




Creekside
CONFERENCE & EVENT CENTER

SOCIAL EVENTS

101 Mill St, Suite 300 • 614.416.8188 • CreeksideCEC.com

photo by Curtis Wallis Inc.

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WELCOME

Creekside Conference and Event Center sits above the eastern banks of Big Walnut Creek in the heart of Olde Gahanna. With meticulous attention to detail and design matched only by the stunning views, Creekside is perfectly designed to accommodate any event - from an impressive business meeting to an elegant wedding reception.

Offering 9,000 square feet of dramatic architectural detail and awe-inspiring interior design, as well as oversized windows, enchanting plazas, pristine parks, and impressive waterways—your experience will surpass every aspect of your expectations.

For your wedding or other once-in-a-lifetime events, Creekside offers an atmosphere of exquisite elegance to celebrate the most magical days of your life. Whether you are planning an intimate gathering or an extravagant affair, our professional staff will transform your vision into reality. We offer a variety of services—from the initial planning stage, to guest accommodations and travel, to favors and decor. We will ensure that your special day is flawless in every detail.



FLOORPLAN

Creekside Conference and Event Center features a stunning Plaza Ballroom, which can be divided into four salons. Beautifully appointed pre-function space, a marble fireplace, and inviting lounge areas create the atmosphere of relaxed and classic elegance unique to Creekside.



PRICING & MINIMUMS

Minimum pricing is the costs incurred going towards the facility rental, food and beverage costs, rentals, and any other amenity costs. Tax and Service Charge do not go towards meeting your minimum. Each event has a time period associated with it and access will be limited to the specified event areas engaged by the host. Your events timeline will begin at the time of your guest's arrival.

FACILITY RENTAL

	November - April, July	May - June, Aug - Oct
Weekdays	\$350/salon	\$350/salon
Friday Evening*	\$1000	\$1500
Saturday Daytime	\$750	\$1000
Saturday Evening	\$1600	\$2000
Sunday Evening*	\$750	\$1200

**Individual salons are available to rent on Fridays and Sundays. Please inquire with your event manager for room rental fees.*

MINIMUMS

	November - April, July	May - June, Aug - Oct
Weekdays	No Minimum	No Minimum
Friday Evening	\$3500	\$5000
Saturday Daytime	\$3000	\$6000
Saturday Evening	\$6000	\$9500
Sunday Evening	\$3000	\$3500

DEPOSIT

A non-refundable deposit of the room rental fee is required to hold a date for any day and time of the week. The room rental fee will be applied to the minimum.

Wedding
PACKAGES

SILVER PACKAGE

\$49 PER ADULT

Price for children 12 and under is \$12.50. Limit of twenty-five (25) children. Additional children will be subject to adult pricing. Children must select from the Kids' Meals option.

AMENITIES

- Six (6) Hours for Wedding and Cocktail Reception
- Dance Floor Set-up and Teardown
- White Table Coverings and Napkins
- All Flatware, China, Glass, and Silver
- Tables and Banquet Chairs
- Placement of One (1) Client Provided Favor per Place Setting
- Placement of Client Provided Centerpieces and Décor Items
- Five (5) Hours of Event Coordination
- Ceremony Coordination
- Day of Reception Coordination
- Indoor Ceremony
- Cake Cutting and Cake Table Set-up
- Champagne Toast for Bride and Groom
- Complimentary use of Bridal and Groom Suites (available 2 hours prior to the start of your time block)

FOOD

COCKTAIL RECEPTION

select one (1)

Gourmet Fruit & Cheese Display

variety of fresh fruit and cheeses served with assorted crackers

Vegetable Crudite

variety of fresh raw vegetables served with ranch

MEAL SERVICE

select either buffet or plated service

Silver Buffet

choice of one (1) Silver salad, choice of one (1) Silver entrée, choice of two (2) sides, rolls and butter

Silver Plated

choice of one (1) Silver salad, choice of one (1) Silver entrée, choice of two (2) sides, rolls and butter

Kids' Meals

choice of one (1) Kids' entrée, choice of one (1) Kids' side, fruit cup - all kids' meals are plated

BEVERAGE

Beverage Station

Water, Iced Tea, Hot Tea, Regular & Decaf Coffee

Four (4) Hour Beer & Wine Bar Package*

House Wines, Domestic Beers, Soft Drinks *Bar will close for 30 minutes during dinner and 30 minutes prior to the conclusion of your event. Additional 30 minute increments may be purchased for \$5.00 per adult - see page 14 for complete bar package information.

