

Special Event Package Pricing

Includes:

Appetizer's

Upon Guest Arrival

Your choice of 2 Appetizer's.

Complete Beverage and Bar Service

Unlimited Non-Alcoholic Beverages, Fresh Brewed Iced Tea, Basic Bar Mixers, Assorted Fruit Juices, Bar Fruits, Ice, Cups, Drink Napkins, Hot Coffee and Teas
Bartender/Beverage Attendant *Included*

Buffet Luncheon or Dinner

With

Your Choice Entrée, Two Appetizer's, Three Side Dishes, and Fresh Baked Rolls

Other Services Included

On-Site Event Planner/Coordinator, Culinary Kitchen Staff,
Chef, Service Team of Parking Attendant, Greeters,
Dining Room and Serving Staff. Homer Laughlin China,
Flatware, Specialty Color Linens,
Complimentary Cake Cutting, Plating and China

Ceremony Sites

Gazebo Courtyard With Florida Room and Terrace

\$575 includes:

- ~ 1 Hour Rehearsal Scheduled upon Availability
- ~ Gazebo Courtyard, Florida Room, and Terrace Areas
 - ~ White Wedding Chairs
- ~ Our Private Bridal Suite, Fruit Tray and Ice Water
Available 2 Hours before Guest Arrival

Arbor Woods

\$475 Includes:

- ~ 1 Hour Rehearsal Scheduled Upon Availability
- ~ Rental in Arbor Woods & Forest Grove Areas
 - ~ White Wedding Chairs
- ~ Our Private Bridal Suite, Fruit Tray and Ice Water
Available 2 Hours before Guest Arrival

20% Service Charge and 7.25% State Sales Tax Added to Above Pricing

Room Rental Rates

Room Rentals Include:

66" Round Guest Tables, Elegant Chiavari Chairs, Your Choice of Specialty Color Linen Napkins and Tablecloths, Outdoor Terrace with Charming Forest Views, Green Space, and Photo Opportunities

Room Rental Promotions:

**Garden Wing (60 Adult Minimum) or
Oak Fireside Hall (130 Adult Minimum)**

25%* off Room Rental for any Event booked on a Sunday Afternoon
(until 6:00PM)

25%* Military Discounts off Regular Room Rentals Fees
**Effective for 4 Hours Only*

**Any additional hours, beyond the contractual hour's completion time,
will be charged the following rates:**

\$400.00 per hour for the Garden Wing and Oak Fireside
(Prices INCLUDE 20% service charge and 7.25% sales tax)

Oak Fireside Room Rental

\$250 per Hour

- ~ Seating for up to 300 Guests
- ~ Gas Fireplace with 30 foot Stone Fireplace and Hearth
- ~ 600 square foot Gloss Black Dance Floor
- ~ Step-up Stage/Coat Room

Garden Wing Room Rental

\$200 per Hour

- ~ Seating for up to 120 Guests
- ~ Stone Accent Wall with Mantle
- ~ 275 square foot Gloss Black Dance Floor
- ~ Views of the Outdoor Gazebo Courtyard
- ~ Coat Room

20% Service Charge and 7.25% Sales Tax Added to Above Pricing

Winter Wedding Specials

January, February and March

~25% off Room Rental, any day or time

~50% off Centerpieces

Fireside Package: \$400

~1 Hour Rehearsal Scheduled upon Availability

~ Fireside Ceremony with Arch and/ or Pillars

~Ivory Chiavari Chairs

~Our Private Bridal Suite, Fruit Tray and Ice Water

Available 2 Hours before Guest Arrival

Garden Wing or Florida Room Package: \$300

****Florida Room 60 people or less***

~ 1 Hour Rehearsal Scheduled Upon Availability

~ Garden Wing or Florida Room Ceremony with Arch and/ or Pillars

~ Ivory Chiavari Chairs

~ Our Private Bridal Suite, with Fruit Tray and Ice Water

Available 2 Hours before Guest Arrival

20% Service Charge and 7.25% Sales Tax Added to Above Pricing

Event Package Pricing

Includes: Linen; Beverage & Bartending Services; Full Buffet Service with Service Staff; Homer Laughlin China; Flatware; Two Appetizer's, Three Side Dishes, and Fresh Baked Rolls

