

I N N  
W A L D E N  
W E D D I N G S



Casmir Photography

On behalf of everyone at Walden, I would like to congratulate you on your forthcoming wedding. The day will certainly be amongst your most treasured memories, and we are honored that you have considered us to be a part of your special occasion. There is no better place to celebrate your union than amidst the pristine landscape and architectural splendor of Walden. Here, you will have the comfort, space, and privacy to fully rejoice with family and friends.

We take great pride in the Walden philosophy of hospitality, offering only the finest in gourmet fare, comforting accommodations, and attentive award-winning service. From the initial planning phase to last-minute arrangements, no detail is too complex nor too small to be overlooked. This day is yours to cherish for a lifetime, and we are devoted to granting your every wish.

## The Wedding

At Walden, nature provides the perfect backdrop for a beautiful outdoor wedding. With a glorious sunset and the lush, green surroundings, your walk down the aisle will be magnificent.

### INN RENTAL

Please inquire for price

Entertain guests using our entire facility and event spaces, including our 22 suites at the Inn. All suites accommodate two guests; additional guests per suite will incur an additional charge of \$70/person with a maximum of three occupants per room. Breakfast will not be included for overnight guests.

### INDOOR OR OUTDOOR WEDDING PACKAGE

(\$2,900)

Includes:

Pre-Wedding Portrait Photography Privileges

Use of the Patio and Lawn

Ceremony Rehearsal

Use of Reception Space

White Linen to the Floor, White Napkins, White Chair Covers and Sashes for Dinner Tables

White Chairs Arranged for Ceremony

A Luxurious Suite for One Evening at the Inn

Bride and Groom's Romantic Breakfast in Suite

*If you prefer to have an indoor ceremony, or if weather becomes inclement, the Pyramid Room or the Jodhpurs Lounge may be used as an exquisite venue to exchange your wedding vows.*

### MISCELLANEOUS CHARGES

Valet Parking – mandatory (\$90 each) *One valet per 50 guests*

Bartender – mandatory (\$100) *One bartender per 75 guests*

Coat Attendant (\$90)

Indoor/Outdoor Mic & Speaker System (\$60)

Chef Fee (\$125 each) *For carving or chef attended buffet options only*

Horses Released in Indoor Riding Arena (\$160 for one hour)

### REHEARSAL DINNER

Walden has a number of rehearsal dinner options, whether you are looking for an intimate fine dining experience at the Barn or a more casual gathering at Club Walden. Please inquire with your planner about choosing the best option to fit your vision.

### SPA WALDEN

#### Day Of

Why run around the morning of your wedding? Spa Walden has full hair and make-up for just the Bride or the whole bridal party. Sip champagne while we handle all of the details.

#### Day After

There is nothing better than a couples massage at Spa Walden to rejuvenate yourselves after your exciting wedding day. The spa offers custom packages that are the ultimate in relaxation and pampering.

#### Registry

Add Inn and Spa Walden to your Wedding Registry. Let your friends and family treat you to an extra evening after the wedding, an anniversary stay, or spa services.



Nathan Migal / Imagen Photography



Andrew Jordan Photography



Red Kite Photography

## The Reception

From gorgeous outdoor views to intimate vibrant indoor receptions. Your choice awaits.

### OUTDOOR

#### LAWN RECEPTIONS

Our beautiful, sweeping Lawn with gorgeous views of pastures and wooded areas creates a serene setting for a beautiful cocktail reception.

#### TENT RECEPTIONS

*(\$3,000 surcharge)*

Our event coordinators work with you to choose the perfect tent, tailored to suit your taste and budget. Our recommended vendors will provide your guests with a comfortable party atmosphere with full weather protection. Tents are available in a variety of sizes, colors and patterns and can be heated or air-conditioned. Some of our favorites include the Sail Cloth Tent, the Century Canopy, and the Century Pole. Tent and chair rental prices are available upon request. (Four Suites overlooking the back lawn must be rented by party.)