GOLD PACKAGE

\$69 PER ADULT

Price for children 12 and under is \$12.50. Limit of twenty-five (25) children. Additional children will be subject to adult pricing. Children must select from the Kids' Meals option.

AMENITIES

- Six (6) Hours for Wedding and Cocktail Reception
- Dance Floor Set-up and Teardown
- White Table Coverings and Napkins
- All Flatware, China, Glass, and Silver
- Tables and Banquet Chairs
- Placement of One (1) Client Provided Favor per Place Setting
- Placement of Client Provided Centerpieces and Décor Items
- Five (5) Hours of Event Coordination
- Ceremony Coordination
- Day of Reception Coordination
- Indoor Ceremony
- Cake Cutting and Cake Table Set-up
- Complimentary use of Bridal and Groom Suites (available 2 hours prior to the start of your time block)

GOLD AMENITIES

- Choice of Colored Napkins or Runners
- Upgraded Specialty Linen for Head Table and Cake Table
- Three (3) Votives per Dining Table
- Champagne Toast for Head Table

FOOD

COCKTAIL RECEPTION

select either displays or butler passed

Gourmet Fruit & Cheese Display

variety of fresh fruit and cheeses served with assorted crackers

Vegetable Crudite

variety of fresh raw vegetables served with ranch

..... OR

Two (2) Butler Passed Hors D'oeuvres

hors d'oeuvres selections on pages 11 & 12

MEAL SERVICE

select either buffet or plated service

Gold Buffet

choice of one (1) Gold Salad, choice of two (2) Gold Entrées, choice of two (2) Sides, rolls and butter

Gold Plated

choice of one (1) Gold Salad, choice of up to three (3) Gold Entrées*, choice of two (2) Sides, rolls and butter **guest meal cards required for multiple entrées*

Kids' Meals

choice of one (1) Kids' Entrée, choice of one (1) Kids' Side, fruit cup - all kids' meals are plated

BEVERAGE

Beverage Station

Water, Iced Tea, Hot Tea, Regular & Decaf Coffee

Four (4) Hour House Bar Package*

House Liquors, House Wines, Import Beers, Domestic Beers, Soft Drinks **Bar will close for 30 minutes during dinner and 30 minutes prior to the conclusion of your event. Additional 30 minute increments may be purchased for \$6.00 per adult - see page 14 for complete bar package information.*

PLATINUM PACKAGE

\$89 PER ADULT

Price for children 12 and under is \$12.50. Limit of twenty-five (25) children. Additional children will be subject to adult pricing. Children must select from the Kids' Meals option.

AMENITIES

- Six (6) Hours for Wedding and Cocktail Reception
- Dance Floor Set-up and Teardown
- All Flatware, China, Glass, and Silver
- Tables and Banquet Chairs
- Placement of One (1) Client Provided Favor per Place Setting
- Placement of Client Provided Centerpieces and Décor Items
- Five (5) Hours of Event Coordination
- Ceremony Coordination
- Day of Reception Coordination
- Indoor Ceremony
- Cake Cutting and Cake Table Set-up
- Complimentary use of Bridal and Groom Suites (available 2 hours prior to the start of your time block)
- Choice of Colored Napkins or Runners
- Upgraded Specialty Linen for Head Table and Cake Table
- Three (3) Votives per Dining Table
- Champagne Toast for Head Table

PLATINUM AMENITIES

- Floor Length Colored Table Linens
- Chair Covers - Sash or Spandex
- Additional Votive Candles on Head and Entrance Table
- Champagne Toast for Adult Guests

