

Granville Inn Weddings

TIMELESS & CLASSIC



Granville Inn | www.granvilleinn.com

What our couples are saying about us!



Robb McCormick Photography

"The Granville Inn is THE place to have your wedding in the Columbus area. It's beautiful, both the outdoor ceremony area and the reception hall. It's a hotel, so your guests can party to their heart's content and not have to worry about driving home. It's a restaurant, meaning no extra vendors are needed for catering food & drinks. Our big day was perfect, and I couldn't picture it happening anywhere else."

Ray, The Knot

"We chose The Granville Inn because it looks like it was ripped straight out of a storybook! We had the whole weekend there, Rehearsal dinner, cocktail hour, reception, and brunch, while many of our guests spent the whole weekend at the Inn with us! It felt like a destination wedding out of a fairytale. The weekend was GORGEOUS, fun, and beautifully executed! I recommend it to every bride, this place and people are pure magic! "

Caleigh, WEDDINGWIRE

wedding package

OUR EXCLUSIVE GRANVILLE INN WEDDING PACKAGE OFFERS A UNIQUE AND CLASSIC WEDDING EXPERIENCE WITH UNPARALLELED SERVICE AT AN EXTRAORDINARY VALUE. OUR WEDDING TEAM WILL GUIDE YOU THROUGH EVERY DETAIL IN PLANNING YOUR EVENT TO MAKE ALL YOUR WEDDING DREAMS COME TRUE.



WEDDING PACKAGE INCLUSIONS

EXCLUSIVE USE OF WEDDING SPACES (5) FIVE HOURS | CHOICE OF (3) THREE
TRAY PASSED HORS D'OEUVRES | (4) FOUR HOUR PREMIUM BAR PACKAGE
CUSTOM DINING EXPERIENCE | DANCE FLOOR | LINENS
ACCOMMODATIONS FOR THE NEWLYWEDS, NIGHT OF THE WEDDING
SPECIAL ROOM RATES FOR GUESTS ACCOMMODATIONS
COMPLIMENTARY PARKING

\$125 PER PERSON

ALL PRICES SUBJECT TO 22% TAXABLE ADMINISTRATIVE FEE AND 7.25% SALES TAX

hors d'oeuvres

tray passed, three selections



CRISP PORK BELLY

BACON JAM, BRIE, PICKLED ONION, CROSTINI

PIGS IN A BLANKET

ANDOUILLE SAUSAGE, PUFF PASTRY, CREOLE-HONEY MUSTARD

SEARED BEEF FILET CROSTINI

BLUE CHEESE, ONION MARMALADE, CROSTINI

BACON WRAPPED SCALLOPS

BOURBON-HONEY GLAZE

DEVEILED EGGS, ROMESCO SAUCE & BACON

BLUE CRAB CAKES

REMOULADE SAUCE

PEPPERED BEEF SKEWER

HORSERADISH GREMOLATA

KOREAN BEEF SKEWERS

HOISIN BBQ SAUCE

GRILLED CHICKEN SKEWERS

PEANUT SAMBAL SAUCE

LAMB EMPANADAS

COTIJA CHEESE, AJI VERDE SAUCE

BUFFALO CHICKEN EMPANADAS

BLUE CHEESE SAUCE

POTATO SPRING ROLLS (V)

POTATO MASALA, COTIJA CHEESE, CILANTRO-MINT CHUTNEY

PHILLY CHEESESTEAK SPRING ROLLS

CHIPOTLE AIOLI

LAMB LOLLIPOPS

CHIMICHURRI SAUCE

GOAT CHEESE TRUFFLES (V)

PECAN CRUST & FIG JAM

MUSHROOM & CARAMELIZED ONION GOUGERES (V)

