



WEDGEWOOD
— Golf & Country Club —

Wedding Menu

Dear COUPLES

We are so honored that you are considering Wedgewood Golf & Country Club for your Special Day.

Wedgewood Golf & Country Club offers breathtaking views and expert wedding professionals that brides dream of, including a Grand Ballroom with stunning and elegantly updated interiors, to make sure your wedding dream is fully realized. The customizable elements make the Ballroom the perfect setting for any reception mood from an intimate affair to a grand gala.

From the moment you step into our secluded Celebration Garden, you are surrounded by the natural beauty of our hillside oasis with vibrant blooms, whimsical landscaping and stunning views of our lush championship golf course.

When the perfect future is in bloom, there is no better place to commemorate your love than at Wedgewood Golf & Country Club. From the ceremony, to the best party with your closest family and friends, our wedding professionals are fully committed to help you plan your experience every step of the way. We are waiting to help make your special day stress free and truly an experience for you and your guests to remember!

No matter how simple or lavish you want your dream wedding to be, we will work with you to create the perfect day of love, romance and sweet memories.

Sincerely,



Morghann Bays
Director of Events



Sarah McMurray
Director of Event Operations



What's Included

CEREMONY

Professional Banquet Staff

For setup of white padded garden chairs

Tables

Tables and linens for programs & alter

Speaker & Microphone Setup

Your microphone with stand or lapel microphone

RECEPTION

Professional Banquet Staff

For setup, day of decorating and reception tear down

60 in. Round Tables & Padded Chiavari Chairs

Tables seat 8 people

Color Choice of Floor Length Linens*

Your Choice of Black, White or Ivory

*Upgrades Available Upon Request for Additional Fee

Linen Napkins

Your Choice of Black, White or Ivory

Tables, China, Flatware & Glassware

House Centerpieces

Your Choice of Hurricane, Votive Candles with Circular Mirror Tiles

Gift, DJ & Placement Card Tables

Favor Placement

Portable Dance Floor

24ft. x 24ft.

Cake Cutting Service

Scheduled Food Tasting & Planning Meeting

Onsite Bridal Suite & Groom Private Space

Professional Onsite Events Director to Assist with Directing Reception

NO ROOM RENTAL FEES

20% service charge plus applicable sales tax applied on food & beverage



The Celebration Garden

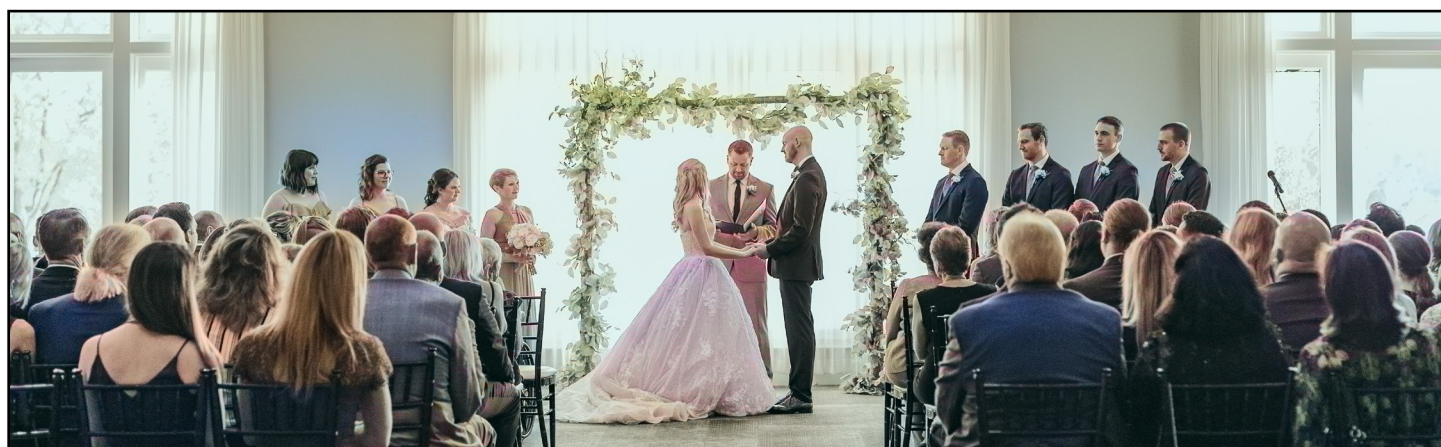
OUTDOOR CEREMONY PACKAGE: \$1,500 (Saturdays) & **\$750** (Fridays & Sundays)

