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g o l f & c o u n t r y c l u b

Banquets and Weddings  
2017

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Thank you for considering Oakfield Golf & Country Club for your upcoming event. Our goal is to work with you to ensure a flawlessly executed and professional event for you and your guests.

Oakfield Golf & Country Club is situated on 340 acres of woodland on the scenic backdrop of Grand Lake, Nova Scotia, only a 30-minute drive from downtown Halifax and just five minutes from the Halifax Stanfield International Airport. Oakfield proudly boasts one of Atlantic Canada's finest 18-hole championship golf courses. Our clubhouse offers exquisite banqueting facilities, with breathtaking views of the greens and fairways, and ample amenities to ensure comfort and convenience for your guests.

We offer full food and beverage services from cocktail parties with decadent hors d'oeuvres, to an elegant buffet to cap off your perfect day. We pride ourselves on our high quality of customer service and satisfaction; thorough and detail oriented approach to planning, resulting in smooth execution; and exceptional regard for our guests' Oakfield experience.

Oakfield has maintained its founding philosophy over the years. We are proud of our enviable reputation of providing all visitors to the club with a warm welcome, unrivalled camaraderie, and a magnificent golf course. We cater to groups of up to 144 people and are well versed in providing an exceptional event experience.

Please take a moment to review our menu selections, and other pertinent information that will assist you in booking your upcoming special event. All menus are customizable to suit your unique needs.

After reviewing the enclosed information, should you have any further questions, please know that we will be pleased to hear from you and excited to work together to plan your event.

Thank you for considering Oakfield Golf & Country Club.

Sincerely,

Darrell Cooling

Food & Beverage Manager  
Oakfield Golf & Country Club  
Phone: 902.861.2777 extension 6-3  
Fax: 902.861.1109  
darrell.cooling@oakfield.ca  
www.oakfield.ca



## Wedding and Banquet Package

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Your Wedding day is very important to us and our professional team will work with you to deliver a stress free experience. Our staff understand the details and time needed to provide a superior day and they are on site to take care of you from the beginning to the end.

When it comes to catering your event our Executive chef will work with you to select and personalize your menu. We have designed several packages for your convenience or you can work with our culinary team to custom design your needs. Special menus are available for accommodating guest with allergies and dietary restrictions. We also offer off site catering packages as well as Rehearsal Dinners and Brunches.

### **Room Rental**

The rental fee for our facility is \$1800.00. This room is 3000 sq ft with 12 foot ceilings and can seat up to 144 guests. With your room rental, all tables will be covered with white or black table linens and finished with Oakfield's Royal Doulton China. Room set-up includes: dance floor, microphone & podium, Signing table, gift table, head table and cake table. Bridal party can have access to our locker rooms if required.

### **Ceremony on Site**

There onsite Ceremony Fee which includes rehearsal the week before the wedding date, times to be confirmed with our event coordinator two weeks prior. Outdoor ceremony is a great option, let our spectacular outdoor areas add to the uniqueness of your wedding at Oakfield. Linens, set-up, tear down & signing table included. We can also assist you with any décor, please feel free to ask.

For up to 30 guests on site fee is \$250. For over 30 guests fee is a base of \$250 plus \$3.50 per chair.

### **Decorations**

Decorations must be approved by Oakfield; all decorations must be free standing without any attachment to walls, ceilings or floors. Oakfield does not permit confetti, or real rose petals.

All food and beverage items outside of package pricing are subject to change and to applicable gratuities and taxes



### **Rental Decorations**

Oakfield will assist you with all of your Decorations needs, if rental items are brought on property Oakfield will not be held responsible for any lost or damaged property.

