

# *Special Event Package Pricing*

**Includes:**

**Appetizer's**

Upon Guest Arrival

Your choice of 2 Appetizer's.

## **Complete Beverage and Bar Service**

Unlimited Non-Alcoholic Beverages, Fresh Brewed Iced Tea, Basic Bar Mixers, Assorted Fruit Juices, Bar Fruits, Ice, Cups, Drink Napkins, Hot Coffee and Teas  
Bartender/Beverage Attendant *Included*

## **Buffet Luncheon or Dinner**

**With**

Your Choice Entrée, Two Appetizer's, Three Side Dishes, and Fresh Baked Rolls

**Private Taste Test with Two (2) Complimentary Choices**

*After Booking Event*

## **Other Services Included**

On-Site Event Planner/Coordinator, Culinary Kitchen Staff,  
Chef, Service Team of Parking Attendant, Greeters,  
Dining Room and Serving Staff. Homer Laughlin China,  
Flatware, Specialty Color Linens,  
Complimentary Cake Cutting, Plating and China

# *Ceremony Sites*

## **Gazebo Courtyard With Florida Room and Terrace**

### \$575 includes:

- ~ 1 Hour Rehearsal Scheduled upon Availability
- ~ Gazebo Courtyard, Florida Room, and Terrace Areas
  - ~ White Wedding Chairs
- ~ Our Private Bridal Suite, Fruit Tray and Ice Water  
Available 2 Hours before Guest Arrival

## **Arbor Woods**

### \$475 Includes:

- ~ 1 Hour Rehearsal Scheduled Upon Availability
- ~ Rental in Arbor Woods & Forest Grove Areas
  - ~ White Wedding Chairs
- ~ Our Private Bridal Suite, Fruit Tray and Ice Water  
Available 2 Hours before Guest Arrival

**20% Service Charge and 7.25% State Sales Tax Added to Above Pricing**

# *Room Rental Rates*

## **Room Rentals Include:**

66" Round Guest Tables, Elegant Chiavari Chairs, Your Choice of Specialty Color Linen Napkins and Tablecloths, Outdoor Terrace with Charming Forest Views, Green Space, and Photo Opportunities

## **Room Rental Promotions:**

**Garden Wing (60 Adult Minimum) or  
Oak Fireside Hall (125 Adult Minimum)**

25%\* off of Room Rental for any Event booked on a Sunday Afternoon  
(until 6:00PM)

25%\* Military Discounts off Regular Room Rentals Fees

*\*Effective for 4 Hours Only*

**Any additional hours, beyond the contractual hour's completion time,  
will be charged the following rates:**

Garden Wing: \$300.00 per hour **OR** Oak Fireside: \$395.00 per hour  
(Prices INCLUDE 20% service charge and 7.25% sales tax)

## **Oak Fireside Room Rental**

**\$250 per Hour**

- ~ Seating for up to 300 Guests
- ~ Gas Fireplace with 30 foot Stone Fireplace and Hearth
- ~ 600 square foot Gloss Black Dance Floor
- ~ Step-up Stage/Coat Room

## **Garden Wing Room Rental**

**\$200 per Hour**

- ~ Seating for up to 120 Guests
- ~ Stone Accent Wall with Mantle
- ~ 275 square foot Gloss Black Dance Floor
- ~ Views of the Outdoor Gazebo Courtyard
- ~ Coat Room

**20% Service Charge and 7.25% Sales Tax Added to Above Pricing**

# *Winter Wedding Specials*

*January, February and March*

*~25% off Room Rental, any day or time*

*~50% off Centerpieces*

## ***Fireside Package: \$350***

*~1 Hour Rehearsal Scheduled upon Availability*

*~ Fireside Ceremony with Arch and/ or Pillars*

*~Ivory Chiavari Chairs*

*~Our Private Bridal Suite, Fruit Tray and Ice Water*

*Available 2 Hours before Guest Arrival*

## ***Garden Wing or Florida Room Package: \$250***

***\*Florida Room 60 people or less***

*~ 1 Hour Rehearsal Scheduled Upon Availability*

*~ Garden Wing or Florida Room Ceremony with Arch and/ or Pillars*

*~ Ivory Chiavari Chairs*

*~ Our Private Bridal Suite, with Fruit Tray and Ice Water*

*Available 2 Hours before Guest Arrival*

***20% Service Charge and 7.25% Sales Tax Added to Above Pricing***

# *Event Package Pricing*

Includes: Linen; Beverage & Bartending Services; Full Buffet Service with Service Staff; Homer Laughlin China; Flatware; Two Appetizer's, Three Side Dishes, and Fresh Baked Rolls