FOOD

COCKTAIL RECEPTION

Gourmet Fruit & Cheese Display

variety of fresh fruit and cheeses served with assorted crackers

Vegetable Crudite

variety of fresh raw vegetables served with ranch

Two (2) Butler Passed Hors D'oeuvres

hors d'oeuvres selections on pages 11 & 12

MEAL SERVICE

select either buffet or plated service

Platinum Buffet

choice of one (1) Platinum Salad, choice of Carving Station* and one (1) Platinum Entrée, choice of two (2) sides, rolls and butter *can substitute one (1) additional Platinum entrée for Carving Station

Platinum Plated

choice of one (1) Platinum Salad, choice of up to four (4) Platinum Entrées*, choice of two (2) sides, rolls and butter *guest meal cards required for multiple entrées

Kids' Meals

choice of one (1) Kids' Entrée, choice of one (1) Kids' Side, fruit cup - all kids' meals are plated

BEVERAGE

Beverage Station

Water, Iced Tea, Hot Tea, Regular & Decaf Coffee

Four (4) Hour Premium Bar Package*

Premium Liquors, Well Liquors, House Wines, Craft Beers, Import Beers, Domestic Beers, Soft Drinks *Bar will close for 30 minutes during dinner and 30 minutes prior to the conclusion of your event. Additional 30 minute increments may be purchased for \$7.00 per adult - see page 14 for complete bar package information.

Packages
MENU

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HORS D'OEUVRES

All hors d'oeuvres are **priced per piece**. Hors d'oeuvres may be butler passed or displayed. You may select a variety of options to meet your event needs, however minimum quantities may apply.

POULTRY

Chicken Crostini smoked chicken, sun-dried tomatoes, boursin, parmesan, pesto	\$3.00	Apple-Pecan Chicken Salad mini croissant	\$3.00
Buffalo Chicken Slider shredded chicken tossed in buffalo sauce, smokey bleu cheese; served on a Hawaiian bun	\$3.00	Crispy Orange Chicken Skewer sweet & sour orange glaze	\$3.00
Chicken & Lemongrass Pot Sticker red wine reduction	\$3.00	Jerk Chicken Skewer mango ketchup	\$3.50

BEEF · LAMB · PORK

Braised Meatballs choice of basil pomodoro sauce with ricotta floret or BBQ sauce with sharp cheddar	\$3.00	Sausage Stuffed Mushroom Italian sausage, parmesan, breadcrumbs	\$3.00
Tenderloin Crostini* horseradish sour cream, micro arugula	\$4.00	Grilled Fig & Lamb Merguez Sausage cucumber-cream floret, tear drop peppadew	\$4.00
Smoked Pork Belly apple-shallot mostarda, black bean fillo cup	\$3.00	Steak & Shiitake Mushroom Skewer chimichurri sauce	\$4.00
Antipasto Skewer salami, pepperoncini, olive, tomato, mozzarella, balsamic reduction drizzle	\$3.50	Braised Short Rib Sliders carolina-style slaw	\$3.50
Carnitas Toastada slow braised pork, corn pico de gallo, scallion crème fraiche	\$3.00	Chorizo Sliders* housemade chorizo sausage, avocado sour cream, caramelized onion jam	\$3.00

SEAFOOD

Ahi Tuna Ceviche Crisps* lime, soy, agave, e.v.o.o., basil, sea salt; served on crispy wonton	\$4.00	Shrimp & Grits Cup cheesy cheddar grits, black pepper gravy	\$4.00
Crab Cakes blue crab meat, bell peppers, dijon, spices, smokey chipotle aioli	\$4.00	Shrimp Ceviche Shooter* lightly poached gulf shrimp, citrus, cilantro, jalapeño, red onion, braised tomatoes	\$4.00
Smoked Salmon Crostini toasted baguette, tzatziki, sweet onion marmalade	\$3.50	Bacon Wrapped Shrimp applewood smoked bacon, sherry-vinegar aioli	\$4.00
		Shrimp Cocktail Shooter jumbo shrimp, citrus cocktail sauce, crispy capers	\$4.00

VEGETARIAN

Stuffed Jumbo Mushroom boursin and spinach stuffed	\$3.00	Spinach Artichoke Tart creamy spinach and artichoke	\$2.50
Spanikopita spinach, onions, garlic, and ricotta in crispy phyllo	\$2.25	Caprese Skewer with basil and balsamic vinaigrette	\$3.00

*The FDA warns that consuming raw or undercooked meat or seafood could cause illness.

