

BARRINGTON GOLF CLUB

WEDDING PACKET



LET BARRINGTON ATTEND TO THE DETAILS

Beautiful surroundings, fabulous menu choices, and outstanding service is what makes Barrington Golf Club your perfect special event destination. Plan your wedding with us and we will create a wonderful day you will always remember.

Barrington Golf Club offers a team of professionally trained catering experts to assist in planning each detail of your affair from beginning to end. We work closely with you to meet any needs your special event requires.

Our Chef would be pleased to custom design menus if you desire. Our primary goal is to make your event unique and memorable, as well as relaxing and intimate for you and all your guests.

ELYSE BROER

EVENTSCOORDINATOR

MAIN:330-995-0600

EXT.2150

DIRECT:330-995-3145

EBROER@BARRINGTONGOLF.ORG





TOMFORRESTPHOTOGRAPHY.COM



NEWIMAGEPHOTOGRAPHY.COM



TWOMARIES.COM



COREYANN.COM



NEWIMAGEPHOTOGRAPHY.COM



MYSTIC-IMAGE.COM

MYSTIC IMAGE PROD
mystic-image.com

POLICES AND PROCEDURES

Thank you for considering Barrington Golf Club for your event.
When you are ready to place your reservation for your upcoming event, a written agreement will be signed by both parties.
The agreement specifies the details regarding your event which will define the location, date, and time of your event.

Deposits and Payment

Minimum: Barrington Golf Club requires a \$2,000.00 facility fee and \$15,000.00 minimum total event expenditure on all Saturday and Sunday events from May - September that necessitate the use of the entire club house main floor and veranda. For smaller events, the facility fee and minimum expenditure will be determined upon the amount of guests and date of the event, must be remitted with a signed agreement in order to reserve the event. Food and beverage and room minimums may apply.

Deposit and Credit Card: This deposit is applied toward your food and beverage. Additionally, we must have a completed credit card authorization form from the financially responsible individual before a reservation can be accepted.

Payment: Payment of the balance due for the event must be paid 2 weeks prior to the event. Signed banquet event orders, layouts, invoices are also due at this time.

Additional Charges: Payments and guest counts are estimated should your actual charges exceed the total amount of your payments, the overage amount will be charged to the credit card on file unless other arrangements are made in advance.

Payment Options: For your convenience, we accept Visa, MasterCard, Discover, American Express, certified checks (no personal checks), or cash.
**3% convenience fee on all credit card transactions.*

Food and Beverage:

Food and beverage prices are subject to change and cannot be guaranteed more than six (6) months in advance of an event. Additionally, the applicable Ohio sales tax and a twenty percent (25%) service charge will apply to all food and beverages purchased during the event.

No food or beverage may be brought on our premises by you or your guests. Exceptions may be arranged with our manager to allow you to bring in cakes or other items for special occasions.

All food from the event is to be consumed on property. No food is to be taken from premise

Guarantees

We must be informed of your exact attendance by 12:00 noon 2 weeks prior to the event.

- **Guaranteed Number:** Since we will prepare for the number of guests as reported to us, we will consider this number of as the guaranteed number of guests, which is not subject to a reduction. This number will be used for the set-up, food preparation, and billing.

- **Failure to Report:** If you fail to report the number of guests to us in accordance with the time frames listed above, the number "expected" will be considered as the guarantee and used for the set-up, food preparation, and billing.

- **Additional Guests:** We will do our very best to accommodate additional guests above the guarantee; however, please be advised that we cannot be responsible for service of additional guests if the number of actual guests exceed five percent (5%) of the guaranteed number of guests. The charges for additional guests will be billed to the credit card on file unless other arrangements have made in advance.

Cancellation

Cancellation by you: If it is necessary for you to cancel the event, the following policies will apply: if you decide to cancel the event, you must notify us in writing of your decision.

- **61 days or greater:** We will retain your deposit if you notify us of your decision to cancel with more than 60 calendar days prior to the event, and you will have no further liability for payments to us.

- **31 to 60 day's notice:** If you cancel the event between 31 and 60 calendar days prior to the event, you will be charged 25% of the estimated cost of the event.

- **30 day's notice or less:** If you cancel the event within 30 calendar days prior to the event, you will be charged 50% of the estimated cost of the event.

Cancellation by us: If we cancel the event due to your nonperformance we will retain the deposit and any other amounts paid to us. If we cancel the event for any other reason not related to your non-performance, your deposit will be refunded to you.

Deliveries:

- **Responsibilities:** You are responsible for the arrangements and all expense of shipping materials, merchandise, exhibits, or any other items to and from our facilities. You must notify our facility manager in advance of the shipment to insure our proper acceptance of your items.

- **Timing:** Any items shipped to our facilities must not arrive any earlier than three (3) calendar days prior to the event, and all items must not remain on our premises longer than two (2) days (excluding weekends and holidays) after the event. Any items to stored by us beyond the time frames listed here maybe subject to storage charges.

