

Catering Guide



Resort • Spa • Conference Center



AVALON GOLF & COUNTRY CLUB

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www.avaloninnandresort.com

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The Avalon Experience

Breakfast Buffets

Starting at \$8.00 Per Person

The Continental Buffet

Includes:

Fresh Pastries

Scones

Fresh Fruit Display

Fresh Brewed Coffee

Hot Tea

Variety of Juices

*To customize your package please see the following
page for substitutions and additions.*

Breakfast at Avalon

Minimum of 20 People

THE CONTINENTAL BUFFET..... \$8.00

An assortment of pastries and scones served with a fresh fruit display, fresh brewed coffee, tea and a variety of chilled fruit juices.

ALA CARTE ITEMS

Build your own buffet. Priced per person.

BREAKFAST STATIONS

Omelet Station..... \$6.00

Attendant Fee.....\$75.00 Per Attendant

TRADITIONAL BREAKFAST

Toast (White and Wheat).....	\$1.00
Hash Brown Triangles.....	\$1.25
English Muffins.....	\$1.50
Scrambled Eggs	\$1.75
Home Fries.....	\$1.75
Sausage Links	\$1.75
French Toast with Syrup.....	\$2.50
Pancakes with Syrup.....	\$2.00
Bacon	\$2.50
Assorted Fruit (Seasonal)	\$2.50
Waffles with Syrup	\$3.00
Sliced Ham.....	\$2.75
Cheese Blintzes with Raspberry Sauce.....	\$4.00
Quiche Lorraine.....	Price available upon request

BRUNCH ITEMS

Rolls with Butter.....	\$1.50
Herb Roasted Red Skin Potatoes.....	\$1.75
Roasted Assortment of Vegetables.....	\$1.75
Meatballs with Tomato Sauce.....	\$2.00
Sausage Italiano.....	\$2.50
Penne with Tomato Sauce.....	\$2.50
Avalon Garden Salad.....	\$3.00
Asparagus.....	\$3.75
Hepburn Salad.....	\$5.00
Garlic Herb Roasted Chicken Breast.....	\$6.25
Baked Salmon with Dill Cream Sauce.....	\$10.00

BEVERAGES

Coffee, Hot Tea and Iced Tea Station.....\$2.50

- Add Juice
- Add Mimosas..... \$18.00 per bottle opened of champagne
(Includes orange juice)

Plated Luncheons

Minimum of 20 People

All Plated Luncheons include Iced Tea, Hot Tea and Coffee
Champagne, Wine, Mimosa's and Soda may be added for an additional cost

GRILLED SALAD \$12.50

Mixed Greens, Tomato, Cucumber, Red Onion,
Black Olives, Fresh Cut Fries, Balsamic Dressing
Rolls with Butter

CAESAR SALAD \$12.50

Romaine, Croutons, Grated Parmesan, Caesar Dressing
Rolls with Butter

THE HEPBURN SALAD \$13.50

Mixed Greens, Strawberries, Mandarin Oranges, Candied Pecans, Crumbled Gorgonzola,
Golden Balsamic Dressing
Rolls with Butter

Salad Additions:

- Grilled Chicken \$4.00
- 5oz Grilled Flank Steak \$8.00
- 5oz Grilled Salmon \$8.00
- 4oz Grilled Tuna \$8.00

GRILLED CHICKEN SANDWICH \$9.50

Lettuce, Tomato, Onion
Avalon Chips

CROISSANT SANDWICH \$10..

Choice of Tuna or Chicken Salad served on a Croissant
Sliced Fresh Fruit

QUICHE LORRAINE Price available upon request

Egg, Swiss, Bacon
Sliced Fresh Fruit

CHICKEN NATALE \$13.00

5 oz Chicken Breast, Spinach, Roasted Red Pepper, Provolone,
Roasted Red Pepper Sherry Cream Sauce
Rolls with Butter, Avalon Garden Salad, Roasted Red Pepper Risotto

CHICKEN CAPRESE \$14.00

5 oz Chicken Breast, Tomato, Fresh Mozzarella, Basil, Balsamic Reduction
Rolls with Butter, Avalon Garden Salad, Garlic Parmesan Risotto

CHICKEN FRANCAISE \$14.00

5 oz Chicken Breast, Lemon Butter Sherry Sauce
Rolls with Butter, Avalon Garden Salad, Herb Roasted Red Skin Potatoes

ADD SALAD OR CUP OF SOUP: \$3.00

Avalon Garden Salad
Caesar Salad
Wedding Soup
Tomato Bisque Soup

The Avalon Experience

Lunch Buffets

Starting at \$14.00 Per Person

The Market Fresh

Includes:

Tomato Bisque

Pasta Salad

Fruit Salad

Avalon Chips

Ham and Swiss Wrap

Turkey and Provolone Wrap

(All Wraps Include Lettuce, Tomato and Onion)

Iced Tea

Hot Tea

Fresh Brewed Coffee

*To customize your package please see the following
pages for substitutions and additions.*

Buffets

*Lunch and Casual buffets include, iced tea, hot tea, coffee
Minimum of 20 people and priced per person*

Lunch

Served until 4:00p.m.

