seated meal.

Capacity: 50 to 100 People
Ceremony and Reception:
(Max. 50 people for a seated meal) 5







FEES & SERVICES

WEDDING

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 (per bar) (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)	
CAKE CUTTING FEE		\$150
CAKE PLATING WITH BERRY COMPOTE AND FRESH BERRIES		\$4 per person

**COMPLIMENTARY
SERVICES**
By: Oakdale

LINENS
NAPKINS
PARKING (First Come First Serve)

Classic white and black
Classic white
Up to 200 parking spots

OAKDALE WEDDING PACKAGE INCLUDES



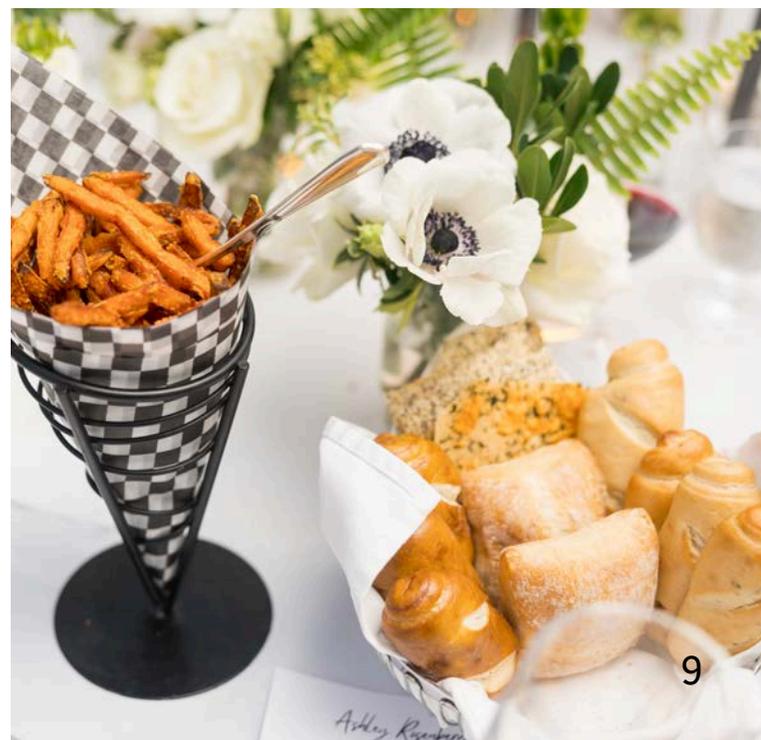
- Meal tastings for up to four people (*after the Wedding has been booked and deposit has been received*)
- Access to event space up to three hours prior to the ceremony
- Bridal suite (the Boardroom)
- Standing floor length linen (black or white; special colour request will incur extra rental charge)
- Attentive wait staff
- Bar Suite
 - Five hours total of Standard Bar Service (*you may split to your preference*)
 - Domestic and premium beer, standard bar rail, house red and white wine, soft drinks and juice (*for premium bar additional charges apply*)
 - Service Charge (20%) and Tax (13%) not included

THREE COURSE PLATED DINNER

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

Entrée choice must be pre-determined, with a total number of each Entrée, 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: The bar is open during cocktail for an hour, Bar is closed during Dinner Service (red and white wine service only), and the bar reopens after dinner hours





PASSED CANAPES MENU

(VG) VEGETARIAN (VN) VEGAN (GF) GLUTEN-FREE (DF) DAIRY-FEE (NF) NUT-FREE
PRICED PER PIECE - MINIMUM ONE DOZEN PER SELECTION

COLD

Tomato Gazpacho with Feta (V/GF/NF) | **\$38**

Traditional Bruschetta on Garlic Crostini (VG/NF) | **\$40**

Miso Eggplant, Crisp Shallots, Sesame Seeds, Savory Cone
(VG/DF) | **\$42**

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

Smoked Salmon on Latke with Dill Crème Fraîche (GF/NF) |
\$48

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

Poached Shrimp, Homemade Cocktail Sauce (GF/DF/NF) |
\$54

Seared Duck Breast, Potato Crisp, Maple Soy Glaze, Julienne
Vegetables (DF/NF) | **\$58**

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

Add to Rice Paper Roll - Chicken \$8 | Beef \$10 | Shrimp \$12

HOT

Grilled Salami, Honey Dijon Sauce (GF/DF/NF) | **\$46**

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

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

Challah Grilled Cheese Sandwich (VG/NF) | **\$48**

Crispy Buffalo Cauliflower Bites (VN/DF/NF) | **\$48**

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

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

Turkey Sliders, Smashed Avocado, Swiss Cheese,
Pickled Onion (NF) | **\$54**

Beef Sliders, Lettuce, Tomato, Ketchup, Sweet Pickles
(DF/NF) | **\$56**

PREMIUM SELECTIONS

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

Fresh Baked Empanadas - Choice of Mushroom (VG), Beef, or Chicken (DF/NF) | **\$58**

Choice of Chicken or Shrimp Dim Sum (DF/NF) | **\$58**

Chicken Drumette, Steak Pit Sauce, Scallion (GF/DF) | **\$60**

Crispy Shrimp Wonton, Sriracha Mayonnaise (DF/NF) | **\$60**

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

Lamb Kofta, Mint and Yogurt (GF/NF) | **\$64**

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

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



MENU #1

EACH MENU INCLUDES A CHOICE OF AN APPETIZER, AN ENTREE AND A DESSERT.