<u>Afternoon Packages</u>	<u>Evening Packages</u>	
\$27	\$32	Fresh Cod Fish with Mango, Jalapeno, Red Onion and Tomato Relish with Basil Sauce
\$27	\$32	Tilapia Filet of Fish with Lemon, Caper, Tomato and Parsley Sauce
\$27	\$32	Honey Cured Sugared Ham with Pineapple Glaze
\$27	\$32	Penne Pasta with all-natural Pulled Chicken and Roasted Fresh Seasonal Vegetables
\$29	\$34	Layered Lasagna with Ricotta, Mozzarella, Provolone and Sauce. Meat or Vegetable
\$30	\$35	Roasted, Herb Crusted Chicken with Breast, Thigh, Leg and Wings
\$31	\$36	Amish Raised Baked Boneless Breast of Chicken with Flavorful Reduction Sauce
\$31	\$36	Roasted Rack of Pork
\$31	\$36	Shrimp Scampi in Tomato Provencal Sauce
\$31	\$36	Top Round of Beef with Horseradish and Au Jus
\$32	\$37	Roasted Pork Loin with Hawaiian Sesame Teriyaki Glaze
\$32	\$37	Roasted Italian Herb Crusted Pork Loin in Natural Reduction Sauce
\$32	\$37	Balsamic Breast of Chicken with Honey, Bacon, Tomatoes and Spinach
\$32	\$37	Breast of Chicken Marsala, Sautéed with Shallots, Mushrooms and Marsala Wine Sauce
\$32	\$37	Breast of Chicken Schnitzel, Lightly Breaded, Tender, Moist w/Lemon Parsley Caper Sauce
\$32	\$37	Macadamia Nut Crusted Boneless Breast of Chicken over Julienne Asian Style Vegetables with Soy Garlic Ginger Glaze
\$32	\$37	Stuffed Breast of Chicken with Wild Rice, Spinach, Shallots and Shiitake Mushrooms in Supreme Sauce
\$32	\$37	Cremini Mushroom Ravioli, Pulled Chicken, Asparagus Tips, Tomatoes in Roasted Garlic Basil Sauce
\$32	\$37	Breast of Turkey, Sliced with Traditional Sauce and Dried Cranberry Relish
\$32	\$37	Beef Tender Tips with Caramelized Onions and Mushrooms
\$32	\$37	Faroe Island Whole Salmon Filets, Skinless, Boneless Grilled with Honey Dijon Glaze
\$32	\$37	Pork Tenderloin over Celery Root, Pear and Spinach Sauce, Butternut Squash with a Seedless Grape Chimichurri Relish
\$32	\$37	Searred Faroe Island Salmon with Lemon Dill Beurre Blanc
\$33	\$38	Tender Shrimp and Scallops, Penne Pasta, Tomatoes, Broccoli, Sweet Bell Pepper, Onions, Chipotle Garlic, BBQ Cream Sauce (<i>Sub Chicken in place of Seafood \$27 / \$32</i>)
\$35	\$39	Braised Beef Short Ribs, Moist and Tender in Natural Reduction Sauce
\$35	\$39	Sirloin Roast, Sliced, with choice of Two Sauces
\$36	\$42	Prime Rib of Beef, Slow Roasted with Au Jus and Horseradish
\$36	\$42	Lamb Shank, Braised, Moist and Tender
\$37	\$45	Country Club Roasted Sirloin of Beef New York Style with choice of Two Sauces
\$37	\$46	Roasted Black Angus Reserve Beef Tenderloin with choice of Two Sauces
\$37	\$46	Filet Mignon, Angus Reserve

