

## Included in Reception Packages

### **Reception Area**

Grand Ballroom for up to 250 guests

### **Outdoor Space**

Large outdoor patio adjacent to the ballroom

### **Champagne Toast**

Celebratory champagne toast for bridal party

### **Chef Consultation**

A private consultation that includes menu tasting

### **Centerpieces**

Votive candles and mirrors to complement your centerpieces

### **Cake Cutting**

Professional cake-cutting service

### **Dance Floor**

18' x 18' wood parquet dance floor

### **Parking**

Plentiful on-site parking

## Hor D'Oeuvres

### Cold Hors d'oeuvres

(Order each selection in increments of 25 pieces)

Heirloom Tomato and Buffalo Mozzarella Skewers  
House Cured Gravlox on Toasted Rye  
Roasted Garlic Hummus in Cucumber Cup  
Grilled Chicken Salad Filo cup with Sun Dried Cranberries  
Cambozola Crostini with Apricot and Almonds

**50.00 per order**

Goat Cheese and Pistachio Filled Wild Hibiscus Skewer  
Shaved Beef Tenderloin Crostini with Horseradish Mustard Drizzle  
Bleu Cheese Stuffed Strawberry with Candied Pecan Garnish  
Lobster Devilled Egg with Candied Bacon  
Olive Tapenade and Prosciutto di Parma Crostini

**75.00 per order**

### Hot Hors D'oeuvres

(Order each selection in increments of 25 pieces)

Spinach and Feta Spanakopitas  
Breaded Chicken Tenders with Buffalo Ranch Dipping Sauce  
Petite Sun Dried Tomato and Gorgonzola Quiche  
Caper, Currant and Sausage Stuffed Mushrooms  
Seared Salmon Cakes with Spicy Remoulade Sauce  
Breaded Mushroom Ravioli with Puttanesca Sauce  
Orange-chili Garlic Glazed Chicken Tender Skewer  
Pan Fried Cheddar-Chive Mashed Potato Cakes  
Pulled Pork Biscuit en Croute

**75.00 per order**

Tarragon Shrimp and Smoked Bacon Skewer  
Thai Peanut Chicken Satay with Cilantro and Lime  
Beef Tenderloin Slider with Sharp Cheddar and Roasted Poblano Aioli  
Cardamom Crusted Petite Lamb Chop  
Curried Beef Short Rib Skewer with Butternut Squash  
Citrus Grilled Scallop with Grapefruit Marmalade  
Fig and Goat Cheese Filo Purse  
Black Bean and Chicken Spring Roll  
Lobster Empanadas with Scallion Sour Cream

**100.00 per order**

All items are subject to 20% service charge and 6.75% sales tax

All menu items, charges and tax are subject to change without notice

## Hor D'Oeuvres

### Reception Displays

(Minimum 25 guests. One Hour  
Maximum)

#### Sliced Fruit Display

Served with Seasonal Berries and Grapes

**4.00 per guest**

#### Artisan Cheese Display

Presented with Freshly Baked Breads, Assorted Crackers and Seeded Flatbread

**5.00 per guest**

#### Anti-Pasto Display

Herb and Garlic Grilled Vegetables, Shaved Italian Meats and Buffalo Mozzarella Cheese served with Mediterranean Tabbouleh, Olive Salad and Artisan Breads

**4.75 per guest**

#### Crudités Display

Farm Fresh Vegetables served with Ranch Dip

**4.00 per guest**

#### Selection of Dips and Spreads

Roasted Garlic Hummus, Spinach Dip and Roasted Tomato Tapenade presented with Crisp Pita Chips, Artisan Breads and Assorted Crackers