VEGETARIAN CONTINUED

Baked Chevre Tart roasted red pepper pomodoro	\$2.50	Marinated Chickpeas e.v.o.o., mint, chili flake, lemon, parsley; served in shooter cup	\$2.25
Apricot Chevre Crostini baguette crisp, candied walnut	\$3.00	Quinoa & Almond Romesco served in a shooter cup	\$2.75
Tortilla Espanola egg, onion and potato tart, pico de gallo, avocado cream	\$2.50	Smoked Gouda Arancini roasted garlic & green onion aioli	\$3.00
Truffle Parmesan Fries beer battered fries, minced garlic, chili flakes, parsley	\$3.00		

SALADS

SILVER

House romaine, cherry tomatoes, cucumbers, red onions, dressed with choice of Italian vinaigrette or ranch	Caesar romaine, shaved parmesan, croutons, classic caesar dressing
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GOLD

includes Silver salads

Creekside mixed greens, bleu cheese, spiced almonds, tomatoes, sweet & sour vinaigrette	Spinach baby spinach, feta, candied walnuts, honey poppy seed vinaigrette
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PLATINUM

includes Silver & Gold salads

Greek romaine, kalamata olives, tomatoes, feta, pepperoncini, red onions, herb vinaigrette	Arugula arugula, goat cheese, sliced apple, candied pecans, white balsamic vinaigrette
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ENTRÉES

SILVER

Lemon Rosemary Chicken marinated and pan seared breast, white wine butter sauce	Chicken Parmesan lightly breaded chicken breast served golden brown with marinara and mozzarella
Pacific Cod puttanesca sauce	Beef Brisket slow roasted; served with sweet heat barbecue sauce
Pesto Farfalle broccoli florets & semi-dry tomatoes tossed in a pesto cream, shaved parmesan, pine nuts	Cheese Ravioli three cheese stuffed ravioli, marinara, parmesan

GOLD

includes Silver entrées

Gorgonzola Chicken pan seared airline breast, gorgonzola cream sauce	Flat Iron Steak* herb beurre blanc
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Pan Seared Salmon*