Additional Entrees may be added to Buffets for \$3 pp of Equal or Lesser Value

Entrees Available for Carving @/\$45 per Carving Chef:

Honey Cured Sugared Ham

Roasted Rack of Pork

Whole Country Club Sirloin of Beef

Top Round of Beef with Horseradish and Au Jus

Breast of Turkey

Roasted Pork Loin

New Zealand Spring Rack of Lamb

Whole Side Faroe Island Salmon

Whole Angus Reserve Beef Tenderloin

Angus Reserve Sirloin Roast

Prime Rib of Beef

Available Sauces

Aged Burgundy Red Wine

Béarnaise

Madeira

Horseradish

All items are available Gluten Free upon request

Please Choose any Three Side Dishes from Following Page

Afternoon Buffet Pricing Requires Food Service by 2:45 PM

Package Pricing Requires Adult Guest Guarantee of:

Garden Wing: Minimum of 60 Adults, Oak Fireside: Minimum of 130 Adults

20% Service Charge and 7.25% Sales Tax Added to Above Pricing

Side Dish Menu

Salads

- ~ **Tall Timbers House Salad:** Tender Mixed Greens, Tomatoes, Cucumbers, Carrots, California Black Olives and Croutons
- ~ **Caesar Salad:** Crispy Romaine Lettuce, Roasted Grape Tomatoes, Fresh Grilled Corn, Parmesan Cheese, Croutons and Creole Garlic Dressing
- ~ **Fresh Tender Spinach Salad:** Red Onion Rings, Sliced Mushrooms, Boiled Eggs, Cherry Tomatoes and Apple Wood Smoked Bacon, Diced

Specialty Salads – Add \$2 pp:

- ~ **The Wedge:** Iceberg Lettuce, Smoked Apple Wood Bacon, Blue Cheese Crumbles, Roma Tomatoes and English Cucumbers
- ~ **Peppery Arugula Greens:** Heirloom Tomatoes, Pickled Bermuda Onions, Fresh Mozzarella and Prosciutto di Parma
- ~ **The Christopher:** Mixed Greens, Mandarin Oranges, Strawberries and Red Onions
 - ~ **Tender Mixed Greens:** Sugared Pecans, Dried Cranberries, Red Onions with Julienne of Fresh Gala Apples
- ~ **Mixed Greens:** Roasted Fresh Pears, Sugared Pecans, Blue Cheese Crumbles, Roma Tomatoes and Cucumbers
- ~ **The Greek:** Mixed Greens, Tomatoes, Fresh Green Peppers, Cucumbers, Red Onions, Kalamata Olives, Feta Cheese, White Balsamic Oregano, Lemon Garlic Vinaigrette

Dressings

- ~ Red Onion Raspberry Vinaigrette ~ Honey French
- ~ Creamy Italian ~ Blue Cheese
- ~ Thousand Island ~ Ranch
- ~ Balsamic Vinaigrette ~ Creole Caesar
- ~ White Balsamic Vinaigrette ~ Oil & Vinegar

~ *Or Request your Favorite*

Fresh Steamed Vegetables

~ **Medley of Vegetables:** Broccoli, Cauliflower, Carrots, Sweet Bell Pepper,
Green Zucchini and Yellow Squash

~ Snipped Green Beans

~ French Beans (Haricot Verts) with Shallots and Garlic

~ Asparagus

~ Fresh Kernel Corn

Or Create Your Own Combination of Any Two or Three

Potatoes, Pasta, & Rice

~ Au Gratin Potatoes

~ Roasted Baby Redskin Potatoes

~ Roasted Garlic Mashed Potatoes

~ Yukon Gold Baby Roasted Potatoes

~ Double Stuffed Baked Potatoes with Cheddar, Bacon and Scallions
(add \$1 per person)