### **For all weddings**

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- Full menu and venue consultation
  - We will customize a menu to your taste
  - On site planning for event day
  - Full bar service
  - Podium and microphone included
  - White and black linens
  - White and black skirting
  - Free cake-cutting service, platter and napkins
  - Easily accommodate special dietary needs
  - Children meal options available
  - Please ask us about dietary restrictions
  - Locker rooms available for use
  - All staffing
  - Table decorating
  - Cake cutting and plating
  - All Flatware and White China and Glassware
  - On site wedding ceremony available
  - Socan fee (\$59.17) included
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## Buffet Dinners

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*All buffets include rolls, dessert buffet, coffee and tea station*

### **The Grand** *\$39.95 per person*

**Minimum 40 people**

**Choose two of the following:**

- Caesar salad
- Mixed greens, garden vegetables, house vinaigrette
- Penne, pesto, grape tomato, roasted red onion, spinach, parmesan, white balsamic
- Kale, quinoa, chick peas, lemon, pomegranate, almonds
- Spring Greens, Pistachios, Pomegranate Seeds, Feta, blueberry Vinaigrette
- Grilled vegetables, balsamic soya vinaigrette, greens,

**Choose one of the following: additional starch \$1.50 per person**

- Oven roasted red nugget potato
- Garlic mashed potato
- Sweet potato mash
- Wild rice pilaf
- Smashed nugget potato, olive oil and sea salt
- Lemon scented Saffron Basmati Rice

**Choose one of the following: Additional veg \$2 per person**

- Roasted root vegetables
- Seasonal vegetable medley
- Green and yellow beans, almonds
- Assorted grilled vegetables, herb butter
- Broccoli, julienne carrot, herb butter

**Choose two of the following: Additional entree \$5.00 per person**

- Maple and balsamic glazed salmon
- Chef carved herb crusted hip of beef au jus
- Baked chipotle mango rubbed salmon
- Grilled breast of chicken, roasted pepper, red onions, herb butter
- Slow roasted pork loin, wild mushroom cabernet au jus
- Sesame chicken, black bean sauce, bok choy, peppers, sprouts
- Baked penne, smoked sausage, three cheese, chives
- Roasted chicken, mushrooms, red wine, thyme, bacon, brandy
- Baked haddock, andouille sausage, black bean and roasted corn succotash, cilantro lime butter
- Seafood casserole, scallops, shrimp, mussels, salmon, haddock, leek, white wine cream (add \$5 per person)
- Sausage, chicken and shrimp gumbo
- Carved prime rib roast au jus (add \$7.50 per person)

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## **Little Grand** *\$34.95 per person*

**Minimum 40 people**

**Choose two of the following:**

- Caesar salad
- Mixed greens, garden vegetables, house vinaigrette
- Penne, pesto, grape tomato, roasted red onion, spinach, parmesan
- Kale, quinoa, chick peas, lemon, pomegranate, almonds
- Baby spinach, mushrooms, bacon, mozzarella, poppy seed dressing
- Grilled vegetables, balsamic soya vinaigrette, greens

**Choose one of the following:**

- Oven roasted red nugget potato
- Garlic mashed potato
- Sweet potato mash
- Wild rice pilaf

**Choose one of the following:**

- Roasted root vegetables
- Seasonal vegetable medley
- Assorted grilled vegetables, herb butter
- Broccoli, julienne carrot, herb butter

**Choose two of the following: *Additional entree \$4.00 per person***

- Grilled breast of chicken, roasted pepper, red onions, herb butter
- Slow roasted pork loin, wild mushroom cabernet au jus
- Sesame chicken, black bean sauce, bok choy, peppers, sprouts
- Baked penne, smoked sausage, three cheese, chives
- Roasted chicken, mushrooms, red wine, thyme, bacon, brandy
- Baked haddock, andouille sausage, black bean and roasted corn succotash, cilantro lime butter
- Seafood casserole, scallops, shrimp, mussels, salmon, haddock, leek, white wine cream (add \$5 per person)
- Sausage and chicken gumbo
- Carved herb crusted hip of beef au jus

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## **The Oakfield** *\$28.95 per person*

