

wedding experiences



LIVELY

HOTEL *by* OAK



Table of contents

Introduction	3
Wedding Packages	4
Signature Passed Hors d'Oeuvres	5
Displays & Stations	6
Salads & Soups	7
Entrées	8
Desserts	9
Bar Packages	10
Beverage Selections	11
Welcome & Rehearsal Dinner	12
Late Night Bites	13
Farewell & Goodbyes	14
Ceremonies	15
Ceremony Event Spaces	16
Floor Plan & Capacities	18
Wedding Planning Details	19



A WEDDING AS LIVELY AS YOUR STORY

Celebrate your wedding at Lively Hotel on OAK, where modern design, vibrant energy, and thoughtful hospitality come together to create a wedding experience that feels effortless, stylish, and uniquely yours. From your ceremony to your farewell brunch, our team curates every detail so you can focus on what matters most.

ALL LIVELY WEDDING EXPERIENCES INCLUDE

- Set up and tear down of event space
- Floor-length linens, napkins, and full tableware
- Head table, DJ table, cake table, gift table
- Complimentary ceremony rehearsal - day prior (with on-site ceremony)
- Champagne toast for all guests
- Cake cutting fees
- Complimentary getting ready suite with 11am check-in
- Intermission Room for the Wedding Party (Take a break before or after photos)
- Discounted guest room rates for your guests
- Menu tasting for (4)
- Professional event team to guide planning and execution with your Wedding Planner
- Double Hilton Honor points

*Remember, A Lively Weekend is more fun than just one night.
Ask about our full buyouts and discount saving for more than just one event.*

Wedding PACKAGES

The package price covers a complete experience, allowing you to build your perfect menu directly from the selections on the following pages. Any element can be upgraded and enhancements can be added to any package for an additional fee.

Lively Social

\$95 PLATED | \$105 BUFFET

Served with freshly baked rolls and butter, Chef's selection of starch and vegetables. Coffee, iced tea and water service. Dessert is not included to allow couples the flexibility to bring in a custom wedding cake. Optional dessert enhancements are available.

- One-hour cocktail reception with selection of 2 social hors d'oeuvres
- Choice of soup or salad
- Plated (1 entrée) or Buffet (1 entrée)

Lively Celebration

\$115 PLATED | \$125 BUFFET *Our most popular experience*

Served with freshly baked rolls and butter, and a selection of starch and vegetables. Coffee, iced tea and water service. Dessert is not included to allow couples the flexibility to bring in a custom wedding cake. Optional dessert enhancements are available.

- One-hour cocktail reception with selection of 3 butler passed hors d'oeuvres from the social or celebration hors d'oeuvres and elevated board display **or** carving/action station
- Choice of soup or salad
- Dual entrée plated or 2-entrée buffet
- Choice of Late-night bites or Dessert

Lively Signature

\$139 PLATED | \$149 BUFFET

Served with freshly baked rolls and butter, and a selection of starch and vegetables. Coffee, iced tea and water service.

- Two-hour cocktail reception with 4-chef signature hors d'oeuvres, choice of elevated board display **and** carving or action station
- Choice of Appetizer or Soup course
- Choice of 2 soups or salads
- Selection of 3 entrée plated or 3-entrée buffet (Signature Entrées included)
- Late night bites or Dessert





Signature PASSED HORS D'OEUVRES

Price point is per item; each package includes items designated per package. Any of the items listed can be added to any package for an additional fee. Minimum order of 25.

SOCIAL SELECTIONS

ITEM	PRICE PER ITEM
Green Chile Arancini	\$7
Elote Shooters	\$7
Caprese Skewers	\$6
Bleu Cheese Crostini	\$7
Tomato Crostini	\$7

CELEBRATION SELECTIONS

ITEM	PRICE PER ITEM
Beef Bolognese Crostini	\$9
Beef Tartare en Croute	\$8
Sweet Tea Brined Chicken Bites	\$8
Black Eyed Pea Hummus Shooters	\$8
Masa Griddle Cakes	\$8

SIGNATURE SELECTIONS

ITEM	PRICE PER ITEM
Seared Scallops	\$12
Sooner Sliders	\$12
Blackened Salmon Lettuce Wraps	\$12
Smoked Salmon Dip Cones	\$11
Fried Onion Sliders	\$11
Roasted Shrimp	\$10



Displays & STATIONS

Elevated Boards & Displays

Included in price for Celebration and Signature Packages

BOARD / DISPLAY	PRICE PER PERSON
Crudit� Board	\$16
Fruit Platter	\$16
Cheese Board	\$19
Charcuterie Board	\$23

Chef Carving Experiences

Chef attendant fee of \$150 applies. One attendant required per 75 guests.

