



# Wedding Packages

## The Lorraine

36.95 per person

### INCLUDES

Room Rental for 4-Hour Event  
 Full-Service Dinner Buffet Catering  
 China & Silverware, Water Glasses, Bar Glasses  
 Linen Tablecloths & Linen Napkins  
 Tables & Chairs, Set-Up & Clean-Up of Venue  
 Dance Floor

Bottled Bud Light, Miller Lite and Yuengling  
 House Wine: Mirassou Moscato, Proverb Chardonnay  
 & Proverb Cabernet Sauvignon  
 Coke, Diet Coke, Sprite, Coffee, Decaf & Hot Tea  
 Champagne Toast for Bridal Party  
 On-Site Event Captain & Experienced Service Staff

### YOUR CHOICE OF TWO ENTREES FROM BELOW

#### POULTRY ENTREES

Fresh Roasted Turkey Breast  
*with Gravy* (Minimum 30 guests)  
 Herbed Lemon Chicken Breast  
 Chicken Alouette  
 Chicken Parmesan  
 Grilled Chicken *with Mediterranean  
 Tomato Compote*  
 Grilled Chicken Montreal  
*with Tomato Chutney Cream Sauce*  
 Chicken Hunter *with Demi Glace,  
 Onions, Mushrooms & Tomatoes*

#### SEAFOOD ENTREES

Tilapia *with Lemon Beurre Blanc*  
 Blackened White Fish  
 VEGETARIAN ENTREES  
 Penne Pasta *with Butternut Squash,  
 Edamame & Pesto*  
 Black Bean & Sweet Potato Enchiladas  
 Vegetable Lasagna  
 Cheese Ravioli *with Marinara*

#### PORK & BEEF ENTREES

Roast Loin of Pork  
*with Apple Cream Sauce*  
 Cumin & Chili Rubbed Pork Loin  
*with Raspberry Chipotle Sauce*  
 Beef Tenderloin Tips Diane  
 Beef Lasagna  
 Sliced Top Round *with Demi Glace*  
 Sliced Beef Brisket  
*with Onion Jam or Italian Style*  
 Sliced Marinated Flank Steak  
*with Teriyaki Bourbon, Demi Glace or  
 Mushroom Sauce*

### YOUR CHOICE OF FOUR ACCOMPANIMENTS FROM BELOW

#### SALAD

RSVP Signature Salad  
 Garden Green Salad  
 Caesar Salad  
 Spinach Salad  
 Greek Salad  
 BLT Salad  
 Fresh Fruit Salad  
 Rotini Pasta Salad

#### VEGETABLE

Nantucket Vegetable Blend  
 Fresh Vegetable Medley  
 Green Bean Casserole  
 Honey Glazed Carrots  
 Corn Soufflé  
 Broccoli Au Gratin  
 Green Beans Almandine or  
*with Caramelized Onions,  
 Garlic & Red Pepper Flakes*

#### RICE & PASTA

Rice Jardinière  
 Wild & Brown Rice  
 Pasta Annabelle  
 Pasta Marinara  
 Pasta Primavera  
 Pasta with Pesto Cream Sauce  
 Pasta with Cajun Cream Sauce  
 White Mornay Macaroni

#### POTATO

Garlic Roasted Red Potatoes  
 Mashed Potatoes *with  
 Pesto, Parmesan or Garlic*  
 Au Gratin Potatoes  
 Herbed Red Skin Potatoes  
 Sweet Potato Soufflé  
 Scalloped Potatoes  
 Rosemary Roasted  
 Red Potatoes

*Minimum of 30 guests. Prices do not include 20% Service Charge & 6.75% Ohio Sales Tax.  
 All prices subject to change due to current market pricing.*

## The Champagne

48.95 per person

### INCLUDES

🍷 Chair Covers & Chair Bands  
 🍷 Charcuterie Board with Sliced Baguette & Crackers  
 🍷 Spinach Artichoke Dip with Corn Chips  
 🍷 Fresh Vegetable Tray with Hummus & Ranch Dip  
 🍷 Premium Menu Selections  
 Room Rental for 4-Hour Event  
 Full-Service Dinner Buffet Catering  
 China & Silverware, Water Glasses, Bar Glasses

Dance Floor, Linen Tablecloths & Linen Napkins  
 Tables & Chairs, Set-Up & Clean-Up of Venue  
 Bottled Bud Light, Miller Lite and Yuengling  
 House Wine: Mirassou Moscato, Proverb Chardonnay  
 & Proverb Cabernet Sauvignon  
 Coke, Diet Coke, Sprite, Coffee, Decaf & Hot Tea  
 Champagne Toast for Bridal Party  
 On-Site Event Captain & Experienced Service Staff