radicchio-brussels sprout slaw, lemon basil aioli

Marsala Chicken

pan seared airline breast, roasted portobello mushrooms, marsala cream demi

7oz Top Sirloin

with a burgundy demi-glace

Wild Mushroom Mezzaluna

gorgonzola cream, crispy spinach

PLATINUM*includes Silver & Gold entrées*

Chicken Saltimbocca

pan seared airline chicken breast, sage beurre blanc, crispy prosciutto

Pan Seared Mahi

grilled pineapple, smoked paprika chutney

6oz Pan Seared Filet*

veal and tomato veloute

Pork Chop*

rosemary & garlic brined, served with a caramelized apple, shallot sauce

Cashew Crusted Snapper

sherry beurre blanc

Beef Short Ribs

braising gravy, gremolata

CARVING STATIONS*available in the Platinum Package*

Slow Roasted Prime Rib*

horseradish cream, au jus

Herb Crusted Beef Tenderloin*

smoked pancetta & truffle au jus

Garlic & Rosemary Brined Turkey Breast

black pepper gravy

Pesto Crusted Pork Loin*

burgundy butter sauce

KIDS' ENTRÉES*served with a fruit cup and choice of one (1) kids' side*

Baked Chicken Breast

Baked Salmon*

Butter Parmesan Pasta

Chicken Tenders

Pasta Marinara

KIDS' SIDES

Rice & Peas · Green Beans · Mashed

Potatoes · French Fries · Apple Sauce

Carrot Sticks

SIDES

Pesto Mashed Potatoes

Roasted Shallot & Chipotle Mashed Potatoes

Roasted Garlic Mashed Potatoes

Wild Mushroom & Pecorino Risotto

Smoked Roquefort Potato au Gratin

Sweet Potato Hash with Speck & Green Onions

Sharp Cheddar Grits

Smoked Gouda Polenta

Spanish Spiced Tomato Rice

Crispy Brussels Sprouts

Baked Mac n Cheese

Roasted Garlic Butter Green Beans

Herb Baked Fingerling Potatoes

Seasonal Vegetable Medley

Roasted Garlic Butter Broccoli

BAR

Bar Packages are based on the final adult guest count regardless of age or choice of beverage. Packages work on averages for the group as a whole. Alcohol can only be dispensed by servers and bartenders. Creekside reserves the right to request identification of any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be provided. Creekside staff also has the right to refuse alcohol service to any person who, in the server's judgement, appears intoxicated. A beverage station of coffee, decaffeinated coffee, hot tea, and iced tea is provided with Silver, Gold, and Platinum Packages.

PACKAGES

All packages include unlimited beverages for four (4) hours. Bar packages exclude martinis, specialty cocktails, and shots. Bar will close for 30 minutes during dinner and 30 minutes prior to the event conclusion. Additional 30 minute increments may be purchased.

Beer & Wine Bar (Silver)

House Wines, Domestic Beers, Soft Drinks - *Upgrade to House Bar +\$7.00/adult*

House Bar (Gold)

House Liquors, House Wines, Craft Beers, Import Beers, Domestic Beers, Soft Drinks - *Upgrade to Premium Bar +\$5.00/adult*

Premium Bar (Platinum)

Premium Liquors, House Liquors, House Wines, Craft Beers, Import Beers, Domestic Beers, Soft Drinks - *Upgrade to Superior Bar +\$5.00/adult*

Superior Bar

Superior Liquors, Premium Liquors, Select Wines, House Wines, Chmapagne, Craft Beers, Import Beers, Domestic Beers, Soft Drinks

BEER • WINE • LIQUOR

House Liquors

Barton's Vodka, Barton's Gin, Castillo Rum, Lauder's Scotch, La Prima Tequila, Ten High Whiskey

Premium Liquors

Tito's Vodka, Tanqueray Gin, Sobieski Cytron Vodka, Bacardi Silver Rum, Jose Cuervo Silver Tequila, Jim Beam Kentucky Bourbon, Jack Daniels Whiskey, Dewars Scotch, Seagrams 7 Whiskey, Baileys Irish Cream, Kahlua, Disaronno

Superior Liquors

Ketel One Vodka, Bombay Sapphire Gin, Patrón Silver Tequila, Maker's Mark Whiskey, Jameson Irish Whiskey, Crown Royal Canadian Whiskey, The Glenlivet Scotch

House Wines

Copper Ridge Vineyards: Cabernet Sauvignon, Merlot, Chardonnay & White Zinfandel, Canyon Road Moscato

Select Wines

Louis M. Martini Cabernet Sauvignon, Mirassou Pinot Noir, Red Rock Merlot, Bridlewood Chardonnay, New Harbor Sauvignon Blanc, Gallo Riesling

Domestic Beer

Budweiser, Bud Light, Yuengling

Import Beer

Corona, Amstel Light

Craft Beer

CBC Pale Ale, Leigenkugal (seasonal selection), Blue Moon

ADD ONS

House Wine with Dinner \$22.00/bottle

select two (2) House Wine offerings

Select Wine with Dinner \$35.00/bottle

select two (2) Select Wine offerings

Signature Drinks varies, please inquire

Bride & Groom create a signature drink

Champagne Toast \$5.00/person

BRIDAL & GROOM SUITES

Minimum order quantity required is five (5) guests. **Priced per person** (unless otherwise noted); no partial guest orders.

