

WEDDINGS





I do...



Situated amidst a lush green golf course with fountains and lakes dotting the landscape, The Medallion Club offers you an ideal location to host your special day. From an intimate ceremony with your closest friends and family to a lavish reception, you and your guests will be embraced with hospitality, tradition and excellence that only a private club can offer. Our Ballroom can accommodate up to 330 people and we offer a variety of Bridal Packages that can be customized to suit the needs of any bride.

What to expect

Your Wedding Day will be one of the most memorable moments of your life!

It should be everything you dreamed of and more, but I'm sure you never imagined how much time and effort would be spent on preparing for this special day. At The Medallion Club we'll take care of every detail. Our knowledgeable staff will listen to your needs. We will offer suggestions and provide you with the personal level of service you deserve. Our elegant ballroom, complete with chandeliers, a spacious dance floor, and a gas log fireplace, presents a unique and personal wedding site for your day. It would be our pleasure to introduce you to The Medallion Club and personally assist you with your upcoming plans.



WEDDING *Menus*



CLASSIC PACKAGE... \$45 Per Person

Your Choice of Two Hors d'oeuvres, Medallion House Salad, Rolls and Butter, Two Entrées (Plus Dietary Restriction Option) and Coffee Station

HORS D'OEUVRES

Select Two Hors d'oeuvres From the Selection Below:

- Spinach & Cheese Stuffed Mushrooms with Smoked Gouda
- Sesame Chicken Skewers with Coconut Curry Sauce
- Bruschetta & Fresh Mozzarella on Crostini with Basil Aioli
- Vegetable Spring Rolls with Thai Chili Sauce
- Italian Meatballs with Marinara Sauce
- New York Strip Crostini with Béarnaise Sauce
- Chicken and Black Bean Quesadillas with Fresh Salsa
- Sausage and Goat Cheese Stuffed Mushrooms with Balsamic Glaze
- Asparagus Spears Wrapped in Borsin Cheese and Salami
- Spanakopita

FIRST COURSE

Medallion House Salad, Spring Mix, Cucumbers, Shredded Carrots, and Baby Tomatoes, with Ranch and House Dressings
Rolls and Butter

SECOND COURSE

Two Entrée Selections and One Dietary Restriction Meal – Buffet Available at an Additional \$5 Per Person

- Seared Chicken Breast - Seasoned Chicken Breast with Herb Roasted Potatoes, Seasonal Vegetable Medley, Served with Red Wine Demi-Glace
- Baked Salmon - Baked Salmon with Crushed Potatoes, Buttered Green Beans, and White Wine Dill Cream Sauce
- Roasted Herb Pork Loin - Slow Roasted Pork Loin, Whole Grain Butter Sauce, Herb Roasted Potatoes, and Green Beans
- Chicken Piccata - Seared Chicken Breast with Seasoned Flour, Egg Wash, Seared with Lemon and Caper-Butter Sauce, Green Beans, and Herb Roasted Potatoes
- Tarragon Crusted Cod - Slow Baked Tarragon Crusted Cod With Red Pepper Cream Sauce, Parmesan Risotto, and Roasted Vegetable Medley

Vegetarian Options:

- Parmesan and Polenta - Fried Creamy Herb Polenta Sticks with Marinara, Fresh Mozzarella, and Fried Basil
- Roasted Artichoke Risotto - Served with Fresh Parmesan, Asparagus, Fried Spinach, and Basil Oil

Menu Prices Do Not Include a 20% Service Charge or Ohio Sales Tax

WEDDING *Menus*



DELUXE PACKAGE... \$55 Per Person

Your Choice of Three Hors d'oeuvres, One House Salad, Rolls and Butter,
Two Entrées (Plus Dietary Restriction Option), Champagne Toast, and Coffee Station

HORS D'OEUVRES

Select Two Hors d'oeuvres From the Selection Below:

- Jumbo Lump Crab Stuffed Mushrooms with Herb Breadcrumbs
- Chicken & Pineapple Skewers with Sweet & Sour Sauce
- Bruschetta & Fresh Mozzarella on Crostini With Basil Aioli
- Vegetable Spring Rolls with Thai Chili Sauce
- Italian Meatballs & Marinara Sauce
- New York Strip Crostini with Béarnaise Sauce
- Sesame Chicken Skewers with Coconut Curry Sauce
- Anti-Pasta Skewers with Marinated Fresh Mozzarella, Kalamata Olives, Basil Artichoke, And Tomato
- Mini Blts with Basil Mayonnaise
- Fried Cheese Ravioli with Pesto Cream Sauce
- Tomato Soup Shooters with Mini Grilled Cheese

FIRST COURSE

Select One Salad From the Selection Below:

- Medallion House Salad, Spring Mix, Cucumbers, Shredded Carrots, and Baby Tomatoes Served with Ranch and House Dressings
- Caesar Salad with Romaine Lettuce, Croutons, Shredded Parmesan Cheese, and Caesar Dressing

SECOND COURSE

Two Entrée Selections and One Dietary Restriction Meal – Buffet Available at an Additional \$7 Per Person

- Seasoned Chicken Breast – Served with Creamy Garlic Potatoes and Garlic Green Beans with Red Wine Demi Glace
- Salmon Stuffed with Shrimp – Served with Dill Mousse, Parmesan and Herb Risotto, and Buttered Green Beans with a Red Pepper Cream Sauce
- Grilled New York Strip Steak - 10 oz. Grilled New York Strip Steak, Served with Herb Roasted Potatoes, and Asparagus with a Red Wine Reduction
- Seared Walleye - Pan Seared Walleye with a Red Pepper Cream Sauce, Parmesan Risotto, and Steamed Broccoli
- Blackened Chicken Breast - Blackened Chicken Breast with Roasted Red Pepper Risotto, Cajun Cream Sauce, and Zucchini

Vegetarian Options:

- Parmesan and Polenta - Fried Creamy Herb Polenta Sticks with Marinara, Fresh Mozzarella, and Fried Basil
- Roasted Artichoke Risotto - Served with Fresh Parmesan, Asparagus, Fried Spinach, and Basil Oil

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WEDDING *Menus*



PRESTIGE PACKAGE... \$65 Per Person

Your Choice of Four Hors d'oeuvres, One House Salad, Rolls and Butter,
Two Entrées (Plus Dietary Restriction Option), Champagne Toast, and Coffee Station

HORS D'OEUVRES

Select Four Hors d'oeuvres From the Selection Below:

- Crab Cakes with Remoulade Sauce
- Asparagus Spears Wrapped in Borsini Cheese & Salami
- Bruschetta & Fresh Mozzarella on Crostini With Basil Aioli
- Vegetable Spring Rolls with Sweet Thai Chili Sauce
- Italian Meatballs & Marinara Sauce
- New York Strip Crostini with Béarnaise Sauce
- Sesame Chicken Skewers with Coconut Curry Sauce
- Waldorf Chicken Salad Phyllo Cups
- Mini Blts with Basil Mayonnaise
- Beef & Pearl Onion Skewers with Blue Cheese and Balsamic Glaze
- Fried Shrimp & Goat Cheese Wontons with Sweet Chili Sauce

FIRST COURSE

Select One Salad From the Selection Below:

- Classic Salad - Spring Mix with Cucumbers, Shaved Red Onions, Baby Tomatoes, Cheese Blend,
Served with Sweet Italian Dressing & Ranch Dressing
- Goat Cheese & Berry Salad - Goat Cheese Crumbles, Candied Pecans, Pears, Spring Mix, and Blackberries, Served with
Raspberry Dressing
- Kale & Brussels Salad - Shaved Brussels Sprouts, Baby Kale, Apples, Shaved Prosciutto Ham, Shaved Parmesan Cheese, and
Balsamic Dressing

