

# *Catering Guide*



THE **AVALON** *Inn*

*Resort • Spa • Conference Center*

**Faye Kouvas**

*Catering Director*

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# *The Avalon Experience*

## Breakfast Buffets

*Starting at \$8.00 Per Person*

### The Continental Buffet

*Includes:*

Fresh Pastries

Scones

Fresh Fruit Display

Fresh Brewed Coffee

Iced Tea

Hot Tea

Variety of Juices

*To customize your package please see the following  
page for substitutions and additions.*

# Breakfast at Avalon

*Minimum of 20 People*

## **THE CONTINENTAL BUFFET..... \$8.00**

An assortment of pastries and scones served with a fresh fruit display, fresh brewed coffee, tea and a variety of chilled fruit juices.

## **ALA CARTE ITEMS**

*Build your own buffet. Priced per person.*

## **BREAKFAST STATIONS**

Omelet Station..... \$6.00

Attendant Fee.....\$75.00 Per Attendant

## **TRADITIONAL BREAKFAST**

Toast (White and Wheat).....	\$1.00
Hash Brown Triangles.....	\$1.25
English Muffins.....	\$1.50
Scrambled Eggs .....	\$1.75
Home Fries.....	\$1.75
Sausage Links .....	\$1.75
French Toast with Syrup.....	\$2.50
Pancakes with Syrup.....	\$2.00
Bacon .....	\$2.50
Assorted Fruit (Seasonal) .....	\$2.50
Waffles with Syrup .....	\$3.00
Sliced Ham.....	\$2.75
Cheese Blintzes with Raspberry Sauce.....	\$4.00
Quiche Lorraine.....	Price available upon request

## **BRUNCH ITEMS**

Rolls with Butter.....	\$1.50
Herb Roasted Red Skin Potatoes.....	\$1.75
Roasted Assortment of Vegetables.....	\$1.75
Meatballs with Tomato Sauce.....	\$2.00
Sausage Italiano.....	\$2.50
Penne with Tomato Sauce.....	\$2.50
Avalon Garden Salad.....	\$3.00
Asparagus.....	\$3.75
Hepburn Salad.....	\$5.00
Garlic Herb Roasted Chicken Breast.....	\$6.25
Baked Salmon with Dill Cream Sauce.....	\$10.00

## **BEVERAGES**

Coffee, Hot Tea and Iced Tea Station.....\$2.50

- Add Juice .....
  - Add Mimosas.....
- \$1.00
- \$18.00 per bottle opened of champagne  
(Includes orange juice)



# Plated Luncheons

Minimum of 20 People

All Plated Luncheons include Iced Tea, Hot Tea and Coffee  
Champagne, Wine, Mimosa's and Soda may be added for an additional cost

## **GRILLED SALAD \$12.50**

Mixed Greens, Tomato, Cucumber, Red Onion,  
Black Olives, Fresh Cut Fries, Balsamic Dressing  
Rolls with Butter

## **CAESAR SALAD \$12.50**

Romaine, Croutons, Grated Parmesan, Caesar Dressing  
Rolls with Butter

## **THE HEPBURN SALAD \$13.50**

Mixed Greens, Strawberries, Mandarin Oranges, Candied Pecans, Crumbled Gorgonzola,  
Golden Balsamic Dressing  
Rolls with Butter

### *Salad Additions:*

- Grilled Chicken \$4.00
- 5oz Grilled Flank Steak \$8.00
- 5oz Grilled Salmon \$8.00
- 4oz Grilled Tuna \$8.00

## **GRILLED CHICKEN SANDWICH \$9.50**

Lettuce, Tomato, Onion  
*Avalon Chips*

## **CROISSANT SANDWICH \$10..**

Choice of Tuna or Chicken Salad served on a Croissant  
*Sliced Fresh Fruit*

## **QUICHE LORRAINE** Price available upon request

Egg, Swiss, Bacon  
*Sliced Fresh Fruit*

## **CHICKEN NATALE \$13.00**

5 oz Chicken Breast, Spinach, Roasted Red Pepper, Provolone,  
Roasted Red Pepper Sherry Cream Sauce  
*Rolls with Butter, Avalon Garden Salad, Roasted Red Pepper Risotto*

## **CHICKEN CAPRESE \$14.00**

5 oz Chicken Breast, Tomato, Fresh Mozzarella, Basil, Balsamic Reduction  
*Rolls with Butter, Avalon Garden Salad, Garlic Parmesan Risotto*

## **CHICKEN FRANCAISE \$14.00**

5 oz Chicken Breast, Lemon Butter Sherry Sauce  
*Rolls with Butter, Avalon Garden Salad, Herb Roasted Red Skin Potatoes*

## **ADD SALAD OR CUP OF SOUP: \$3.00**

Avalon Garden Salad  
Caesar Salad  
Wedding Soup  
Tomato Bisque Soup

# *The Avalon Experience*

## Lunch Buffets

*Starting at \$14.00 Per Person*

### The Market Fresh

*Includes:*

Tomato Bisque

Pasta Salad

Fruit Salad

Avalon Chips

Ham and Swiss Wrap

Turkey and Provolone Wrap

(All Wraps Include Lettuce, Tomato and Onion)

