



The Tanglewood Club Wedding Packages



8745 Tanglewood Trail ~ Chagrin Falls, OH 44023

440.543.3752



Wedding Package Inclusions

Bridal room

Six hour exclusive use of the ballroom


Linen cloths and napkins

Cake cutting

Champagne toast for the bridal party

On-site event manager

Coat room attendant(s) – weather permitting



Silver Plated

WEDDING PACKAGE

Package Includes: Salad, Choice of Two Entrees, Two Accompaniments, Dinner Rolls with Butter Rosettes, and Coffee Station.

SALAD

Normandy's House

Mixed Greens, Carrots, Artisan Tomatoes and Cucumber (V-VG-GF).
House Made Buttermilk Ranch (V-GF) and Italian Dressings (V-GF).

ENTRÉES (select two)

Chicken Capistrano

Sauteed Boneless Breast of Chicken, Artichoke Hearts, Artisan Tomatoes, Garlic Cream Sauce.

Bruschetta Chicken (GF)

Grilled Boneless Breast of Chicken, Fresh Basil, Tomato, Mozzarella Cheese, Balsamic Drizzle.

Pretzel Chicken

Pan Seared Pretzel Crusted Breast of Chicken, Honey Mustard Sauce.

Champagne Chicken

Sautéed Boneless Breast of Chicken, Blistered Grapes, Champagne Sauce.

Chicken Piccata

Sauteed Boneless Breast of Chicken, Light Lemon Caper Sauce.

Chicken Marsala

Sautéed Boneless Breast of Chicken, Marsala Wine Mushroom Sauce.

Alaskan Cod (GF)

Baked Alaskan Cod, Citrus Beurre Blanc, Tomato Concasse.

Atlantic Salmon (GF)

Pan Seared Atlantic Salmon Filet, Dill Cream Sauce.

Grilled Vegetable Cous Cous (V-VG)

Eggplant, Red Peppers, Zucchini, Broccoli, Tomatoes, Tri-Colored Cous Cous, Balsamic Glaze.

Vegan Roasted Vegetable Pasta (V-VG-GF)

Pea Pasta, Roasted Summer Squash, Zucchini, Broccoli and Tomatoes. Sundried Tomatoes, Garlic and Oil.

Vegetable Curry Bowl (V-VG-GF-TN)

Zucchini, Yellow Squash, Red Pepper, Red Onion, Celery, Carrot, Garlic and Curry Sauce over White Rice.

ACCOMPANIMENTS

STARCH (select one)

Garlic Spinach Risotto (V-GF)

Bacon and Sour Cream Smashed Yukon Gold

Potatoes (GF)

Klondike Rose Redskin Potatoes with Chive Garlic

Butter (V-GF)

Rice Pilaf with Orzo (V)

Long Grain Wild Rice (V-GF)

Duchess Potatoes (V-GF)

Buttermilk Smashed Redskin Potatoes (V-GF)

Parsley Redskin Potatoes (V-GF)

VEGETABLE (select one)

Broccoli, Cauliflower and Carrot Medley (V-GF)

Broccoli with Garlic Butter (V-GF)

Green Beans and Carrots (V-GF)

49.00 per person

V = Vegetarian • VG = Vegan • GF = Gluten Free

TN = Tree Nuts • P = Peanut • SF = Shellfish

Silver Buffet / Family

WEDDING PACKAGE

Package Includes: Salad, Selection of Two Entrees, Two Accompaniments, Dinner Rolls with Butter Rosettes and Coffee Station.

SALAD

Normandy's House

Mixed Greens, Carrots, Artisan Tomatoes and Cucumber (V-VG-GF).
House Made Buttermilk Ranch (V-GF) and Italian (V-GF) Dressings.

ENTRÉES (select two)

Chicken Capistrano

Sauteed Boneless Breast of Chicken, Artichoke Hearts, Artisan Tomatoes, Garlic Cream Sauce.

Bruschetta Chicken (GF)

Grilled Boneless Breast of Chicken, Fresh Basil, Tomato, Mozzarella, Balsamic Drizzle.

Pretzel Chicken

Pan Seared Pretzel Crusted Breast of Chicken, Honey Mustard Sauce.

Champagne Chicken

Sautéed Boneless Breast of Chicken, Blistered Grapes, Champagne Sauce.

Chicken Piccata

Sautéed Boneless Breast of Chicken, Light Lemon Caper Sauce.

Chicken Marsala

Sautéed Boneless Breast of Chicken, Marsala Wine Mushroom Sauce.

Alaskan Cod (GF)

Baked Alaskan Cod, Citrus Beurre Blanc, Tomato Concasse.

Atlantic Salmon (GF)

Pan Seared Atlantic Salmon Filet, Dill Cream Sauce.

Grilled Vegetable Cous Cous (V-VG)

Eggplant, Red Peppers, Zucchini, Broccoli, Tomatoes, Tri Colored Cous Cous, Balsamic Glaze.

Vegan Roasted Vegetable Pasta (V-VG-GF)

Pea Pasta, Roasted Summer Squash, Zucchini, Broccoli and Tomatoes. Sundried Tomatoes, Garlic and Oil.

Vegetable Curry Bowl (V-VG-GF-TN)

Zucchini, Yellow Squash, Red Pepper, Red Onion, Celery, Carrot, Garlic and Curry Sauce over White Rice.

ACCOMPANIMENTS

STARCH (select one)

Garlic Spinach Risotto (V-GF)

Bacon and Sour Cream Smashed Yukon Gold Potatoes (GF)

Klondike Rose Redskin Potatoes with Chive

Garlic Butter (V-GF)

Rice Pilaf with Orzo (V)

Long Grain Wild Rice (V-GF)

Duchess Potatoes (V-GF)

Buttermilk Smashed Redskin Potatoes (V-GF)

Parsley Redskin Potatoes (V-GF)

VEGETABLE (select one)

Broccoli, Cauliflower and Carrot Medley (V-GF)

Broccoli with Garlic Butter (V-GF)

Green Beans and Carrots (V-GF)

52.00 per person

Gold Plated

WEDDING PACKAGE

Package Includes: Salad, Choice of Two Entrees, Two Accompaniments, Dinner Rolls with Butter Rosettes and Coffee Station.

SALAD (select one)

Normandy's House

Mixed Greens, Carrots, Artisan Tomatoes and Cucumber (V-VG-GF), House Made Buttermilk Ranch (V-GF) and Italian (V-GF) Dressings.

Italian

Mixed Greens, Balsamic Red Onion, Cucumber, Artisan Tomatoes and Shaved Parmesan Cheese (V-GF). Italian Dressing (V-GF).

