



A Wedding to Remember at the Fawcett Center



Your wedding day should be blissful, beautiful, and most of all, worry-free. The Fawcett Event Center sets the mood for romance with reception facilities for up to 250, beautiful outdoor spaces and outstanding catered specialties.

With the assistance of our professional wedding coordinator, Nicole Ewing, we can create the day of your dreams.

2400 Olentangy River Road
614-292-4021: ewing.297@osu.edu

F **C** Fawcett Center Weddings

CAPACITY

Meeting Room	Total	Height	Rounds
Ballroom ABCD	4628 sq. ft.	14	250
Ballroom CD	2548 sq. ft.	14	100



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COMPLIMENTARY INCLUSIONS

4 Hours of Bar Service

Cake Cutting Service

Seasonal Flavored Water

Customizable Lighting Feature

Ballroom Uplighting

Buffet or Served Meal Selections

Ballroom and Outdoor Patio Space

Private Hospitality Rooms for Wedding Party

Professional Wedding Coordination Services

Floor Length Linens and Coordinating Napkins in over 30 color choices

Custom Menu Tasting for up to four guests

Mirror Tiles and Votive Candle Centerpiece Accents



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WEDDING PACKAGES

Packages are for 100 guests or more; smaller groups will be priced a la carte

Adore

Two Entrée Buffet
Selection of Beer and Wine
\$55 per guest

Bliss

Two Passed Hors d'Oeuvres
One Displayed Hors d'Oeuvre
Choice of Served Meal or Enhanced Two Entrée Buffet
Selection of Beer, Wine and House Liquor
\$75 per guest

Cherish

Three Passed Hors d'Oeuvres
Two Displayed Hors d'Oeuvres
Choice of Duo Plate Served Meal, Single Entree Served Meal, or Enhanced Two Entrée Buffet
Selection of Beer, Wine and Premium Liquor
\$95 per guest

*Sales Tax and 21% Service Charge per guest not included





DISPLAYED HORS D'OEUVRES

(Bliss Package select 1, Cherish Package select 2)

Seasonal Fruit Display
Artisan Cheese Display Presented with Freshly Baked Artisan Breads
Assorted Crackers and Seeded Flatbread
Vegetable and Hummus Crudités Display
Farmers Board Display with Cured Meats, Cheeses, Pickles, Preserves, Grapes and Bread

PASSED HORS D'OEUVRES

(Bliss Package select 2, Cherish Package select 3)

Local Beer-Poached Pears with Vanilla and Bleu Cheese Mousse
Crispy Pastry cup with Creamy Crab Salad and Bacon
BLT Crostini
Tortelloni Caprese Skewer
Fried Risotto with Cured Egg Yolk
American-South Korean Rice Bowl
Mini Tuna Crudo Cup

(Additional options for Cherish Package only)

Curried Pork in Phyllo cups
Seared Crab Cakes
Mediterranean Chicken Meatballs
Asian inspired Pork Slider with Spicy Ketchup and Kimchi



BUFFET MENU

~Select 2 Soups/Salads, 2 Sides, and 2 Entrees~

Soups and Salads

Creamy Tomato Basil Soup
Italian Wedding Soup
Farmhouse Soup
Fawcett Greens
Gypsy Salad
Garden Slaw

Sides:

Sour Cream Mashed Potatoes
Mac n' Cheese
Green Beans with Olive Oil Poached Tomatoes
Braised Bacon Rice
Seasonal Vegetable Assortment
Baked Potatoes with Sour Cream, Cheese and Chopped Bacon

Entrees:

Grilled Pork Loin with Creamed Demi-glace and Fried-smashed Fingerlings
Roasted Turkey with Velouté, Citrus and Figs
Braised Beef Roast with Smoked Tomato Coulis
Korean Marinated Salmon with Rice and Corn Remoulade
Seared Squash Steaks with Hazelnut-yogurt Sauce
Grilled Chicken Breast with Lemon Cream
Pan Fried Chicken with Tomato-Mushroom Puree

Bliss and Cherish Enhanced Entrée Options

Braised Lamb Shoulder with Lemon Potatoes, Spiced Tomato Ragout and Pickled Red Onion
Seared Grouper with Bouillabaisse and Crispy Bread

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SERVED ENTRÉE MENU

~Bliss & Cherish, Select 2~

Stuffed Italian Chicken

Lightly Breaded Chicken Breast Stuffed with Soppressata, Tomatoes and Gouda served with Whole Grain Mustard Cream and Tomato-Sweet Pepper Coulis

Caprese Chicken

Herb-Marinated Chicken Breast with Heirloom Tomato Salad, Buffalo Mozzarella, Green Onion Basil Pesto and Balsamic Drizzle