CARVING STATION	PRICE PER PERSON
Brisket	\$22
Roasted Pork Loin	\$25
Oven-Roasted Turkey Breast	\$25
Prime Rib	\$26
Beef Tenderloin	\$27

Action Stations

Priced per person, chef attendant fee of \$150 applies. One attendant required per 75 guests.

SUNSET STREET TACO SOCIAL 18

Choice of: adobo chicken, pork al pastor or grilled steak served with house-made fresh tortillas, house salsas, cilantro, onion, queso fresco and lime.

LIVELY SLIDER STATION 17

Choice of: smashburger (cheese and not cheese), Nashville hot chicken sliders, BBQ brisket sliders and portobello & goat cheese sliders.
served with house pickles, signature sauces and kettle chips.

CLOUD PUNCHER NACHO STATION 16

House tortilla chips with selection of cowboy caviar, warm queso, smoked brisket, pulled chicken, jalape os, pico de gallo, guacamole, salsa and cilantro crema.

SALADS

MIXED GREEN SALAD

Local mixed greens with cherry tomatoes, cucumbers, and red onion, served with ranch and apple cider vinaigrette.

LIVELY CAESAR SALAD

Bibb lettuce, shaved parmesan, lime Caesar dressing, and house-made cornbread croutons.

THREE SISTER SALAD

Squash, beans, sweet corn, farmer's cheese, and tomato vinaigrette. A nod to Oklahoma's agricultural heritage.

SOUTHWEST SALAD

Romaine lettuce, black beans, roasted corn, tortilla strips, and cilantro ranch dressing.



UPGRADED SALADS

For Celebration and Signature Packages

HARVEST SALAD

Mixed greens, dried cranberries, candied pecans, goat cheese, and apple cider vinaigrette.

STRAWBERRY FIELDS SALAD

Baby spinach, fresh strawberries, cucumber, toasted pecans, feta cheese, and poppy seed dressing.

PEAR & GORGONZOLA SALAD

Mixed greens, sliced pears, candied walnuts, gorgonzola cheese, and champagne vinaigrette.

ROASTED BEET SALAD

Roasted beets, arugula, goat cheese, toasted pistachios, and citrus vinaigrette.

OKLAHOMA GARDEN SALAD

Mixed greens, heirloom tomatoes, cucumber ribbons, pickled red onion, local goat cheese, and herb vinaigrette.

soups

TOMATO BASIL SOUP

Creamy tomato basil soup finished with crème fraîche and basil croutons.

BAKED POTATO SOUP

Loaded baked potato soup with applewood bacon and Wisconsin cheddar cheese.

ASPARAGUS & MUSHROOM BISQUE

Creamy asparagus and mushroom bisque with spring onions and goat cheese crumble.

SMOKED PORK & PINTO BEAN SOUP

Slow-simmered pinto beans with smoked pork and pico de gallo.

ROASTED CHICKEN & BROAD NOODLE SOUP

Classic roasted chicken soup with broad noodles and celery seed.

CHICKEN TORTILLA SOUP

Chicken tortilla soup topped with crispy fried tortilla strips.

ENTRÉES

HERB ROASTED FRENCHED CHICKEN

Herb-roasted airline chicken breast with Yukon Gold whipped potatoes, seasonal vegetables, and rosemary pan au jus.

BOURBON GLAZED CHICKEN

Seared chicken breast finished with a bourbon glaze, roasted garlic mashed potatoes, and charred broccolini.

ANCHO HONEY SALMON

Atlantic salmon with citrus-lime glaze, roasted fingerling potatoes, and blistered green beans.