**Minimum 40 people**

**Choose one of the following:**

- Caesar salad
- Mixed greens, garden vegetables, house vinaigrette
- Penne, pesto, grape tomato, roasted red onion, spinach, parmesan
- Kale, quinoa, chick peas, lemon, pomegranate, almonds
- Baby spinach, mushrooms, bacon, mozzarella, poppy seed dressing

**Choose one of the following:**

- Oven roasted red nugget potato
- Garlic mashed potato
- Wild rice pilaf

**Choose one of the following:**

- Roasted root vegetables
- Seasonal vegetable medley
- Broccoli, julienne carrot, herb butter

**Choose one of the following: *Additional entree \$4.00 per person***

- Grilled breast of chicken, roasted pepper, red onions, herb butter
- Slow roasted pork loin, wild mushroom cabernet au jus
- Sesame chicken, black bean sauce, bok choy, peppers, sprouts
- Baked penne, smoked sausage, three cheese, chives
- Roasted chicken, mushrooms, red wine, thyme, bacon, brandy
- Baked haddock, andouille sausage, black bean and roasted corn succotash, cilantro lime butter
- Oven roasted supreme of chicken, tomato and basil compote
- Sausage, chicken and shrimp gumbo
- Pan-fried haddock, lemon herb butter
- Chef carved herb crusted hip of beef au jus

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## Plated Dinner Packages

*All plated dinners packages include fresh rolls, after dinner coffee and tea*

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### Double Eagle

*Minimum 40 people, single entrée choice*

**Choose one of the following:**

- Baby spinach, dried cherries, almonds, honey citrus vinaigrette
- Classic Caesar
- Mixed greens, garden vegetables, lime, Dijon and chive
- Broccoli cream bisque, English cheddar and chive
- Grilled vegetables with balsamic and sweet cider vinaigrette over greens
- Roasted sweet potato, parsnip, and carrot bisque
- Curried squash cream with yoghurt and chive
- Snow crab cakes, horseradish pimento mayo,

**Choose one of the following:**

- Grilled chicken breast, Caribbean spice, lime cilantro butter.....\$32.95
- Grilled chicken, roasted garlic and red pepper cream .....\$32.95
- Pork tenderloin, wild mushroom and cabernet jus.....\$34.95
- Baked haddock, andouille sausage, black bean and corn succotash, cilantro lime butter.....\$32.95
- Roasted Salmon, fennel, basil, orange.....\$34.95
- Grilled Pork loin, plum compote, rosemary merlot jus.....\$32.95
- Chicken supreme with prosciutto, wild mushroom and hazelnut farce, Frangelico cream.....\$32.95
- Haddock stuffed with asparagus, herb butter. White wine and parmesan cream.....\$32.95.
- A filet of Atlantic Salmon, sautéed spinach wrapped in Phyllo, curried beurre blanc.....\$34.95
- AAA New York Steak, maître d’hôtel butter or peppercorn cream.....\$39.95

**Choose one of the following:**

- Roasted root vegetables
- Seasonal vegetable medley
- Green and yellow beans, almonds
- Assorted grilled vegetables, herb butter
- Broccoli, julienne carrot, herb butter

**Choose one of the following:**

- Rice pilaf
- saffron rice
- Oven roasted red and white skinned potato
- Garlic roasted red skinned potato mash
- Sweet potato mash
- roasted sweet potato medallions

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**Choose one of the following:**

- Lemon curd with berries and cream
- Apple and plum cobbler, spiced cream
- Calibeault chocolate mousse, berries and cream
- Crème caramel, berries and wafer
- Apple crumble, brandy crème anglaise, mixed berries
- Lemon glazed cheesecake, raspberry coulis
- Crepes with Fresh apples Maple syrup and Cinnamon, caramel and vanilla bean crème anglaise

