



weddings
AT
OAKFIELD





Hello & Congratulations,

Thank you for considering Oakfield Golf & Country Club for your upcoming wedding. 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 dinner 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, unrivaled camaraderie, and a magnificent golf course. We cater to a wide variety of group sizes and are well versed in providing an exceptional event experience.

Please take a moment to review our wedding packages, 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 wedding.

Thank you for considering Oakfield Golf & Country Club.

Sincerely,

A handwritten signature in black ink, appearing to read 'Eric Tobin'.

Eric Tobin
General Manager
Oakfield Golf & Country Club
www.oakfield.ca

Oakfield Golf & Country Club
6055 Hwy #2, Oakfield Nova Scotia, B2T 1C6
(p) 902.861.2777 (f) 902.861.1109 (w) www.oakfield.ca



All Inclusive

WEDDING PACKAGE

\$79 PER PERSON

**minimum of 100 guests on Saturdays. If minimum numbers are not reached, a charge of \$25 per person may apply.*

CEREMONY

- Outdoor Ceremony overlooking our beautiful golf course or private beach
- Hand archway
- Outdoor microphone and speaker
- Ceremony chairs (100 chairs available - additional chairs available at a rental fee of \$4.50 per chair)
- Wedding rehearsal up-to 7 days prior to ceremony

MENU

- Three-course plated dinner service (one entree selection)
- Complimentary menu tasting for bride & groom

DÉCOR

- Floor length tablecloths
- Linens included for the head table & accent tables

- Tea light candles
- Easel for seating chart
- Standard table numbers
- Head table backdrop package - \$250+hst (required)

ALSO INCLUDED

- Complimentary on-site parking
- Reception design & decor consultation with experienced event staff
- Cocktail hour held on our patio overlooking the golf course
- Indoor microphone & speaker with podium
- TV screens for slideshow
- Use of locker rooms prior to weddings from 11:30am - 3:30pm

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Premium

WEDDING PACKAGE

\$99 PER PERSON

**minimum 110 guests*

Our Premium Wedding Package includes all of the All Inclusive Wedding Package components with the addition of the following:

- one bottle of red & white per table
- complimentary hors d'oeuvres (3 per person) for cocktail hour (choice of 3-4 selections)



**BEST
VALUE**

Golden

WEDDING PACKAGE

\$125 PER PERSON

**minimum 120 guests*

Our Golden Package includes the All Inclusive and Premium Package components with the addition of the following:

- Champagne Toast
- DJ Services (6pm - 1am)
- Late Night Snack (choose from Poutine Bar, Perogy Bar, Traditional Platter, or Nacho/ Taco Bar)





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Winter

WEDDING PACKAGE

\$89 PER PERSON

**November - March*

CEREMONY

- Indoor ceremony held in the clubhouse
- Microphone & speaker
- Wedding rehearsal up to 7 days prior to wedding

MENU

- Three-course plated dinner service (one entrée selections)
- Complimentary menu tasting for Bride & Groom

DÉCOR

- Linens included for the head table & accent tables
- Tea light candles with votive holders
- Easel for seating chart
- Standard table numbers

ALSO INCLUDED

- Gourmet hot chocolate bar
- Complimentary set up of your personal décor (place cards, party favours, menus, etc.)
- Complimentary on-site parking
- Reception design & décor consultation with experienced event staff
- Cocktail hour held in the clubhouse
- Microphone & speaker with podium
- TV screens
- Bridal and groom lounges in locker rooms



Le Menu

PLATED DINNER SERVICE

All plated dinner service includes:

- dinner rolls with butter
- salad course
- one entree selection per service
- one starch & one vegetable
- dessert course
- coffee & tea station

SOUP COURSE **as an option for an additional \$2.75 per person, or both soup & salad for \$4.75 per person*

Cream of mushroom – with thyme

Loaded potato – with cheddar and chive

Classic Italian tomato – with basil and parmesan

SALAD COURSE

Oakfield House Salad – Crisp local mesclun greens, dried cranberries, julienne carrot, shaved purple cabbage & feta cheese with a house-made honey balsamic vinaigrette.

