

BANQUET AND MEETING POLICIES

Deposits

Deposits are required to guarantee any function room. If direct billing cannot be arranged, we will collect for all charges in advance of the function date. Standard deposit arrangements are 20% or \$2,000 due at the time of the signed contract, 50% of estimated revenues due 60 days in advance and balance due 3 business days prior to the event along with the final guarantee.

Room Assignment

The Blackwell will guarantee space to accommodate your contracted number of guests according to the desired set. We do not guarantee specific rooms more than 45 days prior to your event. The Blackwell reserves the right to change any assigned locations, should there be an increase or decrease in the estimated number of attendees or a change in the program or its agenda.

Meeting Room Set-Ups and Audio/Visual Equipment

All meeting room set-ups and audio/visual needs must be coordinated with the Meeting Planner no later than three (3) weeks prior to the scheduled event. Should advance set-up or late teardown be required, an additional set-up/teardown fee will be incurred. Should your meeting requirements change from the signed banquet event order after the room set has been completed, an additional set-up fee may be incurred.

Menus and Guarantees

Menus for all events must be finalized with the hotel's Meeting Planner no later than three (3) weeks prior to the scheduled event. Due to uncertain market circumstances, prices are subject to change without notice and substitutions may be necessary. In order to comply with local and state regulations, all food and beverage items must be purchased through The Blackwell and serviced by The Blackwell staff. An approximation of the number of attendees is to be communicated to the hotel's Meeting Planner seven (7) business days prior to the scheduled event and the actual guarantee is due three (3) business days prior to the scheduled event. The hotel cannot be responsible for service to more than 5% over the guarantee. Your final guarantee is not subject to reduction. If no guarantee is received, The Blackwell will consider the contracted number to be the correct guarantee number. All charges will be based on the guarantee or upon the actual number of persons served, whichever is greater. For your convenience, we are providing a schedule for your guarantee due dates:

<u>Day of Event</u>	<u>Deadline for Final Guarantee</u>
Sunday	Previous Wednesday by 10am
Monday	Previous Wednesday by 10am
Tuesday	Previous Thursday by 10am
Wednesday	Previous Friday by 10am
Thursday	Previous Monday by 10am
Friday	Previous Tuesday by 10am
Saturday	Previous Wednesday by 10am

Service Charges

A taxable service charge of 24% on the meeting room rental as well as food and beverage purchases plus all applicable state and local taxes will be added to all events and guestrooms (subject to change). Any group requesting state and or local sales tax exemption must submit a copy of the tax exemption certificate at the time of signing this contract.

Carry-In and Carry-Out Policy

The Blackwell reserves the right to inspect and control all private parties, meetings, receptions, etc. being held on the premises. Due to food safety regulations, no food or beverage of any kind is permitted to be brought into the banquet and/or meeting rooms or to be removed from the property.

Damages

The customer agrees to be responsible for any damages caused by the clients, his/her guests, invited employees, independent contractors or their agents under the client's control to any hotel room, function space or any other part of The Blackwell. Use of materials, such as confetti or glitter, will result in a minimum cleaning fee of \$250 due to the cleaning process and labor required. Please notify the hotel's Meeting Planner of any special meeting requirements or function decorations you wish to use in the assigned location for your meeting.

Signage

Signage posting in the public areas of the hotel is not permitted unless the client presents written request and is approved by the hotel. All signs must be professionally printed and not hand lettered. The Blackwell Engineering staff must install signs and banners. A labor charge may apply. Please notify the hotel's Meeting Planner for more information.

Noise Ordinance

The Blackwell requires all music or other excessive noise, disruptive to any other hotel guest or function to end by 12:00 midnight.

Security

The Blackwell is not responsible for any meeting or personal items left in function rooms or public areas in and around the hotel and conference center. This includes personal items, displays and its associated items, or any other materials. Security services are available, please notify the hotel's Meeting Planner to make arrangements and for pricing.

Outside Vendors

All outside vendors conducting business at The Blackwell must be pre-approved by the hotel. Please notify the hotel's Meeting Planner in writing no later than thirty (30) days prior to your scheduled event.

Deliveries

All packages sent to the hotel should be pre-paid. The hotel will refuse any package coming C.O.D. In case of large shipments or crates, the hotel's Meeting Planner must be notified two (2) weeks in advance so that preparations can be arranged. The first five (5) boxes will be handled and stored at no charge to the client. A handling and storage fee of \$5.00 per box thereafter will be assessed and charged to the client's master bill. Multiple packages within a single shipment should be numbered in sequence (i.e., 1 of 3, 2 of 3, 3 of 3). Our receiving entrance is open from 8:00am to 4:30pm Monday through Friday. The Blackwell does not accept any liability for equipment, displays or other materials which arrive at the hotel. The client is responsible for insuring it properly for loss or damage. Materials shipped for event should not arrive more than three (3) days prior to the scheduled event.

Shipments of material, literature, etc. that are used in conjunction with a meeting at the Blackwell should be addressed as follows:

HOLD FOR: GUEST NAME
CONFERENCE / MEETING NAME
Arrival Date: OF CONFERENCE / MEETING
The Blackwell
2110 Tuttle Park Place
Columbus, Ohio 43210

Freshly Brewed Crimson Cup Coffee and Assorted Hot Regular and Herbal Teas	\$4.50 per Guest / \$46.00 per Gallon
Freshly Brewed Regular and Decaffeinated Coffee with Assorted Teas and Variety of Flavored Syrups, Milk, Half and Half, Almond Milk, Whipped Cream, Sugar Cubes, Cinnamon Sticks and Rock Candy Stirrers	
With Mid-Day Refresh	\$7.00 per Guest
All Day Refresh	\$8.00 per Guest
Freshly Brewed China Black Iced Tea	\$35.00 per Gallon
Assorted Soft Drinks	\$3.00 Each
Bottled Waters	\$3.00 Each
Individually Bottled Juices	\$4.25 Each
Iced Tea or Lemonade	\$2.75 per Guest / \$36.00 per Gallon
Infused Flavored Waters Strawberry-Mint, Cucumber-Honeydew	\$27.00 per Gallon
Whole, 2%, Skim Milk, or Almond Milk	\$10.00 per Quart



