



POSTOAK Weddings





Wedding Package

Setting

- A stunning & secluded setting amongst the majestic oak trees, beautiful sunset ridge, or open meadows.
- Breathtaking Photography Sites for Engagement Photos & Wedding Day
- Bride's dressing room complete with mirrors, dress racks & furniture

Ceremony

- Indoor or Outdoor Space with Set up and Teardown by POSTOAK Staff
- Resin Chairs
- One Hour of Dedicated Rehearsal Time

Reception

- Indoor or Outdoor Space for 4 hours of reception
- Tables and table linens & napkins to match your colors
- Flatware, China, Glassware
- Dance floor
- Cake cutting service
- Non Alcoholic punch
- Set up and tear down by POSTOAK Staff

Planning

- A dedicated Sales Manager to help you plan your big day!
- Professional banquet staff, including experienced & courteous bartenders
- 4 Hours set up time before wedding for decorating in ceremony & reception spaces

Catering & Lodging

- On-Site Catering; Food minimum of \$29 included in Wedding package (see menus below)

\$49 per person

includes \$29 towards catering

Enhancements

Want more? Let us help you customize all your dreams!

Great Room usage \$1,000

Additional Reception Hours - \$200 per additional hour

Special Lighting & Draping

Special lodging room rates

Canopy Zip Line Tour and Bonfires

Bridesmaid Luncheons and Rehearsal Dinners

Golf Cart Rentals

Service charge of 20% and applicable sales tax, (5.75%) will be added to all prices.



POSTOAK Dinner Menu

Entrée

Caribbean Roast Pork Loin
with Plum Demi Glaze and Mango Relish \$29

Chili Glazed Salmon
with a Sweet and Spicy Broth \$32

Blackened Breast of Chicken with a Spicy Andouille
Cream Sauce \$29

Rosemary Roasted NY Strip
with Grilled Pepper Chimichurri \$34

Grilled Pepper-Crusted Sirloin Steak
with Green Peppercorn Sauce \$32

Rosemary Grilled Chicken with a Wild Mushroom
Marsala Sauce \$29

Salad Selection

Garden Green Salad
Berry Spinach Salad
Classic Caesar Salad

Accompaniments

Herb Roasted Red Skin Potatoes
Rosemary Steak Frites
Smoked Gouda Macaroni and Cheese
Garlic Mashed Potatoes
Wild Rice Pilaf

Vegetable Selection

Sauteed Green Beans with Crimini Mushrooms
Zucchini and Roasted Corn Succotash
Fresh Seasonal Vegetable Medley
Steamed Broccoli with Grilled Lemon

Duet Buffet Menu \$36 (2 entrees, 2 salads, 1 starch & 2 vegetable)
Single Buffet Menu \$29 (1 entrée, 2 salads, 1 starch, 1 vegetable)
Single Plated Menu (see prices above, 1 entrée, 1 salad, 1 starch & 1 vegetable)
Dinner rolls, iced water, iced tea, coffee service included

Service charge of 20% and applicable sales tax, (5.75%) will be added to these prices.



Wedding Receptions

Displays

Spinach and Artichoke Dip
Served with Grilled Flatbread

Seasonal Fresh Sliced Fruit Display
with Honey Strawberry Cream

Domestic and Imported Cheese Display
Assorted Crackers & Garnished with Fruit

Season Vegetable Crudités with Basil
Pesto Dipping Sauce

Hors D'Oeuvres Selections

Garlic Lime Chicken Skewers with Orange Sesame Ponzu
Crispy Crab Cakes with Sriracha Aioli
Pulled Pork Slider with Jicama Cabbage Slaw
Grilled Steak Crostini with Roasted Pepper Chimichurri
Spinach & Cheese Stuffed Mushrooms

Spicy Asian Beef & Cucumber Cup
House Smoked Salmon Canapes
Yellowfin Tuna on Wonton with Red Curry Aioli
Boursin & Chive Stuffed Potato
Honey Spicy Shrimp on Corncakes with Pico de Gallo

Country Reception

4 Displays
4 Hors D'Oeuvres
(total 8 pieces per person)

\$29

Traditional Reception

4 Displays
4 Hors D'Oeuvres
(total 8 pieces per person)
Herb Roasted Turkey
(or) Hickory Smoked Pork Loin
Served with Dollar Rolls, BBQ, Dijon Mustard
and Horseradish Cream Sauce