## Fall Harvest

**Minimum 40 people \$ 28.95 per person**

**Choose one of the following:**

- Assorted greens with red onion, candied walnuts, apple and maple balsamic dressing
- Mixed greens, poached pear, blue cheese, grilled onion and a red wine vinaigrette
- Baby spinach, roasted pumpkin, pecans, warm red wine and bacon vinaigrette
- Curried Butternut Squash cream
- Roasted parsnip, carrot and sweet potato bisque
- Pumpkin, coconut, cranberry, thyme soup

**Choose one of the following:**

- Traditional:  
Turkey, stuffing, mashed potato, steamed vegetables, gravy and cranberry sauce
- Chef's Creation (add \$2.00 per person):  
Turkey breast stuffed with sausage, wild mushroom and pancetta bacon over maple smoked dark meat. Served with red skinned potato mash or sweet potato mash; carrots with orange and ginger; green beans; cranberry sauce; and a sage, thyme and red wine jus

**Choose one of the following:**

- Pumpkin cheese cake, spiced cream
- apple and plum cobbler, French vanilla ice cream
- cranberry and apple crisp, caramel and cream

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## Bogey Barbeque

**Minimum 40 people \$32.95 per person**

**Choose one of the following:**

- Crisp romaine lettuce, garlic croutons, bacon, and parmesan cheese with a creamy Caesar dressing
- Mixed greens and garden vegetables with our house vinaigrette
- Grilled vegetables, greens, honey balsamic vinaigrette

**Choose one of the following:**

- 8oz New York Steak
- Chicken breast and rib platter

**With the following:**

- Baked potato with sour cream, bacon bits, chives and butter
- House fried potato chips
- House made potato salad
- Red skinned potato mash

**Dessert:**

- Apple pie and ice cream
- Baked brownie with berries and cream
- Apple and plum cobbler, spiced cream

## Lunch

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### 19<sup>th</sup> Hole BBQ Lunch \$17.95 per person

**Minimum 40 people**

- House made burgers; Italian sausages; and Jumbo Angus hot dogs
- Home fried potato chips
- Topping bar:  
Lettuce, tomato, onion, hot peppers, mustards, ketchup, dill pickles, cheddar cheese and relish
- Fresh baked cookies
- Assorted bottled soft drinks, energy drinks, and water

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**Light Bite Luncheon** \$14.95 per person

**Minimum 20 people**

Assorted sandwiches and wraps served on a variety of fresh breads

**Choose 3**

- Ham, Swiss, chipotle mayo
- Turkey, lettuce, tomato, mayo
- Grilled vegetables, greens,
- Southwest chicken, grilled onions, salsa, taco dressing
- Roast beef, horseradish cream, lettuce, tomato
- Curried chicken, chive, tomatoes, cucumber, lettuce
- Tuna Salad
- Chopped egg, bacon, chive

**With your choice of salad:**

- Caesar salad
- Mixed greens, house vinaigrette
- Kale, quinoa, chickpeas, citrus vinaigrette
- Baby spinach, mushrooms, bacon, mozzarella and poppy seed dressing

**Or Chef's soup:**

- Cream of Broccoli
- Cream of Mushroom
- Chicken Vegetable
- Beef Barley
- Split Pea
- Roasted Tomato and cream
- Curried squash bisque
- Roasted root vegetable

Assorted cookies and squares, coffee and tea (add \$2.50 per person)

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## Breaks and Breakfast

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### Caffeination \$4.25 per person

*Self serve for the convenience of your guests*

- Coffee, Tea
- Fresh baked muffins and cookies

*Single Carafes of Coffee and Tea available for \$12each*

## Breakfast Buffets

*All breakfast buffets include freshly baked muffins, chilled orange and apple juice, Toaster station with assorted breads, fresh brewed coffee, assorted teas*

