

# Weddings

*Brookside Golf and Country Club*



**Chris Ramsay**

**Director of Special Events**

**Chris@brooksidegcc.com**

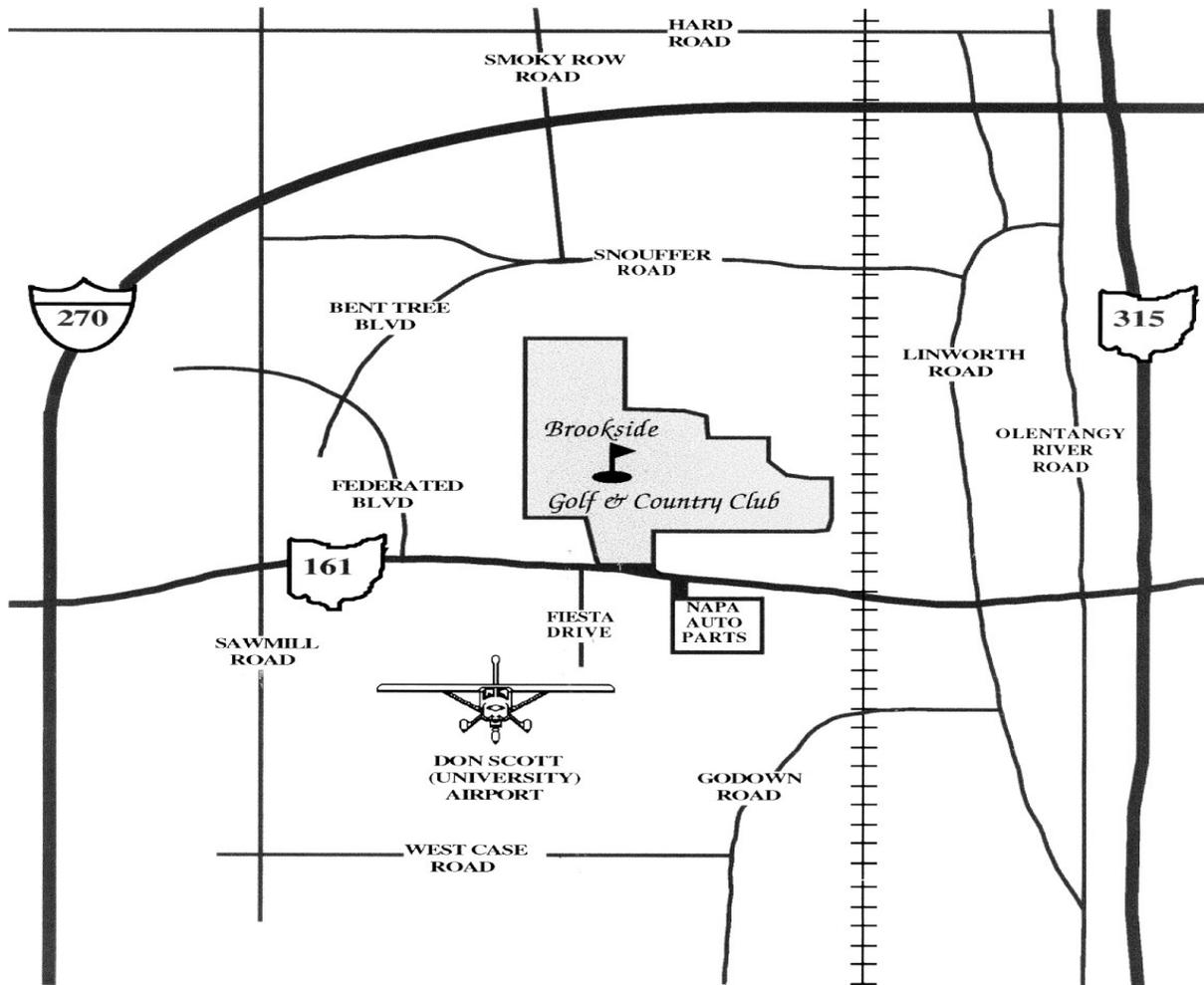
**614.889.2581**



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# Brookside Golf & Country Club