SWEET TEA BRINED PORK TENDERLOIN MEDALLIONS

Apple-onion jam, roasted garlic whipped potatoes, and cumin honey roasted carrots.

RED WINE BRAISED BEEF

Slow-braised beef shoulder with Yukon Gold whipped potatoes, roasted carrots, and red wine reduction.

WILD MUSHROOM RISOTTO (VEGETARIAN)

Creamy Arborio rice, medley of wild mushrooms, Parmesan, fresh herbs, finished with a touch of truffle.

ROASTED VEGETABLE WELLINGTON (VEGAN)

Seasonal roasted vegetables, savory herbs, and flaky puff pastry.

UPGRADED ENTRÉES

Included in the Signature Package

BRAISED SHORT RIB

Slow-braised beef short rib served with whipped potatoes, roasted baby carrots, and rich red wine demi-glaze.

BLACKENED SALMON

Blackened Atlantic salmon served over lemon herb risotto with blistered tomatoes and citrus beurre blanc.

FILET MEDALLIONS

Tender filet medallions accompanied by truffle potato pave, grilled asparagus, and cabernet reduction.

Chef-curated vegetarian and vegan entrée selections are available upon request and may be customized to accommodate dietary preferences and allergies.





DESSERTS

Crafted by our in-house pastry chef. Priced per person

THE FINISHING TOUCH 8

Chefs' selection of four sweet bites

CLOUD NINE CONFECTIONS 12

Mini Cheesecake Shooters

Bourbon Pecan Tartlets

Chocolate Mousse Cups

Seasonal Macarons

Fresh Berry Garnishes

GOLDEN HOUR SWEETS 14

Champagne Cupcakes

Lemon Bars

Chocolate Covered Strawberries

French Macarons

Mini Cannoli

PASTRY CHEF'S SHOWCASE 18

Bourbon Pecan Tartlets

Seasonal Mini Cheesecakes

Chocolate Mousse Verrines

Gourmet Cookies

Macarons

Fresh Fruit Garnishes



BAR PACKAGES

Curated Bar Experiences. Pricing below reflects 2-hour per person price. Brands included in each bar package are listed on the following page.

LIVELY SOCIAL

BEER, WINE, & COCKTAILS

\$34 per person for 2 hours | \$10 additional per hour

LIVELY CELEBRATION

PREMIUM BAR

\$38 per person for 2 hours | \$11 additional per hour

LIVELY SIGNATURE

TOP SHELF BAR – select your brands for your bar

\$44 per person for 2 hours | \$12 additional per hour



Specialty Cocktail Add-on Experiences

Priced per drink. Can be added to any bar package.

THE SUNSET POUR 16

Premium Margarita Experience Build Your Own Classic Lime, Strawberry, Mango
Premium salts, tajin rims and fresh garnishes.

THE GOLDEN HOUR 15

Bubbles & Mimosa Experience

THE MORNING REVIVAL 15

Bloody Mary Experience

THE SIGNATURE SIP 8

Custom-Crafted Wedding Cocktails based on the Bride and Groom's favorite cocktail.

BEVERAGE SELECTIONS

All beverage selections are subject to sales tax at 8.625%, liquor tax at 13.5% and service fee at 24%.
\$150 Bartender Fee. One bartender for every 100 guests is required.

BEER & SELTZER

DOMESTIC

Bud Light
Coors Light
Coors Banquet
Michelob Ultra
Miller Lite
Wells Amber (Local)

IMPORT & CRAFT

Modelo
Roughtail Erwo Newcastle
Lively Cowboy Cold
Stonecloud Neon Sunshine
Peroni Pale Lager
Lively Amber

SELTZER

High Noon Vodka Peach
High Noon Vodka Pineapple

WINE

SOCIAL WINE

Lobetia Cabernet
Lobetia Tempranilla
Lobetia Chardonnay
Lobetia Sauvignon Blanc
Wycliff Brut

CELEBRATION WINE

Meiomi Sauvignon Blanc
Meiomi Chardonnay
Meiomi Cabernet
Meiomi Pinot Noir
Gruet Blanc De Noirs

