

Blossom Heath Inn

2012

Hors d'oeuvres

Choice of 4 (passed before dinner) . . . \$9.50
Quesadillas (choice of one): Chicken, Cheese, or Black Bean
Meatballs in a Mushroom Sauce
Oriental Beef Tips with a Teriyaki Sesame Glaze
Potstickers
Spinach & Artichoke Bruschetta, Mushroom Bruschetta, and Fresh Tomato Bruschetta
Phyllo Cups (choice of one): Brie, Crab, or Spinach and Artichoke
Antipasto Skewers
Risotto and Wild Mushroom Fritters
Mushrooms stuffed with Crabmeat
Mini Crab Cakes with a Ginger Lime Sauce
Shrimp Neptune
Chinese Spring Rolls with a Sweet and Sour Sauce
Scallops wrapped in Bacon
Bocconcini (fresh mozzarella with tomato and basil)
Coconut Chicken with an Orange Curry Sauce
Glazed Water Chestnuts wrapped in Bacon

*Baguettes with Sliced Tenderloin and Jamaican Relish

Vegetables & Dip, Bread with Dipping Oil & accompaniments. \$5.50(\$2.95 add'l with above choice of 4)
Imported Cheese & Fruit Tray and Bread with Dipping Oil..... \$6.25(\$3.95 add'l with above choice of 4)
Cheese, Vegetable, & Fruit Tray and Bread with Dipping Oil \$7.25(\$3.95 add'l with above choice of 4)
Mid-Eastern Platter (hummus, tabbouleh, and accompaniments) \$4.95(\$2.50 add'l with above choice of 4)
Designer Potato Station with Assorted Toppings \$5.50(\$2.95 add'l with above choice of 4)
Fresh Antipasto Tray \$6.95(\$4.25 add'l with above choice of 4)
California Roll Display \$4.75(\$2.50 add'l with above choice of 4)
Whole Poached Salmon Display \$6.25(\$3.95 add'l with any hors d'oeuvre)
Cold Shrimp (100 pieces) . . . \$250.00 Coconut Shrimp (100 pieces) . . . \$300.00

Appetizers

Soup du Jour \$1.95
French Onion Soup en Croûte \$2.50
Pasta Course with focaccia \$2.50

Late Night Snacks

(Based on half of the guaranteed count)

Gourmet Pizza, Sliders, Fiesta Station, or Coney Station...Choice of One: \$3.25 Choice of Two: \$4.25

18% Taxable Service Charge and 6% Sales Tax are additional to the above prices

Oak Management Corporation

Quality food service since 1974

Addison Oaks (248)693-8305 Glen Oaks (248)626-2600 White Lake Oaks (248)698-1233
Bay Pointe (248)360-0600 Blossom Heath Inn (586)771-2300 Lyon Oaks (248)437-9200
Springfield Oaks Red Oaks Waterpark Waterford Oaks Waterpark Groveland Oaks Independence Oaks Lookout Lodge
Waterford Oaks Springfield Oaks Activity Center Oakland International Airport

www.oakmanagement.com

*Items may be cooked to your specification.

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Blossom Heath Inn

Plated Dinner Entrees 2012

ALL DINNERS INCLUDE ONE MAIN ENTRÉE, SALAD, VEGETABLE, AND POTATO CHOICE
(\$2.00 PER PERSON ADDITIONAL CHARGE FOR SPLIT ENTRÉE, MAXIMUM 2 CHOICES)

