







WEDDINGS

THE FACULTY CLUB

at The Ohio State University

YOUR SPECIAL DAY

The Faculty Club is a historical & classic wedding and private event venue located on the scenic campus of The Ohio State University in the heart of Columbus. With elegant chandeliers, sweeping spiral stair cases, vaulted ceilings and patio with scenic views of Mirror Lake and The Oval, The Club is the perfect backdrop for your special day.

Our Executive Chef provides a unique dining experience, customized to each individual wedding, using fresh and locally sourced ingredients. If you don't see quite what you are looking for, we offer custom menus just for you.

Our professional staff, committed to hospitality excellence, will create the wedding of your dreams through attention to detail, tailored experiences and flawless execution, beginning to end.

YOUR SPECIAL DAY INCLUDES

Entire Faculty Club use for 5 hour wedding reception

Dedicated spaces for cocktail hour, dinner and dancing including outdoor area with breathtaking view of Mirror Lake

Access to (2) getting ready rooms for bridal parties beginning at 1pm

Assistance with placement of favors, cards, guest book, etc.

Faculty Club service staff & bartenders

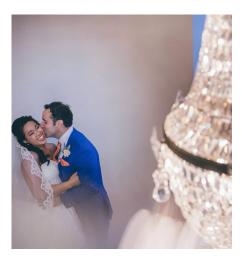
Beautiful hardwood dance floor

Complete table set up - white linen, chairs, china, glassware, silverware

Private menu tasting for up to 6 guests around 4-6 months before wedding

Complimentary Cake Cutting

Onsite Parking Available





ROOM RENTALS AND MINIMUMS





\$1000 Rental Fee | Use of Entire Faculty Club INCLUDING THE FOLLOWING:

Colleagues / Patio for Cocktail Hour Main Dining Ballroom for Reception Meal Grand Lounge for Dancing & Cake Cutting

Food & Beverage Minimum Spend Rates

Fridays - \$7,000 Minimum Spend Saturdays - \$10,000 Minimum Spend



CEREMONIES AND VOW RENEWALS

\$500 Ceremony Fee

Indoor or outdoor options (weather permitting)

Access for set up beginning at 1pm

Altar Table (tall cocktail table)

Venue Coordinator to assist with prompting your wedding party down the aisle

45 minute rehearsal the day before. Officiant must be present at rehearsal



Ceremony Add Ons

Outdoor Ceremony White Chair Rental for \$5 per chair

Other chair add ons available for upcharge. Subject to vendors availability



THE CLASSIC



\$97 per person plus tax and service charge

Four Hour Hosted Bar - add on hours available Cocktail Hour Appetizers Full Service Plated, Duet Plate or Buffet Meal Rolls & Butter Coffee & Tea Service with Dinner

Four Hour Hosted Bar

Domestic, Imports & Seltzers House Wines Specialty Themed Cocktail Assorted Soft Drinks

Cocktail Hour Hors d'oeuvres

Fruit & Cheese Display

Choice of (1) Salad

Mixed Greens Salad Tomatoes, Cucumbers, Spun Carrots, Beets, Croutons, Tossed in a Sweet Peppercorn Vinaigrette

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons, Tossed in a Vegetarian House Made Caesar Dressing

Pear & Gorgonzola Salad Mixed Greens, Fresh Pears, Walnuts, Gorgonzola Cheese, Tossed in a Balsamic Vinaigrette

Choice of (2) Entrees

Vegan Grilled Eggplant (V) with capers, blistered cherry tomatoes & tomato fondue

Black Pepper Beef Tips with red pepper marmalade

Herb Grilled Chicken (GF) with Romesco sauce

Parmesan Pistou Chicken

Butter Herb Crusted Cod with Dill Cream Sauce

Add 3rd Entree for \$4 per person

Choice of (2) Sides

Chive Whipped Potatoes (GF)
Herb Roasted Redskin Potatoes (GF)
Rice Pilaf
Garlic & Herb Green Beans
Grilled or Steamed Asparagus
Seasonal Vegetable Medley







THE TIMELESS



\$112 per person plus tax and service charge

Four Hour Hosted Bar - add on hours available Cocktail Hour Appetizers Full Service Plated, Duet Plate or Buffet Meal Rolls & Butter Coffee & Tea Service with Dinner

Four Hour Hosted Bar

Domestic, Imports & Seltzers House Wines Call Level Liquors & Mixers Assorted Soft Drinks

Cocktail Hour Hors d'oeuvres

Fruit & Cheese Display Choice of (2) Passed Hors d'oeuvres

Choice of (1) Salad

Mixed Greens Salad Tomatoes, Cucumbers, Spun Carrots, Beets, Croutons, Tossed in a Sweet Peppercorn Vinaigrette

Pear & Gorgonzola Salad Mixed Greens, Fresh Pears, Walnuts, Gorgonzola Cheese, Tossed in a Dark Balsamic Vinaigrette

Apple & Citrus Salad Mixed Greens, Orange Segments, Diced Apple, Dried Cranberries, Walnuts, Tossed in a White Balsamic Vinaigrette



Choice of (2) Entrees

Toasted Cheese Tortellini (V) with arugula, pistou, crisp eggplant and tomato fondue

Vegan Grilled Eggplant (V) with capers, blistered cherry tomatoes & tomato fondue

Black Pepper Beef Tips with red pepper marmalade

Herb Marinated Pork Loin topped with blackberry ketchup

Herb Grilled Chicken (GF) with Romesco sauce

Parmesan Pistou Chicken

Chicken Milanese with Basil Cream Sauce

Pan Seared Salmon with Lemon Herb Crème Fraiche

Add 3rd Entree for \$4 per person

Choice of (2) Sides

Chive Whipped Potatoes (GF)
Herb Roasted Redskin Potatoes (GF)
Rice Pilaf
Garlic & Herb Green Beans
Grilled or Steamed Asparagus
Seasonal Vegetable Medley

THE FLEGANCE



\$140 per person plus tax and service charge

Four Hour Hosted Bar - add on hours available Cocktail Hour Appetizers Full Service Plated, Duet Plate or Buffet Meal Rolls & Butter Coffee & Tea Service with Dinner includes Chiavari Chairs forWedding Reception:Choice of Black, White, Gold, Silver or Mahogany

Choice of Floor-length Tablecloth Color & Napkin

Four Hour Hosted Bar

Domestic, Imports & Seltzers House Wines Premium Level Liquors & Mixers Assorted Soft Drinks

Cocktail Hour Hors d'oeuvres

Fruit & Cheese Display Choice of (3) Passed Hors d'oeuvres

Choice of (1) Salad

Mixed Greens Salad Tomatoes, Cucumbers, Spun Carrots, Beets, Croutons, Tossed in a Sweet Peppercorn Vinaigrette

Pear & Gorgonzola Salad Mixed Greens, Fresh Pears, Walnuts, Gorgonzola Cheese, Tossed in a Dark Balsamic Vinaigrette

Apple & Citrus Salad Mixed Greens, Orange Segments, Diced Apple, Dried Cranberries, Walnuts, Tossed in a White Balsamic Vinaigrette





Choice of (2) Entrees

Toasted Cheese Tortellini (V) with arugula, pistou, crisp eggplant and tomato fondue

Vegan Grilled Eggplant (V) with capers, blistered cherry tomatoes & tomato fondue

Black Pepper Beef Tips with red pepper marmalade

Balsamic & Red Wine Short Rib

6oz Beef Tenderloin* - Upcharge Applies

Herb Grilled Chicken (GF) with Romesco sauce

Parmesan Pistou Chicken

Apple & Cranberry Stuffed Airline Chicken

Pan Seared Salmon with Lemon Herb Crème Fraiche

Add 3rd Entree for \$4 per person

Choice of (2) Sides

Chive Whipped Potatoes (GF) Herb Roasted Redskin Potatoes (GF) Rice Pilaf Garlic & Herb Green Beans Grilled or Steamed Asparagus Seasonal Vegetable Medley