### INDOOR

#### THE BLUE RIBBON CAFÉ

The dramatic and vibrant decor of our Blue Ribbon Café gives this room elegance and energy. With seating capacity of 110, this space is perfect for sit-down luncheons or dinners. The granite-topped, raised communal table graciously accommodates the bridal party, and the “wall of colors” attracts your guests to the dance floor with views out to the green pastures and the Old Barn. (Suite 1 must be rented when music runs past 8:00 pm.)

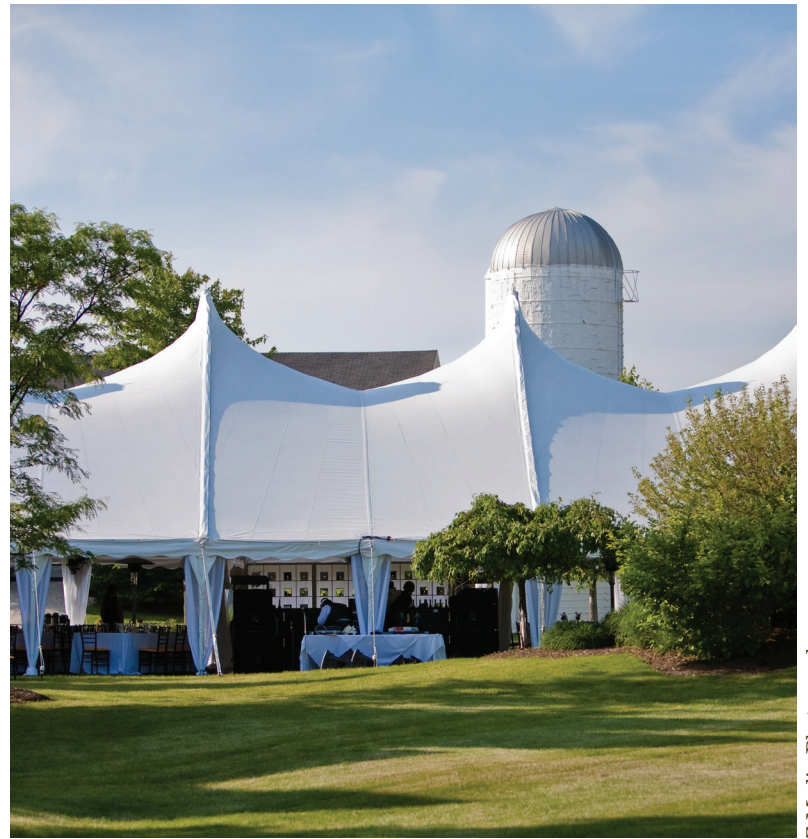
#### THE UPPER CAFÉ

Complementing the Blue Ribbon Café is the Upper Café, both featuring spectacular views. The Café has pastures on one side and lush green foliage on the other. This loft elegantly accommodates 72 guests for standing or seated receptions, luncheons, and dinners. It can easily be used in conjunction with the Blue Ribbon Café to accommodate up to 182 guests.

#### THE JODHPURS LOUNGE

Our intimate Jodhpurs Lounge is the perfect venue for indoor receptions. It holds up to 180 standing and 72 seated guests. In conjunction with the Blue Ribbon Café, the Jodhpurs Lounge is the ideal place to dance the night away for any occasion. With its own entrance, the Jodhpurs Lounge remains private from the rest of the Inn. In addition, French doors lead to a tree-lit private patio. The decor is stunning, from its beckoning fireplace to its copper-topped bar. It even has a view into the indoor equestrian arena.

A wedding is one of the most joyous occasions in life, and Walden would be delighted to be a part of yours.



Z Media Photography



Kellogg Photography



Genevieve Nisly Photography

# Wedding Packages

Station or Buffet Menus Furnished Upon Request

## Classic Wedding Package

**\$72 per person**

Private Tasting for Bride and Groom  
Choice of three passed hors d'oeuvres  
Champagne toast during dinner  
Fresh baked bread and butter  
Salad Course  
Choice of Entrée\*  
Cake Cutting  
Handmade Gourmandines  
Coffee and Assorted Harney & Sons teas