Iced Tea

Hot Tea

Fresh Brewed Coffee

*To customize your package please see the following  
pages for substitutions and additions.*



# Buffets

*Lunch and Casual buffets include, iced tea, hot tea, coffee  
Minimum of 20 people and priced per person*

## Lunch

*Served until 4:00p.m.*

### **THE MARKET FRESH \$14.00**

Tomato Bisque

Pasta Salad

Fruit Salad

Avalon Chips

*Assorted Wraps:*

Ham and Swiss

Turkey and Provolone

*All wraps include Lettuce and Tomato*

### **THE FRESH FARE \$14.00**

Avalon Garden Salad

Fruit Salad

Chicken Salad

Tuna Salad

Croissants

Pasta Salad

### **THE CLUBHOUSE \$16.00**

Tomato Bisque

Sliced Salami, Ham, Turkey, Pepperoni

Swiss, Provolone, American

Lettuce, Tomato, Onion

Assorted Condiments

Kaiser Rolls

Potato Salad

Dill Cucumber and Tomato Salad

Pickles

### **THE AVALON CLASSIC \$15.50**

Avalon Garden Salad

Garlic Herb Roasted Chicken Breast

Penne Ala Vodka

Roasted Red Skin Potatoes

Roasted Assortment of Vegetables

Rolls with Butter

## Casual

*Served All Day*

### **THE PERFECT PICNIC \$21.00**

Avalon Garden Salad

Pasta Salad

Cheesy Potatoes

Angus Burgers

Herb Grilled Chicken

Assorted Sliced Cheeses

Condiments, Pickles, Lettuce, Tomato, Onion

Kaiser Rolls

### **TASTE OF ITALY \$23.00**

Garlic Bread

Wedding Soup

Caesar Salad

Fettuccini with Alfredo

Farfalle with Pesto

Penne with Tomato Sauce

Garlic Herb Roasted Chicken Breast

Italian Meatballs

Roasted Assortment of Vegetables

### **THE GRILL AND CHILL \$27.00**

Cornbread

Coleslaw

Cheesy Potatoes

Baked Beans with Bacon

Roasted Assortment of Vegetables

Barbecue Spiced Ribs

Garlic Herb Roasted Chicken Breast

### **THE PRIME TIME \$34.00**

Rolls with Butter

Avalon Garden Salad

Dill Cucumber and Tomato Salad

Baked Beans with Bacon

Roasted Assortment of Vegetables

Roasted Red Skin Potatoes

12 oz Strip Steak (Prepared Medium)

### **KIDS KORNER \$12.00**

Chicken Tenders

Cheese and Pepperoni Pizza

Avalon Chips

Fruit Display

# *The Avalon Experience*

## Dinner Buffets

*Starting at \$16.50 Per Person*

*Includes:*

Avalon Garden Salad  
Mustard Crusted Pork Loin  
Penne with Tomato Sauce  
Herb Roasted Redskin Potatoes  
Roasted Assortment of Vegetables  
Iced Tea  
Hot Tea  
Fresh Brewed Coffee  
Fresh Rolls and Butter

*To customize your package please see the following  
pages for substitutions and additions.*



# Dinner Buffets

## AVALON'S SILVER PACKAGE

Minimum of 20 People and Priced Per Person

To add additional items please see the catering director for pricing

Includes Iced Tea, Hot Tea, Coffee, Fresh Rolls and Butter and  
choice of one Salad, one Vegetable and one Starch \$9

### CHOOSE ONE ITEM PER CATEGORY:

#### SALAD

Avalon Garden Salad

Caesar

*Optional Substitutions*

Caprese Salad.....\$1 up-charge

Hepburn Salad.....\$2 up-charge

#### VEGETABLE

Roasted Assortment of Vegetables

Sugar Snap Peas

Green Beans (Seasonal)