INCLUDES

Ceremony Space for day of Ceremony
 Ceremony Space for Rehearsal Day before Ceremony
 White Padded Garden Chair Set Up
 Tables & Linens for Programs & Alter
 Speakers & Mircophones

ADDITIONAL EXPENSES

Bottled Waters Available: \$2 per person
 Day of Ceremony Coordinator: \$300



INDOOR CEREMONY PACKAGE: \$750

INCLUDES

Ceremony Space for day of Ceremony
 Ceremony Space for Scheduled Rehearsal Time
 House Chiavari Chair Setup
 Tables & Linens for Programs & Alter

ADDITIONAL EXPENSES

Day of Ceremony Coordinator: \$300

20% service charge plus applicable sales tax applied on food & beverage

Bridal Suites

Bridal Brunch

MAXIMUM OF 15 PEOPLE - \$300

Assorted Selection of Breakfast Pastries

Garden Salad (V) (GF)

artisan lettuce, marinated carrots, cucumbers, cherry tomatoes & parmesan cheese, served with white balsamic vinaigrette & Chef's selection of dressing

Fresh Sliced Fruit (V) (GF)

Vegetable Sandwiches (V)

grilled and roasted seasonal vegetables, havarti cheese & herb mayo

Roasted Turkey Sandwiches

shredded lettuce, tomatoes, swiss cheese & herb mayo

Mimosa Bar

house champagne with assorted juices

Groom Getaway

MAXIMUM OF 15 PEOPLE - \$300

Buffalo Chicken Wings

Beef Sandwiches

angus roasted beef, shredded lettuce, sliced tomatoes, blue cheese & herb mayo

Kettle Chips (V) (GF)

Pulled Pork Sandwiches

barbecue sauce & crispy onions

Beer Bucket

24 bottles of domestic beer



Hong d'oeuvres

House Hong d'oeuvres

TWO HOUSE SELECTIONS INCLUDED,

All Beef Swedish Meatballs (GF)

All Beef Italian Meatballs (GF)

Prosciutto Wrapped Melon with Balsamic Glaze (GF)

Bacon Wrapped Water Chestnuts (GF)

Balsamic, Tomato & Mozzarella Bruschetta (V)

Roasted Artichoke Hearts with Goat Cheese on Toast (V)

Candied Bacon (GF)

Caprese Skewers (V) (GF)

Arancini with Tomato Basil Sauce (V)

Miniature Twice Baked Potatoes (V)

Premium Hong d'oeuvres

ADDITIONAL \$7 PER PERSON, PER CHOICE

Chilled Jumbo Gulf Shrimp & Cocktail Sauce (V)

Mini Maryland Crabcakes with Lemon Aioli

Fried Oysters with Casino Butter Sauce

Smoked Salmon with Dill Cream Cheese on Toast

Bacon Wrapped Scallops

Stationary Hong d'oeuvres

TWO STATIONS INCLUDED, ADDITIONAL SELECTIONS \$7 PER PERSON, PER CHOICE

Chef's Vegetable Display (V) (GF)

selection of grilled, roasted and raw seasonal vegetables with pita, hummus, and white balsamic dressing

Seasonal Fruit Display (V) (GF)

seasonal fruit & berries

Chef's Domestic & Imported Cheese Boards (V) (GF)

selection of domestic and imported cheeses, dried fruits, nuts & crackers

Charcuterie Display (GF)

selection of cured meats and cheeses, marinated artichoke hearts, roasted peppers, olives & crackers

Seafood Display market price (GF)

selection of fresh shrimp, oysters, clams and mussels served with mignonette & cocktail sauce

Bar Packages

Packages below include all beer, wine & non-alcoholic beverages

Beer & Wine

6 hours | \$36 per person

Bud Light, Miller Lite, Budweiser, Coors Light, Yuengling, Yuengling Light, White Claw, Blue Moon, Corona, Corona Light, Heineken, CBC IPA, Fat Tire,

House Chardonnay, Pinot Grigio, Cabernert, Pinot Noir & Riesling

Premium Brands

6 hours | \$50 per person

Wheatly Vodka, Tanqueray, Corazon Blanco, Imperial 12 year Scotch, Cane Run Rum & Early Times Bourbon

Ultra Premium Brands

6 hours | \$55 per person

Grey Goose, Tito's, Bombay Sapphire, Corazon Anejo, Glenfarclas Scotch, Buffalo Trace, Crown Royal & Mount Gay Dark Rum

Non - Alcoholic

6 hours | \$15 per person

Unlimited non- alcoholic beverages: an assortment of soft drinks, lemonade, juices, iced tea, regular & decaf coffee. This package is for those who are under the age of 21 and cannot utilize any other package.

