

TL
THE LANDS
WEDDINGS & EVENTS

Celebrations that honor the journey.

WEDDING PACKAGES



*The Lands is more than a venue.
It's an experience.*

@GRACEFULBEGINNINGSPHOTO

FROM INSPIRATION TO CELEBRATION

From small, intimate gatherings to festive celebrations for 300 or more, **The Lands** offers elegance, expert coordination, and total convenience.

Work with our seasoned events staff to plan and coordinate your one-of-a-kind celebration. We are the only local, large capacity venue that offers everything under one roof, including simple yet elegant stone and wood spaces for pre-event preparations, ceremonies, cocktail hours, and receptions.

We provide an all-inclusive selection of services including upscale, finely crafted catering, tables and full place settings, a full bar, audio/visual crews, and lighting packages. We'll also handle all the set-up and clean up so all you have to do is enjoy every moment.

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PACKAGES

The Lands is a canvas that allows you to plan and host the celebration you've always imagined.

Our packages are just the starting point. Let's talk about what you're envisioning and make the day uniquely yours.

THE JOURNEY CONTINUES



@SONDERPHOTOANDCO

INCLUDED WITH ALL PACKAGES

- Exclusive use of the entire 15,000+ square-foot venue

Full logistic setup and take down

Dedicated audio/visual support for on-site equipment

One hour of exclusive rehearsal time

Two dedicated wedding coordinators to assist with coordinating your event

All standard tables and chairs

All dinnerware for full place settings
- All tablecloths and napkins in your choice of color

Tealight candles

Table numbers

Cake table, cake knife, and serving utensils

Use of on-site decorative glassware (vases)

All waitstaff and bar staff

RESTRICTIONS

- Exclusive venue access is available four hours prior to the start of the event until 12am that evening or a maximum of 11.5 hours.
- All guests are required to leave the venue by 12am.
- Any additional hours are billed at \$100 per hour.

CAPACITY

- 220 guests with round tables
- 300 guests with banquet tables

MINIMUM SPEND

- The following minimum spend applies to all events and to charges for items supplied by The Lands only.
- Off Peak | \$6k
- Peak Season | \$8k *(June, September, October, holidays)*

SERVICES

PLATINUM

- COURSES
4-course experience
- FOOD SERVICE
Plated, service by waitstaff
- COCKTAIL HOUR SERVICE
Service by waitstaff & table spread
- DINNERWARE
Chinaware, glassware, silverware
- NAPKINS
Linen, choice of color

GOLD

- COURSES
3 courses (gourmet)
- FOOD SERVICE
Buffet
- COCKTAIL HOUR SERVICE
Table spread
- DINNERWARE
Chinaware, glassware, silverware
- NAPKINS
Linen, choice of color

SILVER

- COURSES
2 courses (standard)
- FOOD SERVICE
Buffet
- COCKTAIL HOUR SERVICE
Table spread
- DINNERWARE
Chinaware, glassware, silverware
- NAPKINS
Linen, choice of color

FOOD

PLATINUM

\$80
PER GUEST

Luxury

COURSE 1 ~ COCKTAIL HOUR APPETIZERS

Select 2:

Crostini Trio
Paired with fresh tomato bruschetta, pesto, and boursin cheese spread

Charcuterie Board
A selection of cured meats, cheeses, and other chef-inspired accompaniments

Stuffed Baby 'Bella Mushrooms
Filled with sausage, grated cheese, fresh herbs, and garlic

Selection from Gold

COURSE 2 ~ SALAD OR SOUP & DINNER ROLLS

Select 1:

House Salad (2 dressings)

Roasted Butternut Squash Soup

Selection from Gold

COURSE 3 ~ MAIN COURSE

Select 2:

Beef Tenderloin Filet
Herb infused tenderloin served over a potato puree and topped with a red wine bordelaise

Oven Roasted Salmon
With herb butter and fresh dill sauce

Stuffed Creamy Chicken Marsala
A seared breast stuffed with a blend of cheeses, spices, and sun-dried tomatoes topped with a creamy marsala sauce

Custom Requests Available

Selection from Gold

SIDES

Sides are incorporated into the main dish to create a cohesive, truly exceptional, chef-inspired dining experience

COURSE 4 ~ DESSERT

Select 3:

- Cheesecake Shooters
- Chocolate Mousse Shooters
- Berry Shortcake
- Brownies, Berries & Cream

GOLD

\$60
PER GUEST

Most Popular

COURSE 1 ~ COCKTAIL HOUR APPETIZERS

Select 2:

Fresh Fruit Board
Served with cream cheese dip

Meat + Cheese Board
A selection of cured meats and cheeses

Mediterranean Dip + Pita Chips
Layered with hummus, herb cream cheese, feta and fresh vegetables