Caesar

Crisp Romaine Lettuce, Artisan Tomatoes, Parmesan Crisp and Grilled Croute (V). House Made Caesar Dressing.

Grilled Romaine

Grilled Baby Romaine Hearts, Artisan Tomatoes, Shaved Parmesan Cheese and Grilled Croute (V-GF). Balsamic Vinaigrette (V-VG-GF).

Tuscan Balsamico

Radicchio, Arugula, Endive, Strawberry Slices, Balsamic Red Onion and Sunflower Seeds (V-VG-GF). Balsamic Vinaigrette (V-VG-GF).

Normandy's Signature

Field Greens, Granny Smith Apples, Applewood Smoked Bacon, Dried Cranberries and Crumbled Blue Cheese (GF). Apple Cider Vinaigrette (V-VG-GF).

Boston Bibb

Bibb Lettuce, Red Onion, Cucumber and Artisan Tomatoes (V-VG-GF). Orange Blossom Honey Dijon (V-GF).

Citrus

Mixed Greens, Raisins, Candied Walnuts, Mandarin Oranges and Sliced Strawberries (V-GF-TN). Blood Orange Vinaigrette (V-VG-GF).

ENTRÉES (select two)

Chicken Choron (GF)

Bone-In Presentation Frenched Chicken Breast, Herb Boursin Cheese Sun Dried Tomato Compound Butter, Roasted Artisan Tomato and Artichoke Choron Sauce.

Pecan Chicken (TN)

Pan Seared Pecan Encrusted Boneless Breast of Chicken, Citrus Rum Butter Sauce.

Coconut Chicken (TN)

Pan Seared Coconut Crusted Breast of Chicken, Orange Marmalade Sauce.

Chicken Santorini (GF)

Sauteed Boneless Breast of Chicken, Artichokes, Kalamata Olive, Roasted Garlic, Shallot Santorini Sauce.

ENTREES continued

Chicken Mornay

Boneless Breast of Chicken, Wild Rice, Wild Mushrooms, Mornay Sauce.

Chicken Puttanesca

Sauteed Boneless Breast of Chicken, Mediterranean Tomato Sauce, Capers, Anchovies, Kalamata Olives.

Caprese Chicken

Pan Seared Breast of Chicken, Sliced Tomatoes, Fresh Mozzarella Cheese, Balsamic Glaze.

Cilantro Lime Chicken (GF)

Grilled Cilantro Lime Marinated Breast of Chicken, Grilled Pineapple Salsa.

New York Strip Loin

Slow Roasted Fresh Rosemary and Mediterranean Sea Salt Encrusted Choice Strip Loin, Frizzled Onions, Cabernet Sauce.

BBQ Beef Brisket

Dry Rubbed Choice Beef Brisket, Normandy's Signature BBQ Sauce.



Gold Plated

WEDDING PACKAGE

Continued

ENTREES continued

Maryland Crab Cakes ^(SF)

Trio of Traditional Pan Seared Crab Cakes, Roasted Red Pepper Aioli.

Mahi Mahi

Grilled Citrus Ginger Glazed Mahi Mahi, Pineapple Mango Salsa.

Maple Glazed Salmon ^(TN)

Pan Seared Atlantic Salmon Filet, Maple Almond Glaze.

Bourbon Barbecue Salmon

Pan Seared Marinated Atlantic Salmon Filet, Bourbon Barbecue Glaze.

Roasted Ratatouille ^(V-VG-GF)

Roasted Grape Tomato, Zucchini, Yellow Squash, Red Pepper, Eggplant, Onion, Garlic, Brown Rice.

Eggplant Rollatini ^(V)

Grilled Eggplant, Ricotta Cheese, Parmesan Cheese, Spinach, Pasta Aglio.

Fried Lasagna Roll ^(V)

Deep Fried Lasagna Roll, Angel Hair Pasta, Fresh Vegetables.

ACCOMPANIMENTS

STARCH (select one)

Jalapeno Cheddar Scalloped Potatoes ^(V-GF)

Wild Mushroom Risotto ^(V-GF)

Roasted Potato Trilogy ^(V-VG-GF)

Roasted Yukon Gold and Sweet Potatoes ^(V-VG-GF)

Scalloped Potatoes ^(V-GF)

Potatoes Anna ^(V-GF)

Augratin Potatoes ^(V)

Parmesan Pesto Roasted Redskin Potatoes ^(V-GF)

VEGETABLE (select one)

Roasted Broccoli with Pine Nuts, Basil, Shaved Parmesan ^(V-GF-TN)

Green Beans Almondine ^(V-GF-TN)

Roasted Vegetables ^(V-VG-GF)

Sautéed Summer Vegetables ^(V-GF)

59.00 per person

Gold Buffet / Family Style

WEDDING PACKAGE

Package Includes: Salad, Selection of Two Entrees, Two Accompaniments, Dinner Rolls with Butter Rosettes and Coffee Station.

SALAD (select one)

Normandy's House

Mixed Greens, Carrots, Artisan Tomatoes and Cucumber (V-VG-GF).
House Made Buttermilk Ranch (V-GF) and Italian (V-GF) Dressings.

Italian

Mixed Greens, Balsamic Red Onion, Cucumber, Artisan Tomatoes
and Shaved Parmesan Cheese (V-GF). Italian Dressing (V-GF).

Caesar

Crisp Romaine Lettuce, Artisan Tomatoes, Parmesan Crisp and
Grilled Croute (V). House Made Caesar Dressing.

Grilled Romaine

Grilled Baby Romaine Hearts, Artisan Tomatoes, Shaved Parmesan
Cheese and Grilled Croute (V-GF). Balsamic Vinaigrette (V-VG-GF).

Tuscan Balsamico

Radichio, Arugula, Endive, Strawberry Slices, Balsamic Red Onion
and Sunflower Seeds (V-VG-GF). Balsamic Vinaigrette (V-VG-GF).

Normandy's Signature

Field Greens, Granny Smith Apples, Applewood Smoked Bacon,
Dried Cranberries and Crumbled Blue Cheese (GF). Apple Cider
Vinaigrette (V-VG-GF).

Boston Bibb

Bibb Lettuce, Red Onion, Cucumber and Artisan Tomatoes (V-VG-
GF). Orange Blossom Honey Dijon (V-GF).

Citrus

Mixed Greens, Raisins, Candied Walnuts, Mandarin Oranges and
Sliced Strawberries (V-GF-TN). Blood Orange Vinaigrette (V-VG-GF).

ENTRÉES (select two)

Pecan Chicken (TN)

Pan Seared Pecan Encrusted Boneless Breast of Chicken, Citrus
Rum Butter Sauce.

