

Hello,

Congratulations! We would be ecstatic to host your wedding and or reception and celebrate your special day with you!

Here at River Oaks we offer a substantial list of amenities to make your day go smoothly. My goal is to work closely with you to bring your vision to life in order to create your perfect and most memorable day.

Enclosed is our pricing and policies. It's a lot of information, so please don't hesitate to reach out with any questions or concerns!

Thank you,

Laura Reihart

Event Coordinator

405-925-4133

lauraroeventsegmail.com



Booking:

In order to save your date we require a signed contract and \$1,000 deposit. The deposit can be paid by cash, check, or credit card.

The deposit is refundable in the event that no incidentals have occurred.

The deposit is nonrefundable if your event is cancelled or postponed within 2 weeks of date.

Tax & Gratuity:

Appropriate state taxes and a 20% gratuity are applied to all invoices.

Planning & Payment:

All of your details are due to the events coordinator 14 days before your wedding.

The meal choices listed are suggestions by our executive chef. We would be more than happy to discuss creating a custom menu for you! Wedding cakes and desserts must be provided by an established vendor.

\$1,000 deposit is required at booking. 50% of the estimated cost is due 90 days before. Remaining total is due 14 days before.

Venue:

You and your vendors are allowed access starting at 10 AM of your wedding day.

You and your vendors may park under the portico to load in and out only. After loading/unloading all cars must be moved to parking lot.

Policies

Venue Cont.:

Candles/ flame are not allowed inside the building. Battery operated candles are okay.

Please keep in mind that while confetti and glitter are allowed, they are subject to loss of deposit for cleaning fee.

The use of non-biodegrable rose petals, glitter, confetti, etc. outside is prohibited.

Sparklers are allowed outside for grand exit.

Fireworks are allowed if you provide liability insurance, obtain the appropriate permit, and shot off by a licensed operator.

Access to the venue ends at midnight.

While these are the most frequently restrictions mentioned, please don't hesitate to reach out with any questions!



Wedding Package

Ceremony and Reception | \$4,500 Package includes:

Day of coordination

Access starting at 10 AM

5 hours for ceremony and reception

Complimentary room rental for rehearsal dinner (Food

and beverage not included)

Customizable layout
Indoor/ outdoor ceremony and reception locations
Bridal Suite

Grooms dressing room
Round, rectangle, and bistro tables
Black Chiavari chairs for reception and indoor ceremony
White garden chairs for outside ceremony
Linens and napkins in a variety of colors
Dance floor

Licensed bartenders and uniformed servers
Security

China, glassware, and flatware

Cake cutting

Set up of club owned items

Clean up after event

Complimentary bottle of champagne for the wedding couple

Complimentary menu tasting for 3 entrees and 3 sides



Sunday - Thursday discounts available

Package includes up to 150 guests, inquire for pricing for 151+ guests.

Additional time available for \$500 / hour. Must be determined before event.

Oklahoma sales tax and 20% service charge are added to all invoices.

Reception Only Package

Reception only | \$2,500

Package include:

Reception coordination Access starting at 2 PM 4 hours for reception

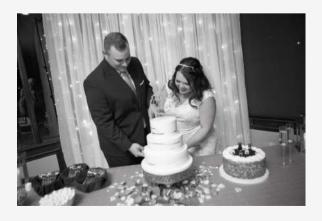
Complimentary room rental for rehearsal dinner (Food and beverage not included)

Customizable layout
Indoor / outdoor reception locations
Bridal Suite

Grooms dressing rooms
Round, rectangle, and bistro tables
Black Chiavari chairs
Linens and napkins in a variety of colors
Licensed bartenders and uniformed servers

Security
China, glassware, flatware
Cake cutting
Set up of club owned items
Clean up after event

A complimentary bottle of champagne for the wedding couple Complimentary menu tasting of 3 entrees and 3 sides





Sunday - Thursday discounts available

Package includes up to 150 guests, inquire for pricing for 151+ guests.

Additional time available for \$500 / hour. Must be determined before event.

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Hors D'aeuvres

Small platters serve 25 – 30 Large platters serve 35 – 40

Cheese & Crackers

Small - \$180 | Large - \$250

Sausage Stuffed Mushrooms

Small - \$200 | Large - \$250

Fruit Platter

Small - \$100 | Large - \$175

Tea Sandwiches

Small only - \$52

Crudité Platter

Small - \$75 | Large - \$100

Meatballs

Small - \$85 | Large - \$170

Charcuterie

Small - \$250 | Large - \$450

Mini Corn Dogs

Small - \$85 | Large - \$170

Pinwheels

Small only - \$85

Spinach Artichoke Dip

Small only - \$210

Bruschetta

Small - \$65 | Large - \$125

Chips, Queso & Salsa

Small only - \$210

Cucumber with Cheese & Lox

Small only - \$195

Deviled Eggs

1 Dozen - \$32

Eggrolls

Small - \$70 | Large - \$135

Potato Bites

Small - \$125 | Large - \$225

Wings

\$1.20 a Wing

Ham & Cheese Sliders

Small - \$70 | Large - \$135

Carving Stations

All carving stations served with rolls and complimentary dipping sauces

HAM OR TURKEY

4 oz | \$9 per person 8 oz | \$14 per person

ANGUS PRIME RIB

13-15 pound prime rib | \$700

4-5 oz portions serve 40-50 people 8-9 oz portions serve 20-25 people



Main Course

All entrees served with garden salad, two sides, and bread & butter.