Champagne Toast

OPTIONAL ADDITION

add a champagne or sparkling juice toast

\$3 per person

20% service charge plus applicable sales tax applied on food & beverage

Plated Dinner

Select one side salad, and up to three plated entrees | \$52 per person
Includes two butler passed house Hors d'oeuvres, two stationary Hors d'oeuvres and a plated side salad

Side Salads

9600 House Salad (V) (GF)

artisan greens, marinated cucumbers, heirloom carrots, cherry tomatoes, parmesan cheese

Caesar Salad (V) (GF)

romaine hearts, club made caesar dressing, shaved parmesan, croutons

Kale & Quinoa Salad extra \$2 (V) (GF)

kale, quinoa, citrus fruit, kalamata olives, feta cheese, cucumbers, fresh basil dressing

Prosciutto & Orange Salad extra \$2 (V) (GF)

artisan greens, shaved prosciutto, vanilla marinated oranges, roasted pecans, pomegranate vinaigrette

Duos

Roasted Filet Mignon & Chicken (GF)

4oz. beef filet with sweet ancho demi, grilled boneless breast with natural jus, buttermilk whipped potatoes, bacon, seasonal vegetable melange
an additional \$16 per guest

Roasted Filet Mignon & Blackened Shrimp (GF)

4oz. beef filet with cabernet demi glace & jumbo shrimp with creole butter sauce, cheddar grits and roasted green beans
an additional \$19 per guest | substitute lobster at market price

Roasted Filet Mignon & Herb Salmon (GF)

4oz. beef filet with demi glace & a 4oz. salmon with herb butter sauce, celeriac potato puree, grilled squash
an additional \$19 per guest | substitute lobster at market price

Kids Meals

KIDS MEALS FOR KIDS AGES 12 & YOUNGER, \$20 PER CHILD, INCLUDES APPLESAUCE AT SALAD SERVICE

Chicken Tenders & French Fries (GF)

crispy fried chicken tenders & a side of ketchup

Cheeseburger & French Fries (GF)

juicy charbroiled burger topped with cheese & a side of ketchup

Mac & Cheese & Tater Tots (GF)

elbow noodles smothered in cheese & a side of ketchup

Corn Dogs & Tater Tots (GF)

miniature corn dog bites served with ketchup for dipping

Plated Dinner Entrées

CHICKEN

Chicken Piccata (GF)

mashed yukon gold potatoes, honey roasted carrots
roasted romanesco, lemon caper sauce

Chicken Marsala (GF)

roasted chicken breast, sauteed mushrooms, whipped
potatoes, grilled broccolini, marsala demi glace

Prosciutto Wrapped Chicken (GF)

parmesan risotto, grilled broccolini, smoked gouda
cream sauce

PORK

Herb Roasted Pork Loin (GF)

boneless chop, roasted beets, rosemary mashed potatoes, port cider sauce

BEEF

Grilled Flank Steak (V) (GF)

red wine braised onions, haricot verts, roasted fingerling potatoes, cabernet sauce

Roasted Beef Strip Loin (GF)

100z. steak, au gratin potatoes, grilled asparagus,
sauce robert

Filet Mignon (GF)

8oz. angus filet, whipped potatoes, seasonal vegetable melange, red wine sauce

Braised Short Rib (GF)

roasted fingerling potatoes, cauliflower, red wine demi glace

SEAFOOD

Pan Seared Atlantic Salmon (GF)

coconut basmati, bok choy, roasted poblano & mango relish with a lime butter sauce

Shrimp & Grits (GF)

sauteed shrimp, cheddar grits, roasted green beans, herb garlic butter sauce

Roasted Sea Bass

warmed herbed couscous pilaf, roasted artichoke hearts, saffron tomato sauce

VEGETARIAN

Butternut Squash Ravioli (V)

sauteed kale, roasted walnuts, balsamic brined, parmesan cheese

Wedgewood Signature Pasta (V)

penne pasta, mushrooms, sundried tomatoes, spinach, pine nuts, garlic, parmesan cheese, vodka cream sauce
add chicken an additional \$5 per guest