Waldorf Salad – Made with crisp greens, tart apple, celery, toasted walnuts grapes and our creamy dressing

Caesar Salad – crisp romaine lettuce, garlic crouton, bacon & parmesan with a creamy garlic dressing

Classic Garden Salad – crisp lettuce with cucumber, carrot, plumb tomato and diced peppers topped with a dressing of your choice

Southwest Salad* – Mixed greens, red onion, tomato and cheddar topped with guacamole, salsa, nacho bits and chef's southwest sauce

**add \$0.75 per person*

ELEVATE
your dinner service

ADD A SECOND ENTREE CHOICE
FOR \$3.75 PER GUEST

**maximum two selections, and does not include choices for dietary restrictions & children's meals*



ENTRÉES

Oakfield Signature Chicken – A boneless panko breaded breast; stuffed with your choice of swiss cheese and black forest ham. Herbed butter, or broccoli and cheddar.

Mediterranean Herbed Chicken – A boneless breast; herb marinated, seared then oven finished topped with a savory tomato concasse.

Classic Lasagna– Made the traditional way with tender pasts, zesty tomato beef marinara, mozzarella and ricotta cheese then baked to a golden hue. Accompanied with garlic crostini.

Maple Glazed Atlantic Salmon– Seared then oven finished with a traditional Nova Scotia touch.

Breaded Herb and Dijon Pork Tenderloin – crusted pork tenderloin served with a red wine reduction.

8oz Broiled New York Steak – Grilled medium and served with peppercorn demi glaze.

Oven Roasted Hip of Beef*– Slow roasted local beef seasoned with garlic salt and pepper prepared medium and served with Chef's red wine demi and creamy horseradish.

**may be served as a buffet*

6 oz Bacon Wrapped Filet Mignon* – Seared to medium and served with a rich beef Au Jus,

**add \$6.50 per person*

Vegetarian Options:

Please choose one vegetarian option for all vegetarian guests.

Loaded Baked Potato– Baked then stuffed with Portobello mushroom, steamed broccoli, green onion and topped with a rich cheddar mornay sauce.

(Glutan free, can be served vegan and dairy free also)

Sauteed Vegetable Marinara - Lightly sauteed fresh vegetables, in a savory tomato marinara served with your choice of pasta of rice.

Starch Options:

Dijon Roasted Mini Potatoes

Steamed Rice Pilaf

Duchess Potato Swirls With Green onion

Buttered Linguini With Parsely

Vegetable Options:

Honey Glazed Carrots with Bacon Bits

Seasonal Steamed Vegetable Medley (broccoli, carrot, cauliflower)

Roasted Red Peppers & Bacon Wrapped Green Beans

Traditional Asian Stir Fry Vegetables

Dessert Options:

Chocolate Brownie Turtle Cheesecake (gluten free)

House Made Apple Crisp – served with vanilla ice-cream

New York Style Cheesecake – with your choice of topping (chocolate, caramel, berry compote)

Lemon Cake with a Ciffon Cream- Topped with chocolate, and mousse decadent and sinful

Should you bring in a wedding cake, a plating and cutting fee of \$1.00 per person will be applied. This fee will be waived if you choose to remove the dessert course from the plated dinner service.

Kid's Meals:

- 12 & under (\$20 per child)

Chicken Fingers & Fries

Spaghetti with tomato marinara

Cheeseburger & Fries

Buffet Packages

Italian Theme

Classic Lasagna: Made the traditional way with tender pasta, zesty tomato beef marinara, mozzarella and ricotta cheese then baked to a golden hue.

OR

Chicken Parmesan: Lightly breaded in herbed crumbs, topped with tomato Marinara, and Parmesan cheese.

Linguini Marinara meatballs.

Garlic bread.

Italian wedding soup: A light clear broth soup made with sausage, spinach and Orzo pasta.

Classic Caesar Salad: crisp romaine lettuce, garlic crouton, bacon & parmesan with a creamy garlic dressing.

Tomato salad: with pesto, parmesan, green onion and balsamic drizzle.

Traditional tiramisu: Decadent tender sponge, rich coffee, creamy sweet filling, and plenty of chocolate!

From the Carvery

Oven Roasted Hip of Beef: Slow roasted local beef seasoned with garlic salt and pepper prepared medium and served with Chef's red wine demi and creamy horseradish.

Oakfield garden salad: crisp local mesclun greens, dried cranberries, julienne carrot, shaved purple cabbage & feta cheese with a house-made honey balsamic vinaigrette.

Grilled vegetable salad: with balsamic glaze.

Classic Caesar Salad: crisp romaine lettuce, garlic crouton, bacon & parmesan with a creamy garlic dressing.

A Choice of starch:

Dijon oven roasted potato

Garlic mashed

Baked potato with sour cream

A Choice of seasonal vegetables:

Honey Glazed Carrots with bacon bits.