*Bar service available after 10a*

### Early Start Breakfast \$18.95 per person

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**Minimum 40 people**

- Scrambled eggs
- Bacon
- Apple sausage
- Home fried potatoes

### Gourmet Country Breakfast \$21.95 per person

**Minimum 40 people**

- Cheese and chive scrambled eggs
- Bacon
- Apple sausage
- Smoked ham
- Home fried potatoes
- French toast with maple syrup
- Fresh fruit salad

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## Receptions

This is just a selection of what we can do. Please ask if your favorite is not here.  
 Selections are priced by the dozen unless otherwise noted

*An approximate guide for ordering hors d'oeuvres for your event:*

- *With cocktails, while mingling before dinner: Two or three pieces per person plus cheese, fruit and crudités for grazing*
- *After dinner has been served, over the course of the late evening: four or five pieces per person*
- *During a cocktail reception in lieu of a sit down meal: seven to nine pieces per person. This could also include cheeses and finger sandwiches to provide substantial protein and bread components to your guests.*

### Hot Hors d'Oeuvres

**Minimum of three dozen must be ordered per item. Prices are by the dozen**

Phyllo triangles Feta, Kalamata olives, sundried tomato	15
Shrimp skewer.... pineapple, lime, soya, chilies	18
Chicken satay.... sesame peanut dip	18
Keftedes(Greek Meatballs).... tzatziki for dipping	18
Wild mushroom Tart.... red wine, Asiago, shallot	18
Crab Cakes...Roasted corn, red onion, Panko crumbs, roasted pepper remoulade	22
Bacon Wrapped Scallops.... Classic cocktail or maple balsamic glaze	22
Blue Cheese Phyllo...Baked cup with caramelized onion, fig	18
Quiche.... Smoked Ham, caramelized onion, herbed Havarti	18
Grilled Sirloin.... horseradish, herbed aioli	22
Gorgonzola...grape tomato, basil, balsamic, baguette	18
Brie.... roasted pear, pistachio, grilled baguette	18

### Cold Hors d'Oeuvres

**Minimum of three dozen must be ordered per item. Prices are by the dozen**

Nova Scotia Smoked Salmon...Rye crisp, lemon cream, dill	22
Nova Scotia Oyster Shooter...tomato, lemon, sea salt, horseradish	28
Snow Crab Salad.... Endive leaf, roasted corn, Serrano chilli, aioli	22
Caprese Skewer.... grape tomato, basil, bocconcini, baguette, Balsamic glaze	20
Crudités Shooter. Carrot, haricots verts, peppers, grape tomato, red pepper hummus	18
Gazpacho.... Mini mug, traditional Gazpacho, vegetable brunoise, toasted baguette	19
Bocconcini and Basil...prosciutto wrapped, olive oil and balsamic	20
Thai Vegetable Roll.... rice paper, basil, soya, tamarind sauce	18
Lobster Salad...mango, chipotle mayo, chive, baguette	22
Genoa Salami...olive, grain mustard, pickle, crostini	18

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## Stations

### Oyster Bar (min 50 oysters, chef served)

Nova Scotia oysters, garnishes, shucked to order.....\$2.50 each

### Mussel Bar (min 40 guests)

Wheat ale and leek, garlic and cream, white wine steamed with garlic butter

Baguette for dipping.....\$8 Per guest

### The Sandwich Carvery (min 40 guests)

Herb crusted Roast Sirloin, apple cider brined turkey breast, assorted breads and rolls, condiments and garnishes.....\$15 per guest

## Platters and Displays \_\_\_\_\_ *Minimum 30 people.*

Deluxe Canadian cheese board with Cheddar, Swiss, Havarti, grapes and crackers **\$4 per person**

Antipasto display...marinated and grilled vegetables, Italian meats, Parmigiano Reggiano shavings, marinated bocconcini , olives and breads **\$10 per person**

Gourmet cheese board. Applewood Cheddar, Gruyere, Blue, Brie, and red and green grapes. Served with assorted crackers and breads **\$4.50 per person**