SIGNATURE WINE

Fortune 1621 Cabernet
Ken Wright Pinot Noir
Raymond Chardonnay
Auntsfield Sauvignon Blanc
Raventos Blanc De Blanc

SPIRITS

SOCIAL

Prairie Wolf Vodka
Bacardi
Prairie Wolf Gin
Sauza Blanco Tequila
Dewar's Scotch
Old Forester Bourbon

CELEBRATION

Tito's Vodka
Diplomatico Planas
Ford's Gin
Arette Blanco Tequila
Johnnie Walker Black
Maker's Mark Bourbon

SIGNATURE

Grey Goose Vodka
Kyleana Rum
Hendrick's Gin
Volans Blanco
Chivas Regal
Woodford Reserve

non-alcoholic

Mocktails available upon request.

N/A WINE

Good Twin Sparkling

N/A BEER

Athletic Lite
Athletic IPA

SOFT DRINKS

Coke	Sprite
Diet Coke	Dr. Pepper
Coke Zero	Diet Dr. Pepper

Welcome & RESEARSAL DINNER

Begin the wedding weekend with an elevated and energetic gathering at Cloud Puncher Rooftop Bar & Restaurant or one of Lively's stylish indoor and outdoor venues. Designed for mingling, cocktails, and connection, Lively Welcome Receptions/Dinners sets the tone for a memorable celebration.

CHEERS TO FOREVER WELCOME RECEPTION

STARTING AT \$42 PER PERSON

- Two-hour beer & wine reception
- Selection of (3) chef-curated hors d'oeuvres
- Coffee, iced tea & water service
- Stylish cocktail tables and soft seating arrangements
- Background music connection and Dedicated event team

THE NIGHT BEFORE SEATED DINNER

\$52 PLATED PER PERSON | +\$10 BUFFET

Includes:
Choice of (1) salad
Choice of (2) entrées
Choice of (1) dessert
Rolls & butter
Coffee, iced tea & water

SALAD

Harvest Salad
Caesar Salad

ENTRÉE

Southwest Chicken
Gnocchi Alla Vodka
Ancho Honey Salmon
Pork Tenderloin + \$4 upgrade
Braised Short Ribs + \$5 upgrade

DESSERT

Bourbon Tres Leches
Cheesecake

THE GATHERING FAMILY STYLE DINNER

STARTING AT \$49 PER PERSON

STARTERS *Select two*

Cowboy Caviar
Truffle Mac Fritters
Smoked Salmon Dip

SALADS *Select one*

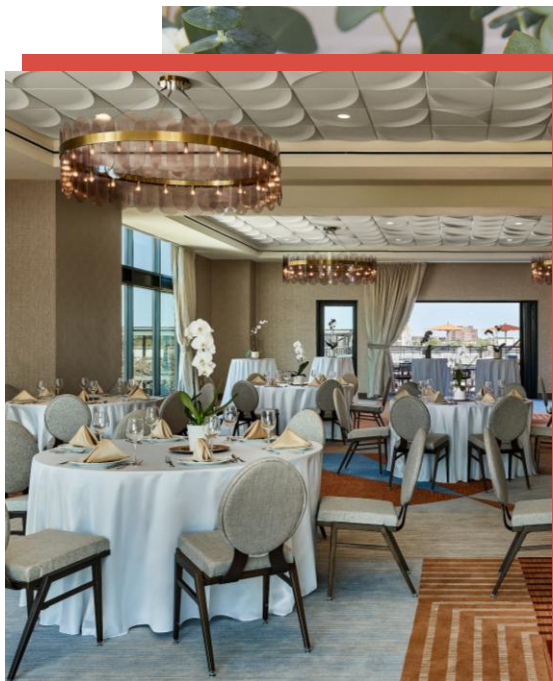
Harvest Salad
Caesar

MAINS *Select two*

Southwest Chicken
Salmon
Pork Tenderloin
Gnocchi

DESSERT *Select one*

Bourbon Tres Leches
Cheesecake





Late night BITES

Priced per person

Cloud Break Bites 14

Choice of two

Truffle Parmesan Fries
Street Corn Dip & Chips
Warm Pretzel Bites with Beer Cheese
Mini Quesadillas
Chips, Salsa & Guacamole
Fried Pickles with Ranch
Mini Grilled Cheese & Tomato Soup Shooters