**4.00 per guest**

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## Hor D'Oeuvres

### Chef Attended Stations

Served for a Maximum of  
Two Hours

### The Carvery

<b>Honey Roasted Turkey Breast</b> Serves approx. 40 guests Boneless Breast served with Hinged Dinner Rolls, Giblet Gravy and Sun Dried Fruit Chutney	<b>175.00</b>
<b>Bacon Wrapped Barbecued Pork Loin</b> Serves approx. 30 guests Presented with Freshly Baked Cheddar-Chive Biscuits and Roasted Peach Salsa	<b>95.00</b>
<b>Prime Rib</b> Serves approx. 40 guests Garlic and Rosemary Marinated Beef Ribeye Roasted and served with Hinged Dinner Rolls, Horseradish Cream Sauce and Bordelaise Sauce	<b>350.00</b>
<b>Moroccan Spiced Salmon</b> Serves 12-15 guests Whole Side of Salmon Seasoned and Seared, finished with Whole Grain Mustard Demi Glace and Freshly Baked Cornbread	<b>85.00</b>
<b>Maple Glazed Ham</b> Serves approx. 60 guests Smoked Ham Slowly Roasted with Maple Syrup, Brown Sugar and Star Anise served with Hinged Rye Dinner Rolls, Assorted Mustards and Pineapple Marmalade	<b>150.00</b>
<b>Roasted Leg of Lamb</b> Serves approx. 25 guests Boneless Leg of Lamb Marinated with Fennel Seed and Mint served with Warm Pita Bread, Cucumber Sauce and Mint Jelly	<b>200.00</b>
<b>Corned Beef</b> Serves approx. 25 guests Braised In House and served with Assorted Mustards, Pumpernickel Bread and Sweet and Sour Coleslaw	<b>150.00</b>
<b>Steamship Round of Beef</b> Serves approximately 100 guests Slow Roasted Over Night and served with Hinged Dinner Rolls, Assorted Mustards and Mayonnaise	<b>575.00</b>

All items are subject to 21% service charge and 6.75% sales tax

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## Hor D'Oeuvres

### Reception Enhancements (Served for a Maximum of One Hour)

#### **Pasta Station**

Two Varieties of Pasta, House-made Marinara and Alfredo Sauce, Basil Pesto and Toppings including Roasted Vegetables, Artichokes, Sun Dried Tomatoes, Mixed Olives, Italian Meats and Sausage, Parmesan Cheese, Extra Virgin Olive Oil, Wine and Fresh Herbs. Made to order by a Culinary Team Member, presented with Garlic and Herb Breadsticks.

**9.75 per guest**

#### **Asian Station**

Made to order Sweet and Sour Chicken and Shrimp Pad Thai served with Steamed Basmati Rice, Vegetable Spring Rolls and Chicken Pot Stickers. Garnishes include House-made Dipping Sauce, Fresh Cilantro, Lime Wedges, Roasted Cashews, Sesame Seeds, Soy, Pickled Ginger and Chili Garlic Sauce

**15.75 per guest**

#### **South of the Border**

Made to order Beef Fajitas and Seafood Tacos served with Flour Tortillas, Corn Taco Shells, Rice and Beans and toppings of Guacamole, Salsa, Sour Cream, Shredded Cheddar, Sliced Black Olives, Shredded Lettuce

**12.50 per guest**

All items are subject to 21% service charge and 6.75% sales tax

All menu items, charges and tax are subject to change without notice

## Dinner Selections

### Served Dinner

All Served Dinners include one Soup, Salad or Appetizer Selection, one Entrée Selection, one Dessert Selection, Chef's Choice of Seasonal Vegetable and Starch, Rolls and Butter, Crimson Cup Coffees and Teas and Iced Tea  
Add Assorted Soft Drinks  
\$2.00 each

If two Entrees are ordered, all meals will reflect the higher priced entree  
(Chef's selection vegetarian meals do not apply)

Prices are per guest

### Soup, Salad and Appetizer Selections

#### Roasted Garlic Hummus

Served with Toasted Ciabata Bread, Local Chevre, Aged Balsamic and Pesto Drizzle

#### Antipasto

Shaved Prosciutto Ham served with Roasted Tomatoes, Grilled Eggplant, Olive Salad, Buffalo Mozzarella and Seeded Lavosh

#### Citrus Scallops

Seared and presented with Wilted Greens, Roasted Butternut Squash and Grapefruit Marmalade

#### Wild Mushroom Bisque

Garnished with Cornbread Croutons and Red Pepper Drizzle

#### Five Onion Soup

Topped with Shredded Swiss Cheese and Crusty French Bread

#### Vegetable and Saffron Soup

Finished with Black Barley and garnished with Goat Cheese Crouton

#### Fawcett Center Greens

Field Greens garnished with Petite tomatoes, Sesame Sticks, Edamame and Hard Boiled Egg served with Balsamic Vinaigrette and Ranch Dressing

#### Baby Spinach Delight

Fresh Greens with House-made Honey Roasted Peanuts, Crumbled Gorgonzola, Crisp Bacon and Red Seedless Grapes finished with Whole Grain Mustard Vinaigrette

#### Classic Caesar Salad

Chopped Romaine with Parmesan Cheese, Tomatoes, Olives and Croutons served with Caesar Dressing

