



# Barrington Golf Club

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350 North Aurora Road | Aurora, OH | 330.995.0600  
[www.barringtongolfclub.com](http://www.barringtongolfclub.com)

# Barrington Golf Club

Beautiful surroundings, fabulous menu choices, and outstanding service is what makes Barrington Golf Club your perfect special event destination. Plan your wedding with us and we will create a wonderful day you will always remember.

Barrington Golf Club offers a team of professionally trained catering experts to assist in planning each detail of your affair from beginning to end. We work closely with you to meet any needs your special event requires.

Our primary goal is to make your event unique and memorable, as well as relaxing and intimate for you and all your guests.





# Venue Rental

## RENTAL OF THE MAIN DINING AREAS AND VERANDAS

### Facility Fee

\$2,500 for Saturdays and \$1,500 for Sundays

Contact us for seasonal rates

(February - April, October - December)

## INCLUSIONS

### Venue Rental

9:00am - 11:30pm

(music curfew 11:00pm)

### On-Site Venue Event Coordinator

(assists with creating menus, timelines, floor plans, and coordination of vendors)

Tasting up to 6 people

Set-up and tear down services

Tables, glassware, flatware, plates, standard linens, and napkins

Dance Floor

Breath Taking Photography Settings

Suites for both women and men

Waitstaff and bartenders

1 Hour wedding rehearsal



## REQUIRED COSTS

### Reception chairs

(Rented by Barrington Golf Club Venue Coordinator)

25% service charge and 7% sales tax

## OPTIONAL SERVICES PROVIDED FOR NOMINAL FEE

### Ceremony Fee

Set-up and tear-down

200 White Padded Chairs \$750

### Specialty Linen and Napkins

(Rented by Barrington Golf Club Venue Coordinator)

Valet

Security



# Appetizers

## Passed

Priced per piece

### COLD HORS D'OEUVRES

- Jumbo Gulf Shrimp Cocktail with Bloody Mary Cocktail Sauce \$4.00 Colossal Size \$4.75
- California Sushi Rolls (Crabmeat and Avocado) \$3.25 Spicy Tuna \$4.50
- Vodka Infused Watermelon Cubes \$3.25 per piece
- Fried Blue Cheese Olives Bloody Mary Shooter \$3.00 per piece
- Smoked Salmon Canapés \$3.50
- Boccancinni and Grape Tomato Skewers with Basil Pesto \$3.00
- Seasonal Melon Wrapped with Prosciutto Ham \$3.00 Asparagus Wrapped with Prosciutto & Lemon Aioli Dipping Sauce \$3.00
- Sicilian Style Antipasto Pinwheels with Herb Cream Cheese \$3.75
- Chilled Gazpacho Shooter \$3.00
- Steak Tartare Crostinis \$4.50
- Pancetta Wrapped Grilled Shrimp with Herb Aioli \$3.75

### GLUTEN FREE HORS D'OEUVRES

- Truffle and Wild Mushroom Arancini \$3.00
- Pizza Bites \$3.00
- Tomato Mozzarella Skewers \$3.00
- Mini Grilled Mushroom Kabobs \$3.00
- Crispy Green Bean Fries or Asparagus Fries with Chipotle Aioli \$3.00
- Mini Eggplant Parmesan Bites \$3.00
- Vegetable Summer Rolls with Dipping Sauce \$3.00