\$32

Generous Reception

4 Displays
6 Hors D'Oeuvres
(total 12 pieces per person)
2 Meats: Herb Roasted Turkey
Rosemary Roast Beef,
or Hickory Smoked Pork Loin
Served with Dollar Rolls, BBQ, Dijon Mustard
and Horseradish Cream Sauce

\$37

Service charge of 20% and applicable sales tax, currently at 5.75% will be added to all prices



Create Your Own Reception

Favorites

All priced per person

Baked Artichoke and Spinach Dip topped with Herb Marinated Tomatoes and Black Olives served with Toasted French Bread Rounds and Pita Chips.

\$3

Assorted Bruschetta Selection

Roasted Wild Mushroom Bruschetta, Tomato and Basil Bruschetta, Chickpea Tapenade

\$3

Platter of Quick Steamed & Chilled Fresh Asparagus with Lemon Pepper Vinaigrette

\$4

Displays

All priced per person

International Cheese Display with Berries & Grapes \$4

Fresh Fruit Display \$3.50

Seasonal Vegetable Display \$3.50

Vera Cruz Shrimp with Tortilla Chips \$5

Antipasto

Marinated Plum Tomatoes, Fresh Mozzarella, Assorted Cured Italian Meats, Grilled Portabella Mushrooms, Roasted Bell Peppers, Kalamata Olives and Focaccia Croutons

\$5

Side of Fresh Smoked Salmon with Traditional Sides & Sauces Serves 30 people

\$5

Carving Stations

(Price per person; add Chef Attendant Fee of \$75)

Smoked Beef Tenderloin (4oz Serving) served with Petite Rolls, Horseradish, Dijon Mustard, and Roasted Onion Cream

\$19

Choose Two: Herb Roasted Turkey, Rosemary Roast Beef or Smoked Pork Loin

Served with Dollar Rolls, BBQ Sauce, Dijon Mustard & Horseradish Cream

\$12

Service charge of 20% and applicable sales tax, currently at 5.75% will be added to all prices.



Hors d'oeuvres Priced by the dozen

<p style="text-align: center;">Hot \$27</p> <p>Garlic Lime Chicken Skewers with Orange Sesame Ponzu</p> <p>Quesadillas: Chicken, Veggie, or Beef with Salsa</p> <p>Chicken (or Beef) Satay with Peanut Soy Sauce</p> <p>Veggie Spring Rolls w/ Orange Ponzu & Red Curry Mayo Sauce</p> <p>Spinach & Cheese Stuffed Mushrooms</p> <p style="text-align: center;">Hot \$32</p> <p>Caribbean Grilled Beef (or Chicken) Skewer with Pineapple Plum Glaze</p> <p>Pulled Pork Slider with Jicama Cabbage Slaw</p> <p>Turkey Meatballs with Spicy Coconut Cream</p> <p style="text-align: center;">Hot \$38</p> <p>Cheeseburger Sliders w/ Tomato & Carmelized Onion</p> <p>Crispy Crab Cakes with Sriracha Aioli</p> <p style="text-align: center;">Chilled/Room Temp \$27</p> <p>Boursin & Chive Stuffed Potato</p> <p>Grilled Pork on Corncake w/ Sweet Cranberry Chutney</p> <p>House Smoked Salmon Canapes</p>	<p style="text-align: center;">Chilled/Room Temp \$32</p> <p>Cranberry Chicken Salad Sliders</p> <p>Wild Mushroom and Parmesan Tarts</p> <p>Mini Lobster Rolls</p> <p style="text-align: center;">Chilled/Room Temp \$36</p> <p>Honey Spicy Shrimp on Corncakes w/ Pico de Gallo</p> <p>Spicy Asian Beef & Cucumber Cup</p> <p>Yellowfin Tuna on Wonton w/ Red Curry Aioli</p> <p>“BLT” Apple Smoked Bacon, Tomato Jam, Micro Greens on Foccacia</p> <p>Selection of Mini Sweets</p> <p style="text-align: center;">Chilled/Room Temp \$38</p> <p>Chilled Jumbo Shrimp with Tangy Cocktail Sauce</p> <p>Grilled Steak Crostini with Roasted Pepper Chimichurri</p> <p>Spicy Shimp Gazpacho Shooters</p>
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Build your own reception at a minimum of \$29 per person
Service charge of 20% and applicable sales tax, currently at 5.75% will be added to all prices.