After Glow 16

Choice of three

Smashburger Sliders
Nashville Hot Chicken Sliders
Street Tacos
Loaded Tater Tot Cups
Chicken & Waffle Bites
Mac & Cheese Bites
Southwest Egg Rolls
Buffalo Chicken Dip & Chips

One Last Round 19

Choice of four

BBQ Shrimp Bao Buns
Mini Steak Frites
Hot Honey Chicken Biscuit Sliders
Truffle Mac & Cheese Fritters
Pork Belly Burnt Ends
Street Taco Station
Gourmet Flatbread Display
Late-Night Nacho Bar
Southwest Chicken Skewers
Chef's Homemade sweet bite selection

farewell GOODBYES

SUNRISE SOCIAL

\$30 PER PERSON

Seasonal fruit display
Assorted pastries & croissants
Yogurt parfaits
Coffee, hot tea & juices

CLOUD NINE

\$42 PER PERSON

Scrambled eggs
Applewood smoked bacon
Breakfast potatoes
French toast or pancakes
Seasonal fruit
Pastries & breads
Coffee, hot tea & juices

BUFFET BRUNCH IN THE CLOUDS

\$48 PER PERSON

Breakfast tacos
Chilaquiles
Scrambled eggs with aged cheddar and fresh chives
Southwest breakfast potatoes
Smoked bacon & sausage
Avocado toast display
Fresh fruit
Pastries
Coffee, hot tea & juices





SAY “I DO” AT LIVELY

From intimate indoor ceremonies to breathtaking outdoor celebrations, our distinctive venues provide the perfect backdrop for every wedding style. Whether you envision exchanging vows beneath the open sky, celebrating on our rooftop terrace, or hosting an elegant ballroom ceremony, our dedicated team will ensure every detail is flawlessly executed.

CEREMONY SITE FEES

- Exclusive use of your selected ceremony location for up to two hours
- One-hour wedding rehearsal the day prior (based on venue availability)
- Ceremony set-up and tear-down
- Fruit-infused water station for guests
- Gift table
- Welcome table
- Directional easel signage
- Existing venue tables for programs or unity ceremony
- Access for your officiant and musicians
- Complimentary parking for vendors during setup
- Wedding party staging area immediately before the ceremony
- Coordination with your planner or day-of coordinator for ceremony timing

Ceremony site fees vary based on venue selection, day of week, season, and overall wedding investment. Couples hosting additional wedding events with Lively may qualify for reduced or waived ceremony site fees.

Ceremony EVENT SPACES

Cirrus or Panorama Ballroom

UP TO 120 GUESTS | STARTING AT \$1,000

For smaller weddings, Cirrus or Panorama provides an intimate ballroom setting with the same refined finishes and flexible layout as our larger event spaces. Couples love the warm, inviting atmosphere and the ability to personalize every detail while keeping friends and family close.

PERFECT FOR

- Intimate weddings
- Micro weddings
- Smaller guest counts
- Elegant indoor ceremonies