#### Baby Arugula and Brie Salad

Garnished with Spicy Almonds, Grapefruit Segments and Crisp Flat Bread finished with Citrus Vinaigrette

All items are subject to 21% service charge and 6.75% sales tax

All menu items, charges and tax are subject to change without notice

## Dinner Selections

### Entrée Selections

#### Poultry

<b>Boursin Stuffed Chicken Breast</b> Presented with Roasted Yellow Pepper Coulis and Pesto Drizzle	<b>29.75</b>
<b>Frenched Chicken Breast</b> Seared Crisp and served with Truffle and Parsnip Cream and Orange Gastrique	<b>27.50</b>
<b>Barbecued Turkey Breast</b> Roasted to Perfection and Brushed with our House Barbecue Sauce, garnished with Fresh Peach Salsa	<b>26.75</b>
<b>Chicken Mediterranean</b> Seared Boneless Breasts of Chicken topped with Olive and Feta Salad finished with Roasted Tomato Coulis	<b>26.75</b>

#### Seafood

<b>Potato Crusted Red Snapper</b> Served in a Pool of Citrus Caper Cream Sauce	<b>35.75</b>
<b>Shrimp Stuffed Salmon Fillet</b> Nori Roasted and served with Coconut-Apricot Cream	<b>34.75</b>
<b>Citrus Grilled Salmon Fillet</b> Presented with Saffron-Tomato Coulis and Chive Oil	<b>31.25</b>
<b>Banana Chip Crusted Tilapia</b> Served with a Sweet and Spicy Mango Vinaigrette	<b>29.50</b>

#### Beef and Pork

<b>Asparagus Ravioli with Italian Sausage Bolognese Sauce</b> Garnished with Parmesan Cheese, Wilted Greens and Roasted Eggplant	<b>25.50</b>
<b>Roasted Bone-in Pork Chop</b> Finished with Apple and Madeira Wine Sauce and Crumbled Gorgonzola Cheese	<b>27.25</b>
<b>Fork Tender Beef Brisket</b> Presented with Braised Cabbage and Sauced with Roasted Tomato Pan Gravy	<b>29.50</b>
<b>6 ounce Beef Filet</b> Herb and Garlic Crusted, grilled and served with Rich Port Wine Demi Glaze	<b>39.75</b>

All items are subject to 21% service charge and 6.75% sales tax

All menu items, charges and tax are subject to change without notice

## Dinner Selections

### Vegetarian

<b>Capellini Caprese</b>	<b>21.75</b>
Thin Spaghetti Noodles tossed with Fragrant Basil Pesto, Fresh Mozzarella, Sun Dried Tomatoes and Nicoise Olives	
<b>Roasted Vegetable and Wild Grain Napoleon</b>	<b>23.50</b>
Herb Grilled Vegetables stacked with Tomato Tapenade, Caramelized Red Onions and Wild Grain Pilaf finished with Aged Balsamic and Red Pepper Oil	

### Duos

<b>Beef and Shrimp Duo</b>	<b>39.75</b>
4 oz. Beef Filet served with Rich Demi Glace paired with Two Citrus-marinated Jumbo Shrimp in Tarragon Cream	
<b>Chicken and Salmon Duo</b>	<b>33.25</b>
Seared Chicken Breast paired with Pistachio Crusted Salmon Fillet, finished with Whole Grain Mustard Demi Glace	
<b>Chicken and Beef Duo</b>	<b>32.75</b>
Braised Beef Short Rib served with Smoked Chicken Ravioli and Wild Mushroom Marsala Sauce	

All items are subject to 21% service charge and 6.75% sales tax

All menu items, charges and tax are subject to change without notice

## Dinner Selections

### Designer Dinner Buffet

For groups of 25 guests or more  
(For groups guaranteed less  
than 25 guests add \$4.00 per  
person)

Select two Soup/Salad Selections, two Entrée Selections,  
two Side Selections, and two Dessert Selections

**29.75**  
per guest

Select three Soup/Salad Selections, three Entrée Selections,  
three Side Selections and three Dessert Selections

**34.75**  
per guest

All Buffets served with Rolls and  
Butter, Crimson Cup Coffees,  
Teas and Iced Tea  
Add Assorted Soft Drinks \$2.00  
each