Queso + Chips
Creamy white cheese sauce with green chilies, served with tortilla chips

Spinach Artichoke Dip
Served with bagel chips

COURSE 2 ~ SALAD & DINNER ROLLS

Select 1:

Seasonal Spring Mix Salad

Caesar Salad

1 Selection from Platinum - \$1 per guest

COURSE 3 ~ MAIN COURSE

Select 2:

Parmesan Crusted Chicken
Marinated, creamy parmesan and crusted cheese topping

Beef Bourguignon
Slow cooked with red wine and bacon and topped with sautéed mushrooms and onions

Pork Tenderloin
Rosemary infused and topped with a brown butter glaze

Selection from Silver

SIDES

Select 2 (only one roasted option allowed):

- Mashed Potatoes
- Roasted Honey Maple Glazed Carrots
- Roasted Vegetables Trio
- Green Beans with Bacon or Toasted Almonds
- Rosemary Roasted Red Potatoes
- Creamed Corn
- Selection from Silver

COURSE 4 ~ DESSERT

1 Platinum Option - \$5 per guest

SILVER

\$50
PER GUEST

Budget Friendly

COURSE 1 ~ COCKTAIL HOUR APPETIZERS

Select 1:

Cocktail Hour Bar Snacks
An assortment of buttery pretzel sticks, vegetable chips, potato chips, and nuts

COURSE 2 ~ {UPGRADE TO GOLD - \$2 per guest}

COURSE 3 ~ MAIN COURSE

Select 1:

Pulled Pork 'n' Slaw Sandwich
Slow roasted with sweet and tangy barbecue sauce, house slaw, and served on a gourmet bun

Creamy Chicken Alfredo
With grilled chicken and freshly grated parmesan

Taco Salad
Tortilla chips and crispy lettuce served with beef, tomato, cheese, sour cream, and salsa

Brown Sugar Glazed Ham
Baked with domestic ale and topped with a brown sugar and mustard glaze

SIDES

Select 2:

- Mashed Potatoes
- Roasted Sweet Potatoes
- Toasted Garlic Bread
- Side Salad

COURSE 4 ~ DESSERT

1 Platinum Option - \$5 per guest

{ BAR > }

KIDS

0-3 years are free. For kids 4-11 years, **THE COST IS 50% of selected meal package.** If 10 kids or more are attending, choose the meal package or select the kids meal below:

Chicken Tenders & Macaroni and Cheese - \$25/child

Kids

BAR

PLATINUM	4-HOUR BAR SERVICE	\$45	GOLD	4-HOUR BAR SERVICE	\$30	SILVER	4-HOUR BAR SERVICE	\$20
	Premium Beer Premium Wine Premium Liquor (4 options) Cocktail Choice (1 option)	PER GUEST		House Beer + 1 option House Wine + 1 option Sangria Call Liquor (2 options)	PER GUEST		House Beer House Wine	PER GUEST

Champagne toast - \$3 per guest, Additional bar hours - \$150 per hour
Children under 12 are free. All packages come with iced tea, lemonade, water, a variety of pop, and coffee.
\$10 per guest, non-alcoholic package available.



À LA CARTE OPTIONS

- Mezzanine canopy lights (mini or patio lights) | \$300
- Club room canopy lights (mini or patio lights) | \$300
- Reception uplighting package | \$20 per light
- 20' x 11' LED screen or tulle and light backdrop | \$300
- Premium lighting package | \$899
Includes mezzanine canopy lights, great room lights, five reception uplights, use of 20'x11' LED screen or tulle and light backdrop
- Banister light wrap | \$100
- Roman columns with lights | \$500
- Wooden or copper arch | \$50
- Large white lantern with candle (13 available) | \$9 each
- Small white lantern with candle (18 available) | \$6 each
- Additional venue rental | \$100 per hour
- Additional AV support and AV equipment usage | \$100 per hour
- Wedding ceremony streaming link | \$100



NEXT STEPS

FIND OUT IF YOUR DATE IS AVAILABLE

Contact us via the contact information below or visit our website at **thelandsevents.com** to see if your date is available.

BOOK A TOUR

Tour the facility to get the whole experience of how magical your dream wedding could be.

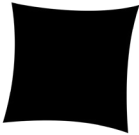
PLACE A DEPOSIT

To secure your date, a \$1500 deposit is required. This deposit is non-refundable.

START PLANNING

Once you have placed your deposit, our staff and your dedicated coordinator will reach out to you three to six months prior to your big day.

@JENNIFERCREWSPHOTOGRAPHY



CONTACT

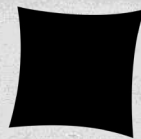
Booking Manager

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