### HOT HORS D'OEUVRES

- Miniature Lump Crab Cakes with Bistro Sauce \$4.50
- Bacon Wrapped BBQ Shrimp with Horseradish Marmalade \$3.50
- Teriyaki Beef Hibachi Skewers with Shanghai Glaze \$3.75
- New Zealand Lamb Chops with Mint Demi-Glace \$4.50
- Vegetable Spring Rolls with Thai Chili Sauce \$3.00
- Fried Chicken Bites with Maple Chili Syrup \$3.00
- Chargrilled Garlic-Herbed Shrimp Skewers \$3.50
- Panko Coconut Crusted Chicken Tenders with Pineapple Dipping Sauce \$3.50
- Miniature Reuben's on Rye with Swiss and 1000 Island Dressing \$3.00
- Roasted Garden Vegetable Quesadillas with Salsa \$3.00
- Mini Beef Barbaco Tacos \$4.25 per piece
- Tuscany Sausage Stuffed Mushroom Caps \$2.50
- Kobe Beef Corn Dog with Chipotle Aioli \$4.00 per piece
- Lump Crabmeat Stuffed Mushroom Caps \$3.75
- Blackened Beef on Wonton Cracker and Asian Leeks \$4.50
- Waterchestnuts Wrapped in Applewood Smoked Bacon \$2.50
- Crispy Flash Fried Cheese Raviolis with Tomato Basil Sauce \$2.75
- Edamame Pot Stickers with Shanghai Glaze \$3.00
- Beef Sliders with Truffle Cream Cheese \$4.25 per piece
- Fried Chicken Sliders with Cheddar and Buffalo Ranch \$4.00
- Quinoa Sliders \$3.50 per piece
- Mini BBQ Pulled Biscuit Popovers \$3.50
- Super Crispy Jumbo Tempura Shrimp with Wasabi-Yuzu Sauce \$4.00
- Sesame Crusted Ahi Tuna on Japanese Cucumbers with Wasabi \$4.50
- Coconut Shrimp with Bang Bang Sauce \$3.50
- Spicy Chimichurri Meatballs \$3.00

## Displayed

Priced per person

- Antipasto Station to include: Grilled Vegetables, Assorted Cured Meats, Hard Italian Cheeses, Artisan and Focaccias Breads \$11.75
- Domestic & Imported Cheese Display with a Garnish of Fresh Seasonal Fruit \$6.75
- Crudité Presentation with Fresh and Grilled, Vegetables and Assorted Club Made Dips \$6.25
- Fresh Seasonal Fruit Display with Various Club Made Dips \$6.50
- Puff Pastry Wrapped Brie with Apricot Preserves, Grapes, Pecans and Raspberry Sauce \$6.00
- Seared Ahi Tuna with Sesame Crust, Scallions & Ginger \$6.00



All prices are subject to change without notice.  
Food and beverages are subject to change and availability.  
Pricing does not include 25% Service Charge and 7% Sales Tax

# Plated Dinner

All Entrees include  
a Fresh Cut Garden Salad with House Dressing,  
Fresh Vegetable, Starch,  
Artisan Rolls, and Butter

Pan Sautéed Chicken Breast  
Marsala, Picatta, Francoise  
Parmigiana, or Saltimbocca  
\$37.00

Chicken Supreme  
Garlic Herb Marinated & Roasted  
with Truffle Demi-Glace  
\$39.00

Rack of New Zealand Lamb  
Herb Dijon Panko Crusted  
Butternut Squash Puree  
French Beans, Mint Glaze  
\$52.00

OCP Yukon Gold Truffle Pierogies  
(V)  
Cauliflower, Arugula, and  
Butternut Squash Puree  
\$27.00

Chilean Sea Bass  
with Spinach, Wasabi Yuzu Sauce,  
Basmati Rice  
\$53.00

Grilled Bay of Fundy Salmon  
Herb Marinated Salmon Fillet  
Butternut Risotto,  
Grilled Asparagus,  
Roasted Garlic Tomato Evoo  
\$42.00

Veal Paillard "Oscar Style"  
Plate Size Tender Medallion of Veal  
with Maryland Lump Crabmeat  
Sun Dried Tomato Risotto and  
Asparagus, Béarnaise Sauce  
\$45.00

Cauliflower Steak (V & GF)  
with Quinoa and  
Sweet Potato Hash, Harissa Sauce  
\$27.00

14oz Black Pearl Center Cut Pork Chop  
Aromatic Roasted Apples,  
Fennel Sweet Potato Infused  
Whipped Potatoes  
Apple Cider Glaze  
\$40.00

7oz Chargrilled Filet Mignon  
Chargrilled Filet  
Topped with Jumbo Lump Crab,  
Brie Cheese, Cabernet Demi-Glace  
\$54.00

12oz New York Prime Strip Steak  
Grilled with Caramelized Shallots,  
Seared Shiitake Mushrooms  
Port Wine Demi-Glace  
\$60.00

Eggplant Involtinis (V)  
\$27.00

## STARCH

Herb Roasted Red Skins  
Butternut Infused Whipped Potatoes  
Three Cheese Au Gratin  
Parmesan Herb Roasted Fingerlings  
Herb Risotto

