

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	\$55.95
Silver Package	\$59.95
Gold Package	\$65.95
Platinum Package	\$69.95

Plated Dinner :

Bronze Package	\$55.95
Silver Package	\$59.95
Gold Package	\$65.95
Platinum Package	\$69.95

Buffet Dinner :

Bronze Package	\$55.95
Silver Package	\$59.95
Gold Package	\$65.95
Platinum Package	\$69.95

- All Guests Ages 21 And Over
- Children 10 And Under Are Charged at a Flat Rate of \$25.00
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- Those Guests Ages 11-20 Are Charged at a Flat Rate of \$39.00
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- 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