*Roasted Rolled Pork Loin with Michigan Stuffing.....	\$29.25
with dried cherries, apples, and sage	
Breast of Chicken au Champagne over a Bed of Wild Rice Pilaf.....	\$29.25
with artichoke hearts and mushrooms in a creamy Champagne sauce	
Marinated Chicken Breast over Angel Hair Pasta.....	\$30.25
served with a roasted red pepper marinara	
Chicken Marsala on a Bed of Fettuccine or Orzo Pasta.....	\$30.25
with mushrooms and onions in a Marsala wine sauce	
Chicken Florentine with a Tarragon Cream Sauce.....	\$30.25
stuffed with boursin cheese, fresh spinach, and sun-dried tomatoes	
Chicken Wellington with a Vin Blanc Sauce.....	\$30.25
stuffed with mushrooms, spinach, and artichokes en croûte	
*Chicken Chastleton	\$31.95
served with two fantail jumbo shrimp and Béarnaise sauce	
*Roast Prime Rib of Beef au Jus (12 oz)	\$33.25
with a side of horseradish sauce	
*Chargrilled Rib-eye.....	\$33.25
with sautéed wild mushrooms	
*New York Strip.....	\$33.25
served with mushrooms and a maître d' butter	
Fresh Salmon Fillet.....	\$34.25
baked and served with a maître d' butter	
*Broiled Filet Mignon (8 oz)	\$35.75
served with a Bordelaise sauce or a Caesar Crust	
Citrus Glazed Chicken and Fresh Salmon Fillet.....	\$36.25
grilled and topped with a pineapple salsa	
*Filet Mignon and Breast of Chicken.....	\$36.50
with a Bordelaise sauce	
*Filet Mignon and Salmon Fillet.....	\$36.95
with a Bordelaise sauce	
*Filet Mignon (6 oz) and Chicken Chastleton	\$38.50
Filet of Beef - with a Bordelaise sauce	
Chicken Chastleton - topped with shrimp and Béarnaise sauce	
*Mixed Grill	\$38.75
Filet of Beef, Jumbo Shrimp Kabob, and Herb Grilled Chicken	

Assorted Hot Rolls and Butter . . . Coffee, Decaffeinated, Tea and Milk
(Focaccia, Fresh Croissants or Garlic Bread available: \$.35 addl.)

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Buffet Menu 2012

Three entrée choices:

\$36.25 per person

Four entrée choices:

\$37.25 per person

*Roast Prime Rib of Beef (*carved to order*)
*Tenderloin of Beef (*carved to order \$1.95 add'l*)
Roasted Turkey Breast (*carved to order*)
Chicken Marsala
Chicken au Champagne
Chicken Dijonnaise
Herb Grilled Chicken with Rice and Roasted Vegetables
St. Louis Style BBQ Ribs
*Roasted Pork Loin stuffed with Michigan Dressing
Spiral Cut Honey Glazed Ham (*carved to order*)
Fresh Herbed Baked Salmon
Grilled Salmon with a Pineapple Salsa
Seafood Stuffed Rouladen of Fish with a Vin Blanc Sauce
Fried Jumbo Shrimp
Medley of Seafood en Croute
(Lobster, Shrimp, Crab & Scallops simmered in a Champagne sauce)

Note: A maximum of 2 carved items per buffet.

Plus one pasta choice:

Lasagna Pinwheel with Bolognese sauce
Penne with a Roasted Red Pepper Marinara
Bowtie with Sautéed Mushrooms and Artichokes with Basil Marinara
Spinach Ravioli with Creamy Pesto or Marinara Sauce
Vegetable Lasagna Pinwheel
Rotini with Wild Mushrooms and a White Cheddar Cheese Sauce

One Fresh Vegetable and **One** Hot Potato Choice

All Buffets include a Salad Bar

20 assorted salads including:

Fresh Garden Salad with an Assortment of Condiments, Asian Slaw, Greek Style Tortellini, Potato Salad, Marinated Mushroom & Onion Salad, Ambrosia Salad, Cucumber & Onion Salad, Beef & Broccoli Salad, Seafood Pasta Salad, Rotini Salad, Marinated Artichoke Salad, Spinach Salad with Strawberries, Bocconcini Salad, Grilled Chicken with Bok Choy, Grilled Marinated Vegetables,

Fresh Fruit Display

Vegetable Tray including:

Cauliflower, Broccoli, Celery Sticks, Baby Carrots, Cherry Tomatoes

Cheese Wheels and Cubed Cheeses:

An Assortment of Imported and Domestic Cheeses

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LUNCHEON PRICES ARE OFFERED ON ALL DAYS EXCEPT SATURDAYS, BETWEEN THE HOURS OF 11:30 AND 5:00.