## Platinum Wedding Package

**\$86 per person**

Private Tasting for Bride and Groom  
Choice of four passed hors d'oeuvres  
Champagne toast during dinner  
Fresh baked bread and butter  
Starter Course  
Salad course  
Choice of Entrée\*  
Cake Cutting  
Handmade Gourmandines  
Coffee and Assorted Harney & Sons teas

## Diamond Wedding Package

**\$107 per person**

Private Tasting for Bride and Groom  
Choice of four passed hors d'oeuvres  
Local Cheese & Vegetable Crudités Display  
Champagne toast during dinner  
Fresh baked bread and butter  
Starter Course  
Salad Course  
Choice of Entrée\*  
Cake Cutting  
Handmade Gourmandines  
Choice of three late night bites  
Coffee and Assorted Harney & Sons teas

*A service charge of twenty percent and applicable sales taxes will be added to all food and beverage charges.*



Red Kite Photography



Red Kite Photography



Bright Star Photography

## Sample Menu Items

### Cold Hors d'oeuvres

**Tomato, Basil, Mozzarella skewer**  
**Beet & Goat Cheese verrine**  
**Belgian Endive** hazelnut, gruyere, apple  
**Gazpacho shooter**  
**Beef Hand Roll** horseradish, arugula, apple  
**Faux Gras** toasted baguette, marsala  
**Tomato, Basil Bruschetta**  
**Shrimp and Avocado Tostada**  
**Veracruzana Gulf Shrimp Cocktail**  
**Pepper Crusted Tuna** wasabi tobiko  
**Caramelized Onion and Gruyere Cheese Tartlet**

### Hot Hors d'oeuvres

**Tomato Soup Shooter** grilled cheese  
**Mushroom and Goat's Cheese Strudel**  
**Rosemary Lamb Chop** minted yogurt  
**Potato Soufflé** cheddar, bacon, chives  
**Vegetable Spring Roll** sweet Thai chili sauce  
**Brie Fritter** spiced fruit preserves  
**Maine Crab Cakes**  
**Crispy Lake Erie Perch Sticks** classic tartar  
**Curried Chicken Skewer**, apricot chutney  
**Peking Duck Steamed Bun** hoisin, green onion  
**Braised Short Rib** spoon, blue cheese fondue  
**Bacon Wrapped Scallops** maple & sesame glaze  
**Potato & Pea Samosas**, peach chutney, mint

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### Starter Course *(Platinum & Diamond Package Only)*

**Gulf Shrimp Cocktail**  
fresh horseradish root cocktail sauce  
**Jumbo Lump Crab Cake**  
red pepper marmalade  
**Corn Flan**  
lobster, green bean salad, micro herbs  
**Caramelized Onion Tart**  
goat cheese, petit greens  
**Ricotta & Spinach Gnocchi**  
virgin olive oil poached tomatoes, crispy basil

### Salads *(Please Choose One)*

**Caesar Salad**  
baby romaine, focaccia croutons, roasted tomatoes, shaved parmesan  
**Baby Mixed Green Salad**  
walnuts, local goat cheese, mustard vinaigrette  
**Caprese Salad**  
heirloom tomatoes, mozzarella, basil, aged balsamic  
**Roasted Beet Salad**  
watercress, aged goat cheese, honey-poppy seed vinaigrette  
**Poached Pear Salad**  
frisée, arugula, gorgonzola, balsamic vinegar

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### Entrees\*

*(up to 150 Guests: Please Choose Two, Over 150 Guests: Choose one, or two entrees will have the same side dishes)*

**Maple Glazed Salmon**  
candied walnuts, brown rice pilaf, asparagus  
**Pan Seared Chicken**  
braised escarole, raisin, pine nuts, mashed yukon potato, sage jus  
**Herb Roasted Chicken Breast**  
mashed potatoes, , asparagus, wild mushroom-thyme jus  
**Berkshire Pork Chop**  
leek and sweet potato hash, apple brandy sauce  
**Braised Short Ribs**  
roasted baby root vegetables, red wine glaze  
**Butternut Squash Ravioli**  
amaretto butter, crispy sage, golden raisins, toasted almonds  
**Grilled Vegetable Wellington**  
grilled seasonal vegetables, portobello

