



RENTAL RATES, MINIMUMS & FEES

ROOM RENTAL (4HRS)

Sunday- Friday | \$500

Saturday | \$1000

FOOD & BEVERAGE MINIMUM

Sunday- Friday | \$1500

Saturday | \$4000

LINEN | \$2 per person

CAKE HANDLING & CUTTING | \$2 per person

BREAKFAST MENU

SERVED BREAKFAST

Scrambled eggs, sausage, bacon, biscuit,
fruit cup | \$10

Add quiche | \$2

Add biscuits and gravy | \$2

BUFFET BREAKFAST

Eggs, sausage, bacon, pastries, biscuit, potatoes,
fresh fruit salad | \$13

Add quiche | \$2

Add biscuits and gravy | \$2

CONTINENTAL BREAKFAST

Assorted pastries, fresh fruit, coffee, and
orange juice | \$8

Add bagels with cream cheese | \$2

HORS D'OEUVRES

**Priced per piece*

Potato chips or pretzels | \$25

Cheese basket and assorted crackers | \$90

Spinach artichoke dip with pita wedges | \$80

Fresh vegetable basket with dip | \$80

Fresh fruit display | \$95

Vegetarian egg rolls with dipping sauce* | \$2

Barbeque meatballs* | \$1

Italian meatballs* | \$.90

Mini ham wraps* | \$2

Turkey wraps* | \$2

Chicken tenders* | \$1.75

Buffalo tenders* | \$2

Spicy buffalo wings with bleu cheese* | \$2

Mozzarella bruschetta* | \$1.50

Chicken quesadillas with salsa and sour cream* | \$2

Large gulf shrimp with cocktail sauce* | \$2

Layered nacho tray | \$75

Antipasta tray | \$175

Buffalo chicken dip | \$100

Hummus with veggies | \$110

Prices do not include 20% service charge and 7.50% sales tax

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness



HOT DINNER BUFFET

Dinners include: tossed salad, assorted dressings and rolls, non-alcoholic beverages.

ONE ENTRÉE | \$25

TWO ENTRÉES | \$27

THREE ENTRÉES | \$29

Roast beef with merlot sauce

Carved striploin with demi-glace*

4oz sirloin steak filets topped with caramelized onions and mushrooms*

Boneless pork loin with parsley shallot sauce

Parmesan crusted chicken

Chicken marsala

Garlic chicken with rosemary and lemon

Pesto chicken

Tri-colored tortellini with vegetables and alfredo sauce

Salmon with béarnaise*

Tuscan chicken

Baked tilapia with lemon and herbs

Whole wheat pasta with roasted veggies in garlic oil

Veggie lasagna

*Add \$2

ACCOMPANIMENTS

CHOOSE TWO:

Green beans

Fresh vegetable medley

Fresh broccoli

Zucchini, yellow squash, and red peppers

Whole kernel corn

Asparagus

Roasted brussels sprouts

Garlic and herb smashed potatoes

Oven roasted rosemary potatoes

Au gratin potatoes

Mashed potatoes with gravy

Wild rice



SERVED DINNERS

Dinners include: tossed salad, assorted dressings and rolls, non-alcoholic beverages.

- Chicken marsala with mushrooms | \$23
- Garlic chicken with rosemary and lemon | \$23
- Roasted bone in chicken | \$23
- Pesto Chicken | \$23
- Pork tenderloin with shallot parsley sauce | \$25
- Strip loin with demi-glace | \$25
- Salmon fillet with béarnaise sauce | \$25
- Tri-colored tortellini with roasted vegetables with alfredo sauce | \$20
- Whole wheat pasta with veggies in garlic oil | \$20
- Veggie lasagna | \$20
- 4oz Steak Filets | \$23

DESSERTS

\$5 each

- CARROT CAKE
- GERMAN CHOCOLATE CAKE
- CHOCOLATE CAKE
- CHERRY PIE
- PEANUT BUTTER THUNDER CAKE
- BOURBON PECAN PIE
- APPLE PIE
- KEY LIME PIE
- CHEESECAKE

- COOKIES | \$8/dz
- BROWNIES | \$12/dz

DESSERT DISPLAY | \$5 per person

- Cookies
- Brownies
- Petite Pastries

ACCOMPANIMENTS

CHOOSE TWO:

- Green beans
- Fresh vegetable medley

- Fresh broccoli
- Zucchini, yellow squash, and red peppers
- Whole kernel corn
- Asparagus
- Roasted brussels sprouts
- Baked potato with sour cream
- Garlic and herb smashed potatoes
- Oven roasted rosemary redskin potatoes
- Wild rice

BAR BEVERAGES

HOUSE PACKAGE | \$18 per person

Includes: Three Olives Vodka, Tangueray, Bacardi Rum, Captain Morgan's, Dewars, Jim Beam, Jack Daniels, House Wines, Domestic Beers

DOMESTIC KEG | \$225

IMPORT KEG | \$325

CHAMPAGNE | \$25

BAR PRICES:

- Wine | \$6
- Draft Beer | \$6
- Bottle Domestic Beer | \$3.50
- Bottle Import Beer | \$6
- House Liquor | \$7

HOUSE WINES (WOODBIDGE):

- Chardonnay
- Pinot Grigio
- Moscato
- Cabernet Sauvignon
- Merlot

Prices do not include 20% service charge and 7.50% sales tax

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BANQUET POLICIES

MENU PLANNING

Current prices are indicated on the enclosed menus. All menu prices are subject to change at any time. No food, beverages, alcohol or otherwise, are allowed onto the premises by an outside source without permission in writing from the General Manager.

ALCOHOLIC BEVERAGE POLICY

Alcohol can only be dispensed by club servers and bartenders. The Alcoholic Beverage Control requires employees of The Ohio State University Golf Club to request identification of any person who is of questionable age and to refuse alcohol service if the person is under age or proper identification cannot be furnished. The Ohio State University Golf Club employees also have the right to refuse alcohol service to any person at any time. The Ohio State University Golf Club does not serve shots.

FINAL GUEST COUNTS

The number of guests stated in this agreement is subject to adjustment by the client until seven business days prior to the date of the function. In the event that the attendance exceeds the guaranteed minimum, the Club will make every reasonable effort to accommodate the extra number of guests with the same or comparable arrangements.

SERVICE CHARGE & SALES TAX

A 20% service charge will be added to all food and beverage purchases. The 20% service charge is subject to 7.5% (or current state sales tax) in accordance Ohio Tax Law.

DEPOSIT & CANCELLATION

A deposit and signed reservation agreement are required at the time of booking your function. All deposits are non-refundable and non-transferable for any reason. If you cancel an event within 90 days the full estimate of the event is due at cancellation.

MINIMUMS

This is the minimum amount of food and beverage that must be purchased to secure a date and time for an event. This does not include room rental, venue fees, equipment rental, cash bar, service charges or sales tax.

LIABILITY

The Ohio State University Golf Club reserves the right to inspect and control all private functions. Liability for damages to the property will be charged accordingly. The Ohio State University Golf Club does not assume any liability for personal property brought into the club or any property left at the conclusion of your event.

BANQUET HOURS AND BANQUET ROOM RENTAL RATES

Events packages are available in 4 hour increments. Hours are to be negotiated between client and the Event Sales Director. At times extended hours are available for \$250.00 per hour. Access to space is available 2 hours prior.

DECORATIONS

All candle decorations must be approved prior to the event, in accordance with State Fire Code. The Ohio State University Golf Club does not allow decorations to be stapled, taped, nailed, or any other substance to be affixed to any of the walls, floors, or ceilings in the rooms. No glitter or confetti are permitted.