<u>Afternoon Packages</u>	<u>Evening Packages</u>	
\$27	\$32	Fresh Cod Fish with Mango, Jalapeno, Red Onion and Tomato Relish with Basil Sauce
\$27	\$32	Tilapia Filet of Fish with Lemon Caper, Tomato and Parsley Sauce
\$27	\$32	Honey Cured Sugared Ham with Pineapple Glaze
\$27	\$32	Penne Pasta with all natural Pulled Chicken and Roasted Fresh Seasonal Vegetables
\$29	\$34	Layered Lasagna with Ricotta, Mozzarella, Provolone and Sauce. Meat or Vegetable
\$30	\$35	Roasted, Herb Crusted Chicken with Breast, Thigh, Leg and Wings
\$31	\$36	Amish Raised Baked Boneless Breast of Chicken with Flavorful Reduction Sauce
\$31	\$36	Roasted Rack of Pork
\$31	\$36	Shrimp Scampi in Tomato Provencal Sauce
\$31	\$36	Top Round of Beef with Horseradish and Au Jus
\$31	\$36	Roasted Pork Loin with Hawaiian Sesame Teriyaki Glaze
\$32	\$37	Roasted Italian Herb Crusted Pork Loin in Natural Reduction Sauce
\$32	\$37	Balsamic Breast of Chicken with Honey Bacon, Tomatoes and Spinach
\$32	\$37	Breast of Chicken Marsala, Sautéed with Shallots, Mushrooms and Marsala Wine Sauce
\$32	\$37	Breast of Chicken Schnitzel, Lightly Breaded, Tender, Moist w/Lemon Parsley Caper Sauce
\$32	\$37	Chicken Saltimbocca, Stuffed Boneless of Chicken with Fresh Sage, Prosciutto and Swiss Cheese with Dijon Mustard Sauce
\$32	\$37	Macadamia Nut Crusted Boneless Breast of Chicken over Julienne Asian Style Vegetables with Soy Garlic Ginger Glaze
\$32	\$37	Mediterranean Style Breast of Amish Chicken atop with Mushrooms, Artichokes, Spanish Black Olives, Tomatoes and Scallions with Provolone Cheese
\$32	\$37	Stuffed Breast of Chicken with Wild Rice, Spinach, Shallots and Shiitake Mushrooms in Supreme Sauce
\$32	\$37	Crimini Mushroom Ravioli, Pulled Chicken, Asparagus Tips, Tomatoes in Roasted Garlic Basil Sauce
\$32	\$37	Breast of Turkey, Sliced with Traditional Sauce and Dried Cranberry Relish
\$32	\$37	Pork Tender Loin over Celery Root, Pear Spinach Sauce, Butternut Squash with a Seedless Grape Chimichurri Relish
\$32	\$37	Beef Tender Tips with Caramelized Onions and Mushrooms
\$32	\$37	Farro Island Whole Salmon Filets, Skinless, Boneless Grilled with Honey Dijon Glaze
\$32	\$37	Seared Farro Island Salmon with Lemon Dill Beurre Blanc
\$33	\$38	Bistro Tender Steaks, Sliced with Choice of Two Sauces
\$33	\$38	Tender Shrimp and Scallops, Penne Pasta, Tomatoes, Broccoli, Sweet Bell Pepper, Onions, Chipotle Garlic, BBQ Cream Sauce