- **Labeling:** All items should bear the name of the group, date of event, contact person, telephone number, and must be addressed to the manager of the facility where the event is held.

Damage

- **Property Damage:** You agree to pay us for all damages to or theft of Barrington's real or personal property when caused by the negligence or other wrongful act committed by you, your guests, or invitees.

- **Excess Cleaning Costs:** You agree to reimburse us for cleaning charges when, in our sole opinion, the event facilities require cleaning which exceeds the normal anticipated cleaning after such an event.

- **Confetti, Rice, Birdseed, or glitter:** The use of confetti, rice, birdseed, or glitter inside or outside any of our facilities is strictly prohibited.

POLICES AND PROCEDURES CONTINUED

Redecoration

You agree that you or your guests or invitees will not paint, paper, or otherwise redecorate or make alterations of any kind to Barrington facilities without the prior written consent of our facility manager. We ask for your cooperation in not stapling, taping, tacking or nailing any items to the walls. Should damage occur, you will reimburse us for the costs of the repair or replacement.

Rentals

- The event host is liable for missing and/or damaged rentals items.
- The missing/damaged items will be billed to provided credit card.
- All rental items will be rented by Barrington for your event. The rental cost will be added to the final bill. Barrington pricing applies. No third party discounts.

Alcohol Consumption and Liability

- Compliance with Laws: If the event venue is a licensed liquor permit location, we both agree to comply with all municipal, state, and federal laws and rules pertaining to the sale and consumption of alcoholic beverages.
- Service: Barrington personnel will provide all bartending and servicing of alcoholic beverages during the event. You or your guests agree not to carry alcoholic beverages either onto or off the event venue. You agree not to aid or abet the illegal or excessive consumption of alcoholic beverages. We do not permit liquor of any kind to be brought into any meeting or banquet room.
- Guest Safety: In order to protect the safety of your guests, we reserve the absolute right to refuse serving alcoholic beverages to any or all persons, and we also reserve the right to reject any disruptive person. You agree to waive any right you might have against Barrington for damages that might arise from such refusal or rejection. Barrington will not serve "shots" as part of a bar setup.
- Liability: You will be responsible for the behavior of your guests. Barrington shall not be liable to you for any damages arising from the consumption of alcohol before, during, or after an event, except to the extent the damages arise from Barrington's grossly negligent acts or willful misconduct. Our staff will gladly arrange for taxi cab service upon request.

Force Majeure

- Damage to Facilities: In the event that prior the date of the event, the venue is destroyed by fire, rain, windstorm, water, explosion, or other disaster to such an extent as to render the venue untenable, then either party shall have the option of immediately terminating this agreement. In the event of the exercise of that option by either party, we will return your deposit and neither party shall be liable to the other for any amounts whatsoever.

Attire

- Proper attire is required in all areas of the Main Clubhouse premises. Members are responsible for their attire, as well as that of their guests. Appropriate attire includes sport jacket or traditional golf attire. In all areas of the clubhouse, including the veranda and golf course; sweatpants, short shorts, miniskirts, cut-offs, cargo shorts, tank tops and tee shirts are not permitted. Appropriate denim blue jeans are acceptable in the Nicklaus Grille but are not permitted on the main floor inside the Clubhouse, once the Nicklaus Grille is open. Appropriate jeans are acceptable on the veranda. Note that the dress code for a special event will be dictated by the event itself.

Ceremony

Barrington permits wedding ceremonies on site: ceremony location, ceremony chairs (up to 150 chairs, weddings over 150 guests, host to pay for additional chairs), one hour rehearsal with the wedding party. The rehearsal must be completed by 5:00pm. Should a wedding book the day prior to your wedding, rehearsal arrangements will have to be made to accommodate both parties. (\$500.00)

Music

- Unloading of equipment will be directed by Barrington Staff.
- Musicians must be set-up no later than 1 hour prior to guest arrival.
- All musicians must conclude by 11:00pm.
- No friends/clients of musicians allowed on property, without prior management approval.

Vendors

- The management of outside vendors is the responsibility of the Event Host.

Vendors

- a) The management of outside vendors is the responsibility of the Event Host.
- b) Vendor meals are available for an additional cost, per vendor, must be prearranged and will be added to the final bill. Vendors will be served their meal after all guests meals have been served.

General

- Barrington personnel will provide all food, drink, and alcoholic beverages consumed during the event.
- b) Vendor meals can be included in per person final count or meals may be ordered ala carte. Menu selections upon request.
- You agree to comply with all statutes, ordinances, and requirements of all municipal, state, and federal authorities now in force, or which may hereafter be in force.
- You agree to abide by any and all house rules, whether promulgated before or after the execution of this agreement, including but not limited to, rules with respect to noise, odors, disposal of refuse, pets, parking, and use of common areas.
- We will not be responsible for damage or loss of any articles left prior to, during, or following any event.
- The failure of either party to enforce any provision of this agreement shall not be deemed a waiver of its right to enforce that or any provision in the future.
- Time is of the essence for all obligations under this agreement.