SECOND COURSE

Two Entrée Selections and One Dietary Restriction Meal – Buffet Available at an Additional \$7 Per Person

- Airline Chicken Breast - Seared Airline Chicken Breast Stuffed with Cream Cheese, Spinach, Sundried
Tomatoes, With A Tomato Cream Sauce, Accompanied By Wild Mushroom Risotto And Green Beans
- Potato & Crab Crusted Cod - Lump Crabmeat, Sliced Potato, Filet of Cod with Chive Butter Sauce, Crushed
Parsley Potatoes, and Green Beans
- Filet Of Beef – 6 oz. Filet of Beef Accompanied by Creamy Garlic Potatoes, Vegetable Medley, and Red Wine
Reduction
- Osso Bucco - 6 Hour Slow Braised Osso Bucco, Beef Reduction, Herb Roasted Seasonal Vegetables, and
Parmesan Orzo
- Grilled Swordfish - Grilled Swordfish with Lemon & Caper Butter Sauce, Crushed Parsley, Yukon Potatoes,
and Garlic Roasted Tomatoes

Vegetarian Options:

- Parmesan and Polenta - Fried Creamy Herb Polenta Sticks with Marinara, Fresh Mozzarella, and Fried Basil
- Roasted Artichoke Risotto - Served with Fresh Parmesan, Asparagus, Fried Spinach, and Basil Oil

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WEDDING *Menus*



CHILDREN'S MENU... \$12 Per Child (Ages 4-12) | Ages 3 & Under are Free

Your Choice of One Entrée and One Side

ENTRÉES

Select One From the Selection Below:

- Chicken Fingers
- Pepperoni OR Cheese Pizza
- Hot Dog
- Hamburger or Cheeseburger
- Grilled Cheese Sandwich
- Macaroni and Cheese

SIDES

Select One From the Selection Below:

- Fresh Fruit Salad
- French Fries
- Applesauce
- Chips

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ADDITIONAL *Hors d'oeuvres*



DISPLAYS AND SPECIALTIES

Priced Per Person

- The Cheese Board - An Assortment of Seasonal Imported And Domestic Cheeses Served with Flatbreads And Crackers...\$8
- Vegetable Display - A Variety of Fresh Vegetables Served with Ranch Dressing...\$5
- Fresh Fruit Display - Seasonal Assorted Fresh Fruits Served with Sweet Cherry Cream Cheese Dip...\$6
- Roasted Grilled Vegetable Display - Asparagus, Zucchini, Yellow Squash, Mushrooms, Peppers, Red Onions, Tomatoes, Carrots, Cauliflower, Artichoke, and Fresh Mozzarella Salad Served With French Baguette And Pita Bread Crackers With Balsamic Glaze...\$5
- Chilled Shrimp Cocktail - Large Gulf Shrimp Served with Cocktail Sauce, Lemon, Horseradish, and Tabasco...\$7
- Baked Brie- Creamy Brie with Apples, Walnuts, and Brown Sugar Served with Assorted Crackers, and Crostini... \$5 (*Minimum of 30 People*)
- Anti-Pasta Display - Hard Salami, Prosciutto, Capicola, Pepperoni, Assorted Olives, Pickled Peppers, Fresh Mozzarella Salad, Shaved Parmesan, Roasted Peppers, and Artichokes, Accompanied by Flavored Oils, Rustic Breads, Crisps, and Crackers...\$7
- Seafood Bar - Gulf Shrimp Cocktail, Fresh Shucked Oysters, Tuna Tartare, Creamy Lobster Salad, And Chilled Crab Claws With Assorted Crostini And Crackers, Cocktail Sauce, and Lemon-Basil Aioli \$MKT