Assortment of Freshly Baked New York style Bagels with Regular and Light Cream Cheese, Jams and Peanut Butter	\$30.00 per Dozen
Assorted Miniature Bagels with Regular and Light Cream Cheese, Jams and Peanut Butter	\$24.00 per Dozen
Assorted Miniature Muffins	\$21.00 per Dozen
Freshly Baked Muffins, Danish and Croissants	\$37.00 per Dozen
Coffee Cakes and Specialty Breakfast Breads	\$33.00 per Dozen
Oversized Cinnamon Rolls with Vanilla Bean Icing	\$37.00 per Dozen
Assorted Brownies	\$30.00 per Dozen
Variety of House-Baked Cookies	\$20.00 per Dozen

MID-MORNING SNACKS

Assorted Yogurts (Traditional, Low Fat and Greek)	\$3.75 Each*
Assorted Granola Bars	\$2.50 Each*
Planters Snack Mix with Peanuts and Chocolate	\$2.50 Each*
Granola Parfait Station	\$7.50 per Guest
Granola served with Assorted Yogurts, Sun Dried Fruit, Banana Chips, Nuts, Seasonal Berries, served with Assorted Miniature Muffins	
Sliced Fresh Fruit with Seasonal Berries	\$6.00 per Guest
Individually Wrapped Miniature Cheeses	\$22.00 per Dozen
Whole Fresh Seasonal Fruit	\$28.00 per Dozen
Granola	\$21.00 per Pound
Hard Boiled Eggs	\$21.00 per Dozen
Chocolate Covered Strawberries	\$32.00 per Dozen
Buckeyes	\$22.00 per Dozen

* Items that can be purchased on consumption

AFTERNOON SNACKS

Assorted Bags of Chips and Pretzels	\$2.50 Each*
Chex Mix	\$2.50 Each*
Assorted Candy Bars	\$2.75 Each*
Mixed Nuts (Serves 20 per pound)	\$32.00 per Pound
Spicy Trail Mix (Serves 20 per pound)	\$16.00 per Pound
Sweet Snack Mix with Dried Fruit and Chocolate	\$16.00 per Pound
Grilled Spiced-Rub Pita Served with Roasted Garlic Hummus and Tomato Tapenade	\$7.00 per Guest
Tortilla Chips and Dips Served with Salsa and Guacamole	\$7.00 per Guest
Novelty Ice Cream Bars	\$4.25 per Guest
Warm Mesquite and Plain Kettle Chips with Ranch Dip and Bacon-Onion Dip	\$7.00 per Guest
Large Sheet Pan Pizza 16"x24"	\$65 Cheese \$72 Pepperoni and/or Sausage \$68 Vegetarian

* Items that can be purchased on consumption

MORNING ENHANCERS

Continental Delight

\$17.00 per Guest

Freshly Baked Miniature Muffins, Croissants and Miniature Bagels served with Whipped Butter, Peanut Butter, Jam and Cream Cheeses. Sliced Fruit with Seasonal Berries and Hard Boiled Eggs. Crimson Cup Gourmet Coffees and Hot Tea, Bottles of Orange, Apple, V-8 and Grapefruit Juices.

Continental Variety

\$17.00 per Guest

A Variety of Miniature Bagels and Coffee Cake served with Whipped Butter, Peanut Butter, Jam and Cream Cheeses. Sliced Fruit with Seasonal Berries and Yogurts. Crimson Cup Gourmet Coffees and Hot Tea, Bottles of Orange, Apple, V-8 and Grapefruit Juices.

Minimum 25 Guests

Brutus Buckeye Breakfast Buffet

\$29.00 per Guest

Choice of Two Breakfast Bakeries (see selections below) served with Whipped Butter, Peanut Butter, Jam and Cream Cheeses. Sliced Fruit with Seasonal Berries. Your choice of Eggs (see selections below), Country Sausage Links, Apple Wood-Smoked Bacon, Scalloped Potatoes, French Toast Crème Brulee, Sausage Gravy and Buttermilk Biscuits, Crimson Cup Gourmet Coffees and Hot Tea, Bottles of Orange, Apple, V-8 and Grapefruit Juices.

Smart Start

\$25.00 per Guest

Assorted Low Fat Miniature Muffins, Ripened Bananas, Sliced Fruit with Seasonal Berries and a Variety of Yogurts with Granola. Individually Wrapped Miniature Cheese, Hard Boiled Eggs, House-Smoked Salmon with Miniature Bagels and Condiments. Warm Oatmeal with Assorted Toppings. Crimson Cup Gourmet Coffees and Hot Tea, Bottles of Orange, Apple, V-8 and Grapefruit Juices.

Latin Sunrise

\$25.00 per Guest

Sliced Fruit with Seasonal Berries. Scrambled Eggs with Warm Flour Tortillas, Shredded Cheddar Cheese, Scallions, Pico de Gallo, and Guacamole. Spicy Chorizo Sausage Links, Hash Brown Potatoes Topped with Pepper Jack Cheese, Dulce de Leche Bread Pudding with Crème Anglaise. Freshly Baked Buttermilk Biscuits with Whipped Butter, and Jams. Crimson Cup Gourmet Coffees and Hot Tea, Bottles of Orange, Apple, V-8 and Grapefruit Juices.

Classic Beginning

\$23.00 per Guest

Choice of Three Breakfast Bakeries (see selections below) served with Whipped Butter, Peanut Butter, Jam and Cream Cheeses. Sliced Fruit with Seasonal Berries. Your choice of Eggs (see selections below), Country Sausage Links, Hickory-Smoked Bacon and Sliced Redskin Potatoes with Caramelized Onions. Crimson Cup Gourmet Coffees and Hot Tea, Bottles of Orange, Apple, V-8 and Grapefruit Juices.