SESAME CRUSTED TUNA

CUCUMBER NOODLES, SAMBAL AIOLI, WONTON





salads

one selection

FEDORA SALAD

BACON, BLUE CHEESE, CRANBERRIES, FRIED ONIONS, SWEET & SOUR DRESSING

CAESAR SALAD

ROMAINE, PARMESAN, CROUTONS, CLASSIC CAESAR DRESSING

WEDGE SALAD

BABY ICEBERG, BACON, CHERRY TOMATOES, RED ONION, BLUE CHEESE, BUTTERMILK DRESSING

SPINACH & FRISEE SALAD

STRAWBERRIES, GOAT CHEESE, CANDIED WALNUTS, RED ONION, POPPYSEED DRESSING

GEM LETTUCE SALAD

BLUE CHEESE, CUCUMBER, RADISH, GREEN GODDESS DRESSING

GARDEN SALAD

SPRING MIX, SHREDDED CHEDDAR, CARROT CURLS, TOMATO, CUCUMBER, RANCH DRESSING



ACCOMPANIED BY FRESHLY BAKED ROLLS & FOCACCIA BREAD,
SWEET BUTTER

main course

plated service, two selections or *duo plate*

ROASTED CHICKEN BREAST

ARTICHOKES, MARBLE POTATOES, GARLIC CONFIT, LEMON-ROSEMARY SAUCE

PECAN CRUSTED CHICKEN BREAST

BUTTERMILK MASHED POTATOES, BROCCOLINI, WILD MUSHROOM-MARSALA SAUCE

HERB ROASTED CHICKEN BREAST

FINGERLING POTATOES, HARICOT VERT, LEMON CAPER SAUCE

PROSCIUTTO WRAPPED CHICKEN BREAST

BROCCOLINI, POLENTA CAKE, LEMON-SAGE BROWN BUTTER

ROASTED CHICKEN FRA DIAVALO

OLIVES, ARTICHOKES, LEMON, MARBLE POTATOES, SPICY TOMATO SAUCE

ROASTED FILET MIGNON

POTATOES AU GRATIN, HARICOT VERT, CABERNET-SAUVIGNON-PORTOBELLO SAUCE

COCA COLA BRAISED BEEF SHORT RIBS

SWEET POTATO PUREE, ASPARAGUS, FRIED ONION STRINGS

GRILLED NEW YORK STRIP

BRABANT POTATOES, BROCCOLINI, MUSHROOM MARMALADE

FAJITA MARINATED FILET MIGNON

CORN-JALAPENO CAKE, SPINACH, TOMATO-CORN SALSA, RANCHERO SAUCE, CILANTRO CREMA

CLASSIC FILET MIGNON

HASSELBACK POTATOES, ASPARAGUS, BRANDY-MUSTARD SAUCE

ROASTED HALF DUCK

BABY BOK CHOY, BASMATI RICE, GREEN ONION, ORANGE-GINGER SAUCE

CRACKER CRUSTED WALLEYE

BRABANT POTATOES, ASPARAGUS, LEMON, TARTAR SAUCE

GRILLED SALMON

POTATO-TURNIP PUREE, BRUSSEL SPROUT SALAD, MUSTARD-DILL SAUCE

GRILLED BERKSHIRE PORK CHOP

BUTTERMILK MASHED POTATOES, HARICOT VERT, WILD MUSHROOM-MARSALA SAUCE

VEGETABLE WELLINGTON (V)

SEASONAL VEGETABLES WRAPPED IN PUFF PASTRY SERVED WITH CHEF'S SEASONAL SAUCE

EGGPLANT PARMESAN (V)

FRESH MOZZARELLA, BASIL, ROASTED TOMATO SAUCE

CAULIFLOWER TIKKA MASALA (V)

BASMATI RICE

beverages

four - hour premium bar package

SELECTION OF HOUSE RED, WHITE, SPARKLING AND MOSCATO WINES,
PREMIUM BRAND LIQUOR, HARD SELTZERS, DOMESTIC, IMPORTED AND
IPA BEERS

PREMIUM LABEL LIQUORS

TITO'S, TANQUERAY, BULLEIT, JACK DANIELS, JIM BEAM, JOHNNIE
WALKER BLACK LABEL, CAPTAIN MORGAN, BACARDI, JOSE CUERVO
GOLD