Coconut Chicken (TN)

Pan Seared Coconut Crusted Breast of Chicken, Orange
Marmalade Sauce.

Chicken Santorini (GF)

Sauteed Boneless Breast of Chicken, Artichokes, Kalamata Olive,
Roasted Garlic, Shallot Santorini Sauce.

Chicken Puttanesca

Sauteed Boneless Breast of Chicken, Mediterranean Tomato
Sauce, Capers, Anchovies, Kalamata Olives.

Caprese Chicken

Pan Seared Breast of Chicken, Sliced Tomatoes, Fresh Mozzarella
Cheese, Balsamic Glaze.

Cilantro Lime Chicken (GF)

Grilled Cilantro Lime Marinated Breast of Chicken, Grilled Pineapple
Salsa.

New York Strip Loin

Slow Roasted Fresh Rosemary and Mediterranean Sea Salt Encrusted
Choice Strip Loin, Frizzled Onions, Cabernet Sauce.

BBQ Beef Brisket

Dry Rubbed Choice Beef Brisket, Normandy's Signature BBQ Sauce.



Gold Buffet / Family Style

WEDDING PACKAGE

Continued

ENTRÉES continued

Maryland Crab Cakes ^(SF)

Traditional Pan Seared Crab Cakes, Roasted Red Pepper Aioli.

Mahi Mahi

Grilled Citrus Ginger Glazed Mahi Mahi, Pineapple Mango Salsa.

Maple Glazed Salmon ^(TN)

Pan Seared Atlantic Salmon Filet, Maple Almond Glaze.

Bourbon Barbecue Salmon

Pan Seared Marinated Atlantic Salmon Filet, Bourbon Barbecue Glaze.

Roasted Ratatouille ^(V-VG-GF)

Roasted Grape Tomato, Zucchini, Yellow Squash, Red Pepper, Eggplant, Onion, Garlic, Brown Rice.

Eggplant Rollatini ^(V)

Grilled Eggplant, Ricotta Cheese, Parmesan Cheese, Spinach, Pasta Aglio.

Fried Lasagna Roll ^(V)

Deep Fried Lasagna Roll, Angel Hair Pasta, Fresh Vegetables.

STARCH (select one)

Jalapeno Cheddar Scalloped Potatoes ^(V-GF)

Wild Mushroom Risotto ^(V-GF)

Roasted Potato Trilogy ^(V-VG-GF)

Roasted Yukon Gold and Sweet Potatoes ^(V-VG-GF)

Scalloped Potatoes ^(V-GF)

Potatoes Anna ^(V-GF)

Augratin Potatoes ^(V)

Parmesan Pesto Roasted Redskin Potatoes ^(V-GF)

VEGETABLE (select one)

Roasted Broccoli with Pine Nuts, Basil, Shaved Parmesan ^(V-GF-TN)

Green Beans Almondine ^(V-GF-TN)

Roasted Vegetables ^(V-VG-GF)

Sautéed Summer Vegetables ^(V-GF)

62.00 per person



Platinum Plated

WEDDING PACKAGE

Package Includes: Salad, Choice of Two Entrees, Two Accompaniments, Dinner Rolls with Butter Rosettes and Coffee Station.

SALAD (select one)

Normandy's House

Mixed Greens, Carrots, Artisan Tomatoes and Cucumber (V-VG-GF).
House Made Buttermilk Ranch (V-GF) and Italian (V-GF) Dressings.

Spinach

Fresh Spinach, Red Onion, Applewood Smoked Bacon, Hard
Cooked Egg, Artisan Tomatoes and Crumbled Blue Cheese (GF).
Warm Bacon Dressing (V-GF).

Greek

Crisp Romaine Lettuce, Artichokes, Cucumber, Balsamic
Red Onion, Kalamata Olives and Feta Cheese (V-GF). Creamy
Greek Dressing (V-GF).

Grilled Watermelon

Mixed Greens, Radicchio, Grilled Watermelon, Red
Onion, Cucumber, Feta Cheese and Mint (V-GF). White
Balsamic Vinaigrette (V-VG-GF).

ENTRÉES continued

Wild Caribbean Grouper

Pan Seared Parmesan Crusted Grouper Filet, Smoked Gouda and
Gruyere Swiss Cheese Sauce.

Yellow Fin Tuna

Grilled Yellow Fin Tuna Filet, Ginger Garlic Sauce.

Wild Mushroom Risotto (V-GF)

Creamy Arborio Rice, Sherried Wild Mushrooms, Fresh Grated
Parmesan Cheese, Roasted Vegetables.

Quinoa Stuffed Portabella Mushroom (V)

Roasted Portabella Mushroom Cap, Chipotle Lime Quinoa, Roasted
Vegetables.

ENTRÉES (select two)

Mushroom Duxelle Chicken (GF)

Bone-In Presentation Frenched Chicken Breast, Mushroom Duxelle,
Garlic Cream Sauce.

Chicken Dijonaise

Bone-In Presentation Frenched Panko Crusted Chicken Breast,
Herbed Cheddar Cheese, Mushroom Duxelle, Stone
Mustard Drizzle.

Beef Short Rib Wellington

Slow Braised Choice Beef Short Rib Wrapped in Puff Pastry, Red
Wine Reduction.

Prime Rib of Beef

12 oz USDA Choice Prime Rib Encrusted with Kosher Salt, Garlic
and Fresh Rosemary, Frizzled Onions, Au Jus and Horseradish
Sauce.



Platinum Plated

WEDDING PACKAGE

Continued

ACCOMPANIMENTS

STARCH (select one)

Fleur De Sel Fingerling Potatoes (V-VG-GF)

Roasted Garlic Mashed Potatoes (V-GF)

Wild Mushroom Risotto (V-GF)

Roasted Potato Trilogy (V-VG-GF)

Potatoes Anna (V-GF)

VEGETABLE (select one)

Roasted Stem-on Baby Carrots (V-VG-GF)

Blistered Bacon Walnut Green Beans (GF-TN)

Roasted Jack Daniels Glazed Carrots (V-GF)

Cranberry Pistachio Pesto Brussel Sprouts (V-VG-GF-TN)

Blistered Green Beans and Artisan Tomatoes (V-VG-GF)

Steamed Asparagus with Red Peppers (V-GF)

Lemon Pesto Broccolini (V-VG-GF-TN)

69.00 per person

Bar Service

All prices are per person.

