





Wedding Ceremony and Reception 2025

Ceremonies

Ceremonies may be held in either our rustic chapel barn that accommodates **150 people** comfortably, or held in our beautiful garden terrace which can accommodate 90 people. Chapel ceremonies include access to our AV system, Bluetooth and microphones. **Access to Chapel, Bridal Room and Grounds setup begins at 1pm.** Ceremony fee includes a 45 minute rehearsal which must be scheduled in advance.

Dining Facility

Our dining room with cathedral ceilings and a fireplace can comfortably seat **150 guests with use of dance floor; without the use of dance floor 170 guests** can be seated comfortably. Included is access to our AV system, podium, projector, three TV screens, Bluetooth and microphones. White or ivory linens are included along with choice of any colour napkin. **Setup in the Main Hall begins at 10:30AM.**

Catering

Our talented in house chef can accommodate different cuisines customized to fit your needs and desires. Health code regulations do not allow for outside food to be brought in, with the exception of wedding cakes and sweets.

Liabilities

Any damages incurred beyond normal wear and tear becomes the responsibility of the host. We are not responsible for any articles left in the building after the completion of your wedding. DJ/Music is to end at 1:00am. Use of confetti, rice and streamers is strictly prohibited both indoors and outdoors. Flower petals are restricted in the chapel; however artificial petals and bubbles are allowed. Fireworks are permitted in the case that you acquire a permit (a \$300 service fee for cleanup may apply). All décor must be approved by Oakview Terrace. *Please refer to 'Setup Decor Rules and Guidelines'

Planning Process

First viewing and first deposit of \$2,000 to reserve date with reservation form Six months prior to wedding: Second non-refundable deposit of \$5,000 Fourteen days prior: Final guest count, final menu selection, floor plan and schedule of day will be due. You will need to pay the balance based on final guest count (including all applicable taxes). Your post-dated damage deposit cheque of \$500 made out to Oakview Terrace Reception Centre will be due at this time, dated for your event.

Last Minute Changes

Please note that any cancellations regarding changes in floor plan (use of the chapel, chair setup, or patio set) must be given with three days notice. Refunds will not be issued past this point.



Wedding Ceremony and Reception 2025 (Pricing)

\$600 Facility Fee

- Porters for table and chair set-up according to your floor plan
- AV system (Basic in-house sound system, 2 wireless microphones, basic music stations, USB connection / Bluetooth / Laptop connection, 3 TVs, a projector screen and a podium

\$ 3900 Property Fee for Ceremony and Reception

- Exclusive use of our garden, main building, chapel, balcony and bridal suite from 1:00pm to 1:00am when booking a ceremony and reception
- Set up can begin in the Main Hall at 10:30am
- Set up can begin in the lower/upper bar, outside in the garden and in the chapel at 1:30pm
- Guests must be out by 1:00am and tear-down must be completed by 2:00am
- Venue coordinator on-site during planning and the day of, as well as a detail meeting for your event set-up

\$ 2100 Property Fee for Reception Only

- Exclusive use of our garden, main building, balcony and the bridal suite from 5:00pm to 1:00am when booking a reception only.
- Set up can begin in the Main Hall at 11:00am

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- Set up can begin in the lower/upper bar, outside at 4:00pm
- Guests must be out by 1:00am and tear-down must be completed by 2:00am
- Venue coordinator on-site during planning and the day of, as well as a detail meeting for your event set-up

\$250 Bartender Fee (1 Bartender)

\$300 Bartender Fee (2 Bartender)

Wedding Season (May - October, Friday to Sunday)

DJ Plug In fee: \$150

Additional \$1000 booking fee will be applied during our wedding season

Menu Selections 2025

Soups

Butternut Squash, Cream of Asparagus, Roasted Red Pepper Bisque, Minestrone,

Wild Mushroom, Tomato Basil

Salads

Mixed Greens

Organic mixed greens, julienne carrots and peppers, served with balsamic dressing

Smoked Salmon

Sliced smoked salmon presented on a bed of lettuce with capers and red onion garnish

California Mixed Greens

Goat Cheese, dried cranberries and toasted mixed nuts served with balsamic dressing