### Soup and Salad Selections

Tomato Basil Soup  
Chicken Noodle Soup  
Wild Mushroom Bisque  
Italian Wedding Soup  
Black Bean Soup  
Caesar Salad Station  
Chop Salad Station  
Fawcett Center Greens  
Tomato Caprese with Pesto, Aged Balsamic and Seeded Flatbread  
Sweet Potato Salad  
Chef's Choice Pasta Salad  
Jicama Salad with Citrus Segments and Cilantro  
Sweet and Sour Coleslaw

### Entrée Selections

#### Poultry

Chicken Saltimbocca with Tomato Fennel Ragout  
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 Barbecue Sauce  
Grilled Chicken Sausage with Caramelized Onions, Bell Peppers and Crumbled  
Chevre

#### Beef

Slow Roasted Beef Brisket with Braised Cabbage and Natural Jus  
House Made Meatloaf with Pan Gravy, Crumbled Gorgonzola and Fried Onions  
Grilled Flank Steak with Rich Demi Glace and Balsamic Roasted Pearl Onions

#### Seafood

Tarragon Crusted Grilled Salmon with Bell Pepper Relish  
Banana Chip Crusted Tilapia with Mango Salsa and Citrus Coulis  
Sautéed Rainbow Trout with Browned Butter, Capers, Lemon Zest and Parsley  
Grilled Mahi Mahi with Spinach and Grape Tomato Ragout  
Curried Shrimp and Bay Scallops with Basmati Rice and Root Vegetables

All items are subject to 21% service  
charge and 6.75% sales tax

All menu items, charges and tax are  
subject to change without notice

## Dinner Selections

### Pork and Lamb

Bacon Wrapped Barbecued Pork Loin  
Italian Sausage Meatballs with House Made Marinara and Parmesan Cheese  
Grilled Petite Pork Chops with Caramelized Dates and Madeira Wine Sauce  
Rosemary Roasted Leg of Lamb with Natural Jus and Mint Jelly

Spiced Lamb Shoulder Braised with Root Vegetables and Port Wine

### Vegetarian

Mediterranean Cheese Tortellini with Spinach, Roasted Peppers, Olives and Herbs  
Arugula, Shitake Mushroom and Sun Dried Tomato Quiche  
Cornflake Crusted Tofu with Bell Pepper Relish and Crumbled Feta Cheese  
Pan Seared Pierogies with Caramelized Onions, Roasted Sweet Potatoes, Arugula and Chevre  
Five Cheese Manicotti with House Made Marinara and Parmesan cheese

### **Side Selections**

Cheddar-Chive Smashed Redskins  
Wild Grain Pilaf  
Cous Cous with Brunoise Vegetables  
Yukon Gold Potato Hash with Bacon, Scallions and Roasted Peppers  
Baked Potatoes with Assorted Toppings  
Steamed Basmati Rice  
Au Gratin Potatoes  
Seasonal Vegetable Medley  
Sautéed Green Beans with Toasted Walnuts and Sun Dried Cranberries  
Steamed Broccoli with Sea Salt and Pink Peppercorns  
Roasted Butternut Squash and Zucchini Medley  
Herb and Garlic Roasted Mediterranean Vegetables

All items are subject to 21% service charge and 6.75% sales tax

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## Bar Service

**Fawcett Center Beverage Service offers a variety of bar options to fit the needs of your event**

Bars require a minimum of \$200 beverage sales

Every bar is subject to \$75 bartender fee (per 2 hours)

Bar Packages are available for a maximum of four hours

**Hosted Bar Service**

Domestic Beer	3.50
Import Beer	4.25
Wine	4.50
Premium Liquor	5.00
Soft Drinks/Bottled Water	2.00

Above items subject to 20% service charge and 6.75% sales tax

**Cash Bar Service**

Domestic Beer	3.75
Import Beer	4.50
Wine	4.75
Premium Liquor	5.25
Soft Drinks/Bottled Water	2.00

Cash Bar beverages are priced per drink and include sales tax

**Bar Packages**

Full Bar

Per guest, first hour	9.00
Per guest, each additional hour	7.00
Guests under 21 yrs, per hour	4.00

Beer and Wine Bar

Per guest, first hour	7.00
Per guest, each additional hour	6.00
Guests under 21 yrs, per hour	4.00

Bar Packages subject to 20% service charge and 6.75% sales tax

All items are subject to 21% service charge and 6.75% sales tax

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## Policies & Procedures

### **Banquet Facility Charges**

The facility fee of \$600.00 includes the pre-reception area, Grand Ballroom, and outdoor patio. The Fawcett Center requires that \$6,000 minimum, be spent in food and beverage for all Saturday evening functions. The wedding menu pricing and facility fee are based on a minimum of 100 guests.