Seasonal Steamed Vegetable Medley (broccoli, carrot, cauliflower)

Roasted Red Pepper & Bacon Wrapped Green Beans.

Traditional Asian stir fry vegetables.

A Choice of Dessert:

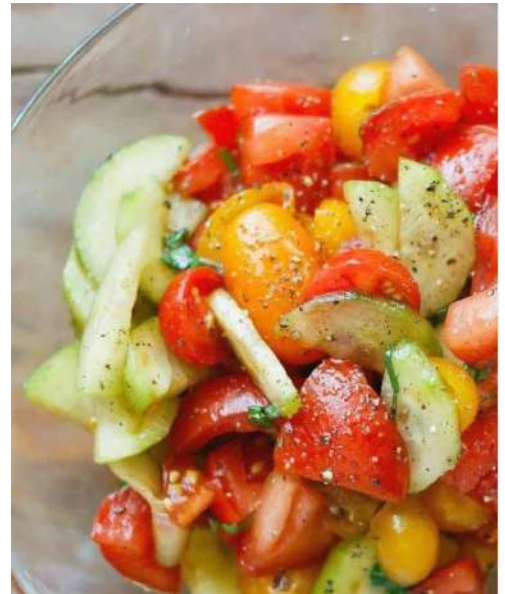
Chocolate Brownie Turtle Cheesecake* * gluten free

Home style Apple Crisp: served with caramel and vanilla ice-cream

New York Style Cheesecake: with your choice of topping (Chocolate, Caramel, Berry Compote)

Lemon Cake with a Ciffon Cream: topped with chocolate sauce.

Chocolate Tuxedo Mousse Cake: decadent and sinful.



Asian Flair

Stir fry chicken or beef: Sautéed with ginger, sesame, and garlic.

Canadian style sweet and sour chicken: battered: and lightly deep fried.

Garlic pork riblets: In a honey garlic sauce

Steamed bean sprouts.

Classic Asian stir fry vegetable.

Beef and broccoli.

Mini spring rolls: with sweet and spice Thai sauce.

Mini egg rolls: with plumb sauce.

Bangkok style breaded shrimp skewers: with Hoisin sauce.

Wonton soup: with pork wontons, and green onion.

Fortune cookie

A Choice of Dessert:

Chocolate Brownie Turtle Cheesecake* * gluten free

Home style Apple Crisp: served with caramel and vanilla ice-cream

New York Style Cheesecake: with your choice of topping (Chocolate, Caramel, Berry Compote)

Lemon Cake with a Ciffon Cream: topped with chocolate sauce.

Chocolate Tuxedo Mousse Cake: decadent and sinful.



Late Night

SNACKS

ALL LATE-NIGHT SNACK OPTIONS ARE PRICED PER PERSON

Perogy Bar: classic perogies served with sour cream, bacon bits, green onions, & caramelized onions.

\$9.25

Poutine Bar: A Nova Scotian favorite with gravy, fresh cheese curds, as well as variety of other creative toppings.

\$9.95

Charcuterie Board: Sliced deli meats, assorted cheeses, pickles, breads and condiments.

\$12.95

Vegetable Crudité: A display of fresh vegetables and dips

\$7.25

Taco Bar: Corn shell taco's with seasoned beef, cheese, diced tomatoes, green onions, peppers served with sour cream, salsa and guacamole.

\$9.75

House Style Potato Chippers: with sour cream onion dip

\$6.75

Oakfield Pizza: All pizzas come with tomato marinara and mozzarella cheese.

Choose three varieties.

Classic pepperoni & cheese.

Grilled vegetable.

Cheeseburger.

Canadian Meat Lovers with pepperoni Salami & bacon.

Donair with diced tomato, onion and donair sauce.

\$13.75



SURPRISE YOUR FAMILY AND FRIENDS
WITH DELICIOUS TREATS TOWARD
THE END OF YOUR RECEPTION THAT
WILL HAVE THEM BACK ON THEIR FEET
AND READY TO HIT THE DANCE FLOOR.

**SURPRISE
SNACK!**



Cocktail Service

HORS D'OEUVRES

TRAYED HORS D'OEUVRES ARE PRICED BY THE DOZEN.

COLD SELECTIONS

Imported and domestic cheeses, served with: grapes, fresh fruit, and an assortment of crackers.

Small: **\$125**

Medium: **\$175**

Large: **\$225**

Savory bruschetta crostini's with pesto, garlic and Mozzarella.

\$20/ doz.

Smoked salmon cucumber and cream cheese canape.

\$27/ doz.

