

A curated event for every need

we're so glad you're here!

Welcome to The Oak

We pride ourselves on offering a variety of events to suit your needs. Whether you're planning a catered lunch, a semi-private bourbon tasting, or a full buyout for a special occasion, we have the perfect space and service to make your event unforgettable.

Events We Offer:

- **Catered Lunches:** Enjoy a delicious meal made from scratch with fresh ingredients sourced from local purveyors across North Carolina.
- **Partial and Full Buyouts:** Host your event in an exclusive setting, tailored to your preferences, ensuring a memorable experience for all your guests.
- **Semi-Private or Corporate Bourbon Tastings:** Explore our curated selection of bourbons in an intimate setting, perfect for team-building or a sophisticated gathering.



Catered Lunches

PERFECT FOR GROUPS OF 25-50

- Available Tues-Fri
- 24 hour notice
- Price per person starts at \$16 + tax
- Menu consists of:
 - Choice of two sliders, housemade chips, side salad, one additional side, and flavored ice teas.





Corporate Bourbon Dinners

A SPECIALY CURATED DINNER FOR UP TO 50 GUESTS

Elevate your corporate event with an unforgettable evening of indulgence, sophistication, and camaraderie through our Corporate Bourbon Dinners. Immerse your guests in an exquisite journey of flavors, where expertly crafted dishes are thoughtfully paired with a selection of fine bourbons, creating a unique and memorable dining experience.

MENUS AVAILABLE PER
CONTRACT



Private Events

HALF & FULL RESTAURANT
BUYOUTS

Whether your group needs a casual space to gather for an afterwork cocktail party or you want to treat your guests to a dinner featuring our classic menu offerings, our private events program caters to groups of 20 to 50.

MAKE YOUR
RESERVATIONS ON
RESY.COM

Bourbon and Bites

A SEMI-PRIVATE TASTING

Join us on select Saturday afternoons for a bourbon tasting paired with some of our classic menu items. Tickets are available for up to 12 guests.

LARGE GROUP SESSIONS
AVAILABLE PER CONTRACT

Meet our events director

Hali Haught is an esteemed hospitality professional and the visionary behind the success of **The Oak** Raleigh. In 2014, she embarked on a remarkable journey and brought her passion for exceptional dining experiences to life by opening the restaurant. As General Manager, Hali's leadership and expertise have been instrumental in establishing The Oak Raleigh as a renowned destination for food and beverage enthusiasts.

With a strong background in event management, Hali also directs the restaurant's events and meticulously plans and executes memorable experiences for guests. Her meticulous attention to detail and creative flair ensure that every event at The Oak Raleigh is exceptional.

From lunch catering for your team to a four-course dinner for your clients or executives alike, Hali and our team at The Oak are ready to provide a seamless experience that will have your guests raving for more.



Book your event today

HAVE ANY QUESTIONS ABOUT WORKING WITH US?

Reach out today to see which event package suits your group's need - Cheers!

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WWW.THEOAKRALEIGH.COM

Old Forester Whiskey Row

1st Course

*Beet Carpaccio, Honey Ricotta Mousse, Orange Suprême, Fig Oil,
Fennel Pollen*

Pairing: OLFO 1870

2nd Course

*Peking Duck Breast, Spring Onion & White Balsamic Soubise,
Asparagus*

Pairing: OLFO 1897

3rd Course

Eye Of Ribeye, Yukon Potato Gratin, Taleggio, Bourbon Bordelaise

Pairing: OLFO 1920

4th Course

*Vanilla Bourbon Custard Tart, Sarsaparilla Caramel, Cigar Smoked
Blackberry, Bruleed Orange Tuile*

Pairing: OLFO 1910

The Oak

Bourbon Bar | Scratch Kitchen

Dinner Served Family Style

Entrée

Roasted Whole Chicken

served over Wild Rice

Whole Roasted Filet, Bourbon Bordelaise

Sides

NC Braised Collards

Roasted Farmer's Market Vegetables

Duck Fat Parmesan Fingerling Potatoes

Dessert

Chocolate Brownie, Bourbon Caramel

Vanilla Cake, Berry Compote, Soft Cream

The Oak

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