SNACKS

Cheese & Fruit Display variety of fresh fruit and cheeses, assorted crackers and flatbreads	\$5.50	Grab & Dress low fat yogurt cups, cereal bars, energy bars, bagels and cream cheese, fresh fruit skewers	\$7.00
Hummus & Vegetable Display soft pita bread triangles, baby carrots, cucumbers, celery sticks, roasted garlic hummus, ranch	\$7.00	Small Bites Display loaded nachos, pretzel bites, chicken tenders, honey mustard, barbeque sauce	\$7.00

MEALS

Continental Breakfast fresh fruit salad, fresh baked pastries & muffins	\$8.50	Slider Platter choice of two (2) slider options served with french fries - slider options can be found in Hors D'oeuvres on page 11	\$9.00
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MINI DESSERTS

mini desserts are priced per piece

Chocolate Covered Strawberries	\$3.50	Buckeye	\$2.00
Black & White Brownie	\$2.00	Fresh Fruit Skewers	\$2.00
Cheesecake Pop assorted flavors	\$2.00	Bacon S'mores Tartlet	\$2.00

DRINKS

*priced per drink, based on consumption - *Please inquire about our Mimosa and Bloody Mary upgrades.*

Mimosa*	\$5.00	Soft Drinks & Bottled Water	\$2.00
Bloody Mary*	\$6.00	Lemonade	\$21.00/gallon
Champagne \$5.00/glass · \$25.00/bottle		Fruit Punch	\$21.00/gallon
Domestic Beer	\$3.00	Iced Tea	\$21.00/gallon
Import Beer	\$4.00	Decaf Coffee	\$24.00/gallon
Craft Beer	\$5.00	Regular Coffee	\$24.00/gallon

*The FDA warns that consuming raw or undercooked meat or seafood could cause illness.

LATE NIGHT

DISPLAYS

displays are priced per person

Crispy Chicken Tenders \$5.00

choice of two sauces: honey mustard, bleu cheese, barbeque, ranch, buffalo

Loaded Tater Tots \$4.00

cheddar cheese, bacon, scallions, chipotle ranch

Pretzel Bites \$5.00

beer cheese fondue

Cheeseburger Sliders* \$5.00

American cheese

Buffalo Wings \$5.00

wings and drums tossed in a spicy buffalo sauce; served with celery sticks and bleu cheese

PIZZA

pizzas are 14 inches & housemade

Cheese \$16.00

Margherita \$18.00

roma tomatoes, fresh garlic, fresh basil

Pepperoni \$18.00

Supreme \$20.00

pepperoni, sausage, mushroom, green peppers, onion

*The FDA warns that consuming raw or undercooked meat or seafood could cause illness.

Event
RESOURCES

DETAILS

FOOD • BEVERAGE

All food and beverages served must be provided by Creekside Conference and Event Center, excluding Kosher menus (which may be provided by an approved outside caterer) and custom cakes. No other food or beverage will be permitted to be brought into or removed from the facility by any client or client's guests as in accordance with local and state regulations unless previously approved by Creekside management.

TASTINGS

Creekside Event Center provides a complimentary menu tasting for clients who spend \$4000 or more in food & beverage. We encourage all clients to set up a tasting. The fee for tastings will be \$50 per person and charged prior to the tasting, and credited back to your final bill if \$4000 food & beverage is exceeded. The tasting will include up to three (3) Hors D'oeuvres, two (2) Salads, three (3) Entrees, and three (3) side dishes. Tastings must be scheduled around the kitchen's availability - typically Tuesdays and Thursdays from 2-4pm. Note that the tasting meeting and tasting menu choices must be scheduled at least two weeks in advance. Tastings are recommended to take place ninety (90) days prior to your wedding.