Grilled Cauliflower Steak (V) (GF)

vegetable rataouille, roasted tomato coulis, basil oil

20% service charge plus applicable sales tax applied on food & beverage

Buffet Dinner

*Buffets include our dinner rolls, coffee, tea & water
Includes two butler passed house Hors d'oeuvres, two stationary Hors d'oeuvres and a plated side salad*

*Pearl Package - \$50 | select two entrees and two accompaniments
Diamond Package - \$57 | select three entrees and two accompaniments*

Plated Starter Selections

9600 House Salad (V) (GF)

artisan greens, marinated cucumbers, heirloom carrots, cherry tomatoes, parmesan cheese

Caesar Salad (V) (GF)

romaine hearts, club made caesar dressing, shaved parmesan, croutons

Kale & Quinoa Salad extra \$2 (V) (GF)

kale, quinoa, citrus fruit, kalamata olives, feta cheese, cucumbers, fresh basil dressing

Prosciutto & Orange Salad extra \$2 (V) (GF)

artisan greens, shaved prosciutto, vanilla marinated oranges, roasted pecans, pomegranate vinaigrette

Entree Selections

Chicken Piccata (GF)

sauteed chicken breast, lemon caper sauce

Chicken Marsala (GF)

roasted chicken breast, marsala demi glace

Grilled Flank Steak (GF)

cabernet sauce

Herb Roasted Pork Loin (GF)

port cider sauce

Wedgewood Signature Pasta (V)

penne pasta, mushrooms, sundried tomatoes, spinach, pine nuts, garlic, parmesan cheese, cream vodka sauce
add chicken an additional \$5 per guest

Grilled Atlantic Salmon (GF)

tiny asparagus tips, lemon butter sauce

Braised Beef Short Rib (GF)

red wine demi

Grilled Bass Filet (GF)

sauteed leeks, tomato tarragon sauce

Bacon Wrapped Pork Tenderloin (GF)

apple brandy sauce

Accompaniment Selections

Roasted Fingerling Potatoes (V) (GF)

Au Gratin Potatoes (V)

Glazed Rainbow Carrots (V) (GF)

Herb Roasted Red Skin Potatoes (V) (GF)

Buttermilk Whipped Potatoes (V) (GF)

Braised Root Vegetables (V) (GF)

Rice Pilaf (V) (GF)

Mac & Cheese

Haricot Verts with Roasted Almonds (V) (GF)

Grilled Asparagus with Lemon Butter Sauce (V) (GF)

Roasted Brussels Sprouts with Lemon Parsley Oil (V) (GF)

Cuban Style Black Beans (V) (GF)

Twice Baked Potatoes (V) (GF)

Parmesan Risotto (V) (GF)

Carving Stations

Priced per person | \$75 Chef charge

Carved Alaskan Salmon (GF)

lemon herb aioli, chimichurri
an additional \$14 per guest

Carved Prime Rib of Beef (GF)

garlic herb marinated, slow broiled, horseradish cream, au jus
an additional \$15 per guest

Roasted Tenderloin of Beef (GF)

shredded horseradish, red wine sauce, whole grain mustard
an additional \$15 per guest

Late Night Bites



Chicken & Waffles | \$6 Per Person

belgian waffles with crispy chicken, maple sauce

Pretzel Bar | \$6 Per Person

mini pretzels, beer cheese sauce, grain mustard

Smores Bar | \$6 Per Person

toppings include: sausage, roasted chicken, diced tomatoes, bacon & asparagus

Mac & Cheese Bar | \$7 Per Person

toppings include: sausage, roasted chicken, diced tomatoes, bacon & asparagus

Slider Bar | \$7 Per Person

burger patties, buffalo chicken, barbecue pork, cheddar and American cheeses, shredded lettuce, sliced tomatoes, shaved onions & assorted condiments

Stir Fry Noodle Bar | \$8 Per Person

toppings include: honey sesame chicken, mongolian beef, snow peas, sauteed peppers, mushrooms, scallions, & chili garlic sauce