*Optional Substitutions*

Asparagus.....\$2 up-charge

#### STARCH

Herb Roasted Red Skin Potatoes

Sweet, Garlic or

Plain Mashed Potatoes

Red Pepper or Garlic Parmesan Risotto

Rice Pilaf or Wild Rice

### SILVER PACKAGE REQUIRES CHOICE OF TWO ENTREES

#### CHICKEN

Garlic Herb Roasted ..... \$6.25

Marsala ..... \$6.50

Natale..... \$6.50

Francaise ..... \$7.00

Balsamic Glazed ..... \$7.25

Chicken Parmesan..... \$7.25

Boursin ..... \$9.00

Caprese ..... \$9.00

#### PASTA

Penne with Tomato Sauce..... \$2.50

Tri Colored Tortellini with Pesto..... \$5.50

#### PASTA ADDITIONS

Meatballs .....\$2.00

#### SEAFOOD

Cod Francaise .....\$6.00

Italian Baked Cod.....\$6.50

Grilled Shrimp Skewer.....\$7.75

Baked Salmon ..... \$10.00

*Dill Cream Sauce*

Baked Salmon..... \$11.00

*Maple Pecan Glaze*

Salmon Picatta.....\$11.00

#### PORK

Mustard Crusted Pork Loin..... \$5.00

Barbecue Spiced Ribs ..... \$11.00

#### BEEF

Smoked Brisket ..... \$9.00

*Avalon Barbecue Sauce*

Flank Steak .....\$10.00

*Chimichurri Sauce*

Slow Roasted Prime Rib .....\$11.00

*Au Jus*

Garlic Herb Roasted Tenderloin .....\$12.00

*Red Wine Reduction*

#### CARVING STATION

*\*Chef Attendant Fee of \$75.00 Per Attendant*

Slow Roasted Turkey Breast ..... \$9.00

Carved Leg of Lamb..... \$10.00

Slow Roasted Prime Rib..... \$11.00

Garlic Herb Roasted Tenderloin..... \$12.00



# Dinner Buffets

## AVALON'S GOLD PACKAGE

Minimum of 20 People and Priced Per Person

To add additional items please see the catering director for pricing

Includes Iced Tea, Hot Tea, Coffee, Fresh Rolls and Butter and  
choice of one Salad, one Vegetable and one Starch \$9

### CHOOSE ONE ITEM PER CATEGORY:

#### SALAD

Avalon Garden Salad

Caesar

*Optional Substitutions*

Caprese Salad.....\$1 up-charge

Hepburn Salad.....\$2 up-charge

#### VEGETABLE

Roasted Assortment of Vegetables

Sugar Snap Peas

Green Beans (Seasonal)

*Optional Substitutions*

Asparagus.....\$2 up-charge

#### STARCH

Herb Roasted Red Skin Potatoes

Sweet, Garlic or

Plain Mashed Potatoes

Red Pepper or Garlic Parmesan Risotto

Rice Pilaf or Wild Rice

### GOLD PACKAGE REQUIRES CHOICE OF THREE ENTREES

#### CHICKEN

Garlic Herb Roasted ..... \$4.25

Marsala ..... \$4.50

Natale..... \$4.50

Francaise ..... \$5.00

Balsamic Glazed ..... \$5.00

Chicken Parmesan..... \$5.00

Boursin ..... \$6.25

Caprese ..... \$6.25

#### PASTA

Penne with Tomato Sauce..... \$2.50

Tri Colored Tortellini with Pesto..... \$5.50

#### PASTA ADDITIONS

Meatballs .....\$2.00

#### SEAFOOD

Cod Francaise .....\$4.00

Italian Baked Cod..... \$4.25

Grilled Shrimp Skewer..... \$5.25

Baked Salmon ..... \$6.50

*Dill Cream Sauce*

Baked Salmon..... \$7.25

*Maple Pecan Glaze*

Salmon Picatta.....\$7.25

#### PORK

Mustard Crusted Pork Loin..... \$3.50

Barbecue Spiced Ribs ..... \$7.50

#### BEEF

Smoked Brisket ..... \$9.00

*Avalon Barbecue Sauce*

Flank Steak .....\$10.00

*Chimichurri Sauce*

Roasted Prime Rib ..... \$11.00

*Au Jus*

Garlic Herb Roasted Tenderloin .....\$12.00

*Red Wine Reduction*

#### CARVING STATION

*\*Chef Attendant Fee of \$75.00 Per Attendant*

Slow Roasted Turkey Breast ..... \$9.00

Carved Leg of Lamb..... \$10.00

Slow Roasted Prime Rib..... \$11.00

Garlic Herb Roasted Tenderloin..... \$12.00

# Sit Down Dinner Menu

*Entrees include Vegetable, Accompaniment, Rolls with Butter, Iced Tea, Hot Tea and Coffee  
Minimum of 20 People and Priced Per Person*

## SALADS

### **AVALON HOUSE SALAD (INCLUDED)**

Mixed Greens, Cucumbers, Tomatoes, Black Olives, Housemade Balsamic Vinaigrette

### **TRADITIONAL CAESAR \$1 Up Charge**

Romaine, Croutons, Fresh Shaved Parmesan, Caesar Dressing

### **HEPBURN SALAD \$5 Up Charge**

Mixed Greens, Strawberries, Mandarin Oranges, Candied Pecans, Gorgonzola, Golden Balsamic