PREMIUM BRAND SERVICE

37.00

Grey Goose Vodka, Tanqueray Gin, Bacardi Light Rum, Knob Creek Bourbon, Maker's Mark Bourbon, Crown Royal Whiskey, Dewars Scotch, Sauza Tequila, Captain Morgan's Spiced Rum, Sweet and Dry Vermouth, Premium House Wines (select 3), Domestic and Imported Beer (selection of 4 - 2 of each), Non-Alcoholic Beer, Assorted Soft Drinks and Mixers.

COFFEE AND CORDIAL STATION

8.95

Locally Sourced French Roast Coffee and Espresso, Assorted Teas, Fine Cordials to Include Bailey's Irish Cream, Kahlua, Sambuca, Grand Marnier, Amaretto, Cognac and Frangelica. Served with Fresh Whipped Cream, Cinnamon Sticks, Cocoa and Lemon Wedges. Flaming Spanish Coffee. (Maximum two hour service following dinner).

CALL BRAND SERVICE

32.00

Tito's Vodka, Gilbeys Gin, Ron Rico Rum, Jack Daniels Bourbon, Wild Turkey Bourbon, Canadian Club Whiskey, Lauder's Scotch, El Toro Tequila, Captain Morgan's Spiced Rum, Sweet and Dry Vermouth, Stone Cellars House Wines (select 3), Domestic and Imported Beer (selection of 4 - 2 of each), Non-Alcoholic Beer, Assorted Soft Drinks and Mixers.

BEER SELECTIONS

Domestic

Budweiser, Budweiser Light, Miller Lite, Yuengling and Blue Moon

Premium/Import

Corona, Labatt Blue, Great Lakes Dortmunder, Rhinegeist Truth and Market Garden Prosperity

BEER AND WINE SERVICE

24.00

Domestic and Imported Beer (selection of 4 - 2 of each), Non-Alcoholic Beer, Stone Cellars House Wines (select 3) and Assorted Soft Drinks.



Wine Service

CHAMPAGNE AND SPARKLING

Meier's Non-Alcoholic Spumante	20
Charles Armand Blanc de Blancs	20
Cordon Negro, Freixenet	30
Asti Spumante, Martini & Rossi	35

Cordon Brut Cuvee, Chandon	45
White Star, Moet & Chandon	90
Dom Perignon, Moet & Chandon	200

WHITE WINE

Murphy Goode Pinot Grigio	27
Santa Margherita Pinot Grigio	55
Hob Nob Chardonnay	22
Simi Sonoma Chardonnay	40
La Crema Chardonnay	50
Fontanna Candida Pinot Grigio	22
Kim Crawford Sauvignon Blanc	30

Noble House Reisling	22
Jacob's Creek Reisling	20
Once Bitten Reisling	25
Monkey Bay Sauvignon Blanc	24
Josh Sauvignon Blanc	25
Jacob's Creek Moscato	22
Cupcake Moscato	25

RED WINE

Josh Merlot	27
Rosemount Merlot	22
Cupcake Merlot	24
Hob Nob Pinot Noir	25
Nobilo Pinot Noir	25
La Crema Pinot Noir	50
Meiomi Pinot Noir	36

Oberon Cabernet Sauvignon	40
Hob Nob Cabernet Sauvignon	22
Seaglass Cabernet Sauvignon	30
Gnarly Head Zinfandel	27
Folie A Deux Zinfandel	40
Murphy Goode Zinfandel	50

BLUSH & ROSE WINE

Josh Rose	27
Terra D'Oro Rose	23
Smoke Tree Rose	30

Toad Hollow Rose	23
Fetzer White Zinfandel	20
Chateau De Bern Romance	30

HOUSE SELECTIONS

Stone Cellars Chardonnay	20
Stone Cellars Reisling	20
Stone Cellars Rose	20
Stone Cellars Merlot	20

Stone Cellars Pinot Grigio	20
Stone Cellars Sauvignon Blanc	20
Stone Cellars Cabernet Sauvignon	20
Stone Cellars Pinot Noir	20

PREMIUM HOUSE SELECTIONS

Josh Chardonnay	25
Von Wilhelm Haus Reisling	25
Belleruche Rose	22
Kenwood Zinfandel	25

BV Coastal Pinot Grigio	24
Benziger Sauvignon Blanc	22
Clos Du Bois Cabernet Sauvignon	25
Old Soul Pinot Noir	26

Hors D'Oeuvre Selections

HORS D'OEUVRES

Maryland Crab Cake (SF)

Blue Point Lump Crab Meat Pan Fried in Clarified Butter.
Chipotle Aioli Sauce.

Creole Shrimp Skewer (GF-SF)

Three Shrimp Marinated in Creole Seasonings and Char-Grilled.

Mini Crab Cake Martini (SF)

Blue Point Lump Crab Meat Pan Fried in Clarified Butter. Remoulade
Sauce and Shredded Slaw in a Mini Martini Glass.

Island Shrimp Martini (SF-TN)

Coconut Shrimp, Broccoli Slaw and Citrus Chili Sauce in a
Mini Martini Glass.

Smoked Salmon Salad (GF)

Smoked Salmon, Cucumber, Crème Fresh and Dill Served in a
Cucumber Cup.

Lobster Mac and Cheese Bite (SF)

Lobster Mac and Cheese in a Mini Phyllo Cup.

Beef Tenderloin Martini

Beef Tenderloin on Garlic Mashed Potatoes with Cognac Mustard
Sauce in a Mini Martini Glass.

Bourbon BBQ Tenderloin Wrapped in Bacon

Beef Tenderloin Wrapped in Applewood Smoked Bacon. Deep Fried and
Tossed in a Bourbon BBQ Sauce (2 pcs per order).

Grilled Pineapple Shrimp Cocktail (GF-SF)

Chilled Cilantro Pineapple Marinated Grilled Shrimp with a Mild Pineapple
Jalapeno Relish. Served in a Mini Cocktail Glass.

Shrimp Ceviche (GF-SF)

Chilled Shrimp Ceviche Topped with Julienned Tortilla. Served in a
Mini Cocktail Glass.

Brussel Sprout Kale Salad (V-GF)

Brussel Sprouts, Purple Kale, Broccoli, and Shredded Cabbage with Dried
Cranberries, Pumpkin Seeds and a Creamy Dressing.

Asian Tuna Wonton

Asian Slaw, Seared Yellow Fin Tuna on a Wonton Crisp.

4.25 per piece

Crab Stuffed Mushroom (SF)

Roasted Mushroom Cap Stuffed with Blue Point Lump Crab Meat Filling.
Red Pepper Aioli.

Smoked Salmon Cheesecake Tart (GF)

Bite Size Savory Cheesecake on a Buttery Crust with a Hint of Dill and
Caper and Topped with Smoked Salmon.