*Entrée selections below incur a \$5 sur-charge if choosing the Classic Package*

**Alaskan Halibut En Croute** *(seasonal)*  
wild rice, asparagus, dill  
**Pan Roasted Mahi-Mahi**  
provençal vegetables, white wine butter sauce  
**Pan Seared Lake Erie Walleye** *(seasonal)*  
local corn & mushrooms, buckwheat spätzle  
**Seared Filet of Beef**  
herb crushed potatoes, braised spinach, red wine jus  
**Savory Glazed Duck Breast**  
herb polenta, swiss chard, orange reduction  
**Grilled NY Strip**  
garlic mashed potatoes, heirloom carrots, port wine reduction

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### Late Night Bites

a selection of three (3) displayed bites *(\$20 per person)*

**Angus Slider**, smoked ketchup, pickles  
Assorted Mini **Cheesecake**  
**Bbq Chicken Slider** coleslaw  
Chocolate Covered **Strawberries**  
Chocolate Dipped **Rice Crispy Treats**  
Chocolate **Eclairs**  
Classic **Tiramisu**  
Fresh Berry **Tartlets**  
Miniature **Reuben**  
Miniature **Grilled Cheese** tomato bisque  
**Pigs in a Blanket** grainy mustard sauce  
Parmesan Herbed **Fries**  
**Whoopie Pies**

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### Enhancements

**Raw Bar (\$20 per person)**  
crab claws, native oysters, clams, boiled shrimp with cocktail sauce, "old bay" remoulade, Louisiana hot sauce, lemon wedges, fresh horseradish  
**Antipasto (\$12 per person)**  
prosciutto, sopressata, bresaola and black pepper saucisson, extra virgin olive oil, parmigiano reggiano cheese, marinated olives, button mushrooms, artichoke hearts, grilled asparagus, basil marinated baby mozzarella, grilled ciabatta bread  
**American Artisan Cheese (\$10 per person)**  
fresh grapes and strawberries, crusty breads and crackers  
**Vegetable Crudite (\$6 per person)**  
housemade dips  
**S'more Station (\$12 per person)**  
marshmallows, chocolate bars, peanut butter cups, grahams

## Cocktails

### **DOMESTIC BEER** (\$5.50 per bottle)

Budweiser, Bud Light, Coors Light, and Miller Lite

### **IMPORTED BEER** (\$6.50 per bottle)

Heineken, Amstel Light, Bass Pale Ale, Corona, and Great Lakes

### **HOUSE BAR** (\$8.00 per drink)

Seagrams Gin, Smirnoff Vodka, Lauders Scotch, Jim Beam Bourbon, Windsor, Canadian Club Whiskey, Bacardi Rum, and La Prima

### **TOP SHELF BAR** (\$9.00 per drink)

Absolut Vodka, Absolut Citron, Absolut Mandrin, Stolichnaya Vodka, Captain Morgan's Rum, Beefeater Gin, Tanqueray Gin, Dewars White Label Scotch, Johnnie Walker Red Label Scotch, Jack Daniels, Southern Comfort, Makers Mark, Canadian Club, Seagrams 7, Cuervo Gold, E & J Brandy, Bailey's, Amaretto, and Kahlua

### **PREMIUM BAR** (\$10.00 per drink)

Grey Goose, Ketel One, Belvedere, Bombay Sapphire, Knob Creek, Jameson, Crown Royal, J&B Scotch, Courvoisier and Godiva

### **ULTRA PREMIUM** (prices vary)

Patron, Cuervo Reserve, Booker Nose, Pinch 15, Chivas, Johnnie Walker Black Label, Macallan 12, Glenlivet 18, Lagavulin 16, Macallan 18 Yr, Johnnie Walker Blue Label, Macallan 25 Yr, Grand Marnier, Remy Martin VSOP, and Remy Martin XO

*All bar drinks include mixers. Prices are per drink. Please inquire about cash bar pricing.*

*All prices are subject to change due to market conditions.*

## **HOUSE WINE**

Our Full Wine List is available upon request.