2770 West Dublin-Granville Road  
Columbus, OH 43235  
614.889.2581

## Traveling from the North

I-71 South to 270 West  
Follow 270 West and exit at 315 South  
315 South and exit at Route 161 Worthington  
Turn right at the end of the exit onto Dublin-Granville Road  
Follow Dublin-Granville Road for approximately 1.5 miles  
Just after the NAPA Distribution Center, turn right into Brookside

## Traveling from the East

670 West to 315 North  
315 North and exit at Route 161 Worthington  
Turn left at the end of the exit onto Dublin-Granville Road  
Follow Dublin-Granville Road for approximately 1.5 miles  
Just after the NAPA Distribution Center, turn right into Brookside

## Traveling from the South

315 North and exit at Route 161 Worthington  
Turn left at the end of the exit onto Dublin-Granville Road  
Follow Dublin-Granville Road for approximately 1.5 miles  
Just after the NAPA Distribution Center, turn right into Brookside

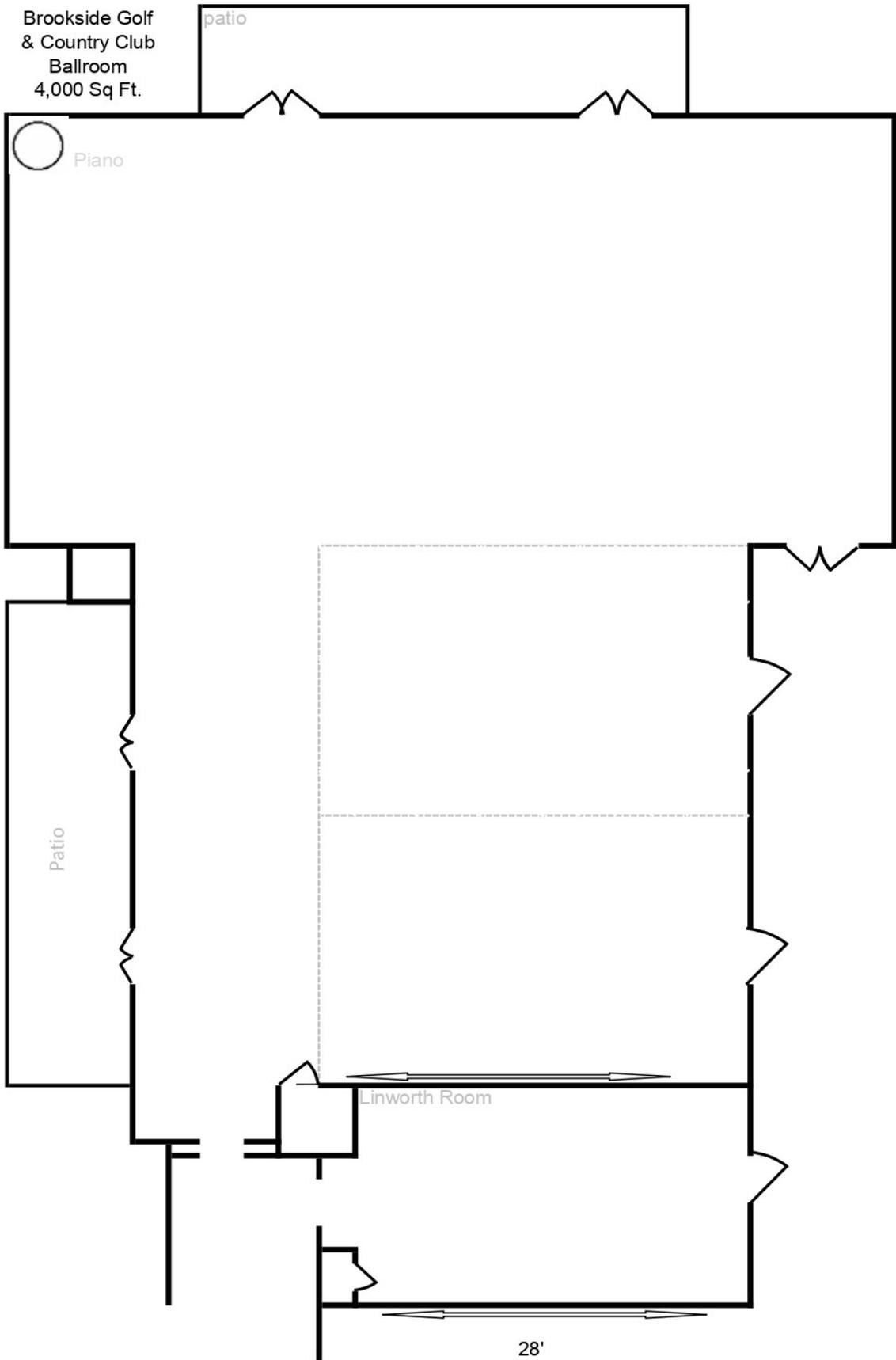
## Traveling from the West

Follow 270 East and exit at Sawmill Road  
Turn right onto Sawmill Rd.  
Turn left onto 161 (Dublin-Granville Rd) and follow for 1.5 miles  
Just after the Armory and across from Fiesta Drive, turn left into Brookside

Park in the front lot and enter the Main Entrance  
Additional Parking behind the Clubhouse



Brookside Golf  
& Country Club  
Ballroom  
4,000 Sq Ft.



# *Reception Features*

## **Standard Reception Includes:**

- Grand Ballroom Reception
- Personalized Service including Bartenders
- Round Tables seating 8-10 or 10-12 guests
- Floor-Length Linen Tablecloths in your choice of White, Ivory or Black
- Linen Napkin in the Color of your Choice
- Standard Table Centerpieces which include a Mirror, Crystal Vase, and 3 Votive Candles
- Customizable Dance Floor
- Golf Carts for the Couple Being Married and Photographers (based on availability)
- Board Room Available for Wedding Party
- Use of Bridal Suite
- Use of Facility for **up to a 45 minute rehearsal** for Ceremony (if applicable, based on availability)
- Use of Covered and Uncovered Patios off of the Ballroom
- Space for Vendor Breaks and Storage
- List of our Preferred Vendors upon Booking

## **Additional Reception Options**

- ◆ Ceiling Swags \$200
- ◆ Ceremony Wedding Trellis \$50
- ◆ Standard Chair Covers with Coordinating Sash - \$10 per chair  
(includes setup and tear down of covers)
- ◆ Chiavari Chairs with Coordinating Cushion - \$12 per chair  
(includes setup and tear down of chairs)