Antipasti Skewer (GF)

Artichoke Heart, Peppadew Pepper, Salami, Kalamata Olive, Ciligini
Mozzarella, Pepperoni and Tomato.

Lobster BLT (SF)

Avocado Mayo Lobster Salad with Applewood Smoked Bacon, Tomato
and Artisan Greens on King's Hawaiian Roll.

Beef Kabob (GF)

Char-Grilled Beef Tenderloin, Red Bell Pepper, Red Onion, Button
Mushroom and Grape Tomato.

Ginger Lime Beef Satay (SF)

Char Grilled Ginger Lime Marinated Beef Tenderloin.

Garlic Mash Pulled Pork Martini (GF)

Garlic Mashed Potatoes Topped with Barbecue Pulled Pork in a
Mini Martini Glass.

Chicken Satay (PN)

Char-Grilled Ginger Lime Chicken Skewer with Thai Peanut Sauce.

Vegetable Kabob (V-VG-GF)

Char-Grilled Mushroom Cap, Potato Wedge, Red Bell Pepper, Zucchini
Squash and Grape Tomato.

Mexican Pork Carnitas (GF)

Caramelized Mexican Pork, Shredded Cabbage, Fresh Diced Tomato and
Mexican Cream in a Mini Taco Shell.

Water Chestnut Wrapped in Bacon

Water Chestnut Wrapped in Applewood Smoked Bacon. Deep Fried and
Tossed in a Sweet Teriyaki Glaze (2 per order).

BBQ Bacon Wrapped Shrimp (SF)

Applewood Smoked Bacon Wrapped Shrimp in Normandy's Signature
BBQ Sauce.

Cajun Shrimp Crostini (SF)

Deep Fried Cajun Shrimp, Chutney Mayo, Shaved Radish and Alfalfa
Sprouts on a Parmesan Garlic Crostini.

Lobster BLT Egg Roll (SF)

Avocado Mayo Lobster Salad Egg Roll. Yum Yum Sauce.

Eggplant Napoleon (V)

Grilled Eggplant, Roasted Tomato, Soft Mozzarella Cheese and Roasted
Red Pepper on a Parmesan Garlic Crostini.

Rustic Roast Beef Sandwich

Sliced Top Round, Sharp Cheddar Cheese, Creamy Horseradish Sauce
and Fine Italian Greens on Toasted Garlic Multi Grain Bread.

Napa Valley Mesquite Turkey Sandwich

Shaved Mesquite Turkey, Spicy Guacamole, Fine Italian Greens and
Sweet Red Pepper Jelly on Toasted Garlic Multi Grain Bread.

Rotisserie Chicken Sandwich

Roasted Rotisserie Chicken, Pepper Jack Cheese, Chipotle Mayo and Fine
Italian Greens on Toasted Garlic Multi Grain Bread.

Mini Vegetarian Sandwich (V)

Avocado, Cucumber Slices and Artisan Greens with Cilantro Lime Mayo
on Toasted Garlic Multi Grain Bread.

Hors D'Oeuvre Selections

HORS D'OEUVRES Continued

Chipotle Chicken Cocktail

Grilled Chipotle Chicken on Cheddar Mashed Potatoes with Cilantro Lime Sauce in a Mini Cocktail Glass.

Asian Chicken Salad (GF)

Pad Thai Rice Noodles, Bok Chow, Scallions, Diced Red Peppers, Water Chestnuts, Broccoli Florets, Sesame Seeds and Snow Peas Dressed with a Sesame Ginger Garlic Sauce.

Roasted Ratatouille Cocktail (V-VG-GF)

Roasted Grape Tomato, Zucchini, Yellow Squash, Red Pepper, Eggplant, Onion and Garlic. Served in a Mini Cocktail Glass.

Mini Cheese Steak Egg Roll

Crispy Fried Wonton Filled with Steak, Peppers and Onions. Served with a Pepper Jack Fondue.

Coconut Chicken Skewer (TN)

Coconut Breaded Chicken with Orange Marmalade Sauce.

Smoked Salmon Deviled Egg (GF)

Traditional Deviled Egg Topped with Smoked Salmon, Red Onion and Capers.

Blue Cheese Caramelized Onion Cheesecake Tart (V)

Savory Cheesecake on a Buttery Crust with Subtle Blue Cheese and Caramelized Onion Flavors Topped with a Parmesan Crisp.

Cajun Shrimp and Cheddar Grits Shooter (GF-SF)

Cajun Seasoned Grilled Shrimp and Cheddar Grits. Served in a Mini Cocktail Glass.

Gourmet Fruit Kabob (V-VG-GF)

Kiwi, Blueberries, Pineapple and Strawberry.

Boursin Stuffed Mushroom (V)

Roasted Mushroom Cap Stuffed with Boursin, Pepper, Onion and Garlic.

Vegetable Pakoras (V-VG-GF)

Traditional Indian Pakora; Kale, Zucchini, Squash, Red Pepper and Broccoli in Chickpea Batter. Served with Tamarind and Mint Chutney.

Pretzel Chicken Skewer (GF)

Golden Brown Pretzel Chicken Skewer. Honey Mustard Sauce.

Pierogies (V)

Potato and Cheese Filled Pierogies with Sautéed Onions. Served with Sour Cream and Applesauce.

Crunchy Korean Broccoli (V)

Tempura Broccoli, Honey Ginger Garlic Sauce.

3.25 per piece

Loaded Potato Pancake

Hand Made Potato Latke, Cheddar Cheese, Sour Cream and Bacon.

Sausage Lasagna Bite

Sausage and Ricotta Cheese Lasagna Bite. Marinara Sauce.

Italian Stuffed Mushroom

Roasted Mushroom Cap Stuffed with an Italian Sausage and Mushroom Filling. Red Pepper Aioli.

Vegetarian Lasagna Bite (V)

Spinach and Ricotta Cheese Lasagna Bite. Marinara Sauce and Parmesan Cheese.

Vegetarian Stuffed Mushroom (V)

Roasted Mushroom Cap Stuffed with a Roasted Vegetable Filling. Red Pepper Aioli.

Vegan Stuffed Mushroom (V-VG-GF-TN)

Pine Nut, Diced Red and Green Peppers and Zucchini Stuffed Mushroom. Chive Garnish.

Mini Crepe Pocket (SF)

Chicken, Shrimp, Mushroom and Spinach Filled Crepe. Raspberry Inferno Coulis.

Cocktail Reuben Sandwich

Mini Open-Faced Reuben Sandwich.

BBQ Meatballs

House Made Meatballs in Normandy's Signature BBQ Sauce.

Chèvre Fig Tartlet (V)

Creamy Chèvre Cheese and Dalmatia Orange Fig Jam.