Coffee, tea, and water service is also included.

ELEGANT

Buffet | \$25 per person Plated | \$30 per person

Herb Chicken
Oven Roasted Turkey
Herb Crusted Pork Tenderloin
BBQ Pulled Pork
Pasta Buffet*

PREMIER

Buffet | \$35 per person Plated | \$40 per person

> Beef Brisket Salmon Fajita Buffet*

GRAND

Plated Only | Pricing Upon Request
(20 person minimum)

Beef Short Ribs
Roast Rack of Pork
Prime Rib
Sea Bass
8 oz Filet
12 oz Ribeye
Add a 6 oz Lobster Tail to any entrée

*Pasta Buffet comes with Caesar Salad, Garlic Sticks, 2 Noodle Choices, 2 Sauces and 2 Meats *Fajita Buffet comes with Chicken, Steak, Tortillas, Rice, Beans, Toppings, Chips, Queso, Guacamole & Salsa

Side Options

Rice Pilaf
Roasted Red Potatoes with Rosemary
AuGratin Potatoes
Roasted Garlic Mashed Potatoes
Sauteed Green Beans
Caramelized Carrots
Sauteed Asparagus
Steamed Broccoli
Grilled or Sauteed Zucchini & Yellow Squash
Pasta Salad
Breaded Okra (+\$2)
Macaroni & Cheese (+\$2)
Loaded Twice Baked Potato (+\$2)

Don't see something you like or have something special in mind?
Let us create a custom menu for you!



From the Bar

OPEN BAR

Host is responsible for their guests' bar tab.

Time limit to be determined at time of booking. Choose from one of our packages below.



Includes: Well liquor & domestic beer
Well liquor: Prairie Wolf, Svedka Strawberry Lemonade,
Bacardi, Malibu, Captain Morgan, Monte Alban, Sauza
Gold, Beefeater, Bombay, Canadian Club, Evan
Williams, Fireball, Jim Beam Orange

Silver Package | \$7.00> per drink

Includes: Well & call liquor, import, domestic,
& craft beer, & house wine

Call liquor: Absolut, Deep Eddy Grapefruit, Deep Eddy
Lemon, Ketel One, Tito's, Flora de Cana, Espolon
Blanco, Bombay Sapphire, Tanqueray, Crown, Jack

Daniels, Jameson, Makers Mark, Tin Cup, Wild Turkey 101,
Wild Turkey Rye



Includes: Well, call, & premium liquor, all beer, & house wine

Premium liquor: Grey Goose, Don Julio Blanco, Hendricks, Basil Hayden, Bulleit Rye, High West American, High West Rye, Woodford Reserve

<u>Ultimate Package</u> | Price Varies

Includes: Well, call, premium, & specialty
liquor, all beer, & all wine
Specialty liquor: Zacapa, Zacapa XO, Santa Teresa,
Diplomatico, Appleton, Casamigos Blanco, Casamigos
Anejo, Casamigos Reposado, Don Julio 1942, Ocho
Flata, Avion 44 Anejo, Casa Noble, Oban, Lagavulin,
Redbreast

CASH BAR

Guests are responsible for purchasing their own beverages.









Perfect for those that don't want the option of an open bar. Choose from one or a combination of the bar options below.

Wine Bar

House wine sold by the bottle or case
Chardonnay, Pinot Grigio, Champagne, Cabernet, or
Merlot

Wine bottle | \$25 Wine case | \$250

<u>Beer Bar</u>

Domestic

Bud Light, Coors Light, Coors Original, Michelob Ultra, Michelob Lime Cactus, Busch Light, Miller Lite

> Domestic beer | \$4 Domestic keg | \$450

Import/ Craft

Tecate, Modelo, Negro Modelo, Pacifico, Sam Adams, Sierra Nevada, Guinness Pub Draft, Founders All Day IPA, Coop F-5, Iron Monk Milk Stout, White Rascal

Import/ craft beer | starting at \$4.50 Import/ craft keg | starting at \$550

(Kegs yield 120 12 oz servings)

Custom Drinks

Have one of two drinks that represent you or you as a couple!

Dollar Limit

Have a set total in mind? Set a limit and when the host bar has reach a certain amount, bar will transition to cash bar.

CHAMPAGNE TOAST

\$6 per person

OK liquor tax, sales tax, and 20% service charge are added to all invoices.