### YOUR CHOICE OF TWO ENTREES FROM BELOW

#### POULTRY ENTREES

Chicken St. Jacques  
     *with Shrimp & Scallops*  
 Apple Almond Raisin Stuffed Chicken  
 Chicken Marsala *with Mushrooms*  
 Chicken Tuscany *with Artichokes, Black  
 Olives, Tomatoes & Chicken Sauce*  
 Fontina & Sage Stuffed Chicken Breast  
     *with Roasted Red Pepper Sauce*  
 Lemon Rosemary Bone-In Chicken  
 Chicken Piccata *with White Wine  
 Cream Sauce & Capers*  
 Chicken Thighs Stuffed  
     *with Goat Cheese & Spinach*  
 Chicken Thighs Saltimbocca

#### SEAFOOD ENTREES

Almond & Parmesan Encrusted  
     Orange Roughy  
 Grilled Salmon *with Pineapple Salsa*  
 Herb Roasted Salmon  
     *with Dill Beurre Blanc*  
 Pasta Annabelle *with Shrimp & Crab*  
 Lobster Mac & Cheese  
 VEGETARIAN ENTREES  
 Chickpea Filet *with Mediterranean  
 Tomato Compote*  
 Portobello Mushrooms *Stuffed  
 with Creamed Spinach*  
 Stuffed Peppers *with Black Bean  
 Quinoa, Kale & Sweet Potatoes*

#### PORK & BEEF ENTREES

Rosemary Roasted Pork Tenderloin  
 Sun Dried Tomato Rubbed  
     Pork Tenderloin  
 Boneless Braised Beef Short Ribs  
     *with Merlot Sauce*  
 Carved Prime Rib au Jus  
     (Minimum 40 guests)  
 Carved Beef Tenderloin  
     *with Béarnaise & Horseradish Sauce*  
     (Additional \$6.00 per person)

*Lorraine Entrees & Accompaniments  
 Also Available to Choose From*

### YOUR CHOICE OF FOUR ACCOMPANIMENTS FROM BELOW

#### SALAD

RSVP Signature Salad  
 Sunny Salad  
 Kentucky Bibb Salad  
 Roasted Toasted Salad  
 Fall Salad  
 Island Salad  
 Italian Salad  
 Spring Harvest Salad  
 Boston Bibb Salad

#### VEGETABLE

Nantucket Vegetable Blend  
 Fresh Vegetable Medley  
 Green Bean Casserole  
 Honey Glazed Carrots  
 Corn Soufflé  
 Broccoli Au Gratin  
 Green Beans Almandine or  
     *with Caramelized Onions,  
 Garlic & Red Pepper Flakes*  
 Grilled Vegetables

#### RICE & PASTA

Rice Jardinière  
 Wild & Brown Rice  
 Pasta Annabelle  
 Pasta Marinara  
 Pasta Primavera  
 Pasta with Pesto Cream Sauce  
 Pasta with Cajun Cream Sauce  
 White Mornay Macaroni

#### POTATO

Garlic Roasted Red Potatoes  
 Mashed Potatoes *with  
 Pesto, Parmesan or Garlic*  
 Au Gratin Potatoes  
 Herbed Red Skin Potatoes  
 Sweet Potato Soufflé  
 Scalloped Potatoes  
 Rosemary Roasted  
     Red Potatoes

*Minimum of 30 guests. All prices subject to 20% Service Charge & 6.75% Sales Tax.  
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# Wedding Packages

## The Paris

59.95 per person

### INCLUDES

- ▲ Choice of Four Upgraded Centerpieces
- ▲ Choice of Four Passed Hors D'oeuvres
- ▲ Premium Spirits & Champagne Toasts for All Guests
- Chair Covers & Chair Bands
- Room Rental for 4-Hour Event
- Full-Service Dinner Buffet Catering
- Premium Menu Selections
- China & Silverware, Water Glasses, Bar Glasses
- Linen Tablecloths & Linen Napkins
- Tables & Chairs, Set-Up & Clean-Up of Venue
- Dance Floor
- Bottled Bud Light, Miller Lite and Yuengling
- House Wine: Mirassou Moscato, Proverb Chardonnay & Proverb Cabernet Sauvignon
- Coke, Diet Coke, Sprite, Coffee, Decaf & Hot Tea
- On-Site Event Captain & Experienced Service Staff

### YOUR CHOICE OF TWO ENTREES FROM BELOW

#### POULTRY ENTREES

- Chicken St. Jacques  
*with Shrimp & Scallops*
- Apple Almond Raisin Stuffed Chicken
- Chicken Marsala *with Mushrooms*
- Chicken Tuscany *with Artichokes, Black Olives, Tomatoes & Chicken Sauce*
- Fontina & Sage Stuffed Chicken Breast  
*with Roasted Red Pepper Sauce*
- Lemon Rosemary Bone-In Chicken
- Chicken Piccata *with White Wine Cream Sauce & Capers*
- Chicken Thighs Stuffed  
*with Goat Cheese & Spinach*
- Chicken Thighs Saltimbocca