*(Sub Chicken in place of Seafood \$27 / \$32)*

<u>Afternoon Packages</u>	<u>Evening Packages</u>	
\$35	\$39	Braised Beef Short Ribs, Moist and Tender in Natural Reduction Sauce
\$35	\$39	Sirloin Roast, Sliced, with choice of Two Sauces
\$36	\$42	Prime Rib of Beef, Slow Roasted with Au Jus and Horseradish
\$36	\$42	Veal Shank, Braised, Moist and Tender
\$36	\$42	Lamb Shank, Braised, Moist and Tender
\$37	\$45	Country Club Roasted Sirloin of Beef New York Style with choice of Two Sauces
\$37	\$45	Rack of Lamb, Spring, New Zealand
\$37	\$46	Roasted Black Angus Reserve Beef Tenderloin with choice of Two Sauces
\$37	\$46	Filet Mignon, Angus Reserve

*Additional Entrees may be added to Buffets for \$3 pp of Equal or Lesser Value*

**Entrees Available for Carving @/\$45 per Carving Chef:**

Honey Cured Sugared Ham	New Zealand Spring Rack of Lamb
Roasted Rack of Pork	Whole Side Farro Island Salmon
Whole Country Club Sirloin of Beef	Whole Angus Reserve Beef Tenderloin
Top Round of Beef with Horseradish and Au Jus	Angus Reserve Sirloin Roast
Breast of Turkey	Prime Rib of Beef
Roasted Pork Loin	

***Available Sauces***

Aged Burgundy Red Wine	Madeira
Béarnaise	Horseradish

*All items are available Gluten Free upon request*

***Please Choose any Three Side Dishes from Following Page***

**Afternoon Buffet Pricing Requires Food Service by 3PM**

Package Pricing Requires Adult Guest Guarantee of:

Garden Wing: Minimum of 60 Adults, Oak Fireside: Minimum of 125 Adults

**20% Service Charge and 7.25% Sales Tax Added to Above Pricing**

# *Side Dish Menu*

## *Salads*

- ~ **Tall Timbers House Salad:** Tender Mixed Greens, Tomatoes, Cucumbers, Carrots, California Black Olives and Croutons
- ~ **Caesar Salad:** Crispy Romaine Lettuce, Roasted Grape Tomatoes, Fresh Grilled Corn, Parmesan Cheese, Croutons and Creole Garlic Dressing
- ~ **Fresh Tender Spinach Salad:** Red Onion Rings, Sliced Mushrooms, Boiled Eggs, Cherry Tomatoes and Apple Wood Smoked Bacon, Diced
- ~ **The Wedge:** Iceberg Lettuce, Smoked Apple Wood Bacon, Blue Cheese Crumbles, Roma Tomatoes and English Cucumbers

### *Specialty Salads – Add \$2 pp:*

- ~ **Peppery Arugula Greens:** Heirloom Tomatoes, Pickled Bermuda Onions, Fresh Mozzarella and Prosciutto di Parma
- ~ **The Christopher:** Mixed Greens, Mandarin Oranges, Strawberries and Red Onions
- ~ **Tender Mixed Greens:** Sugared Pecans, Dried Cranberries, Red Onions with Julienne of Fresh Gala Apples
- ~ **Mixed Greens:** Roasted Fresh Pears, Sugared Pecans, Blue Cheese Crumbles, Roma Tomatoes and Cucumbers
- ~ **The Greek:** Mixed Greens, Tomatoes, Fresh Green Peppers, Cucumbers, Red Onions, Kalamata Olives, Feta Cheese, White Balsamic Oregano, Lemon Garlic Vinaigrette

### *Dressings*

- ~ Red Onion Raspberry Vinaigrette ~ Honey French
- ~ Creamy Italian ~ Blue Cheese
- ~ Thousand Island ~ Ranch
- ~ Balsamic Vinaigrette ~ Creole Caesar
- ~ White Balsamic Vinaigrette ~ Oil & Vinegar
- ~ *Or Request your Favorite*

## ***Fresh Steamed Vegetables***

~ **Medley of Vegetables:** Broccoli, Cauliflower, Carrots, Sweet Bell Pepper,  
Green Zucchini and Yellow Squash

~ Snipped Green Beans

~ French Beans (Haricot Verts) with Shallots and Garlic

~ Asparagus

~ Fresh Kernel Corn

***Or Create Your Own Combination of Any Two or Three***

## ***Potatoes, Pasta, & Rice***

~ Au Gratin Potatoes

~ Roasted Baby Redskin Potatoes

~ Roasted Garlic Mashed Potatoes

~ Yukon Gold Baby Roasted Potatoes

~ Double Stuffed Baked Potatoes with Cheddar, Bacon and Scallions  
*(add \$1 per person)*