## VEGETABLES

Broccolini  
Vegetable Mélange  
Asparagus Spears  
Haricot Verts  
Caramelized Brussel Sprouts



## SALAD UPGRADES

Additional \$6.00  
Mixed Lettuces, Apple-Raisin Chutney,  
Pt. Reyes Blue Cheese, Spiced Pecan,  
and Maple-Balsamic Dressing

Classic Caesar Salad, Romaine Lettuce,  
Shaved Parmesan, Club Made Croutons,  
Caesar Dressing

Local Escarole, Heirloom Tomatoes, Fresh  
Mozzarella, Applewood Bacon  
and Red Wine Vinaigrette

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# Pre and Post Event Add-Ons

## PRE-CEREMONY MEALS AND SNACKS

Priced Per Person

Freshly Baked Muffins, Breakfast Breads,  
Seasonal Fruit Bowl  
\$13.00 per person

Variety of Tea Sandwiches  
Fresh Cut Fruit and Yogurt  
\$16.95 per person

Variety of Wraps  
Seasonal Fresh Cut Fruit or Club Made Chips  
\$14.95 per entrée

Angus Hamburger  
8oz Beef Patty, LTO, Cheddar Cheese, Brioche Bun  
\$15.95 per entrée

Domestic & Imported Cheese Display  
with a Garnish of Fresh Seasonal Fruit  
\$6.75 per person

Crudité Presentation with Fresh, and Grilled  
Vegetables and Assorted Club Made Dips  
\$6.25 per person

Fresh Seasonal Fruit Display  
with Various Club Made Dips  
\$6.50 per person

Chocolate Covered Strawberries  
\$30.00 per dozen



## PRE-CEREMONY BEVERAGES

Ice Tea, Lemonade, Soda, Water  
\$3.25 per person

Mimosa Bar  
\$38.00 per bottle/juices

Domestic Beer  
\$5.00 per bottle

Imported Beer  
\$6.00 per bottle

\*Craft Beer and Liquor Bottles Price by Request

## LATE NIGHT SNACKS

Priced Per Person

Variety of Pizzas \$10.95 per person

Mini Brats and Sliders with Fries \$12.95  
(includes an assortment of gourmet  
condiments & toppings)

Gourmet Grilled Cheese Station \$8.95  
add Tomato Bisque \$10.95

Taco Station \$7.95 - \$14.95  
(can be custom-built to suit taste or budget)

Comfort Station \$14.95  
Wings, Mac n Cheese, Mini Meatloaf "Cupcakes"

Chicken Tenders and Loaded French Fries \$8.95

Nacho Bar \$7.95



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# Bar Packages

## SELECT

Variety of House Wine and  
Variety of Domestic and Imported Beer  
Smirnoff Vodka, Beefeaters Gin, Bacardi Rum,  
J&B Scotch, Seagrams 7 Whiskey, Jim Beam Bourbon,  
Cuervo Especial Tequila

\$16.00 per person for the first hour  
\$8.00 per person each additional hour

## PREMIUM

Variety of House Wine and  
Variety of Domestic and Imported Beer  
Kettle One Vodka, Tanqueray Gin, Captain Morgan Rum,  
Dewars Scotch Seagrams VO Whiskey, Jack Daniels  
Bourbon, Cuervo Especial Tequila

\$18.00 per person for the first hour  
\$9.00 per person each additional hour

## SUPER PREMIUM

Variety of House Wine and  
Variety of Domestic and Imported Beer  
Grey Goose Vodka, Bombay Sapphire Gin,  
Meyers Dark Rum, JW Black Scotch, Crown Royal  
Whiskey, Makers Mark Bourbon  
Cuervo Especial Tequila

\$20.00 per person for the first hour  
\$10.00 per person each additional hour

## COFFEE

Regular and Decaf Coffee and Hot Tea Display  
Variety of Accompaniments  
\$3.25 per person  
\*Recommended