## CUP OF SOUP \$3

Tomato Bisque  
Wedding

## BEEF

### **FILET \$28**

6 oz Filet

### **STRIP STEAK \$29**

12 oz Grilled Strip Steak

### **THE RIB EYE \$31**

12 oz Grilled Rib Eye

*All Steaks served with a choice of  
Red Wine Reduction or Garlic Butter Sauce*

## CHICKEN

### **NATALE \$19**

Roasted Red Pepper, Spinach, Provolone,  
Roasted Red Pepper Sherry Sauce

### **MARSALA \$19**

Sautéed Mushrooms, Marsala Wine Sauce

### **GARLIC HERB ROASTED \$19**

Garlic and Herb Marinade

### **FRANCAISE \$19**

Lemon Butter Sherry Sauce

### **BALSAMIC GLAZED \$20**

Tomatoes, Provolone, Balsamic Reduction

### **BOURSIN \$21**

Boursin Cheese, Roasted Red Peppers,  
Sherry Cream Sauce

## PORK

### **MUSTARD CRUSTED PORK \$19**

Apple Brandy Sauce

## SEAFOOD

### **COD FRANCAISE \$21**

Lemon Butter Sherry Sauce

### **ITALIAN BAKED COD \$21**

Peppers, Onions, Tomatoes

### **PINEAPPLE GLAZED MAHI MAHI \$23**

### **BAKED SALMON \$24**

7 oz Salmon

Choice of: Dill Cream Sauce or Pecan Maple Glaze

*Pasta and Vegetarian Entrees  
are served with an Avalon Garden Salad.*

## PASTA AND VEGETARIAN

### **CHEESE TORTELLINI \$16**

Tomato Basil Sauce

### **QUINOA STUFFED PEPPER \$16**

Green Bell Pepper stuffed with Quinoa,  
Onion, Bell Pepper, Tomato Sauce

### **PASTA PRIMAVERA \$16**

Julienned Zucchini, Squash and Carrots, Aglio e Olio

### **MUSHROOM RAVIOLI \$16**

Mushroom Cream Sauce

### **GRILLED PORTABELLA STACKER \$16**

Balsamic Reduction



# Sit Down Dinner Menu

*Entrees include, Iced Tea, Hot Tea and Coffee  
Minimum of 20 People and Priced Per Person*

## DUO PLATES

**GARLIC HERB ROASTED CHICKEN BREAST AND SHRIMP SKEWER \$25**

**SHORT RIB AND BOURSIN CHICKEN \$29**

**SALMON AND SHRIMP \$30**

7 oz Grilled Salmon and Shrimp Skewer, Garlic Butter Sauce or Honey Barbecue

**FILET AND CHICKEN \$32**

6 oz Filet, Garlic Herb Roasted Chicken Breast

**FILET AND SHRIMP \$34**

6 oz Filet, Shrimp Skewer, Garlic Butter Sauce

**FILET AND CRAB CAKE \$35**

6 oz Filet, Crab Cake, Remoulade Sauce

**THE SURF AND TURF- Market Price**

6 oz Filet, 4 oz Lobster Tail, Drawn Butter

*All Steaks served with a choice of Red Wine Reduction or Garlic Butter Sauce*

## ACCOMPANIMENT

Herb Roasted Red Skin Potatoes  
Sweet, Garlic or Plain Mashed Potatoes  
Red Pepper or Garlic Parmesan Risotto  
Rice Pilaf  
Wild Rice

## VEGETABLE

Roasted Assortment of Vegetables  
Sugar Snap Peas  
Green Beans (Seasonal)  
Asparagus \*\$2 Upcharge

## CHILDREN'S OPTION

**PENNE \$5**  
Meatball, Tomato Sauce

**CHICKEN TENDERS \$10**  
French Fries, Applesauce

## ADDITIONS

- An additional \$1 per plate up-charge will apply to all sit down dinners in the event that more than two entrees have been selected.