OUTDOOR WEDDING CEREMONIES

Creekside Plaza features a scenic outdoor ceremony area overlooking the eastern banks of Big Walnut Creek. The outdoor ceremonies are held on the Gahanna rotary stage with seating for up to 300. The area is available throughout the year, weather permitting. In the event of inclement weather, guests are directed to Creekside Conference & Event Center for an indoor ceremony. The cost for the outdoor ceremony is \$350, which covers the cost of the permit required by the City of Gahanna as well as a stage step. White resin padded folding chairs are available to rent at \$2 per chair. Stair step rental fee \$100. Chair and step rental cost includes ceremony set up and tear down by the Creekside team. It is the client's responsibility to reach out to a Creekside staff member to check availability and confirm the reservation for your outdoor ceremony via e-mail. In the case of moving the ceremony indoors, the fees associated with the outdoor ceremony are non-refundable. The outdoor ceremony space is subject to the City of Gahanna and Parks & Recreation availability.

RESERVATIONS • DEPOSITS • CANCELLATIONS

Please contact our office for available dates more than a year out. Creekside will be happy to put you on a waiting list if your event date is further than two (2) years out. A non-refundable, non-transferable deposit must be returned with a signed agreement to reserve your date. Deposits and other payments are non-refundable.

ATTENDANCE GUARANTEE

All final guaranteed attendance is due ten (10) days prior to your event. This number will be considered a guarantee and will be charged in full, even if fewer guests attend. If no guarantee is given, Creekside will consider the number indicated at the initial event booking to be the correct guarantee number.

PAYMENT

Thirty (30) days prior to your event, 50% of the estimated food and beverage expense will be due with the remaining balance due seven (7) days before your event. Any overpayment or additional balance due will be refunded or billed within seven days of your event. A credit card will be required at the time of deposit, and will be kept on file for any additional balance due.

LINENS · AV EQUIPMENT

Creekside Conference and Event Center does not allow outside linens to be brought into the facility. Colored linens can be provided through Connie Duglin Linens at an additional cost. AV equipment is provided by ITA Audio Visual Solutions and can be arranged by your event coordinator at an additional cost. All other rentals (flowers, center pieces, cakes, DJ, etc.) can be brought into the facility upon approval of your event coordinator.

ADDITIONAL AMENITIES

subject to additional charge

Inquire with your event manager for additional items Creekside can coordinate and provide through our preferred partners. These include photobooths, hotel referrals, weekend catering for wedding events, entertainment, DJ, transportation, personalized cocktails, etc.

SERVICE CHARGE · LABOR FEES

All food, beverage, and rental charges are subject to a 23% service charge and applicable Ohio state sales tax. Sales tax is applicable to the service charge. Standard setup, tear down and clean-up are included. Additional labor and rental fees may apply for extensive or elaborate table needs and setup. An \$85 cake cutting fee will apply, if applicable.

DAMAGE · LIABILITY

You will be responsible for any damage or losses to Creekside equipment, property or fixtures, whether due to your event's activities or guest conduct. Creekside Conference and Event Center does not assume responsibility for personal property or equipment brought into the facility, or any items provided by an outside vendor. All items used for your event must be removed at the conclusion of your event. Restricted items include glitter and confetti. Candles contained within glass enclosures are permitted.

LIQUOR LIABILITY

In accordance with the liquor laws governing the State of Ohio, a guest must be 21 years or older to consume alcoholic beverages. Creekside reserves the right to refuse service to any person who is unable to produce acceptable identification as to proof of age, or who exhibits signs of intoxication.

HOTELS

Hotels listed are within three miles of Creekside. *These hotels provide complimentary shuttle service to and from Creekside, Columbus International Airport, and Easton Town Center.

***Columbus Airport Marriott**

614.475.7551 · marriott.com

***SpringHill Suites by Marriott**

614.501.4770 · marriott.com

Courtyard Columbus Airport

614.475.8530 · marriott.com

Embassy Suites

614.536.0500 · embassysuites.hilton.com

Hampton Inn & Suites Columbus Easton

614.473.9911 · hamptoninn.hilton.com

Four Points Sheraton Columbus Airport

614.475.8383 · starwoodhotels.com/fourpoints

Staybridge Suites Columbus Airport

614.473.9888 · ihg.com/staybridge

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