



CULTURAL  
WEDDING  
DINING

WHITE OAKS  
RESORT & SPA



# ALL YOU NEED IS LOVE

.....

With a White Oaks Wedding, you have the perfect venue, the best food and the ultimate service... providing both luxury and convenience to you and your guests. Our experienced planners and event staff have hosted weddings of all ethnicities and are able to tastefully weave your important cultural traditions and authentic ambiance throughout your event. They will work with you to customize and coordinate every aspect of your unique wedding vision to bring all of your Big Day dreams to life.

## PACKAGE INCLUSIONS

White Oaks offers fully customized and inclusive wedding packages which include unique menu options while bundling food and beverage together with simple per person pricing. Combine our beautiful gardens for photography, and stunning on-site accommodations, and you have the perfect setting to begin your lives together.

### STANDARD PACKAGE INCLUDES...

- 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
- 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 AT 4:00PM
- Complimentary menu tasting  
AT MOKSHA INDIAN BISTRO FOR THE BRIDE AND GROOM
- Wedding room block with preferred hotel rates
- On-site special events coordinator  
TO ASSIST YOU WITH PLANNING YOUR DAY AT WHITE OAKS

## FLEXIBLE SPACES

An expansive and modern resort where you can do it all, from ceremony to reception to accommodation, not to mention all of your other celebrations leading up to “the BIG ONE”.

Ultra chic event and banquet rooms are designed to house small, intimate gatherings or an all out, full blown wedding gala with up to 400 guests. You'll also have access to valet parking, dedicated restroom facilities, cozy conversation niches and greenspaces.

Plus, your on-site Special Events Coordinator will guide you through every element of the planning process.

Our preferred vendor list includes local businesses who are highly experienced in Indian Weddings and niche dietary menus such as North Indian, South Indian, Religious and Jain preparations, Halal Food and Hakka Cuisine.

We also work with an amazing Indian caterer (Moksha Indian Bistro) who offers authentic cuisine and services such as On-Site Fresh Tandoori Oven and Live Stations - including Chaats, Dosa and Tawa.



## FINISHING DETAILS

### ON-SITE CEREMONY

Includes use of the gardens for ceremony and pictures, white lawn chairs, green room for the groom and his ushers, dedicated rain room back up, 12'x8' stage for ceremony and full PA system with microphone. [INCLUDES 5 HOURS FOR SET UP, 1 HOUR FOR TAKE DOWN]

The beautiful garden space is perfect for Mandap setup and Hawan fire while the winding garden pathways are perfect for a spectacular Baraat procession!

### \$2500 PLUS TAXES AND GRATUITIES

[NOT VALID ON SATURDAYS IN JUNE – SEPTEMBER OR HOLIDAY WEEKENDS]

### OPEN BAR

Open bar closes during dinner service with unlimited wine service. Should you not wish to select a full wedding package, host bar and cash bar options are available - see page 9 for details. Prices do not include tax and gratuity.

#### OPEN BAR INCLUDES:

- 1 red wine selection
- 1 white wine selection
- Premium vodka, rum, rye, gin, scotch, brandy, Baileys, amaretto, and sambucca

#### OPTIONAL ADD-ONS:

- Add open bar during dinner for **\$10.00 PER PERSON**
- Upgrade to deluxe brands: **\$15.00 PER PERSON**
- Add imported beer to your bar: **\$3.00 PER PERSON**
- Craft beer is available upon request, please inquire for pricing
- Add a shot table - pricing based on consumption

### BRIDAL SHOWER

Brides that book their wedding with us are extended an exclusive discount of 10% on their bridal shower at White Oaks!



