



THE ATHLETIC CLUB OF COLUMBUS

# WEDDINGS





Thank you for considering The Athletic Club of Columbus to host your upcoming wedding ceremony and/or reception.

You'll enjoy the timeless elegance of our facilities. Our history coupled with modern enhancements, dedicated service, and helpful staff will ensure your event and special day is surely one to remember forever!

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## AT THE ACC, YOU'LL ENJOY:

1. Food preparation and service
2. All beverage selections and service
3. Complimentary private tasting
4. A complete table (white or black floor-length linens, chairs, china, glassware, silverware, round mirrored centerpieces, 3 votives per table)
5. Placement of favors & place cards
6. Set up of gift table & escort card table
7. Complimentary use of our baby grand piano
8. Comprehensive set-up & clean-up
9. Complimentary self-parking; valet parking available upon request

## TO START PLANNING YOUR EVENT:

Please call or email Kelsey Basar at 614.545.1370 or [kbasar@accolumbus.com](mailto:kbasar@accolumbus.com).







## DEPOSITS AND PAYMENTS

A non-refundable deposit in the amount of \$1,000.00 is due upon receipt of the Event Contract. Once the deposit, along with the signed contract, is received by the ACC, you are confirmed for the agreed reception date. The deposit is applied toward the final cost of the reception. We accept checks, Visa, MasterCard, Discover, or American Express as terms of payment.

## MINIMUM REQUIREMENTS

A food and beverage minimum is the amount of dollars that must be spent on food and beverages during your reception. Room rentals, tax, service charge, and other fees do not apply towards the food and beverage minimum.

For Saturday receptions, a food and beverage minimum requirement of \$15,000 is applied with a room rental fee of \$1,500 (waived for Club members).

For Friday receptions, a food and beverage minimum of \$10,000 is applied with a room rental fee of \$1,000 (waived for Club members).

The Athletic Club of Columbus also offers beautiful space for your wedding ceremony. A rental fee of \$1,500 applies for use of the space and is not included in the minimum requirement. This also adds one hour of time to your event.

## CLUB MEMBERSHIP OPPORTUNITY

Room rental fees may be used towards initiation fees for couples interested in Club membership, in lieu of room rental. Please inquire for more details.



## WEDDING ENHANCEMENTS

- Charger plates (choice of gold or silver): \$1.00 each
- Ivory floor length linen: \$10.00 per table
- Ivory napkin: \$1.00 each
- Upgraded linens are available at an additional charge.
- Crystal stemware: \$1.00 per person
- Glass hurricane vases with floating candles for staircase: \$150.00
- Glass hurricane vases with floating candles for mantel: \$150.00
- Gold and glass cardbox: \$20.00

## MENU SELECTIONS

In the pages that follow, you will find a variety of menu options for your review. We are more than happy to tailor any selection to fit your needs, as well as to work with you to devise a new selection that suits your taste.

Once you have chosen The Athletic Club of Columbus to host your reception, we will arrange a complimentary tasting of two salads and two entrees of your choice, to complete your selections.

*All prices are subject to 22% gratuity and Ohio State Sales Tax (7.5%). Due to market conditions, prices are subject to change without notice. These prices supersede all prior menus.*

*Your guaranteed count must be received by, and may not be reduced later than, 4 business days prior to the event.*



## COLD HORS D'OEUVRES

*Hors d'oeuvres are sold per piece. A minimum order of one per person is required.*

Deviled egg with smoked paprika, bacon and green onion <i>(gluten-free)</i>	\$4 per piece
Dried cranberry chutney over brie on savory shortbread <i>(vegetarian)</i>	\$4 per piece
Oven-roasted tomato & fresh herb goat cheese served on crostini <i>(vegetarian)</i>	\$4 per piece
Caramelized Applewood smoked bacon <i>(gluten-free)</i>	\$4 per piece
Smoked chicken salad with pickled mustard seed on savory shortbread	\$4 per piece
Shrimp cocktail <i>(gluten-free)</i>	\$6 per piece

## HOT HORS D'OEUVRES

*Hors d'oeuvres are sold per piece. A minimum order of one per person is required.*

Applewood smoked bacon-wrapped water chestnuts <i>(gluten-free)</i>	\$4 per piece
Oven-roasted, meatball with honey bbq glaze	\$4 per piece
Sesame chicken skewer <i>(gluten-free)</i>	\$5 per piece
Crispy macaroni and three cheese bites <i>(vegetarian)</i>	\$4 per piece
Roasted mushroom tart with parmesan truffle cream sauce <i>(vegetarian)</i>	\$4 per piece
Mini spinach quiche with white cheddar in a savory pie shell <i>(vegetarian)</i>	\$4 per piece
Grilled beef tenderloin skewer with honey ginger <i>(gluten-free)</i>	\$5 per piece
Scallops hand wrapped in Applewood smoked bacon <i>(gluten-free)</i>	\$5 per piece