# Displays and Hors d'oeuvres

## DISPLAY STATIONS

*Minimum of 20 People and Priced Per Person*

### **VEGETABLE DISPLAY \$3.00**

Fresh Vegetables and Ranch Dipping Sauce

### **DOMESTIC CHEESE**

#### **AND CRACKER DISPLAY \$3.25**

Assorted Cheese and Crackers

### **FRUIT DISPLAY \$3.50**

Fresh Seasonal Fruit Display

### **WINE COUNTRY \$6.00**

Imported and Domestic Cheese,

Fresh Seasonal Fruit, Assorted Crackers

### **ITALIAN ANTIPASTO \$7.00**

Italian Meats and Cheeses,

Roasted Seasonal Vegetables,

Olives, Marinated Artichokes, Pepperoncini,

Hot Peppers in Oil, Crostini and Crackers

## COLD HORS D'OEUVRES

*Minimum of 100 Pieces and Priced Per Piece*

BLT Bites..... \$ .75

Assorted Sushi Rolls .....\$1.00

*Spicy Tuna, California, Shrimp Tempura, Vegetable*

Vegetable Shooters ..... \$1.50

Gazpacho Soup Shots ..... \$1.00

Antipasto Skewers ..... \$2.25

Caprese Skewers ..... \$1.50

Shrimp Cocktail ..... \$2.50

Shrimp Cocktail Shooter..... \$2.50

## CARVING STATION

*Minimum of 20 People and Priced Per Person*

*\*Chef Attendant Fee of \$75.00 Per Attendant*

Slow Roasted Turkey Breast ..... \$ 9.00

Carved Leg of Lamb..... \$10.00

Slow Roasted Prime Rib..... \$11.00

Garlic Herb Roasted Tenderloin..... \$12.00

## HOT HORS D'OEUVRES

*Minimum of 100 Pieces and Priced Per Piece*

Assorted Stuffed Mushrooms ..... \$ 1.00

*Herb, Crab, Sausage*

Fried Mac n' Cheese Bites.....\$ .75

Margherita Pizza Bite .....\$1.00

Thai Chicken Satay.....\$1.00

*Thai Peanut Sauce*

Assorted Seasonal Bruschetta Display .....\$1.00

*Asiago Artichoke, Fresh Tomato, Greens*

Assorted Pizzettas .....\$1.00

Mini Maryland Style Crab Cake .....\$1.50

*Rémoulade Sauce*

Chicken Quesadillas .....\$1.50

Mini Reuben.....\$1.50

Chicken Tenders.....\$1.50

Wings ..... \$1.50

*Buffalo, BBQ, and Ranch*

Fried Ravioli with Tomato Sauce.....\$1.25

Wild Mushroom and

Boursin Cheese Bruschetta..... \$1.70

Vegetable Egg Rolls .....\$1.75

*Asian Sweet Chili Sauce*

Spanakopita.....\$1.75

Mini Slider Burgers .....\$2.25

Grilled Lamb Chops with Tzatziki Sauce....\$3.50



# Desserts

## ASSORTED DESSERTS \*

Tiramisu	\$5.50
Cherry Cheesecake	\$4.50
Lemon Bar	\$4.25
Chocolate Mousse	\$3.00
Caramel Apple Cake	\$4.00
Triple Chocolate Cake	\$7.50
Cookies and Brownies	\$4.00
Cookies	\$2.25
Pineapple Up-Side Down Cake	\$4.00

## SWEET NOTHINGS DISPLAY \$7.00\*

Cream Puffs
Cannoli
Mini Cheesecake
Assorted Seasonal Shooters

## SHOOTER BAR DISPLAY \$5.00\*

Chocolate Mousse
Lemon Berry
Apple Crisp

*\*Minimum of 20 People and Priced Per Person*

## CUPCAKE PRICING

*One dozen Per Flavor Minimum  
Priced Per Cupcake*

### CAKE FLAVORS \$2.00

White	
Chocolate	
Yellow	
Banana	\$2.25
Red Velvet	\$2.25
Pumpkin	\$2.25

### ICING FLAVORS

Vanilla	Included
Chocolate	Included
Cream Cheese	\$.25
Peanut Butter	\$.25
Oreo	\$.25

### TOPPINGS

Butter Cream Flowers	\$ .75 Up Charge
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## CAKE PRICING

### SERVINGS

Six Inch	6-8 People	\$20.00
Eight Inch	12 People	\$25.00
Ten Inch	15 People	\$30.00
1/4 Sheet	20 People	\$35.00
1/2 Sheet	40 People	\$45.00
Full Sheet	80 People	\$65.00

### CAKE FLAVORS

White	Included
Chocolate	Included
Yellow	Included
Marble	Included

### ICING FLAVORS

Chocolate Butter Cream	Included
Vanilla Butter Cream	Included
Whipped Cream	Included

# Additional Services

## MEETINGS

Half Day Beverage Station  
Bottled Water and Soda

Per consumption

Half Day Snack Station  
Assorted Snacks

Per consumption

Granola Bars                 \$1.50  
Assorted Chips               \$1.50  
Peanuts                         \$1.00  
Peanut Butter Crackers     \$1.50  
Trail Mix                       \$2.00  
Other Snacks Available Upon Request

## BANQUET SERVICES

Wedding Area Rental Fee	\$500
Additional Cocktail Area Rental Fee	\$500
Extra Linen	\$50
Valet Parking	\$75 Per Attendant
Coat Check Attendants	\$75 Per Attendant
Extra Bartender	\$75 Per Attendant
Request for no tip jars at the bar	\$75 Per Attendant
Extra Bar	\$75
Additional Labor Charge	-Varies-

## **ROOM RENTAL FEE INCLUDES:**

Registration Table	Avalon Notepads and Pens
Table Linen	Mints
Podium	Extension Cords
Easels	Power Strips
Microphone	Wireless Internet
Projection Screen	

## **ADDITIONAL FEES:**

Teleconference Phone	\$50
LCD Projector	\$150
TV with DVD Player	\$50
Laser Pointer	\$20
Lavalier Microphone	\$50
Flipchart with Markers	\$25 per Flipchart
Copies	\$.15 per Sheet



# Open Bar Packages

## LIQUOR PACKAGES

*Minimum of 20 People*

*Priced Per Person and Includes:*

*Liquor, Beer, House Wine, Soft Drinks, Mixers and Bartenders*

### HOUSE

Seagrams 7  
Calico Jack Rum  
Malibu  
New Amsterdam Gin  
Pinnacle Vodka  
Jim Beam  
Lauders Scotch  
Jose Cuervo

