

# TAMARON COUNTRY CLUB

## PACKAGE PRICING FOR WEDDING RECEPTIONS

### Included in the Price for All Wedding Packages Are the Following :

Exclusive Use of Our Facility for the Duration of Your Event  
Private Bridal Suite for Use During Your Reception  
Full China Service  
Stainless Flatware  
Glassware  
Linen Tablecloths in Your Choice of Color  
Colored Linen Napkins  
Chair Covers and Sashes in Your Choice of Color  
Skirting of Appropriate Tables  
Use of Crystal Champagne Glasses for the Bridal Party  
Use of Our House Centerpieces  
Hors D'oeuvres  
Multi-course Meal  
Open Bar for up to 6 Hours  
Uniformed Wait-staff and Bartenders  
On Site Manager to Coordinate Events  
Champagne Toast  
White Lighting Décor Throughout Room  
Cutting, Serving, and Boxing of Cake

## TYPES OF MEAL SERVICE

We Pride Ourselves in the Variety of Meal Options. Tamaron Country Club Offers Four General Types of Meals to Suit Your Unique Needs for Your Reception.

**Plated Service** Is Where Each Guest Is Individually Served Each Course of the Meal. This Tends to Be the Most Formal Type of Service.

**Buffet Service** Is Where Each Guest Waits in Line and Takes Their Turn Going Through a Buffet of Hot Items Once They Have Eaten Their Salads. This Style of Service Tends to Take Longer.

**Family Style Service** Is Quite Popular at Our Facility. After Salads Are Served to Each Guest, Hot Items Are Brought out to Each Individual Table to Be Passed Around. Our Staff Serves Refills as Well, So Your Guests Never Have to Leave the Table. This Is Typically the Quickest Casual Type of Service, but Allows for the Maximum Amount of Mingling.

## **DEPOSITS AND PAYMENTS**

A \$900 Deposit And Signed Contract Is Due at The Time of Booking. Two (2) Additional Deposits of \$1000 Each Are Due Six (6) Months And Three (3) Months Prior to Your Reception. All Deposits Are Applied to Your Final Balance. Final Payment Is Due No Later Than Five (5) Days Prior to Your Event.

All Deposits Are Non-Refundable.

Dependent Upon The Date of Your Function, We May Require Minimum Guarantees. See the Catering Manager For More Details.

Your Final Count Is Due No Later Than Seven (7) Full Business Days Prior to Your Event.

## **WEDDING PACKAGES**

### **Bronze Package (Partial)**

- Beer, Wine, And Soft Bar
- Champagne Toast For Bridal Party

### **Silver Package**

- House Rum, Vodka, Gin, Whiskey, Bourbon, Scotch, Amaretto, and Peach Schnapps
- Full Line of our In-House Domestic Beers
  - Full Line of House Wines
  - Complete Soft Bar
- Champagne Toast For Bridal Party
- Choice of One Hors d'oeuvre

### **Gold Package**

- Skyy Vodka, Beefeater's Gin, Black Velvet Whiskey, Jack Daniel's Whiskey, Lauder's Scotch,
  - Malibu Rum, Bacardi Rum, Amaretto, Peach Schnapps, Jim Beam and Kahlua
  - Full Line of Our In-House Domestic Beers
    - Full Line of House Wines
    - Complete Soft Bar
  - Champagne Toast For Bridal Party
- Choice of Two Stationed or Passed Hors d'oeuvres

### **Platinum Package**

#### **Includes:**

- Absolut Vodka, Skyy Vodka, Seagram's Seven Whiskey, Captain Morgan's Rum, Bacardi Rum, Maker's Mark Bourbon, Dewar's Scotch, DeKuyper Peach Schnapps, Disaronno Amaretto, Bailey's Irish Cream, Tanqueray Gin
- Full Line of Our In-House Domestic or Imported Beers
  - Full Line Of House Wines
  - Complete Soft Bar
- Champagne Toast for Bridal Party
  - Gourmet Coffee Station
- Choice Of Three Stationed or Passed Hors d'oeuvres

# **Wedding Pricing**

## **Family-Style Dinner :**

Bronze Package	\$59.95
Silver Package	\$65.95
Gold Package	\$69.95
Platinum Package	\$75.95

## **Plated Dinner :**

Bronze Package	\$59.95
Silver Package	\$65.95
Gold Package	\$69.95
Platinum Package	\$75.95

## **Buffet Dinner :**

Bronze Package	\$59.95
Silver Package	\$65.95
Gold Package	\$69.95
Platinum Package	\$75.95

- All Guests Ages 21 And Over
- Children 10 And Under Are Charged at a Flat Rate of \$28.00
  - Those Guests Ages 11-20 Are Charged at a Flat Rate of \$43.00
- All Prices Are Subject to a 19% Service Charge And Ohio Sales Tax

The Prices Listed For Food And Beverages in Our Packet Is For The Year in Which This Contract Is Signed They Are Subject to Increase Not More Than Ten Percent (10%) Per Year For Dates Booked for Future Years.

