

W E D D I N G
D I N I N G

WHITE OAKS

RESORT & SPA

ALL YOU NEED IS LOVE



...and amazing food. White Oaks wedding packages are fully customized, inclusive and feature unique menu options, while bundling food and beverage together for simple per person pricing. The sprawling and magnificent gardens at White Oaks Resort are the ideal location for a private, outdoor ceremony and the perfect natural backdrop for your professional wedding photos as well!

PACKAGE INCLUSIONS

- Full package and customized menus are available
 - Open bar from 5:30pm - 1:00am
CLOSED DURING DINNER WITH UNLIMITED Poured WINE SERVICE THROUGHOUT DINNER
 - Sparkling wine toast for you and guests
 - Afterglow late night buffet
PIZZA, COFFEE & TEA. OPTION TO HAVE OUR TEAM TO CUT YOUR WEDDING CAKE AND SERVE AT LATE NIGHT BUFFET
 - White tuxedo striped chair covers
 - 3/4 length white table linens and white linen napkins
 - Room rental included in package price
 - Complimentary suite for your wedding night (check-in after 4:00pm)
 - Complimentary menu tasting for the wedding couple (weddings of 50+ guests)
TASTING OF MAIN MEAL, LATE NIGHT AND APPETIZERS NOT INCLUDED
 - Wedding room block with preferred hotel rates for your guests
 - On-site special events coordinator
TO ASSIST YOU WITH PLANNING YOUR DAY AT WHITE OAKS
- [THE STANDARD WEDDING PACKAGE INCLUDES ALL OF THIS!]
[ASK ABOUT ADDING WHITE OAKS CREATED CUSTOM MENU CARDS]

FINISHING DETAILS

CEREMONY

- Add your ceremony on-site for \$1500
- Includes use of the gardens for ceremony and pictures, white lawn chairs, green room for the wedding party to get prepped, dedicated rain room back up, and full PA system with microphone

SHOWER & REHEARSAL

- Book your wedding with us and save 10% off your bridal shower or rehearsal at White Oaks

OPEN BAR

- Open bar includes domestic beer, [1] red wine, [1] white wine, vodka, rum, rye, gin, tequila, scotch, brandy, Bailey's, amaretto, and sambuca
- Add imported beer to your bar for **\$3.00 PP**
- Add open bar during dinner for **\$10.00 PP**
- Add local craft beer to your bar for **\$5.00 PP**

[TAXES AND GRATUITIES ARE ADDITIONAL TO THE PRICES LISTED]



SOPHISTICATED STATIONS

Antipasto Station:

Soppressata, cured sausage, parmigiano reggiano, bocconcini, balsamic roasted vegetables, giardiniera, olives, roasted peppers
\$20.00 PER PERSON

Canadian Cheese Board:

Selection of Canadian cheeses with fresh and dried fruits, crostini, crackers, and local preserves
\$18.00 PER PERSON

Sushi Station:

Chef's choice sushi rolls, seaweed salad, soy, pickled ginger, and wasabi
\$15.00 PER PERSON [3 PIECES PER PERSON]

Classic Pizza:

Margherita pizza with marinara sauce, mozzarella and basil
 Pepperoni with mozzarella cheese
 White pizza with basil pesto and parmesan
\$15.00 PER PERSON

Gourmet Pizza:

Bianco: prosciutto, pear, brie, olive oil
 Fungi: wild mushrooms, chèvre, roasted red peppers, spinach
 Chorizo: spiced chorizo sausage, oregano, black olives, artichoke, feta
 Mozzarina: marinara, basil leaf, fresh mozzarella
\$19.00 PER PERSON

Charcuterie Board:

Peppercorn pâté, dried cured sausage, prosciutto, European salami, smoked duck breast, asiago and triple cream brie, rustic baguette, tomato jam
\$21.00 PER PERSON

Middle East Breads and Dips:

Hummus, baba ghanouj, roasted red pepper dip, marinated artichokes, olives, feta, grilled pita
\$16.00 PER PERSON

Shrimp Tree:

Chilled lemon and dill marinated black tiger shrimp display [4 pounds of 21/20 shrimp approximately 90 pieces] served with fresh lemon wedges, grated horseradish and cocktail sauce
\$300.00