Caesar

Romaine lettuce, bacon, parmesan, tossed in a creamy garlic dressing

Arugula

Arugula tossed in vinaigrette dressing with Goat cheese & walnuts

Caprese

Vine-ripe Tomatoes, fresh Mozzarella, fresh basil, served with a balsamic reduction

Antipasto Plate

Grilled vegetable, local and imported cheese and deli meat

Pasta

Penne with Tomato and Basil Sauce, Penne alla Vodka with Pancetta, Rosé sauce,

Cheese Tortellini with Rosé Sauce, Fettuccine Alfredo, Beef or Vegetable Lasagna

Desserts

Mochi ice-cream and fruit drizzled with caramel and chocolate syrup
Pecan Butter Tart with Vanilla Ice Cream, Stewed Peaches with Ice Cream,
Ice Cream Crepe with Fruit Couli, Chocolate Raspberry Mousse,
Double Chocolate Mousse, Double Chocolate Lava Cake with Fresh Berries,
Key Lime Pie, Vanilla Cheese Cake with Fruit Couli, Tiramisu, Pineapple/Orange/Lemon Sorbet

Main Entrées 2025

Chicken Supreme with Cabernet Jus
Roasted Chicken Supreme with a Wild Mushroom Sauce
Breast of Chicken Stuffed with Goat Cheese and Spinach Sundried Tomato Cream Sauce
Grilled Atlantic Salmon glazed with balsamic reduction
Slow Roasted Prime Rib of Beef au Jus/Gravy
Grilled Angus Strip Steak with Mixed Peppercorn Demi Glaze
Seared Pork Loin Medallions with Dijon Glaze
Filet Mignon with Lobster Tail (subject to market price)
From the Sea Grilled Calamari, Prawns and Scallops with Steamed Vegetables and Dill Sauce
*Lobster Tail can be added to any entrée - additional cost will apply

All Entrées served with side vegetable and potato

Chicken Entrée: \$ 169.50/person

Salmon Entrée : \$180.50/person

Lobster Entrée : \$267.50/person

Filet Mignon Entrée: \$198.50/person

Steak Entrée: \$186.50/person

Prime Rib Entrée: \$210.50/person

Pork Entrée: \$165.50/person

From the Sea: \$268.50/person

Vegetarian Entrées \$135.50

Penne Pasta with Fire Roasted Tomato Basil Sauce
Ricotta and Spinach Manicotti
Vegetable Stir Fry
Eggplant Parmesan
Chickpea Curry with Basmati Rice

Children's Entrées \$68.50

(includes appetizers and dessert)

Penne Pasta with butter or tomato sauce

Half portion of menu selection Chicken fingers and fries Homemade macaroni and cheese



Hors D'oeuvres Options 2025

(Choice of 4 selections \$15/person)

Assortment of Mini Quiche, Vegetable Spring Rolls, Chicken Souvlaki,, Spanakopita, Tempura Shrimp, Salmon Skewers, Chicken Teriyaki Skewers, Samosa, Spiced Meatballs, Sausage Rolls

Late Night Menu Options 2025

(All platters serve 50 people)

European Pastries and Petit Fours (8 dozen) \$368.00

Cocktail Sandwiches \$450.00

Egg Salad, Tuna, Salmon, Assorted Delicatessen Meats

International Cheese Platter \$520.00

Brie, Stilton, Oka, Spicy Havarti and Canadian Cheddar served with Crackers and Crostini

European Antipasto Platter \$520.00

European Meats, Marinated Olives, Bocconcini Cheese, Tomatoes, Selection of Grilled and Marinated Vegetables and Baked Bread

Shrimp Tower with Seafood Sauce (12 dozen shrimp) \$660.00

Seafood Platter \$830.00

Tiger Shrimp, Scallops, Marinated New Zealand Mussels and Snow Crab Claws

Sushi Platter (100 pieces) \$388.00

Assortment of Maki, Sushi and Sashimi with Fresh Ginger, Wasabi and Soy Dipping Sauce

Pizza (2 slices) \$10.00/person

Chicken Wings (5 pieces) \$16.00/person

French Fries/Sweet Potato Fries \$6.50/person

Mini Sliders \$10.00/person

Beef or Chicken Burgers with selection of condiments

Hot Dogs / Sausages \$9.00/person

11/1/21



Beverage Menu

Coffee and Tea \$3.50/person

Pop and Juice Bar (3 hours) \$6.00/person

> Champagne Punch \$7.50/person

Non-Alcoholic Punch \$6.00/person

Cash / Host Bar Pricing

Juice/Soft Drinks \$4.00

Domestic Bottled Beer \$8.00

(Bud Light, Budweiser, Alexander Keith's Red Amber Ale)

