

Bar Packages

Standard Open Bar

(\$4 per person for each additional hour)

Package Includes: House brand vodka, gin, rum, scotch, whiskey, bourbon, tequila, Amaretto, vermouth, triple sec, Yuengling, Bud Light, and Miller Lite.

House wine selections of Moscato, Chardonnay, Merlot, and Cabernet.

Soft drinks, mixers, juice, and garnishes.

Premium Open Bar

(\$5 per person, \$5 per person for each additional hour)

Packages includes: Standard bar from above, plus Absolut, Tanqueray, Dewar's, Seagrams 7, and Baileys.

Yuengling, Bug Light, Miller Lite, Heineken, and Corona.

House Wine selections of White Zinfandel, Moscato, Chardonnay, Riesling, Pinot Noir, Merlot, and Cabernet.

Executive Open Bar

(\$10 per person, \$7 per person for each additional hour)

Packages includes: Premium bar from above plus Grey Goose, and Ketel One vodkas, Bombay Sapphire gin, Cuervo 1800 Tequila, Crown Royal, Makers Mark, Kahlua, Chivas, Johnnie Walker Black.

Yuengling, Bud Light, Miller Lite, Heineken, Corona, Seasonal Sam Adams, Great Lakes, and Thirsty Dog.

Premium wine selections of White Zinfandel, Moscato, Chardonnay, Riesling, Pinot Noir, Merlot, and Cabernet.

Wedding Packages Include

Complete Set Up

- Round or rectangle tables for 8-10 guests
- In house linens in variety of colors with napkins
- Skirted tables provided for head table, gift table, place card, table, cake table and DJ table.
- Cake Cutting Service for your wedding cake
- Portable Dance Floor
- Four hour open bar serving house brands
- All service charges and taxes
- Complimentary Parking for all guests
- Specialty linen rental available at additional cost

Ballroom Capacities and Minimums: * Note that the Maximum number of people listed below is for a wedding set that includes room for rounds of 8, dance floor, DJ, cake table and head table.

Quaker Square Grand Ballroom: 248 people/\$5,000 food & beverage minimum

Quaker Station: 600 people/\$10,000 food & beverage minimum

Wedding Information & Guidelines

Guest Count Deadline

Your final guaranteed count is due by 12pm on Monday prior to the reception. Should you choose a split entrée, a guaranteed count for each entrée is required by 12pm on the Monday prior to the event and all guests will be required to have their entrée selection clearly displayed in front of them during the reception.

"Last minute" Orders

We will make every effort to fill your catering order even when special situations prelude you from providing us with required sufficient notice. Our service may be limited by product and staff availability. A catering order placed within 24 hours prior to scheduled delivery is subject to an additional \$25.00 "last minute" fee.

Deposit & Payment

A deposit of 25% of your estimated total is due when you sign your contract. This deposit is non-refundable and will be applied to the bill. An Additional 50% is due 90 days prior to the event and the balance is due at the guarantee is given on the Monday prior to the reception.

Children & Underage Discounts

For all packages, per person price is reduced by \$20 for guests between 12 and 21 years of age. This discount is applicable to a maximum of 10% of the total guest count. For all packages, per person price for children under 12 years of age is \$19.99. If a served dinner is selected, a special child's menu item or portion will be provided at this price. For buffets, children select from the buffet provided.

Decoration

Decoration is not to be applied to walls, ceilings, floors, furniture or light fixtures without prior approval from management. NO glitter or sequins are to be used on tables or floors. No open-flamed candles are permitted.

Security

University Police presence is required for functions with alcohol service. The cost of this service is not included in our packages.



For more information visit us at

www.uakroncatering.catertrax.com

Email: catering@uakron.edu • Phone: 330-972-8215



[quakerstationweddings](https://www.instagram.com/quakerstationweddings)

Downtown Akron's Premier Caterer



The University of Akron
Catering Services



Buffet Packages

Package 1 \$49.99
Choice of (2) Hors d'oeuvres
Choice of Salad
Choice of (1) Entrée
Choice of (2) Sides

Package 2 \$59.99
Choice of (3) Hors d'oeuvres
Choice of Salad
Choice of (2) Entrée
Choice of (3) Sides

Package 3 \$69.99
Choice of (4) Hors d'oeuvres
Choice of Salad
Choice of (2) Entrée
Choice of (4) Sides

Package 4 \$79.99
Choice of (5) Hors d'oeuvres
Choice of (2) Salad
Choice of (3) Entrée
Choice of (4) Sides



Plated Meals - add \$2.99 per guest
Carving Station - add \$5.99 per guest



In addition to being the ideal location for your wedding reception, we are also an ideal location for your bridal shower & rehearsal dinner!