Caprese bites with plumb tomato, bocconcini and fresh basil.

\$21/ doz.

Deviled eggs with bacon, grain mustard and jalapeno.

\$22/doz.

Shrimp cocktail skewers: Two jumbo tiger shrimp, with a tangy seafood cocktail dipping sauce.

\$25.50/doz.

Beef Flatiron steak canapes with blue cheese, pimento and Pommery mustard.

\$25/doz.

HOT SELECTIONS

Bite sized vegetable spring roll: served with mesclun greens and sweet and spicy Thai sauce.

\$23/doz.

Spanakopita: Filo pastry stuffed with spinach and cream cheese.

\$32/ doz.

Scallops wrapped in apple wood smoked bacon.

\$35/doz.

Bangkok style deep fried shrimp: In a slightly sweet and

salty hoisin sauce.

\$24/ doz.

Chicken Wings: with your choice of sauce.

\$13/ doz.

Chicken Satay with sesame peanut sauce.

\$25/ doz.

Mini quiche Lorraine: with ham and Swiss cheese.

\$25/ doz.

Mushroom tartlets with gruyere cheese.

\$25/ doz.

Italian meatballs in honey garlic or marinara sauce.

\$25/ doz.



The Bar

HOST or CASH

ALL PRICES ARE SUBJECT TO TAXES & A 15% SERVICE CHARGE

BAR OPTIONS

HOST BAR

Reception host pays for all beverage services and is invoiced on a per drink basis.

CASH BAR

Guests purchase all drinks, taxes and service charge included in price.

PLEASE NOTE: Last call is 12:30 am

ELEVATE

NICE TOUCH

your reception

SPARKLING WINE TOAST

\$9.00 PER GLASS

BOTTLES \$45



DOMESTIC SPIRITS

Blue Lobster Vodka, Willing to Learn Gin, Rums (white, dark, spiced), Rye, Scotch

PREMIUM SPIRITS

Grey Goose Vodka, Gibson's Finest, Caldera Rye, Single Malt Scotch Selection

OTHER SPIRITS

Jack Daniels, Jameson, Fireball Whiskey, Jagermeister, Cazadores Tequila

DOMESTIC BEER

Coors Light, Canadian, Black Horse, Belgian Moon, Golden Oak Lager, Keiths

PREMIUM/IMPORT BEER

Coors, Corona, Sol, Strongbow, Magners

COCKTAILS

Caesars, Long Island Ice- Tea, Sangria Signature

Cocktail – price dependent

BANQUET WINE PAIRS

Trapiche – Cabernet Sauvignon

Trapiche - Malbec

Nederburg - Pinot Grigio

Nederburg - Sauvignon Blanc

SOFT DRINKS

Non-Alcoholic Punch

(serves approx. 40 people) \$70.00

Unlimited Pop \$4.50 per person



OTHER

If you would like to bring in your own table wine for dinner service, you will be charged a corkage fee of \$10 per bottle. This will only be valid during dinner service and our bar must be closed during this time.

If there is a specific product that we do not carry that you would like to offer your guests we are able to bring the product in under our license for a small corkage fee. (price per drink is determined by Oakfield)

The remaining opened cases/bottles will be charged at cost to the house account. No opened bottles or cases can leave the club's premises .

- All liquor/wine/beer must arrive no earlier than 24 hours prior to your event and must be removed at 1:00 am upon the completion of your function.
- Price includes glasses, ice, mix (Pepsi products, and juices), garnishes (limes & lemons), & bar condiments (Worcestershire sauce, tobasco, celery salt).





Recommended

VENDORS & SERVICES

PHOTOGRAPHERS

Melissa Kew Photography

Website: www.melissakewphotography.com

Phone: 902.229.0387

Email: info@melissakewphotography.com

Instagram: [@melissakewphotography](https://www.instagram.com/melissakewphotography)

Facebook: [@melissakewphotography](https://www.facebook.com/melissakewphotography)

MUSIC

Geoff Kennedy

Email: geoff@geoffkennedy.com

Phone: 902.478.7242

Tom MacDonald (Pangea Band)

Email: tomamacdonald@outlook.com

Phone: 902.210.6234

True North DJs

Email: djs@truenorthdjs.com

Website: www.truenorthdjs.com

JUSTICE OF THE PEACE

Patti Snow

Email: snowflakemanor@live.com

Phone: 902.860.0732

Paul Gérin

Email: paulgerin@eastlink.ca

Phone: 902.488.5232

Facebook Page: [@PaulGerinJPWeddings](https://www.facebook.com/PaulGerinJPWeddings)