#### SEAFOOD ENTREES

- Almond & Parmesan Encrusted Orange Roughy
- Grilled Salmon *with Pineapple Salsa*
- Herb Roasted Salmon  
*with Dill Beurre Blanc*
- Pasta Annabelle *with Shrimp & Crab*
- Lobster Mac & Cheese
- VEGETARIAN ENTREES
- Chickpea Filet *with Mediterranean Tomato Compote*
- Portobello Mushrooms *Stuffed with Creamed Spinach*
- Stuffed Peppers *with Black Bean Quinoa, Kale & Sweet Potatoes*

#### PORK & BEEF ENTREES

- Rosemary Roasted Pork Tenderloin
- Sun Dried Tomato Rubbed Pork Tenderloin
- Boneless Braised Beef Short Ribs  
*with Merlot Sauce*
- Carved Prime Rib au Jus  
(Minimum 40 guests)
- Carved Beef Tenderloin  
*with Béarnaise & Horseradish Sauce*  
(Additional \$6.00 per person)

*Lorraine Entrees & Accompaniments  
Also Available to Choose From*

### YOUR CHOICE OF FOUR ACCOMPANIMENTS FROM BELOW

#### SALAD

- RSVP Signature Salad
- Sunny Salad
- Kentucky Bibb Salad
- Roasted Toasted Salad
- Fall Salad
- Island Salad
- Italian Salad
- Spring Harvest Salad
- Boston Bibb Salad

#### VEGETABLE

- Nantucket Vegetable Blend
- Fresh Vegetable Medley
- Green Bean Casserole
- Honey Glazed Carrots
- Corn Soufflé
- Broccoli Au Gratin
- Green Beans Almandine or  
*with Caramelized Onions,  
Garlic & Red Pepper Flakes*
- Grilled Vegetables

#### RICE & PASTA

- Rice Jardinière
- Wild & Brown Rice
- Pasta Annabelle
- Pasta Marinara
- Pasta Primavera
- Pasta with Pesto Cream Sauce
- Pasta with Cajun Cream Sauce
- White Mornay Macaroni

#### POTATO

- Garlic Roasted Red Potatoes
- Mashed Potatoes *with Pesto, Parmesan or Garlic*
- Au Gratin Potatoes
- Herbed Red Skin Potatoes
- Sweet Potato Soufflé
- Scalloped Potatoes
- Rosemary Roasted Red Potatoes

*Minimum of 30 guests. Prices do not include 20% Service Charge & 6.75% Ohio Sales Tax.  
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# Wedding Packages

## The Monaco

77.95 per person

### INCLUDES

-  Choice of Three Entrée Buffet
-  Or Served Plated Dinner with Duet Entrée for All Guests
-  Silver or Gold Table Runners
- Choice of Four Upgraded Centerpieces
- Choice of Four Passed Hors D'oeuvres
- Charcuterie Board with Sliced Baguette & Crackers
- Spinach Artichoke Dip with Corn Chips
- Fresh Vegetable Tray with Hummus & Ranch Dip
- Premium Spirits & Champagne Toasts for All Guests
- Chair Covers & Chair Bands

- Room Rental for 4-Hour Event
- China & Silverware, Water Glasses, Bar Glasses
- Linen Tablecloths & Linen Napkins
- Tables & Chairs, Set-Up & Clean-Up of Venue
- Dance Floor
- Bottled Bud Light, Miller Lite and Yuengling
- House Wine: Mirassou Moscato, Proverb Chardonnay & Proverb Cabernet Sauvignon
- Coke, Diet Coke, Sprite, Coffee, Decaf & Hot Tea
- On-Site Event Captain & Experienced Service Staff

### SELECT UP TO THREE ENTREES BELOW

#### POULTRY ENTREES

- Chicken St. Jacques  
*with Shrimp & Scallops*
- Apple Almond Raisin Stuffed Chicken
- Chicken Marsala *with Mushrooms*
- Chicken Tuscany *with Artichokes, Black Olives, Tomatoes & Chicken Sauce*
- Fontina & Sage Stuffed Chicken Breast  
*with Roasted Red Pepper Sauce*
- Lemon Rosemary Bone-In Chicken
- Chicken Piccata *with White Wine Cream Sauce & Capers*
- Chicken Thighs Stuffed *with Goat Cheese & Spinach*
- Chicken Thighs Saltimbocca