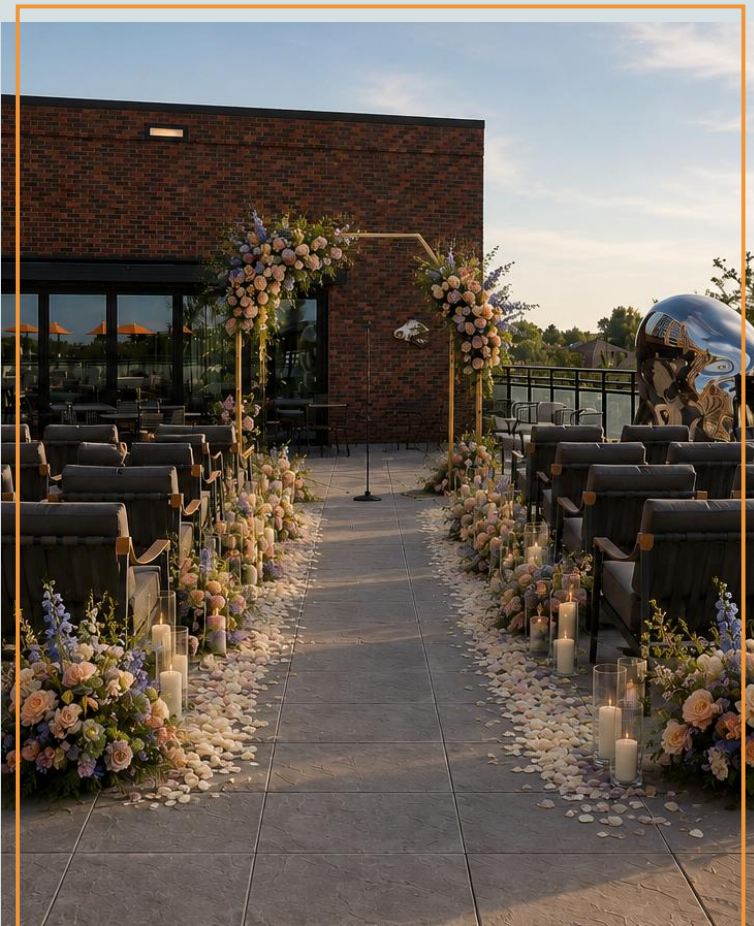
Cloud Puncher Rooftop Terraces

UP TO 100 GUESTS | STARTING AT \$1,500

Celebrate above the city at Panorama or Cloud Puncher Rooftop Terrace. Offering an unforgettable setting for intimate ceremonies. Modern design, fresh air, and a lively atmosphere create a one-of-a-kind backdrop that perfectly captures the energy of your special day.

PERFECT FOR

- Intimate ceremonies
- Elopements
- Full buyouts



Ceremony EVENT SPACES

LIVELY Ballroom

UP TO 250 GUESTS | STARTING AT \$2,000

For couples seeking a sophisticated indoor ceremony, Lively Ballroom offers a timeless setting with soaring ceilings, contemporary finishes, and abundant natural light. The ballroom can be beautifully transformed for ceremonies of nearly any style while providing the comfort of climate-controlled luxury. Following the ceremony, guests can enjoy cocktails in the adjoining pre-function space while the ballroom is effortlessly reset for your reception.

PERFECT FOR

- Elegant indoor weddings
- Summer & Winter celebrations
- Large ceremonies
- Weather-proof wedding plans