~ Basmati Rice Pilaf

~ Rice Pilaf

~ Wild Rice

~ Pasta Station with Marinara and Alfredo Sauces

***Choice of:***    Angel Hair    Linguini  
                  Couscous    Spaghetti  
                  Orzo            Penne

***Or Request Your Favorite Side Dish***

\*If necessary we may substitute a side dish based on quality and availability

**Includes Fresh Baked Assorted Dinner Rolls & Butter**

**20% Service Charge and 7.25% Sales Tax added to the above Pricing**



# *Tall Timbers Appetizer's*

First Two Complimentary, Additional Item Priced @ \$3 pp

## ***Beef***

Braised Short Rib Sliders  
Crispy Steamed Buns, Asian Style Beef Short Ribs  
Meatballs, BBQ  
Meatballs, Plain  
Meatballs, Swedish

## ***Chicken***

Chicken Gumbo Tostadas  
Chicken Tenders  
Coconut Chicken  
Crispy Steamed Buns, Asian Style Chicken  
Egg Rolls, Buffalo Chicken  
Egg Rolls, Chicken with Dip  
Fresh Corn Fritters, Chicken, Guacamole and Sour Cream  
Pulled Chicken Sliders

## ***Pork***

Arachini; Risotto Croquettes stuffed with Tasso  
Brown Sugar Bacon  
Bacon Wrapped Water Chestnuts with Brown Sugar Soy Glaze  
Country Ham on Mini Laminated Biscuits with Apricot Mustard Jam  
Crispy Steamed Buns, Mongolian Style Pork  
Cured Chorizo and Goat Cheese Croquettes  
Egg Rolls, Pepperoni & Mozzarella  
Fig Mousse and Prosciutto with Port Wine Glaze  
Fried Green Tomato BLT  
Mushrooms stuffed with Spicy Sausage and Cheddar Cheese  
Pulled Pork Sliders  
Pot Stickers, Pork  
Pastrami wrapped Water Chestnuts with Soy, Black Pepper and Honey  
Quiche Loraine, Spinach, Bacon and Onion  
Sauerkraut Balls

## ***Seafood***

Lobster or Shrimp Voodoo on Cucumber Slices  
Mushrooms stuffed with Deviled Crab  
Pimento Cheese Mousse, Pickled Onions, Applewood Bacon and Tomato Jam on  
Pot Stickers, Shrimp

### ***Seafood con't***

Seared Scallops with Sweet Corn Cream and Pickled Scallions on Brioche  
Smoked Salmon with Dill Cream Cheese on Toasted Pumpernickel

### ***Vegetarian***

Anti-Pasta Skewers, Fresh Mozzarella, Sweet Bell Pepper and Onion Pesto Marinade  
Arachini; Risotto Croquettes stuffed with Fontina Cheese  
Artichoke Beignets  
Egg Rolls, Louisiana Style, Vegetarian with Yum-Yum Sauce  
International Cheese Display  
Fresh Fruit Display  
Grilled Seasonal Vegetable Crostini  
Lawash Vegetarian Wraps, Sliced, Caramelized Onions, Spinach, Sundried  
Tomatoes, Blue Cheese with Seasoned Mayo  
Mushroom & Caramelized Onion Strudel  
Mushrooms stuffed with Sundried Tomato Mousse  
Mushrooms stuffed with Vegetable  
Pimento Cheese Mousse, Pickled Onions and Tomato Jam on  
Pot Stickers, Edamame Vegetarian  
Pot Stickers, Kale & Vegetable  
Quesadilla, roasted Corn & Edamame  
Tomato Bruschetta with Fresh Mozzarella Crostini  
Tomato & Goat Cheese Strudel  
Fresh Vegetable Crudit with Dill Crème Frache  
Vegetarian Egg Rolls with Dip

### ***Combination Meats***

Egg Rolls, Louisiana Style with Chicken, Tasso and Andouille in Lettuce Cups with Yum-  
Yum Sauce  
Shrimp, Tasso, Fire Roasted Onion with Grits on French Baguettes