~ Basmati Rice Pilaf

~ Rice Pilaf

~ Wild Rice

~ Pasta Station with Marinara and Alfredo Sauces

Choice of: Angel Hair Linguini
 Couscous Spaghetti
 Orzo Penne

Or Request Your Favorite Side Dish

*If necessary we may substitute a side dish based on quality and availability

Includes Fresh Baked Assorted Dinner Rolls & Butter

20% Service Charge and 7.25% Sales Tax added to the above Pricing

Tall Timbers Appetizer's

First Two Complimentary, Additional Item Priced @ \$3 pp

Beef

- Braised Short Rib Sliders (2)
- Crispy Steamed Buns, Asian Style Beef Short Ribs (2)
- Meatballs, BBQ (3)
- Meatballs, Plain (3)
- Meatballs, Swedish (3)

Chicken

- Chicken Gumbo Tostadas (2)
- Chicken Tenders (2)
- Coconut Chicken (2)
- Crispy Steamed Buns, Asian Style Chicken (2)
- Egg Rolls, Buffalo Chicken (2)
- Egg Rolls, Chicken with Dip (2)
- Fresh Corn Fritters, Chicken, Guacamole and Sour Cream (2)
- Pulled Chicken Sliders (2)

Pork

- Arancini; Risotto Croquettes stuffed with Tasso (2)
- Brown Sugar Bacon (3)
- Bacon Wrapped Water Chestnuts with Brown Sugar Soy Glaze (3)
- Country Ham on Mini Laminated Biscuits with Apricot Mustard Jam (2)
- Crispy Steamed Buns, Mongolian Style Pork (2)
- Cured Chorizo and Goat Cheese Croquettes (3)
- Egg Rolls, Pepperoni & Mozzarella (2)
- Fig Mousse and Prosciutto with Port Wine Glaze (2)
- Fried Green Tomato BLT (2)
- Mushrooms stuffed with Spicy Sausage and Cheddar Cheese (2)
- Pulled Pork Sliders (2)
- Pot Stickers, Pork (2)
- Pastrami wrapped Water Chestnuts with Soy, Black Pepper and Honey (2)
- Quiche Loraine, Spinach, Bacon and Onion (2)
- Sauerkraut Balls (2)

Seafood

- Lobster or Shrimp Voodoo on Cucumber Slices (2)
- Mushrooms stuffed with Deviled Crab (2)
- Pot Stickers, Shrimp (2)

Seafood con't

Seared Scallops with Sweet Corn Cream and Pickled Scallions on Brioche (2)

Smoked Salmon with Dill Cream Cheese on Toasted Pumpernickel (2)

Vegetarian

Anti-Pasta Skewer, Fresh Mozzarella, Sweet Bell Pepper, Onion with Olive Oil & Herbs(2)

Arancini; Risotto Croquettes stuffed with Fontina Cheese and served with Marinara (2)

Artichoke Beignets (2)

Egg Rolls, Louisiana Style, Vegetarian with Yum-Yum Sauce (2)

International Cheese Display

Fresh Fruit Display

Grilled Seasonal Vegetable Crostini (3)

Lawash Vegetarian Wraps, Sliced, Caramelized Onions, Spinach, Sundried Tomatoes, Blue Cheese with Seasoned Mayo (3)

Mushroom & Caramelized Onion Strudel (2)

Mushrooms stuffed with Sundried Tomato Mousse (2)

Mushrooms stuffed with Vegetable (2)

Pimento Cheese Mousse, Pickled Onions and Tomato Jam on Brioche (3)

Pot Stickers, Edamame Vegetarian (2)

Pot Stickers, Kale & Vegetable (2)

Quesadilla, roasted Corn & Edamame (2)

Tomato Bruschetta with Fresh Mozzarella Crostini (2)

Tomato & Goat Cheese Strudel (2)

Fresh Vegetable Crudité with Dill Crème Fraîche

Vegetarian Egg Rolls with Dip (2)

Combination Meats

Egg Rolls, Louisiana Style with Chicken, Tasso and Andouille in Lettuce Cups with Yum-Yum Sauce (2)

Shrimp, Tasso, Fire Roasted Onion with Grits on French Baguettes (2)

These are only suggestions. Please feel free to let us know your favorites!