Vegetable tray with dips **\$2.50 per person**

Grilled and preserved vegetables, olives, assorted breads **\$2.95 per person**

Nova Scotia Smoked Salmon (whole side), red onion, capers, lemon, sour cream, cucumber, baguette. **\$95.00/ platter**

Buttermilk breaded calamari, hot pepper jelly for dipping **\$25.00/platter**

## Dips

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Hummus

House made, grilled pita, Kalamata olives...**\$25.00/dip**

Smoked Salmon

Chive, dill, horseradish, gruyere cheese, pita and baguette.... \$30/dip

Baked Brie (serves 25)

Cranberry and pear chutney, toasted almonds, baguette.....\$100

Sliders and Two Bite Sandwiches

**\$28.00 per Dozen**

***Recommend two per person. Choose three types for variety. Minimum 2 doz per selection***

Chicken, apple, red onion and walnut slaw, toasted crostini

Angus burgers, smoked bacon, chipotle mayo, Applewood Cheddar, tomato relish

Roast beef, caramelized onion, Swiss cheese, and horseradish cream, baguette

Shaved ham, Swiss cheese, chipotle mayo, and grain mustard, sesame Kaiser

Pulled pork, red cabbage and apple slaw, sesame slider bun

Pulled buffalo chicken, blue cheese, ranch dressing, carrot and celery slaw, Kaiser

Finger Fare

***Minimum 30 people \$10 per person***

Wings (three per person), including a variety of sauces, and carrot and celery sticks

Nacho chips, Cheese and bacon topped potato skins. Sour cream, salsa

Kitchen Party Poutine Bar

***Minimum 40 people \$8.00 per person***

***Pass the cheese curds, please! Pay tribute to Canada's favorite late-night indulgence by treating your guests to a self-serve Poutine Bar. French fried potatoes, fresh cheese curds and our dark and rich gravy...plus all of the fixings to fill your guests' bellies with guilty pleasure!***

Red skinned fries, sweet potato fries, cheese curd, chili, banana peppers, green onion, bacon bits and gravy

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## Wine and bar service

Our wine list and bar/beer selections change seasonally. Please see our current menu posted on line in golf season or request updated list at [darrell.cooling@oakfield.ca](mailto:darrell.cooling@oakfield.ca)

We can also bring in any wine from NSLC or any boutique store. A \$15 corkage will be applied to any wine brought in by event. Wine must be purchased at NSLC or a boutique store. Homemade wine is not allowed.

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## Cocktail Showcase

*Celebrate your guest of honour by showcasing their beverage of choice or share a favorite among the crowd*

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- Three 40oz bottles of selected liquor
- Mixing ingredients
- Garnishes

**\$450.00 and up**

**\*Pricing will reflect requirements of chosen showcase item**

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## Caesar Stations

*Caesars are a Canadian treasure! Treat your guests to a hosted Caesar station set up on the patio, or available location of your choice, during your event.*

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### Hair of the Frog Traditional Caesar

- Three 40oz bottles of Smirnoff Vodka
- Clamato Juice
- Worcestershire Sauce
- Tabasco Sauce
- Extreme Beans and celery garnish
- Salt and pepper
- Shrimp add \$100

***\$600.00 per station (upgrade to Stolichnaya vodka for \$100)***

### Pickled Caesar

- Three 40oz bottles of Smirnoff Vodka
- Clamato juice
- Worcestershire Sauce
- Tabasco Sauce
- Extreme Beans garnish
- Dill pickle garnish and juice to taste
- Salt and pepper
- Shrimp add \$100.00

***\$600.00 per station (upgrade to Stolichnaya vodka for \$100)***

### Not Your Average Caesar

- Three 40oz bottles of Sauza Tequila
- Clamato juice
- Worcestershire Sauce
- Smokey Chipotle Tabasco Sauce
- Extreme Beans garnish
- Bacon garnish
- Lime juice to taste
- Salt and pepper
- Shrimp (add \$102.00)

***\$600.00 per station***

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## Catering Terms & Conditions

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A SOCAN (Society of Composers, Authors and Music Publishers of Canada) license is required for all events using published music. License rates vary, depending on room size and range from \$41.13 to \$59.17 (with dancing) and \$20.56 to \$29.56 (without dancing). This fee is included in full facility rentals.