#### SEAFOOD ENTREES

- Almond & Parmesan Encrusted Orange Roughy
- Grilled Salmon *with Pineapple Salsa*
- Herb Roasted Salmon  
*with Dill Beurre Blanc*
- Pasta Annabelle *with Shrimp & Crab*
- Lobster Mac & Cheese
- VEGETARIAN ENTREES
- Chickpea Filet *with Mediterranean Tomato Compote*
- Portobello Mushrooms *Stuffed with Creamed Spinach*
- Stuffed Peppers *with Black Bean Quinoa, Kale & Sweet Potatoes*

#### PORK & BEEF ENTREES

- Rosemary Roasted Pork Tenderloin
- Sun Dried Tomato Rubbed Pork Tenderloin
- Boneless Braised Beef Short Ribs  
*with Merlot Sauce*
- ½ lb. Filet Mignon  
*with Tarragon Demi Glace*
- ½ lb. Boursin Crusted Filet Mignon  
*with Demi Glace*
- 12 oz. NY Strip Steak au Poivre
- Medallions of Beef Bordelaise
- Carved Prime Rib au Jus (Min 40 guests)
- Carved Beef Tenderloin  
*with Béarnaise & Horseradish Sauce*  
(Additional \$6.00 per person)

### YOUR CHOICE OF FOUR ACCOMPANIMENTS FROM BELOW (THREE FOR PLATED DINNER)

#### SALAD

- RSVP Signature Salad
- Sunny Salad
- Kentucky Bibb Salad
- Roasted Toasted Salad
- Fall Salad
- Island Salad
- Italian Salad
- Spring Harvest Salad
- Boston Bibb Salad

#### VEGETABLE

- Nantucket Vegetable Blend
- Fresh Vegetable Medley
- Honey Glazed Carrots
- Lemon Butter Broccoli
- Green Beans Almandine or  
*with Caramelized Onions, Garlic & Red Pepper Flakes*
- Asparagus with Lemon Butter
- Grilled Vegetables

#### RICE & PASTA

- Rice Jardinière
- Wild & Brown Rice
- Pasta Annabelle
- Pasta Marinara
- Pasta Primavera
- Pasta with Pesto Cream Sauce
- Pasta with Cajun Cream Sauce
- White Mornay Macaroni

#### POTATO

- Garlic Roasted Red Potatoes
- Mashed Potatoes *with Pesto, Parmesan or Garlic*
- Au Gratin Potatoes
- Herbed Red Skin Potatoes
- Scalloped Potatoes
- Rosemary Roasted Red Potatoes
- Yukon Gold Fanned Potatoes

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## Popular Enhancements

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### RENTALS

Additional Hour Hall Rental 600.00 Plus The Cost To Extend Your Bar Package  
Poly Floor Length Tablecloths in the Color of Your Choice 18.00 per Table  
Luxury Tablecloths Ask for a Quote  
Table Runners & Overlays 5.00 & Up  
Chair Covers in the Color of Your Choice 4.00 – 9.00 each  
Chair Bands in the Color of Your Choice 2 each  
Chair Sashes in the Color of Your Choice 3.50 each  
Choice of Three Upgraded Centerpieces 25.00 per table  
Up Lighting in the Color of Your Choice 35.00 per light  
Custom Monogrammed Projection on Dance Floor or Wall 175.00 & Up  
Staging Available in 4x8 Sections 60.00 per section

### HORS D'OEUVRES (See Hors D'oeuvres Menu for Options)

### BAR UPGRADES (See Full Bar Menu for Additional Options)

Extra Hour of House Beer & Wine 3.25 per person  
Premium Spirits to The Lorraine Package or The Champagne Package 12.95 per person  
Wycliff Brut for a champagne toast 3.00 per person  
Add one additional domestic beer to any bar package 1.50 per person  
*Domestic Beers: Michelob Ultra, Budweiser, Coors Light, Natural Light, Keystone Light, Pabst Blue Ribbon, Busch Light*  
Add two of the following craft/imported beers to any bar package 4.00 per person.  
*Imported Beers: Corona, Heineken, Amstel Light, Stella Artois*  
*Craft Beers: Leinenkugel Summer Sandy, Sam Adams Boston Lager, Christian Moerlein Oktoberfest, White Claw Black Cherry, Rhinegeist Bubbles, Braxton Brewery Revamp IPA, MadTree Happy Amber*

### OTHER

Additional Entrees and/or Accompaniments Ask for a Quote  
Late Night Snacks (ex: Cheese Cones, Mini Sliders, Walking Tacos) Ask for a Quote  
Exit Goodies (ex: Bottled Water, Individual Bag of Chips or Pretzels, Individually Wrapped Cookies) Ask for a Quote

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