ALL BARS INCLUDE SOFT DRINKS, MIXERS & GARNISHES

SUPERIOR BAR +\$20 PER PERSON

GREY GOOSE, HENDRICKS, CHIVAS REGAL, BACARDI SILVER, MAKER'S
MARK , CROWN ROYAL, PATRON SILVER TEQUILA

SPARKLING WINE TOAST - \$5 PER PERSON

WINE SERVICE WITH DINNER, PRICE VARIES WITH
SELECTION

ADDITIONAL HOURS MAY BE CONTRACTED. PLEASE DISCUSS WITH
YOUR PROFESSIONAL CATERING TEAM



reception displays

priced per person, one hour of service

ANTIPASTO - \$18

IMPORTED PROSCIUTTO, PEPPERONI, SALAMI, PROVOLONE & FONTINA BUFFALO MOZZARELLA, PEPPERONCINI, ITALIAN BLACK & GREEN OLIVES, ROASTED PEPPERS, MARINATED MUSHROOMS, ARTICHOKE HEARTS, PICKLES, SUN-DRIED TOMATOES, OLIVE OIL, CRACKERS, FOCACCIA BREAD

BAKED BRIE - \$14

WARM BRIE WRAPPED IN PASTRY, BERRY COMPOTE, SLICED APPLES, FRENCH BREAD, AND CRACKERS

CHILLED SEAFOOD - \$25

JUMBO SHRIMP WITH COCKTAIL AND SAUCE LOUIS, FRESHLY SHUCKED OYSTERS ON THE HALF SHELL, SNOW CRAB, MUSSELS, CRACKERS, LEMONS, MIGNONETTE, AND TABASCO SAUCE

ARTISAN CHEESE - \$14

IMPORTED AND DOMESTIC CHEESE DISPLAY WITH SEASONAL BERRIES, CRACKERS, FOCACCIA BREAD

CHARCUTERIE - \$16

LOCALLY SOURCED ARTISAN CURED MEATS, DIJON AND WHOLE-GRAIN MUSTARDS, CORNICHONS, FIG CHUTNEY, ASSORTED BREADS, AND CRACKERS

SEASONAL VEGETABLE CRUDITE - \$12

LOCALLY SOURCED VEGETABLES SERVED WITH RED PEPPER HUMMUS AND BUTTERMILK RANCH

SEASONAL FRUITS & BERRIES - \$15

CHOCOLATE SAUCE, WHIPPED MARSHMALLOWS, AND STRAWBERRY CREAM CHEESE

SPREADS AND BREADS - \$12

HUMMUS, BABA GHANOUSH, OLIVE TAPENADE, AND PIMENTO CHEESE SERVED WITH PITA TRIANGLES, PRETZELS, BREAD STICKS, AND CROSTINI

CHIPS & DIPS - \$12

PICO DE GALLO, ROASTED TOMATO SALSA, GUACAMOLE, AND FRENCH ONION DIP SERVED WITH POTATO CHIPS AND CORN TORTILLAS

SMOKED SALMON - \$18

PASTRAMI SPICED SMOKED SALMON SERVED WITH CAPERS, RED ONION, DICED EGG, HERB CREAM CHEESE, TOAST POINTS, AND BLINIS





late night

priced per person, one hour of service

SLIDER BAR - \$16

BEEF SLIDERS WITH TOMATO AND ONION ON A BRIOCHE BUN
FRIED CHICKEN SLIDERS WITH LETTUCE, PICKLES, AND CHIPOTLE MAYO
ON A BRIOCHE BUN

DIP IT! - \$14

HUMMUS, GUACAMOLE, SALSA AND FRENCH ONION DIP SERVED WITH PITA
CHIPS, CORN TORTILLAS, KETTLE POTATO CHIPS

PRETZEL BAR - \$14

WARM SOFT PRETZELS AND PRETZEL BITES SERVED WITH BEER CHEESE,
SALTED CARAMEL CHOCOLATE SAUCE, SRIRACHA RANCH, MUSTARDS

STREET TACOS - \$18

CARNE ASADA, GRILLED CHICKEN, GRILLED PORTABELLAS, LETTUCE,
DICED TOMATO, SHREDDED CHEDDAR JACK CHEESE, CRUMBLED QUESO
FRESCO, GUACAMOLE, SALSA ROJA, CHOPPED RED ONION, CILANTRO,
LIME WEDGES, JALAPENO