**Other linen colors and options available upon request.**

**All Prices subject to current sales tax.**



# *Wedding Policies*

## **Cocktail Hour & Reception**

Outdoor Terrace and Grand Ballroom

**\$300 Setup Fee**

## **Wedding Ceremony, Cocktail Hour & Reception**

Lawn or "California Style" Wedding backup

Outdoor Terrace and Grand Ballroom

**\$1,000 All-Inclusive Setup Fee**

**Saturday evenings require a \$9,000 Food & Beverage minimum.**

Please inquire about Friday or Sunday evening minimums

### **Arrangements**

All weddings require the signing of a party agreement, which must be returned to the Club with deposit within 10 days to confirm the event.

### **Setup & Start Time**

The Brookside facilities are often scheduled for multiple events on any given day, and Brookside reserves the right to do so. As a result, it is critical that all set up, start, and ending times are scheduled through the Events Director well in advance of the wedding, and are closely adhered to.

### **Bridal Suite**

The Bridal Party may use the Bridal Suite the day of the ceremony/reception and have access to a server and our catering staff as needed.

### **Rehearsal & Bridal Suite**

The use of the facilities for a ceremony rehearsal and the use of the bridal suite on the day of the wedding is reserved for wedding ceremonies being held at Brookside Golf & Country Club. Rehearsals are scheduled based on availability.

### **Deposits**

All deposits are applied towards the final balance unless a cancellation occurs. To book the Grand Ballroom, a deposit of \$2,000 is required to reserve the space. An additional deposit of \$3,000 is required three (3) months prior to the wedding.

### **Cancellations**

Any cancellation represents breach of contract. Our cancellation policy is the following: No charge will be assessed if the room(s) reserved is re-booked at least six (6) months prior to the date with a party of comparable size and nature, at the discretion of the Events Director. If the room is not booked, then the deposit will be forfeited. If the additional deposit of \$3,000 has been paid before the cancellation it will not be returned. If cancellation is due to additional restrictions after August 17, 2020, due to Covid-19, this policy will not be enforced.

### **Payments**

**Estimated payment in full is required seven (7) days prior to the wedding.** Cash or check are the preferred methods of payment. Credit cards are also accepted with a 3% service charge for each transaction. Any remaining charges after the wedding are due in full within 30 days of the event. If the charges are over estimated, then a refund will be issued within 30 days of the event.



