



NAZARETH HALL WEDDING GUIDE



MAKE YOUR WEDDING HISTORIC

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Before you dig deep into this guide, we want to take a moment to say CONGRATULATIONS!! You both deserve to bask in the joy of your engagement and reflect on how much you've grown together. The commitment you will be making to one another is huge and should not be overlooked.

Likewise, our commitment to you is highly valued here at Nazareth Hall. In the ever-growing wedding industry, we know how many decisions there are for you to make. Selecting your venue could potentially be your hardest decision. For this reason, we couldn't be more thankful when couples entrust us to provide a one-of-a-kind experience for you and your guests.

CONGRATS!



AT A GLANCE



Ceremony & Reception Spaces

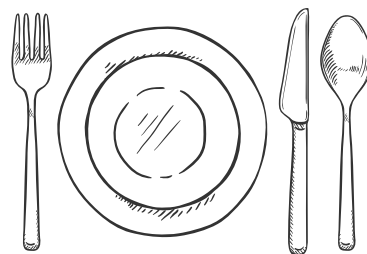
Prices range from \$300-\$2,500

Three separate ceremony spaces and four unique reception ballrooms to fit your wedding vision! Page 7

Food, Glorious Food!

Prices begin at \$25.00 per person

Choose from multiple service styles for your hors d'oeuvres, dinner, and late night snacks. Pages 15-22



Unlimited Beverages

Prices range from \$6.00-\$25.00 per person

Select the bar package you feel your guests would enjoy without fear of running out of the good stuff. Pages 24-25

Decor & Details

Optional add-ons

While we do supply standard tables, linens and chairs at no charge, specialty rentals and decor can be added as needed! Let us take care of those details for you. Page 11





PLANNING & DEPOSIT TIMELINE

01

Book Your Date

A non-refundable deposit of \$1,000 will be due at the time of booking. This deposit is not an additional charge and will be applied towards your final balance.

02

Attend a Tasting

Optional group tastings are available to attend at a cost of \$35/person. The menu will change for each tasting. Contact your coordinator for reservations and upcoming dates.

03

8-Mo. Deposit

A second deposit will be required no later than 8 months prior to your date. Deposit amount varies on ballroom selected: Ladyglen- \$2,000, Cadet West- \$1,500, Gabriel- \$1,000.

04

Planning Meeting

6-8 months prior to your wedding, we will schedule your planning meeting. At this time, we will begin to build your timeline, room layout, and menu items!

05

3-Mo. Deposit

A third deposit of \$1,000 will be required no later than 3 months prior to your date. As always, this deposit will go towards your final balance.

06

Final Meeting

No later than 2 weeks prior to your wedding, your final meeting will take place. At this time, all event details are finalized and your final balance and guest count are due.



EVENT GUIDELINES

Payments

Payments may be made in cash, certified or cashier's check, personal check, debit or credit cards. We accept Visa, Mastercard, Discover, and American Express. If all payments are made with cash or check, you will be gifted a free late night snack!

Tax and Gratuity

All prices are subject to a 6.75% sales tax. We do not require any gratuity nor do we add a gratuity percentage to your bill.

Service Charge

An additional service charge of 18% will be added to overall costs. Our services will include the following:

- Access to our venue coordinating team who will assist with the timeline, room plan, and menu selections for your big day
- Experienced day-of wedding hostess
- Waitstaff and bartenders
- Cutting and plating of the wedding cake
- On-site shuttle for all outdoor ceremonies
- Access to Social Tables; Room plan and attendee seating software
- Full set-up and tear-down of your ceremony and reception including chairs, tables, linens, silverware, china, NH centerpieces, and NH table numbers

Decorations

You may gain access to your ballroom beginning at 10:00am the day of your event to begin decorating. Candles cannot have an open flame and must be in a glass container or holder. If the client is providing their own candles they must provide their own votive holder. Tape, wire, nails, staples, Command Strips, and wall tacks are not permitted. Birdseed, confetti, and glitter are not permitted on the premises. Silk flowers petals must be used on Chapel floor. Real flower petals must be used on the ground outdoors to be eco-friendly. When in doubt, receive approval of decorations with your venue coordinator!

Catering Policy

Nazareth Hall is required to supply all catering needs for your event with the exception of desserts or food favors.

In accordance to our liquor license, outside alcohol is not permitted on Nazareth Hall's premises.

There will be a \$200.00 security fee for all events serving alcoholic beverages. We will handle the scheduling of a Wood County deputy.

RENTAL PRICING

The rental fee of the ballroom will include five hours for your reception with access to decorate beginning at 10:00am. Please refer to page 10 for a timeline visual. You are able to extend your ballroom and bar package per additional hour at the rate of \$1,500.00.

Rental Space	Capacity	Saturday May-Oct	Fri/Sun May-Oct	Fri/Sat/Sun Nov-April
Ladyglen Ballroom	300	\$2,500	\$2,000	\$0
Cadet West Ballroom	200	\$2,000	\$1,500	\$0
Gabriel Ballroom	150	\$1,500	\$1,000	\$0
Riverview Library	50	\$500	\$300	\$0
Grotto Ceremony	300	\$1,000	\$1,000	\$1,000
Chapel Ceremony	200	\$1,000	\$1,000	\$1,000
LG Lawn Ceremony	300	\$800	\$800	\$800

MINIMUMS

Each ballroom has a minimum cost required to be rented on the date desired. *Anything* purchased or rented with Nazareth Hall for the day of the wedding will be applied to the ballroom minimum!

Saturday May-Oct

Ladyglen- \$14,000
Cadet West- \$12,000
Gabriel- \$8,000

Fri/Sun May-Oct

Ladyglen- \$12,000
Cadet West- \$10,000
Gabriel- \$6,000

Fri/Sat/Sun Nov-April

Ladyglen- \$12,000
Cadet West- \$10,000
Gabriel- \$6,000

THE GROTTO

Gardenview Flowers
Vibe Garden Images

Rental Includes
White Deck Chairs





WEDDING DAY TIMELINE

Details below will be thoroughly discussed at future meetings to best fit your needs!

1

Bridal Suite or Groom's Suite access begins at 9:00am.

2

Access to reception space begins at 10:00am, unless otherwise specified.

3

You may begin decorating the ceremony space 1.5 hours prior to ceremony, unless specified.

4

Standard ceremony length is typically 30 minutes. This may be modified if necessary.

5

Following ceremony, guests will head to the ballroom for cocktail hour. Your 5-hour reception time begins now.

6

During this time, you and your partner will have 1 hour remaining in your ceremony space for photos.

7

After photos, you will join your guests for speeches & dinner. On average, salads & dinner will take one hour.