# BREAKFAST & LUNCH

## CEREMONY COFFEE BREAK (2 HOURS)

Fresh fruit cocktail  
Fresh bakery assortment  
Build your own sandwich with an assortment of breads, sliced cheese and butter  
Fruit juice  
Soft drinks  
Coffee & tea

**\$25.00 PER PERSON**

[TAXES AND GRATUITIES INCLUDED]  
[BAR NOT INCLUDED]

## GRAB AND GO BREAKFAST (2 HOURS)

[CHOOSE FOUR OF THE FOLLOWING OPTIONS]

Aloo puri  
Chana bhature  
Idli sambhar  
Aloo paratha  
Vegetable upma  
Masala dosa  
Masala omelet  
Poha  
Rice kheer  
Suji halwa  
...  
Condiments  
Fruit Salad  
Orange Juice  
Masala chai  
Coffee

**\$32.00 PER PERSON**

[BAR NOT INCLUDED]



## PACKED BOXES

[CHOOSE ONE OF THE FOLLOWING OPTIONS TO BE PACKED]

Aloo puri  
Chana bhature  
Idli sambhar  
Aloo paratha  
Omlet kathi roll  
...  
Condiments  
Fruit Salad  
Masala chai

**\$24.00 PER PERSON**

[MINIMUM OF 20 BOXES]  
[BAR NOT INCLUDED]

## PRE-EVENT LUNCH (3 HOURS)

1 appetizer; 1 vegetarian

...

4 entrées; 2 vegetarian, 2 non-vegetarian, +1 dal

...

6 accompaniments (which include the following)

Fresh tandoori breads, basmati rice, kachumber salad and onions, pappad, yogurt, raita, Pickle Chutney

...

1 dessert

**\$64.00 PER PERSON**

[BAR NOT INCLUDED]  
[UP TO 3 HOURS, SERVED PRIOR TO 2:00PM]



## MENDHI/SANGEET DINNER

2 appetizers; 1 vegetarian, 1 non-vegetarian  
 ...  
 4 entrées; 2 vegetarian, 2 non-vegetarian  
 ...  
 6 accompaniments (which include the following)  
 Fresh tandoori breads, basmati rice, kachumber salad and onions,  
 pappad, yogurt, raita, Pickle Chutney  
 ...  
 2 desserts

**\$73.00 PER PERSON**

[BAR NOT INCLUDED]

[BASED ON 5 HOURS OF SERVICE UNLESS A HOST BAR IS ADDED TO THE EVENT]

## FUSION BUFFET DINNER

White Oaks Resort and Moksha Indian Bistro have teamed up to bring you this unbeatable best-of-both-worlds fusion buffet!

### STATIONED HORS D'OEUVRES FROM WHITE OAKS

[CHOOSE TWO OPTIONS / INCLUDES FOUR PIECES PER PERSON]

Vegetable spring rolls with Thai dipping sauce  
 Baked mushroom tart  
 Vegetable samosa with chilled raita  
 Coconut chicken skewers with avocado yogurt (gluten free)  
 ...

### DISHES FROM MOKSHA INDIAN BISTRO

2 entrées; 1 vegetarian, 1 non-vegetarian  
 SERVED WITH ACCOMPANIMENTS  
 Fresh tandoori breads, basmati rice, kachumber salad and onions,  
 pappad, yogurt, raita, pickle chutney  
 ...

### DISHES FROM WHITE OAKS RESORT

Garden salad with toppings  
 Penne pasta with tomato basil sauce  
 Chicken breast in mushroom cream  
 Rice pilaf or steamed new potatoes with parsley butter  
 Steamed vegetables  
 Dessert station

**\$148.00 PER PERSON**

[COMES WITH ALL WEDDING PACKAGE INCLUSIONS]

## CEREMONY DINNER

4 appetizers (includes the following)  
 2 vegetarian dishes, fresh fruit, masala tea  
 ...  
 4 entrées; 3 vegetarian, 1 dal  
 ...  
 6 accompaniments (which include the following)  
 Fresh tandoori breads, basmati rice, kachumber salad and onions,  
 pappad, yogurt, raita, pickle chutney  
 ...  
 2 desserts, masala tea

**\$142.00 PER PERSON**

[COMES WITH ALL WEDDING PACKAGE INCLUSIONS]