### TOP

Canadian Club  
Beefeater  
Old Grandad  
Absolut  
Bacardi Silver  
Captain Morgan  
Malibu  
Dewar's  
Jose Cuervo  
Peach Schnapps  
Amaretto  
Baileys

### PREMIUM

Crown Royal  
Tanqueray  
Jack Daniels  
Grey Goose  
Bacardi Silver  
Captain Morgan  
Malibu  
Johnny Walker Red  
Jose Cuervo  
Peach Schanpps  
Amaretto  
Baileys  
Kahlua

### BEER

Budweiser  
Bud Light  
Coors Light  
Miller Light  
Yuengling  
Heineken

### WINE

Cabernet  
Merlot  
Pinot Noir  
Chardonnay  
White Zinfandel  
Riesling  
Pinot Grigio

### ONE HOUR

House	\$10
Top Shelf	\$12
Premium	\$15

### TWO HOUR

House	\$11
Top Shelf	\$13
Premium	\$16

### THREE HOUR

House	\$13
Top Shelf	\$15
Premium	\$18

### FOUR HOUR

House	\$14
Top Shelf	\$16
Premium	\$19

### FIVE HOUR

House	\$16
Top Shelf	\$18
Premium	\$21

## WINE AND BEER PACKAGES

*Priced Per Person and Includes:*

*Liquor, Beer, House Wine, Soft Drinks and Bartenders*

### BEER

Budweiser  
Bud Light  
Coors Light  
Miller Light  
Yuengling  
Heineken

### WINE

Cabernet  
Merlot  
Pinot Noir  
Chardonnay  
White Zinfandel  
Riesling  
Pinot Grigio

### ONE HOUR

\$9

### TWO HOUR

\$10

### THREE HOUR

\$11

### FOUR HOUR

\$12

### FIVE HOUR

\$13

## **ADDITIONAL INFORMATION**

- If you are having an open bar, you may substitute our select wines at an additional charge per bottle opened.
- Please ask the catering director for a current wine list. All wines are subject to availability .
- House Champagne is available starting at \$18 per bottle opened.
- For guests under the age of 21, there will be a \$2.5 charge for sodas and juices.

# Vendor Referrals

## TRANSPORTATION:

Anderson Coach	724-588-8310
A Suite Adventures Inc.	330-501-7433
CCS Trans	330-747-1311

## CEREMONY AND RECEPTION MUSIC:

2nd Avenue Jazz	724-589-2091
Redline	330-757-8752
Todd Cutshaw	330-979-0771
Backbeat (John Reese)	330-758-7133
Bobby Remp	724-515-9968
Elegant String Quartet	330-726-2856
FX Project	724-528-2324
John Chapman	330-877-0994
Music Man DJ	330-793-2098
The DJ Crew	330-869-6556
Tune Weavers (Jeff Dunn)	330-788-8851
Brian Price	330-509-2109
Pipe Dreams	724-962-0897
Rich Yocum (Pianist)	330-847-7076
Rudy and The Professionals	330-502-2629
Michael Thomas Entertainment	330-503-5199

## CAKES:

The Cake Boutique	330-395-CAKE
Hermitage Bakery	724-342-4908
The Crumb Shoppe	330-534-0606
Rachel Ulam	330-856-2391

## CHAIR COVER AND LINEN RENTALS:

Center of Attention	330-793-3295
Evaline's Bridal	330-392-6569
PMG Chocolatiers	330-349-9844
Sister Act Rentals	330-509-0636

## EQUIPMENT RENTALS

Rental Corral	724-347-1200
TR Party Center	330-788-8784
Tri-Son Tents	330-856-7159

## SPA SERVICES AND ESTHETICIANS

Avalon Spa and Salon	724-704-8818
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## FLORAL

Cottage Gardens	724-981-4540
Green's Floral Shop	330-534-6023
Floral Dynasty	330-856-2868
Something New	330-702-8777
Kraynak's	724-347-4511

## PHOTOGRAPHERS AND VIDEOGRAPHERS

Greenwood Photography	330-984-1338
Tim Hickman	412-897-4132
Acclaim Elegant Videography	330-707-0740
Ferencik Films	724-813-6262
Cimperman Photography	724-342-6131
Easton Video Productions	330-270-5284
House of Portraits	330-392-0364
Jim Pitts	724-981-2765
Laura Ruppertsberger	724-656-9271
Moroco Photography	724-981-2765
Pictures in Motion	330-270-0945

## HOTEL ACCOMODATIONS

The Avalon Inn and Resort	330-856-1900
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We are proud to offer on-site spa parties and golf packages for the bridal party. Please ask the catering director for more information on spa and golf packages.