## *Wedding Policies* (continued)

### Attendance

Brookside Golf & Country Club requires notification of the guaranteed number of guests a minimum of seven(7) business days prior to the event. This number cannot be reduced and all charges will be made accordingly (even if fewer guests attend). If no guarantee is received, the estimated attendance figure will be charged.

### Food & Beverage Service

All food and beverage items must be provided by Brookside Golf & Country Club. Alcoholic beverage sales and service are subject to the rules and regulations of the Ohio State Liquor Control Board. The Club reserves the right to refuse to sell or serve any person when it is in the Club's sole opinion and judgment that such sale or service would constitute an infraction of the regulations. **No food or beverage, alcoholic or otherwise, may be brought into the club from the outside.** This includes the parking lot and grounds. Any violation of this policy will result in a fee in accordance with our prices.

### Security

Brookside Golf & Country Club is not responsible for any damages or loss of merchandise or articles left in the club or premises prior to, during, or following the wedding. The bridal party is responsible for the removal of any gifts, cards, and valuables the evening of the wedding.

### Custodial Fee

In the event of extraordinary house cleaning during or after the event, there will be a \$300 custodial fee charged on the final bill. In addition, any replacement of broken items will also be charged to the client.

### Decorations

Brookside will not permit the affixing of anything to the walls, doors, windows, floors, light fixtures or ceiling of any room without the written approval from the Club. Tapered candles and candelabras are not permitted at Brookside. No glitter or confetti of any kind is allowed in the Club. We also reserve the right to charge an appropriate cleaning charge if deemed necessary.

### Audio-Visual Equipment

The club is able to provide a variety of audio-visual equipment at a nominal charge. Equipment available upon request.

### Entertainment

Provisions for any type of entertainment are the responsibility of the client and are subject to approval by the Club. Entertainment for functions should end no later than 12:00 a.m.

### Menus & Tasting

The couple being married are invited to taste samples of our food and view our plate presentation. The tasting can be scheduled no earlier than 3 months prior to the wedding. Tasting appointments must be made through the Events Director and are limited to 6 people. There will be a **\$75 fee if the event was cancelled.** Tastings are only offered Tuesday-Friday between 12:00pm and 4:00pm. Menu arrangements must be made at least two (2) weeks in advance to ensure that items selected can be obtained and properly served. It is up to the client to track and denote entrée choices of their guests prior to the event.

### Additional Food

Insurance and Health Department regulations prohibit us from giving extra food or beverages to guests to take home. Outside favors such as "**Cookie Tables**" or "**Candy Bars**" are charged a **\$100 setup fee.** The host of the function may take leftover cake as long as it was not made by Brookside Golf & Country Club.

### Service Charge & Sales Tax

All food and beverage items are charged a 22% service charge (gratuity). All items including the service charge are subject to current Ohio Sales Tax rate. Ohio law requires taxing the service charge.



## Wedding Policies (continued)

### Facility

Brookside reserves the right to use our facilities as we see fit. This includes décor, design, renovation, and function of any room or space. Any changes will be communicated to clients as needed.

### Golf Cart and Green Rules

Brookside offers the use of golf carts to the couple being married and photographers **ONLY**. There are no exceptions. Carts must stay on the paved driveways, and in the event of inclement weather or greens conditions there will be no use of the carts. No heeled shoes or other damaging items are allowed on the rough or greens. Failure to comply with these rules will result in a charge decided by Brookside.

### Golf

Brookside is a private members-only golf course. **We cannot offer rounds of golf to anyone unless it is by member invitation and supervision.**

**Brookside is a private member-owned facility. There are certain areas of the Clubhouse that are reserved for our members and their guests only. Your group is required to be respectful of these areas and pay attention to any signage as such.**

Please see *the Knot* or *Wedding Wire* for all of our fabulous pictures but here are a few samples!