8

The bar will close 30 minutes prior to the hall ending. Before the bar closes, you may choose to extend your ballroom time.

Example: 5:30pm Ceremony, 6pm-11pm Reception





AMENITIES & RENTALS

Any and all tents, chair rentals and specialty linens, including chargers, chair covers, sashes, table runners and overlays must be ordered through a Nazareth Hall venue coordinator.

General Amenities

- White Standard, 90x90 Linens- Included
- Silverware, China, Glassware- Included
- Naz Hall Linen Napkins- Included
- Naz Hall Table Numbers- Included
- Large, Adjustable Easel for Signage- Included
- Vase & Votive Centerpieces- Included
- Vase with Floating Candle- \$3.00/vase
- Gold, Pearl, or Silver Glass Chargers- \$2.50/charger
- Gold Plastic Chargers- \$1.50/charger
- Gold or Mahogany Chiavari Chairs- \$6.00/chair (Gold chairs are included with the Gabriel Ballroom)
- Silver or Black Chiavari Chairs- \$8.00/chair + Delivery
- Wooden Farmhouse Chairs- \$9.00/chair + Delivery
- Spandex chair covers with sashes- \$5.50/chair
- Floor Length Black, White or Beige Linens- \$15.00/table
- Specialty Linens, Runners, Overlays- Prices Vary
- Specialty Poly Napkins- \$1.50/napkin
- Arcade Basketball Hoop- \$200.00

Ladyglen Amenities

- Black Banquet Chairs- Included
- Indoor String Lights- Included
- Outdoor String Lights- Included
- Outdoor Tables & Chairs- Included May-October
- Patio Fire Pit- Included
- Lawn Games- \$250.00
- Cigar Bar- \$175.00 per 25 cigars
- Outdoor Patio Heater With Propane- \$130.00
- 40x40 Patio Tent, including lighting- \$2,500.00
- 20x40 Patio Tent, including lighting- \$2,000.00

Cadet West Amenities

- Black Banquet Chairs- Included
- Throne Chairs- Included
- Indoor String Lights- \$250.00
- Lawn Games- \$250.00
- Cigar Bar- \$175.00 per 25 cigars

Gabriel Amenities

- Gold Chiavari Chairs- Included
- Indoor String Lights- Included
- Adjustable Backdrop- Included



BRIDAL SUITES

A classroom is available to rent for additional wedding party members. Each classroom is \$200.00 and will be available beginning at 9:00am the day of your event. You will be given access to this room throughout the night to utilize for storage as well.

There are two, private bridal suites located on the second floor. The bridal suite will be available beginning at 9:00am the day of your event.

Bridal Suite #1 includes velvet furniture, dress hooks, and additional vanity room with multiple stools and granite counters. Accommodates 8-10 guests comfortably. \$200.00.

Bridal Suite #2 includes storage closet, restroom, and multiple vanity stools for hair and makeup. Accommodates 5 guests comfortably. \$100.00

GROOM SUITES

Nazareth Hall will provide you with a personal hostess the day of your wedding. Your hostess is your day-of wedding coordinator arriving two hours prior to your event. She will be tasked with ensuring the day runs smoothly by assisting and coordinating vendors, waitstaff, and the bridal party.

DAY-OF HOSTESS

Her duties include escorting guests on the on-site shuttle, bustling the bride's dress, cutting the wedding cake, and assisting with the timing of the entire event! The happy couple are the first priority for the hostess, as she will assist them with anything they may need pertaining to the hall. If needed, a "hostess extension" is available at the rate of \$200/hour.

SUITE PLATTERS

Optional wedding party platters and beverages are available to be pre-ordered and delivered to your suites. You are also welcome to bring in your own food while getting ready!

Each platter serves 8-10 people.

Breakfast Breads

Platter includes a variety of breads such as strawberry muffins, poppyseed and banana bread. \$25.00

Beignets & Cinnamon Sticks

Platter includes house-made doughnuts with French toast sticks and raspberry-blackberry dipping sauce. \$25.00

Yogurt Parfait

Parfait includes vanilla yogurt, granola, and a variety of berries. \$30.00

Fruit & Cheese

Platter includes a variety of seasonal fruit & cheeses. \$35.00

Vegetables & Dip

Platter includes a variety of seasonal vegetables and house-made veggie dip. \$30.00

Assorted Sandwiches

Platter includes a variety of sandwiches with premium deli meat and cheese. \$50.00

Chicken Salad Croissants

Platter includes fresh croissants filled with house-made chicken salad. \$50.00

Assorted Pinwheels

Platter includes an assortment of tortilla-wrapped pinwheels. \$50.00

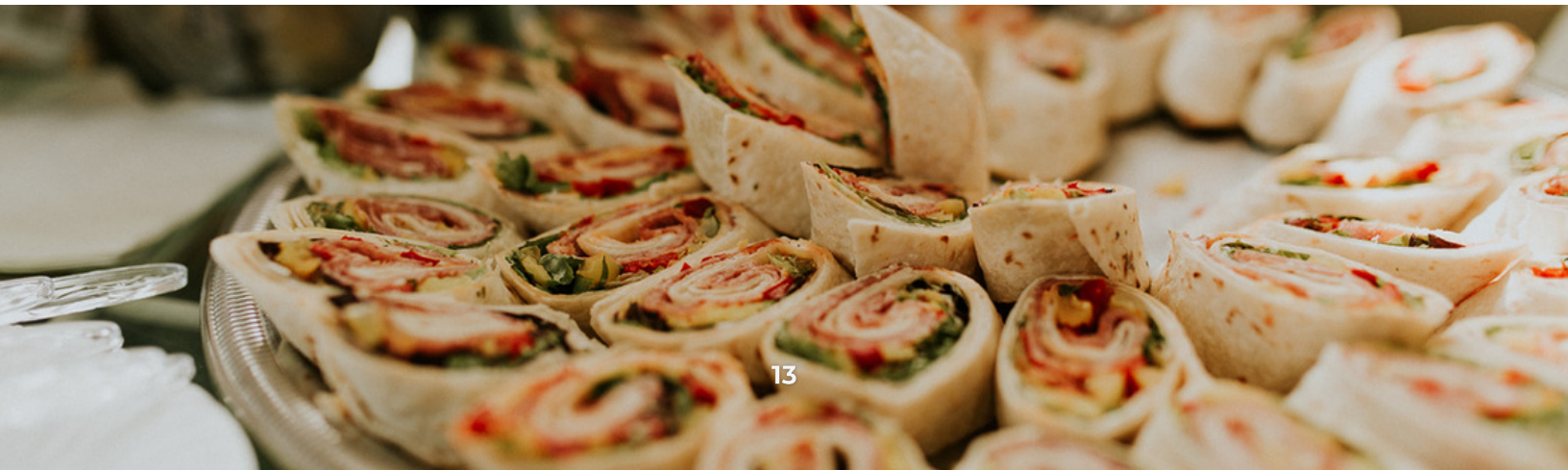
House-Made Pizza

Two pizzas. Choice of Cheese, Pepperoni, or Deluxe. \$40.00

Snack Basket

Basket includes an assortment of specialty jerky, chips, chocolates, and candies. \$40.00

Champagne, wine or beer may be added to your suite by request. Outside alcohol is prohibited on Nazareth Hall's property. All alcohol must be purchased through Nazareth Hall.