### **Hours of Use**

The Ballroom will be available up to two hours prior to the reception start time, based on availability. The reception may last up to five hours, from the time the guests are expected to arrive, to the time the lessee and all contract vendors vacate the facility, and end by midnight. Extended hours are available for an additional \$150.00 per hour.

### **Deposit & Payment**

Upon selecting The Fawcett Center, a signed contract and a non-refundable deposit of \$1,000 will be required. The deposit and signed contract are due within 30 days of selecting The Fawcett Center. The deposit will be applied to the final bill. The final bill will be based on the guaranteed number of guests, or the actual number of guests served, or whichever is greater.

Three months prior to the event, half of the remaining final estimate is due to The Fawcett Center. The final estimated payment will be required three (3) business days prior to the event when the final number of guests has been determined. In the event that a check is used for final payment, a credit card authorization form will be required to keep on file in case the estimated final bill is exceeded. Payments may be made by cashier's check, money order, credit card or personal check made payable to the Fawcett Conference Center.

### **Facilities & Service Charges**

The facilities charge covers the cost of the dance floor, linens, tablecloths, dishes, silverware, glassware, and furniture. The Fawcett Center applies a 21% service charge to the food and beverage portion of the final bill. The service charge also includes the cost of setting and cleaning up the room\*, and the service staff for your reception. Additional charges may apply for additional equipment. Please contact your Wedding Coordinator for further details

*\*Additional charges will be assessed if there is excessive wear and tear of our conference center property beyond normal usage. (i.e. carpet, linen or furniture replacement)*

### **Pricing**

The Fawcett Center honors all quoted prices through the current calendar year. Prices are subject to change thereafter. State of Ohio Sales Tax at the Franklin County Rate (currently 6.75%) will be added to the total bill. Children under the age of ten will be half price with a buffet dinner. The Fawcett Center also offers a special dinner option for children under the age of ten.

## Policies & Procedures

### **Guarantees**

A guaranteed number of guests are due by 10:00 a.m. three (3) business days prior to the event date. For Saturday weddings, the guarantee is due by 10:00 a.m. on Wednesday. If The Fawcett Center does not receive a guarantee by this time, the expected number will become the guarantee.

A guaranteed number cannot be decreased after the deadline. If a guarantee is increased after the deadline, The Fawcett Center will try to accommodate this request; however, we cannot guarantee that all items will be available.

### **Catering**

The Fawcett Center is the only authorized caterer to sell and serve food and beverages for consumption on the premises. Therefore, food or beverages are not to be brought into The Fawcett Center from any other source. Wedding cakes are the only exception to this policy. When planning a reception please keep in mind that our banquet room capacity is 250 maximum for a served or buffet dinner. These numbers allow for a dance floor, head table, cake table and gift table.

### **Alcohol**

The Fawcett Center is the only licensed authority to sell and serve liquor for consumption on the premises. Therefore, by law, liquor is not to be brought into the facility from any unauthorized source. No alcohol will be served to anyone under the age of 21. The Fawcett Center reserves the right to refuse service to any guest that appears to be under age without legal identification, or appears to be intoxicated.

### **Bar Information**

A Host Bar or Cash Bar may be set up for a minimum of two continuous hours (A \$75 per two hour bartender service fee applies to all bars). A Combination Bar (which combines a Host Bar and Cash Bar) or a special custom-designed, limited bar will be made available upon request. Please contact your Wedding Coordinator for a complete explanation of policies and current pricing.

### **Linen**

The Fawcett Center offers a color choice of floor length linen tablecloths with coordinating napkins. As a convenience to our guests, these options are included in our wedding packages. Please contact your Wedding Coordinator for more information.

### **Centerpieces**

Centerpieces offered by the Fawcett Center include votive candles and mirror tiles (12"x12") to coordinate with your centerpieces.

## **Policies & Procedures**

### **Tent**

A tent the size of the patio (30'x50') is available for an additional charge. Utilization of the tent must be made through the Wedding Coordinator.

### **Set Up**

The Fawcett Center should be made aware of the suppliers (Band, Disc Jockey, Florist, Decorator, Baker, etc) that require access to the Ballroom. The Wedding Coordinator will assist in coordinating their requirements and set up.

### **Audiovisual Equipment**

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

### **Taxes & Charges**

All items are subject to 21% service charge and 6.75% sales tax. All menu items, charges and tax are subject to change without notice.