



# 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

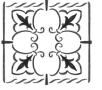
**\$75 MEMBER**

**\$150 NON MEMBER**

**\$50 EACH ADDITIONAL HOUR**



# BREAKFAST



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## **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

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### **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

#### HAM & SWISS

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

#### ROASTED TURKEY CHEDDAR

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

#### GRILLED CHICKEN CAESAR WRAP

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

#### 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

#### 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

#### APPLE & CITRUS SALAD

*Vegan / Vegetarian*

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

#### CAESAR SALAD

*Vegetarian*

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

#### 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 &amp; 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

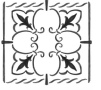
Buffalo Chicken Dip | Spinach Dip | Soft Pretzels | Cheese Sauce | Tortilla Chips | Cookie & Buckeye Platter

## CHARCUTERIE BOARD | \$17 per person

Assorted Artisan Cheeses | Trio of Cured Meats | Fresh & Dried Fruit | Nuts |

Grilled Bread | Pickles | Mustard | Jam

# ACTION STATIONS



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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*

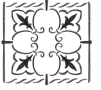
Garlic Crusted Tenderloin | Spicy Dijon Mustard | Assorted Rolls

## **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



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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



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## 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

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## 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

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## 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



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**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)**

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**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

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### 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



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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

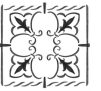
JASMINE RICE  
SZECHUAN GREEN BEANS  
MANGO TRIFLE

## 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  
ROASTED BRUSSELS SPROUTS  
with Balsamic Glaze  
TIRAMISU



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## 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

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## 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

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## 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

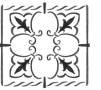
Topped with Vegan Whipped Cream

### 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



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## HOUSE WINES

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

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

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## 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

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## **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

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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

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## 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.

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## 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.

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## 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

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## 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.

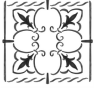
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## DIETARY RESTRICTIONS

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

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## 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.

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## 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.

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## 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.

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## 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.

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## 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.

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## 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.