THE CHAPEL

Swatch Studios

Rental Includes
Candelabras and Candles



HORS D'OEUVRES

Passed Hors D'oeuvres

Minimum of 2. Endless for 1 hour.

Bacon Wrapped Shrimp \$3.50/person

Coconut Shrimp \$3.50/person

- Served with a raspberry jalapeño sauce.

Jumbo Shrimp Cocktail Shooter \$3.50/person

- Served with our homemade cocktail sauce.

Scoop of Fruit \$3.50/person

- Served with whipped cream in a sweet tart shell.

Chicken n' Waffle Skewer \$3.50/person

- Buttermilk fried chicken, golden honey sauce and a Belgian waffle.

Bacon Wrapped Water Chestnuts \$3.00/person

Herbed Goat Cheese on Croustade \$2.50/person

- Topped with a sweet berry compote.

Caprese Skewer \$2.50/person

- Cherry tomato, fresh mozzarella, basil and a drizzle of balsamic syrup.

Sweet Asian Chicken Bites \$2.50/person

Stuffed Baby Portobello Mushrooms \$2.50/person

- Loaded with bacon and cheddar.

Mac 'n Cheese Bites \$2.50/person

- Choice of gouda, pepper jack, or both.

Spring Rolls \$2.50/person

- Vegetarian spring rolls with sweet & sour sauce.

Fresh Bruschetta on Croustade \$2.50/person

- Marinated, diced tomatoes topped with parmesan cheese.

Grilled Cheese Shooter \$3.50/person

- Wedges of grilled cheese served with a shot of warm tomato soup.

Crudite Display

A bountiful display of assorted fruits, vegetables, and delicious cheeses served with a variety of crackers and two freshly prepared dips. Endless for 1 hour. \$6.50/person.

Add-Ons to Crudite or Charcuterie

- Queso Chorizo Dip & Chips- \$2.00/person
- Hummus & Pita Chips- \$2.00/person
- Hot Spinach & Artichoke Dip- \$2.50/person
- Baked Raspberry Brie- \$3.00/person
- Lobster Cheddar Dip- \$4.00/person
- Charcuterie add-on- \$4.00/person

Charcuterie Board

Our 4-foot, custom-made charcuterie board includes an abundance of imported deli meats, gourmet cheeses, nuts, pickles, olives and crackers. Endless for 1 hour. \$8.00/person.

Mini Charcuterie Boards

A great addition to have along with your passed hors d'oeuvres! Each table will have a hand-crafted board including various gourmet cheeses, deli meats, pickles, nuts, olives and crackers. Boards may be modified to accommodate allergies. Not replenished. \$6.50/person.



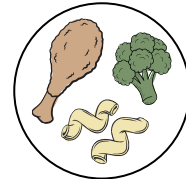
SERVICE STYLES

Our experienced culinary staff and waitstaff guarantee you a fine-dining experience at your reception! There are three main options for your service style: Served, Buffet, or Shareable Platters. All will include fresh salads and house-made rolls.

SERVED MEALS

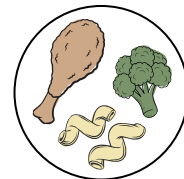
Banquet Plate

Starting at \$25.00 per person, all guests will receive one entrée, one starch, and one vegetable.

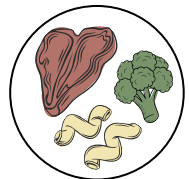


Choice Entree

Your guests will choose from multiple entrees indicated on your RSVP card. Assigned seating with placecards is necessary for this service. There will be an additional \$3.50 per person charge for the choice entrée service.

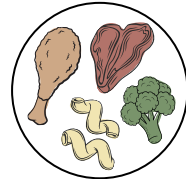


OR



Combination Plate

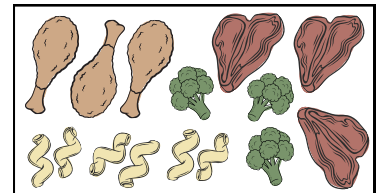
Starting at \$28.00 per person, all guests will receive two entrées, one starch, and one vegetable. The most popular option at Naz Hall!



SHAREABLE PLATTERS

Served Platters

Starting at \$30.00 per person, large combination platters will be served to every table. This is commonly known as “family-style” and is a new service at Nazareth Hall. Platters include two proteins, one starch, and one vegetable. Not recommended for weddings with large centerpieces or multiple dietary restrictions due to cross-contamination.



BUFFET

Buffet Service

With this selection, we provide a modified buffet, serving the salad as a first course prior to the buffet opening.

Standard Buffet

Four Items. \$30/person.

- Any Chicken
- Choice of Braised Beef, Pork Roast, or Salmon
- One Starch
- One Vegetable

Premium Buffet

Six Items. \$34/person.

- Any Chicken
- Choice of Braised Beef, Pork Roast, or Salmon
- Two Starches
- Two Vegetables

Diamond Buffet

Seven Items. \$38/person.

- Any Chicken
- Choice of Braised Beef, Pork Roast, or any Seafood
- Two Starches
- Two Vegetables
- Chef-Carved Prime Rib



SALAD & SORBET

Salad Course

Served with two dressings of your choice and fresh dinner rolls & butter

House Salad

Heritage petite red and greens topped with heirloom tomatoes, croutons, and shaved Romano & Asiago. Best served with champagne citrus vinaigrette.

Arcadian Salad

Assorted baby salad greens and romaine lettuce topped with raisins, dried cranberries and a wedge of Swiss cheese. Best served with raspberry vinaigrette.

Classic Caesar Salad

Fresh romaine lettuce topped with parmesan cheese and herb croutons. Best served with Caesar dressing.

Garden Salad

Fresh chopped iceberg and romaine lettuce tossed with red cabbage and carrots. Topped with red onions, cucumbers, cherry tomatoes and shredded cheddar cheese.

California Salad

Chopped romaine topped with sliced strawberries, Mandarin oranges and purple onion rings. Served with a house-made poppyseed dressing. Additional \$1.00/person.