## RECEPTION DINNER

4 passed hors d'oeuvres; 2 vegetarian, 2 non-vegetarian  
 ...  
 5 entrées; 2 vegetarian, 2 non-vegetarian, 1 dal  
 ...  
 6 accompaniments (which include the following)  
 Fresh tandoori breads, basmati rice, kachumber salad and onions,  
 pappad, yogurt, raita, Pickle Chutney  
 ...  
 5 desserts (includes the following)  
 3 sweet dishes, masala tea

**\$150.00 PER PERSON**

[COMES WITH ALL WEDDING PACKAGE INCLUSIONS]

## GALA DINNER

6 passed hors d'oeuvres; 3 vegetarian, 3 non-vegetarian  
 ...  
 7 entrées; 3 vegetarian, 3 non-vegetarian, 1 dal  
 ...  
 6 accompaniments (which include the following)  
 Fresh tandoori breads, basmati rice, kachumber salad and onions,  
 pappad, yogurt, raita, Pickle Chutney  
 ...  
 5 desserts (includes the following)  
 3 sweet dishes, masala tea

**\$160.00 PER PERSON**

[COMES WITH ALL WEDDING PACKAGE INCLUSIONS]

# SAMPLE DISH OPTIONS

## PASSED HORS D'OEUVRES

[VEGETARIAN]

Paneer Tikka Skewer  
Achari Veg Skewer  
Soya Chop  
Mango Salad  
Mixed Veg Pakora  
Onion Bhaji  
Masala Peanut Shooters  
Vada Pav Sliders  
Bhel Puri Cones  
Hara Bhara Kabab

[NON-VEGETARIAN]

Tikka Masala Fries  
Chicken Pakora  
Chicken Tikka Skewer  
Tandoori Tiger Shrimp Cocktail  
Fish Pakora (Cod)  
Masala Lamb Sliders

## CLASSIC APPETIZERS

[VEGETARIAN]

Papri Chaat  
Pani Puri  
Paneer Pakora  
Paneer 65  
Tiki Chole  
Channa Salad

[NON-VEGETARIAN]

Tandoori Chicken  
Salmon Tikka  
Kali Mirch Shrimp  
Amritsari Fish (Cod)  
Chicken Harriyali Tikka  
Chicken Malai Tikka  
Chicken Sarson Tikka

[FULL MENU AVAILABLE UPON REQUEST]



ALL MEAT ITEMS ARE SOURCED FROM HALAL SUPPLIERS, VEGAN OPTIONS ARE AVAILABLE.

## AUTHENTIC ENTREES

[VEGETARIAN]

Methi Aloo  
Dum Aloo  
Aloo Gobhi  
Gobhi Malai  
Bengan Bhartha  
Bengan Ka Salon  
Bhindi Do Pyaza  
Veg Vindaloo  
Navratan Korma  
Mixed Veg Kofta  
Methi Mattar Malai  
Pallock Kofta  
Paneer Makhani  
Paneer Do Pyaza  
Saag Paneer  
Malai Kofta

[NON-VEGETARIAN]

Butter Chicken  
Chicken Curry  
Chicken Vindaloo  
Chicken Methi Masala  
Chicken Tikka Masala  
Kadai Chicken  
Chicken Korma  
Lamb Curry  
Lamb Hara Masala  
Lamb Vindaloo  
Fish Masala  
Shrimp Curry  
Shrimp Vindaloo

[DAL]

Yellow Dal  
Moong Dal Tadka  
Dal Makhani  
Maa Ki Dal  
Arhar Dal  
Masoor Dal  
Kadhi Pakora  
Channa Masala

## DELISH DESSERTS

Ras Malai  
Rice Kheer  
Gulab Jamun  
Suji Halwa  
Moong Dal Halwa  
Gajar Halwa  
Kulfi Falooda  
Kulfi  
Phirni  
Seviya Kheer