Plated Luncheon Entrees 2012

(\$ 2.00 per person additional charge for split entrée, maximum 2 choices)

Lawash Deli Wrap with Homemade Chips & Coleslaw only.....	\$12.50
your choice of ham or turkey with vegetables in a roll-up	
Club Sandwiches with Homemade Chips & Coleslaw only.....	\$12.95
smoked turkey, ham, bacon, lettuce, tomato, on toasted wheat bread	
Chicken Salad with Fresh Fruit***	\$14.75
made with fresh dill, slivered almonds, and mandarin oranges	
Michigan Salad with Grilled Chicken***	\$14.95
mixed greens, dried cherries, candied walnuts, and a raspberry vinaigrette	
Cobb Salad with Grilled Chicken***	\$14.95
mixed greens, bacon, hard boiled egg, tomato, avocado, and bleu cheese	
Asian Chicken Salad with an Orange Ginger Dressing***	\$16.50
oriental mixed greens with chow mein noodles and honey soy nuts	
Spinach Ravioli**	\$16.50
served with a roasted red pepper marinara	
Chicken Strudel.....	\$17.95
with leeks, carrots, broccoli, and Swiss cheese in phyllo dough	
Breast of Chicken au Champagne over a Bed of Wild Rice Pilaf (6 oz)	\$17.95
with artichoke hearts and mushrooms in a creamy Champagne sauce	
Chicken Florentine with a Tarragon Cream Sauce.....	\$17.95
stuffed with boursin cheese, fresh spinach, and sun-dried tomatoes	
Chicken Wellington with a Vin Blanc Sauce.....	\$17.95
stuffed with mushrooms, spinach, and artichokes en croûte	
Chicken Marsala (6 oz)	\$17.95
with mushrooms, onions, in a Marsala wine sauce	
Cornish Game Hen à l'Orange	\$17.95
served over wild rice	
Marinated Chicken Breast over Angel Hair Pasta.....	\$17.95
served with a roasted red pepper marinara	
Fresh Salmon Fillet.....	\$18.50
baked and served with a maître d' butter	
*Prime Rib (10 oz)	\$22.25
with a side of horseradish sauce	
*Chargrilled Rib-eye.....	\$22.25
with sautéed wild mushrooms	
Citrus Glazed Chicken and Fresh Salmon Fillet.....	\$23.95
grilled and topped with a pineapple salsa	
*Filet Mignon and Grilled Chicken Breast	\$25.95
with a Bordelaise sauce	

To be served with only Salad, Vegetable, and Rolls * To be served with only Rolls and Butter

Banquet Luncheons include one choice of salad, vegetable, and potato (unless indicated)

Assorted Hot Rolls and Butter (Focaccia, Fresh Croissants or Garlic Bread available: \$.35 addl) Coffee, Decaffeinated, Tea and Milk

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Packages

Includes room rental, service charge and sales tax

(Add Fruit and Sweets Table to any package for \$10.00 per person)

Royal

\$66.95 inclusive

Includes: Plated or Buffet Menu option

- Hot Hors d'oeuvres
- *Filet Mignon and Breast of Chicken Plated Dinner or Four Entrée Buffet
- **Free Upgrade option for 2012 Royal Package**
 - Coffee Station and Round Tablecloths at **No Additional Charge**; \$1.00 off Chair Covers
- Salad Choice
- Vegetable Choice
- Potato Choice
- Full Bar Set-ups
- Choice of Late Night Snack

Majestic

\$63.50 inclusive

Includes: Plated or Buffet Menu option

- Cheese, Vegetable, & Fruit Tray and Bread with Dipping Oil
- *Filet Mignon and Breast of Chicken Plated Dinner or Four Entrée Buffet
- **Free Upgrade option for 2012 Majestic Package**
 - Coffee Station and Round Tablecloths at **No Additional Charge**; \$1.00 off Chair Covers
- Salad Choice
- Vegetable Choice
- Potato Choice
- Full Bar Set-ups
- Choice of Late Night Snack