<b>Jumbo Shrimp Cocktail with Zesty Cocktail Sauce and Lemon</b>	<b>\$2.50 each</b>
<b>Pork Shank Wings</b>	<b>\$3.60 each</b>
<b>Maryland Deviled Crab Cakes with Sauce</b>	<b>\$4.00 each</b>
<b>Spring Rack of Lamb Lollipops</b>	<b>\$4.50 each</b>

*The last four (4) choices will count as two (2) selections  
These are only suggestions. Please feel free to let us know your favorites!*

# ***Tall Timbers Appetizer Events***

## ***Appetizer Package Buffet***

*Featuring homemade, generous quantity of Appetizer's.  
Please choose from our hot and/ or cold  
Appetizer's selections above to be served to your guests buffet style.*

*("Butler" Passed Appetizer's Available @ Additional \$2 per person)*

***Any 8 Items @ \$31 OR Any 6 Items @ \$27***

### ***Includes:***

*Up to four full hours of beverage and bartending service,  
full buffet service with service staff, linens, china, flatware  
and complimentary cake cutting and plating.*

# ***Breakfast/Brunch Menu***

## **Continental Buffet**

Fresh Baked Danish, Muffins, Fresh Fruit & Berries,  
(Includes Hot Coffee, Tea, Water & Juice)

\$7 pp

## **Hot Breakfast Buffet**

Fresh Baked Danish, Muffins, Fresh Fruit & Berries, Scrambled Eggs, Bacon, Sausage,  
Breakfast and Potatoes.

(Includes Hot Coffee, Tea, Water & Juice)

\$15 pp

## **Brunch Buffet**

Fresh Baked Danish, Muffins, Fresh Fruit & Berries, Scrambled Eggs, Bacon, Sausage,  
Breakfast Potatoes, Seasonal Vegetables,  
Tossed Salad, and Complete Beverage and Bar Service

**Includes your Selection of one of the Following Entrées:**

Sautéed Tilapia Filet of Fish with Lemon Caper, Tomato and Parsley Sauce

Fresh Cod Fish with Mango, Jalapeno, Red Onion and Tomato Relish with Basil Sauce

Honey Cured Sugared Ham with Pineapple Glaze

Penne Pasta with Fresh Seasonal Vegetables

Roasted Layered Lasagna with Ricotta, Mozzarella, Provolone and Sauce. Meat or Vegetable

Roasted, Herb Crusted cut Chicken with Breast, Thigh, Leg and Wings

Amish Raised Baked Boneless Breast of Chicken atop Flavorful Reduction Sauce

Top Round of Beef with Horseradish and Au Jus

Roasted Pork Loin

\$20 pp

**(You May Select an Additional entrée: \$3 pp)**

## **Breakfast Extras**

Waffle Station with Assorted Toppings- \$5 pp

Omelet Station with Chef Attendant- \$7 pp

Eggs Benedict- \$4 pp

Sausage Gravy and Biscuits- \$3 pp

Smoked Salmon Display, Dill Cream Cheese, Capers, Boiled Eggs, and Slice Red Onions-

\$8 pp

# *Picnic Menu*

1. Cheeseburger Sliders, BBQ Pulled Pork Sliders, Potato Chips, choice of 2 sides  
\$16 Noon/\$19 Evening
2. Black Angus Burgers, Hot Dogs, Brats served on Buns with condiments, Potato Chips, choice of 2 sides  
\$19 Noon/\$22 Evening
3. Hamburgers, Pulled Pork & BBQ Chicken or Breast of Chicken served on Buns with condiments, Potato Chips, choice of 2 sides  
\$23 Noon/\$26 Evening

Fresh Jumbo Chicken Wings (Hot, BBQ & Mild) 25 - \$25  
With Celery Sticks and Sauce (2) 50 - \$50

Chicken Tenders 25 - \$36  
With choice of 2 Dipping Sauce 50 - \$66

**South of the Border;** Taco & Fajita Bar (Beef & Chicken), Soft & Hard Taco Shells, Onions & Peppers, Lettuce, Tomatoes, Onions, Shredded Cheese, Sour Cream and Salsa. Fresh Guacamole & Salsa with Tortilla Chips  
\$20 Afternoon/\$23 Evening

