

Fawcett Weddings

Packages, and Signature Specialties

An elegant, personalized reception can be yours
at the Fawcett Event Center at The Ohio State University.

We invite you to celebrate in our newly-updated ballroom!

All – inclusive Reception Package Pricing includes the following:

- ◇ Two Hot and one Chilled Butler-passed Hors d'Oeuvres
- ◇ One Hors d'Oeuvres Display Selection
- ◇ Your choice of Served Courses or Designer Buffet Meal
- ◇ Complimentary Cake Cutting and Service
- ◇ Private Hospitality Rooms for the Bridal Party
- ◇ Personal Wedding Coordinator Service throughout your planning and wedding day
- ◇ Custom Menu Tasting for up to Six Guests
- ◇ Centerpiece Accents of Mirror Tile and Votive Candles on each table
- ◇ Custom Color Table Décor including Upgraded Floor Length Linens and Napkins
- ◇ Hardwood Parquet Dance Floor
- ◇ Complimentary Guest Parking
- ◇ Optional Bar Packages and DJ Service can be easily added to per-person pricing

Reception Packages

with Served Meal

start at \$42 per guest*

Reception Packages

with Designer Buffet

start at \$52 per guest*

*Refer to full menu. Sales tax and service charge not included.

Fawcett Weddings

Hors D'Oeuvres Menu

(with Served or Buffet Dinners)

HOT (select two)

Spinach and Feta Spanakopita
Asian Glazed Chicken Tender Skewer
Petite Sun Dried Tomato and Gorgonzola Quiche
Caper, Currant and Sausage Stuffed Mushroom
Seared Salmon Cakes with spicy remoulade sauce
Breaded Mushroom Ravioli with Puttanesca sauce
Pan fried Cheddar-chive Mashed Potato Cake
Pulled Pork en croute
Tarragon Shrimp and Smoked Bacon Skewer
Thai Peanut Chicken Satay with cilantro and lime
Beef Tenderloin Slider, cheddar & roasted poblano aioli
Cardamom Crusted Petite Lamb Chop
Fig and Goat Cheese Filo Purse

CHILLED (select one)

Tomato Tapenade Filo Cup with goat cheese
Grilled Chicken Salad on toasted honey-whole wheat crostini
Prosciutto and Melon Skewers
Salami Coronet with boursin and olive salad
Roasted Garlic Hummus in cucumber cup
House Cured Gravlox on toasted rye
Ricotta Cheese and Roasted Pepper Bruschetta
Heirloom Tomato and Buffalo Mozzarella Skewers
Cambazola Cheese Crostini with apricot and almonds
Goat Cheese and Pistachio-filled Wild Hibiscus Skewer
Shaved Beef Tenderloin Crostini with horseradish mustard drizzle
Bleu Cheese Stuffed Strawberry with candied pecan garnish

RECEPTION DISPLAYS

(select one)

- Sliced Fruit Display** *Served with seasonal berries and grapes*
- Crudités Display** *Farm fresh vegetables served with ranch dip*
- Cheese Display** *Presented with freshly baked breads, assorted crackers and seeded flatbread*
- Anti-Pasto Display** *Herb and garlic grilled vegetables, shaved Italian meats and buffalo mozzarella Cheese -Served with Mediterranean tabbouleh, olive salad and artisan breads*

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Dinner Buffet Menu

Choose two soup/salad selections, two entrée selections, two side selections 49.75
OR
Choose three soup/salad selections, three entrée selections, three side selections 54.75

Soup and Salad Selections

Tomato Basil Soup, Chicken Noodle Soup, Wild Mushroom Bisque, Italian Wedding Soup, Black Bean Soup
Chop Salad Station, Caesar Salad Station, Fawcett Center Greens, Tomato Caprese, Sweet Potato Salad
Chef's Selection Pasta Salad, Jicama Salad, Sweet and Sour Coleslaw