Grande

\$59.95 inclusive

Includes: Plated or Buffet Menu option

- Fresh Vegetables and Dip, Bread with Dipping Oil and Accompaniments
- *Filet Mignon and Breast of Chicken Plated Dinner or Four Entrée Buffet
- **Free Upgrade option for 2012 Grande Package**
 - Coffee Station and Round Tablecloths at **No Additional Charge**; \$1.00 off Chair Covers
- Salad Choice
- Vegetable Choice
- Potato Choice
- Full Bar Set-ups
- Choice of Late Night Snack

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2012

Salads

Fresh Mixed Green Salad *served with a ranch dressing*

*Traditional Caesar Salad *served with Parmesan cheese, croutons and topped with asiago cheese*

Romaine Salad *with mushrooms, cucumbers, scallions and tomato, served with a vinaigrette dressing*

Bibb Salad *with crumbled Gorgonzola, tomato, red onion, and pecans, served with a white balsamic vinaigrette*

Tuscan Salad *with slices of vine-ripened tomato and fresh mozzarella garnished with romaine, fresh basil, and red onion*

Michigan Salad *with dried cherries and candied walnuts, served with a raspberry vinaigrette dressing*

Spinach Salad *with sliced strawberries and mandarin oranges, served with a poppy seed dressing*

Asian Salad *with mixed greens, mandarin oranges, toasted almonds, and crispy wonton strips, served with a sesame dressing*

Mediterranean Salad *with sun-dried tomato, kalamata olives, and feta cheese, served with a basil vinaigrette*

Fresh Vegetables

Green Beans Amandine

Broiled Tomato Parmesan *(sit down only)*

Green Beans with Julienne Carrots and Red Peppers

Honey Glazed Carrots

Fresh Vegetable Medley

Brussel Sprouts

Broccoli with Carrots and Leeks

Zucchini Medley

Green Beans with Wild Mushrooms and Leeks

Asparagus with Lemon Butter *(\$.50 add'l)*

Home-Style Potatoes and Pasta

Baked with Sour Cream *(sit down only)*

Yukon Gold Smashed with Buttered Parsley

Rosemary Roasted New

Parmesan Roasted Redskins

Roasted Garlic Mashed

Princess Potato

Smashed Redskins with Chives

Smoked Gouda Mashed

Parslied New

Couscous *(sit down only)*

Harvest Potatoes

Orzo *(sit down only)*

Pasta course with Focaccia . . . \$2.50

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Stations 2012

Minimum of 4

Fruits de Mer...\$11.75

Crab Cakes with cilantro lime sauce *made to order*,
Glazed Whole Poached Salmon with
accompaniments, Sushi California Rolls with wasabi
and pickled ginger

Additional Items: \$1.50 add'l per person per item

Caribbean Grilled Shrimp wrapped in bacon

*Szechwan seared Ahi Tuna

Mussels in cream sauce

*Clams on the half shell

Calamari Salad

Mediterranean...\$8.95

Hummus with Lawash chips and Pita Toast Points,
Tabbouleh with Romaine Hearts and Kalamata
Olives, Fire Roasted Balsamic Marinated Vegetables,
Fresh Buffalo Mozzarella Skewers with Fresh Basil

Additional Items: \$.75 add'l per person per item

Cherry Peppers stuffed with prosciutto and mozzarella

Caponata Spread with toast points

Salad Station...\$7.50

Signature Salad, *Caesar Salad, Spinach with
Strawberry Salad, Artichoke and Mushroom Salad,
Beef and Bok Choy Salad, an Assortment of Fresh
Vegetables and Dip

Little Italy...\$8.95

Fresh Pasta to include three sauces:

Alfredo, Roasted Red Pepper Marinara,

Bolognese, Focaccia, Ciabatta, and Homestyle

Breads with Herb Infused Oils, Assorted Olives
and Calamari Salad

South of the Border...\$8.95

Chicken and Beef Fajitas with Warm Flour Tortillas,
Soft Shell Tacos, Tri-color Nacho Chips, Bell Peppers,
Scallions, Shredded Lettuce, Guacamole, Monterey
Jack & Cheddar Cheese, Nacho Cheese, Diced
Tomatoes, Salsa, Sour Cream