Grilled Sirloin of Beef

Marinated with Garlic and Herbs

Sweet and Tangy Pork Tenderloin

Hoisin-Strawberry Marinated and Char-grilled

Bourbon - Cola Brisket

Braised until tender and served with Grilled Red Onion Slaw

Stuffed Trout

Stuffed with Italian herbs, Lemon, Roasted Onions, Artichokes, and Mascarpone Cheese

White Wine Poached Salmon

Served with Spicy Mango-Basil Relish

Pierogis

Seared Golden Brown, served with Roasted Tomatoes, Edamame, Charred Yellow Pepper, Red Pepper Oil on a Pool of Mustard Cream

Florentine Ravioli

Tomato-Fennel Ragout, Wilted Baby Greens, Roasted Pepper Salad

~Additional Entrée Options for Cherish Package~

Bistro Steak and Salmon

Rosemary and Garlic Marinated Steak paired with White Wine Poached Salmon brushed with Dill and Citrus

Sirloin and Flounder

Parmesan and Herb Crusted Steak served at medium and Brown Butter Glazed Flounder

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KID'S MENU

\$11.50 per guest

Chicken Tenders, Waffle Fries, Corn, Applesauce and BBQ Sauce
 Personal Cheese or Pepperoni Pizza
 Beef Sliders, Waffle Fries, Corn and Applesauce



LUNCHES AND SNACKS

for Hospitality Rooms and Vendors

Prices do not include 21% service charge and sales tax

Boxed Lunches

\$16.00 per guest

Turkey Brioche BLT

Smoked Turkey Breast on buttery Brioche
 Bun topped with Sugar Cured Bacon,
 Hard-Boiled Egg, Tomato Tapenade and Frisee

Caribbean Chicken Wrap

Grilled Chicken Salad with Caribbean Spices,
 Black Beans, Mango and Mayo wrapped in a
 Spinach Flour Tortilla
 Substitute Jackfruit for a Vegetarian option-add \$1.50

Fawcett Center Greens with Grilled Chicken

Field Greens garnished with Petite Tomatoes,
 Sesame Sticks, Edamame and Hard Boiled Eggs
 Served with Balsamic Vinaigrette
 and freshly baked roll with butter

A la Carte Snacks

Classic European-style Breakfast Pastries

\$24 per dozen

Assorted Freshly Baked Muffins

\$24 per dozen

Freshly Baked Assorted Cookies

\$16 per dozen

House-made Buckeyes

\$22 per dozen

Nutri-Grain® Bars and Nature Valley® Granola Bars

\$2 each

Seasonal Fruit Smoothies

\$4.25 per guest

MENU ENHANCEMENTS

Late Night Snacks

- Hot Dog Slider Station \$8.50 per guest
- Pretzel bites with Mustard and Mascarpone Sweet Cream \$5.50 per guest
- Donut Bar \$7.00 per guest
- 18" Cheese Pizza \$30 each, additional toppings \$5 each
- Nacho Bar \$9.50 per guest
- Coffee and Donut Shooters Station \$5.50 per guest

Action Stations

- Chef- Attended Cotton Candy Station \$12 per guest
- S'mores Bar \$12 per guest
- Beef Tenderloin Carving Station \$550 per 30 guests
- Additional Carving Stations Available on Request
- (Action Stations require a Chef and charge of \$50 per station, per 100 guests)

Desserts

- Assorted Macarons \$26 per dozen
- Mini Crème Brûlée \$6 per guest
- Shooters: Key Lime Pie, Caramel Cheese Cake, and Raspberry Chocolate \$7 per guest
- Assortment of Petite Tarts, Cakes, Candies, Macarons, and Assorted Donut Holes \$9.75 per guest

Edible Favors

- Boxes of House-made Chocolate Candy, Macarons, and Buckeyes \$5 per guest

Sales Tax and 21% Service Charge Not Included



ADDITIONAL ENHANCEMENTS

DÉCOR

Pricing Available on Request

Chiavari, Farm, and Folding Chairs

Chair Covers/Sashes

Ice/Fruit/Chocolate Sculptures

Pipe & Drape

Chargers

Rose Petals

Upgraded Linens

A/V & SET-UP

Microphone *\$50 each*

Projector/Screen *\$200 each*

Staging *\$40 per 6'x8' section*

Dance Floor *\$750*

Additional Time *\$100 per hour*

Ceremony Setup *\$500, one hour rehearsal included*
(outdoor ceremony requires additional chair rental)

BAR

Signature Drink *Price Varies*

Champagne Toast *\$4.50 per guest*

Beverages for Bridal/Groom Suites *Price Varies*

Additional Bars *\$75 per bar, per two hours*

Additional Time *\$75 per bar, per two hours plus drinks charged upon consumption*

Tableside Wine Service *House Wine \$25 per bottle; Premium Wine \$30 per bottle*