Premium/Draft Beer \$9.00

Bar Rail Spirits \$9.00

(J.P. Wisers Rye, J.Wray Rum, Smirnoff Vodka, Gordon's Gin, Dewars Scotch, J.P Wiser's Rye,

J.Wary gold Rum)

Wine by the Glass (Two Oceans 6oz) \$8.00

Mimosa \$7.50

Champagne \$7.50

Cocktails \$7.50

Non-Alcohol Cocktail \$6.00

House Wine with Dinner \$50.00/bottle

Add-on Open Bar Options (4 hours of Service)

Mini Bar (Wine, Beer, Champagne, Pop and Juice) Full Bar

Lunch \$36.00/person | Dinner \$40.00/person | \$55.00/person | Dinner \$63.00/person

Additional Hour

11/1/1/23

Lunch \$15.00/person | Dinner \$18.00/person | \$20.00/person | Dinner \$25.00/person

^{*}Minimum Bar Spend will be charged on the final invoice prior to the event and remaining bar balance must be paid at the end of the event. Upgrades or substitutions available upon request and may be subject to additional fees.

Bar Service Guidelines and Regulations

Standard bar items include:

Spirits - J.P Wisers Rye, J.Wray Rum, Smirnoff Vodka, Gordon's Gin, Dewars Scotch, J.P Wiser's Rye, J.Wary gold Rum, House Red / White Wine, Pop and Juice Beer - Bud, Bud Light & Keith's Red

Wine bottles for gifting to guests is allowed (unopened on premises)

The Vendor Meal does not include alcohol service of any kind.

No Doubles, Alcohol Shots (limited)
Limit of two drinks per person when ordering (bartenders discretion)
Last Call- One or two drinks maximum per person (bartenders discretion)

When the inclusive bar begins, all wine bottles are removed from the tables. We reserve the right to refuse alcohol service to any guest or client should they become over intoxicated, rude or belligerent to any other guest or staff member.

We are a licensed facility; any outside alcohol on site is prohibited and will be confiscated.

Upgrades or substitutions available on request and may be subject to additional fees. (We reserve the right to close the bar service at anytime, should these rules be disregarded)

Oakview Terrace is a licensed facility, anyone found with outside alcohol (not served on our premises) will be refused alcohol service & the alcohol will be confiscated

In the interest of liability for you as the host of your Wedding as well as Oakview Terrace and its employees, we do not encourage excessive alcohol consumption. As such, all our bartenders & staff will follow these guidelines as standard policy.

Set Up/Decor Rules & Guidelines

All specialty linen, room décor and centerpieces, must be approved by the hall. Tablecloths & overlays need to be delivered to Oakview Terrace one week prior to the event for table setting.

Room set-up, décor and chair covers set up must be coordinated with Oakview Terrace (set up/delivery times will be made based on event scheduling)

Chapel Décor

All chapel décor must be approved & supervised by the on-site coordinator. No nails, staples, sticky tack, or tape is permitted to attach any décor in chapel.

*Cost of damage will apply for any restricted items. *

Specialty linens, chair covers & all décor must be removed and picked up the night of your event.

**If not removed, \$200 storage fee will apply for the next day morning pick up. **

If you are hiring an event coordinator, please have them attend your details appointment for confirmation of timelines & details.

The hall backdrop is not to be altered/touched in any way. You may ask a decorator to put your own backdrop in front of the existing backdrop.

Restricted items- Rice, confetti of any kind, streamers, flower petals (artificial petals are allowed), candles limited to 3 candles per table (excluding battery operated candles).

Disc Jockey/Music/Bands- All music to end at 1am; after 1am a fee of \$500.00 per hour will apply. The use of confetti and streamers are strictly prohibited both indoors & outdoors. Fireworks are permitted in the case that you acquire a permit (a \$300 cleanup fee may apply).

Oakview Terrace will provide a microphone system for speeches and background music for the reception only.

* A post dated cheque of \$500.00 will be required in the case of any damages*

Signed:	Date: