



CATERING MENU

THE FACULTY CLUB
at The Ohio State University

ROOM RENTAL RATES

ALL ROOM RENTAL RATES APPLY TO A 4 HOUR BLOCK

In addition to room rental rates, events held on evenings and weekends are subject to food & beverage minimums. Please contact your catering manager for more information.

GRAND LOUNGE

Main Level

120 Guests Seated
Mix & Mingle - 200 Guests
Theatre Style - 175 Guests

\$475 MEMBER RATE

\$875 NON MEMBER RATE

\$150 EACH ADDITIONAL HOUR



COLLEAGUES & PATIO

Lower Level & Outside

118 Guests Seated Inside
50 Seats Outside
Mix & Mingle - 150 Guests

\$425 MEMBER

\$775 NON MEMBER

\$150 EACH ADDITIONAL HOUR



MAIN DINING ROOM

Upper Level

200 Guests Seated
Reception Capacity - 225 Guests
Theatre Style - 200 Guests

\$575 MEMBER

\$1075 NON MEMBER

\$150 EACH ADDITIONAL HOUR



BELLOWS CONFERENCE ROOM

Main Level

Conference Table - 12 guests

\$50 MEMBER RATE

\$100 NON MEMBER RATE

\$50 EACH ADDITIONAL HOUR



NORTH DINING

Upper Level

50 Guests Seated
Mix & Mingle - 60 guests
Theatre Style - 60 Guests
Rooms can be separated by air walls

\$175 MEMBER

\$275 NON MEMBER

Entire room

\$50 ROOM A | 15 GUESTS

\$75 ROOM BC | 20 GUESTS

\$50 ROOM D | 15 GUESTS



WEST DINING ROOM

Upper Level

30 Guests Seated

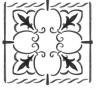
\$75 MEMBER

\$150 NON MEMBER

\$50 EACH ADDITIONAL HOUR



BREAKFAST



PASTRY PACKAGE | \$12 PER PERSON

Minimum of 15 people

Muffins | Scones | Croissants | Assorted Danishes | Butter & Jelly
Hot Herbal Tea, Decaf & Regular Coffee

HEALTHY START PACKAGE | \$12 PER PERSON

Minimum of 15 people

Seasonal Fresh Fruit | Yogurt | Granola | Breakfast Bars | Vegan Chia Pudding
Hot Herbal Tea, Decaf & Regular Coffee

BREAKFAST BUFFET | \$22 PER PERSON

Minimum of 25 people

Scrambled Eggs with Cheese | Fresh Fruit | Breakfast Potatoes | Breakfast Meats | Breakfast Breads
Hot Herbal Tea, Decaf & Regular Coffee

BRUNCH BUFFET | \$39 PER PERSON

Minimum of 25 people

French Toast | Fresh Fruit | Assorted Breakfast Breads | Breakfast Meats
Herb Grilled Chicken Breast with Romesco Sauce GF | Roasted Redskin Potatoes GF
Chef's Vegetable Medley GF | Hot Herbal Tea, Decaf & Regular Coffee

BREAKFAST ENHANCEMENTS

ASSORTED DANISHES

\$36 per dozen

CROISSANTS

\$30 per dozen

ASSORTED BREADS

\$27 per dozen | **3 dozen minimum**

ASSORTED SNACK BARS

\$20 per dozen

VEGAN CHIA PUDDING

\$22 per dozen

VEGAN EGGS

\$8 per person

ATTENDED OMELET STATION

\$8 per person | **\$80 Chef Attendant Fee Required**

ATTENDED WAFFLE STATION

\$8 per person | **\$80 Chef Attendant Fee Required*

includes fresh berries | berry compote
whipped cream & butter

YOGURT PARFAIT STATION

\$6 per person

Vanilla & Strawberry Yogurt | Fresh Berries
House Made Granola | Nuts | Dried Fruit
Honey | Cinnamon

LUNCH BUFFETS



BAKED POTATO BAR | \$24 PER PERSON

Minimum of 25 people

Chef's Choice of Soup Station

Mixed Greens Stations with Assorted Toppings & Dressings

Baked Potatoes with Butter | Sour Cream | Cheese Sauce | Grilled Chicken | Bacon

Steamed Broccoli | Diced Onions

Assorted Cookies

SANDWICH PLATTER

\$23 PER PERSON

CHOICE OF (1) SALAD

Italian Pasta Salad | Mixed Greens Salad | Broccoli Salad | Fresh Fruit

CHOICE OF UP TO (3) SANDWICHES

Includes House Made Chips and Assorted Cookies

CLUB SANDWICH

Ham | Turkey | Bacon | Lettuce | Tomato
Honey Mustard on White Bread

ROASTED TURKEY CHEDDAR

Cheddar | Lettuce | Tomato | Onion
House-Made Ranch on Toasted Wheat Bread

TIKKA MASALA TOFU WRAP

Vegetarian

Crispy Tofu | Pickled Cauliflower
Julienne Carrots | Marinated Lentils
Shaved Red Onion | Chiffonade Spinach
Tikka Masala Sauce on a Wheat Wrap

HAM & SWISS

Shaved Ham | Swiss | Lettuce | Tomato | Onion
Honey Mustard on Toasted White Bread

GRILLED CHICKEN CAESAR WRAP

Grilled Chicken | Romaine
Parmesan Crisp Croutons | Roasted Corn
House-Made Caesar Dressing

GRILLED PORTABELLA BRUSCHETTA

Vegan

Balsamic Marinated Grilled Portabella Mushroom
Bruschetta | Spinach | Vegan Pistou
Olive Tapenade on Ciabatta

SALAD PLATTER

\$24 PER PERSON

INCLUDES

Chicken -or- Salmon | Assorted Cookies Display | Fresh Breadsticks

CHOICE OF UP TO (3) SALADS

MIXED GREENS SALAD

Vegetarian

Mixed Greens | Tomatoes | Cucumbers
Spun Carrots | Sweet Peppercorn Vinaigrette

CAESAR SALAD

Vegetarian

Romaine | Shredded Parmesan Cheese
Crisp Croutons
House-Made Vegetarian Caesar Dressing

APPLE & CITRUS SALAD

Vegan / Vegetarian

Mixed Greens | Orange & Grapefruit Segments
Diced Apples | Dried Cranberries
White Balsamic Vinaigrette

FRESH FRUIT SALAD

Vegan / Vegetarian

Chef's Assorted Seasonal Fruit Salad

SNACKS



MIXED NUTS	\$29 / POUND
SNACK BARS	\$20 / DOZEN
SNACK MIX	\$12 / POUND
HOUSE MADE CHIPS	\$12 / POUND
<i>Choice of House, BBQ or Salt & Vinegar Seasoning</i>	
CORN TORTILLA CHIPS	\$11 / POUND
PRETZELS	\$9 / POUND
ONION DIP, HUMMUS OR SALSA	\$9 / PINT

ORDER GUIDE
1 POUND ~ 10 PEOPLE
1 PINT ~ 10 PEOPLE

TRAYS

CHEESE BOARD

with soft and hard cheeses, specialty crackers & breads

minimum of 25 people

FRESH SLICED FRUIT

VEGETABLE CRUDITÉS

with buttermilk ranch & hummus

1 TRAY - \$9 PER PERSON
2 TRAYS - \$15 PER PERSON
3 TRAYS - \$22 PER PERSON

PLATTERS AND BREAKS

BREADS & SPREADS PLATTER | \$13 per person

Selection of Black Bean & Corn Relish | Roasted Red Pepper Hummus | Warm Spinach Dip
Corn Chips | Naan Bread | Warm Pretzel Bites

SEVENTH INNING STRETCH | \$14 per person

Popcorn | Pretzels | Candy & Popcorn Toppings | Assorted Candy Bars | Buckeye Trail Mix (contains nuts)

SLIDER PLATTER | \$15 per person

Assortment of Mini Sandwiches including:

Vegetarian Falafel | Bacon Cheeseburger | Buffalo Chicken

Sliders will be divided evenly based on count

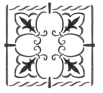
GAME DAY BREAK | \$16 per person

Buffalo Chicken Dip | Spinach Dip | Soft Pretzels | Cheese Sauce | Tortilla Chips | Cookie & Buckeye Platter

CHARCUTERIE BOARD | \$17 per person

Assorted Artisan Cheeses | Trio of Cured Meats | Fresh & Dried Fruit | Nuts |
Grilled Bread | Pickles | Mustard | Jam

ACTION STATIONS



ALL ACTION STATIONS ARE PRICED PER PERSON WITH A MINIMUM OF
25 ORDERS PER STATION, UNLESS OTHERWISE INDICATED

MACARONI & CHEESE | \$14 per person

Includes the following:

Grilled Chicken | Sausage | Bacon | Elbow Macaroni | Cheddar Cheese Sauce
Creamy Alfredo Sauce | Seasonal Diced Vegetables | Salsa | Hot Sauce

MASHED POTATO STATION | \$15 per person

Includes the following:

Herb Whipped Potatoes | Whipped Sweet Potatoes | Grilled Chicken | Bacon | Cheddar Cheese
Steamed Broccoli | Scallions | Hot Sauce

NACHO BAR STATION | \$17 per person

Includes the following:

Choice of (2): Chicken, Ground Beef or Tofu | Vegan Refried Beans | Diced Tomatoes
Diced Red Onions | Fire Roasted Salsa | Cheese Sauce | Cilantro Lime Crema
Corn Tortilla Chips

TAILGATE STATION | \$24 per person

Includes the following:

Boneless Buffalo Wings | Fajita Vegetable Quesadillas
Cheeseburger & Bacon Sliders | Vegetable Crudit  | Served with House-Made Ranch

TENDERLOIN CARVING STATION | \$425 per station

Serves 30 - 35 people | Requires \$80 Attendant Fee | Must be Ordered 2 Weeks in Advance

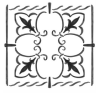
Garlic Crusted Tenderloin | Spicy Dijon Mustard | Assorted Rolls

TURKEY CARVING STATION | \$150 per station

Serves 20-25 people | Requires \$80 Attendant Fee

Garlic & Herb Roasted Turkey | Cranberry Aioli | Assorted Rolls

HORS D'OEUVRES



PRICED PER PIECE | MINIMUM OF 40 PIECES

MAXIMUM OF 5 SELECTIONS PER EVENT

AVAILABLE AS STATIONED -OR- BUTLER PASSED (\$80 PER BUTLER)

MEAT

ASPARAGUS & PROVOLONE WRAPPED PROSCIUTTO (GF) - \$4 per piece

BEEF WELLINGTON - \$4 per piece

CHORIZO & CHEDDAR STUFFED MUSHROOM - \$4 per piece

MEATBALLS IN BBQ SAUCE, MARINARA OR SWEDISH STYLE - \$4 per piece

PANCETTA, APPLE BUTTER & BLEU CHEESE FLATBREAD - \$4 per piece

BALSAMIC BEEF & ARUGULA PESTO RICOTTA TOAST - \$4 per piece

BEEF TIPS & SWEET ONION ON GRILLED CHEESE - \$4 per piece

CHARRED SKIRT STEAK, AVOCADO RELISH & MANGO CREME ON CRISP PLANTAIN (GF) - \$6 per piece

POULTRY

BUFFALO CHICKEN PHYLLO CUP WITH BLEU CHEESE & CELERY RELISH - \$4 per piece

CHICKEN, FETA & SPINACH CROSTINI - \$4 per piece

CRISPY CHICKEN & BISCUIT WITH CHARRED ONION VINAIGRETTE - \$4 per piece

CHICKEN & WAFFLE BITE TOPPED WITH HOT HONEY DRIZZLE - \$4 per piece

CHICKEN QUESADILLA CONE WITH AVOCADO CREAM SAUCE - \$4 per piece

HERB MARINATED CHICKEN WITH FIG JAM & GOAT CHEESE ON TOAST - \$4 per piece

SEAFOOD

BACON WRAPPED SCALLOP - \$4 per piece

SHRIMP TOAST WITH SRIACHA AIOLI - \$4 per piece

SMOKED SALMON MOUSSE TART WITH CRISP CAPERS & LEMON JEST - \$6 per piece

5 SPICE SHRIMP WITH SWEET THAI AIOLI & HOISIN DRIZZLE ON RICE PAPER (GF) - \$4 per piece

CRAB RANGOON WITH SWEET CHILI DIPPING SAUCE - \$4 per piece

POACHED JUMBO SHRIMP WITH LEMONS & COCKTAIL SAUCE (GF) - \$5 per piece

VEGETARIAN VEGAN OPTIONS AVAILABLE UPON REQUEST

POLENTA BITE WITH BLISTERED GRAPE TOMATO & GRILLED ZUCCHINI (GF) - \$4 per piece

VEGETABLE CREAM CHEESE TART WITH PICKLED CAULIFLOWER - \$4 per piece

VEGAN PUTTANESCA STUFFED MUSHROOM - \$4 per piece

ARTICHOKE BEIGNET WITH BALSAMIC REDUCTION - \$4 per piece

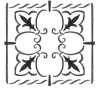
CARAMELIZED ONION, MUSHROOM & SWISS CHEESE PUFF PASTRY - \$4 per piece

MUSHROOM ARANCINI WITH TOMATO FONDUE - \$4 per piece

VEGAN HARISSA FALAFEL WITH PICKLED VEGETABLES & TAHINI SAUCE - \$4 per piece

MINI SPRING ROLLS WITH SWEET THAI CHILI SAUCE - \$4 per piece

SERVED ENTREES



CHOICE OF (1) SERVED -OR- PRESET SALAD

MIXED GREENS SALAD

Tomatoes | Cucumbers | Spun Carrots | Beets | Tossed in Peppercorn Vinaigrette

CAESAR SALAD

Romaine | Parmesan | Croutons | Tossed in Vegetarian Caesar Dressing

CHEF'S SEASONAL SALAD

CHOICE OF (2) ENTREES | ADDITIONAL ENTREE \$4 PER PERSON

MEAT

BALSAMIC & RED WINE BRAISED BEEF SHORT RIB - \$37 per person

SEARED 6OZ BEEF TENDERLOIN - Market Price

BLACK PEPPER BEEF TIPS WITH RED PEPPER MARMALADE - \$36 per person

HERB MARINATED PORK LOIN WITH BLACKBERRY KETCHUP - \$33 per person

POULTRY

BUTTERMILK FRIED CHICKEN BREAST WITH BLACK PEPPER GRAVY - \$33 per person

PARMESAN PISTOU CHICKEN BREAST - \$33 per person

HERB GRILLED CHICKEN BREAST WITH ROMESCO SAUCE (GF) - \$33 per person

CHICKEN MILANESE WITH BASIL CREAM SAUCE - \$33 per person

APPLE & CRANBERRY STUFFED AIRLINE CHICKEN - \$34 per person

SEAFOOD

BUTTER HERB CRUSTED COD WITH DILL CREAM SAUCE - \$33 per person

PAN ROASTED MAHI MAHI WITH MANGO PICO DE GALLO (GF) - \$34 per person

CHAR GRILLED SHRIMP SKEWER WITH TOMATO CONFIT & CUCUMBER SALAD (GF) - \$33 per person

PAN SEARED SALMON WITH LEMON HERB CREME FRAICHE - \$35 per person

SCALLION BOURBON GLAZED SALMON (GF) - \$35 per person

VEGETARIAN / VEGAN

ASIAN BLACK BEAN CAKE WITH SWEET THAI CHILI SAUCE - \$30 per person

KORMA TOFU WITH JASMINE RICE & VEGTABLES (NO SIDES)- \$34 per person

VEGAN BUDDHA BOWL INCLUDES TOFU, GRAINS, SEASONAL VEGETABLES - \$34 per person

GRILLED PORTABELLA MUSHROOM, RED PEPPER, ZUCCHINI, SQUASH, SPINACH, BALSAMIC REDUCTION - \$34 per person

RED LENTIL & SPINACH DAHL, JASMINE RICE, GRILLED NAAN (VEGAN, GF, DAIRY FREE)(NO SIDES) - \$34 per person

VEGAN ALOO GOBI WITH POTATO CAULIFLOWER CURRY, ONION, TOASTED JASMINE RICE & HERBS (NO SIDES)- \$34 per person

CHOICE OF (2) SIDES

STARCHES

Chive Whipped Potatoes (GF)

Au Gratin Potatoes

Cheddar Smashed Potatoes (GF)

Herb Roasted Redskins (GF)

Herb Infused Jasmine Rice (GF)

Rice Pilaf (GF)

Garlic Roasted Fingerling Potatoes (GF)

VEGETABLES

Garlic & Herb Green Beans (GF)

Seasonal Vegetable Medley (GF)

Creamed Corn (GF)

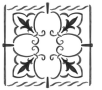
Roasted Root Vegetables (GF)

Crispy Brussels Sprouts (GF)

Steamed Broccoli (GF)

Asparagus (GF)

BUILD YOUR OWN BUFFET



CHOICE OF (1) SALAD ON BUFFET | ADD \$2 PER PERSON FOR PRESET SALAD

MIXED GREENS SALAD (GF)

Tomatoes | Cucumbers | Spun Carrots | Beets | Peppercorn Vinaigrette on Side

CAESAR SALAD (GF)

Romaine | Parmesan | Croutons | Tossed in Vegetarian Caesar Dressing

CHEF'S SEASONAL SALAD

BRUSCHETTA & MOZZARELLA SALAD (GF)

LUNCH \$31 PER PERSON | DINNER \$37 PER PERSON

**CHOICE OF (2) ENTREES | MINIMUM OF 25 GUESTS REQUIRED
INCLUDES ROLLS & BUTTER, ASSORTED DESSERT DISPLAY & COFFEE/TEA**

MEAT

BALSAMIC & RED WINE BRAISED BEEF SHORT RIB

TERIYAKI SHREDDED BEEF WITH SCALLIONS

BLACK PEPPER BEEF TIPS WITH RED PEPPER MARMALADE

HERB MARINATED PORK LOIN WITH BLACKBERRY KETCHUP

POULTRY

HERB CRUSTED CHICKEN BREAST WITH NATURAL JUS (GF)

PARMESAN PISTOU CHICKEN BREAST

HERB GRILLED CHICKEN BREAST WITH ROMESCO SAUCE (GF)

CHICKEN POMODORO WITH CRUSHED TOMATOES, BASIL & OLIVE OIL (GF)

SEAFOOD

BUTTER HERB CRUSTED COD WITH DILL CREAM SAUCE

PAN ROASTED MAHI MAHI WITH MANGO PICO DE GALLO (GF)

CRAB CAKES WITH CAJUN REMOULADE

PAN SEARED SALMON WITH LEMON HERB CREME FRAICHE

VEGETARIAN

HOMEMADE LASAGNA, CHOICE OF VEGETARIAN OR MEAT

TOASTED CHEESE TORTELLINI WITH ARUGULA PISTOU, CRISP EGGPLANT, TOMATO FONDUE

RED LENTIL & SPINACH DAHL, JASMINE RICE, GRILLED NAAN (VEGAN, GF, DAIRY FREE)(NO SIDES)

PENNE POMODORO WITH CRUSHED TOMATOES, BASIL & OLIVE OIL

CHOICE OF (2) SIDES

STARCHES

Chive Whipped Potatoes (GF)

Au Gratin Potatoes

Cheddar Smashed Potatoes (GF)

Herb Roasted Redskins (GF)

Herb Infused Jasmine Rice (GF)

Rice Pilaf (GF)

Garlic Roasted Fingerling Potatoes (GF)

VEGETABLES

Garlic & Herb Green Beans (GF)

Seasonal Vegetable Medley (GF)

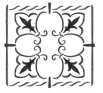
Creamed Corn (GF)

Roasted Root Vegetables (GF)

Crispy Brussels Sprouts (GF)

Steamed Broccoli (GF)

SPECIALTY BUFFETS



ALL BUFFETS INCLUDE REGULAR AND DECAF COFFEE, HOT & ICED TEA
MINIMUM OF 25 GUESTS REQUIRED
ALL SPECIALTY BUFFETS ARE \$36 PER PERSON

TASTE OF THE EAST

ASIAN CHOPPED SALAD

with Chopped Spinach | Shaved Cabbage | Julienne Carrots | Cucumber Noodles | Edamame | Chopped Peanuts
Sweet Sesame Vinaigrette

VEGETARIAN MINI SPRING ROLLS

with Sweet Thai Chili Dipping Sauce

CHOICE OF ONE: CRISPY ORANGE CHICKEN, ORANGE TOFU -OR- BEEF BULGOGI

add entree for \$4 per person

JASMINE RICE

SZECHUAN GREEN BEANS

MANGO TRIFLE

MEDITERRANEAN

PITA AND HUMMUS

GREEK SALAD

LEMON GARLIC CHICKEN

FALAFEL

with Tzatziki or Tahini Sauce

HERBED RICE

GREEK ROASTED VEGETABLES

BAKLAVA PANNA COTTA

with Candied Pistachios & Walnut Topping

ITALIAN

SOFT GARLIC BREADSTICKS

ITALIAN SALAD BOWL

with Mixed Greens | Pepperoncini | Cucumbers | Tomatoes | Red Onion | Black Olives | Italian Dressing

CHOICE OF ONE: CHICKEN MARSALA -OR- GRILLED CHICKEN ROMESCO (GF)

CHOICE OF ONE: VEGAN GRILLED EGGPLANT -OR- EGGPLANT PARMESAN

PENNE MARINARA WITH PARMESAN CHEESE

GARLIC & HERB GREEN BEANS (GF)

TIRAMISU

DESSERTS



DESSERT PLATTERS

ASSORTED MINI DESSERTS | \$32 PER DOZEN

Cheesecakes, Lemon Bars, Iced Brownies

BITE SIZED STRAWBERRY CUPCAKES | \$22 PER DOZEN

HOMEMADE BUCKEYES | \$25 PER DOZEN

ASSORTED FRESH BAKED COOKIES | \$21 PER DOZEN

GLUTEN FREE VEGAN COOKIES | \$28 PER DOZEN

PETIT FOURS & MACAROONS | \$32 PER DOZEN

DESSERT STATIONS | \$11 per person

Minimum of 25 Guests per Station

YOU BUILD IT GRAETER'S ICE CREAM SUNDAE

Vanilla, Chocolate & Strawberry Ice Cream

Chocolate, Butterscotch, Strawberry Sauces | Cherries | Pecans | Whipped Cream

Delivery Fee will be applied

POUND CAKE BAR

Whipped Cream | Berry Compote | Lemon Curd | Chocolate Sauce

Crème Anglaise | Chocolate Chunks

HOUSE SERVED DESSERTS

BUCKEYE TRIFLE

Crumbled Chocolate Cookies

Peanut Butter Mousse

Fresh Whipped Cream

Topped with Mini Buckeyes

CHEF'S CHOICE SEASONAL TRIFLE

Rotating Selection of Chef Curated Desserts;

Highlighting the Flavors of the Season

ASSORTED CAKES & PIE SLICES

\$7 PER PERSON

GOURMET DESSERTS

THREE LAYER CHOCOLATE CAKE

STRAWBERRY SHORTCAKE

NEW YORK STYLE CHEESECAKE

Topped with Fresh Berry Compote

GLUTEN FREE / VEGAN APPLE TARTE

Topped with Vegan Whipped Cream

HOUSE - MADE SORBET

Gluten Free & Vegan

\$8 PER PERSON

NON ALCOHOLIC BEVERAGES



CANNED SODAS, JUICES & BOTTLED WATER | \$3

Coke | Diet Coke | Coke Zero | Sprite | Dasani | Assorted Juices

SPARKLING WATER | \$5

SEASONAL INFUSED WATER | \$36 PER GALLON

Choice of berry or citrus flavored

FRESH SQUEEZED HOUSE-MADE LEMONADE | \$40 PER GALLON

ICED TEA | \$26 PER DOZEN

COFFEE STATIONS

REGULAR \$36 per Gallon | DECAF \$36 per Gallon

Includes Cups | Creamers | Sugar | Sweetener

HOT HERBAL TEA | \$36 PER GALLON

HOT CHOCOLATE | \$31 PER GALLON

COFFEE ENHANCEMENTS | \$6.50 per person

Cinnamon Sticks | Chocolate Squares | Whipped Cream
Choice of Flavored Syrup: French Vanilla, Hazelnut, or Caramel

BEER AND WINE

DOMESTIC BEER

Bud Light | Stella Artois | Yuengling

\$5 HOSTED BAR | \$6 CASH BAR

Cash bar \$250 minimum spend

CRAFT BEER

Rotating Craft Beer | Custom Options Available

\$7 HOSTED BAR | \$8 CASH BAR

Cash bar \$250 minimum spend

HOUSE WINES

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

\$8 HOSTED BAR | \$9 CASH BAR

Cash bar \$250 minimum spend

MIXED COCKTAILS

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.

HOUSE LIQUOR

Kamchatka | Barton | Castillo | Lauders
McCormick | Mattingly & Moore

\$7 HOSTED BAR | \$8 CASH BAR

Cash bar \$250 minimum spend

PREMIUM LIQUOR

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

\$10 HOSTED BAR | \$11 CASH BAR

Cash bar \$250 minimum spend

CALL LIQUOR

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

\$8 HOSTED BAR | \$9 CASH BAR

Cash bar \$250 minimum spend

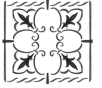
OHIO LOCAL

Watershed Vodka | Watershed Gin
Watershed Bourbon | Watershed Rum

\$10 HOSTED BAR | \$11 CASH BAR

Cash bar \$250 minimum spend

All prices subject to change, all charges subject to 20-22% service fee and applicable sales tax | 2.16.2024 version



HOUSE WINES

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

\$8 HOSTED BAR | \$9 CASH BAR
\$32 PER BOTTLE

TIER TWO OFFERINGS

Chalk Hill | Chardonnay
Four Graces | Pinot Gris
Donati | Cabernet Sauvignon

\$40 PER BOTTLE | \$10 PER GLASS
Minimum purchase amount of 6 bottles

TIER THREE OFFERINGS

Groth | Chardonnay
Unshackled | Sauvignon Blanc
Simi Landslide | Cabernet Sauvignon

\$48 PER BOTTLE | \$12 PER GLASS
Minimum purchase amount of 6 bottles

SPARKLING OFFERINGS

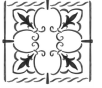
Poema Cava | Spain
\$40 PER BOTTLE

Chandon Brut | California
\$45 PER BOTTLE

Moet & Chandon Champagne | France
\$85 PER BOTTLE
Minimum purchase amount of 6 bottles

**IF ORDERING TIER TWO, TIER THREE OR SPARKLING WINES,
HOST MUST GUARANTEE THE NUMBER OF BOTTLES TO ORDER**

SERVICE RATES



BARTENDER | \$90 PER STAFF MEMBER

FC Staffing recommends 1 bartender per 75 guests, per every four hours

BUTLERED APPETIZERS | \$80 PER STAFF MEMBER

FC Staffing recommends 1 butler per appetizer

CHEF ATTENDANT | \$80 PER STAFF MEMBER

FC Staffing recommends 1 chef attendant per station, required for action stations

AUDIOVISUAL SERVICE

All rooms are equipped with a house sound system, with the exception of the outdoor patio. The Grand Lounge and Main Dining Room are equipped with two wireless handheld microphones, one lapel microphone, and a podium. The North Dining Room features a podium and one microphone. These features are included with the room rental.

PROJECTOR PACKAGE | \$175

includes the following:

Screen & projector
HDMI / USB Type C Converter
USB Clicker

MONITOR PACKAGE | \$750

includes the following:

(2) 65" Monitor on skirted cart
PC Audio Kit & Mixer
Wireless Microphone

PATIO MUSIC PACKAGE | \$350

includes the following:

P.A. Mixer
Amplified Speaker
Direct Interface box for Tablet, PC or PH
Audio Cart with Skirting
Hand Wireless Microphone

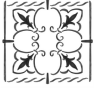
PRESENTER PACKAGE | \$1240

includes the following:

4 Wireless Lapel Mics
Screen & Projector
USB Clicker
8 Channel Mixer
2 Amplified Speakers with Stands
Technician on site

to operate mic system for 2 hours

GENERAL INFORMATION



DEPOSITS & PAYMENTS

A \$500 deposit (non member events) 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 within 30 days of events for OSU departments only. All events require a credit card on file for final charges. Member events will be billed back to the member account. For all members, a credit card must be on file for events & kept current.

GUARANTEE

An estimated number of guests will be needed to book your event. A guaranteed guest count is required by 12pm on the fifth business day prior to the event. If a guarantee cannot be provided, the highest estimated number will be used as a minimum for billing purposes. Guarantees are not subject to reduction, however, every effort will be made to accommodate increases.

TAXES & SERVICE CHARGE

22% Non Member Service Charge Applied

20% Member Service Charge Applied

Additional Gratuity is not required, but always welcomed.

7.5% Franklin County Sales Tax

Tax Exempt Clients must provide State exemption form at time of booking

FOOD & BEVERAGE

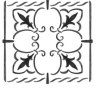
All food and beverages will be provided by the Club, with the exception of specialty foods approved in advance. Cakes for weddings, birthdays, graduations and other special occasions must be arranged for privately and the Club will display, cut and serve any cake provided by the host at an additional charge of \$1.00 per person.

Insurance and health department regulations prohibit the Club from allowing extra food or beverages to be removed from the premises. All alcoholic beverage sales and service are subject to the rules and regulations of the State of Ohio Liquor Control Board. The Club reserves the right to refuse to serve any person who, in the Club's opinion, would constitute an infraction of those regulations.

DIETARY RESTRICTIONS

The culinary team will accommodate dietary restrictions or allergies. Please notify us of dietary specifications from your guests so that we may better serve them. Special dietary requests may be accommodated at no additional charge with at least 7 business days advance notice.

GENERAL INFORMATION



PARKING

The Club is within close proximity to the Ohio Union parking garages located off of College Rd. There are a limited number of parking spaces available to your guests in front of The Club and Orton Hall accessible with appropriate guest parking vouchers during restricted times. Contact your Catering Manager for detailed parking information.

LINEN

The Club will provide standard white or ivory mid-length linens at no additional cost for every room except Colleagues/ Patio. All other linen is available at an upcharge.

ENTERTAINMENT

Provisions for any type of entertainment are the responsibility of the client, subject to approval by the Club. Entertainment for functions is to end no later than midnight. Functions that continue beyond midnight will be assessed a labor fee of \$500 per hour, or any part of any hour that extends beyond midnight. The Club is not responsible for entertainment equipment.

AUDIO VISUAL

The Club offers basic audio-visual equipment for rental, as well as complimentary wifi. Please contact your Catering Manager to make arrangements for these or any other audio-visual needs.

DECORATIONS

Please note that floral or cake deliveries and vendor set-up can begin no earlier than 2 hours before the event start time and must check in with Catering or Operations staff upon arrival. Any décor must be free standing. Masking tape is the only adhesive permitted for use on the walls and must be approved in advance. Any decorations must be removed immediately following the event; the Club will dispose of any remaining items. Birdseed, glitter, confetti, bubbles, etc. are not permitted inside the Club and the event sponsor will be responsible for any damages resulting from misuse of the facility. The Club reserves the right to assess a cleaning fee for facilities left in poor condition after an event.

ROOM RENTAL

The Club reserves the right to change room locations. Please take care in selecting an end time for your event. Events exceeding their scheduled end time will incur an additional fee ranging from \$40-\$600 for every hour or partial hour exceeding the scheduled end time.