Rehearsal Dinner Package 2020

$37.95 per person

$29.95 per person (if reception is also held at any Oak Management location)

Pricing includes:
Room Rental and Pop Bar Services

ALL DINNERS INCLUDE ONE MAIN ENTRÉE, SALAD, VEGETABLE, AND POTATO CHOICE

Choice of one entrée for your entire group

Breast of Chicken au Champagne over a Bed of Wild Rice Pilaf
with artichoke hearts and mushrooms in a creamy Champagne sauce

Marinated Chicken Breast over Angel Hair Pasta
served with a roasted red pepper marinara

Chicken Marsala on a Bed of Fettuccine or Orzo Pasta
with mushrooms and onions in a Marsala wine sauce

Chicken Florentine with a Tarragon Cream Sauce
stuffed with boursin cheese, fresh spinach, and sun-dried tomatoes

Chicken Wellington with a Vin Blanc Sauce
stuffed with mushrooms, spinach, and artichokes en croûte

(Alcoholic bar packages available upon request)

(20% Taxable Service Charge and 6% Sales Tax are additional)

Assorted Hot Rolls and Butter . . . Coffee, Decaffeinated, Tea and Milk

*Items may be cooked to your specification.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please refer to our banquet menu for hors d’oeuvres, appetizers, or desserts.
Glen Oaks

Deposit Procedure
The deposit requirement to confirm a date is as follows:
Ballroom: $500.00
The deposit will be deducted off your total bill. Note: Deposits are non-transferable.

Deposit Refund Procedure
Should a cancellation occur, the deposit would be refunded (less 10% for administrative services) upon the cancelled date being re-booked more than 6 months prior to your date. The deposit will be forfeited if your date does not rebook 6 months prior to the scheduled event.

Miscellaneous Information
1. The entire cost of your party or reception must be paid in full no less than 10 (ten) days prior to your event.
2. All prices are guaranteed throughout 2020. There will be no price increase during the year. The menu prices for your event will be subject to those prices which will be in effect during the year in which your function is to be held, including but not limited to all food, beverage, and rental charges (unless otherwise specified in writing).
3. There is a minimum of 30 paid adults for food and beverages.
4. All food and beverage (with the exception of one cake for special occasions) must be provided by Oak Management Corporation. Due to health and insurance standards, food is not allowed to be taken out of the facility.
5. We will substitute entrees for only vegetarians, religious, or medical reasons. We must be notified of this at the time you contact us with your menu. Any guest requiring a substitute entrée must be identified by a special place card at the table.
6. Groups requesting tax exemption must complete the tax-exempt form prior to the scheduled function.
7. No out-of-state or credit card checks accepted. Visa, MasterCard, and American Express are accepted with an additional 3% convenience fee.
8. The management requests that no glitter, confetti, rice, sparklers, birdseed, balloons, or Chinese lanterns be used on the premises.
9. The performance of this agreement is contingent upon the ability of Oak Management Corporation to complete the same, and is subject to disputes or strikes, accidents, government (federal, state, municipal) requisitions upon travel, transportation, foods, beverages, or supplies, and other cause whether enumerated herein or not, beyond control or management preventing or interfering with performance. In no event shall Oak Management Corporation be liable for loss or profit for similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty or otherwise.

Important Information
TEN DAYS PRIOR TO THE DATE THAT HAS BEEN BOOKED, YOU MUST CONTACT US WITH YOUR MENU CHOICE AND YOUR GUARANTEED NUMBER OF GUESTS. WE PREPARE FOR 5% ABOVE THE GUARANTEED AMOUNT. POSITIVELY NO REDUCTIONS IN GUARANTEE FIGURES WILL BE ACCEPTED LESS THAN 5 DAYS PRIOR TO THE EVENT.