HORS D'OEUVRES

SERVED STATION STYLE OR TRAY & PASSED

GF = Gluten Free **DF** = Dairy Free **VEG** = Vegetarian **VGN** = Vegan

Tomato bocconcini skewers with fresh basil **GF VEG**

Korean barbecue chicken skewers with garlic aioli **GF DF**

Vegetable dim sum with ginger soy sauce **VGN**

Mini quiche florentine

Vegetable falafel with sesame garlic sauce

Smoked duck on herb crostini with camembert and fruit preserve

Spanakopita with tzatziki sauce **VEG**

Chicken potstickers with hot and sour sauce

Portobello mushroom wedges with Swiss cheese **VEG**

Bacon wrapped date with blue cheese **GF**

Vegetable spring rolls with sweet chili Thai sauce **VGN**

Tomato bisque shooter with grilled cheese wedge **VEG**

Mini sausage rolls

Crab rangoon with Thai chili sauce

Beef carpaccio on crostini with tomato salsa

California rolls with pickled ginger and soy

Sundried tomato bruschetta on asiago crisp **VEG**

Smoked salmon on a baguette with olive remoulade

Pastry cup with caramelized onion, brie and fruit preserve **VEG**

Feta bruschetta in a phyllo pastry cup **VEG**

Jerk marinated beef satays with red pepper lime honey **GF**

\$18.00 PER PERSON

[4 PIECES PER PERSON / SELECT UP TO 4 OPTIONS FROM THE LIST ABOVE]





FORMAL PLATED DINNER

MEMORY MAKER

Soup Course

Salad Course (Served family style)

Entrée Course (Chicken)

[SELECT ONE STARCH TO ACCOMPANY YOUR DISH]

Upgrade to Beef (\$7.00 per person)

Dessert Course (Family style pastries and gourmet squares)

\$142.00 PER PERSON

[4 COURSES]

[INCLUDES ALL WEDDING PACKAGE INCLUSIONS AND HOST BAR]

SIMPLY DELICIOUS

Soup Course

Salad Course (Individually plated)

Entrée Course (Chicken)

[SELECT ONE STARCH TO ACCOMPANY YOUR DISH]

Upgrade to Beef (\$7.00 per person)

Sweet Temptations* (Plated dessert)

\$146.00 PER PERSON

[4 COURSES]

[INCLUDES ALL WEDDING PACKAGE INCLUSIONS AND HOST BAR]

SHEER ELEGANCE

Salad Course

Pasta Course (Served family style)

Entrée Course (Chicken)

[SELECT ONE STARCH TO ACCOMPANY YOUR DISH]

Upgrade to Beef (\$7.00 per person)

Sweet Temptations* (Plated dessert)

\$151.00 PER PERSON

[4 COURSES]

[INCLUDES ALL WEDDING PACKAGE INCLUSIONS AND HOST BAR]

LOVE STORY

Family style antipasto - bocconcini cheese, fresh melon, prosciutto, capicola, salami, roasted peppers, vegetable giardiniera, provolone cheese, informata and sicilian olives

OR choice of 3 Tray & Passed Hors D'Oeuvres from previous page

Soup Course

Pasta Course (Served family style)

Entrée Course (Chicken)

[SELECT ONE STARCH TO ACCOMPANY YOUR DISH]

Upgrade to Beef (\$7.00 per person)

Family style house salad with balsamic vinaigrette (with entrée)

Sweet Temptations* (Plated dessert)

\$157.00 PER PERSON

[6 COURSES]

[INCLUDES ALL WEDDING PACKAGE INCLUSIONS AND HOST BAR]

EXTRA SPECIAL ADD-ONS

+ Pre-selected steak – **\$3.00 PER PERSON / \$7.00 PER PLATE**

(Cost to reflect upgraded price/pre-select choice)

+ Pre-selected fish – **\$3.00 PER PERSON / \$4.00 PER PLATE**

(Cost to reflect upgraded price/pre-select choice)

+ Upgrade soup to pasta course – **\$2.00 PER PERSON**

+ Self-serve Nescafé coffee station – **\$3.00 PER PERSON**

+ Switch to plated salad – **\$2.00 PER PERSON**

+ Switch to plated dessert – **\$2.50 PER PERSON**

+ Switch to cheese stuffed pasta – **\$3.00 PER PERSON**

+ Switch family style pasta to plated – **\$1.25 PER PERSON**

+ Switch to Halal Beef – **\$10.00pp**

[TALK TO YOUR PLANNER ABOUT CUSTOMIZABLE OPTIONS!]



PACKAGE MENU SELECTIONS

BUILD YOUR PACKAGE MENU

SOUP COURSE (CHOOSE 1)

GF = Gluten Free VEG = Vegetarian VGN = Vegan

- Wild mushroom with truffled croutons VEG
- Butternut squash soup with sweet & salty pumpkin seeds GF VGN
- Vegan Thai yellow pepper coconut bisque GF VGN
- Cheddar and ale soup with fresh baguette VEG
- Potato, leek and bacon soup with fried leeks GF
- Smoked tomato bisque GF VEG
- Celeriac and Yukon soup with fried potato nest GF VEG
- Minestrone soup VGN
- Broccoli and cheddar soup with fresh baguette VEG
- Smoked pepper bisque GF VEG

SALAD COURSE (CHOOSE 1)

GF = Gluten Free VEG = Vegetarian VGN = Vegan

- Green salad with cherry tomato, cucumber, carrot, balsamic vinaigrette GF VGN
- Caesar salad with smoked bacon, grana padano, lemon, croutons
- Greek salad with feta, chunked red onion, tomato, cucumber & kalamata olives with oregano vinaigrette GF VEG
- Spinach salad with mandarin oranges, red onion, dried cranberries, raspberry vinaigrette GF VGN
- Quinoa & kale salad with red wine vinaigrette GF VGN
- Spinach salad with chopped egg, red onion, crisp bacon, sliced mushrooms, blue cheese & creamy buttermilk ranch dressing GF
- Baby arugula, green lentil, grated carrot, portabella mushroom, feta and green onion with a red wine vinaigrette GF VEG

PASTA COURSE (CHOOSE 1)

ONLY APPLICABLE TO SHEER ELEGANCE & LOVE STORY MENUS

- Penne pasta with tomato basil sauce
- Fusilli pasta tossed in olive oil, roasted garlic & parmesan
- Penne with parmesan alfredo
- Penne pasta with an asiago rose sauce
- Penne with roast vegetable primavera
- Farfalle pasta with tomato basil sauce

ENTRÉE COURSE (CHOOSE 1)

FOR AN ADDITIONAL COST, YOU CAN OFFER YOUR GUESTS PRE-SELECTED ENTRÉE CHOICE. PLEASE SEE THE EXTRA SPECIAL ADD-ONS FOR PRICING.

- Chicken suprême with peppercorn cream sauce
- Pan seared chicken suprême with honey mushroom truffle cream
- Pan seared chicken suprême with smoked tomato aioli
- Prosciutto wrapped chicken suprême with shallot jus
- Prosciutto wrapped chicken breast with sundried tomato cream
- Bacon wrapped chicken suprême with shallot jus
- Chicken parmesan with marinara & mozzarella cheese

Upgrade to beef for \$7.00 per person

- Hand carved oven roasted striploin, red wine & rosemary jus
- Grilled 10oz New York strip steak with mushroom gorgonzola jus
- Grilled 10oz New York strip steak with wild mushroom jus
- Grilled 10oz New York strip steak with red wine jus
- Oven Roasted Prime Rib with red wine jus (\$9.00 per person)

Upgrade to fish for \$4.00 per person

- Potato crusted haddock with caper dill aioli
- Grilled salmon filet with bearnaise sauce
- Chili lime seared arctic char with sweet corn tomato salsa
- Panfried pickerel with citrus butter sauce

Entrées served with steamed vegetables

To complete your Entrée, please select one starch:

- Steamed new potatoes with parsley butter
- Caramelized onion rösti potato
- Green onion and cheddar rösti potato
- Roasted garlic mashed potatoes
- Horseradish mashed potatoes
- White cheddar croquette potato
- Oven roasted potatoes
- Cheddar boulanger potato
- Rice pilaf
- Saffron rice
- Pesto fettuccine
- Penne in a tomato basil sauce

SWEET TEMPTATIONS

[ONE CHOICE FOR ENTIRE GROUP, INCLUDES COFFEE AND TEA]

Caramel brownie cheesecake

Toblerone cheesecake

Salted caramel cheesecake

Warmed caramel apple crisp

Chocolate avocado cake **VEGAN & GLUTEN FREE**

Vanilla bean gelato sundae with ginger snap cookie, raspberry and mango purée, fresh fruit

Garnish your own New York cheesecake with cherry, blueberry and chocolate sauces for guests to enjoy how they like it

Vanilla crème brûlée

Raspberry and chocolate ganache tart

Mango ice served in a cosmo glass with strawberry purée, fresh blueberries and mint leaf **VEGAN & GLUTEN FREE**

DECADENT UPGRADES

Mobile Gelato Serving Station: Your guests are sure to rave about this out-of-the ordinary treat! Served with 4 flavours *includes vegan and gluten free options.

REPLACES PLATED DESSERT

Chocolate Fountain: Cascading warm milk chocolate served with personalized orange shortbread cookie, housemade marshmallows, fresh fruit and berries.

REPLACES PLATED DESSERT +\$2.50 PER PERSON

Extravagant Dessert Buffet: Wow your guests with a sweet spread like they've never seen before! Includes a variety of delicate desserts for your guests to graze to their hearts' content.

REPLACES PLATED DESSERT +\$10.00 PER PERSON



INTIMATE WEDDINGS

THE EXPERIENCE

AMUSE-BOUCHSE: CHOOSE ONE FOR ENTIRE GROUP

Spicy red pepper and cream cheese, prosciutto, roulade of sliced cucumber, fresh tomato bruschetta

Fig marmalade and triple cream brie on crostini

Seared tuna with mandarin salsa and cilantro oil on Asian spoon

Sushi roll

Smoked tomato bisque

Mixed greens with sliced strawberries, red onion and double cream brie with a white balsamic, honey and poppy seed vinaigrette

GUEST'S CHOICE OF ONE ENTRÉE

Grilled 10oz New York Strip with wild mushroom jus

Prosciutto stuffed chicken suprême with sundried tomato cream

Pan seared salmon fillet with lobster béarnaise and lemon rice pilaf

Chef's daily vegan, gluten free entrée

Caramelized onion rösti potato

Steamed vegetables

DESSERT: CHOICE OF TWO ALTERNATING DESSERTS FOR ENTIRE GROUP

Caramel brownie cheesecake

Toblerone cheesecake

Warmed caramel apple crisp

Chocolate caramel bomb

Vanilla bean gelato martini with ginger snap cookie, raspberry and mango purée and fresh fruit

Raspberry tart with chocolate ganache

Mango ice with strawberry purée, fresh blueberries and mint leaf

DAIRY & GLUTEN FREE

\$169.00 PER PERSON

[5 COURSES]

[SUITABLE FOR GROUPS OF 75 GUESTS OR FEWER]

TALK TO YOUR PLANNER ABOUT CUSTOMIZABLE INTIMATE OPTIONS!

PLEASE NOTE:

PRE-SELECTED OPTION AVAILABLE OVER 75 GUESTS UP TO 1 WEEK PRIOR TO THE EVENT. IF NUMBERS ARE PROVIDED WITHIN THE 1 WEEK TIME FRAME, A \$15PP SURCHARGE WILL APPLY.

GRAND FEAST

Family style antipasto - bocconcini cheese, fresh melon, prosciutto, capicola, salami, roasted peppers, vegetables giardiniera, provolone cheese, informata and sicilian olives

Lobster bisque with chèvre and dill crostini

Cheese tortellini and roasted garlic olive oil

Lemon sorbet

Beef tenderloin (6oz) with peppercorn sauce served with a baked shrimp and scallop skewer and truffle butter boulangère potatoes

Steamed vegetables

Family style house salad with balsamic vinaigrette

Sweet Temptations*

Coffee and tea

\$175.00 PER PERSON

[7 COURSES]



STATION STYLE RECEPTION

Green salad with toppings and a variety of dressings
Two Chef's choice salads

...
Middle East Breads and Dips: Hummus, baba ghanouj, roasted red pepper dip, marinated artichokes, olives, feta, grilled pita

Antipasto Station: Soppressata, cured sausage, parmigiano reggiano, bocconcini, balsamic roasted vegetables, giardiniera, olives, roasted peppers, baguette crisps

Selection of Canadian cheeses with Niagara preserves

...
[CHOOSE 3 OF THE FOLLOWING]

1: Sushi Station: Sweet and sour soup, sushi rolls with soy sauce, ginger, and wasabi, seaweed salad

2: Asian Station: Stir fried vegetables, Asian noodles, Thai glazed salmon fillet

3: The Carvery: Slow roasted prime rib with Yorkshire pudding, horseradish and cabernet jus

4: Tandoori chicken served with warmed naan, curried rice, raita

5: Build your own Pasta: Cheese tortellini, marinara and alfredo sauces, garlic oil, wild mushrooms, roasted red peppers, sundried tomato, asiago, garlic cheese sticks

6: Brisket: BBQ beef brisket, baked beans, cornbread, coleslaw

7: Taco Night: Pulled chicken tacos, beef tacos, corn and black bean rice, spicy monteray jack cheese, pineapple salsa, sour cream, salsa, flour and corn tortillas

...
Extravagant dessert station including fresh fruit
Coffee & tea

\$155.00 PER PERSON

[50 PERSON MINIMUM]

[CAN BE SERVED AT INDIVIDUAL STATIONS OR BUFFET STYLE]

***ALL STATION & BUFFET MENUS INCLUDE ALL INCLUSIONS AND HOST BAR**

PUMP THINGS UP

+ Move one item from the menu to your cocktail reception for \$5.00 per person OR move three items for \$10.00 per person

+ Remove the cheese board from your menus and add hors d'oeuvres to your reception for \$5.00 per person

BELLE OF THE BALL

Two assorted seasonal salads

Selection of Canadian cheeses with Niagara preserves

Garden green salad with a variety of toppings, and dressings

Roast beef au jus [+ \$5pp CARVED BY A CHEF]

Chicken suprême with chasseur sauce

Penne pasta with asiago rose sauce and roasted vegetables

Roasted new potatoes

Steamed seasonal vegetables

Extravagant dessert station

Seasonal Fruit

Coffee & Tea

\$133.00 PER PERSON

BUFFET BLISS

Two assorted salads

Selections of Canadian cheese with Niagara preserves

Antipasto board with cured meats, cheese, olives, marinated vegetables

Garden green salad with a variety of toppings and dressings

Angus prime rib with cabernet jus and yorkshire pudding
[+ \$5pp CARVED BY A CHEF]

Chicken suprême with peppercorn cream sauce and roasted asparagus

Salmon with lobster brandy sauce

Fusilli pasta with roasted garlic oil, sundried tomato, chèvre and fresh basil

Roasted garlic mashed potato

Steamed vegetables

Extravagant dessert display with fresh seasonal fruit display

Coffee & Tea

\$143.00 PER PERSON

[SUITABLE FOR GROUPS OF 25 GUESTS OR MORE]



LATE NIGHT GREAT NIGHT

[ADD ANY OF THE FOLLOWING LATE NIGHT EATS TO YOUR AFTERGLOW PACKAGE]

Nacho Station: Tortilla chips served with warmed cheese sauce, chili, guacamole, jalapeños, sour cream and salsa

\$13.00 PER PERSON

French Fry Station: house cut regular and sweet potato fries, truffled mayo, chipotle mayo, regular and spicy ketchup

\$13.00 PER PERSON

Slider Station: Mini beef or turkey sliders on cheddar dill buns with sliced cheese, chipotle mayo, crisp fried onions, and condiments

\$18.00 PER PERSON

Build your own Poutine Station: House cut fries, white cheddar curds, rich gravy, double smoked bacon, green onions

\$15.00 PER PERSON

Grilled Cheese Station: A variety of grilled cheese sandwiches including American cheese on white bread, aged cheddar and caramelized onion on multigrain, provolone and pear on rye, smoked bacon bbq sauce and cheddar on sourdough. Served with house made ketchup and potato chips

\$18.00 PER PERSON

BBQ Station: Pulled pork shoulder, french fries, creamy coleslaw, fresh rolls

\$21.00 PER PERSON

Gelato Serving Station: Your guests are sure to rave about this out-of-the-ordinary treat! Served with 4 flavours [INCLUDES VEGAN AND GLUTEN FREE OPTIONS]

\$12.00 PER PERSON

Dessert Station: Gourmet dessert squares, pastries, coffee and tea

\$15.00 PER PERSON
ADD FRESH FRUIT DISPLAY +\$7.00 PER PERSON

Fresh Fruit Station: Sliced fresh seasonal fruit, yogurt, coffee and tea

\$15.00 PER PERSON



TIDE & VINE MOBILE OYSTER BARS

Tide and Vine are a local favourite when it comes to bringing the freshness and uniqueness of Oysters to you – this experience is sure to WOW your guests.

...

CAPTAIN'S BOAT OYSTER BAR

Every Oyster Bar includes Tide & Vine signature sauces, lemon, fresh grated horseradish and a charming oyster shucker(s)/deckhand(s) to perfectly shuck oysters on a custom made ice-bed.