Frequently Asked Questions

Do I have to be a member to host an event at Barrington Golf Club?
No, you do not have to be a member to host an event at Barrington. We are open to outside events.

How far in advance can I book an event?

Currently we are booking up to a year and a half in advance of an event date. Applicable facility deposit is required to confirm the event date.

How many guests does the inside seat?

We can host up to 225 guests in our main dining rooms. With our verandas, we can host up to 300 plus!

Can I provide my own alcohol or catering?

No. All alcohol must be purchased by Barrington Golf Club and no outside caterers are permitted, except dessert.

Can I play a round of golf with our guests?

No. Non-members are not permitted to golf at Barrington.

Can my guests with dietary needs be accommodated?

Please inform our event coordinator of all known special requests to ensure availability for your event.

Can I hire my own vendors?

Yes, you may hire your own vendors. We do provide a list of preferred vendors who have been to Barrington and have provided services in a professional manner and are business owners whom we have enjoyed working with. *Rentals excluded.



Directions To Barrington Golf Club

350 N. Aurora Road, Aurora, OH 44202 (330) 995-0600

FROM DOWNTOWN CLEVELAND

I-480 East to 422Alt East towards Solon.
Continue on 422 East to the State
Route 91 exit.
Turn right (south) onto Rt. 91.
Continue on Rt. 91 to State Route 43.
Turn left onto Rt. 43.
Travel approximately 5 miles on Rt. 43
The Golf Club entrance will be on the
left.

FROM THE EAST SIDE OF CLEVELAND

271 South to 422Alt East towards Solon.
Exit 422 East at State Route 91.
Turn right (South) onto Rt. 91.
Turn left onto State Route 43.
Travel approximately 5 miles on Rt. 43
The Golf Club entrance will be on the
left.

FROM THE WEST SIDE OF CLEVELAND

I-480 East to 422Alt-East towards Solon.
Exit Rt. 422 at State Route 91.
Turn right (South) onto Rt. 91.
Continue on Rt. 91 to State Route 43.
Turn left onto Route 43.
Travel approximately 5 miles on Rt. 43
The Golf Club entrance will be on the
left.

FROM AKRON

I-77 North to I-271 North to 422 Alt East.
Exit Rt. 422 at State Route 91.
Turn right (South) onto Rt. 91.
Continue on Rt. 91 to State Route 43.
Turn left onto Route 43.
Travel approximately 5 miles on Rt. 43
The Golf Club entrance will be on the
left.

FROM THE OHIO TURNPIKE GATE 13, STREETSBORO EXIT

Follow the signs to Ravenna, Route 14
East.
Travel Southeast on State Route 14 to
State Route 43.
Turn left (north) on St. Rt. 43. Travel
approximately 5 miles.
The Golf Club entrance will be on the
right.

FROM THE OHIO TURNPIKE GATE 13A, MANTUA EXIT

State Route 44 North to Mantua
Corners.
Turn left onto State Route 82 West.
Travel on Rt. 82 to State Route 43.
Turn right (north) onto St. Rt. 43.
The Golf Club entrance is
approximately 1 mile on the right.

THE ADDED TOUCHES

The Barrington Golf Club staff is passionate about creating a memorable wedding experience for you, your family, and friends. Our dedicated and professional team will deliver first class, friendly, personalized service at every event that you decide to hold at our facilities.

AMENITIES

The following amenities are complimentary when hosting your Event:

- Professional Event Planning Services
- Talented Culinary Team
- Spacious Changing Area
- Standard or Colored Linen Tablecloths and Napkins
- Glass, Silver, and China tableware
- Dance Floor
- Breath Taking Photography Settings
- On Premise Security Professionals

SERVICES

Barrington can offer for a nominal fee:

- Valet Service
- Coat Room Attendant
- Centerpieces
- Specialty Napkin Fold
- Cake Cutting
- Floor Length Linen
- Specialty Linens, Chairs, Chargers
Pricing Based on Selection
- LCD Projector
- Sound System with Microphone



PERSONALIZED SERVICE

Our event planner will match our services and products to create an event that will reflect your visions and dreams of the perfect affair. Our talented culinary team will customize every menu with your guests' complete dining experience in mind.



BRIDAL AND BABY SHOWERS

All Buffets Include

Fresh Orange, Cranberry, and Apple Juices
Freshly Brewed Regular & Decaffeinated Coffee
and Hot Tea Display

Pricing is Per Person

Menu Substitutions Available Upon Request.