## DECADENT MITHAI

Jalebi  
Plain Laddu  
Besan Barfi  
Besan Ladoo  
Dhoda  
Gajar Barfi  
Lose Gajrela  
Pista Barfi  
Plain Barfi  
Plain Gajrela  
Rasgulla  
Pink/White Barfi  
Sev Badam Barfi

## SPECIAL ADD-ONS

### Custom Mithai Boxes

MARKET PRICE BASED ON WEIGHT

### 3-hour Live Stations + \$500

UPGRADE ANY MENU ITEM TO A LIVE STATION

### Food Truck Service + \$950

6 HOURS OF SERVICE, SUBJECT TO AVAILABILITY

### Late Night Buffet + \$3.00 PP

PRICING PER 1 ITEM

### Specialty Beverages + \$2.00 PP

PRICING PER 1 ITEM

### Cake Cutting + \$3.00 PP



# STATIONS & BARS

## SOPHISTICATED STATIONS

### ANTIPASTO STATION

Prosciutto, salami, soppressata, cured sausage, parmigiano reggiano, bocconcini, balsamic roasted vegetables, olives, giardiniera, roasted peppers, baguette crisps

**\$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

**\$19.00 PER PERSON**

### MIDDLE EAST BREADS & DIPS

Hummus, baba ghanouj, roasted red pepper dip, marinated artichokes, olives, feta, grilled pita

**\$17.00 PER PERSON**

### PIZZA

Margarita pizza with basil oil, marinara sauce and mozzarella Pepperoni and mozzarella

White pizza with basil pesto and parmesan

**\$15.00 PER PERSON**

### GOURMET PIZZA

Pizza Blanco: prosciutto, pear, brie and olive oil

Fungo: wild mushrooms, chèvre, roasted red peppers, spinach

Chorizo: spiced chorizo sausage, oregano, black olives, artichoke, feta

Mozzarina: marinara, basil leaf and fresh mozzarella

**\$19.00 PER PERSON**

## LATE NIGHT GREAT NIGHT

### AFTERGLOW

Dessert squares, trays of cheese and pepperoni pizza (2 pieces per person), vegetable crudités with dip, coffee and tea

**\$17.00 PER PERSON**

### BBQ STATION

Pulled pork shoulder, smoked, french fries, creamy coleslaw, fresh rolls

**\$21.00 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 with BBQ sauce and cheddar on sour dough. Served with house made ketchup and potato chips

**\$18.00 PER PERSON**

### NACHO STATION

Tortilla chips, warmed cheese sauce, served with salsa, guacamole, jalapeños and sour cream

**\$15.00 PER PERSON**

### BUILD YOUR OWN POUTINE STATION

House Cut Fries, White Cheddar Curds, Rich Gravy, Double Smoked Bacon, Green Onions

**\$15.00 PER PERSON**

### FRENCH FRY STATION

House cut regular and sweet potato fries, truffled mayo, chipotle mayo, regular and spicy ketchup

**\$13.00 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**

[MUST BE ORDERED FOR NUMBER OF GUESTS ATTENDING]

### FRUIT STATION

Seasonal sliced fruit, coffee and tea

**\$10.00 PER PERSON**

AUTHENTIC  
ADD-ONS FROM  
MOKSHA INDIAN BISTRO

CHEF ATTENDED  
ONSITE TANDOOR CLAY OVEN  
\$500.00 PLUS TAXES AND GRATUITIES

STREET STYLE CHAAT CART  
\$500.00 PLUS TAXES AND GRATUITIES

LIVE FIRE TAWA STATION  
\$500.00 PLUS TAXES AND GRATUITIES



## HOST BAR

Recommended when the Host is paying for any beverages. White Oaks Conference Resort & Spa provides ice, mixes and glassware. A bartending fee (\$40 per hour, minimum of 4 hours) will be added if consumption is less than \$500.00 before taxes. Prices do not include tax and gratuity.