Tall Timbers Appetizer Events

Appetizer Package Buffet

Featuring homemade, generous quantity of Appetizer's.

Please choose from our hot and/ or cold

Appetizer's selections above to be served to your guests' buffet style.

("Butler" Passed Appetizer's Available @ Additional \$2 per person)

Any 8 Items @ \$31 OR Any 6 Items @ \$27

Includes:

*Up to four full hours of beverage and bartending service,
full buffet service with service staff, linens, china, flatware
and complimentary cake cutting and plating.*

No children's discount applied to this menu

Breakfast/Brunch

Menu

Available until 12:30 pm

Continental Buffet

Fresh Baked Danish, Muffins, Fresh Fruit & Berries,
(Includes Hot Coffee, Tea, Water & Juice)

\$7 pp

Hot Breakfast Buffet

Fresh Baked Danish, Muffins, Fresh Fruit & Berries, Scrambled Eggs, Bacon, Sausage,
Breakfast Potatoes.

(Includes Hot Coffee, Tea, Water & Juice)

\$15 pp

Brunch Buffet

Fresh Baked Danish, Muffins, Fresh Fruit & Berries, Scrambled Eggs, Bacon or Sausage,
Breakfast Potatoes, Seasonal Vegetables, Tossed Salad,

Fresh Baked Rolls with Butter and Complete Beverage and Bar Service

Includes your Selection of one of the Following Entrées:

Sautéed Tilapia Filet of Fish with Lemon Caper, Tomato and Parsley Sauce

Fresh Cod Fish with Mango, Jalapeno, Red Onion and Tomato Relish with Basil Sauce

Honey Cured Sugared Ham with Pineapple Glaze

Penne Pasta with Fresh Seasonal Vegetables

Roasted Layered Lasagna with Ricotta, Mozzarella, Provolone and Sauce. Meat or Vegetable

Roasted, Herb Crusted Chicken with Breast, Thigh, Leg and Wings

Amish Raised Baked Boneless Breast of Chicken atop Flavorful Reduction Sauce

Top Round of Beef with Horseradish and Au Jus

Roasted Pork Loin

\$20 pp

(You May Select an Additional entrée: \$3 pp)

Breakfast Extras

Waffle Station with Assorted Toppings- \$5 pp

Omelet Station with Chef Attendant- \$7 pp

Eggs Benedict- \$4 pp

Sausage Gravy and Biscuits- \$3 pp

Smoked Salmon Display, Dill Cream Cheese, Capers, Boiled Eggs, and Slice Red Onions-

\$8 pp

Available until 12:30 pm

Theme Buffets

South of the Border; Taco & Fajita Bar (Beef & Chicken), Soft & Hard Taco Shells, Onions & Peppers, Lettuce, Tomatoes, Onions, Shredded Cheese, Sour Cream and Salsa. Fresh Guacamole & Salsa with Tortilla Chips

\$20 Afternoon/\$23 Evening

Island Cuisine; Jerk Pasta, Chicken Kabobs, Coconut Shrimp with Hawaiian BBQ and Vegetable Fried Rice, Salsa with Tortilla Chips

\$24 Afternoon/\$27 Evening

Italian; Tomato Bruschetta with Fresh Mozzarella Crostini, Anti-Pasta Skewers or Meatballs (choice of one appetizer), Beef or Vegetable Lasagna, Parmesan Chicken with Angel Hair Pasta, Mixed Greens Salad (2 Dressings), Garlic Bread

\$26 Afternoon/\$29 Evening

Casual Menu

Off-Premise or To-Go only

1. Cheeseburger Sliders, BBQ Pulled Pork Sliders, Potato Chips, choice of 2 sides
\$16 Noon/\$19 Evening
2. Black Angus Burgers, Hot Dogs, Brats served on Buns with condiments, Potato Chips, choice of 2 sides
\$19 Noon/\$22 Evening
3. Hamburgers, Pulled Pork & Pulled BBQ Chicken or Breast of Chicken served on Buns with condiments, Potato Chips, choice of 2 sides
\$23 Noon/\$26 Evening