\$971.00 FOR 50 PEOPLE

Includes 150 fresh east coast oysters
Up to 1.5 hours of service with 1 charming oyster shucker

\$1778.00 FOR 100 PEOPLE

Includes 300 fresh east coast oysters
Up to 2 hours of service with 2 charming oyster shuckers

\$2184.00 FOR 150 PEOPLE

Includes 400 fresh east coast oysters
Up to 2 hours of service with 2 charming oyster shuckers

\$2534.00 FOR 200 PEOPLE

Includes 500 fresh east coast oysters
Up to 3 hours of service with 2 charming oyster shuckers

\$3115.00 FOR 250 PEOPLE

Includes 650 fresh east coast oysters
Up to 3 hours of service with 2 charming oyster shuckers

\$3465.00 FOR 300 PEOPLE

Includes 750 fresh east coast oysters
Up to 3 hours of service with 2 charming oyster shuckers

...

[ALL PLUS TAX AND 15% GRAT]

[SUBJECT TO WHITE OAKS ADMINISTRATIVE FEE OF \$150 + HST]



DRINKS & UPGRADES

SIGNATURE DRINKS FOR ALL PACKAGE TYPES

INCLUDED IN THE PACKAGE PRICE (1OZ PER DRINK)

- Rum & Pepsi
- Gin & Tonic
- Cranberry & vodka
- Whiskey sour
- Whiskey & ginger ale

Looking to personalize even further? Mix and match any of our standard bar rail options, add a dash of your creativity, and voila! A signature drink is born.

ADDITIONAL UPGRADED OPTIONS

- Moscow mule: **\$17.00 EACH**
- Manhattan: **\$17.00 EACH**
- Aperol spritz: **\$15.00 EACH**
- French 75: **\$15.00 EACH**
- Old fashioned: **\$17.00 EACH**
- Canister of sangria (choice of red or white): **\$130.00 PER CANISTER**
- Canister of spiked strawberry lemonade OR raspberry lemonade **\$140.00 PER CANISTER**

DELUXE BAR UPGRADES

- Upgrade your entire bar selection + \$18.00 per person
- Glenfiddich + \$7.00 per person
- Grey Goose + \$7.00 per person
- Crown Royal + \$7.00 per person
- Tanqueray + \$7.00 per person
- Appleton Rum + \$7.00 per person
- Casamigos Blanco + \$7.00 per person

TOP SHELF BAR UPGRADES (750ML)

- Glenlivet Scotch Whisky + \$255.00 per bottle
- Glenfiddich 12yr Single Malt Scotch Whisky + \$265.00 per bottle
- Johnny Walker Black Label + \$255.00 per bottle
- Courvoisier VSOP Cognac + \$325.00 per bottle

MIMOSA STATION

WO's House Sparkling Wine served with orange, grapefruit and cranberry juices with a selection of garnishes including strawberries, oranges and blackberries

\$17.00 PER PERSON [BASED ON 4 HOURS]

VIRGIN CAESAR STATION

A selection of Clamato and tomato juice, spicy green beans, pepperoni sticks, celery, green olives, limes, caesar salt rim, tobasco, worcestershire, salt and pepper

\$15 PER PERSON

[VODKA CAN BE ADDED ON CONSUMPTION]



FOOD ALLERGIES:

WE GET IT

Guest experience is our number one priority at White Oaks Resort and as such, we want to ensure that every individual eats sumptuous food in a seamless, worry free way. We want your plate to arrive safely and in the same timely manner as the rest of your group.

Very close attention is paid to the preparation and handling of our menu items for those that indicate an allergy however, White Oaks Resort cannot guarantee that allergens have not been introduced during other stages of the food chain process or inadvertently during preparation. It is ultimately up to the Guest to make an informed choice that is best for their particular allergy or intolerance.

SUPPLEMENT FEE

Groups will be allowed the below agreed upon amount of unique food allergies without charge, any additional allergies will be billed on a sliding scale:

- 0 - 50 guests – 5 allergies
- 51 - 100 guests – 10 allergies
- 101 - 150 guests – 15 allergies
- 151 - 200 guests – 20 allergies
- 201 - 250 guests – 25 allergies

Anything over and above this scale guests will be charged \$3.00 per person/per meal - Planners will apply these charges to the BEO. If advised of the allergy when onsite, guests will be charged \$5.00 per person/per meal.

PRICING

The menus and pricing listed in this booklet are available from January 1st, 2025 - December 31st, 2025.

[DON'T FORGET TO ASK ABOUT OUR GREAT DISCOUNTS FOR REHEARSAL DINNERS AND WEDDING SHOWERS!]



WHITE OAKS CONFERENCE RESORT & SPA
905.688.2550 | 1.800.263.5766 | WHITEOAKSRESORT.COM
253 TAYLOR ROAD, SS4 NIAGARA-ON-THE-LAKE, ON L0S 1J0