HORS D'OEUVRES



Available Stationed or Butler-passed | Butler Fee of \$75 per Staff Member

Beef / Pork

Meatballs in Marinara or BBQ sauce

Balsamic Beef & Arugula Pesto Ricotta Toast

Stuffed Mushrooms with Chorizo & Cheddar Cheese

Pancetta, Apple Butter & Bleu Cheese Flatbread

Asparagus & Provolone Wrapped Prosciutto (GF)

Poultry

Buffalo Chicken Phyllo Cup with Bleu Cheese & Celery Relish

Chicken, Feta & Spinach Crostini

Herb Marinated Chicken with Goat Cheese & Fig Jam on Toast

Crispy Chicken Biscuit with Charred Onion Vinaigrette

Seafood

5 Spice Shrimp with Sweet Thai Aioli & Hoisin Drizzle on Rice Paper (GF)

Fish Cake with Corn & Jalapeno Remoulade

Poached Jumbo Shrimp with Lemons & Cocktail Sauce (GF)

Golden Cod Bite on House Potato Chip with Dill Tartar Sauce

Vegetarian / Vegan

Mini Baked Potatoes with Cheddar, Chives & Fried Shiitake

Vegetable Spring Rolls with Thai Sweet Chili Sauce

Vegan Puttanesca Stuffed Mushroom

Cream Cheese Tart with Pickled Cauliflower









BEER AND WINE

Domestic Beer

Budlight | Stella Artois | Yuengling

Craft Beer

Rotating Craft Beer | Custom Options Available

House Wines

Chardonnay | Pinot Grigio | White Zinfandel | Cabernet Sauvignon | Merlot

Wine Service with Dinner | \$32 per bottle

MIXED COCKTAILS

Call Liquor

Smirnoff | Seagram's | Seagram's 7 | Bacardi Silver Dewar's | Jim Beam

> Upgrade to Call Bar \$4 per person

Premium Liquor

Absolut | Tanqueray | Captain Morgan | Chivas Crown Royal | Jack Daniels

> Upgrade to Call Bar \$6 per person

Ohio Local

Watershed Vodka | Watershed Gin Watershed Bourbon | Watershed Rum

Upgrade to Call Bar \$8 per person

Mixers and garnishes are provided at no additional charge. The Faculty Club reserves the right to make an appropriate substitution if a specific brand is not available.

GENERAL INFORMATION



Customization

The packages are a starting point for your consideration. We want this to be a once-in-a-lifetime experience so please let us know how you envision your special day! We will work together to provide a custom experience tailored for you and your special someone.

Dietary Restrictions

The culinary team will accommodate any dietary restrictions or allergies. Please notify us of any dietary specifications from your guests so that we can better serve them.

Deposits & Payments

A \$1000 deposit and signed contract are required at the time of booking. All deposits are non refundable and non transferable.

Payment must be made by credit card or check only. All events require a credit card on file for final charges.

Payment Schedule 180 days - 25% Wedding Payment 90 days - 50% Wedding Payment 45 Days - 75% Wedding Payment

10 days - 100% of all non consumption based charges & final headcount due

Tax & Service Charge

22% Service Charge
Applied to all services
at The Faculty Club.
Additional Gratuity is not required,
but always welcomed.

Franklin County Sales Tax
7.5% Sales Tax

Tastings

Guests are invited to schedule a private tasting with up to 6 people total, 4 - 5 months before the wedding. Tastings are scheduled Monday through Friday, 1-4pm. At that time, we will plan details from start to finish!

Decorations

No glitter, rice, confetti, or faux flower petals may be used on the ground indoors or outdoors.

No sparklers, open flames of any kind are permitted without explicit approval by The Faculty Club's Executive Director.

Clients will have at least 3 hours for decorating the ceremony/reception spaces prior to the event. All decor will need to be removed at a time agreed upon by The Faculty Club and the client. Anything left after agreed upon time will be thrown away.