# Consumption Bars

Menu Prices Subject to Change

## Priced by the Glass/Drink

Superior Liquors	Premium Liquors	Club Liquors
Grey Goose Vodka & Ketel One Vodka Bombay Sapphire Gin Captain Morgan Rum Crown Royal Whiskey Jack Daniels Whiskey Maker's Mark Bourbon Johnnie Walker Black Scotch Cazadores Tequila	Tito's Vodka Tanqueray Gin Bacardi Light Rum Captain Morgan Rum V.O. Whiskey Jack Daniels Whiskey Dewars Scotch 1800 Gold Tequila	New Amsterdam Vodka Seagrams Gin Bacardi Light Rum Canadian Club Whiskey Evan Williams Bourbon Grants Scotch Jose Cuervo Gold Tequila
<b>\$13</b>	<b>\$9</b>	<b>\$8</b>
Domestic Beers	Stone Cellar's Vineyards House Wines	Non-Alcoholic
Budweiser Bud Light Yuengling Lager	Cabernet Sauvignon Merlot Chardonnay Pinot Grigio White Zinfandel	Pepsi Diet Pepsi Sierra Mist Kiddie Cocktails
<b>\$5</b>	<b>\$9</b>	<b>\$3</b>

All Bars include Domestic Beers, House Wines and Assorted Soft Drinks

**Additional & Imported beers available upon request.**

### By the Bottle

House Champagne- Wycliff Brut	\$28
House Cabernet/Merlot	\$28
House Chardonnay/Pinot Grigio/White Zinfandel	\$28

**Additional wines by the bottle available upon request.**

All prices are subject to a 22% service charge and current sales tax.



# Wedding Bar Packages

Menu Prices Subject to Change

4-Hours of Unlimited Bar

Includes the following plus unlimited Tea, Coffee, Iced Tea, Lemonade and Assorted Soft Drinks:

<b>Superior Package</b>	<b>Premium Bar Package</b>	<b>Club Bar Package</b>
All Superior brands of Liquor	All Premium brands of Liquor	All Club brands of Liquor
Assorted Soft Drinks/ Juices	Assorted Soft Drinks/ Juices	Assorted Soft Drinks/ Juices
Domestic Beers	Domestic Beers	Domestic Beers
House Red & White Wines	House Red & White Wines	House Red & White Wines
<b>\$40 Per Person</b>	<b>\$34 Per Person</b>	<b>\$30 Per Person</b>

## *Additional Options*

### **Each Additional Bar Hour**

\$8 per person- Club Bar  
\$9 per person- Premium Bar  
\$13 per person- Superior Bar

### **Champagne Toast**

Wycliff Brut  
**\$28 per Bottle**

### **Wine Pour with Dinner**

Stone Cellars  
**\$28 per Bottle**  
(Both Red and White)

### **Signature Drinks**

Complimentary as a part of your bar package  
or TBD based on liquor used

Bar Packages are based on the final guests count regardless of age or choice of beverage.

Packages work on averages for the group as a whole and are only reduced  
for persons UNDER the age of 21 as listed below.

### **Non-Alcohol Beverage Package**

\$15 per person (21 years- 5 years old)

Beverage Station to include Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Lemonade,  
and Assorted Soft Drinks for the Duration of the Event.

Bars may be closed during dinner and reopened after one hour to continue the package.  
A wine pour or champagne toast may be supplemented during the time of the closed bars.