Egg Selections:

Freshly Scrambled

Quiche with Kielbasa, Peppers and Onions

Tomato Basil Egg Strata

Eggs Benedict

Broccoli and Bacon Egg Strata

Sausage and Cheese Egg Bake

Vegetarian Quiche

Breakfast Bakery Selections:

Miniature Muffins

Croissants

Danish Pastries

Bagels

Buttermilk Biscuits

Coffee Cake

BREAKFAST STATIONS

Fee of \$100 per Hour, per Chef, Maximum of Two Hours

Chef Attended Omelet Station

\$10 per Guest

Made to Order with Assorted Toppings: Ham, Bell Peppers, Sautéed Mushrooms, Tomatoes, Scallions, Cheddar Cheese and Bacon

Waffle Station

\$8 per Guest

Freshly Made Waffles served with Syrup, Whipped Cream, Berries, Butter, Candied Pecans and Chocolate Chips

THEMED BREAKS

Served for Maximum of One Hour

Salty and Sweet

\$14.00 per Guest

Smart Food Popcorn, BBQ Kettle Chips, Pretzel Brownie Bites, Chex Mix, Vegetable Crudités with Sunflower Seeds and Creamy Ranch Dip, Chipped Cheese with Sliced Bread and Crackers

Spice Nation

\$14.00 per Guest

Cajun Spiced Walnuts and Caramelized Pecans, Whole Strawberries with Spiced Chocolate Sauce, Trail Mix, Apple Spiced Mini Muffins and Lemon Cake Offered with Iced Tea

Healthy Bites

\$14.00 per Guest

Dark and White Chocolate Dipped Strawberries, Mixed Berry Tarts, Individual Bags of Pretzels, Crisp Green Asparagus, Broccoli, Carrot Bites with Roasted Garlic Hummus, Assorted Yogurts

Crisp and Crunchy

\$14.00 per Guest

Classic Rice Krispy Treats, 7-Layer Bars, Miss Vickie's Potato Chips, Corn Tortilla Chips with Guacamole and Citrus Infused Water

Stay Alert

\$13.00 per Guest

Sweet Red Delicious, Tart Green Granny Smith Apples, Ripe Bananas, Petite Bunches of Red Seedless Grapes, Bowls of Mixed Berries, a Variety of Protein Bars, Granola Bars and Planters Snack Mix with Peanuts and Chocolate

Feast of the Senses

\$13.00 per Guest

Kettle Popcorn in the following flavors: Cheddar Cheese, Movie Theatre White Buttered, Spicy Jalapeno and Parmesan Garlic. Assorted Chocolate Truffles, Salted Premium Gourmet Nuts, Sweet Snack Mix with Dried Fruit and Chocolate, Red Velvet Cake with Cream Cheese Frosting, Chilled Masala Chai, Iced Tea

Mediterranean Break

\$12.00 per Guest

Roasted Garlic Hummus with Spice Rubbed Grilled Pita, Sliced Brie, Swiss Cheese Morsels, Sliced Ciabatta Bread with Lavosh, Sweet Basil Pesto and Sun Dried Tomato Marinated Artichokes, Mixed Greek Olive Salad, Sliced Pepperoni, Pepperoncini

Sweet Treats

\$11.00 per Guest

Lemon, Chocolate, Raspberry and Carrot Cakes, Assorted Macaroons and Petite Cookies

Young at Heart

\$11.00 per Guest

Double Stuffed and Golden Oreos Chocolate Dipped and Decorated with a Variety of Sweet Treats, Granny Smith Apple Wedges with Caramel Sauce, Peanut Butter Granola Bites and Petite Strawberry Banana Smoothies

*PLATED LUNCH
SALAD SELECTIONS*

Entrée Selections include Choice of **One** Salad, **One** Dessert, and Freshly Baked Bread
with Butter, Crimson Cup Gourmet Coffees and Hot Teas
(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

SALAD

Blackwell Salad (GF, Veg)

Mixed Greens with Seasonal Berries, Roasted Corn, Candied Pecans and Port Wine Vinaigrette

Caesar Salad

Crisp Romaine Hearts with Seasoned Croutons, Parmesan Cheese, Grape Tomatoes and Caesar Dressing

Chopped Salad

Romaine Lettuce served with Bacon, Crumbled Blue Cheese, Peas, Tomatoes, Croutons and Buttermilk Ranch Dressing

Greek Salad (Veg)

Romaine Lettuce served with Cucumber, Grape Tomato, Red Onion, Feta Cheese, Pita Croutons and an Oregano Red Wine Vinaigrette

Buckeye Salad (GF)

Mixed Greens with Cayenne Candied Peanuts, Bacon, Sharp White Cheddar Cheese, Julienned Cucumber and Carrots with a Maple Dijon Vinaigrette

Cherry Almond Salad (GF, Veg)

Mixed Greens with Toasted Almonds, Goat Cheese, Dried Cherries and Cucumber with a Creamy Mango Dressing

*PLATED LUNCH
DESSERT SELECTIONS*

Entrée Selections include Choice of **One** Salad, **One** Dessert, and Freshly Baked Bread
with Butter, Crimson Cup Gourmet Coffees and Hot Teas
(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

Dark Chocolate Cake

Layers of Moist Chocolate Cake, Buttercream Filling, Ganache Glazed

New York Style Cheesecake

Rich and Creamy, Graham Cracker Crust and Finished with Berries

Banana Chocolate Chip Cake

Layers of Moist Cake, Brown Butter Cream Cheese Icing

Lemon Raspberry Cake

Lemon Cake, Raspberry Jam, Lemon Mousse, Graham Cracker Crust, Finished with White Chocolate

Tiramisu

Espresso Dipped Ladyfingers with Mascarpone Mousse, Dusted with Cocoa

Angel Food Cake with Berries

Light Angel Food Cake, Whipped Cream, Macerated Berries

Triple Chocolate Mousse Cake

Dark Chocolate Cake, Milk Chocolate and White Chocolate Mousses

***Desserts with Dietary Restrictions Upon Request**

PLATED LUNCH ENTRÉE SELECTIONS

Entrée Selections include Choice of **One** Salad, **One** Dessert, and Freshly Baked Bread
with Butter, Crimson Cup Gourmet Coffees and Hot Teas
(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

BEEF

Grilled Beef Sirloin (GF) **\$39.00 per Guest**
Char Grilled 7 oz Steak, Wild Mushroom Ragout, Roasted Grape Tomatoes, Broccoli,
Spinach Alfredo Stuffed Baked Potato, Demi-Glace

BBQ Braised Beef **\$31.00 per Guest**
Tender Pulled Beef atop Toasted Cuban Bread Served with Poblano-Smoked Cheddar Smashed Potatoes, Roasted Onion,
Carrots and Celery and topped with Red Pepper Pico De Gallo

CHICKEN

Roasted Lemon and Rosemary Brined Chicken Breast (GF) **\$32.00 per Guest**
Brined and Roasted Served Alongside Black Bean and Rice Pilaf, Asparagus, Roasted Vegetables
and Red Pepper Veloute Garnished with a Roasted Yellow Pepper Salad