## STATIONED HORS D'OEUVRES

Imported and Domestic Cheese Display \$10 per person  
*with fresh baked breads and flax seed crackers, local honey and blueberry chutney, garnished with seasonal berries*

Charcuterie Board (*minimum 25 people*) \$10 per person  
*Chef's selection of cured meats, fresh baked breads and flax seed crackers, grilled vegetables, mixed olives, whole grain mustard*

Vegetable Crudit  and Dips \$9 per person  
*freshly-made hummus and garlic buttermilk dressing with sliced cucumber, carrots, celery and broccoli florets*

Shrimp Cocktail \$12 per person  
*citrus poached jumbo shrimp, horseradish cocktail sauce and sliced lemon wedges (3 pieces per person)*

Wrapped Wheel of Brie \$150 per 50 people  
(1-kilogram wheel)  
*puff pastry wrapped wheel of brie served with candied walnuts, dried cranberry chutney, seasonal berries, and fresh baked breads*



  AZAR Photography



## STARTER COURSES

*Please select one starter for each guest.*

Caesar Salad \$8 per person  
*crisp romaine tossed in house Caesar dressing,  
topped with butter croutons and fresh grated parmesan*

Wedge Salad (*gluten-free*) \$8 per person  
*iceberg lettuce, crumbled Point Reyes cheese, smoked bacon,  
diced tomato and red onion, served with red ranch dressing*

ACC House Salad (*vegetarian*) \$8 per person  
*Ohio greens, marinated chick peas, shaved red onion,  
cherry tomato, butter croutons, ricotta salata, citrus vinaigrette*



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DINNER ENTRÉE SELECTIONS

All entrées are served with a starch and vegetable, warm rolls and butter, and coffee service.

PLEASE NOTE: One entrée should be selected to be served to all guests. Should you wish to offer more than one entrée, special arrangements may be made: We ask that you limit your selection to no more than two entrée choices, and that courses before and after the entrée be limited to one. The Club will charge all meals at the highest priced of those selected. If entrée selections are the same price, there will be a \$2.00 per person fee added. In addition, there must be a Club approved designation of entrée choice for your guests at the time of dinner service (i.e.: coded place cards). The Club must have the number of each entrée needed at least 72 hours prior to the function.

DIETARY RESTRICTIONS: The Club offers a Chef’s choice dietary restriction meal outside of the chosen entrée to accomodate any dietary restriction.

Sixty South Salmon (gluten-free) with chive beurre blanc	\$42 per person
6oz Filet of Ohio Raised Beef (gluten-free) with house steak sauce	\$58 per person
Chilean Sea Bass (gluten-free) with fines herbs beurre blanc	\$60 per person
10oz. Prime New York Strip Steak (gluten-free) with demi-glace	\$62 per person
Berkshire Pork Chop (gluten-free) grilled and served with apple compote	\$42 per person
Braised Beef Short Rib (gluten-free) with wild mushroom jus	\$50 per person
Ohio Natural-Raised Grilled Chicken (gluten-free) with wild mushroom jus	\$40 per person

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## DUETS

4oz Filet with Two Citrus Poached Shrimp <i>with fresh herb beurre blanc</i>	\$60 per person
4oz Filet with 5oz. Pan Seared Chicken <i>with wild mushroom jus</i>	\$50 per person
4oz Filet with 4oz. Sixty South Salmon <i>with chive beurre blanc</i>	\$55 per person

## VEGETARIAN

Wild Mushroom Risotto <i>(gluten-free)</i> <i>with sautéed mixed vegetables lightly dressed with truffle oil</i>	\$34 per person
Black Rice Bowl <i>(gluten-free, dairy-free, oil-free)</i> <i>with red lentils, corn, peppers, kale, Swiss chard, oil-free tamari dressing</i>	\$30 per person
Locally Made Six Cheese Ravioli <i>with marinara sauce, fresh grated parmesan reggiano, broccolini</i>	\$32 per person

## ACCOMPANIMENTS

*Please select one vegetable and one gluten-free side item for all guests.  
If no selection is made, Chef's choice of sides will be prepared.*

### VEGETABLE SIDES

*(prepared with olive oil and house seasoning)*

haricot verts  
asparagus  
broccolini

### GLUTEN-FREE SIDES

mashed potatoes with chives  
herb roasted fingerlings *(dairy-free)*  
herbed risotto  
roasted red skin potatoes with rosemary *(dairy-free)*  
wild rice blend *(dairy-free)*