Additional Items: \$1.00 add'l per person per item

Quesadillas *made to order*

Gorditas

Chinese Take-Out...\$9.50

Sweet and Sour Chicken with Pineapple and Green
Peppers, *Beef and Broccoli with Sesame Garlic Sauce,
Steamed Rice, Brown Rice, Crispy Wonton Strips with
Dipping Sauce, Egg Rolls or Stir-Fry Vegetables

International Fruit and Cheese Station...\$6.95

An Assortment of Breads, Imported and Domestic
Cheeses, Fruits, Crackers, and Nuts

Potato Bar...\$7.25

Potato Pancakes *made to order*, Garlic Mashed and
Sweet Potatoes, Tomato, Red Onion, Fresh Basil,
Sautéed Fresh Mushrooms, Cheddar Cheese, Whipped
Butter, Brown Sugar, Plain Yogurt, Horseradish, Sour
Cream, Broccoli, Chives, Bacon, Ham

Carving Station...\$13.25

*Roast Prime Rib of Beef and Oven Roasted Turkey
Served with Fresh Petite Rolls, Breads and
Condiments

Additional per extra item:

*Tenderloin of Beef \$1.95 add'l

For this menu, a minimum of 100 guests is required.

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STATELY BUFFET 2012

Elegant Strolling Buffet

\$125.00 per person inclusive

International Fruit and Cheese Station

A Cornucopia of assorted Breads, a lavish bounty of Imported and Domestic Cheeses, Fruits, Crackers, and Nuts

Seafood Station

Whole Poached Salmon, Chilled Jumbo Shrimp, Crab Legs, Crab Cakes, Medley of Seafood en Croute, and a Marlin Ice Carving

Carving Station

*Sliced Beef Tenderloin, Carved Honey Glazed Ham, Whole Carved Turkey, *Rack of Lamb

Hot Pasta Station

Spinach Ravioli with a Roasted Red Pepper Marinara and Smoked Cheese Ravioli with Basil Sauce

Designer Potato Station

Garlic Mashed, Yukon Gold Mashed, and Sweet Potatoes with assorted toppings served elegantly in a Martini Glass. Topping bar includes Broccoli, Bacon, Assorted Cheeses, Sour Cream, Chives, *Caviar, and More.

Salad and Vegetable Station

Marinated Artichoke and Mushroom Salad, Spinach and Strawberry Salad, A Colorful Medley of Fresh Vegetables, Antipasto Trays, Roma Tomato Salad, *Caesar Salad - made to order, Grilled Vegetables

Sweet Table

24 foot long Sweet Lovers Extravaganza, Bananas Foster Flambé, Assorted Chocolates, and an ice carving of your choice

International Coffee Station

Regular, Decaffeinated, Assortment of Flavored Coffees, Shaved Chocolate, Cinnamon Sticks, Orange and Lemon Zest, Cinnamon Sugar, Cream, Sugar, Whipped Cream, and an Assortment of Herbal Teas.

Full Bar Set-Ups

This bar includes your bartenders, and unlimited soft drinks and juices.

Room Rental

China, Stemware, Silverware, Set-up, Clean-up, Cake Cutting, Table Skirting, White Linen Tablecloths and White Linen Napkins

Other Amenities

Valet Service, Fresh Floral Centerpieces for Food Stations, Service Charge, Sales Tax and Seasonal Coat Check

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Fruit & Sweet Table 2012

(Served in addition to a meal)

\$11.50 per person

Our 24-foot long sweets extravaganza includes a variety of the items listed below:

Fresh Strawberries with Whipped Cream

Assorted Bar Cookies and Brownies

Fresh Assorted Melons and Berries

Chocolate Dipped Strawberries

Fresh Fruit Topped Cheesecake

Chocolate Marble Cheesecake

Raspberry Shortbread Cookie

Assorted Fresh Fruit Tarts

Carved Watermelon Display

Bailey's Irish Crème Torte

Chocolate Lover's Delight

Fresh Hawaiian Pineapple

German Chocolate Cake

Miniature Cream Puffs

Chocolate Mint Sticks

Grand Marnier Torte

Black Forest Torte

Premium Mixed Nuts

Lemon Mousse Torte

Raspberry Supreme

Chocolate Éclairs

Mignon Torte

Mocha Torte

Carrot Cake

Cannolis

Cassata

Flavored Coffee

(Also included is a floral centerpiece)