Chicken Italy **\$32.00 per Guest**
Roasted Chicken with Goat Cheese Ravioli, Braised Cabbage with Pancetta, Asparagus,
Tomato Relish and Topped with Parmesan Cheese

Chicken Romano **\$32.00 per Guest**
Garlic Romano Cheese Crumb Crusted Chicken with Marinara, Mozzarella, Pesto Parmesan
Roasted Potatoes, Green Beans, Tomatoes and Carrots

Tennessee Hot Chicken **\$32.00 per Guest**
Sweet and Spicy Glazed Chicken Served with Smoked Gouda Cavatappi Macaroni and Cheese
Sweet Pickles and Broccoli

FISH

Grilled Atlantic Salmon (GF) **\$35.00 per Guest**
Served with Roasted Garlic and Dill Smashed Potatoes, Olive Infused Tomato Ragout,
Wilted Greens and an Artichoke Sundried Tomato Relish

PLATED LUNCH ENTRÉE SALAD SELECTIONS

Entrée Selections include Choice of **One** Salad, **One** Dessert, and Freshly Baked Bread
with Butter, Crimson Cup Gourmet Coffees and Hot Teas
(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

<p>Blackwell Salad (GF, Veg) Mixed Greens with Seasonal Berries, Roasted Corn, Candied Pecans and Port Wine Vinaigrette <i>Add Grilled Chicken or Grilled Atlantic Salmon</i></p>	<p>\$15.00 per Guest <i>Add \$7.00 per Guest</i></p>
<p>Classic Caesar Crisp Romaine Hearts with Seasoned Croutons, Parmesan Cheese, Grape Tomatoes and Caesar Dressing <i>Add Grilled Chicken or Grilled Atlantic Salmon</i></p>	<p>\$15.00 per Guest <i>Add \$7.00 per Guest</i></p>
<p>Chopped Salad Romaine Lettuce served with Bacon, Crumbled Blue Cheese, Peas, Tomatoes, Croutons and Buttermilk Ranch Dressing <i>Add Grilled Chicken or Grilled Atlantic Salmon</i></p>	<p>\$15.00 per Guest <i>Add \$7.00 per Guest</i></p>
<p>Greek Salad (Veg) Crisp Romaine Hearts with Seasoned Croutons, Parmesan Cheese, Grape Tomatoes and Caesar Dressing <i>Add Grilled Chicken or Grilled Atlantic Salmon</i></p>	<p>\$15.00 per Guest <i>Add \$7.00 per Guest</i></p>
<p>Buckeye Salad (GF) Mixed Greens with Cayenne Candied Peanuts, Bacon, Sharp White Cheddar Cheese, Julienned Cucumber and Carrots with a Maple Dijon Vinaigrette <i>Add Grilled Chicken or Grilled Atlantic Salmon</i></p>	<p>\$15.00 per Guest <i>Add \$7.00 per Guest</i></p>
<p>Cherry Almond Salad (GF, Veg) Mixed Greens with Toasted Almonds, Goat Cheese, Dried Cherries and Cucumber with a Creamy Mango Dressing <i>Add Grilled Chicken or Grilled Atlantic Salmon</i></p>	<p>\$15.00 per Guest <i>Add \$7.00 per Guest</i></p>

GRAND LUNCH BUFFETS

FOR GROUPS OF 25 OR MORE

(Groups under 25, add \$4.00 per Person)

Crimson Cup Gourmet Coffees and Hot Teas served with Lunch Buffets.

(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

Manhattan Deli

\$36.00 per Guest

Tomato Basil Soup (GF, Veg)
Crisp Broccoli Slaw, Cabbage, Julienne Vegetables, Dried Cranberries, Citrus Vinaigrette (GF, Veg)
Crisp Romaine Lettuce, Tomato, Garlic Croutons, Crumbled Blue Cheese, Bacon, Red Onion, Assorted Dressings
Roast Turkey Breast (GF)
Smoked Sugar Glazed Ham (GF)
Genoa Style Salami and Spicy Capicola (GF)
Yellow Cheddar, Pepper Jack and Swiss Cheeses (GF, Veg)
Relishes, Condiments, Assorted Hinged Rolls
Ranch Kettle Chips (Veg)
Artisan Crafted Warm Bread Pudding, Brownies, House Baked Cookies

Jersey Deli Sandwich Express

\$38.00 per Guest

Creamy Steak and Ale Chowder
Mixed Greens with Assorted Dressings and Toppings
Loaded Baked Potato Salad with Bacon, Scallions and Cheddar (GF)
Warm Grilled Bacon and Cheddar Panini with Sliced Tomato
Roasted Turkey, Tomato, Greens, Dijonnaise, and White Cheddar Cheese on a Cuban Roll
Classic Tuna Salad with Petite Croissants
Flatbread Lavosh Roll Up, Grilled Vegetable, Garlic Herb Cheese, Sprouts, Olives, Tomato (Veg)
7-Layer Bars, Lemon Bars

Tex-Mex

\$38.00 per Guest

Beef and Bean Cilantro Chili, Sour Cream, Scallions, Cheddar-Jack, and Tortilla Chips (GF)
Tomato, Chic-Pea and Roasted Corn Salad, Cilantro Lime Vinaigrette, Oaxaca Cheese (GF, Veg)
Romaine Hearts with Pepper Jack Cheese, Cucumber, Tomato and Chipotle Ranch Dressing (GF, Veg)
Grilled Flank Steak Chimichurri with Peppers and Onions, Soft Flour Tortillas, Tomato Salsa, Guacamole, Chipotle Crema,
Fire Roasted Tomato Cilantro Rice (GF)
Cumin Rubbed Chicken Breast, Black Bean Salsa, Queso Fresco, Poblano-Jalapeno Cream Drizzle (GF)
Roasted Mushrooms, Red Onions, Green Beans, Squash, Peppers (GF, Veg)
Key Lime Pie, Cinnamon Sugar Stuffed Churros with Chocolate Sauce

Asian Escape

\$38.00 per Guest

Sno Pea, Napa and Sweet Pepper Slaw with Sambal-Sesame Vinaigrette (Veg)
Vegetable Egg Rolls, Dipping Sauce (Veg)
Pineapple Mango Salad Garnished with Kiwi, Strawberries and Mint (GF, Veg)
Miso Glazed Salmon, Teriyaki Sauce, White Rice, Asparagus Garnish
Sweet and Spicy Vegetable Lomein with Tofu and Mixed Vegetables (Veg)
Sweet and Sour Chicken with Peppers, Pineapple and a Pineapple Ginger Sweet and Sour Sauce
Soy Sauce, Sriracha
Coconut Cake, White Chocolate Macadamia Nut Cookies

GRAND LUNCH BUFFETS

FOR GROUPS OF 25 OR MORE

(Groups under 25, add \$4.00 per Person)

Crimson Cup Gourmet Coffees and Hot Teas served with Lunch Buffets.