**Island Cuisine;** Jerk Chicken Pasta, Chicken Kabobs, Coconut Shrimp with Hawaiian BBQ and Vegetable Fried Rice, Salsa with Tortilla Chips  
\$22 Afternoon/\$25 Evening

**Italian;** Anti-Pasta Skewers, Beef or Vegetable Lasagna, Parmesan Chicken with Angel Hair Pasta, Mixed Greens Salad (2 Dressings), Garlic Bread  
\$26 Afternoon/\$29 Evening

## **Sides**

Creamy Coleslaw, Potato Salad, Vegetable Confetti Salad, Macaroni & Cheese, Pasta Salad, Mixed Green Salad (2 Dressings), Baked Beans, Macaroni Salad, and Corn on the Cob  
Additional Sides \$3 pp

## *Tall Timbers Dessert Menu*

<b>Assorted Cookies &amp; Brownies</b>	\$2
<b>Nut Rings</b>	\$2
<i>Hazelnut Almond Meringue Cookie topped with Vanilla Butter Cream and dipping in Belgium Bittersweet Chocolate</i>	
<b>Assorted Mini Cheese Cakes</b>	\$4
<b>New York Style Cheese Cakes</b>	\$4
<i>Plain, Strawberry, Cherry, or Blueberry (Choice of Two Toppings)</i>	
<b>Assorted Cakes</b>	\$4
<i>Chocolate, White, Strawberry, Apple, Lemon, Tiramisu</i>	
<b>Fresh Homemade Pies</b>	\$3
<i>Apple, Blueberry, Cherry, Mixed Berry, Pecan, Pumpkin</i>	
	*A la Mode \$1
<b>Favorite Ice Creams/Sorbet</b>	\$2
<i>Dutch Chocolate, Triple Vanilla Bean, Lemon or Raspberry Sorbet</i>	

### *Assorted Individually Plated Specialty Desserts*

<b>Tall Timbers Signature Tosca Cup</b>	Small \$4	Regular \$5
<i>Homemade Almond Brittle Tosca Cup filled w/ Triple Bean Vanilla Ice Cream and topped with Hot Fudge and Fresh Strawberry</i>		
<b>Flaming Desserts</b>	\$6	
<i><b>Cherries Jubilee</b> ~ Dark Pitted Cherries &amp; Sugar w/ Flaming Cherry Liqueur, over Triple Bean Vanilla Ice Cream</i>		
<i><b>Bananas Foster</b> ~ Brown Sugar, Honey, Cinnamon, Bananas w/ Flaming Brandy over Triple Bean Vanilla Ice Cream</i>		
<b>Warm Granny Smith Apple Tart</b>	\$5	
<i>Crème Anglaise Sauce, Caramel and Strawberry</i>		
<b>Fresh Whipped Mousse</b>	\$4	
<i>Chocolate, White Chocolate, or Combination of Each w/ Rolled Cookie and Fresh Strawberry</i>		
<b>Chocolate Molten Lava Cake</b>	\$6	
<i>Warm Chocolate Cake filled with Warm Chocolate Filling &amp; Topped w/ Vanilla Ice Cream</i>		
<b>Seasonal Fruit Cobblers</b>	\$4	
<i>Peach, Cherry, Blueberry     A La Mode     Additional \$1</i>		
<b>Assorted Dessert Buffet</b>	\$8	
<i>A delectable assortment featuring many of the fresh, homemade desserts</i>		
<b>Assorted Ice Cream Station</b>	\$6	
<i>Assorted Chocolate and Vanilla Ice Creams with a Variety of Toppings</i>		

*Please ask our Sales Staff or Chef about Special Requests, Gluten Free/Sugar Free, or other Specialty Desserts.*

# *Rental Items*

## **Decorations**

Centerpieces.....	Promo Priced...\$16 each table
Three (3) Flameless LED Votive, 28" Beveled Round Mirror, 24" Glass Tower Beveled 28" Round Mirrors.....	\$9 each
Flameless Tea Light in 4" votive.....	\$2 each
Glass 24" Tower Vase.....	\$4 each
Assorted Glass Vase.....	\$3 each
Wood Disc.....	\$6 each
Lighted Head Table (2 – 8' ).....	\$25
Lighted Cake Table.....	\$20