Does Not Include 25% Service Charge
and 7.25% Sales Tax

BARRINGTON BRUNCH

\$23 Buffet (30 Person Minimum)

Freshly Baked Muffins, Danish, and Scones
Seasonal Fresh Cut Fruit Bowl

Assortment of Freshly Baked Quiche

Two Types of Freshly Scrambled Eggs

(Cheddar & Scallion and Plain Scrambled)

Applewood Smoked Bacon and Link Sausage

Club Made Potato Pancakes with Sour Cream

Traditional Fresh Garden Salad or Caesar
Salad

Herb and Balsamic Grilled Vegetable Platter

Chicken Florentina or or Beef

Bourguignonne



NEWIMAGEPHOTOGRAPHY.COM

BEVERAGE SERVICE ENHANCEMENTS

Mimosa Bar
House Champagne
Orange, Mango, and Pomegranate Juices
\$30.00 per bottle (Includes Juices)

Bloody Mary Bar
Variety of Mixers and Garnishes
Smirnoff Vodka \$12.00 per drink
Kettle One Vodka \$14.00 per drink
Grey Goose \$16.00 per drink

Wine Bar
Variety of House White and Red Wines
\$30.00 per bottle
Add On: Romance Rose \$34.00 per bottle

BARRINGTON GARDEN PARTY I

\$30 Plated

Appetizers:

Fresh Seasonal Fruit Display with Yogurt Dip

Crudit   Display with Club Made Dips

Lunch:

Variety of Artisan Rolls and Butter Rosettes

Summer Berry Salad

Mixed Greens, Strawberries, Raspberries,

Blueberries, Feta Cheese,

Raspberry Vinaigrette

Chicken Fran  oise

Saut  ed Chicken in a Garlic White Wine Sauce

with Lemon, Served with Pasta in a Light Olive

Oil and Garlic, with Seasonal Vegetables

Dessert:

Display of Mini Cheesecakes

BARRINGTON GARDEN PARTY II

\$30 Plated

Appetizer:

Domestic and Imported Cheese Display
Garnished with Fresh Fruit and Crackers

Lunch:

Variety of Artisan Bread and Butter

Cobb Salad with Beef and Chicken,

Tomato, Bacon, Avocado, Hardboiled Egg,

Red Onion, Shredded Cheddar, Crumbled

Blue and Balsamic Dijon Vinaigrette

All Presented in Neat Rows Over a Bed of

Mixed Baby Greens and Chopped Lettuces

Dessert:

Variety of Petite Pastries, Chocolate

Covered Strawberries,

Macadamia Nut Brittle



BARRINGTON CAF   LUNCHEON

\$35 Buffet (30 Person Minimum)

Appetizer:

Domestic and Imported Cheese Display,
Garnished with Fresh Fruit and Crackers

Lunch:

Fresh Cut Garden Salad with Variety of Dressings

Seasonal Fresh Fruit Display

Select Two of the Below Miniature Croissant

Sandwiches:

Turkey, Cheese, Arugula and Apple-Raisin Chutney

Ham, Brie, and Apple

Cucumber, Watercress, and Butter

Chicken Salad (Classic or Curry)

Signature Tuna Salad

Basket of Homemade Chips

with Variety of Club Made Dips

Dessert:

Miniature European Dessert Display which
includes Biscotti, Kolache Cookies, and Cream
Puffs



NEWIMAGEPHOTOGRAPHY.COM

BARRINGTON TEA LUNCHEON

\$28 Plated

Appetizer:

Fresh Seasonal Fruit Display with Variety of
Dips

Variety of Mini Quiches

Lunch:

Variety of Artisan Bread and Butter

Individual

Select One of the Below Soups:

Tomato Bisque Soup, Butternut Squash

Chipotle Bisque, 5 Onion, Chicken Noodle,

Beef Vegetable

Individual

Fresh Cut Garden Salad

Mixed Greens, Cucumbers, Tomatoes, Olives,

Balsamic Dressing

Family Style

Select Three of the Below Tea Sandwiches:

Salami Cheese & Mustard

Chicken Salad

(Classic, Curry, Southwest or Asian)

Egg Salad (with Avocado or Dill Pickle)

Tuna Salad (Classic or Wasabi)

Turkey, Cheese, Arugula

and Apple-Raisin Chutney

Grilled Vegetable and Sundried Tomato Pesto

Smoked Salmon & Cucumber

Chocolate-Raspberry

Dessert:

Host to Provide Cake or Cupcakes

HORS D'OEUVRES

Hot, Cold, and Gluten Free Selections are Priced Per Piece
Minimums May Be Required
Stationed Appetizers are Priced Per Person