Vegetable Samosa (V)

Potatoes, Green Peas, Green Chilies and Raisins Baked in a Pastry.

Assorted House Made Pizzas

Normandy's House Made Pizzas. White and Pepperoni.

Hummus Crudite Shooter (V)

Roasted Red Pepper Hummus with Red Pepper, Celery, Carrot and Pita Chip in a Mini Cocktail Glass.

Bruschetta Crostini (V)

Tomato, Fresh Mozzarella Cheese, Extra Virgin Olive Oil, Basil, Kosher Salt and Black Pepper on a Parmesan Crostini with Balsamic Glaze.

Ciligini Skewer (V-GF)

Ciligini Mozzarella Cheese, Grape Tomato, Smoked Gouda Cheese and Sun Dried Tomato Skewer.

Fruit Kabob (V-VG-GF)

Cantaloupe, Honey Dew, Pineapple and Strawberry.

Southwest Chicken Salad

Black Bean, Roasted Corn, Cilantro, Chipotle Chicken Salad in a Pastry Shell.

Old Fashioned Deviled Eggs (V-GF)

Old Fashioned Deviled Eggs with Fresh Dill.

Artichoke Wonton (V)

Artichoke Mousse on a Wonton Crisp.

Bacon Jam Wonton

Goat Cheese on Fried Wonton with Gentlemen's Whisky Bacon Jam.

2.25 per piece

Hors D'Oeuvre Selections

DISPLAYS AND STATIONS

Cheese Platter 3.50 (V)

A Beautiful Display of Swiss, Cheddar, Pepper Jack, Asiago and Smoked Gouda Cheese. Served with Assorted Gourmet Crackers.

Crudite Platter 3.50 (V-GF)

Cauliflower, Broccoli, Celery Sticks, Baby Carrots, Cucumber Slices and Artisan Tomatoes. Served with Spinach and Ranch Dip.

Grilled Crudite Platter 4.75 (V-VG-GF)

Char-Grilled Yellow Squash, Red Pepper, Carrots, Cauliflower and Broccoli with Smoky Red Pepper Aioli.

Sliced Fresh Fruit Display 3.75 (V-VG-GF)

A Beautiful Display of Fresh Sliced Honey Dew, Cantaloupe and Pineapple with Seedless Red Grapes and Strawberries.

Honey Ginger Citrus Fruit Tray 4.75 (V-GF-TN)

Fresh Grapefruit, Kiwi, Pineapple and Oranges Topped with Sweet Honey, Ginger, Toasted Coconut and Pistachios.

Charcuterie Board 235.00

A Beautiful Assortment of Cured Meats, Cheeses, Olives, Fruits, and Marmalade. Served with Gourmet Crackers and House Made Bread Sticks (serves approximately 25 people).

Hummus and Pita Platter 3.75 (V)

Hummus, Broccoli Florets, Red Peppers, Cucumbers, Celery Sticks and Baby Carrots. Served with Fried Pita Wedges (Choice of Garlic, Smoked White Bean, Roasted Red Pepper and Everything Hummus).

Smoked Salmon Platter 185.00

Smoked Atlantic Salmon Displayed with Red Onion, Hard Cooked Egg, Capers and Rye Cocktail Bread. Dill Cream Sauce (Serves 16-18).

Pretzel Kielbasa Skewer 4.25

Pretzel Nugget, Kielbasa Coin and Fried Cheese Curd Skewer served with Beer Cheese Dip or Honey Mustard Dip.

Flatbread Display (Serves 6) 9.50

Goat Cheese Caramelized Onion, Whiskey Bacon Jam and Basil Pesto Mozzarella.

Raw Bar Display Market Price (GF-SF)

Oysters on the Half Shell, Smoked Mussels, Smoked Scallops, Snow Crab Claws and Chilled Shrimp. Served with Cocktail Sauce, Horseradish, Tobasco Sauce and Lemon (total of 7 pieces per person).

Brie Cheese En Croute (Serves 20-30 people) 55.00 (V-TN)

Imported French Brie Cheese Wheel Topped with Orange Marmalade and Salted Pecans then wrapped in Puff Pastry. Served with French Bread and Apple Slices.

Whole Roasted Atlantic Salmon (Serves 50-60 people) 375.00

Whole Atlantic Salmon Stuffed with Aromatic Herbs and Drizzled with Sherry Vinaigrette. Served with Dill Sauce and Gourmet Crackers.

Spinach and Artichoke Dip 3.75 (V-GF)

Fresh Chopped Spinach and Sautéed Artichoke Hearts in a Creamy Parmesan Cheese Sauce. Served Warm with House Made Tri-Colored Tortilla Chips.

Crab and Artichoke Dip 4.75 (GF-SF)

Lump Crab Meat, Artichoke Hearts and Green Onion in a Creamy Parmesan Cheese Sauce. Served Warm with House Made Tri-Colored Tortilla Chips.

Buffalo Chicken Dip 4.00 (GF)

Poached Chicken, Cream Cheese, Blue Cheese, Celery and Frank's Hot Sauce. Served Warm with House Made Tri-Colored Tortilla Chips.

Iced Shrimp (21-25 per pound) **Market Price** (GF-SF)
Includes Cocktail Sauce and Lemon Wedges (sold per pound).

Blue Cheese Chips 1.95 (V-GF)

House Made Potato Chips, Blue Cheese Sauce and Balsamic Reduction Drizzle.

Tortilla Chips and Salsa 1.95 (V-VG-GF)

House Made Tri-Color Tortilla Chips and Fresh Mild Salsa.

Fried Pita Chips 1.50 (V)

House Made Deep Fried Pita Wedges.

Sushi (6 pieces per roll) 10.95 per roll

Shrimp Tempura Roll with Sriracha Mayo (SF), California Roll (GF-SF)
Spicy Tuna Roll with Eel Sauce, Vegetable Tempura Roll (V), Golden Dream Roll (Shrimp Tempura, Avocado topped with Sliced Mango and Pineapple Sauce) (SF)

Nacho Bar 5.75

House Made Tri-Color Tortilla Chips with Mildly Spicy Ground Beef, Jalapenos, Tomatoes, Sour Cream, Mild Salsa and Cheddar Cheese Sauce.

Steak Fajita Bar 9.75

Char-Grilled Flank Steak, Flour Tortillas, Guacamole, Sour Cream, Cheddar Cheese, Lettuce, Tomato, Mild Salsa and Griddled Peppers and Onions.

Chicken Fajita Bar 7.25

Char-Grilled Chicken, Flour Tortillas, Guacamole, Sour Cream, Cheddar Cheese, Lettuce, Tomato, Mild Salsa, Griddled Peppers and Onions.