Heartwood Lawn

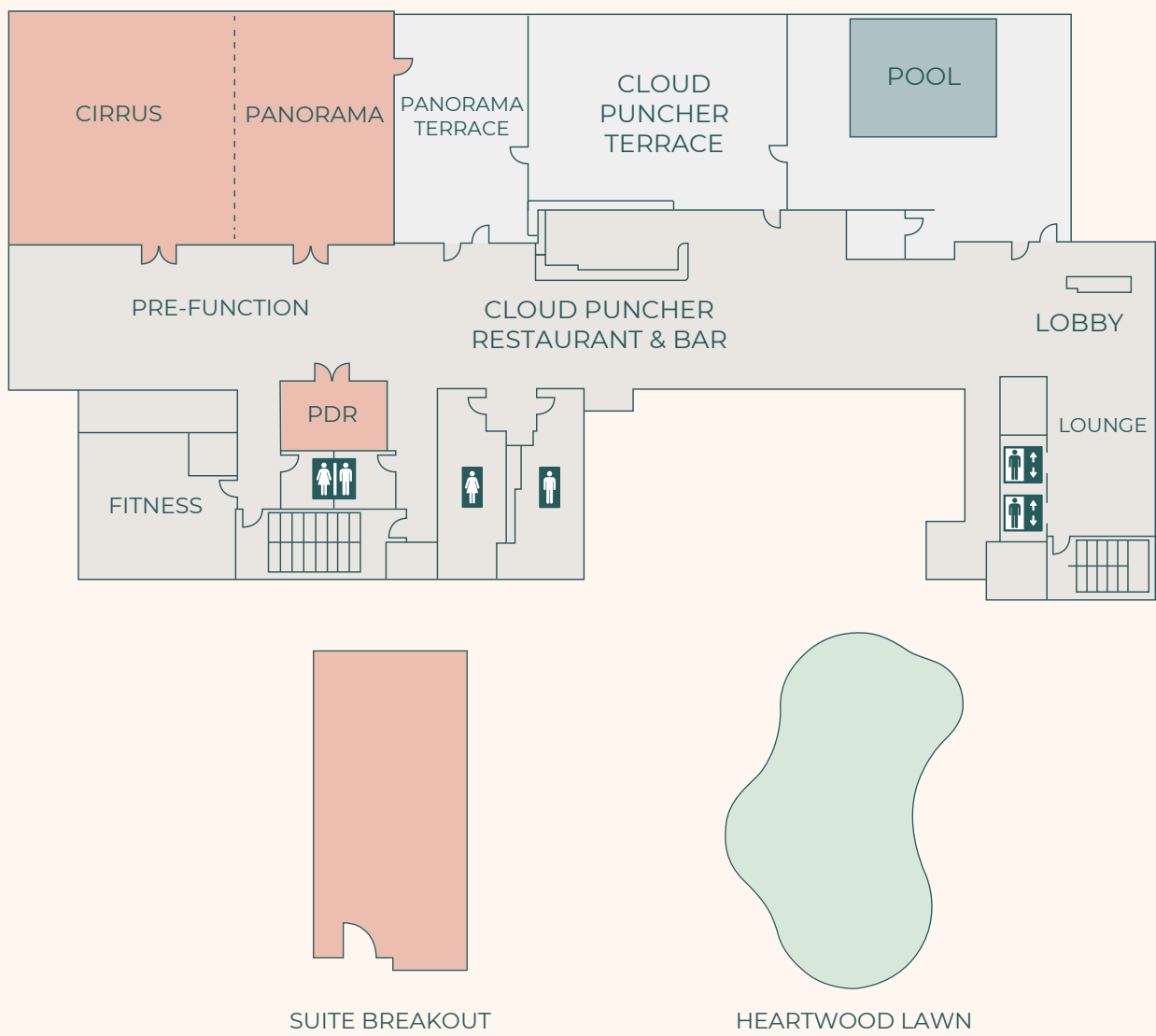
UP TO 500 GUESTS | STARTING AT \$2,500

Exchange your vows surrounded by the natural beauty of Heartwood Lawn, an intimate green space nestled within OAK. Framed by mature trees, modern architecture, and beautifully landscaped grounds, the lawn offers a romantic outdoor setting that feels both elegant and relaxed. Whether you're planning an intimate gathering or a larger celebration, Heartwood Lawn provides a picturesque backdrop that transitions seamlessly into cocktails, photos, and your reception at Lively Hotel.

PERFECT FOR

- Garden ceremonies
- Sunset weddings
- Lawn games and outdoor celebrations
- Can be tented for year-round celebrations

EVENT SPACE FLOOR PLAN



EVENT SPACE CAPACITIES

Event Space	SQ FT	Dimensions (L x W x H)	Theater	Classroom	Banquet	Reception	U-Shape	Conference	Exhibit 8x10	Exhibit 10x10
Cirrus-Panorama Ballroom	2,660	40' x 70' x 12'	295	180	220	220-260	76	70	17	13
Cirrus-Panorama Prefunction	960	24' x 40' x 12'	80	54	64	80-100	30	36	-	-
Cirrus	1,560	40' x 39' x 12'	175	90	130	120-150	45	42	8	10
Panorama	1,080	40' x 27' x 12'	120	75	90	80-100	30	40	-	-
PDR Boardroom	216	12' x 18' x 12'	-	-	-	-	-	10	-	-
Suite Breakouts	330	13' x 20' x 12'	-	-	-	10-15	-	10	-	-
Cloud Puncher Rooftop Restaurant & Bar	3,500	80' x 43' x 15'	-	-	180	150	-	-	-	-
Panorama Terrace	1,224	30' x 40'	38	-	40	60	-	-	-	-
Cloud Puncher Terrace	4,080	102' x 40'	100	-	120	150	-	-	-	-
Pool Terrace	2,880	40' x 40'	30	-	30	90	-	-	-	-
Panorama/ Cloud Puncher Terrace	5,280	132' x 40'	140	-	150	165	-	-	-	-
Full Terrace	5,600	140' x 40'			150	175				
Heartwood Lawn	7,000	100' x 70'	350	-	350	350-500	-	-	56	40