*All prices are subject to a 22% service charge and current sales tax.*



# *While Getting Ready*

Prices are per person



## **Yogurt \$3**

Granola, Fresh Berries

## **Fresh Fruit Display \$5**

Seasonal Variety, Cream Cheese Dip

## **Hummus Plate \$4**

Pita Chips

## **Kettle Chips and Onion Dip \$3**

Club Made French Onion Dip

## **Salami Roll-Ups \$2**

Cream Cheese, Scallions

## **Fresh Vegetables \$4.5**

Ranch Dip

## **Flatbread Pizzas \$6**

Pepperoni, Fig and Prosciutto, BBQ Chicken

## **Mimosa Station**

Chilled bottles of Champagne, Assorted Berries and Juices

\$38 per bottle

# *Bridal Suite*



# *While Getting Ready*



**Prices are per person**

**Fresh Fruit Display \$5**

Seasonal Variety, Cream Cheese Dip

**Kettle Chips and Onion Dip \$3**

Club Made French Onion Dip

**Fresh Vegetables \$4.5**

Ranch Dip

**Flatbread Pizzas \$6**

Pepperoni, Fig and Prosciutto, BBQ Chicken

**Boneless Wings \$6**

Buffalo, Hot, or BBQ

Ranch, Blue Cheese, Celery

**Cheeseburger Sliders \$6**

American Cheese, Bacon, Pretzel Bun

**Tater Tots or Pub Fries \$3**

Ketchup

**Buckets of Beer**

5 Domestic beers on ice

\$20



# *Grooms Quarters*



# *The J.S. McVey Dinner Package*

## **Butler Passed Hors d'oeuvres:**

**Choose 3. One of each per guest.**

### **Tomato and Mozzarella Bruschetta**

Fresh Basil, Toasted Crostini

### **Candied Bacon Strips**

### **Boursin and Cream Cheese Mousse**

Cucumber Round, Tomato Garnish

### **Sausage Stuffed Mushrooms**

Sweet Italian Sausage, Boursin Cheese

### **Grilled Chicken and Roasted Garlic Crostini**

## **Plated Dinner**

**Served with Warm Rolls and Butter**

## **Choice of One Salad:**

### **Brookside House Salad**

Mixed Greens, Carrots,  
Grape Tomatoes, Cucumbers,  
Sweet Cracked Peppercorn Vinaigrette

### **Classic Caesar Salad**

Crisp Romaine Lettuce,  
Garlic Croutons, Parmesan Cheese  
Caesar Dressing

## **Choice of Two Entrée Selections:**

**Choice of one starch and one vegetable.**

### **Balsamic Grilled Chicken Breast**

Tomato and Mozzarella Relish

### **Chicken Marsala**

Mushroom-Marsala Cream Sauce

### **Chicken Milanese**

Parmesan Breaded and Fried, Lemon Caper Pan Sauce

### **Braised Beef Short Ribs**

Natural Reduction

### **Herb Marinated and Grilled Pork Chop**

Sweet and Sour Peach Chutney

**\$42**



# *The Everett Antrim Buffet Package*

## **Butler Passed Hors d'oeuvres:**

Choose 3. One of each per guest.

### **Tomato and Mozzarella Bruschetta**

Fresh Basil, Toasted Crostini

### **Candied Bacon Strips**

### **Boursin and Cream Cheese Mousse**

Cucumber Round, Tomato Garnish

### **Sausage Stuffed Mushrooms**

Sweet Italian Sausage, Boursin Cheese

### **Grilled Chicken and Roasted Garlic Crostini**

Sun-Dried Tomatoes, Fresh Basil

## **Buffet Dinner**

Served with Warm Rolls and Butter

## **Choice of One Served Salad:**

### **Brookside House Salad**

Mixed Greens, Carrots,  
Grape Tomatoes, Cucumbers,  
Sweet Cracked Peppercorn Vinaigrette

### **Classic Caesar Salad**

Crisp Romaine Lettuce,  
Garlic Croutons, Parmesan Cheese  
Caesar Dressing

## **Choice of Two Entrée Selections:**

Choice of two side dishes.

### **Balsamic Grilled Chicken Breast**

Tomato and Mozzarella Relish

### **Chicken Marsala**

Mushroom-Marsala Cream Sauce

### **Basil Dijon Chicken Breast**

Whole Grain Mustard Cream Sauce

### **Cajun Roasted and Sliced Pork Loin**

Creole Tomato Sauce

### **Lemon Pepper Roasted and Sliced Turkey Breast**

Garlic and Herb Jus

**\$44**



# *The J.P. Bach Dinner Package*

## Butler Passed Hors d'oeuvres:

Choose 3. One of each per guest.

### **Brie Filled Strawberries**

Poppy Seeds

### **Beef and Blue Cheese Bruschetta**

Port Wine Shallots, Toasted Crostini

### **Cocktail Meatballs**

BBQ, Marinara, or Teriyaki

### **Sausage Stuffed Mushrooms**

Sweet Italian Sausage, Boursin Cheese

## Displayed Hors d'oeuvres:

Choice of one

**Imported & Domestic Cheese Display**

**Fresh Fruit Display**

**Vegetable Crudit  Display**

## Plated Dinner

Served with Warm Rolls and Butter

### **Classic Caesar Salad**

Crisp Romaine Lettuce,  
Garlic Croutons, Parmesan Cheese  
Caesar Dressing

### **Spinach Salad**

Fresh Strawberries, Toasted Almonds,  
Blue Cheese Crumbles,  
Red Onion Vinaigrette

### **Romaine and Iceberg Salad**

Roma Tomatoes, Peppered Bacon,  
Blue Cheese Crumbles, Red Onions,  
Sweet Cracked Peppercorn Vinaigrette

## Choice of Two Entr  Selections:

Choice of one starch and one vegetable.