THE MARKET FRESH \$14.00

Tomato Bisque
Pasta Salad
Fruit Salad
Avalon Chips
Assorted Wraps:
Ham and Swiss
Turkey and Provolone
All wraps include Lettuce and Tomato

THE FRESH FARE \$14.00

Avalon Garden Salad
Fruit Salad
Chicken Salad
Tuna Salad
Croissants
Pasta Salad

THE CLUBHOUSE \$16.00

Tomato Bisque
Sliced Salami, Ham, Turkey, Pepperoni
Swiss, Provolone, American
Lettuce, Tomato, Onion
Assorted Condiments
Kaiser Rolls
Potato Salad
Dill Cucumber and Tomato Salad
Pickles

THE AVALON CLASSIC \$15.50

Avalon Garden Salad
Garlic Herb Roasted Chicken Breast
Penne Ala Vodka
Roasted Red Skin Potatoes
Roasted Assortment of Vegetables
Rolls with Butter

Casual

Served All Day

THE PERFECT PICNIC \$21.00

Avalon Garden Salad
Pasta Salad
Cheesy Potatoes
Angus Burgers
Herb Grilled Chicken
Assorted Sliced Cheeses
Condiments, Pickles, Lettuce, Tomato, Onion
Kaiser Rolls

TASTE OF ITALY \$23.00

Garlic Bread
Wedding Soup
Caesar Salad
Fettuccini with Alfredo
Farfalle with Pesto
Penne with Tomato Sauce
Garlic Herb Roasted Chicken Breast
Italian Meatballs
Roasted Assortment of Vegetables

THE GRILL AND CHILL \$27.00

Cornbread
Coleslaw
Cheesy Potatoes
Baked Beans with Bacon
Roasted Assortment of Vegetables
Barbecue Spiced Ribs
Garlic Herb Roasted Chicken Breast

THE PRIME TIME \$34.00

Rolls with Butter
Avalon Garden Salad
Dill Cucumber and Tomato Salad
Baked Beans with Bacon
Roasted Assortment of Vegetables
Roasted Red Skin Potatoes
12 oz Strip Steak (Prepared Medium)

KIDS KORNER \$12.00

Chicken Tenders
Cheese and Pepperoni Pizza
Avalon Chips
Fruit Display

The Avalon Experience

Dinner Buffets

Starting at \$16.50 Per Person

Includes:

Avalon Garden Salad
Mustard Crusted Pork Loin
Penne with Tomato Sauce
Herb Roasted Redskin Potatoes
Roasted Assortment of Vegetables
Iced Tea
Hot Tea
Fresh Brewed Coffee
Fresh Rolls and Butter

*To customize your package please see the following
pages for substitutions and additions.*

Dinner Buffets

AVALON'S SILVER PACKAGE

Minimum of 20 People and Priced Per Person

To add additional items please see the catering director for pricing

Includes Iced Tea, Hot Tea, Coffee, Fresh Rolls and Butter and
choice of one Salad, one Vegetable and one Starch \$9

CHOOSE ONE ITEM PER CATEGORY:

SALAD

Avalon Garden Salad

Caesar

Optional Substitutions

Caprese Salad.....\$1 up-charge

Hepburn Salad.....\$2 up-charge

VEGETABLE

Roasted Assortment of Vegetables

Sugar Snap Peas

Green Beans (Seasonal)