Greek Salad NEW

Fresh romaine lettuce topped with feta cheese, Kalamata olives, pepperoncini peppers, and red onion. Served with a Greek vinaigrette. Additional \$1.00/person.

Apple Walnut Salad

Fresh romaine tossed with spinach, sliced apples and candied walnuts. Topped with Gorgonzola cheese and bacon bits. Served with a side of maple balsamic vinaigrette. Additional \$1.00/person.

Forest Berry Salad

Spring mix with dried cranberries, fresh strawberries, pecans and feta cheese. Served with an apple berry balsamic vinaigrette. Additional \$1.00/person.

Intermezzo Sorbet

Served as a second course prior to dinner to cleanse the palate.

Wild Berry Sorbet \$2.50/person

Strawberry Sorbet \$3.00/person

Mango Sorbet \$3.00/person

Children's Menu

\$10.00- Children 12 and under

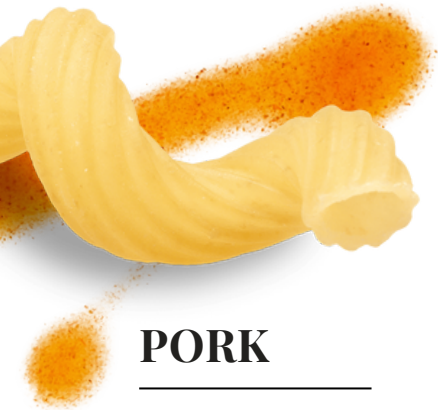
Applesauce will be served in place of a salad

Select an Entree:

Chicken Fingers, Grilled Chicken Strips, Mac 'n' Cheese, Grilled Cheese Sandwich

Select a Side:

French Fries, Mac 'n' Cheese, Fresh Fruit, Seasonal Veggies



ENTREES

PORK

Pork Tenderloin Medallions

Juicy pork medallions served with your choice of sauce. Gluten Free. \$29.00/person:

- Cranberry Apple Glaze
- Blackberry Balsamic Glaze
- Mushroom Demi-glaze

Herb Crusted Pork Roast

House mixed herbs and seasonings. Served with a Chardonnay reduction. Gluten Free. \$25.00/person.

Apple Glazed Pork Roast

Smoky seasoning, slow roasted with an apple brown sugar glaze. Sliced and served. Gluten Free. \$25.00/person.

SEAFOOD

Roasted Fresh Salmon

Old bay seasonings, lemon, with white wine dill cream sauce. Gluten Free. \$29.00/person.

Char-Broiled Salmon

Grilled salmon filet splashed with butter sauce. Gluten Free. \$29.00/person.

Shrimp Scampi

Six jumbo white shrimp sautéed with shallots, garlic, & lemon in a white wine butter sauce. Served with Rice or Cavatappi Pasta. Alfredo or pesto sauce available for substitution. \$27.00/person.

Parmesan Crusted Cod

North Atlantic wild-caught cod, baked in a parmesan and panko crust. Lightly brushed with lemon garlic butter sauce served with and a lemon wedge. Gluten Free. \$25.00/person.

VEGETARIAN

Eggplant Parmesan

Eggplant with Italian cheeses and marinara over cavatappi pasta. \$23.00/person.

Five Cheese Tortellini

Garden fresh vegetables sautéed and tossed with cheese-filled tortellini baked with Italian cheeses. Option of marinara, alfredo, or pesto sauce. \$23.00/person.

Butternut Squash Ravioli

Baked with seasonal vegetables in a sage brown butter sauce. \$23.00/person.

Sweet Potato Gnocchi

Served with seasonal vegetables in a sage brown butter sauce. \$23.00/person.

Grilled Vegetable Primavera

Cavatappi pasta tossed with seasonal grilled vegetables. Choice of Marinara, Alfredo, Pesto, or Stroganoff. \$23.00/person.

Garden Vegetable Pasta

Cavatappi pasta tossed with fresh vegetables, herbs, and olive oil. Vegan. \$23.00/person.

Stuffed Portobello Mushroom

Seasonal vegetables, sundried tomato marinade. Vegan and Gluten Free. \$23.00/person.

Teriyaki Vegetable Stir-Fry

Mixed Asian vegetables sautéed with a sweet teriyaki glaze and served with a sticky white rice. Vegan and Gluten Free. \$23.00/person.

Most entrees may be prepared to accommodate allergies. Please notify your venue coordinator no later than two weeks prior to your event.

ENTREES



CHICKEN

Pecan Chicken

Butter-cracker breading, honey and brown sugar glaze with toasted pecans. \$27.00/person.

Grilled Chicken Teriyaki

Marinated and covered in a rich teriyaki sauce. \$25.00/person.

Chicken Florentine

House-breaded and topped with baby Swiss and fresh spinach cream. \$25.00/person.

Chicken Parmesan

House-breaded and prepared with classic marinara sauce, mozzarella and parmesan cheese. \$25.00/person.

Champagne Lemon Chicken

House-breaded with a champagne lemon butter sauce. \$25.00/person.

Pretzel Crusted Chicken

Topped with a homemade cheddar beer sauce. \$25.00/person.

Grilled Bruschetta Chicken

Italian-marinated, flame-grilled, with fresh Roma tomato and basil bruschetta. Gluten Free. \$25.00/person.

Chicken Dijon

House-breaded with a creamy honey garlic Dijon mustard sauce, bacon, spinach, and parmesan. \$25.00/person.

Bourbon BBQ Chicken

Smoky and grilled with sweet bourbon barbeque sauce, topped with crispy fried onions. \$25.00/person.

BEEF

Filet Mignon

Signature tender, juicy and flavorful 8 oz. USDA Choice center cut tenderloin. Seasoned and flame-grilled. Served with our house cabernet demi-glace. Gluten Free. \$40.00/person.

Bacon-Wrapped Filet for an additional \$1.00/person.

Roasted Prime Rib

Exceptionally tender, this USDA Choice prime rib is juicy, buttery, and rich with flavor. Each table served with fresh horseradish. \$35.00/person.

Manhattan Steak

A USDA Choice center-cut sirloin filet (Certified Angus Beef). Seasoned and flame grilled with your specifications. Served with our house cabernet demi-glace. Gluten Free. \$33.00/person.

Beef Medallions

A flavorful USDA Choice beef petite tenderloin. Seasoned, flash-roasted, sliced in medallions and served with Cabernet demi-glace. Gluten Free. \$28.00/person.

Braised Beef Tips

USDA Choice chuck roast cooked slow and low, tender and delicious, served with beef reduction. Gluten Free. \$27.00/person.

Teriyaki Beef Stir-Fry

Tender beef tips with broccoli, whole green beans, mushroom halves, red pepper strips, and onion strips in a teriyaki glaze with sesame seeds. Gluten Free. \$27.00/person.

Our Chef prepares all steaks medium unless otherwise instructed to your own specifications.

COMBINATIONS & PLATTERS

Included with your combination plates are two entrees, one starch, and one vegetable.

Clients are able to customize a plate by adjusting the entrée and side choices.

When selecting “Shareable Platter” service, please add \$3.00 to the options below.

Grilled Bruschetta Chicken & Apple Glazed Pork Roast

Roasted Redskin Potatoes and Sicilian Blend \$28.00/person.

Chicken Florentine & Braised Beef Tips

Cavatappi Pasta with Alfredo Sauce and Buttered Broccoli. \$28.00/person.

Champagne Lemon Chicken & Beef Medallions

Roasted Garlic Mashed Potatoes and Seasoned Green Beans. \$30.00/person.

Pretzel Crusted Chicken & Manhattan Steak

Deluxe Mashed Potatoes and Buttered Baby Carrots. \$32.00/person.

Pecan Chicken & Roasted Prime Rib

Roasted Garlic Mashed Potatoes and Key West Blend. \$33.00/person.

Chicken Dijon & Petite Filet Mignon

Roasted Redskin Potatoes and Honey Garlic Brussel Sprouts. \$34.00/person.

Filet Mignon & Shrimp Scampi

Cavatappi Pasta with White Wine Butter Sauce and Buttered Broccoli. \$44.00/person.

Filet Mignon & Lobster Tail

Bacon & Chive Mac 'N' Cheese and Roasted Asparagus. \$52.00/person.

Served with individual butter chaffers. Add \$5.00 for “Shareable Platter” service.





STARCHES

Roasted Garlic Mashed Potatoes

Russet potatoes with fresh cream, butter and roasted garlic.

Roasted Redskin Potatoes

Redskin potatoes coated with olive oil, herbs and Canadian seasoning.

Classic Basmati Rice Pilaf

Basmati rice, olive oil, seasoned broth.

Baked Homemade Mac 'N' Cheese

Topped with seasoned bread crumbs and baked with rich cheddar cheese.

Cavatappi Pasta

With your choice of sauce: marinara, alfredo, or basil pesto cream.

Cornbread Stuffing

Savory herbs, seasonings, onions and celery.

Mashed Sweet Potatoes

Served with cinnamon sugar butter. Additional \$1.50/person.

Deluxe Mashed Potatoes

Russet potatoes with cheddar, sour cream, chives and bacon. Additional \$1.50/person

Quinoa with Fresh Herbs

Fluffy, white quinoa with olive oil, basil, marjoram, oregano, garlic, black pepper, orange peel. Additional \$1.50/person

Bacon & Chive Mac 'N' Cheese

Cavatappi pasta, blend of white cheddar cheese, applewood smoked bacon, fresh chives. Additional \$1.50/person. With lobster, \$4.00/person.

VEGETABLES

Seasoned Green Beans

Buttered Broccoli

Golden Buttered Corn

Baby Carrots with Brown Sugar

Buttered Baby Carrots

California Blend

Cauliflower, broccoli, and carrots.

Squash Medley

Zucchini, squash, roasted peppers, and red onions.

Sicilian Blend

Green beans, carrots, cauliflower, red and yellow peppers, and onions.

Key West Blend

Green beans, orange and yellow carrots, and red pepper strips.

Fresh Asparagus

Roasted with olive oil, garlic, black pepper. Additional \$1.50/person.

Honey Garlic Brussel Sprouts

Crispy Brussel sprouts fried and tossed with a honey garlic glaze. Additional \$1.50/person.

Venetian Blend

Broccoli florets, sugar snap peas, asparagus tips, red and yellow peppers, and pearl onions. Additional \$1.50/person.

Maui Blend

Broccoli, pineapple, sugar snap peas, carrots, onions and red peppers. Additional \$1.50/person.

LATE NIGHT SNACKS

Unlimited for one hour. Unless otherwise requested, food will be displayed or served approximately one hour prior to the bar ending.

Salty →

Pretzel Sticks Bar

\$3.00/person
With Dijon mustard, queso blanco, and cinnamon sugar butter

Assorted Pizzas

\$2.50/person
Cheese, pepperoni, deluxe pizzas prepared in-house

Boneless Wings

\$2.50/person
Crispy, boneless wings glazed with Honey BBQ, Buffalo, and Sweet Asian

Nacho Station

\$3.00/person
Tortilla chips, chicken or chorizo, nacho cheese, lettuce, salsa, sour cream

Hot Honey Cheese Bites

\$3.00/person
Lightly coated in crushed pretzels and filled with mozzarella & Sriracha honey

Sliders

\$3.00/person
Choice of one: Burgers with cheese sauce or BBQ pulled pork

Fried Pickles

\$2.50/person
Hot & crispy pickle chips served with our house-made ranch dressing

Sweet ↙

Ice Cream Floats

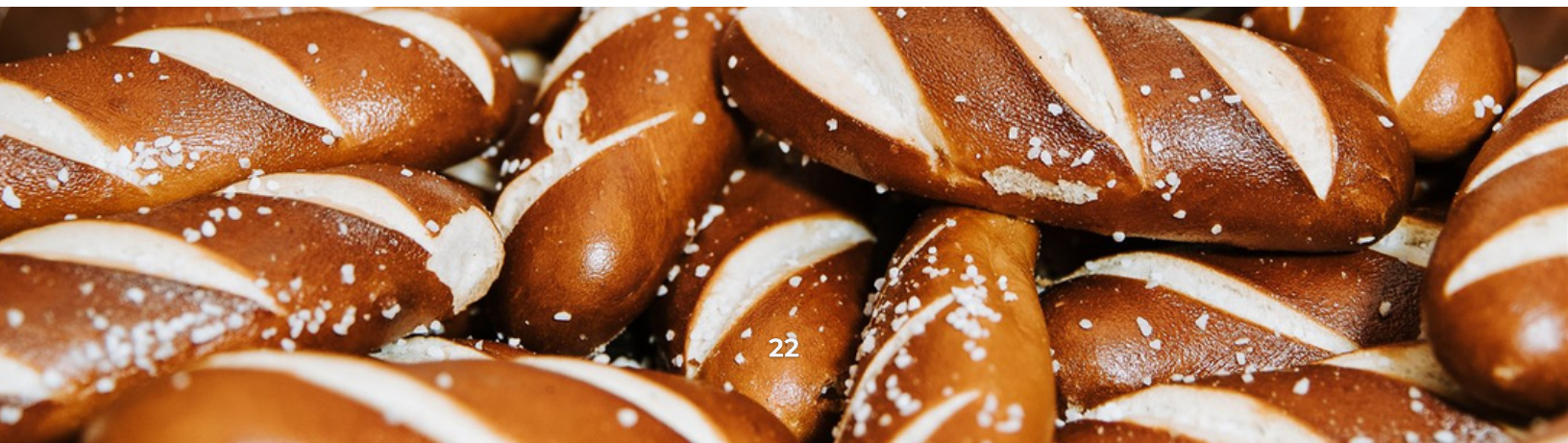
\$3.00/person
Choice of Two: Root Beer, Orange Creme, or Boston Cooler (Ginger Ale)

Funnel Cake Dippers

\$2.50/person
Mini shooters including Funnel cake sticks and cream cheese frosting

S'mores Bar

\$3.00/person
Graham crackers, marshmallows, and Hershey's chocolate bars



THE GROUNDS

Jean Smith Photography

Countless photo opportunities
around the Hall!



FULL BAR PACKAGES

All packages are unlimited for 4.5 hours and will close thirty minutes prior to your hall ending.

Please note- outside alcohol is strictly prohibited on Nazareth Hall's property.

TOP SHELF BAR

\$25.00/person

Beer Selections

Choice of one draft: Bud Light, Coors Light, Miller Lite, Budweiser, Yuengling Light or Yuengling Lager

Choice of one: Great Lakes Commodore Perry IPA, Budweiser, Yuengling Lager, Blue Moon, White Claw Seltzers or Truly Seltzers

Spirits

Blended Whiskey: Crown Royal

Bourbon Whiskey: Makers Mark, Jack Daniel's

Gin: Tanqueray

Vodka: Tito's

Rum: Bacardi, Captain Morgan Spiced

Scotch: Glenlivet 12 yr.

Tequila: Jose Cuervo Silver

Mixers: Triple Sec, DiSaronno Amaretto, Peach Schnapps, Kahlua Liqueur, Sweet Vermouth, Dry Vermouth, Rose's Lime Juice, Grenadine, Sour Mix, Simple Syrup

Wine

Carelli 34 Malbec, Argentina

34 Mas Treintaycuatro Chardonnay, Spain

Castello di Poggio Moscato, Italy

STANDARD BAR

\$22.00/person

Beer Selections

Choice of one draft beer: Bud Light, Coors Light, Miller Lite, Budweiser, Yuengling Light or Yuengling Lager

Spirits

Blended Whiskey: Seagram's 7

Bourbon Whiskey: Jim Beam

Gin: Beefeater

Vodka: Smirnoff

Rum: Ron Rico, Admiral Nelson Spiced

Scotch: Lauder's

Tequila: El Toro Silver

Mixers: Triple Sec, Amaretto, Peach Schnapps, Kamora Liqueur, Sweet Vermouth, Dry Vermouth, Rose's Lime Juice, Grenadine, Sour Mix, Simple Syrup

Wine

Brisa Cabernet Sauvignon, Spain

Serenissima Pinot Grigio, Italy

Sutter Homes Moscato, California

**INCLUDED IN
ALL BEVERAGE
PACKAGES:**

Soda

Coca Cola
Diet Coke
Sprite
Ginger Ale

Juice

Cranberry Juice
Orange Juice
Grapefruit Juice
Pineapple Juice

Coffee & Tea

Regular & Decaf
Hot Tea
Half-n-Half
Sugar

BARS & BEVERAGES

POP, BEER, & WINE BAR

\$18.00/person

Beer Selections

Choice of one draft beer: Bud Light, Coors Light, Miller Lite, Budweiser, Yuengling Light or Yuengling Lager

Wine

Brisa Cabernet Sauvignon, Spain

Serenissima Pinot Grigio, Italy

Sutter Homes Moscato, California

Champagne Toasts

Optional to add to any bar package

- Presentational Champagne Toast- \$3.50/person
- Sparkling Grape Juice Toast for All- \$1.00/person
- Intimista Espumante- \$20/bottle
- Algod Blanco- \$20/bottle
- Jeepor Grande Reserve Brut- \$100/bottle

*The head table will receive a complimentary champagne toast with purchase of the Top Shelf Bar, Standard Bar, or Pop, Beer & Wine Bar.

SOFT BAR

\$6.00/person

All children under 12 and vendors will be charged the soft bar price.

Soda

Coke

Diet Coke

Sprite Ginger Ale

Wine

Cranberry Juice

Orange Juice

Grapefruit Juice

Specialty Coffee & Hot Chocolate Station

\$3.00/person

Hot coffee, iced coffee, and rich hot chocolate! Toppings include hazelnut, caramel, and vanilla coffee syrups, whipped cream, chocolate chips, marshmallows, caramel and chocolate drizzles.



SIGNATURE DRINKS

Select any specialty cocktails from the list below to add to your Top Shelf or Standard Bar.

Ask your venue coordinator for a specialty list of mocktails!