- Premium Selection: **\$275.00 PER BOTTLE**  
Vodka, rye, rum, gin, tequila, brandy, scotch
- Premium Scotch: **\$275.00 PER BOTTLE**
- Deluxe Selection: **\$300.00 PER BOTTLE**  
Vodka, rye, rum, gin, tequila, brandy, scotch
- Deluxe Scotch: **\$300.00 PER BOTTLE**
- Liqueurs: **\$190.00 PER BOTTLE**
- Premium Liqueurs: **\$210.00 PER BOTTLE**  
[AMARETTO, BAILEY'S, KAHLUA]
- Deluxe Liqueurs: **\$270.00 PER BOTTLE**  
[COINTREAU, DRAMBUIE, GRAND MARNIER]
- Non-alcoholic beer: **\$6.00 EACH**
- Domestic beer and ale: **\$8.50 EACH**
- Imported beer and ale: **\$9.75 EACH**
- Local craft beer: **\$10.50 EACH**
- Ironwood cider: **\$10.50 EACH**
- Assorted coolers: **\$9.25 EACH**

## CASH BAR

Recommended when guests are to pay for their own beverages. White Oaks Conference Resort & Spa provides ice, mixes and glassware. A bartending fee (\$40.00 per hour, minimum of 4 hours) will be added if consumption is less than \$350.00 before taxes.

- Premium brands (1oz): **\$8.00 PER DRINK**
- Deluxe brands (1oz): **\$9.50 PER DRINK**
- Domestic beer and ale: **\$8.50 EACH**
- Imported beer and ale: **\$9.75 EACH**
- Local craft beer: **\$10.25 EACH**
- Ironwood cider: **\$10.25 EACH**
- White Oaks house wine: **\$9.75 PER GLASS**
- Soft drinks and fruit juice: **\$3.50 EACH**
- Assorted coolers: **\$9.25 EACH**

\*PAYMENT IS DEBIT/CREDIT ONLY (CASHLESS)



## 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 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 - December 31st, 2025.

## NOTES & UPGRADES

### ROOM FLIP DURING YOUR EVENT – \$250.00

### DELUXE BAR UPGRADES

- Upgrade your entire bar selection \$18.00 pp
- Glenfiddich \$7.00 pp
- Grey Goose \$7.00 pp
- Crown Royal \$7.00 pp
- Tanqueray \$7.00 pp
- Appleton Rum \$7.00 pp

### TOP SHELF SCOTCH 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
- Jose Cuervo Gold \$255.00 per bottle
- Casamigos Blanco \$365.00 per bottle

### MIMOSA STATION

WO's House Sparkling Wine served with orange juice, grapefruit juice and cranberry Juice with a selection of garnishes which include strawberries, oranges and blueberries

#### **\$17.00 PER PERSON**

INCLUDES 4 HOURS OF SERVICE

### 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

#### **\$15.00 PER PERSON**

VODKA CAN BE ADDED ON CONSUMPTION

### MOCKTAIL STATION (CHOOSE 1, 2, 3 OR ALL 4)

- Pineapple Ginger Spritz **\$200.00 PER CANISTER**  
Pineapple juice, ginger beer, ginger wildflower simple syrup, lime juice
- Honey Lavender Sour **\$200.00 PER CANISTER**  
Lavender jasmine simple syrup, lemon juice, soda, mint
- Northwest Fizz **\$200.00 PER CANISTER**  
Northern maple old fashioned simple syrup, lemon juice, tonic, orange bitters
- Sun Worshiper **\$200.00 PER CANISTER**  
Grapefruit juice, lavender jasmine simple syrup, tonic, orange bitters

#### **CANISTER SERVES 25 DRINKS**

[PLUS APPLICABLE TAX AND GRATUITIES]

**WHITE OAKS CONFERENCE RESORT & SPA**  
905.688.2550 | 1.800.263.5766 | [WHITEOAKSRESORT.COM](http://WHITEOAKSRESORT.COM)  
253 TAYLOR ROAD, SS4 NIAGARA-ON-THE-LAKE, ON L0S 1J0