Optional Substitutions

Asparagus.....\$2 up-charge

STARCH

Herb Roasted Red Skin Potatoes

Sweet, Garlic or

Plain Mashed Potatoes

Red Pepper or Garlic Parmesan Risotto

Rice Pilaf or Wild Rice

SILVER PACKAGE REQUIRES CHOICE OF TWO ENTREES

CHICKEN

Garlic Herb Roasted \$6.25

Marsala \$6.50

Natale..... \$6.50

Francaise \$7.00

Balsamic Glazed \$7.25

Chicken Parmesan..... \$7.25

Boursin \$9.00

Caprese \$9.00

PASTA

Penne with Tomato Sauce..... \$2.50

Tri Colored Tortellini with Pesto..... \$5.50

PASTA ADDITIONS

Meatballs\$2.00

SEAFOOD

Cod Francaise\$6.00

Italian Baked Cod.....\$6.50

Grilled Shrimp Skewer.....\$7.75

Baked Salmon \$10.00

Dill Cream Sauce

Baked Salmon..... \$11.00

Maple Pecan Glaze

Salmon Picatta.....\$11.00

PORK

Mustard Crusted Pork Loin..... \$5.00

Barbecue Spiced Ribs \$11.00

BEEF

Smoked Brisket \$9.00

Avalon Barbecue Sauce

Flank Steak\$10.00

Chimichurri Sauce

Slow Roasted Prime Rib\$11.00

Au Jus

Garlic Herb Roasted Tenderloin\$12.00

Red Wine Reduction

CARVING STATION

**Chef Attendant Fee of \$75.00 Per Attendant*

Slow Roasted Turkey Breast \$9.00

Carved Leg of Lamb..... \$10.00

Slow Roasted Prime Rib.....\$11.00

Garlic Herb Roasted Tenderloin..... \$12.00

Dinner Buffets

AVALON'S GOLD PACKAGE

Minimum of 20 People and Priced Per Person

To add additional items please see the catering director for pricing

Includes Iced Tea, Hot Tea, Coffee, Fresh Rolls and Butter and
choice of one Salad, one Vegetable and one Starch \$9

CHOOSE ONE ITEM PER CATEGORY:

SALAD

Avalon Garden Salad

Caesar

Optional Substitutions

Caprese Salad.....\$1 up-charge

Hepburn Salad.....\$2 up-charge

VEGETABLE

Roasted Assortment of Vegetables

Sugar Snap Peas

Green Beans (Seasonal)

Optional Substitutions

Asparagus.....\$2 up-charge

STARCH

Herb Roasted Red Skin Potatoes

Sweet, Garlic or

Plain Mashed Potatoes

Red Pepper or Garlic Parmesan Risotto

Rice Pilaf or Wild Rice

GOLD PACKAGE REQUIRES CHOICE OF THREE ENTREES

CHICKEN

Garlic Herb Roasted \$4.25

Marsala \$4.50

Natale..... \$4.50

Francaise \$5.00

Balsamic Glazed \$5.00

Chicken Parmesan..... \$5.00

Boursin \$6.25

Caprese \$6.25

PASTA

Penne with Tomato Sauce..... \$2.50

Tri Colored Tortellini with Pesto..... \$5.50

PASTA ADDITIONS

Meatballs\$2.00

SEAFOOD

Cod Francaise\$4.00

Italian Baked Cod.....\$4.25

Grilled Shrimp Skewer.....\$5.25

Baked Salmon\$6.50

Dill Cream Sauce

Baked Salmon.....\$7.25

Maple Pecan Glaze

Salmon Picatta.....\$7.25

PORK

Mustard Crusted Pork Loin..... \$3.50

Barbecue Spiced Ribs \$7.50

BEEF

Smoked Brisket \$9.00

Avalon Barbecue Sauce

Flank Steak\$10.00

Chimichurri Sauce

Roasted Prime Rib \$11.00

Au Jus

Garlic Herb Roasted Tenderloin\$12.00

Red Wine Reduction

CARVING STATION

**Chef Attendant Fee of \$75.00 Per Attendant*

Slow Roasted Turkey Breast \$9.00

Carved Leg of Lamb..... \$10.00

Slow Roasted Prime Rib..... \$11.00

Garlic Herb Roasted Tenderloin..... \$12.00

Sit Down Dinner Menu

*Entrees include Vegetable, Accompaniment, Rolls with Butter, Iced Tea, Hot Tea and Coffee
Minimum of 20 People and Priced Per Person*

SALADS

AVALON HOUSE SALAD (INCLUDED)

Mixed Greens, Cucumbers, Tomatoes, Black Olives, Housemade Balsamic Vinaigrette

TRADITIONAL CAESAR \$1 Up Charge

Romaine, Croutons, Fresh Shaved Parmesan, Caesar Dressing

HEPBURN SALAD \$5 Up Charge

Mixed Greens, Strawberries, Mandarin Oranges, Candied Pecans, Gorgonzola, Golden Balsamic