(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

Middle East Influence

\$38.00 per Guest

Fattoush Salad with Romaine Lettuce, Tomato, Cucumber, Radish and Green Onion (Veg)

Served with Pita Croutons and Minted Citrus Vinaigrette on the Side

Falafel and Hummus (Veg)

Seared Salmon with Curried Cauliflower Puree and Wilted Greens (GF)

Beef and Lamb Gyros with Pita, Shredded Lettuce, Tomato and Tzatziki

Rice and Lentil Pilaf with Eggplant and Tomato Stew (GF, Veg)

Baklava, Fig and Pistachio Cookies

Gastro Pub

\$37.00 per Guest

Red Pepper and Gouda Bisque (Veg)

Mixed Greens with Bacon, Cheddar-Jack Cheese, Tomatoes, Croutons, Sriracha Ranch and Balsamic Vinaigrette

Pineapple and Vegetable Slaw with Sweet and Spicy Dressing (GF, Veg)

Kettle Chips and Warm Pretzels with Beer Cheese Dip (Veg)

Cheeseburger Slider on Hawaiian Rolls with White Cheddar, Bacon, Tomato and Scallion Aioli

Roasted Chicken with Honey Mustard Supreme, Wilted Greens and Roasted Tomatoes (GF)

Turtle Cheesecake, Cinnamon Sugar Donut Holes with Dulce de Leche

Fountain of Youth Buffet

\$37.00 per Guest

Tomato Basil Soup (GF, Veg) with Cheesy Garlic Bread (Veg)

Fruit Salad (GF, Veg)

Vegetable Crudite with Ranch Dip (GF, Veg)

Pepperoni Flatbread Pizzas

Beef Corn Dogs with Ketchup and Mustard

Chicken Tenders with Assorted Dipping Sauces

Macaroni and Cheese

Peanut Butter Cookies Filled with Strawberry Jam, Novelty Ice Cream Bars

East Coast Buffet

\$37.00 per Guest

New England Clam Chowder

Mixed Greens with Assorted Dressings and Toppings (GF, Veg)

Roasted Potatoes with Parmesan Garlic Cream Sauce (Veg)

Batter Fried Cod with Tartar Sauce, Lemon Accents

Roasted Chicken, Tomato Caper Ragout, Asparagus (GF)

Seasonal Vegetable Medley (GF, Veg)

Chocolate Cake, New York Style Cheesecake

GRAND LUNCH BUFFETS

FOR GROUPS OF 25 OR MORE

(Groups under 25, add \$4.00 per Person)

Crimson Cup Gourmet Coffees and Hot Teas served with Lunch Buffets.

(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

BBQ Picnic

\$36.00 per Guest

Macaroni Salad
Creamy Coleslaw (GF, Veg)
Pickle Spears (GF, Veg)
Southwest Grilled Sirloin Steak with Steak Sauce and Corn Relish (GF)
BBQ Roasted Chicken with Peach Salsa (GF)
Buttermilk Smashed Potatoes (GF, Veg)
Green Beans with Peppers and Onions (GF, Veg)
Lemon Meringue Pie, Carrot Cake

Mangia

\$36.00 per Guest

Tuscan White Bean and Fennel Soup (GF, Veg)
Caesar Salad with Crouton, Tomato, Parmesan
Antipasti Grilled Vegetables, Ciligiene, Sundried Tomatoes, Shaved Salami, Pepperoni, Giadarnia (GF)
Baked Lasagna, Garlic Ricotta, Grated Parmesan, Italian Sausage Bolognese
Roasted Balsamic Chicken Thighs, Roasted Vegetables, Portobello, Truffle Cream (GF)
Mushroom and Truffle Alfredo Flatbread with Parmesan, Mozzarella and Herbs (Veg)
Tiramisu, Lemon Cake

Buckeye Nation "Tailgate"

\$36.00 per Guest

Mixed Greens with Assorted Dressings and Toppings
Diced Fruit Salad (GF, Veg)
Pulled Chipotle Braised Pork Sandwiches on Petite White Rolls
Monterey Ranch Chicken and Pepper-Jack Whole-Wheat Sliders
BBQ Kettle Chips (Veg)
Broccoli, Cauliflower and Red Bell Peppers (GF, Veg)
Classic Ohio Buckeyes, Assorted Dessert Bars

Cold Hors d'oeuvres

Order Increments of 25

- Truffle Deviled Eggs with Maple Bacon (GF)
- Blackened Beef Tenderloin, Horseradish Mousse, Onion Jam, Red Pepper Relish on Rye
- Tropical Fruit and Berry Skewers brushed with Vanilla Caramel (Veg, GF)
- Spicy Crab Avocado Toast
- Margherita Sweet Pepper Shrimp Skewer (GF)
- Antipasto Skewer with Pepperoni, Olive, Grilled Vegetables and Smoked Gouda (GF)
- Teriyaki Chicken Salad on Endive with Toasted Cashews
- Petite Smoked Salmon Slider with Hard Boiled Egg, Red Onion, Herb Cheese on Pretzel Roll
- Buffalo Chicken Salad Filo Cup with Blue Cheese Crumbles and Celery Hearts
- Petit Poached Pear with Goat Cheese Mousse and Candied Pecan (Veg)
- Balsamic Tomato Chutney and Smoked Feta Bruschetta (Veg)
- Bacon and Roasted Brussel Sprout Bruschetta with Garlic Herb Cheese
- Heirloom Tomato and Mozzarella Skewer (GF, Veg)
- Tex-Mex Bruschetta with Chimichurri, Pico de Gallo, Avocado and Goat Cheese (Veg)
- California Filo Cup with Turkey, Bacon, Avocado, Tomato, Sriracha Ranch Aioli
- Apple and Gorgonzola Crostini (Veg)

\$135 per 25 Pieces

Hot Hors d'oeuvres

Order Increments of 25

- Seared Crab Cakes with Remoulade
- Warm Mushroom Duxelle Profiteroles (Veg)
- Crisp Artichoke Heart and Goat Cheese Fritter (Veg)
- Fried Boursin Cheese Stuffed Mushrooms (Veg)
- Brie en croute with Raspberry (Veg)
- Shrimp Scampi and Kielbasa Skewer (GF)
- Panko Crusted Fried Shrimp with Chili Aioli
- Beef and Gorgonzola Wrapped with Bacon
- Crisp Battered Chicken Tenders with Chipotle Ranch
- Vegetable Spring Roll with Orange Soy (Veg)
- Burgers with Sweet Pickle and Blackwell Aioli
- Swedish Meatballs
- Falafel Fritters with Minted Cucumber Yogurt (Veg)
- Ranch Chicken Sliders

\$130 per 25 Pieces



(Minimum 25 Guests. One Hour Maximum.)