Entrée Selections

CHICKEN PICATTA

with lemon caper cream sauce

CITRUS GRILLED CHICKEN

with natural jus and orange segments

BARBECUED TURKEY BREAST

with peach salsa and house-made barbeque sauce

CHICKEN SALTIMBOCCA

with tomato fennel ragout

SLOW ROASTED BEEF BRISKET

with braised cabbage and natural jus

GRILLED FLANK STEAK

with rich demi glace and roasted pearl onions

TARRAGON CRUSTED GRILLED SALMON

with bell pepper relish

BANANA CHIP CRUSTED TILAPIA

with mango salsa and citrus coulis

GRILLED MAHI MAHI

with spinach and grape tomato ragout

SAUTEED RAINBOW TROUT

with browned butter, capers, lemon zest, parsley

SPICED LAMB SHOULDER

braised with root vegetables and port wine

BACON WRAPPED BARBECUED PORK LOIN

with roasted peach salsa

GRILLED PETITE PORK CHOPS

with caramelized dates and Madeira wine sauce

ROSEMARY ROASTED LEG OF LAMB

with natural jus and mint jelly

MEDITERRANEAN CHEESE TORTELLONI

with spinach, roasted peppers, olives and herbs

FIVE CHEESE MANICOTTI

with house-made marinara and parmesan cheese

ARUGULA, SHITAKE MUSHROOM AND SUNDRIED TOMATO QUICHE

PAN SEARED PIROGIES

*with caramelized onions, roasted sweet potatoes,
arugula and chevre*

Side Selections

Wild Grain Pilaf, Steamed Basmati Rice, Cheddar-Chive Smashed Redskin Potatoes, Steamed Broccoli, Herb & Garlic Roasted Mediterranean Vegetables, Sauteed Green Beans, Au Gratin Potatoes, Cous Cous with Brunoise Vegetables, Baked Potatoes, Roasted Butternut Squash and Zucchini Medley, Yukon Gold Potato Hash

All Buffet Meals include rolls and butter, Crimson Cup coffees, teas and iced tea upon request

All food and beverage pricing is subject to prevailing sales tax and 21% taxable service charge

Fawcett Weddings

Served Dinner Menu

Soup and Salad Selections *(select one)*

Tomato Basil Soup, Wild Mushroom Bisque, Five Onion Soup
Classic Caesar Salad, Fawcett Center Greens, Baby Spinach Delight, Baby Arugula and Brie Salad

Entrée Selections

(select up to two)

BOURSIN STUFFED CHICKEN BREAST
with roasted yellow pepper coulis and pesto drizzle
44.75

CHICKEN MEDITERRANEAN
Seared boneless chicken breasts topped with olive and feta salad and roasted tomato coulis
41.75

BARBECUED TURKEY BREAST
Roasted to perfection and brushed with house barbecue sauce, garnished with fresh peach salsa
41.75

FRENCHED CHICKEN BREAST
Seared crisp and served with truffle parsnip cream and orange gastrique
42.50

POTATO CRUSTED RED SNAPPER
Served in a pool of citrus caper cream sauce
48.75

CITRUS GRILLED SALMON FILLET
Presented with saffron-tomato coulis and chive oil
45.50

SHRIMP STUFFED SALMON FILLET
Served with coconut-apricot cream
48.75

ASPARAGUS RAVIOLI
With Italian sausage Bolognese sauce
37.50

BANANA CRUSTED TILAPIA
With sweet and spicy mango vinaigrette
45.75

ROASTED BONE-IN PORK CHOP
Finished with apple and Madeira wine sauce and crumbled gorgonzola cheese
44.75

FORK TENDER BEEF BRISKET
with braised cabbage and sauced with roasted pan gravy
44.75

6 OZ. BEEF FILET
Herb and garlic crusted, grilled and served with rich Port demi glace
51.75

CAPELLINI CAPRESE
Thin spaghetti noodles tossed with basil pesto, fresh Mozzarella, sun dried tomatoes and Nicoise olives
34.75

ROASTED VEGETABLE AND WILD GRAIN NAPOLEON
Herb grilled vegetables stacked with tomato tapanade, red onions and wild grain pilaf
36.50

BEEF AND SHRIMP DUET
4 oz. beef filet with rich demi glace paired with Citrus marinated jumbo shrimp in tarragon cream
51.75

CHICKEN AND BEEF DUET
Braised beef short rib served with smoked chicken ravioli, wild mushroom Marsala sauce
51.25

CHICKEN AND SALMON DUET
Seared chicken breast paired with pistachio crusted salmon fillet, with whole grain mustard demi glace
48.75

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Fawcett Weddings

As your guests dance the night away, complement your package!

Finishing Touches

Sweet Endings

GRAETER'S ICE CREAM PARLOR

Choice of two Graeter's ice cream flavors, with warm caramel sauce, hot fudge, raspberry sauce, whipped cream, chocolate shavings, M&Ms, Butterfinger pieces, toffee chips, Oreo crumbs, cherries and freshly baked chocolate chip cookies

6.25 per guest

MILK & COOKIES STATION

Freshly baked chocolate chip, caramel pecan, s'more and oatmeal raisin cookies, assortment of macarons with white and chocolate milk. 3.75 per guest

PETITE DESSERT STATION

Chocolate dipped strawberries, fruit tartlets, Buckeyes, cream puffs and miniature crème brulee
7.75 per guest



Late Night Bites

POPCORN STATION

Includes popcorn machine with attendant, seasoning and paper popcorn bags
3.00 per guest

NACHO BAR

Beef and bean chili and warm nacho cheese, with tri-colored tortilla chips, shredded lettuce, scallions, salsa, sour cream and black olives
4.50 per guest

PIZZA

House-made large sheet cheese pizza, with assorted toppings available
50.00 per pizza (48 pieces), 8.00 each topping

PUB FOOD EXTRAVAGANZA

Crisp chicken wings with dipping sauces, mini burgers, duo of sweet potato and seasoned French fries with marshmallow dip and spicy ketchup
9.75 per guest