# *Policies and Procedures*

## **SCHEDULING AN EVENT**

Contact the Sales & Catering Department for information pertaining to your event. Our priority is to service our guest's needs. All events must be approved by Avalon and coordinated with the Sales & Catering Department.

## **BANQUET AND MEETING ROOMS**

Banquet and meeting rooms are subject to availability and are assigned according to the anticipated number of guests. If there are fluctuations in the number of attendees, Avalon reserves the right to reassign the banquet or meeting room accordingly. Avalon reserves the right to charge a labor fee for the set-up of meeting rooms with extraordinary requirements and last minute changes.

## **MENU SELECTIONS**

Our menus are meant to be used as a guide, however, we welcome the opportunity to customize a special menu for your event. In order to ensure the availability of all chosen menu items, your menu selection must be submitted four (4) weeks prior to the function date. No food or beverage may be brought onto the Avalon premises with the exception of a wedding cake and wedding cookies. A cake cutting fee of \$1.00 per guest will be applied for weddings.

## **BANQUET MENU PRICING**

Pricing is subject to change based on seasonal market availability. All prices are subject to a Set-up Fee of 20% and the current Sales Tax, which will be added to your invoice. These charges are applied to all banquet pricing. A \$1.00 per plate up charge will apply to all sit-down dinners in the event that more than two entrees have been selected.

## **AUDIO VISUAL EQUIPMENT**

Please see the additional services page for a list of available equipment and pricing.

## **SMOKING**

Avalon locations in Ohio are non-smoking facilities according to Ohio State Law. The Buhl Park location has designated smoking areas within the facility.

## **VALET PARKING**

Valet parking is available for an additional cost of \$75.00 per attendant. One valet attendant per 50 guests is recommended.

## **COAT CHECK**

An unattended coatroom will be provided for private parties when the weather warrants it. A coatroom attendant is available for a flat rate of \$75.00.

## **DRESS ATTIRE**

Unless special dress has been authorized, guests must be properly dressed for the occasion.

## **LOST AND FOUND**

Avalon will not be liable for the loss, theft or breakage of any article(s) or merchandise left in the facilities prior to, during or following your event.

## **OUTDOOR CEREMONY SITES AT AVALON INN AND RESORT AND SQUAW CREEK**

Outdoor ceremony sites are available at The Avalon Inn and Resort and Squaw Creek. The flat rate fee is \$500. Clients are to provide their own seating and decoration's.

# Continued

## **MINIMUM EXPENDITURES**

All Saturday's during the months of May through October will have a minimum expenditure for all of Avalon's locations including Avalon Resort and Spa's Ballroom and Grand Pavilion, as well as, Avalon Golf and Country Club's Buhl Park and Squaw Creek Ballrooms.

## **AVALON INN AND RESORT BALLROOM AND PAVILION**

The minimum expenditure during the months of May through October on Saturday's for the Ballroom is \$10,000 and the Pavilion is \$7,000. The minimum expenditure does not include the 20% set up fee, applicable taxes or gratuity. If the total expenditure should fall short of the minimum the remaining amount will be added as a room rental fee. All Friday and Saturday's during the month of December will have a minimum expenditure for the Ballroom and Pavilion. The minimum expenditure for the Ballroom is \$6,000. The minimum expenditure for the Pavilion is \$3,500.

## **AVALON AT BUHL PARK**

The minimum expenditure for the Ballroom during the months of May through October on Saturday's is \$12,000. The minimum expenditure does not include the 20% set up fee, applicable taxes or gratuity. If the total expenditure should fall short of the minimum the remaining amount will be added as a room rental fee. All Friday and Saturday's during the month of December will have a minimum expenditure for the Ballroom. The minimum expenditure for the Ballroom is \$6,000.

## **AVALON AT SQUAW CREEK**

The minimum expenditure for the Ballroom during the months of May through October on Saturday's is \$8,000. The minimum expenditure does not include the 20% set up fee, applicable taxes or gratuity. If the total expenditure should fall short of the minimum the remaining amount will be added as a room rental fee. All Friday and Saturday's during the month of December will have a minimum expenditure for the Ballroom. The minimum expenditure for the Ballroom is \$4,000.

## **SPECIAL DECORATIONS**

Decorations or displays brought onto the property by the guest must be approved prior to arrival. Decoration of exterior entry posts and/or exterior lamp posts is prohibited. Items may not be attached to any stationary wall, floor, window, or ceiling. The use of special rented lighting may be prohibited. Fog machines are prohibited in all areas of Avalon. Chair covers may be used, but must be rented by the client and put on and taken off by either the client or the vendor. Charger plates are the only type of china that may be brought in by the client, otherwise, Avalon will provide all china, glassware, and silverware for special events.

## **LIQUOR**

Avalon follows state liquor laws, and under no circumstance can anyone under the age of 21 be served an alcoholic beverage nor can any alcoholic beverages be brought onto the premises.

## **VENDOR MEALS**

If you would like to purchase meals for your vendors (members of the band, photographer, etc.) please make arrangements with the Catering Director prior to the event. Please remember that all food and beverage must be purchased through Avalon.