PARTY SUPPLIES

The Ultimate Party & Rental Store

614 Sackville Drive, Lower Sackville, NS Website:

www.theultimatepartyandrentalstore.com Phone:

902.869.1313

Email: partyandrentalstore@gmail.com

Florist & Wedding Decor

Blooming Tide Events



Fireworks

A fireworks show is the perfect way to add the wow factor to your special day! We will work with you to ensure your fireworks display integrates into your event for maximum effect. A surprise for the bride and groom, a fireworks exit, or an impactful finale to a speech – we love to get creative with integrating fireworks into your reception. Our pyrotechnic artists can craft a show just for you. We offer two levels and types of shows. Lets add a sparkle to your wedding day with one of our fireworks packages.

Package #1

3 minutes

\$750+ hst

Package #2 (Highly Recommended)

5 - 8minutes

\$999+ hst





Meet The Team



John Mettam
Executive Chef
chef@oakfield.ca



Laura Spicer
Restaurant Manager
lauriesbar@oakfield.ca

Additional Wedding Information



Deposits & Payments and Cancellations

A non-refundable deposit of \$1,000.00 is required to confirm a wedding. This amount will be deducted from your final bill.

The estimated charges for the event are due in full, minimum 24 days prior to the wedding.

Payment may be made by certified cheque, cash or credit card. Credit card payments require a credit card authorization form to be filled out with signature on file and will not be processed verbally over the telephone. The balance will be charged or refunded within 10 business days of the function, your invoice will follow.

All cancellations must be in writing. In the event of a cancellation, Oakfield will retain all deposits per the above schedule in full. Labour charges will be assessed for events held on statutory holidays.

Outside Food & Beverage/Bar

No food or beverages (including alcohol) of any kind may be brought in or removed from the clubhouse with the exception of a wedding cake. Oakfield will be pleased to cut and display the cake buffet style at no charge. To individually plate and serve, a charge will apply. Wedding cakes will not be considered a substitution for the dessert contained in the set menu. Corkage events are respectfully declined.

Deliveries

We have limited storage for your items at the clubhouse, be sure to remove all items immediately following the wedding. Should you have linens, table runners, or charger plates placed on your tables, please consult the catering department for the best delivery date. No items may be attached to clubhouse walls, floors, ceiling, furniture or fixtures. Confetti, rice, rose petals or similar items may NOT be used inside the clubhouse or on the grounds. The Customer will be held responsible for damage and loss of facilities.

Ceremonies

For set up purposes final decision of the ceremony location must be made by 12:00 noon the last business day prior to the wedding. We cannot guarantee that the banquet room will be available for rehearsals. Please contact the catering office to book your rehearsal time. Should you require any setup or staffing for your rehearsal, a labor charge may apply.

Miscellaneous Charges

A bartender is complimentary if the bar bill exceeds \$350 before tax and gratuity, otherwise a bartender fee of \$150 will apply to the host.

All live or recorded music is subject to SOCAN (Society of Composers, Authors, and Music Publishers of Canada) and Re:Sound (Royalties collected for Public Performance of Sound Recordings) licensing fees plus HST.

All hosted food and beverage services are subject to a 18% gratuity and HST.

Under the HST legislation, the gratuity is also subject to HST.
Alcoholic beverages are subject to both Federal and Provincial Taxes.

Room Availability

Access to function rooms for decorating purposes are based on room availability and will be confirmed one week prior to the wedding. Oakfield will allocate space based on group size and requirements. Oakfield reserves the right to provide an alternate function room best suited for the group should the number of guests attending the function differ from the original number quoted.

Food and Beverage Service

Our Beef is Triple A quality or higher. Certain dietary substitutes may be made with prior request.

For children twelve years and under we offer reduced prices for buffets.

A final Banquet Event Order, estimate and floor plan must be arranged at least three weeks prior to the event.

A guaranteed number of guests are required 3 business days prior to the function. In the event no guarantee is received, the number on the Banquet Event Order, or the actual number of guests served will be charged, whichever is greater. The guaranteed number can not be reduced within 3 business days of the wedding.

A signed copy of the event order is required 14 days prior to the event confirming all the details. If the event order is not signed, it will be assumed to be agreed upon.

Provincial liquor laws prohibit alcohol service after 1:00 AM Monday through Saturday and 12:00 AM Sundays. All guests must vacate Oakfield property 30 minutes following the function ending time as stated on the Banquet Event Order.