International Coffee Service with Sweets Table..... addl. \$1.00

Bananas Foster or Cherries Jubilee Flambé addl. \$1.95

Ice Carving..... addl. \$300.00

Additional Desserts

Ice Cream or Sherbet.....	\$1.75	Cheesecake with Topping.....	\$2.95
Chocolate dipped Strawberry garnish	\$1.95	Assorted Tortes (choose 3 from above selection).....	\$3.75
Chocolate Mousse (other varieties available)..	\$2.25	Cherries Jubilee or Bananas Foster Station	\$3.95
International Coffee Service.....	\$2.75	Fresh Fruit Display.....	\$3.95
Chocolate Sundae.....	\$2.75	Candy Station	\$5.95
Fresh Strawberries with Whipped Cream	\$2.75	Chocolate Fountain	\$5.95
Cannolis.....	\$2.75	Assorted Miniature French Pastries	\$6.50

Fresh Baked Gourmet Cookies and Brownies \$2.95

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Blossom Heath Inn

586-771-2300

2012

Afternoons 11am - 5pm

Evenings 7pm - 1am

Rental Charges

*Ballroom (included with packages)	\$600.00
Ballroom (Saturday and Sunday Afternoons Only).....	\$300.00
Ceremony.....	\$295.00
Stately Silver Candle Lamps (each) 30 inches high	\$ 5.00 per table
Gold Charger Plates.....	\$ 2.00 per person
Overlays or Round Tablecloths	\$ 5.00 per table
Chair Covers (\$3.00 with any package)	\$ 4.00 per person
Chiavari Chairs.....	\$ 7.00 per person

(+ 6% Sales Tax)

The banquet room rental fees include:

China, stemware, silverware, set up, clean up, cake cutting, table skirting, white linen tablecloths and napkins (colored napkins available at \$.50 per person). *This fee applies to Friday evenings, Saturdays, Sundays, and Holidays (additional Holiday fee may apply).

Set-Up Charges

We do not have a liquor license or a beer and wine license of any kind.

You must provide anything of alcoholic content.

\$5.95 per person (included with packages)

(+18% Taxable Service Charge and 6% Sales Tax)

Oak Management provides:

Bartenders

Coke	Grapefruit Juice	Lemons
Sprite	Soda	Limes
Diet Coke	Tonic	Cherries
Squirt	Sour Mix	Olives
Dry Ginger Ale	Daiquiri Mix	Cream
Orange Juice	Worcestershire Sauce	Glasses
Cranberry Juice	Tabasco Sauce	Ice
Pineapple Juice	Bitters	Napkins
Tomato Juice	Beer Tapper unit	Grenadine

You must provide any beer, wine, champagne or liquor

Non-Alcoholic Punch \$3.00 per person

(+ 18% Taxable Service Charge and 6% Sales Tax)

Blossom Heath Inn

Deposit Procedure

The deposit requirement to confirm a date is as follows:

Saturday Evening \$1500.00, Friday \$1000.00, Saturday Afternoon or Sunday \$600.00

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.

SHOULD WE BE UNABLE TO RE-BOOK THIS DATE, THE DEPOSIT WILL BE FORFEITED.

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 2012. 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. No buffets or stations will be served for less than 100 people.
4. A minimum of 200 adults is required on any Saturday evening, as well as a minimum of 150 paid adults for food and beverages on any Friday evening (unless otherwise indicated in writing).
5. A minimum of 125 adults is required on any Saturday afternoon (11am - 5pm), as well as a minimum of 100 paid adults for food and beverages on Sundays.
6. All food and beverage (with the exception of one cake and alcohol 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.
7. 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.
8. Groups requesting tax exemption must complete the tax-exempt form prior to the scheduled function.
9. No out-of-state or credit card checks accepted. Visa and MasterCard are accepted with an additional 2% convenience fee.
10. The management requests that no glitter, confetti, rice, or birdseed be used on the premises.
11. 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.