Cash Bar Selections

Domestic Beer - \$5 per bottle

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite

Select Brands - \$8

Bacardi Silver Rum
Captain Morgan Spiced Rum
Malibu Rum
Skyy Vodka
Beefeater Gin
Cuervo Gold Tequila
Jack Daniel's Whiskey
Dewars White Label Scotch

Superior Brands - \$9

Tito's Vodka
Bombay Sapphire Gin
Makers Mark Bourbon
Crown Royal Canadian Whiskey
Chivas Regal 12 Year Scotch
Johnnie Walker Black Label Scotch

Soft Drinks/Water - \$2

Import Beer - \$6 per bottle

Marshall Indian Pale Ale
Corona Extra
Dos Equis Lager
Guinness
Heineken
Stella Artois

Super Premium Brands - \$10

Grey Goose Vodka
Ciroc Vodka
Patron Silver Tequila

Liqueurs - \$9 and up

Amaretto di Saronno
Kahlua
Bailey's Irish Cream
Grand Marnier

House Wine - \$8

Chardonnay, Smoking Loon, California
Moscato, Smoking Loon, California
Cabernet Sauvignon, Smoking Loon
Red Blend, Smoking Loon, California

Single Malt Scotch

Glenlivet 12 Year **\$15**
Glenfiddich 15 Year **\$18**

Please add 20% service charge & applicable sales tax, currently at 5.75% to domestic beer and non-alcoholic beverages.
Add 20% service charge & applicable taxes, currently at 5.75% sales tax and 13.5% liquor tax to all other items listed.



Host Bar Selections

Domestic Beer - \$4 per bottle

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite

Select Brands - \$7

Bacardi Silver Rum
Captain Morgan Spiced Rum
Malibu Rum
Skyy Vodka
Beefeater Gin
Cuervo Gold Tequila
Dewar's White Label Scotch
Jack Daniels Whiskey

Super Premium Brands - \$9

Grey Goose Vodka
Ciroc Vodka
Patron Silver Tequila

Single Malt Scotch

Glenlivet 12 Year \$15
Glenfiddich 15 Year \$18

Import / Craft Beer - \$5 per bottle

Marshall Indian Pale Ale
Corona Extra
Dos Equis Lager
Guinness
Heineken
Stella Artois

Superior Brands - \$8

Tito's Vodka
Bombay Sapphire Gin
Maker's Mark Bourbon
Crown Royal Canadian Whiskey
Chivas Regal 12 Year Scotch
Johnnie Walker Black Label Scotch

Liqueurs - \$8 and up

Grand Marnier
Amaretto di Saronno
Kahlua
Bailey's Irish Cream

Non- Alcoholic Beverages \$2

Soda
Bottled Water

Please add 20% service charge & applicable sales tax, currently at 5.75% to domestic beer and non-alcoholic beverages.
Add 20% service charge & applicable taxes, currently at 5.75% sales tax and 13.5% liquor tax to all other items listed.



Host Wines

<u>House Wines</u>	Glass	Bottle
Chardonnay , Smoking Loon, California	7	26.00
White Blend , Smoking Loon, California	7	26.00
Moscato , Smoking Loon, California	7	26.00
Red Blend , Smoking Loon, California	7	26.00
Cabernet Sauvignon , Smoking Loon, California	7	26.00
<u>White Wines</u>		
Riesling , Kung Fu Girl, Columbia Valley, Washington		28.00
Pinot Grigio , Riff, Alto Adige, Italy		28.00
Sauvignon Blanc , Angeline, California		28.00
Chardonnay , Souverain, Alexander Valley, California		35.00
Chardonnay , Cuvaision, Carneros, California		58.00
<u>Red Wines</u>		
Pinot Noir , Cono Sur, Chili		28.00
Pinot Noir , Underwood, Oregon		28.00
Pinot Noir , Argyle, Willamette Valley, Oregon		58.00
Merlot , Velvet Devil, Columbia Valley, Washington		28.00
Merlot , Sterling, California		45.00
Shiraz , Layer Cake, Australia		39.00
Cabernet Sauvignon , Kathryn Goldschmidt, Alexander Valley, California		48.00
Cabernet Sauvignon , The Crusher, Clarksburg, California		28.00
Zinfandel , Gnarly Head, Lodi, California		28.00
Zinfandel , Sin Zin, Alexander Valley, California		39.00
<u>Sparkling Wines & Champagne</u>		
Sparkling , Ballatore Gran Spumante, California		24.00
Prosecco , Secco by Charles Smith, Veneto, Italy (750 ML)		33.00
Prosecco , Zonin (187 ML)		10.00

All wines subject to availability.