## **Props**

4 Ft. Roman Pillars.....	no charge
6 Ft. Roman Pillars.....	no charge
Arch.....	\$15
Lighted Arch.....	\$25

## **Other**

Outdoor/Indoor Crystal Chandeliers.....	\$50 each
Projector.....	\$50 per day
Projection Screen.....	\$25 per day
Podium.....	no charge
Easel.....	no charge
3 Tiered Dessert Stand.....	\$20 per day
Wishing Well Card Box.....	\$10 per day

## **Additional Services**

Preset Champagne Glasses .....	\$0.50 each
Preset Wine Goblets.....	\$0.50 each
Preset Ice Water.....	\$0.75 each

***In Our Efforts To Be Eco-Friendly, Unlimited Ice Water Will Be Provided Behind the Bar. Upon Request, We Would Be Pleased To Provide Preset Ice Water at The Additional Fee.***

# *Policies*

**Deposit** – An \$800.00 deposit is required to secure your date. The \$800.00 deposit will be applied to the client's invoice total. Client will be responsible for any damages or overages incurred during event and will be charged accordingly. Deposits may be in the form of Credit Cards, Cash, Personal Check, or Money Order.

**Cancellation Fee** -The deposit and any monies paid to Tall Timbers are non-refundable in the event of cancellation and/or change of your secured date.

**Final Count** - A guaranteed minimum guest count is due **sixteen (16)** days prior to the client's event. The guaranteed guest count may be increased up to three days prior to the event. The Client will be invoiced for any additional guests above and beyond the guaranteed minimum guest count.

**Payment** - Final payment in full is required a minimum of fourteen (**14**) days prior to the event. We will only accept Bank Cashier's Checks, Money Orders or Corporate Checks at this time. No Credit/Debit Cards or Personal Checks will be accepted, please.

**Children's Pricing** - A discount of 50% off of the adult menu price will be available for children ages 4 years through 9 years. Infants 3 and under are at no cost. Both prices are available *after* the room's adult minimum has been reached, 125 adults for Oak Fireside Room and 60 adults for Garden Wing Room.

**Alcoholic Beverages** – May be provided by client, and dispensed by Tall Timbers' bartending staff within legal limits.

**Decorations** - NO tacks, tape, nails, glue, rice, glitter or confetti may be used. In the outdoor area, no artificial petals may be used. In the indoor area no live, loose petals may be used. Open flame, lighted candles are not permitted inside our facility. Client is given **2 hours of complimentary decorating time**. Any time exceeding this will be charged \$50 per hour, payable at time of overage.

**Rehearsal Times** – They are scheduled on a first come first served basis and generally are held on Monday ~ Thursday. The time scheduled will last no longer than one (1) hour from arrival to departure. They may not be scheduled if an event is being held at Tall Timbers that day.

**Additional Charges** - All food and beverages served are subject to a service charge of 20% and 7.25% Ohio State Sales Tax. Please note that the State of Ohio requires taxation of service charges.

**Tall Timbers Staff** – Just as all clients and their guests are treated with respect by staff members of Tall Timbers, all staff members shall be treated with respect by client and their guests. No abusive language will be tolerated.

**Last Call** - We require last call for Alcohol beverages 30 minutes prior to the contracted guest departure time, *AND* last two (2) songs for the evening, as well as announcement of conclusion of event at 15 minutes prior to guest departure time. (This ensures Client's guests have ample time to end the evening without incurring extra room and beverage charges by remaining in the hall past the contracted guest departure time.)



# *Disc Jockey Services*

*~ Mega Beat Entertainment is the In-house DJ for Tall Timbers. They provide an excellent service and value to Tall Timbers brides!*

~ MegaBeat Entertainment

Phone 614.545.8810

[www.megabeatdj.com](http://www.megabeatdj.com)

We would be pleased to allow additional Disc Jockey services that are able to provide proof of **Liability Insurance**, naming Tall Timbers as an additional insured to this Policy. Proof of Insurance must be presented to Tall Timbers office no later than 30 days prior to the event date.