Beef Taco Bar 7.25

Mildly Spicy Taco Meat, House Made Corn Taco Shells, Flour Tortillas, Sour Cream, Guacamole, Mild Salsa, Tomato, Chopped Onions, Sliced Black Olives, Shredded Lettuce and Shredded Cheddar Cheese.

Pulled Chicken Taco Bar 7.25

Mexican Pulled Chicken, House Made Corn Taco Shells, Flour Tortillas, Sour Cream, Guacamole, Mild Salsa, Tomato, Chopped Onions, Sliced Black Olives, Shredded Lettuce and Shredded Cheddar Cheese.

Western Pulled Pork Slider 3.25

Slow Cooked Pork with Normandy's Signature BBQ Sauce, Cole Slaw, Pickle Slice and Fresh Baked King's Hawaiian Rolls.

Beef Slider 3.25

Char-Grilled Mini Steak Burger with Onion Straws, Ketchup, Mustard, Pickles, Special Sauce and Fresh Baked King's Hawaiian Rolls.

Southern Fried Chicken Slider 3.25

Southern Fried Chicken Slider with Lettuce, Pickle, Chipotle Mayo and Fresh Baked King's Hawaiian Rolls.

Meatball Slider 3.25

House Made Meatballs with Marinara Sauce, Mozzarella Cheese and Fresh Baked King's Hawaiian Rolls.

Crab Cake Slider 4.75 (SF)

Maryland Crab Cake, Chipotle Mayo and Fresh Baked King's Hawaiian Rolls.

Pork Belly Bao 4.25

Crispy Pork Belly, Pickled Carrots and Radish, Spicy Bulgogi Sauce on a Steamed Bun.



Desserts

PLATTERS AND BUFFETS

Assorted Mini Pastry Platter (V)

A Beautiful Display of Hand Crafted Petite Pastries. Served on a platter per table.

S'mores Bar (V-PN-TN)

Make your own S'mores with an Assortment of Marshmallows, Graham Crackers and Chocolate Squares.

Donut Bites Bar (V)

Vanilla Donut Bites Accompanied by Chocolate, Caramel and Blueberry Sauces, Donut Glaze, Cinnamon and Sugar, Powdered Sugar and Whipped Cream.

Chocolate Fondue Station (V)

Sweet Belgium Chocolate, Fresh Seasonal Fruits and Berries, Pound Cake, Marshmallows, Pretzels, Graham Crackers and Whipped Cream.

European Sweet Table Display (V)

A Beautiful Display of House Made Cakes, Tortes, Mousse, Fresh Seasonal Fruit, Hand Crafted Petite Pastries and Seasonal Specialties.

Krispy Kreme Donut Flambe Station

Chef Sauteed Grand Marnier Krispy Kreme Donuts, Chocolate Sauce, Caramel Sauce, Strawberry Sauce, Caramelized Bananas, Crumbled Applewood Smoked Bacon and Whipped Cream.

Ice Cream Sundae Bar (V-PN)

Vanilla Bean, Chocolate and Strawberry Ice Cream, Strawberry Sauce, Chocolate Sauce, Caramel Sauce, Hot Fudge, Rainbow Sprinkles, Oreo Cookie Pieces, Reese's Pieces, M&M's, Mini Chocolate Chips, Peanuts, Maraschino Cherries and Whipped Cream. Sold in 50 person increments.

PLATED DESSERTS

Vanilla Bean Crème Brulee (V-GF)

Vanilla Bean Infused Creme Brulee, Caramelized Sugar, Fresh Seasonal Berries.

Baileys Irish Cream Crème Brulee (V-GF)

Baileys Irish Cream Infused Creme Brulee, Caramelized Sugar, Fresh Seasonal Berries.

Vanilla Bean Cheesecake (V)

House Made Vanilla Bean Cheesecake, Macerated Strawberries, Chantilly Cream.

Cookies and Cream Cheesecake (V)

House Made Cookies and Cream Cheesecake, Chocolate Ganache, Godiva White Chocolate Liqueur Infused Whipped Cream.

Heavenly French Chocolate Lava Cake (V)

A Rich Dark Chocolate Cake with a Deliciously Warm Center, Fresh Seasonal Berries, Vanilla Bean Ice Cream.

Strawberry Shortcake (V)

Traditional House Made Sponge Cake, Macerated Strawberries, Whipped Cream.

Apple Pineapple Carrot Cake (V-TN)

A Granny Smith Apple and Pineapple Carrot Cake Layered with Sweet Cream Cheese Icing, Dark Bacardi Rum Caramel Sauce.

Chocolate Ganache Cake (V)

A Decadent Chocolate Ganache Cake, Raspberry Sauce, Chocolate Mousse.

Chocolate Mousse (V-GF)

Fluffy Chocolate Mousse Served with Whipped Cream and Shaved Chocolate.

Sticky Toffee Pudding (V-GF)

Rich Chocolate Toffee Pudding, Toffee Sauce, Vanilla Bean Ice Cream, Whipped Cream.

PETITE DESSERTS

Ask about our hand crafted Petite Pastries, Chocolate Truffles, Cake Pops and Seasonal Petites.

3.75 - 8.50 per person

Late Night Snacks

Assortment of Normandy's House Made Pizzas

White and Pepperoni (2 pieces per person).

4.00

Flatbread Display

Goat Cheese Caramelized Onion, Whiskey Bacon Jam and Basil Pesto Mozzarella (2 pieces per person).

4.25

Slider Station

Western Pulled Pork, Beef, Southern Fried Chicken, Meatball or Crab Cake (SF) Sliders (2 sliders per person - select 3).

6.00

Bavarian Pretzel Bar

Warm Bavarian Pretzel Rods with Three Dipping Sauces; Honey Mustard, Jalapeno Cheese, Sweet Bacon and Cheese.

4.75

Beef and Chicken Tostada Bar

Our House Made Corn Tostada Shells, Mildly Spicy Taco Meat, Diced Grilled Chicken, Sour Cream, Guacamole, Mild Salsa, Diced Tomato, Chopped Onions, Corn, Shredded Cheddar Cheese, Cilantro and Chipotle Sauce.

6.50

Breakfast Wraps

- Denver Wrap: Scrambled Eggs, Ham, American Cheese, Red Pepper, Onion and Tomato in a Flour Tortilla.
- Southwest Wrap: Scrambled Eggs, Applewood Smoked Bacon, Pepper Jack Cheese, Red Pepper, Onion and Tomato in a Flour Tortilla.
- Ham & Cheese Wrap: Scrambled Eggs, Ham and American Cheese in a Flour Tortilla.
- Veggie Wrap: Scrambled Eggs, Red Pepper, Onion, Tomato and Broccoli Florets in a Flour Tortilla. (V)

4.25

S'mores Bar (V)

Make your own S'mores with an Assortment of Marshmallows, Graham Crackers and Chocolate.