MAC & CHEESE BAR - \$16

SERVED WITH GRILLED CHICKEN, PEPPERONI, BACON, DICED HAM,
CRUSHED DORITOS, GREEN ONION, JALAPENOS, TOMATOES, SHREDDED
CHEDDAR

MILK & COOKIES - \$12

ASSORTED HOUSE BAKED COOKIES SERVED WITH WHOLE MILK,
CHOCOLATE MILK, ALMOND MILK

TENDERS & TOTS - \$14

FRIED CHICKEN TENDERS AND TATER TOTS SERVED WITH BBQ SAUCE,
HONEY MUSTARD, RANCH, CHIPOTLE KETCHUP

FRENCH FRY BAR - \$10

CLASSIC FRENCH FRIES, WAFFLE FRIES, SWEET POTATOA FRIES, SERVED
WITH RANCH, KETCHUP, HONEY MUSTARD, BBQ SAUCE



the fine print

CONFIRMATION OF SPACE AND DEPOSITS

AN INITIAL DEPOSIT OF 20% OF THE CONTRACTED FOOD AND BEVERAGE MINIMUM IS REQUIRED TO CONFIRM YOUR DATE ALONG WITH A SIGNED CONTRACT. ADDITIONAL DEPOSITS WILL BE NOTED ON YOUR CONTRACT. REQUIRED DEPOSITS ARE NON-REFUNDABLE.

FEES

ALL PRICES ARE ASSESSED A 22% TAXABLE ADMINISTRATIVE FEE AND STATE SALES TAX, CURRENTLY AT 7.25%.

FOOD & BEVERAGE MINIMUM

ALL EVENTS HAVE ESTABLISHED FOOD & BEVERAGE MINIMUMS. IF YOU DO NOT REACH THE FOOD & BEVERAGE MINIMUM THE BALANCE WILL BE CHARGED AS ROOM RENTAL.

GUARANTEE

MINIMUM GUEST COUNTS ARE REQUESTED (4) FOUR WEEKS BEFORE THE WEDDING. FINAL GUARANTEES ARE DUE (14) FOURTEEN DAYS PRIOR TO YOUR EVENT DATE.

PAYMENT

FULL PAYMENT SHALL BE MADE (5) FIVE BUSINESS DAYS IN ADVANCE OF THE EVENT.

FOOD & BEVERAGE

ALL FOOD & BEVERAGE MUST BE PROVIDED BY THE GRANVILLE INN WITH THE EXCEPTION OF THE WEDDING CAKE AND SPECIALTY DESSERTS. ALL ALCOHOLIC BEVERAGES CONSUMED ON HOTEL PROPERTY MUST BE PURCHASED FROM THE HOTEL.

MENUS

MENUS MAY BE SELECTED ANY TIME DURING THE PLANNING PROCESS, ALTHOUGH THE WEDDING TEAM DOES REQUIRE THAT ALL DETAILS BE COMPLETED (30) THIRTY DAYS PRIOR. WHEN OFFERING ENTREE CHOICES, PLACECARDS MUST BE PROVIDED NOTING THE MENU SELECTION FOR EACH GUEST.

CHILDRENS MENU

WE OFFER A CHILDRENS MENU FOR GUEST AGES 3-12 FOR \$16.00.

SETUP/TEARDOWN

OUR STAFF WILL SET TABLES, CHAIRS AND DANCE FLOOR ACCORDING TO YOUR SPECIFIC NEEDS. FLOOR LENGTH LINENS, CLOTH NAPKINS AND A COMPLETED FORMAL DINNER SETTING. ALL ITEMS MUST BE REMOVED AT THE CONCLUSION OF YOUR EVENT. THE HOTEL IS NOT HELD RESPONSIBLE FOR ANY ITEMS LEFT IN YOUR FUNCTION ROOM OR ITEMS PROVIDED BY OUTSIDE VENDORS.