Please inquire with your business coordinator about our other great locations on campus including the Student Union, InfoCision Stadium & Hower House.

Hors d'oeuvres

Fresh Vegetable Crudite
Stuffed Mushrooms with Cheese
Miniature Vegetable Egg rolls
Vegetable Pot Stickers
Mediterranean Chicken Crostini
Apricot & Brie in Phyllo Cup
Caprese Skewers
Fruit & Cheese Kabobs
Sweet Potato Chips with Pineapple Relish
Phyllo Cup with Chicken Salad
New Potato with Cheese, Bacon & Sour Cream
Tomato Bruschetta
Wonton Cone with Artichoke Mouse



Salads

Classic House Salad - Mixed Greens, tomatoes, cucumbers, curly carrots and croûtons with two dressings

Classic Caesar Salad - Tender romaine hearts with creamy Parmesan dressing, garlicky croûtons & shaved Parmesan cheese

Spinach Salad - Baby spinach, red onion, button mushroom and grapes with lite balsamic dressing

Jardin Salad - Crisp Iceberg lettuce, avocado, black olive, tomatoes, radish and green onion with a lime

Entrées

Vegetarian Entrée

Stuffed Pepper - A vegan quinoa stuffed yellow pepper served with a simple pan tomato sauce

Tri-Colored Tortellini - Tossed with a pesto cream and fire roasted vegetables

Moussaka - Layers of grilled eggplant, potatoes and caramelized leeks with béchamel

Gluten Free Baked Ziti - Mozzarella, provolone, white cheddar and Asiago cheese with fresh marinara

Poultry Entrée

Chicken Marsala - Boneless breast pan seared in olive oil, in a delicate sauce of hand sliced mushrooms reduced garlic, white wine, chicken stock and finished with sweet Marsala wine

Chicken Piccata - Pan seared boneless breasts of chicken simmered with capers, parsley, white wine and lemon juice then finished with whole butter, a timeless classic dish

Chicken Francese - Light Parmesan battered chicken breast smothered with lemon, and a white wine garlic sauce

Breaded Chicken Caprese - Crispy chicken breast topped with Balsamic roasted tomatoes, melted fresh mozzarella, fresh basil and Tuscan marinara

Fiesta Lime Chicken - Grilled marinated Airline chicken breast served with a Tangy Red Pepper sauce

Chicken Montrachet - with Champagne and Boursin Cream sauce

Blackened Chicken Pesto - Rubbed with Cajun spices and blackened, and served with a Pistachio Pesto Cream

Chicken Pizzailogo - Grilled chicken breast with herbed-tomato concasse and artichoke cream topped with pint nuts and asiago cheese

Seafood Entrée

Mediterranean Cod - Pan seared served with spinach, sundried tomatoes, Kalamata olives, and lemon buerre blanc

Cherry Smoked Salmon - Smoked and grilled with a champagne Dill sauce

Potato Crusted Basa - Served with a chive butter sauce

Stuffed Talapia - Stuffed with julienne vegetables and basted with sherry butter

Seared Salmon - Pan seared and served with ginger -miso butter



Butchers Selections

Tenderloin Filet Tips - Tender beef with button mushroom and pearl onions in our red wine demi glace

Oven Roasted Sirloin - Tender beef sirloin is slow roasted, seasoned with fresh herbs, and finished with a horseradish demi-glace (Available as a carving station)

Barbacoa Beef - Chipotle and pineapple flavored smoked beef

Spinach - Stuffed Pork Loin - Sliced pork loin stuffed with spinach, pine nuts and asiago cheese, served with natural juices and roasted garlic (Available as a carving station)

Teriyaki-Glazed Roast Pork Loin - Sliced and served with a spicy cabbage slaw (Available as a carving station)

Grilled Pork Chops - Center cut boneless chops served with Port wine sauce and apple chutney

Roasted Tenderloin of Beef (add \$5.99 per guest) - Seared in olive oil, then roasted medium, sliced and served with a bleu cheese & rosemary demi - glace

Sides

Sweet Potato Mashed Potatoes
Garlic Red Skin Mashed Potatoes
White Cheddar Mashed Potatoes
Herb Roasted Red Skin Potatoes
Wild Mushroom Risotto
Roasted Red Pepper Risotto
Wild Rice Pilaf
Scented Jasmine Rice
Butter and Herb Orzo

Steamed Broccoli
Honey Dijon Carrots
Roasted Cauliflower
Green Beans Almandine
Roasted Root Vegetables
Seasonal Vegetable Blend