### **Duet of Petite Filet and Grilled Chicken Breast**

Mushroom and Herb Jus

### **Grilled Salmon Fillet**

Lemon and Herb Butter Sauce

### **Chicken Florentine**

French Supreme of Chicken, Spinach Cream Sauce

### **Petite Filet of Beef and Shrimp Scampi**

Veal Jus

### **Duet of Roasted Salmon and Grilled Chicken Breast**

Lemon Caper Beurre Blanc

### **Herb Marinated French Supreme of Chicken**

Sun-Dried Tomato and Boursin Cream Sauce

**\$48**



# *The Harvey Bible Buffet Package*

## Butler Passed Hors d'oeuvres:

Choose 3. One of each per guest.

### **Brie Filled Strawberries**

Poppy Seeds

### **Beef and Blue Cheese Bruschetta**

Port Wine Shallots, Toasted Crostini

### **Cocktail Meatballs**

BBQ, Marinara, or Teriyaki

### **Sausage Stuffed Mushrooms**

Sweet Italian Sausage, Boursin Cheese

## Displayed Hors d'oeuvres:

Choice of one

### **Fresh Fruit Display**

Seasonal Variety

### **Vegetable Crudité Display**

Ranch and Pesto Dip

### **Imported and Domestic Cheese Display**

Dried Fruit, Nuts, Assorted Crackers

## Buffet Dinner

Served with Warm Rolls and Butter

## Choice of One Served Salad:

### **Classic Caesar Salad**

Crisp Romaine Lettuce,  
Garlic Croutons, Parmesan Cheese  
Caesar Dressing

### **Spinach Salad**

Fresh Strawberries, Toasted Almonds,  
Blue Cheese Crumbles,  
Red Onion Vinaigrette

### **Romaine and Iceberg Salad**

Roma Tomatoes, Peppered Bacon,  
Blue Cheese Crumbles, Red Onions,  
Sweet Cracked Peppercorn Vinaigrette

## Choice of Two Entrée Selections:

Choice of two side dishes

### **Chicken Saltimbocca**

Prosciutto and Sage Cream Sauce

### **Balsamic Grilled Flat Iron Steak**

Club Made Steak Sauce

### **Slow Roasted Prime Rib of Beef-Sliced**

Au Jus and Horseradish Cream

### **Roasted Salmon Fillet**

Cajun Shrimp Cream Sauce

### **Fried Chicken and Waffles**

Boneless Chicken Thighs, Belgian Waffles, Jalapeno Honey

### **Braised Beef Tips**

Roasted Mushrooms, Spinach, Brie Cheese

**\$50**



# The Les Griffith Dinner Package

## Butler Passed Hors d'oeuvres:

Choose 3. One of each per guest.

### Jumbo Shrimp Cocktail

Cocktail Sauce

Soy Sauce

Cocktail

### Port Wine Poached Pear

Puff Pastry, Blue Cheese Mousse, Candied Walnuts

### Bacon Wrapped Filet Mignon

Brown Sugar-Soy Marinade

### Spicy Tuna Roll

### Mini Crab Cake

## Displayed Hors d'oeuvres: Choice of one

### Imported and Domestic Cheese

#### Display

Dried Fruit, Nuts, Assorted Crackers

### Bruschetta Display

Tomato and Mozzarella,  
Eggplant and Goat Cheese,  
Roasted Red Pepper and Feta,  
Warm Pita and Toasted Crostini's

### Fresh Fruit Display

Seasonal Variety

### Plated Dinner

Served with Warm Rolls and Butter

## Choice of One Served Salad:

### Strawberry Pecan Salad

Mixed Greens, Candied Pecans,  
Sliced Strawberries, Dried Cranberries,  
Blue Cheese Crumbles, Peppercorn Bacon,  
Sweet Cracked Peppercorn Vinaigrette

### Greek Salad

Iceberg and Romaine Lettuce,  
Feta Cheese, Red Onions, Kalamata Olives,  
Diced Tomatoes, Banana Peppers,  
Italian Dressing