Jumbo Shrimp Display Fresh Cut Lemon Wedges, Tabasco, Cocktail and Remoulade Sauces	\$125 per 25 Pieces
Antipasto Display Assorted Herb Grilled Vegetables, Olive Salad, Shaved Italian Meats, Fresh Mozzarella Cheese, Ciabatta Bread and Roasted Garlic Hummus	\$9.50 per Guest
Bruschetta Table Baskets of Sliced Baguette, Crackers and Lavosh with Olive Salad, Sun Dried Tomato Tapenade and Roasted Garlic Hummus	\$9.00 per Guest
Artisan Cheeses Variety of Cheeses Served with Candied Nuts and Berries, Assorted Breads and Crackers	\$8.00 per Guest
Sliced Fruit Display Elegantly Displayed Pineapple, Cantaloupe, Honeydew, Seedless Grapes and Seasonal Berries	\$6.00 per Guest
Fresh Crudité Display Served with Ranch Dip and Roasted Garlic Hummus	\$5.50 per Guest

THE CARVING STATION

Fee of \$100 per Hour, per Chef, Maximum of Two Hours

Prime Rib	\$425
Roasted with Garlic, Rosemary and Black Pepper Served with Demi-Glace, Horseradish Cream Sauce and Hinged Silver Dinner Rolls <i>Serves Approximately 50 Guests</i>	
Beef Brisket Tacos	\$250
Slow-Roasted and Glazed with Chimichurri Sauce. Served with Guacamole, Salsa, Sour Cream, Cheese and Flour Tortillas <i>Serves Approximately 40 Guests</i>	
Whole Roasted Turkey Breast	\$225
Smoked and Roasted Served with Cranberry Relish, Assortment of Mustards, Blackwell Aioli and Hinged Silver Dollar Rolls <i>Serves Approximately 40 Guests</i>	
Honey Glazed Boneless Ham	\$200
Smoked Slow Roasted and served with Spicy Mustard, Mayonnaise and Hinged Silver Dollar Rolls <i>Serves Approximately 50 Guests</i>	
Smoked BBQ Glazed Salmon Fillet with Candied Pecan Crust	\$175
Served with Roasted Corn Relish and Pickled Slaw <i>Serves Approximately 15 Guests</i>	

DESSERT DISPLAYS

Served for Maximum of One Hour

Ice Cream Parlor

Selection of Ice Creams, Whipped Cream, Hot Fudge, Warm Caramel Sauce, Cherries, Sprinkles, Crushed Peanuts, Reese's Pieces, Crushed Butterfinger Bars and Toffee Chips

\$11.50 per Guest

Chocolate Dipped Oreo Station

Double Stuffed and Golden Oreos Chocolate Dipped and Decorated with a Variety of Sweet Treats

\$7.00 per Guest

Entrée Selections include Choice of **One** Salad, **One** Dessert, and Freshly Baked Bread
with Butter, Crimson Cup Gourmet Coffees and Hot Teas
(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

SALAD

Blackwell Salad (GF, Veg)

Mixed Greens with Seasonal Berries, Roasted Corn, Candied Pecans and Port Wine Vinaigrette

Caesar Salad

Crisp Romaine Hearts with Seasoned Croutons, Parmesan Cheese, Grape Tomatoes and Caesar Dressing

Chopped Salad

Romaine Lettuce served with Bacon, Crumbled Blue Cheese, Peas, Tomatoes, Croutons and Buttermilk Ranch Dressing

Greek Salad (Veg)

Romaine Lettuce served with Cucumber, Grape Tomato, Red Onion, Feta Cheese, Pita Croutons and an Oregano Red Wine Vinaigrette

Buckeye Salad (GF)

Mixed Greens with Cayenne Candied Peanuts, Bacon, Sharp White Cheddar Cheese, Julienned Cucumber and Carrots with a Maple Dijon Vinaigrette

Cherry Almond Salad (GF, Veg)

Mixed Greens with Toasted Almonds, Goat Cheese, Dried Cherries and Cucumber with a Creamy Mango Dressing

PLATED DESSERT SELECTIONS

Entrée Selections include Choice of **One** Salad, **One** Dessert, and Freshly Baked Bread
with Butter, Crimson Cup Gourmet Coffees and Hot Teas
(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

Dark Chocolate Cake

Layers of Moist Chocolate Cake, Buttercream Filling, Ganache Glazed

New York Style Cheesecake

Rich and Creamy, Graham Cracker Crust and Finished with Berries

Banana Chocolate Chip Cake

Layers of Moist Cake, Brown Butter Cream Cheese Icing

Lemon Raspberry Cake

Lemon Cake, Raspberry Jam, Lemon Mousse, Graham Cracker Crust, Finished with White Chocolate

Tiramisu

Espresso Dipped Ladyfingers with Mascarpone Mousse, Dusted with Cocoa

Angel Food Cake with Berries

Light Angel Food Cake, Whipped Cream, Macerated Berries

Triple Chocolate Mousse Cake

Dark Chocolate Cake, Milk Chocolate and White Chocolate Mousses

***Desserts with Dietary Restrictions Upon Request**

*PLATED DINNER
ENTRÉE SELECTIONS*

Entrée Selections include Choice of **One** Salad, **One** Dessert, and Freshly Baked Bread
with Butter, Crimson Cup Gourmet Coffees and Hot Teas
(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

BEEF

Grilled Beef Filet (GF) **\$58.00 per Guest**

Char Grilled 7 oz Filet on a Bed of Herb Cheese Smashed Potatoes and Wilted Greens Served
With Asparagus, Red Wine Horseradish Supreme and Topped with Roasted Sweet Corn Succotash