5.00

Nacho Bar

House Made Tri-Color Tortilla Chips with Mildly Spicy Ground Beef, Jalapenos, Tomatoes, Sour Cream, Mild Salsa and Cheddar Cheese Sauce.

5.75





Resources

DJ'S

Flash Jam Entertainment
440-373-4009
www.flashjamdjs.com

Jesse Webb
440-897-3331
www.jessewebbentertainment.com

Marino Brothers
330-562-3364
www.marinobros.com

FLORISTS

Bleil's Secret Garden
440-255-2308
www.bleilsecretgarden.com

Breezewood Gardens & Gifts
440-543-2124
www.breezewoodgardens.com

Bouquets by Becky
440-479-2817
www.bouquetsbybecky.com

Lowe's Greenhouse & Gift Shop
440-543-5123
www.lowesgreenhouse.com

WEDDING CAKES

White Flower Cake Shoppe
216-514-2253
www.whiteflowercake.com

Nothing Bundt Cakes
216-243-0430
www.nothingbundtcakes.com

Pink Bandana
440-266-9065
www.pinkbandanabakery.com

PHOTOGRAPHERS

Imagine It Photography
440-240-3347
www.imagineitphotography.com

Cirino Photography
440-953-8200
www.cirinophoto.com

TRANSPORTATION

A-1 Mr. Limo
440-943-5466
www.A1mrlimo.com

Shima Limousine
440-918-6400
www.shimalimo.com

Great Lakes Valet
216-780-4103
www.thegreatlakesvalet.com

HOTELS

(all offer shuttle service)
Spring Hill Suites
Solon
440-248-9600

Hampton Inn
Solon
440-542-0400

Aloft Hotels
Beachwood
216-595-0900

OFFICIANTS

Marry Me Cleveland
216-835-8867
www.marrymecleveland.com

Creative Wedding Officiants
216-513-8541
www.creativeweddingofficiants.com



Company Policies

BOOKING CONFIRMATION AND PAYMENT

A signed and fully executed contract along with a deposit in the amount of \$1,000 is required to secure your date on a definite basis. An additional deposit in the amount of 50% of the total contract value will be due six (6) months prior to your event date. Deposits and event payments are applied to your final master bill and are non-refundable in the event of cancellation. The balance of your bill will be due no later than 14 days prior to the date of your function and is payable by cash, check, Visa, MasterCard, American Express or Discover. All posted and quoted prices reflect a 3% discount for payment by cash or check. If charges are paid by credit or debit card a 3% fee will be added to the final invoice. All contracts must meet the minimum financial requirements of the in-season booking date.

CANCELLATIONS

Events may be cancelled without penalty other than loss of deposit and scheduled event payments until 30 days prior to your scheduled event. If event is cancelled less than 90 days prior, a cancellation fee of 50% of the estimated event balance will be assessed. If cancellation occurs less than 30 days prior, 100% of the estimated event balance will be assessed.

FINAL MENU SELECTION

Your final menu selection is required 30 days prior to your event. All efforts will be made to accommodate any changes in menu after this date. Normandy Catering reserves the right to adjust or renegotiate the menu or pricing if cost increase is equal to or more than 10% between contract date and final event date. Normandy Catering reserves the right to make reasonable substitutions for menu items unavailable due to circumstances of no fault of Normandy Catering.

ATTENDANCE GUARANTEE

An estimated number of attendees is required when scheduling an event for planning purposes. Your final guaranteed guest count is due fourteen (14) days prior to your event. No allowance will be made for any decrease in guest count after this time. All efforts will be made to accommodate any increases in count after this date.

ALLERGIES AND SPECIAL DIETS

Normandy Catering makes every effort to identify food ingredients that may cause allergic reactions for those with food allergies; however there is always a possibility of contamination. In addition, commercial food manufacturers may change their formulation or ingredients without notice and cannot guarantee allergens are not present in their products. Furthermore we cannot guarantee the absence of cross contamination in our kitchens as our products may contain wheat, egg, dairy, soy or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts. For this reason we encourage our customers with a food allergy to contact our main office for addition information and assistance.

Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

CHILDREN

Children under five years of age are complimentary and will be served a kid's meal. Kid's meals for children five years of age and older are available at \$16.50 per person.

UNUSED FOOD

We plan your menu so there will be sufficient food for your guests with little or no food leftover. Per Ohio Health Code, Normandy Catering does not allow leftover food to be taken home. All leftover food will remain the property of Normandy Catering. No credit will be issued for leftover food.

DELIVERIES

Deliveries will be accepted by The Tanglewood Club on behalf of the contracted group. All deliveries must be scheduled in advance with a Tanglewood Club Event Manager.



Company Policies

continued

SECURITY AND LIABILITY

The Tanglewood Club reserves the right to remove any person from our property who engages in disruptive, violent, profane, intoxicated or abusive behavior. As host of your event, you agree that you assume full responsibility for the conduct of your guests and any damages, costs or liabilities that result from your guests' conduct. In no event shall The Tanglewood Club be liable for indirect, incidental, consequential or exemplary damages. The Tanglewood Club will not assume responsibility for personal property and equipment brought onto the premises. Damage to or loss of any merchandise/equipment or articles left at The Tanglewood Club or unattended by the members of your group are not the responsibility of The Tanglewood Club. In the event items are left behind, The Tanglewood Club will hold them for a maximum of two weeks from the date of the event. After this time the items will be discarded.

ALCOHOLIC BEVERAGE SERVICE

All alcoholic beverages served on the premises must be provided by The Tanglewood Club and dispensed by Tanglewood Club staff. It is the policy of The Tanglewood Club to serve alcohol in a responsible manner. The Tanglewood Club reserves the right to refuse alcoholic beverages to anyone who appears under the age of 21 or in the sole opinion of The Tanglewood Club Management, appears intoxicated. All state, city and county Alcoholic Beverage Commission rules will be strictly enforced.

OUTSIDE FOOD AND BEVERAGE

No outside food or beverage may be brought into the facility with the exception of wedding/event cake.

OUTDOOR CEREMONY

Weddings with on-site outdoor ceremonies, a final weather decision is required by 4pm on the day prior to the wedding. Any changes in setup or location after this time will be assessed a 250.00 reset fee.

SERVICE CHARGE AND SALES TAX

All charges are subject to a taxable 23% service charge and applicable sales tax.