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Additional Enhancements

CHAMPAGNE TOAST

With strawberry garnish 3.00 per guest

APPETIZER COURSE

6.00 per guest

SEARED SESAME CRUSTED AHI TUNA

With crisp won ton, cucumber mint salad and sweet and spicy dipping sauce

BACON WRAPPED BEEF TENDERLOIN

Skewered and stuffed with gorgonzola, served with Roasted pepper and caramelized onion salad and Port wine demi glace

CRISP RISOTTO CAPRESE

Seared risotto cake infused with sun dried tomatoes, fresh mozzarella and pesto, with aged balsamic, wilted greens and fried leeks

BACON WRAPPED SHRIMP

Brushed with barbecue sauce and served with grilled peach salsa and roasted sweet potato

TABLESIDE WINE SERVICE

Tableside Options are available—please ask your Coordinator

HAND-MADE BUCKEYE FAVORS

Presented in Customized Boxes 3.50 per guest

DÉCOR ENHANCEMENTS

Please inquire about options and pricing for linen upgrades, ice sculptures, lighting packages and more

All food and beverage pricing is subject to prevailing sales tax and 21% taxable service charge



Fawcett Weddings

Beverage and Bar Service

Host Bar Packages

Full Bar Package

Premium Liquor, Premium Wine, Champagne, Domestic, Premium and Craft Beer, Coca Cola brand Soft Drinks and Dasani Bottled Water

| | |
|--------------------------------|------|
| Two Hours | \$27 |
| Three Hours | \$39 |
| Four Hours | \$51 |
| Guests under 21 yrs. (per hr). | \$ 4 |

Wine, Beer and Soda Bar Package

Premium Wine, Champagne, Domestic, Premium and Craft Beer, Coca Cola brand Soft Drinks and Dasani Bottled Water

| | |
|---------------------------------|------|
| Two Hours: | \$23 |
| Three Hours | \$33 |
| Four Hours | \$43 |
| Guests under 21 yrs.. (per hr.) | \$ 4 |

Hosted Bar Service

billed upon consumption

| | SCARLET | GRAY | BLOCK O |
|---------------|----------------|-------------|----------------|
| Domestic Beer | 4.50 | 4.50 | 4.50 |
| Premium Beer | 5.00 | 5.00 | 5.00 |
| Craft Beer | 6.00 | 6.00 | 6.00 |
| Wine | 5.75 | 6.25 | 7.00 |
| Liquor | 5.75 | 6.25 | 7.00 |

Butler Passed Champagne during Cocktail Hour \$4 per guest

Champagne Toast with Dinner \$3 per guest

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Procedures and Policies

Facility Charges

A facility fee will apply which includes pre-reception area, Grand Ballroom, and patio, all china, flatware, glassware and furniture. A minimum food and beverage expenditure is required for Saturday evening functions. Wedding Package and Menu pricing is based upon a minimum of 100 guests and is subject to availability for smaller events.

Hours of Use

The Ballroom will be available for up to two hours prior to the reception start time. The reception may last up to five (5) hours from the time guests are expected to arrive to the time the lessee and all contract vendors vacate the facility, and must end by midnight.

Deposit and Payment

Upon selecting the Fawcett Center, a signed contract and non-refundable deposit of \$1,500 are required no more than 30 of the contract issues date. This deposit and all subsequent deposits will be applied to the final bill. Refer to the contract for the entire deposit and refund schedule and policy.

Service Charges

The Fawcett Center applies a 21% taxable service charge to all food and beverage.

Pricing

The Fawcett Center honors all quoted prices through the current calendar year. Sales tax at the prevailing rate will be added to the total bill. Children under age 10 may receive half price buffet dinner, or a special children's dinner option ordered in advance.

Guarantees

For Saturday wedding events, the guarantee is due no later than 4:00pm on the Friday 8 days prior. Friday events are due on the Monday prior.

Catering

The Fawcett Center is the only authorized caterer to sell and serve food and beverages for consumption on the premises. Food or beverages are not permitted from any other source. Wedding Cakes are the only exception to this policy, and must be supplied by a licensed baker.

Alcoholic Beverages

The Fawcett Center is the only licensed authority to sell and serve alcohol for consumption on the premises. Therefore, by law, any alcoholic beverage cannot be brought into the facility from any other source. No alcohol will be served to guests under the age of 21. The Fawcett Center reserves the right to ask for identification and deny alcohol service to any guest who appears to be under age without legal identification, or any guest who appears to be intoxicated.

Tent

A tent to cover the Ballroom Patio (30ft. x 50ft.) is available for an additional charge. Utilization of a tent must be arranged through the Wedding Coordinator.

Set Up

The Fawcett Center coordinator must be made aware of vendors (band, florist, baker, DJ, etc.) who require advance access to the Ballroom and will assist with their requirements and set up.

Audio Visual Equipment

The Fawcett Center offers a large selection of audio visual equipment for an additional fee, including projectors, audio and television systems. Contact your coordinator for further details.