## WINE SERVICE

Priced Per Bottle  
Specialty Wines Available Upon Request and  
Availability

### Red Wine

Coastal Vines  
Cabernet \$38  
Joel Gott  
Cabernet \$41  
Decoy  
Cabernet \$46  
Austin Hope  
Cabernet \$60  
Quilt  
Cabernet \$65  
Bonanza  
Cabernet \$47  
Emmolo  
Merlot \$53  
Coastal Vines  
Merlot \$38  
Belle Glos  
Pinot Noir \$60  
Coastal Vines  
Pinot Noir \$38

### Sparkling

House Champagne \$38  
Chandon Brut \$45  
Roeder Estate \$80.00  
Mumm Napa \$43  
Roeder Estate \$45  
Perrier Jouet Brut \$75  
Zardetto Prosecco \$43

### White Wine

Coastal Vines  
White Zinfandel \$38  
Coastal Vines Rose \$38  
Romance Rose \$37  
Coastal Vines  
Chardonnay \$38  
Kendall Jackson  
Chardonnay \$39  
Cakebread  
Chardonnay \$77  
Chalk Hill  
Chardonnay \$43  
Coastal Vines  
Pinot Grigio \$38  
Santa Margherita  
Pinot Grigio \$48  
Coastal Vines  
Sauvignon Blanc \$38  
Kim Crawford  
Sauvignon Blanc \$43  
Cakebread  
Sauvignon Blanc \$51

Pricing Includes All Mixers, Garnishes, Glassware, and Ice  
Barrington Has a No Shots Policy  
All prices are subject to change without notice.

Does Not Include 25% Service Charge and 7% Sales Tax



# Dessert

Clients are Permitted to Bring in cakes, cookies, cupcakes, and other assorted desserts.  
The client must provide signage for desserts.  
A \$3.00 per person cake-cutting fee applies to cakes

Barrington Golf Club Offers;  
\$8.50 per person  
Minimums May Be Required

Dessert Medley  
Medley of Petite Pastries,  
Chocolate Dipped Strawberries,  
and Macadamia Nut Brittle

Mini Dessert Station  
Assortment of Miniature Pastries to Include  
Macaroons, Mini Cupcakes, Mini Cheesecakes,  
Mini Cookies, and Brownies

Sundae Bar  
Variety of Ice Cream M&M's, Butterfinger,  
Oreos, Nuts, Cherries,  
Hot Caramel and Hot Fudge



# Kids Menu



\$12.50 per entree

Three Beef, Grilled or Fried Chicken Tacos  
Cheddar Jack Cheese, Lettuce, Pico de Gallo,  
Flour Tortillas

Ratatouille Pasta with Marinara, Butter,  
or Mac and Cheese

Flatbread Pizza with Marinara, Cheese, or  
Pepperoni

Chicken Tenders with Fries or Chips

Kids All Beef Hot Dog with Fries or Chips

Kids Cheeseburger with Fries or Chips

Grilled Cheese with Fries or Chips

Quesadilla with Chicken or Cheese

PBJ on Choice of Bread with Fries or Chips

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# Additional Information

## **Linens and Rentals**

Barrington can provide linens and napkins at no charge. House linen is not floor length and the size is square 85'x85'. Floor length and specialty linen pricing are available upon request.

Chair rental is required. Selections and pricing are available upon request.

\* All rentals to be procured by Barrington Golf Club

\*All rentals are subject to a one-time delivery fee varied by company

\*Rentals are not subject to service charge but are charged a sales tax of 7%

## **Facility Fee and Minimum**

The facility fee is \$2,000.00 and is due with the signed contract, securing the date of your wedding. The minimum is \$15,000.00 and includes all food, beverage, rentals, 25% service charge, and 7% sales tax. The final count and payment are due in full 2 weeks prior to the wedding.

## **Payment Options**

For your convenience, we accept Visa, MasterCard, Discover, American Express, certified checks, or cash.

\*3% convenience fee on all credit card transactions.

## **Food Tastings**

Food tastings are 4 - 6 months prior to the wedding. Tastings are complimentary for events expecting a minimum of 75 people or more. The tasting is complimentary for up to 6 guests. A signed contract and deposit are required prior to the tasting.

Couples are required to hire all vendors i.e. florist, entertainment, photographer, videographer, and bakery.

Photos are permitted anywhere within walking distance around the clubhouse. Photos are not permitted on the greens, tee boxes, or putting green.

To golf at Barrington you must be a golf member of Barrington Golf Club.