Menu Substitutions Available Upon Request

Does Not Include 25% Service Charge
and 7.25% Sales Tax

COLD HORS D'OEUVRES

- Jumbo Gulf Shrimp Cocktail with Bloody Mary Cocktail Sauce \$3.50
Colossal Size \$4.50
- Poached Shrimp on Cucumber
with Boursin Cheese \$3.00
- California Sushi Rolls (Crabmeat and Avocado) \$3.00
Spicy Tuna \$4.00
- Chivapchichi with Ajvar \$2.75 per piece
- Vodka Infused Watermelon Cubes \$2.50 per piece
- Fried Blue Cheese Olives Bloody Mary Shooter
\$2.75 per piece
- Blue Point Oyster or Caribbean Shrimp Shooters \$3.50
- Smoked Salmon Canapés \$3.00
- Boccancinni and Grape Tomato Skewers
with Basil Pesto \$2.50
- Seasonal Melon Wrapped with Prosciutto Ham \$2.50
Asparagus Wrapped
with Prosciutto & Lemon Aioli Dipping Sauce \$2.50
Belgium Endive Leaves
with Bleu-Cream Cheese and Walnuts \$2.00
- Sicilian Style Antipasto Pinwheels
with Herb Cream Cheese \$3.00
- Chilled Gazpacho Shooter \$2.50
- Steak Tartare Crostinis \$3.50
- Pancetta Wrapped Grilled Shrimp with Herb Aioli \$3.25
- Curry Chicken Salad Phyllo Cups \$2.50

GLUTEN FREE HORS D'OEUVRES

- Truffle and Wild Mushroom Arancini \$2.50
Pizza Bites \$2.50
- Tomato Mozzarella Skewers \$2.50
- Mini Grilled Mushroom Kabobs \$2.50
Crispy Green Bean Fries
or Asparagus Fries with Chipotle Aioli \$2.50
- Mini Eggplant Parmesan Bites \$2.50
- Vegetable Summer Rolls with Dipping Sauce \$2.50

HOT HORS D'OEUVRES

- Miniature Lump Crab Cakes with Bistro Sauce \$4.00
- Bacon Wrapped BBQ Shrimp with Horseradish Marmalade \$3.00
- Teriyaki Beef Hibachi Skewers with Shanghai Glaze \$3.00
- New Zealand Lamb Chops with Mint Demi-Glace \$4.00
- Chicken or Vegetable Spring Rolls with Thai Chili Sauce \$2.50
- Fried Chicken Bites with Maple Chili Syrup \$2.50
- Chargrilled Garlic-Herbed Shrimp Skewers \$3.00
- Panko Coconut Crusted Chicken Tenders
with Pineapple Dipping Sauce \$3.00
- Miniature Reuben's on Rye with Swiss and 1000 Island Dressing \$2.50
- Roasted Garden Vegetable Quesadillas with Salsa \$2.50
- Mini Beef Barbaco Tacos \$3.50 per piece
- Tuscany Sausage Stuffed Mushroom Caps \$2.00
- Kobe Beef Corn Dog with Chipotle Aioli \$3.25 per piece
- Lump Crabmeat Stuffed Mushroom Caps \$3.00
- Blackened Beef on Wonton Cracker and Asian Leeks \$3.50
- Waterchestnuts Wrapped in Applewood Smoked Bacon \$2.00
- Crispy Flash Fried Cheese Raviolis with Tomato Basil Sauce \$2.50
- Edamame Pot Stickers with Shanghai Glaze \$2.50
- Beef Sliders with Truffle Cream Cheese \$3.75 per piece
- Fried Chicken Sliders with Cheddar and Buffalo Ranch \$3.75
Quinoa Sliders \$3.00 per piece
- Mini BBQ Pulled Biscuit Popovers \$3.00
- Cuban Spring Rolls \$3.25 per piece
- Super Crispy Jumbo Tempura Shrimp with Wasabi-Yuzu Sauce \$3.75
- Sesame Crusted Ahi Tuna on Japanese Cucumbers with Wasabi \$4.00
- Seared Sea Scallops with Apple Chutney \$3.75
- Coconut Shrimp with Bang Bang Sauce \$3.00
- Spicy Chimichurri Meatballs \$2.50



ERICHFUSSPHOTOGRAPHY.COM

STATIONED HORS D'OEUVRES

- Antipasto Station to include: Grilled Vegetables, Assorted Cured Meats, Hard Italian Cheeses, Artisan and Focaccias Breads \$10.50
- Domestic & Imported Cheese Display with a Garnish of Fresh Seasonal Fruit \$6.00
- Crudité Presentation with Fresh, Grilled, and Pickled Vegetables and Assorted Club Made Dips \$5.50
- Fresh Seasonal Fruit Display with Various Club Made Dips \$5.75
- Poached & Decorated Whole Salmon with Traditional Accompaniments \$6.95
- Puff Pastry Wrapped Brie with Apricot Preserves, Grapes, Pecans and Raspberry Sauce \$4.95
- Seared Ahi Tuna with Sesame Crust, Scallions & Ginger \$4.95