An Assortment of Artisan Breads with Butter

Appetizers:

Purée of Carrot (VG/GF/NF)

Clementine, ginger crème fraîche, 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

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

EACH MENU INCLUDES A CHOICE OF AN APPETIZER, AN ENTREE AND A DESSERT.

An 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 strawberries, olive oil-roasted almonds, crumbled chèvre, thyme and mustard seed dressing

OR

Classic Caesar Salad (NF)

Crisp romaine hearts, herb-tossed croutons, applewood smoked bacon, Reggiano cheese and roasted garlic Caesar dressing

Entrée

Braised Beef Short Rib (GF/DF/NF)

Cipollini 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

EACH MENU INCLUDES A CHOICE OF AN APPETIZER, AN ENTREE AND A DESSERT.

An Assortment of Artisan Breads with Sweet 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,
cinnamon-infused white port dressing

Entrée

Seared Halibut (GF/NF)

Caper and shallot beurre noisette, Oakdale's signature vegetable tower, roast root vegetables

OR

7 oz 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 crème anglaise

OR

Apple Crumble a la Mode

Caramel sauce, vanilla ice cream

Coffee & Tea Service

\$195 per person + HST + service charge

CHILDREN'S MENU: \$45
CHILDREN AGES 12 AND UNDER
PLEASE SELECT AN APPETIZER, MAIN COURSE,
AND DESSERT FOR ALL CHILDREN

APPETIZERS

- Crudité Plate with Freshly Cut Vegetables and Ranch Dipping Sauce (VG/GF/NF)
- Caesar Salad (NF)
- Garden Salad (VN/GF/DF/NF)
- Spring Roll with Plum Sauce (VG/DF)
- Cheese Quesadillas (VG/NF)
- Oakdale Chicken Soup with Matzoh Ball (DF/NF)

MAIN COURSE - DIVIDER PLATES (PLEASE SELECT ANY 4)

- Chicken Fingers with Plum Sauce (DF/NF)
- Crispy Chicken Sliders with Mayo and Crisp Lettuce (DF/NF)
- Beef Sliders with Traditional Toppings (DF/NF)
- House-Made Macaroni and Cheese (VG/NF)
- Penne in House Tomato Sauce or Parmesan Cream (VG/NF)
- Edamame in Sea Salt and Olive Oil (VN/GF/DF/NF)
- Stir-Fry Noodles with Sautéed Vegetables (VN/DF/NF)
- Onion Rings (VN/DF/NF)
- French Fries (VN/DF/NF)
- Steamed Vegetables (VG/GF/DF/NF)



DESSERT

- Warm Brownie (VG/NF)
- Vanilla Ice Cream, Chocolate Chip Cookie (VG/NF)
- Fresh Fruit Salad (VN/GF/DF/NF)

STATION SELECTIONS

- Grilled Cheese Bar
- Nacho Bar
- Ice Cream Bar, Sundae or Popsicle, Sandwich and Bars
- Mini Pies: Apple, Berry, Lemon Meringue
- Soft Pretzels
- Poutine Station



OAKDALE GRAND BUFFET



Freshly Baked Rolls with Butter

Includes Hand Carved Beef Striploin with Yorkshire Pudding

Sweet 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**

Croquebouche 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****

Wedding Cake Cutting - \$3.00 per person

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) - \$55/person

Prime Rib Roast (GF/DF/NF) - \$70/person

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

Green Beans (VN/GF/DF/NF), Jus (DF/NF) Fries or Mashed Potato (VG/GF/DF/NF)

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 an amount 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 date: 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.
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.

TERMS & CONDITIONS CONTINUED

8. Outside Services: Oakdale Golf & Country Club requires 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. It is mandatory for security personnel to oversee Bar and Bat Mitzvahs. The cost of this service will depend on the style of the function and the number of guests in attendance. A basic guideline is 1 security personnel for every 20 children in attendance (3 guards minimum). All security must be confirmed with the Oakdale Catering Department prior to the event date.

1-79 Children: 3 Security

80 Children: 4 Security

Over 80 Children: 5+ Security

10. 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.

11. 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.

12. 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.

TERMS & CONDITIONS

CONTINUED

13. Wedding ceremonies and Bar/Bat Mitzvah services incur a ceremony fee of \$2,000 for indoor events and \$3,000 for outdoor events, plus applicable taxes for set up and tear down.

14. Except for wedding or specialty cakes, no food will be permitted to be brought into or removed from the Club.

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

16. The service fee for Oakdale's coordination with third-party vendors is 25%

17. Choice menus of more than two entrées will be subject to a \$10 per person entrée selection fee. Entrée choices must be pre-determined, with the total number of entrée submitted to the catering department 10 days prior to the event.

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

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

20. Any cost for 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.

21. 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.

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

23. 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.

24. In compliance with the LCBO, and provincial statutes, 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		
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