## LATE NIGHT SNACKS

Bavarian Soft Pretzel Sticks <i>(vegetarian)</i> <i>served with beer cheese and grain mustard</i>	\$4 per piece
Truffle Parmesan Fries <i>(vegetarian, gluten-free)</i>	\$4 per person
Pulled Pork Sliders <i>topped with sweet ginger-lime cabbage slaw</i>	\$6 per piece
Mini Fried Chicken Sandwich <i>with house pickle, American cheese, and hot pepper aioli</i>	\$6 per piece
Beef Slider <i>with house pickle, American cheese, and chipotle ketchup</i>	\$6 per piece

## PIZZA

*All pizzas are 12" and serve approximately 2-3 adults. Gluten-free or cauliflower crust is available with any pizza for an additional \$2 per pizza.*

Five Cheese Pizza <i>(vegetarian)</i> <i>hand-stretched dough, seasoned extra virgin olive oil, house sauce, mozzarella, provolone, Fontinella, cheddar, Parmesan Reggiano, fresh herbs</i>	\$14 per pizza
Pepperoni Pizza <i>house sauce, mozzarella, pepperoni</i>	\$15 per pizza
Garden Pizza <i>(vegetarian)</i> <i>broccoli, roasted tomatoes, roasted red peppers, marinated mushrooms, house crust, ranch spread, three cheese blend</i>	\$15 per pizza
CBR <i>buffalo chicken, smoked bacon, red onion, ranch dressing, shredded mozzarella, served coast-to-coast style</i>	\$16 per pizza

## DESSERTS

Chocolate Dipped Strawberries <i>(gluten-free)</i>	\$4 per piece
Mini Chocolate Mousse Parfaits <i>(gluten-free)</i>	\$4 per piece
Mini Raspberry and Vanilla Mousse Parfaits <i>(gluten-free)</i>	\$4 per piece
Buckeye Parfaits	\$4 per piece

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BEVERAGES

Hosted Bar

*Beverages are paid for by the host and are charged on a per drink basis.*

Well Brands <i>Gordon's Vodka, Gordon's Gin, Jose Cuervo Gold Tequila, Seagrams 7 Whiskey, Flor de Caña Blanco Rum, Evan Williams Bourbon, Cutty Sark Scotch</i>	\$8 per drink
Call Brands <i>Absolut Vodka, Beefeater Gin, Cazadores Blanco Tequila, Crown Royal Whiskey, Bacardi Light Rum, Old Forester Bourbon, J&amp;B Scotch</i>	\$9 per drink
Premium Brands <i>Tito's Vodka, Tanqueray Gin, Espolon Blanco Tequila, Bulleit Rye Whiskey, Captain Morgan Rum, Bulleit Bourbon, Dewars Scotch</i>	\$11 per drink
Super Premium Brands <i>Ketel One and Grey Goose Vodkas, Bombay Sapphire Gin, Patron Silver Tequila, Gentleman Jack and Elijah Craig Rye Whiskeys, Bacardi 8 Year Rum, Maker's Mark and Woodford Bourbons, Glenfiddich Scotch</i>	\$12 per drink

All Bars Include:

Choice of 2 domestic, 2 import, and 2 craft beer options from our rotating beer list

House Wines charged per bottle consumed at \$32 each  
*Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, Sparkling*

(For additional wines, please inquire about our current wine list.)

By STATE LAW, all alcoholic beverages must be provided by the Athletic Club, which holds the necessary permits. We will not serve alcoholic beverages to anyone under legal age. ID may be required.

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## BEVERAGES

### Bar Packages

*Beverages are paid for by the host at a predetermined set price, listed below.*

#### Well Brands

*4 Hours \$45 per guest*

*5 Hours \$50 per guest*

*6 Hours \$55 per guest*

#### Call Brands

*4 Hours \$50 per guest*

*5 Hours \$55 per guest*

*6 Hours \$60 per guest*

#### Premium Brands

*4 Hours \$60 per guest*

*5 Hours \$65 per guest*

*6 Hours \$70 per guest*

#### Super Premium Brands

*4 Hours \$65 per guest*

*5 Hours \$70 per guest*

*6 Hours \$75 per guest*

#### Wine, Beer, and Soda Only

*4 Hours \$30 per guest*

*5 Hours \$40 per guest*

*6 Hours \$45 per guest*

#### All Packages Include:

House Red and White Wine, Sparkling Wine,

Domestic, Import and Craft Beer & Soda

In addition, House Red and White wines are passed upon arrival.