Philly Inspired Grilled Beef Filet **\$58.00 per Guest**

Char Grilled 7 oz Filet Topped with Caramelized Onions, Peppers and Shredded
Provolone Cheese on a Roasted Garlic Crostini Served with Asparagus, Mixed Vegetables,
Parmesan Cheese Tarragon Béchamel and Roasted Redskin Potatoes

Grilled Beef Sirloin (GF) **\$48.00 per Guest**

Char Grilled 7 oz Steak, Wild Mushroom Ragout, Roasted Grape Tomatoes, Broccoli,
Spinach Alfredo Stuffed Baked Potato, Demi-Glace

CHICKEN

Honey Mustard Chicken (GF) **\$45.00 per Guest**

Stuffed with Swiss Cheese and Glazed with Honey Mustard Served with a Pale Ale Supreme,
Smoked Sun-dried Tomato and Italian Sausage Risotto and Haricot Vert

Roasted Lemon and Rosemary Brined Chicken Breast (GF) **\$43.00 per Guest**

Brined and Roasted Served Alongside Black Bean and Rice Pilaf, Asparagus, Roasted Vegetables
and Red Pepper Veloute Garnished with a Roasted Yellow Pepper Salad

Chicken Italy **\$43.00 per Guest**

Roasted Chicken with Goat Cheese Ravioli, Braised Cabbage with Pancetta, Asparagus,
Tomato Relish and Topped with Parmesan Cheese

Chicken Romano **\$43.00 per Guest**

Garlic Romano Cheese Crumb Crusted Chicken with Marinara, Mozzarella, Pesto Parmesan
Roasted Potatoes, Green Beans, Tomatoes and Carrots

Beer Brined Roasted Chicken **\$43.00 per Guest**

Beer Brined Roasted Chicken Breasts on a Bed of Smoked Gouda Cavatappi Macaroni and Cheese
Served with Asparagus, Mixed Vegetables and Topped with a Tomato and Roasted Red Bell Pepper Relish

*PLATED DINNER
ENTRÉE SELECTIONS*

Entrée Selections include Choice of **One** Salad, **One** Dessert, and Freshly Baked Bread
with Butter, Crimson Cup Gourmet Coffees and Hot Teas
(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

FISH

Grilled Atlantic Salmon (GF) **\$45.00 per Guest**
Served with Roasted Garlic and Dill Smashed Potatoes, Olive Infused Tomato Ragout,
Wilted Greens and an Artichoke Sundried Tomato Relish

DUETS

Beef Filet and Lemon Dill Seared Salmon (GF) **\$60.00 per Guest**
Served with Buttermilk Smashed Potatoes, Asparagus, Mixed Vegetables, Demi-Glace
And a Sun-Dried Tomato and Artichoke Salad

Beef Sirloin and Chimichurri Grilled Salmon (GF) **\$58.00 per Guest**
Served with Cilantro Lime Rice, Haricot Vert, Mixed Vegetables and a Smoked Cumin
Tomato Cream Sauce

Balsamic Beef Sirloin and Pesto Roasted Chicken (GF) **\$55.00 per Guest**
Served over Marinara with Parmesan Cheese, Roasted Potatoes, Broccoli Florets and
Topped with a Tomato Basil Relish

Beer Brined Roasted Chicken and Maple Smoked Salmon **\$55.00 per Guest**
Served with Creamy Potatoes Au Gratin, Asparagus, Rosemary Béchamel, and
Topped with Roasted Corn and Poblano Pepper Salad

GRAND DINNER BUFFETS

FOR GROUPS OF 25 OR MORE

(Groups under 25, add \$4.00 per Person)

Crimson Cup Gourmet Coffees and Hot Teas served with Lunch Buffets.
(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

Manhattan Deli

\$43.00 per Guest

Tomato Basil Soup (GF, Veg)
Crisp Broccoli Slaw, Cabbage, Julienne Vegetables, Dried Cranberries, Citrus Vinaigrette (GF, Veg)
Crisp Romaine Lettuce, Tomato, Garlic Croutons, Crumbled Blue Cheese, Bacon, Red Onion, Assorted Dressings
Roast Turkey Breast (GF)
Smoked Sugar Glazed Ham (GF)
Genoa Style Salami and Spicy Capicola (GF)
Yellow Cheddar, Pepper Jack and Swiss Cheeses (GF, Veg)
Relishes, Condiments, Assorted Hinged Rolls
Ranch Kettle Chips (Veg)
Artisan Crafted Warm Bread Pudding, Brownies, House Baked Cookies

Jersey Deli Sandwich Express

\$45.00 per Guest

Creamy Steak and Ale Chowder
Mixed Greens with Assorted Dressings and Toppings
Loaded Baked Potato Salad with Bacon, Scallions and Cheddar (GF)
Warm Grilled Bacon and Cheddar Panini with Sliced Tomato
Roasted Turkey, Tomato, Greens, Dijonnaise, and White Cheddar Cheese on a Cuban Roll
Classic Tuna Salad with Petite Croissants
Flatbread Lavosh Roll Up, Grilled Vegetable, Garlic Herb Cheese, Sprouts, Olives, Tomato (Veg)
7-Layer Bars, Lemon Bars

Tex-Mex

\$45.00 per Guest

Beef and Bean Cilantro Chili, Sour Cream, Scallions, Cheddar-Jack, and Tortilla Chips (GF)
Tomato, Chic-Pea and Roasted Corn Salad, Cilantro Lime Vinaigrette, Oaxaca Cheese (GF, Veg)
Romaine Hearts with Pepper Jack Cheese, Cucumber, Tomato and Chipotle Ranch Dressing (GF, Veg)
Grilled Flank Steak Chimichurri with Peppers and Onions, Soft Flour Tortillas, Tomato Salsa, Guacamole, Chipotle Crema,
Fire Roasted Tomato Cilantro Rice (GF)
Cumin Rubbed Chicken Breast, Black Bean Salsa, Queso Fresco, Poblano-Jalapeno Cream Drizzle (GF)
Roasted Mushrooms, Red Onions, Green Beans, Squash, Peppers (GF, Veg)
Key Lime Pie, Cinnamon Sugar Stuffed Churros with Chocolate Sauce