ENTREES

All Entrees include
a Fresh Cut Garden Salad with House Dressing,
Fresh Vegetable, Starch,
Artisan Rolls, and Butter

Menu Substitutions Available Upon Request

Does Not Include 25% Service Charge
and 7.25% Sales Tax



- Pan Sautéed Chicken Breast
Marsala, Picatta, Francoise
Parmigiana, or Saltimbocca
\$29.95
- Chicken Supreme
Garlic Herb Marinated & Roasted
with Truffle Demi-Glace
\$34.00
- Rack of New Zealand Lamb
Herb Dijon Panko Crusted
Butternut Squash Puree
French Beans, Mint Glaze
\$44.50
- OCP Yukon Gold Truffle Pierogies (V)
Cauliflower, Arugula, and Butternut
Squash Puree
\$23.95

Chilean Sea Bass
with Spinach, Wasabi Yuzu Sauce
with Basmati Rice
\$38.95

Grilled Bay of Fundy Salmon
Herb Marinated Salmon Fillet
Butternut Risotto, Grilled Asparagus,
Roasted Garlic Tomato Evoo
\$35.95

Veal Paillard "Oscar Style"
Plate Size Tender Medallion of Veal
with Maryland Lump Crabmeat
\$39.50

Cauliflower Steak (V & GF)
with Quinoa and Sweet Potato Hash
\$23.95

14oz Black Pearl Center Cut Pork Chop
Aromatic Roasted Apples, Fennel
Sweet Potato Infused Whipped Potatoes
Apple Cider Glaze
\$35.95

7oz Chargrilled Filet Mignon
Chargrilled Filet topped with
Jumbo Lump Crab, Brie Cheese
Cabernet Demi-Glace
\$48.00

12oz New York Prime Strip Steak
Grilled with Caramelized Shallots,
Seared Shiitake Mushrooms
Port Wine Demi-Glace
\$49.00

Eggplant Involtinis (V)
\$23.95

STARCH

- Herb Roasted Red Skins
Lobster Mashed Potatoes
Twice Baked Potato
Butternut Infused Whipped Potatoes
Wild Rice Pilaf
Three Cheese Au Gratin
Parmesan Herb Roasted Fingerlings
Herb Risotto

SOUP

- Additional \$4.00
Tomato Bisque
Butternut Squash Chipotle Bisque
5 Onion Soup
Potato Leek
Minestrone
Chicken Noodle
Beef Vegetable
Wedding Soup



SALAD UPGRADES

- Additional \$4.00
Mixed Lettuces, Apple-Raisin Chutney,
Pt. Reyes Blue Cheese, Spiced Pecan,
and Maple-Balsamic Dressing
- Classic Caesar Salad, Romaine Lettuce, Shaved
Parmesan, Club Made Croutons, Caesar Dressing
- Arugula Salad, Strawberries, Goat Cheese, Toasted
Almonds, Champagne Vinaigrette
- Local Escarole, Heirloom Tomatoes, Fresh
Mozzarella, Applewood Bacon
and Red Wine Vinaigrette

VEGETABLES

- Broccolini
Caulilini
Vegetable Mélange
Asparagus Spears
Haricot Verts and Craisins
Grilled Vegetable Tower
Caramelized Brussel Sprouts



ADD-ONS

Menu Substitutions Available Upon Request
Does Not Include 25% Service Charge
and 7.25% Sales Tax

PRE-CEREMONY MEALS AND SNACKS

Priced Per Person

Freshly Baked Muffins, Breakfast Breads, Seasonal Fruit Bowl
\$11.00 per person

Variety of Tea Sandwiches
Fresh Cut Fruit and Yogurt
\$15.00 per person

Variety of Wraps
Seasonal Fresh Cut Fruit or Club Made Chips
\$12.95 per entrée

Angus Hamburger
8oz Beef Patty, LTO, Cheddar Cheese, Brioche Bun
\$13.00 per entrée

Domestic & Imported Cheese Display
with a Garnish of Fresh Seasonal Fruit
\$6.00 per person

Crudité Presentation with Fresh, Grilled, Pickled Vegetables and
Assorted Club Made Dips
\$5.50 per person

Fresh Seasonal Fruit Display
with Various Club Made Dips
\$5.75 per person

Chocolate Covered Strawberries
\$25.00 per dozen



PRE-CEREMONY BEVERAGES

Ice Tea, Lemonade, Soda, Water
\$3.00 per person

Mimosa Bar
\$35.00 per bottle/juices

Domestic Beer
\$4.50 per bottle

Imported Beer
\$5.50 per bottle

**Craft Beer and Liquor Bottles Price by Request*



LATE NIGHT SNACKS

Priced Per Person

Variety of Pizzas \$7.95 per person

Mini Brats and Sliders with Fries \$10.95
(includes an assortment of gourmet condiments & topping)

Gourmet Grilled Cheese Station \$7.95
add Tomato Bisque \$9.95

Taco Station \$5.95 - \$12.95
(can be custom built to suit taste or budget)