### Brookside Wedge Salad

Iceberg Wedge, Peppercorn Bacon,  
Diced Tomatoes, Hard Cooked Eggs,  
Blue Cheese Crumbles,  
Ranch Dressing

### Entrée Selections:

Choice of one starch and one vegetable

### Grilled 6oz Filet of Beef

Veal Jus

### Pan Seared 6oz Salmon Fillet

Shrimp Butter Sauce

### Grilled 10oz New York Strip Steak

Mushroom Veal Jus

### Duet of 4oz Petite Filet and 4oz Roasted Salmon

Veal Jus, Lemon Caper Beurre Blanc

### \*Pan Seared 6oz Chilean Sea Bass\*

Lemon Caper Beurre Blanc

\*Market Price\*

### Coq Au Vin

French Supreme of Chicken, Mushroom and Red Wine Jus

**\$58**



## *Additional Hors d'oeuvres:*

### **Gourmet Tapas Display –offered for 50 or more guests-\$12**

Prosciutto Wrapped Asparagus, Assorted Imported and Domestic Cheeses, Marinated Olives, Seasonal Crudit  Vegetables, Assorted Flavored Hummus, Olive Tapenade, Sun-Dried Tomato Pesto, Warm Pita Bread, Garlic Toasted Crostini's, Fresh Grapes, Assorted Crackers, Dried Fruits, and Nuts

**This can be in replace of all butler passed hors d'oeuvres at no additional charge.**



### **Plated Entr e Side Options:**

#### **Starch:**

Brookside Whipped Potatoes  
Garlic Whipped Potatoes  
Parmesan and Herb Risotto  
Herb Roasted Fingerling Potatoes  
Red Onion Smashed Redskin Potatoes  
Parmesan Potato Gratin

#### **Vegetable:**

Haricot Verts and Red Pepper Strips  
Asparagus and Carrots  
Zucchini and Yellow Squash  
Roasted Brussels Sprouts  
Broccolini  
Green Bean Amandine

### **Buffet Side Options:**

Brookside Whipped Potatoes  
Garlic Whipped Potatoes  
Parmesan and Herb Risotto  
Herb Roasted Fingerling Potatoes  
Red Onion Smashed Redskin Potatoes

Rice Pilaf  
Haricot Verts and Pepper Strips  
Zucchini and Yellow Squash  
Broccoli and Cauliflower  
Roasted Brussels Sprouts

### **Vegetarian Options:**

#### **Bow Tie Pasta**

Onions, Garlic, Artichokes, Roasted Mushrooms,  
Roasted Mushrooms, Spinach, Parmesan Cheese,  
Basil Pesto Cream Sauce

#### **Beyond Vegetable Stir Fry**

Steamed Rice, Stir Fry Vegetables,  
Thai Peanut Sauce

#### **Roasted Cauliflower Steak**

Zucchini and Squash Noodles  
Mediterranean Tomato Stew

#### **Stuffed Portobella Mushroom Caps**

Vegetable Wild Rice Pilaf, Spinach,  
Parmesan Cheese, Chefs Choice Vegetable



# *Children's Menu*

Please choose one option for all children.  
All options served with fresh fruit in lieu of salad  
& French fries on the side.

## **Peanut Butter and Jelly Sandwich**

**Spaghetti & Marinara Sauce**  
Meatballs

**Chicken Fingers**  
BBQ Sauce

**Grilled Cheese Sandwich**  
American Cheese

**Macaroni and Cheese**

**Cheese or Pepperoni Pizza**

**\$15 per child (12 and under)**

*All prices are subject to a 22% service charge and current sales tax.*



# **Late Night Snack Menu**

Ordered for a minimum of 50 percent of final guest count

**All items priced per person.**

## **Pizza Station**

Cheese and Pepperoni

**\$6**

## **Loaded Tater Tots or Sidewinder Fries**

Nacho Cheese, Black Beans, Bacon Bits, Cheddar Cheese, Scallions, Sour Cream, Jalapenos

**\$5**

## **Assorted Popcorn**

Butter, Cheddar and Ranch Flavor

**\$4**

## **Soft Pretzel Bites**

Nacho Cheese and Mustard

**\$5**

## **Assorted Candy Station**

Treat Bags and Ties Included

**\$6**

*All prices are subject to a 22% service charge and current sales tax.*