Asian Escape

\$45.00 per Guest

Sno Pea, Napa and Sweet Pepper Slaw with Sambal-Sesame Vinaigrette (Veg)
Vegetable Egg Rolls, Dipping Sauce (Veg)
Pineapple Mango Salad Garnished with Kiwi, Strawberries and Mint (GF, Veg)
Miso Glazed Salmon, Teriyaki Sauce, White Rice, Asparagus Garnish
Sweet and Spicy Vegetable Lomein with Tofu and Mixed Vegetables (Veg)
Sweet and Sour Chicken with Peppers, Pineapple and a Pineapple Ginger Sweet and Sour Sauce
Soy Sauce, Sriracha
Coconut Cake, White Chocolate Macadamia Nut Cookies

GRAND DINNER BUFFETS

FOR GROUPS OF 25 OR MORE

(Groups under 25, add \$4.00 per Person)

Crimson Cup Gourmet Coffees and Hot Teas served with Lunch Buffets.
(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

Middle East Influence

\$45.00 per Guest

Fattoush Salad with Romaine Lettuce, Tomato, Cucumber, Radish and Green Onion (Veg)
Served with Pita Croutons and Minted Citrus Vinaigrette on the Side
Falafel and Hummus (Veg)
Seared Salmon with Curried Cauliflower Puree and Wilted Greens (GF)
Beef and Lamb Gyros with Pita, Shredded Lettuce, Tomato and Tzatziki
Rice and Lentil Pilaf with Eggplant and Tomato Stew (GF, Veg)
Baklava, Fig and Pistachio Cookies

Gastro Pub

\$44.00 per Guest

Red Pepper and Gouda Bisque (Veg)
Mixed Greens with Bacon, Cheddar-Jack Cheese, Tomatoes, Croutons, Sriracha Ranch and Balsamic Vinaigrette
Pineapple and Vegetable Slaw with Sweet and Spicy Dressing (GF, Veg)
Kettle Chips and Warm Pretzels with Beer Cheese Dip (Veg)
Cheeseburger Slider on Hawaiian Rolls with White Cheddar, Bacon, Tomato and Scallion Aioli
Roasted Chicken with Honey Mustard Supreme, Wilted Greens and Roasted Tomatoes (GF)
Turtle Cheesecake, Cinnamon Sugar Donut Holes with Dulce de Leche

Fountain of Youth Buffet

\$44.00 per Guest

Tomato Basil Soup (GF, Veg) with Cheesy Garlic Bread (Veg)
Fruit Salad (GF, Veg)
Vegetable Crudite with Ranch Dip (GF, Veg)
Pepperoni Flatbread Pizzas
Beef Corn Dogs with Ketchup and Mustard
Chicken Tenders with Assorted Dipping Sauces
Macaroni and Cheese
Peanut Butter Cookies Filled with Strawberry Jam, Novelty Ice Cream Bars

East Coast Buffet

\$44.00 per Guest

New England Clam Chowder
Mixed Greens with Assorted Dressings and Toppings (GF, Veg)
Roasted Potatoes with Parmesan Garlic Cream Sauce (Veg)
Batter Fried Cod with Tartar Sauce, Lemon Accents
Roasted Chicken, Tomato Caper Ragout, Asparagus (GF)
Seasonal Vegetable Medley (GF, Veg)
Chocolate Cake, New York Style Cheesecake

GRAND DINNER BUFFETS

FOR GROUPS OF 25 OR MORE

(Groups under 25, add \$4.00 per Person)

Crimson Cup Gourmet Coffees and Hot Teas served with Lunch Buffets.
(Add Assorted Soft Drinks \$3.50 Each, Iced Tea for \$2.75 Each)

BBQ Picnic

\$43.00 per Guest

Macaroni Salad
Creamy Coleslaw (GF, Veg)
Pickle Spears (GF, Veg)
Southwest Grilled Sirloin Steak with Steak Sauce and Corn Relish (GF)
BBQ Roasted Chicken with Peach Salsa (GF)
Buttermilk Smashed Potatoes (GF, Veg)
Green Beans with Peppers and Onions (GF, Veg)
Lemon Meringue Pie, Carrot Cake

Mangia

\$43.00 per Guest

Tuscan White Bean and Fennel Soup (GF, Veg)
Caesar Salad with Crouton, Tomato, Parmesan
Antipasti Grilled Vegetables, Ciligiene, Sundried Tomatoes, Shaved Salami, Pepperoni, Giadarnia (GF)
Baked Lasagna, Garlic Ricotta, Grated Parmesan, Italian Sausage Bolognese
Roasted Balsamic Chicken Thighs, Roasted Vegetables, Portobello, Truffle Cream (GF)
Mushroom and Truffle Alfredo Flatbread with Parmesan, Mozzarella and Herbs (Veg)
Tiramisu, Lemon Cake

Buckeye Nation "Tailgate"

\$43.00 per Guest

Mixed Greens with Assorted Dressings and Toppings
Diced Fruit Salad (GF, Veg)
Pulled Chipotle Braised Pork Sandwiches on Petite White Rolls
Monterey Ranch Chicken and Pepper-Jack Whole-Wheat Sliders
BBQ Kettle Chips (Veg)
Broccoli, Cauliflower and Red Bell Peppers (GF, Veg)
Classic Ohio Buckeyes, Assorted Dessert Bars

Hosted Bar

Call.....	\$6.00
Premium.....	\$7.00
House Wine.....	\$6.00
Domestic Beer.....	\$5.00
Premium Beer.....	\$6.00
Sodas.....	\$2.75
House Champagne.....	\$6.50

Cash Bar

Call.....	\$7.00
Premium.....	\$8.00
House Wine.....	\$7.00
Domestic Beer.....	\$6.00
Premium Beer.....	\$7.00
Sodas.....	\$2.75
House Champagne.....	\$7.00

SPONSORED BAR

Prices are per guest

Premium

\$12.00 per guest/first hour
 \$9.00 per guest each additional hour
 4 Hour Maximum

Call

\$10.00 per guest/first hour
 \$8.50 per guest/each additional hour
 4 Hour Maximum

The Blackwell offers an extensive wine and champagne list, hand picked to accompany any and every meal option or personal preference. We take pride in the fact that we create the overall event experience. Each item is hand selected by you and our trained staff of meeting planners. Our wine list is available upon request.

A bartender fee of \$75.00 applies. The bartender fee will be waived if bar sales exceed \$500.00. Service bartenders are billed at a \$50.00 charge per bartender, per hour.