## Tamaron Country Club - Hors D'oeuvres Menu

Our Cocktail Hour Menu Offers a Variety of Different Options to Fit Any Budget and Satisfy Any Taste Buds. These Are Offered to Your Guests While They Await Your Arrival for Dinner. Hors D'oeuvres Are Served up to 90 Minutes Prior to Dinner Service Beginning.

### Stationed Selections

Vegetables & Cheese

Cheese Trays

**\*Fresh Fruit Display\***

Fruit Display Is Seasonal Fruits and Depending upon the Season

Spinach and Artichoke Dip

South of the Border Guacamole

### Passed Selections

Water Chestnuts in Bacon

Bacon Wrapped Pineapple

Chicken Satay with Peanut Sauce

Mini Reuben Sandwiches

Beef Horseradish Pinwheels

Tomato and Artichoke Bruschetta

Chicken Quesadillas

Pulled Pork Tostadas with Swiss Cheese

Mini Blt's

Swedish Meatballs

Pizza Tartlets

Crab Artichoke Tartlets\*

Monte Cristo Triangles

Stuffed Mushrooms with Sausage

# **Tamaron Country Club - Reception Menu**

We Are Pleased to Present the Following Menu for Your Special Occasion . However, You Are by No Means Limited to These Suggestions. Our Executive Chef Can Prepare Anything That You May Desire and the Catering Manager Will Be Happy to Assist You in Creating a Unique, Personalized Menu. All Menu Selections must Be Made No Later than 8 Days Prior to Your Reception.

## **All Meals Include :**

Fresh Homemade Rolls  
Freshly Brewed Coffee and Iced Tea  
And Begin with your Choice of the Following:

## **From The Garden**

### **Traditional Caesar Salad**

Romain, Croutons, Parmesan Crisp and Caesar Dressing

### **Tamaron Salad**

Mixed Greens, Tomato and Carrot  
Your Choice of Dressing

### **Asian Salad**

Mixed Greens, Mandarin Oranges, Rice Noodles  
Sesame Vinaigrette Dressing

### **Antioxidant Salad**

Spinach and Mixed Greens with Blueberries (Or Other Seasonal Fruit)  
Blueberry Balsamic Vinaigrette

### **Greek Salad**

Red Onion, Roasted Beets, Feta, Tomato, Greek Dressing

### **Spinach Salad**

Crisp Bacon, Chopped Egg and Honey-Mustard Vinaigrette

## **Entrees**

(Select Two )

Three Entrees Available for Additional \$4.00 per Person

### **Poultry**

Oven Roasted Chicken (Bone In)  
Chicken Marsala  
Chicken Cordon Blue  
Chicken Parmesan With Marinara Sauce  
Chicken Saltimbocca (Topped With Spinach and Bacon)  
Grilled Chicken With Balsamic Glaze  
Aromatic Dressing Stuffed Chicken Breast With Gravy  
Chicken Scallopine With Lemon (Butter Bone In)

### **From the Ranch**

Roast Sirloin of Beef Au Jus  
6oz Filet Mignon\*  
New York Strip Steak\*  
Beef Brisket and Horseradish Sauce  
Braised Beef Tips Over Pasta  
Honey Glazed Ham  
Carmel Apple Pork Chops  
Bourbon Glazed Roasted Pork Loin  
Baked Penne Bolognese  
Homemade Spaghetti With Meat Balls  
Stanley's Famous Kielbasa

### **From the Sea**

Maple Glazed Salmon\*  
Teriyaki Salmon\*  
Park Crusted Tilapia With Beurre Blanc  
Baby Shrimp Scampi Over Angel Hair

**Starches**

(Select One)

Bourbon Sweet Potatoes  
Potato Au Gratin  
Lemon Herb Garlic Roasted Golden Potatoes  
Garlic Herb Roasted Red Skins  
Mashed Potatoes  
Parm Garlic Risotto  
Baked Mac and Cheese Deluxe  
Angel Hair with Garlic & Oil  
Spaghetti Marinara  
Fettuccine Alfredo

**Vegetables**

(Select One)

French Beans With Toasted Almonds  
Honey Ginger Glazed Carrots  
Seasonal Vegetable Medley  
Buttered Corn  
Steamed Broccoli

A Third Additional Accompaniment Available For \$3.00 Per Person  
\* Based on Marked Price Will Be Additional Charge