Comfort Station \$12.95
Wings, Mac n Cheese, Mini Meatloaf "Cupcakes"

Chicken Tenders and Loaded French Fries \$6.95

Nacho Bar \$5.95



DESSERTS

\$7.50 per person
Minimums May Be Required

Menu Substations Available Upon Request

Does Not Include 25% Service Charge
and 7.25% Sales Tax

Tuxedo Cheesecake
New York Style Cheesecake with Hazelnut Chocolate Sauce
and Berry Garnish

Chocolate Lava Cake
Chocolate Cake
with Warm Ganache Center and Raspberry Sauce

Club Made Crème Brule
Available in Various Flavors

Red Velvet Cake
3 Layer Red Velvet Genoise, Cream Cheese Filling,
and Chocolate Sauce

Toasted Pecan Ball
Vanilla Bean Ice Cream with Toasted Pecans,
Godiva Chocolate Sauce and Club Made Whip Cream

Trio of Sorbet
Choose Three Flavors From Our Extensive List of
Specialty Made Sorbets

Caramel Nut Apple Pie

Dessert Medley
Medley of Petite Pastries, Chocolate Dipped Strawberries,
and Macadamia Nut Brittle

Mini Dessert Station
Assortment of Miniature Pastries to Include Macaroons, Mini
Cupcakes,
Mini Cheesecakes, Mini Cookies, and Brownies

Sundae Bar
Variety of Ice Cream M&M's, Butterfinger, Oreos, Nuts, Cherries,
Hot Caramel and Hot Fudge



KIDS MENU

\$10.95 per entree

Menu Substations Available Upon Request

Does Not Include 25% Service Charge
and 7.25% Sales Tax

Three Beef, Grilled or Fried Chicken Tacos
Cheddar Jack Cheese, Lettuce, Pico de Gallo,
Flour Tortillas

Ratatori Pasta with Marinara, Butter, or Mac and Cheese

Flatbread Pizza with Marinara, Cheese, or Pepperoni

Chicken Tenders with Fries or Chips

Kids All Beef Hot Dog with Fries or Chips

Kids Cheeseburger with Fries or Chips

Grilled Cheese with Fries or Chips

Quesadilla with Chicken or Cheese

PBJ on Choice of Bread with Fries or Chips

All Entrees Include Milk or Juice



BEVERAGE SERVICE

Pricing Includes All Mixers, Garnishes,
Glassware, and Ice.
Barrington Has a No Shots Policy.

Does Not Include 25% Service Charge and
7.25% Sales Tax

SUPER PREMIUM

Variety of House Wine and Variety of Domestic and Imported Beer
Grey Goose Vodka, Bombay Sapphire Gin, Meyers Dark Rum
JW Black Scotch, Crown Royal Whiskey, Makers Mark Bourbon
Cuervo Especial Tequila

\$18.00 per person for the first hour
\$9.00 per person each additional hour

PREMIUM

Variety of House Wine and Variety of Domestic and Imported Beer
Kettle One Vodka, Tanqueray Gin, Captain Morgan Rum, Dewars Scotch
Seagrams VO Whiskey, Jack Daniels Bourbon, Cuervo Especial Tequila

\$16.00 per person for the first hour
\$8.00 per person each additional hour

SELECT

Variety of House Wine and Variety of Domestic and Imported Beer
Smirnoff Vodka, Beefeaters Gin, Bacardi Rum, J&B Scotch,
Seagrams 7 Whiskey, Jim Beam Bourbon, Cuervo Especial Tequila

\$14.00 per person for the first hour
\$7.00 per person each additional hour



MALICKPHOTO.COM

COFFEE

Regular and Decaf Coffee and Hot Tea Display
Variety of Accompaniments
\$3.00 per person
*Recommended

Upgrades

*Specialty Drinks, Martinis, Sparkling Wines,
Specific Brand Requests, Champagne Toasts,
and Cordial Bar
Upgraded Wines, Champagnes, and Bar Substations
Will Increase Guest Pricing*

*Each Bar Package Includes
a Variety of Coastal Vines Wine and
a Selection of 3 Domestic and 3 Imported Beers
from the List Below:*

*Bud Light, Miller Lite, Michelob Ultra,
Coors Light/Original, Yuengling
Corona, Corona Light, Blue Moon, Labatt Blue,
Stella Artois, Amstel Light, Heineken*

WINE SERVICE

*Priced Per Bottle
Specialty Wines Available Upon Request and Availability*

Red Wine
Coastal Vines Cabernet \$30.00
Joel Gott Cabernet \$36.00
Decoy Cabernet \$37.00
St. Suprey Cabernet \$41.00
Honig Cabernet \$58.00
Coastal Vines Merlot \$30.00
Duckhorn Merlot \$60.00
Coastal Vines Pinot Noir \$30.00