Service charge of 20% and applicable sales tax and liquor taxes will be added to the prices listed above.



Accommodations in a Small Lodge

Lodges encourage guests to socialize and enjoy one another from the comfortable common areas or front porch swings. Enjoy hiking, fishing, swimming; wildlife & bird watching.

Lodges #3 through #8

Single story with a covered front porch and swing, plus four sleeping rooms. Each room has a private bath, flat screen T.V., ice bucket, hairdryer, iron/ironing board, high-speed wireless internet, voicemail, and AM/FM alarm clock radio. The common area boasts a sofa, armchairs, game table and checkboard/chess table, TV, microwave, and coffee maker. Selected lodges have double beds.



All lodges are non-smoking.

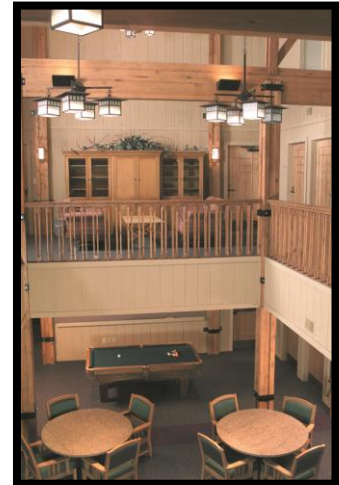
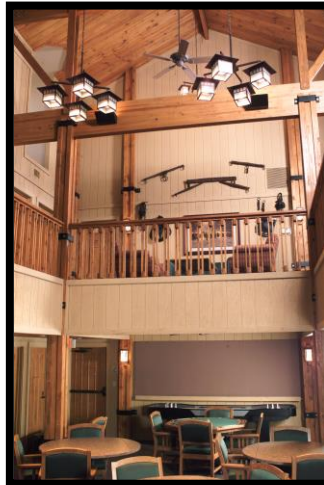
Check-in is 3:00 p.m. and check-out is 11:00 a.m.



Accommodations in an Executive Lodge

Executive Lodges #1 & #2

These two lodges boast 18 sleeping rooms, two of which are wheelchair accessible with full-sized beds. All rooms open to inviting common areas which feature tables for snacks and games, pool table, shuffleboard, & poker table. Plus soft seating, game tables, and a flat screen television. Kitchenette features a refrigerator, coffee pot, sink and microwave. Bags of ice can be purchased at the main lodge. Each bedroom is fully furnished with a queen bed, a private bathroom, flat screen t.v., ice bucket, iron, ironing board, hairdryer, voice mail, AM/FM alarm clock radio, coffeemaker and high speed wireless internet.



All lodges are non-smoking.

Check-in is 3:00 p.m. and check-out is 11:00 a.m.



All About POSTOAK

POSTOAK Lodge & Retreat offers incredible indoor and outdoor banquet and event space, and lodge style guest rooms - all set on 1,000 acres in the rolling Osage Hills. Just 10 minutes from downtown Tulsa, POSTOAK Lodge & Retreat is the area's most unique lodging property.

- 60 guest rooms, split into 8 sleeping lodges; each lodge with a common area for group gatherings.
- 32 Queens, 4 Kings, 20 Double Bedded, 4 Full; (of these, 6 are handicap accessible).
- Voice Mail, Telephones, Irons & Ironing Boards, Coffee Makers, Cable TV in all guest rooms.
- Swimming pool and outdoor Jacuzzi and landscaped pool area.
- Over 13,000 sq. ft of flexible function space.
- Complimentary High Speed Internet Access in all Guestrooms and Function Space
- Creative menus, host and cash bars
- Bonfires
- Indoor Fitness Center & Outdoor Walking Trails
- Sundries and Snacks available from 24 hour pantry
- Complimentary Parking
- Scenic vistas, wildlife, Willow Pond, and natural surroundings
- Swimming, fishing, hiking, volleyball, horseshoes, basketball.
- Zipping through the treetops with POSTOAK Canopy Tour Zipline