Fresh Jumbo Chicken Wings (Hot, BBQ & Mild) 25 - \$25
With Celery Sticks and Sauce (2) 50 - \$50

Chicken Tenders 25 - \$36
With choice of 2 Dipping Sauce 50 - \$66

Sides

Creamy Coleslaw, Potato Salad, Vegetable Confetti Salad, Macaroni & Cheese, Pasta Salad, Mixed Green Salad (2 Dressings), Baked Beans, Macaroni Salad, and Corn on the Cob
Additional Sides \$3 pp

No children's discount applied to this menu

Tall Timbers Dessert Menu

Assorted Cookies & Brownies	\$2
Nut Rings	\$2
<i>Hazelnut Almond Meringue Cookie topped with Vanilla Butter Cream and dipping in Belgium Bittersweet Chocolate</i>	
Assorted Mini Cheese Cakes	\$4
New York Style Cheese Cakes	\$4
<i>Plain, Strawberry, Cherry, or Blueberry (Choice of Two Toppings)</i>	
Assorted Cakes	\$4
<i>Chocolate, White, Strawberry, Apple, Lemon, Tiramisu</i>	
Fresh Homemade Pies	\$3
<i>Apple, Blueberry, Cherry, Mixed Berry, Pecan, Pumpkin</i>	
	*A la Mode \$1
Favorite Ice Creams/Sorbet	\$2
<i>Dutch Chocolate, Triple Vanilla Bean, Lemon or Raspberry Sorbet</i>	

Assorted Individually Plated Specialty Desserts

Tall Timbers Signature Tosca Cup	Small \$4	Regular \$5
<i>Homemade Almond Brittle Tosca Cup filled w/ Triple Bean Vanilla Ice Cream and topped with Hot Fudge and Fresh Strawberry</i>		
Flaming Desserts	\$6	
<i>Cherries Jubilee ~ Dark Pitted Cherries & Sugar w/ Flaming Cherry Liqueur, over Triple Bean Vanilla Ice Cream</i>		
<i>Bananas Foster ~ Brown Sugar, Honey, Cinnamon, Bananas w/ Flaming Brandy over Triple Bean Vanilla Ice Cream</i>		
Warm Granny Smith Apple Tart	\$5	
<i>Crème Anglaise Sauce, Caramel and Strawberry</i>		
Fresh Whipped Mousse	\$4	
<i>Chocolate, White Chocolate, or Combination of Each w/ Rolled Cookie and Fresh Strawberry</i>		
Chocolate Molten Lava Cake	\$6	
<i>Warm Chocolate Cake filled with Warm Chocolate Filling & Topped w/ Vanilla Ice Cream</i>		
Seasonal Fruit Cobblers	\$4	
<i>Peach, Cherry, Blueberry A La Mode Additional \$1</i>		
Assorted Dessert Buffet	\$8	
<i>A delectable assortment featuring many of the fresh, homemade desserts</i>		
Assorted Ice Cream Station	\$6	
<i>Chocolate and Vanilla Ice Cream with a Variety of Toppings</i>		

Please ask our Sales Staff or Chef about Special Requests, Gluten Free/Sugar Free, or other Specialty Desserts. No children's discount applied to Dessert Menu

Rental Items

Decorations

Centerpieces	Promo Priced, \$16 each table
Three (3) Flameless LED Votive, 28" Beveled Round Mirror, 24" Glass Tower	
Beveled 28" Round Mirrors	\$9 each
Flameless Tea Light in 4" votive	\$2 each
Glass 24" Tower Vase	\$4 each
Hurricane Glass Shade	\$5 each
Wood Disc	\$6 each
Lighted Head Table (2-8')	\$25
Lighted Cake Table	\$20