Sparkling
House Champagne \$30.00
Chandon Brut \$36.00
Roeder Estate \$42.00
Perrier Jouet Brut \$65.00
Perrier Jouet Belle Époque \$240.00
Dom Perignon \$250.00

White Wine
Coastal Vines White Zinfandel \$30.00
Coastal Vines Chardonnay \$30.00
Romance Rose \$30.00
Kendall Jackson Chardonnay \$32.00
Cakebread Chardonnay \$65.00
Coastal Vines Pinot Grigio \$28.00
Santa Margherita Pinot Grigio \$38.00
Coastal Vines Sauvignon Blanc \$30.00
Kim Crawford Sauvignon Blanc \$33.00
Cakebread Sauvignon Blanc \$42.00



ERICHFUSSPHOTOGRAPHY.COM



MYSTIC-IMAGE.COM



COREYANNCOM



TWOMARIES.COM



TWOMARIES.COM

PHOTOGRAPHY

Mystic Image
Lana Perhacs
440-457-2280
mystic-image.com
(Videography Available)

Malick Photo
Carol Malick
216-470-9797
malickphoto.com

Two Maries Fine Art Photography
Britt and Gilda
614-526-8962
twomaries.com

Tom Forrest Photography
Tom Forrest
216-295-9233
tomforrestphotography.com

New Image Photography
Jonathan Koslen
216-464-8959
newimagephotography.com

Eagle Vision Photography
330-835-7243
eaglevisionphoto.com
(Videography Available)

Campbell Media
330-612-4675
campbellmedia.org

DESSERTS

White Flower Cake Shop
216-373-3623
whiteflowercake.com

Kathy's Cakery
330-703-0101
kathyscakery.com

Tiffany's Bakery
330-668-2253
tiffanysbakeryohio.com

West Side Bakery
330-836-4101
thewestsidebakery.com

Michael Angelo's
michaelangelosbakery.com

Casa Dolce
440-473-0660
casadolce.net

Peave, Love, and Little Donuts
peaceloveandlittledonuts.com

Brewnuts
216-600-9579
brewnutscleveland.com

FLORAL

Lowe's Greenhouse
888-543-5123
lowesgreenhouse.com

The Greenhouse
Gregg Lauk
330-650-1366
thegreenhouseflorist.com

The Budding Tree
(330) 532-7391
thebuddingtree.com

ENTERTAINMENT

Cleveland Music Group
Scott E. Jones
216-986-1808
clevelandmusicgroup.com

Selective Sound
Jay R Rich
440-516-0020
selectivesound.com

A Bride's DJ
216-526-9008
weddingdjcleland.com
Beachboyz Entertainment
330-794-5339
beachboyzentertainment.com

Steven Vance
Violin DJ & Entertainment
724-444-8400
stevencance.com

RENTALS

Event Source
216-901-0000
eventsource.net

L'Nique Specialty Linens
216-986-1600
lnique.com

OFFICIANTS

Reverend Jill Goodman
216-392-2722

Reverend Staci A. Allgood
330-417-2248

Pastor Michael Currier
440-942-1985

HARP & STRING

Celestial Strings
Roseann Canfora, PhD
216-469-2553

Steven Vance
Violin DJ & Entertainment
724-444-8400
stevencance.com

HAIR & MAKE-UP

Gravity Hair Salon
440-247-3535
gravityhairsalonandspa.com

EVENT QUESTIONNAIRE

TYPE OF EVENT

- Wedding Rehearsal Dinner Residential Party Bridal/Baby Shower Business Meeting
 Cocktail/Dinner Party Bat/Bar Mitzvah Holiday Party Luncheon Golf Outing Other _____

Event Date: (Month/Day/Year) : _____ Approximate Guest Count : _____

Main Contact: _____ Additional Contact: _____

Phone : _____ Additional Phone : _____

Email: _____ Additional Email: _____

Address: _____ City: _____

State: _____ Zip: _____

Company: _____ Title: _____

Business Phone: _____

*If you request a customized menu, please fill out form below.
Customized menus will not be given without the below information.
Customized menus take 72 hours (3 business days) – 1 week.*

Budget:
(Before Service Charge and Portage County Sales Tax)

Food: _____ *Beverage:* _____ *Rentals:* _____

Centerpieces/Decorations/Favors: _____ *Staff:* _____ *Other:* _____

Plated or Stationed: _____

Residential Parties:

Is this the primary meal (i.e. is the main meal or will there be other food provided?) : _____

Menu Requests:

Allergies: _____

*Specialty Wines, Liquor, and/or
Beer:* _____



NEWIMAGEPHOTOGRAPHY.COM



ANDREWJORDANPHOTOGRAPHY



TWOMARIES.COM



TWOMARIES.COM



TWOMARIES.COM



MYSTIC-IMAGE.COM

MYSTIC