### **FOOD AND BEVERAGE:**

All food and beverage served on premises must be provided by Oakfield Golf & Country Club. Exceptions may apply to pastry and traditional items such as celebratory cakes for special occasions. A service fee may apply.

Health regulations prohibit the removal of food after a function by the organizer or their guests.

One menu is required for all guests unless otherwise agreed. Limited dietary substitutes can be made available upon request. Menu selections must be submitted to the Chef at least four weeks prior to your function.

All prices are subject to change without notice. Cost can be confirmed no more than three months prior to the event.

In accordance with Nova Scotia's liquor laws, all alcoholic beverages consumed in the licensed areas must be purchased by Oakfield Golf & Country Club. Exceptions apply to wine purchased through a licensed retailer and a \$15.00 corkage fee will apply.

If any guest in your group has allergies, you shall inform us of the names of such persons and the nature of their allergies in order that we may take the necessary precautions when preparing their food. Should this information not be provided, you shall indemnify and hold us forever harmless from and against any and all liability for any personal injury that may occur.

### **SERVICE CHARGES AND TAXES:**

All food and beverage and equipment are subject to a 15% service charge.

Government Taxes are applicable as follows:

Food & Non-Alcoholic Beverages	15% harmonized service tax (HST)
Alcoholic Beverages	15% harmonized service tax (HST)
Labor	15% harmonized service tax (HST)
Miscellaneous	15% harmonized service tax (HST)
Invoice Payment with Credit Card	3% Administrative Fee

Meal functions starting thirty minutes beyond agreed upon service time may be subject to a \$15.00 charge per server, per hour. The club will not be held responsible for overcooked food as a result of late meal service due to client's request.

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**DEPOSITS, PAYMENTS, AND CANCELLATION:**

A deposit is required to confirm the booking on a definite status. 75% of the full estimated balance is payable by certified cheque, cash or authorized credit card ten days prior to the event, with the balance due three days before the event. Applications for direct billing are subject to approval and can be arranged through the accounting office. Direct billings will be payable within two weeks upon receipt of invoice.

A \$1000.00 non-refundable minimum deposit is required to secure space for all events. Should a cancellation occur this deposit may be refunded if a comparable function is booked in that space.

Cancellation of a confirmed event less than ten days prior to the start date will result in a cancellation charge of 50% of the total charges. Cancellation within three days of the start date will result in a cancellation charge of 100% of total charges. Cancellations must be received in writing.

**GUARANTEES:**

A minimum guarantee is due by noon, ten business days prior to the event. If the guaranteed number has not been received, the billing will be prepared for the number of persons for which the function was originally booked, or the number in attendance, whichever is greater.

**MISCELLANEOUS:**

Oakfield Golf & Country Club reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The convener of the function will be held responsible for any and all damages incurred to the premises by their guests or independent contractors on their behalf. Oakfield Golf & Country Club will not be responsible for damage or loss of any personal property or equipment left on the premises prior to, during, or following any function.

Signage will be of a professional nature and is restricted to certain areas of the club. The use of nails, staples, or tacks on any surface other than a proper cork board is strictly forbidden.

Oakfield Golf & Country Club will not be held responsible for any items left behind from a function held at the club.

The club reserves the right to provide alternate conference or banquet room(s) suited to the group's requirements.

Deposit of \$ \_\_\_\_\_ Date received \_\_\_\_\_

\_\_\_\_\_  
**Client Signature indicates acceptance of the above**

\_\_\_\_\_  
**Date**