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LATE NIGHT *Snacks*



Priced Per Person - Unless Otherwise Noted

- Mini Chicken & Waffles - Mini Waffles & Fried Chicken Topped with Maple Syrup, and Powdered Sugar...\$2.30
- Mini Beef Sliders - Beef Sliders Topped with American Cheese, and House-Made Ketchup...\$3
- Nashville Chicken Sliders - Fried Chicken with Nashville Sauce, and Pickle Chip...\$2.50
- Mini Chicken Parmesan Sliders - Breaded Chicken Breast, Marinara Sauce, and Mozzarella Cheese...\$3.50
- Gourmet Grilled Cheese - Assorted Grilled Cheese Sandwiches and Slow Braised Short Rib Grilled Cheese with Onion Marmalade...\$4
- 16' Pizzas - Choice of 3 Toppings...\$16 Per Pizza
 - *Pepperoni, Sausage, Mushrooms, Black Olives, Extra Cheese, Banana Peppers, Onion, Bell Peppers, Ham, Pineapple, Tomato, Spinach, Green Olives*
- Quesadillas - Choice of Chicken, Steak, or Vegetarian, Accompanied by Peppers, Onions, Cheese Blend, and Fresh Salsa...\$3
- Soft Pretzel Sticks with Queso Cheese Dip...\$2.50
- Herb Truffle and Parmesan Fries...\$3
- Ice Cream Sundae Bar - Choice of Chocolate, Vanilla, or Strawberry Ice Cream with Assorted Toppings...\$5
- Churros with Powdered Sugar, Caramel, and Chocolate Dipping Sauce...\$3
- Sugar Donuts with Raspberry & Chocolate Dipping Sauce...\$2

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BAR Options



- \$500 Bar Minimum (Unmet Minimums Incur \$100 Bartender Fee)
- The Minimum Operation of Bars is Two Hours
- **NO Shots Are Permitted**
- One Bartender per 100 Guests (Additional Bartenders are \$75/Per Hour, Per Bartender)

Premium Brands...\$8 Per Drink

Bacardi, Captain Morgan, Corazón Tequila, Dewars, Jack Daniels, Jameson, Jim Beam, Tanqueray Gin, Tito's, Wheatley Vodka

Super Premium Brands...\$10 Per Drink

Angels Envy, Bombay Sapphire, Bulleit, Crown Royal, Crown Flavored, Four Roses, Grey Goose, Johnnie Walker Black, Makers Mark, Patrón Silver, Woodford Reserve

Domestic Beer...\$5 Per Drink

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, White Claw (Assorted Flavors), Yuengling, Yuengling Lite

Imported Beer...\$6 Per Drink

Blue Moon, Corona Extra, Corona Light, Fat Tire, Heineken Light, Sam Adams, Stella Artois

House Wine...\$7 Per Drink

Chardonnay, Cabernet, Pinot Noir, Pinot Grigio, Rosé, Riesling, Moscato

Soft Drinks...\$2 Per Drink

Coke, Diet Coke, Sprite

BAR *Packages*



Beer & Wine: Includes Domestic And Imported Beer, House Wine, and Soda

- 3 Hours...\$22 Per Person
- 4 Hours...\$27 Per Person
- 5 Hours...\$32 Per Person

Beer, Wine, Cocktails: Includes Domestic And Imported Beer, House Wine, Premium Cocktails, and Soda

- 3 Hours...\$27 Per Person
- 4 Hours...\$32 Per Person
- 5 Hours...\$37 Per Person

Cash Bar Pricing - Inclusive Pricing

- Domestic Beer... \$6
- Import Beer...\$7
- Premium Cocktails...\$10
- Super Premium Cocktails...\$12
- Wine...\$8
- Soda...\$3

Additional Bar Options:

- House Champagne, Non-Alcoholic Champagne & Wine...\$28 Per Bottle
- Champagne Punch...\$50 Per Gallon
- Champagne Toast...\$4 Per Person
- Signature Drinks: \$8-\$10...Per Drink *(Not Included In Bar Packages)*



CONTACT

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