Mint Mojito

\$1.50/person

Fresh Mint Leaves
White Rum
Lime Juice
Simple Syrup
Club Soda
Lime Garnish

Honey I Do

\$2.00/person

Spiced Rum
Honeydew Melon
Coconut Crème
Lime Juice
Lime Garnish

Moscow Mule

\$1.50/person

Fresh Mint Leaves
Vodka
Lime Juice
Ginger Beer
Lime Garnish

Summer Flower

\$1.50/person

Vodka
Elderflower Liqueur
Lemon Juice
Bitters
Tonic Water
Lemon Garnish

French 75

\$2.00/person

Gin
Simple Syrup
Lemon Juice
Champagne
Lemon Garnish

Something Blue

\$1.50/person

Tequila
Blue Curaçao
Soda Water
Lime Juice
Blueberry Garnish

Piña Colada

\$2.00/person

White Rum
Coconut Crème
Pineapple Juice
Lime Juice
Pineapple Garnish

Cranberry Mule

\$1.50/person

Fresh Mint Leaves
Ginger Beer
Vodka
Cranberry Juice
Lime Juice
Cranberry Garnish

Old Fashioned

\$3.00/person

Bourbon Whiskey
Bitters
Soda Water
Sugar Cube
Orange Peel

Apple Cider Mimosa

\$2.00/person

Caramel Vodka
Apple Cider
Champagne
Cinnamon-Sugar Rim

Butter Beer

\$2.00/person

Vanilla Vodka
Cream Soda
Butterscotch Schnapps
Whipped Cream

Fruit Sangria

\$2.00/person

Red Wine
Orange Juice
Lime Juice
Simple Syrup
Club Soda
Assorted Fruit

Frosted Berry Spritzer NEW

\$2.00/person

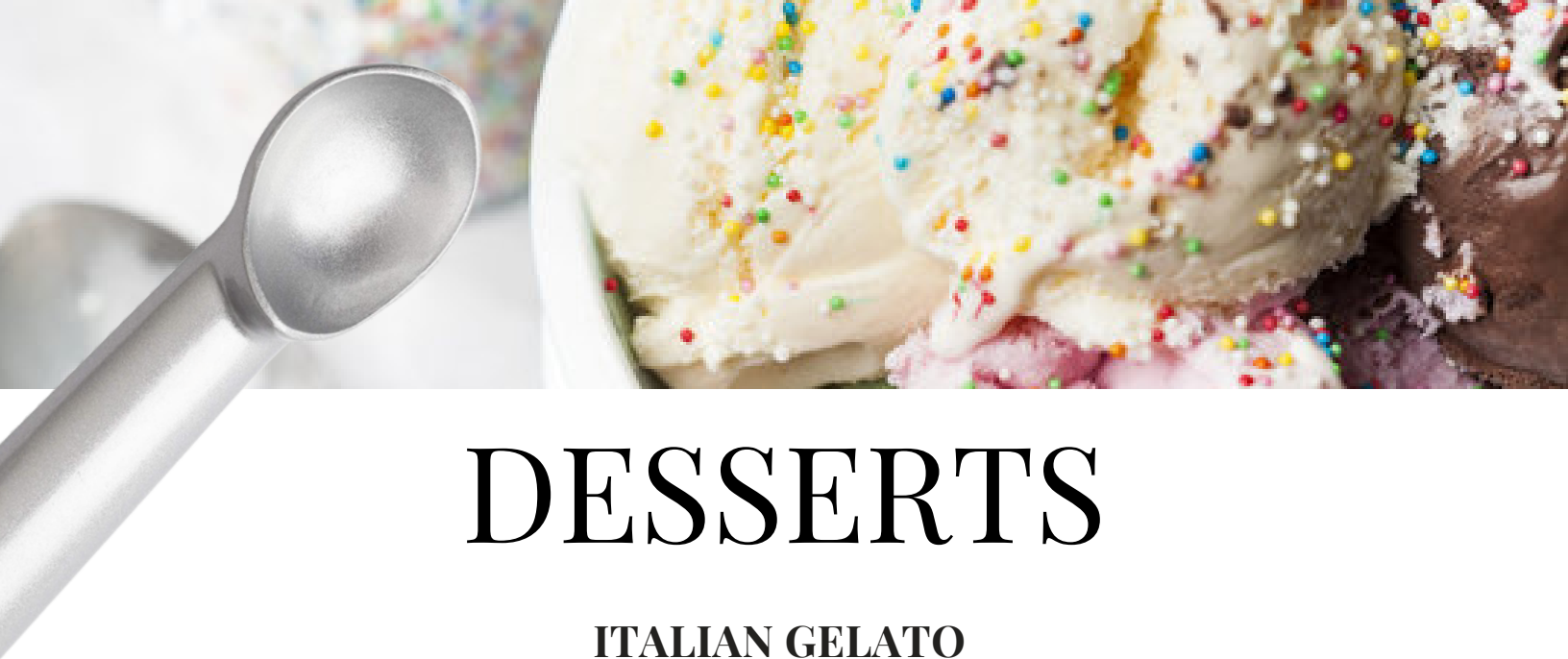
Gin
Prosecco
Blackberry Syrup
Blackberry Garnish

Sugar Cookie Martini

\$2.50/person

Half-n-Half
Coffee Liqueur
Vanilla Vodka
Amaretto
Frosting Rim





DESSERTS

ITALIAN GELATO

\$5.00/person (100 Guest Minimum)

Choice of Two Flavors:

- Tahitian Vanilla Bean
- Classic Chocolate
- White Chocolate Raspberry
- Hazelnut Nutella
- Cookies 'n' Cream
- Sea Salt Caramel
- Strawberry or Mango Sorbet (Dairy Free)

Choice of Four Toppings:

- Crushed Oreo Cookies
- Graham Cracker Crumbles
- Chocolate Syrup
- Black Raspberry Syrup
- Chopped Peanuts
- Rainbow Sprinkles
- Strawberries or Raspberries

SPECIALTY DESSERTS

Purchase as an add-on to your wedding cake or serve as an additional course.

- Chocolate Turtle Cake \$4/person
- Carrot Cake with Cream Cheese Frosting \$4/person
- Peanut Butter Mousse Cake \$4/person
- New York Style Cheesecake with Berries \$5/person
- Mint Chocolate Chip Ice Cream Brownie \$5/person
- Ghirardelli Fudge Ice Cream Brownie \$5/person
- Chocolate Chip Belgian Waffle with Ice Cream \$5/person
- Mixed Berry Pastry with Vanilla Ice Cream \$5/person

DESSERT BAR

\$8.00/person (Choice of 4)

- Chocolate Covered Pretzels
- Chocolate Covered Strawberries
- Oreo Mousse Shooters
- Peanut Butter Mousse Shooters
- New York Style Cheesecake Bites
- Chocolate Cheesecake Bites
- Key Lime Pie Bites
- Lemon Bars
- Raspberry Streusel Bars
- Beignets & Cream Cheese Frosting

REHEARSAL DINNERS

At Nazareth Hall, we take all of the stress out of planning your event, right down to the rehearsal dinner. A hostess will be included to assist with the rehearsal if a dinner has been added to your event.

Rehearsal dinners may be hosted in our Riverview Library or Gabriel Ballroom depending on the availability and guest count. A deposit of \$250.00 is due at the time of booking. A \$1,200 minimum is required for rehearsal dinners.

As a thank-you for choosing us to host your wedding, a discounted, all-inclusive price of **\$45.00 per person** will apply. This cost includes a 2-hour room rental, set-up of tableware, Chiavari chairs, floor length linens, glass chargers, centerpieces, soft drinks, and your selection of any food package below! Children ages 12 & under will be charged \$25.00 per person. A la carte wine, beer, or champagne may be added upon request.