Chardonnay, White Zinfandel, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Pinot Noir, Pinot Grigio (\$9 per glass/\$32 per bottle)

## **HOURLY BAR PRICES**

Includes house liquor selections, beer, soda and house wines

First Hour (\$15 per guest)

Second Hour (\$10 per guest)

Third Hour (\$9 per guest)

Each Additional Hour (\$7 per guest)

Upgrade to Top Shelf Liquor Selections by adding \$1 per person per hour.

*A service charge of twenty percent and applicable sales taxes will be added to all food and beverage charges.*



Jacqueline Jagers Photography



Arielle Doneson Photography

# Walden Policies

## MENUS

To allow for proper planning by our Chef, we require your menu to be finalized four weeks before the event. Please keep in mind that our menus are merely suggestions. We would be happy to custom design your menu to suit your special needs. All food must be purchased through our in-house food service, with the exception of cake.

## GUARANTEES, COUNTS AND MINIMUMS

Walden requires a final guest count ten days in advance of your event. Later changes may result in surcharges and fees. Once final confirmation has been received, the number of attendees may not be reduced. If a guarantee is not given at the appropriate time, Walden will assume the indicated attendance at the time of booking to be correct, and charges will be made accordingly.

### Evening Event Minimums

Inn Walden

Sunday–Friday      20 guests

Saturday            75 guests

## END TIME OF EVENTS

Because of our concern for our guests and their privacy, all indoor events must conclude by 12:00 am, and tented receptions, 11:00 pm. The host agrees to reimburse Walden \$400 an hour for a guest's failure to comply with the end time.

## MENU PRICES

There will be an applicable 20% taxable service charge and applicable 7.25% Ohio sales tax on all food and beverage items. Prices shown on this menu are for the current season. Pricing for events reserved for the future seasons will be subject to change. The actual price for your menu may change up to the time that you finalize your menu four weeks in advance of your event.

## FINANCIAL ARRANGEMENTS

A non-refundable \$3,000 deposit is required to reserve your wedding space at Walden. A reservation is valid for no more than 14 business days without receipt of the above deposit. The estimated total balance is due ten days prior to the event, and any remaining balance by the end of the event. Payment should be made by cash, cashiers check, or major credit card.

## GIFTS & PERSONAL ITEMS

Walden is not responsible for gifts or gift cards brought into the facility. We suggest that you assign a responsible person to make sure that all of your gifts and envelopes are kept together and gathered at the close of your event. Walden is not responsible for storage or damage of any items that are left behind. We are not responsible for lost or stolen items.

## CONDUCT

Walden reserves the right to approve the type of functions held on our premises. We will not accept certain kinds of parties that are deemed inappropriate for the facility, due to the size or nature of the event. Walden may require a police detail at client's expense on a limited number of events. Please inquire as to whether this applies to your event. We are concerned for all of our guests and wish to ensure that no event becomes disruptive.

## FOOD & BEVERAGE SERVICE

Walden offers a wide range of superb choices in both wine and beverage selections. We are prohibited by our liquor license from allowing any alcoholic beverages supplied by outside sources. Walden reserves the right to control and monitor the consumption of alcoholic beverages and reserves the right to refuse service, if deemed necessary. All food and beverages consumed on the premises must be purchased through Walden. Remaining food shall not be taken from the premises.

## GUEST ROOM CHECK-IN

Our check-in time is 4:00 p.m. Should you arrive earlier, you are welcome to store your luggage with us until accommodations are ready. On your day of departure, we request you vacate your room no later than 12:00 noon. If you would like to remain on the premises into the afternoon, we would be happy to store your luggage.

## CANCELLATIONS

The initial \$3,000 deposit is non-transferrable, non-refundable in the event of any cancellation. If cancelled within four weeks prior to event, any additional pre-payments become non-transferrable, non refundable.

## LIABILITY

A customer assumes responsibility for any damages caused by him or her or any of their guests, invitees, or other persons attending the event. In providing accommodations or rendering services under this agreement, it is expressly agreed and understood that to the extent permitted by the law, the Inn, its employees or agents shall not be liable for any loss, injury or damage, to persons, property of the customer or its invitees.

GATHER WALDEN



Red Kite Photography



Emily Porter Photography



Emily Porter Photography