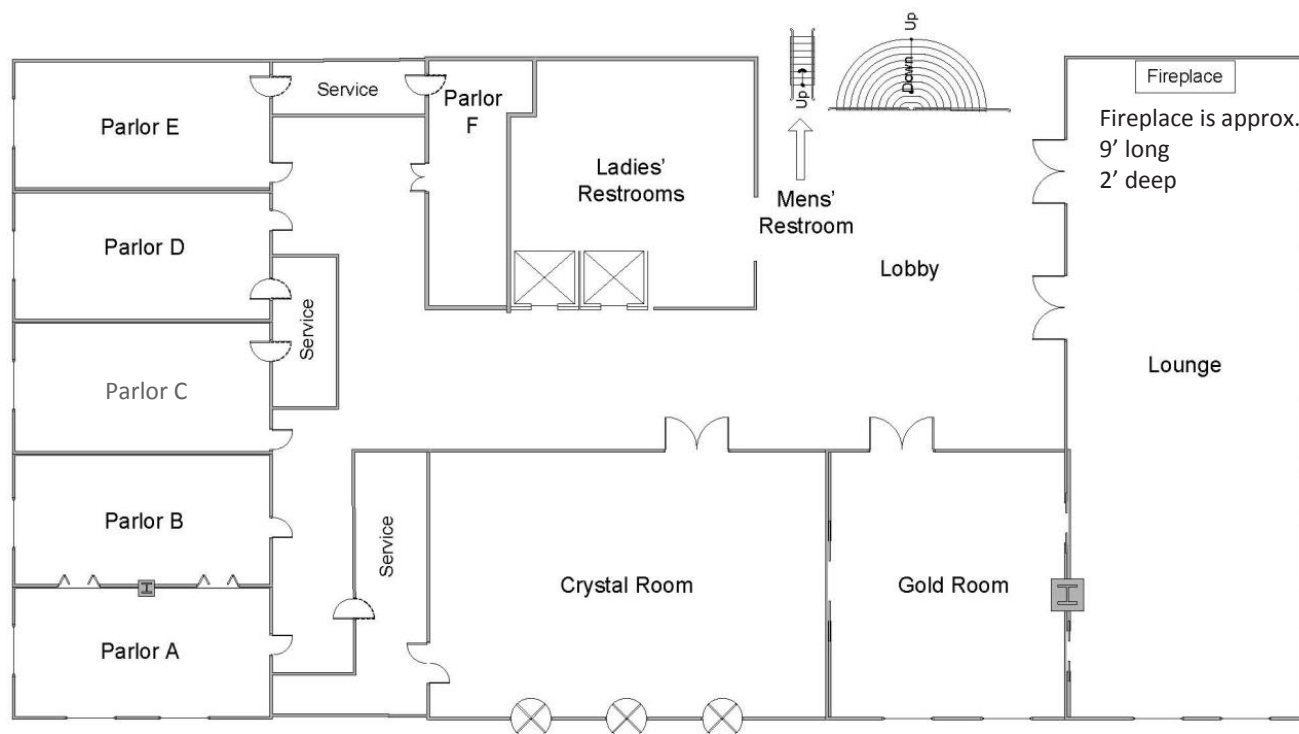
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## EVENT SPACE: ROOM DIMENSIONS & CAPACITIES

Room	Dimension	Sq. Ft	Conference # people	Rounds # people	Reception # people	Classroom # people	Theater # people	U-Shape # people
Lounge (L)	82x30x13	2,460	75	200	250	120	250	70
Crystal (C)	50x33x13	1,650	40	120	150	85	150	44
Gold (G)	30x33x13	990	22	72	75	50	90	26
Crystal & Gold	80x33x13	2,640	62	200	225	135	240	70
Lounge & Gold		3,450	N/A	272	325	170	340	N/A
L-G-C	162x30x13	5,100	N/A	400	500	225	500	N/A
Parlor A	32x17x13	544	20	24	30	25	40	N/A
Parlor B	32x16x13	512	20	24	30	25	40	N/A
Parlor A & B	32x33x13	1,056	20	48	70	50	80	N/A
Parlor C	32x18x13	576	20	32	30	30	35	N/A
Parlor D	32x18x13	576	20	32	30	30	35	N/A
Parlor E	32x18x13	576	20	32	40	35	45	N/A
Parlor F	32x13x13	416	8	N/A	N/A	N/A	N/A	N/A





## PARKING: SELF-PARK & VALET OPTIONS

The ACC's surface lot is located on the east side of Fourth Street between State and Broad at 30 S 4th St, Columbus, OH 43215. There is a parking attendant available from 6:00am – 7:00pm on weekdays.

Non-Members are required to pay a \$10 fee when parking in the ACC lot on weekdays.  
There are posted QR codes in the lot and at the ACC front desk for guests to purchase parking.

**Self-parking in the ACC lot is complimentary to all wedding guests on the evening of the wedding.**

Options for Self-Pay Valet or Hosted Valet must be arranged at least one month prior your event date.  
Please contact Wedding Coordinator, Kelsey Basar, if you would like to learn more about valet options.

### The Athletic Club of Columbus

136 East Broad Street | Columbus, OH | 43215

### ACC Parking Lot

30 S. Fourth Street | Columbus, OH | 43215