## **MUSICAL GROUPS**

When booking a band, please take into consideration the size of the group and sound equipment to be used. Musicians must be made aware that the Avalon management will establish the volume level for the group. Arrangements must be made in advance for band arrivals, set-up, and electrical hook-ups. All musical groups must be set up at least one hour before the event is due to start.



# Continued

## **SET-UP FEE**

A 20% set-up fee is applied to all banquet event invoices. This fee is made up of all services and costs included in the preparation and execution of your event.

## **LABOR FEE**

All banquet rooms are subject to a labor charge. Contact the Sales and Catering Department for details. All social events are based on a 5 hour time frame. A \$500 fee will be applied for each additional hour.

## **GRATUITY**

Gratuity is not included, but greatly appreciated by our staff if you feel that we did an exceptional job.

## **DEPOSIT**

All events are confirmed upon the receipt of a non-refundable deposit. Deposits are based on estimated revenues for your event. All deposits will be applied to the final invoice. For wedding receptions a \$2,000 deposit is required at the time of booking and an additional \$2,000 deposit is required six months prior to your wedding reception. Upon cancellation of any event, the deposit will be forfeited and a cancellation fee may apply.

## **GUARANTEES**

The estimated number of guests is due three (3) weeks prior to the scheduled event. The final guarantee of guests must be given ten (10) business days prior to the function. It will not be permitted to lower the guarantee within the 10-day period. If no final guarantee is received, we will consider the estimated number indicated on the Event Order, which is approved and signed by the client to be the correct and guaranteed number. You will be billed for the guaranteed number of guests or the actual number in attendance, whichever is higher.

## **PAYMENT**

Acceptable forms of payment are cash, check or credit card. Avalon reserves the right to charge for any damages incurred during the event. If you wish to use a credit card for deposits and or payment of events, a 3.5% Administrative Fee will be added to the total amount. Final payments over \$5000 are due 3 days prior to the event by a certified check. Final payments under \$5000 are due 10 days prior to the event. Applicable taxes and a 20% set-up charge are added to all invoices.

Final payment is required 72 hours prior to the event. Any additional charges incurred during the event, must be paid upon completion of the event.

## **ADDITIONAL INFORMATION**

Storage areas for vendor supplies will be determined by the Catering Director. Throwing birdseed, rice, confetti, flower petals, etc. at a wedding reception or any other function is not permitted. Flowers, decorations, cake supplies, gifts, etc. that are provided by the host of a function, must be removed immediately following the event. It is the responsibility of the client to make their vendors aware of this policy.

## **MEMBERSHIP**

Please contact our Member Services Department for Membership Information to Avalon Golf and Country Club.

# Event Contract

THANK YOU FOR CHOOSING  
AVALON GOLF AND COUNTRY CLUB FOR YOUR PRIVATE EVENT!

EVENT NAME: \_\_\_\_\_

EVENT DATE: \_\_\_\_\_

START TIME: \_\_\_\_\_ END TIME: \_\_\_\_\_

ESTIMATED # GUESTS: \_\_\_\_\_

ROOM: \_\_\_\_\_

LOCATION: \_\_\_\_\_

PERSON ASSUMING FINANCIAL RESPONSIBILITY: \_\_\_\_\_

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

EMAIL: \_\_\_\_\_

PHONE: \_\_\_\_\_ FAX: \_\_\_\_\_

BRIDE: \_\_\_\_\_ GROOM: \_\_\_\_\_

MEMBER NAME: \_\_\_\_\_ MEMBER NUMBER: \_\_\_\_\_

CONTACT NAME: \_\_\_\_\_ PHONE NUMBER: \_\_\_\_\_

EMAIL ADDRESS: \_\_\_\_\_

DEPOSIT DUE UPON SIGNING: \_\_\_\_\_ DEPOSIT PAID: \_\_\_\_\_

ADDITIONAL DEPOSIT (IF REQUIRED): \_\_\_\_\_

RENTAL FEE: \_\_\_\_\_

**AVALON WILL NOT BE HELD LIABLE FOR NON-PERFORMANCE OF THIS CONTRACT OR ANY DAMAGES AS A RESULT OF LABOR TROUBLES, DISPUTES OR STRIKES, ACCIDENTS, GOVERNMENT (FEDERAL, STATE AND MUNICIPAL) REGULATIONS OF OR RESTRICTIONS UPON TRAVEL OR TRANSPORTATION, NON-AVAILABILITY OF FOOD, BEVERAGE OR SUPPLIES, RIOTS, NATIONAL EMERGENCIES, ACTS OF GOD AND OTHER CAUSES WHETHER ENUMERATED OR NOT, WHICH ARE BEYOND THE REASONABLE CONTROL OF AVALON.**

I HEREBY AGREE TO AVALON POLICIES AND PROCEDURES:

PRINT NAME: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_ DATE: \_\_\_\_\_