Props

4 Ft. Roman Pillars (pair)	\$30
6 Ft. Roman Pillars (pair)	\$45
Arch	\$40
Lighted Arch	\$45

Other

Outdoor/Indoor Crystal Chandeliers	\$50 each
Projector	\$50 per day
Projection Screen	\$25 per day
Podium	\$5 per day
Easel	\$5 each
3 Tiered Wooden Dessert Stand	\$50
Wishing Well Card Box	\$10

Additional Services

Preset Champagne Glasses	\$0.50 each
Preset Wine Glasses	\$0.50 each
Preset Ice Water	\$0.75 each

In our efforts to be eco-friendly, unlimited ice water will be provided behind the bar. Upon request, we would be pleased to provide preset ice water for the above additional fee.

Policies

Deposit – An \$800.00 deposit is required to secure your date. The \$800.00 deposit will be applied to the client's invoice total. Client will be responsible for any damages or overages incurred during event and will be charged accordingly. Deposits may be in the form of Credit Cards, Cash, Personal Check, or Money Order.

Cancellation Fee -The deposit and any monies paid to Tall Timbers are non-refundable in the event of cancellation and/or change of your secured date.

Final Count - A guaranteed minimum guest count is due **sixteen (16)** days prior to the client's event. The guaranteed guest count may be increased up to five days prior to the event. The Client will be invoiced for any additional guests above and beyond the guaranteed minimum guest count.

Payment - Final payment in full is required a minimum of fourteen (**14**) days prior to the event. Payment may be made by Bank Cashier's Checks, Money Orders or Corporate Checks. No Credit/Debit Cards or Personal Checks will be accepted.

Children's Pricing - A discount of 50% off the adult menu price will be available for children ages 4 years through 9 years. Infants 3 and under are at no cost. Both prices are available *after* the room's adult minimum has been reached, 130 adults for Oak Fireside Room and 60 adults for Garden Wing Room. The discount will only be applied to entrée prices. Appetizer Buffet, Picnic and Off-Premise are not subject to children's discount.

Alcoholic Beverages – Champagne, Beer, Wine and Signature Drinks may be provided by client, and dispensed by Tall Timbers' bartending staff within legal limits. Bartenders will not pour shots or over rocks. If drink contains liquor, it must be a mixed drink.

Last Call - We require last call for Alcohol beverages 35 minutes prior to the contracted guest departure time, *AND* last two (2) songs for the evening, as well as announcement of conclusion of event at 15 minutes prior to guest departure time. (This ensures Client's guests have ample time to end the evening without incurring extra room and beverage charges by remaining in the hall past the contracted guest departure time.)

Decorations - NO tacks, tape, nails, glue, rice, glitter or confetti may be used. In the outdoor area, no artificial petals may be used. In the indoor area no live, loose petals may be used. Open flame, lighted candles are not permitted inside our facility. If you are using matches as a favor, they may not be given out until guests are leaving. Client is given **2 hours of complimentary decorating time**. Any time exceeding this will be charged \$50 per hour, payable at time of overage.

Rehearsal Times – They are scheduled on a first come first served basis and are held Monday ~ Thursday. The time scheduled will last no longer than one (1) hour from arrival to departure. They may not be scheduled if an event is being held at Tall Timbers that day.

Additional Charges - All food and beverages served are subject to a service charge of 20% and 7.25% Ohio State Sales Tax. Please note that the State of Ohio requires taxation of service charges.

Disc Jockey Services

~ Mega Beat Entertainment is the In-house DJ for Tall Timbers. They provide an excellent service and value to Tall Timbers brides!

*~ MegaBeat Entertainment
Phone 614.545.8810
www.megabeatdj.com*

We would be pleased to allow additional Disc Jockey services that are able to provide proof of Liability Insurance, naming Tall Timbers as an additional insured to this Policy. Proof of Insurance must be presented to Tall Timbers office no later than 30 days prior to the event date.