Naz Hall Deluxe

Served or Buffet

Refer to pages 17-21

Fresh Dinner Rolls
Choice of any salad
Combination Plate
- Any Chicken
- Beef Medallions, Braised beef,
Roasted Pork, or Salmon
- Standard Starch
- Standard Vegetable
Specialty Dessert (p. 21)

Southern BBQ

Large Buffet

Fruit Salad or Coleslaw
Cornbread Muffins
Brown Sugar Baked Beans
BBQ Chicken Breasts
Pulled Pork
Brioche Buns
Baked Mac 'n' Cheese
Buttered Corn
Specialty Dessert (p. 21)

Pacchetto Italiano

Served or Buffet

Garlic Bread
Caesar or Garden Salad
Beef or Vegetable Lasagna
Cavatappi Alfredo
Chicken Parmesan
Italian Roasted Vegetables
Specialty Dessert (p. 21)

Comida Mexicana

Build-Your-Own Station

Soft Tortillas & Shells
Fajita Chicken
Carnitas
Mexican Rice
Mexican Corn Salad
Guacamole, Sour Cream, Salsa
Shredded Lettuce & Onion
Hot Queso & Tortilla Chips
Churros & Ice Cream

Pizza & Wings

Large Buffet

Crudite
Garlic Bread
Caesar or Garden Salad
Cookie Platter
Pepperoni Pizza
Four Cheese Pizza
Deluxe Pizza
Boneless Wings
- BBQ
- Buffalo,
- Sweet Chili

Ask your coordinator for pricing of beer, wine & champagne!



ON-SITE LODGING



Conveniently located next to Nazareth Hall, this beautifully remodeled home sleeps 8 to 10 guests. This is a great option to utilize as a bridal suite or groom's suite if rented for multiple nights!

Property Features:

- 4 Bedrooms
- 2.5 Bathrooms
- Kitchen
- Dining Room
- Living Room
- 2 Sunrooms
- Unique Entry Code
- Adjustable A/C
- Free WiFi
- Full-Size Fridge, Oven, Stove, and Microwave

Nightly Rates

1 Night: \$600

2+ Nights: \$500

Check In: 3pm

Check Out: 10am

	Item Cost	Estimate #1	Estimate #2
Ballroom Rental			
Ceremony Space			
Preparation Suites			
On-Site Lodging			
Experienced Venue Coordinator	Included		
Day-Of Hostess	Included		
Grotto Shuttle	Included		
White Table Linens	Included		
Specialty Table Linens			
Colored Linen Napkins	Included		
Standard Banquet Chairs	Included		
Specialty Chairs			
Tables	Included		
China & Glassware	Included		
Glass Chargers	\$2.50/person		
Nazareth Hall Centerpieces	Included		
Nazareth Hall Table Numbers			
Champagne Toast	\$3.50/person		
Hors d'Oeuvres			
Dinner Selection			
Children's Meals			
Specialty Desserts			
Cake Cutting Service	Included		
Late Night Snacks			
Coffee, Tea & Water	Included		
Bar Package			
Bartender Fee	Included		
Security Officer Fee	\$200		
Parking	Included		
Miscellaneous 1			
Miscellaneous 2			
Subtotal			
Service Charge	18%		
Sales Tax	6.75%		
TOTAL			

SHORT HISTORY

The educational history of Nazareth Hall spans over 50 years, from 1928 to 1982. The nuns of the Ursuline Convent of the Sacred Heart, Toledo, Ohio responded to a need for a Catholic boy's boarding school in Northwest Ohio in the 1920s. In 1926, the nuns purchased 400 acres of land approximately five miles east of Grand Rapids, Ohio, and shortly after arranged for the construction of the building.

The Ursuline Nuns secured a loan of \$500,000 to purchase 400 acres of land from John H. Lincoln of Bowling Green, Ohio, and Clyde Powell of Deshler, Ohio. Bishop Samuel Stritch gave his approval for construction of a school and named the property Nazareth Hall. While Bishop Stritch promoted the concept of a boarding school for boys, the planning, labor, and financial responsibilities were those of the Ursuline Order.

In April of 1927, Louis H. Lewandowski, a civil engineer, plotted the property. Lawrence Bellman of the firm of Mills, Rhines, Bellman and Nordhoff designed the building. Mother Marguerita Horan, Superior of the Nuns, carefully supervised the construction of the building through the summer and fall months of 1927. Bishop Stritch laid the cornerstone on Nov. 25, 1927.

Purchased in 1879, a bell was inscribed "My name is: Sweet (toned) Bell of Archangel Gabriel, Hail Mary" and placed in the Cherry Street Ursuline Convent for many years. On Dec. 20, 1927, the nuns relocated the bell to the bell tower at Nazareth Hall.

The building was opened for public visits on July 22, 1928. The statue of a Guardian Angel and Child was placed in the front of the school on Aug. 26, 1928. The curriculum provided the traditional program of learning which the Ursuline educators brought to Toledo in 1854. The Ohio State Code for elementary school education was adhered to. Art and music lessons were provided as part of a curriculum that dated back to 1876. The Nuns were educated and certified for teaching by the State of Ohio. The campus area provided recreational activities such as baseball, track, horseback riding, rowing and swimming.

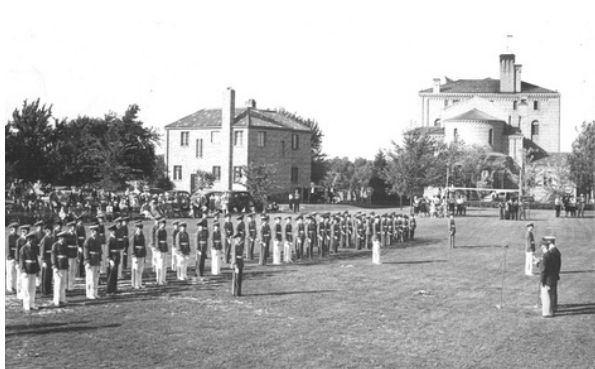
Boys between the ages of 6 and 14 were eligible to enroll. The first class numbered 53 and came mainly from the Toledo area. As word spread about the excellent education provided by the Nuns, boys from distant places were registered to prepare for high school and further education.

The Nuns contracted the Daprato Statuary Company of Chicago to build a stone grotto in the knoll behind the school. The replica of the famous grotto of Lourdes, France was dedicated in August 1929 and became an annual gathering place for pilgrimages honoring the Blessed Virgin Mary.

In 1935, Sister Mary Borgia Drulard, third principal of Nazareth Hall, instituted a revolutionary change by incorporating a military format into the curriculum. The change received national attention. Teaching about or promoting war was never a part of that curriculum. The daily routine was adapted to a military format to build self-esteem and self-discipline among the cadets. Training in precision drills enabled the cadets to give performances. Professional military men stationed nearby became part-time instructors.

In the fifty-three year history of the school, the Ursuline Nuns taught 4,300 students at Nazareth Hall. Cultural changes and insurmountable expenses during the 1970s brought the Ursuline Nuns to a painful decision, the closing of Nazareth Hall at the end of the 1982 school year.

The building remained vacant for the next ten years until a local family purchased Nazareth Hall in April 1991. They set about transforming the facility into what it is today.





COVER PHOTO BY: SOKOL & CO.