WEDDING PLANNING DETAILS

The following information is provided to help ensure a seamless and enjoyable wedding planning experience at Lively Hotel on OAK. Our Events Team is here to guide you every step of the way and assist with creating a celebration that feels effortless, elevated, and uniquely yours.

Wedding Planner vs. Catering Manager

- While your Wedding Planner and Lively's Catering Manager work closely together to create a seamless celebration, their roles are different.
- Your Wedding Planner is dedicated to managing your overall wedding vision, décor, vendor coordination, timeline management, and day-of execution on your behalf.
- Lively's Catering Manager serves as your on-property expert, coordinating all venue-related details including food and beverage, banquet setup, event flow, guest room blocks, and hotel logistics to ensure your wedding experience runs smoothly from start to finish.

Deposits & Payment Schedule

- A signed agreement and initial deposit are required to officially reserve your wedding date and event spaces.
- Initial 10% deposit due upon contract signing.
- Second payment due 90 days prior to the event.
- Final balance and guaranteed guest count due 14 business days prior to the event.
- All deposits are non-refundable.

Menu Tastings & Culinary Planning

- Menu tastings are included for contracted weddings meeting the required food & beverage minimum and are designed for up to four guests.
- Additional guests may be accommodated for an additional charge.
- Tastings are scheduled approximately 60-120 days prior to the wedding date and are based on seasonal availability and Chef's selections.
- Our culinary team will prepare a curated sampling of selected menu items, allowing couples to experience presentation, flavors, and service style prior to finalizing your menu.
- Additional custom tasting requests or extensive menu modifications may incur additional charges.

Service Charge & Taxes

- All food, beverage, and Audio/Visual pricing is subject to current Oklahoma sales tax, applicable liquor tax, and a 24% taxable service charge.
- Prices and menu offerings are subject to change.

Guest Room Blocks

- Discounted guest room blocks may be arranged based on availability and contracted minimums.

Final Guest Count & Menu Selection

- Final menu selections are due no later than 30 days prior to the wedding date.
- Final floorplans, timelines, and guaranteed guest count are due 14 business days prior to the event.
- This final confirmed guest count will be considered your billing minimum.
- Special dietary requests and allergies should be communicated during final planning meetings.

Food & Beverage Policies

- All food and alcoholic beverages must be supplied and served by Lively Hotel on OAK.
- Outside alcohol is not permitted.
- Wedding cakes and specialty desserts from licensed bakeries are permitted with prior approval.
- The hotel reserves the right to discontinue alcohol service to any visibly intoxicated guest.
- Alcoholic beverages will not be served to guests under 21 years of age. Valid identification may be required at any time.

Vendor Information

- We welcome outside wedding professionals and ask that all vendors coordinate directly with our Events Team regarding setup and timing.
- Certificates of insurance may be required for select vendors and entertainment providers.
- Vendor meals are available upon request and may be added to the final guarantee.

Event Timing

- Indoor and outdoor event end times will be outlined within your event agreement.
- Additional fees may apply for extended event hours.
- Vendor breakdown must conclude within contracted event times.

Décor & Property Guidelines

- We love personalized celebrations and ask that décor items do not permanently adhere to walls, ceilings, or furnishings.
- Confetti, glitter, nails, staples, and open flames require prior approval.
- All personal décor items must be removed promptly at the conclusion of the event.



WITH SPECIAL THANKS TO:

Photography: @blaykezphotography

Hair & Makeup: @thelmalara.hmua

Bridal Wardrobe: @claravittoriobridal

Wardrobe Styling: @themaikeditorial

Models: @theabigailpearson & @kialeya

LIVELY

HOTEL *at* OAK

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