French Fry Bar | \$8 Per Person

toppings include: chopped bacon, chili, beer cheese sauce, diced tomatoes, stewed peppers, black olives & sour cream

add chicken tenders an additional \$6 per guest

Pizza Bar | \$8 Per Person

cheese pizza

pepperoni pizza: cheese blend

garden pizza: roasted tomatoes, roasted red peppers, marinated mushrooms, cheese blend

chef's choice of specialty pizza

20% service charge plus applicable sales tax applied on food & beverage

Enhancements

Gold or Silver Charger Plates

chargers are placed at each place setting and come in gold & silver | *additional \$1 per person*

Pipe & Drape Backdrop Options

pricing varies depending on style of pipe & drape

Upgraded Centerpieces

3 tier floating candles | *additional \$10 per table*

Up Lighting Packages

add memorable elements of color and light to your wedding with any one of our decor up lighting packages:

Touch of Color Package | \$350

6 LED up-lights placed behind your sweetheart or head table for that perfect splash of color. Programmed to the color of your choice

Classic Package | \$675

12 LED up-lights are arranged in our Ballroom for a beautifully balanced and vibrant effect. Programmed to the color of your choice

Exclusive Package | \$975

18 LED up-lights to give a thorough expression of your signature color that included welcoming up lights in our foyer entry. Programmed to the color of your choice



Frequently Asked Questions



What is the deposit to book my date?

A non-refundable \$2,000 deposit is required at the time of contract submission

Can I bring my own alcohol?

No, we are a permit holding premise and require all alcohol to be supplied by us

Is there a rain plan for our ceremony?

Yes, in the case of inclement weather your ceremony would be moved to the Ballroom. The decision to move inside can be made by 10am the day of the wedding

Is there a minimum?

Yes, we do have a food and beverage minimum of \$10,000 on Saturdays and \$8,000 on Fridays and Sundays. We do not charge room rentals for the spaces

What are the service fees and taxes?

We have a 20% service charge and 7% sales tax on all food and beverage

How many people can the spaces accommodate?

Both the Celebration Garden and the Grand Ballroom can accommodate 300 people

How much time do I have for my reception?

Six hours are included in your package

Do you offer a tasting?

Yes! Tastings are available and can be either an individual tasting with the couple or a group tasting of up to 6 people total

Can I add extra hours to my package?

Yes, extra time may be added for an additional fee per hour

When is my final guest count due?

Final guests counts are due a month prior to your wedding date along with food selections and restrictions

What are the payment terms?

After the deposit, your next payment of 50% of your balance, minus your deposit, is due approximately 120 days before your wedding date. After that, your next payment of the remaining balance is due 7 days before your wedding date. Other payments may be made in the time before both deadlines

20% service charge plus applicable sales tax applied on food & beverage

vendor list



Preferred Vendor List

Florists

Joy Lane Florals
joylaneflorals.com
614.653.1863

FlocalCo614
flocalcompany.com

Bloomtastic
shopbloomtastic.com
614.538.1010

Photographers

Nicole Dixon Photography
nicoledixon.com
614.718.0892

Storyteller Adams
storytelleradams.com
614.425.5010

Videographers

Prodigy Cinema
prodigyweddings.com
614.321.9350

Samantha Marie Videography
samanthamarievideography.com
330.635.1543

DJs

DJ Night Music
nightmusicdj.com
614.529.6777

Luminary Productions
luminaryproductions.co
614.526.8533

Live Musicians

Tiffany Jones Harpist
tiffanyenvid.com
423.284.2290

Doug Hare Music
dougharemusic.com
614.374.8691

Columbus Musicians, LLC
columbusmusicians.com
423.284.2290

Cakes & Sweets

Our Cupcakery
ourcupcakery.com
614.659.1555

Petite Confections
@petite_confections_
304.210.1505

The Cheesecake Girl
thecheesecakegirl.com
614.787.1753

Cookie Momster
cookiemomsterhouse.com

Cotton Candy Co.
thecottoncandyco.com
218.205.4904

Stationary

The Paper Vow
thepapervow.com
216.780.0862

Lovely Arrow Designs & Calligraphy
lovelyarrows.com
614.512.4783

Decor & Rentals

Young & Wild Balloon Co.
youngandwildballoonco.com

Aiden & Grace
aidenandgrace.com
614.407.8551

Sage Hill Rentals
sagehillrentals.wixsite.com/sagehillrentals
513.292.0467

Shuttles

Cardinal Transportation
cardinaltrans.com
614.274.2500

Xtreme Limo
etremelimocolumbus.com
614.483.3300

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WEDGEWOOD
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Morighann Bays

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