CUP OF SOUP \$3

Tomato Bisque
Wedding

BEEF

FILET \$28

6 oz Filet

STRIP STEAK \$29

12 oz Grilled Strip Steak

THE RIB EYE \$31

12 oz Grilled Rib Eye

*All Steaks served with a choice of
Red Wine Reduction or Garlic Butter Sauce*

CHICKEN

NATALE \$19

Roasted Red Pepper, Spinach, Provolone,
Roasted Red Pepper Sherry Sauce

MARSALA \$19

Sautéed Mushrooms, Marsala Wine Sauce

GARLIC HERB ROASTED \$19

Garlic and Herb Marinade

FRANCAISE \$19

Lemon Butter Sherry Sauce

BALSAMIC GLAZED \$20

Tomatoes, Provolone, Balsamic Reduction

BOURSIN \$21

Boursin Cheese, Roasted Red Peppers,
Sherry Cream Sauce

PORK

MUSTARD CRUSTED PORK \$19

Apple Brandy Sauce

SEAFOOD

COD FRANCAISE \$21

Lemon Butter Sherry Sauce

ITALIAN BAKED COD \$21

Peppers, Onions, Tomatoes

PINEAPPLE GLAZED MAHI MAHI \$23

BAKED SALMON \$24

7 oz Salmon

Choice of: Dill Cream Sauce or Pecan Maple Glaze

*Pasta and Vegetarian Entrees
are served with an Avalon Garden Salad.*

PASTA AND VEGETARIAN

CHEESE TORTELLINI \$16

Tomato Basil Sauce

QUINOA STUFFED PEPPER \$16

Green Bell Pepper stuffed with Quinoa,
Onion, Bell Pepper, Tomato Sauce

PASTA PRIMAVERA \$16

Julienned Zucchini, Squash and Carrots, Aglio e Olio

MUSHROOM RAVIOLI \$16

Mushroom Cream Sauce

GRILLED PORTABELLA STACKER \$16

Balsamic Reduction

Sit Down Dinner Menu

*Entrees include, Iced Tea, Hot Tea and Coffee
Minimum of 20 People and Priced Per Person*

DUO PLATES

GARLIC HERB ROASTED CHICKEN BREAST AND SHRIMP SKEWER \$25

SHORT RIB AND BOURSIN CHICKEN \$29

SALMON AND SHRIMP \$30

7 oz Grilled Salmon and Shrimp Skewer, Garlic Butter Sauce or Honey Barbecue

FILET AND CHICKEN \$32

6 oz Filet, Garlic Herb Roasted Chicken Breast

FILET AND SHRIMP \$34

6 oz Filet, Shrimp Skewer, Garlic Butter Sauce

FILET AND CRAB CAKE \$35

6 oz Filet, Crab Cake, Remoulade Sauce

THE SURF AND TURF- Market Price

6 oz Filet, 4 oz Lobster Tail, Drawn Butter

All Steaks served with a choice of Red Wine Reduction or Garlic Butter Sauce

ACCOMPANIMENT

Herb Roasted Red Skin Potatoes
Sweet, Garlic or Plain Mashed Potatoes
Red Pepper or Garlic Parmesan Risotto
Rice Pilaf
Wild Rice

VEGETABLE

Roasted Assortment of Vegetables
Sugar Snap Peas
Green Beans (Seasonal)
Asparagus *\$2 Upcharge

CHILDREN'S OPTION

PENNE \$5
Meatball, Tomato Sauce

CHICKEN TENDERS \$10
French Fries, Applesauce

ADDITIONS

- An additional \$1 per plate up-charge will apply to all sit down dinners in the event that more than two entrees have been selected.

Displays and Hors d'oeuvres

DISPLAY STATIONS

Minimum of 20 People and Priced Per Person

VEGETABLE DISPLAY \$3.00

Fresh Vegetables and Ranch Dipping Sauce

DOMESTIC CHEESE

AND CRACKER DISPLAY \$3.25

Assorted Cheese and Crackers

FRUIT DISPLAY \$3.50

Fresh Seasonal Fruit Display

WINE COUNTRY \$6.00

Imported and Domestic Cheese,

Fresh Seasonal Fruit, Assorted Crackers

ITALIAN ANTIPASTO \$7.00

Italian Meats and Cheeses,

Roasted Seasonal Vegetables,

Olives, Marinated Artichokes, Pepperoncini,

Hot Peppers in Oil, Crostini and Crackers

COLD HORS D'OEUVRES

Minimum of 100 Pieces and Priced Per Piece

BLT Bites..... \$.75

Assorted Sushi Rolls \$1.00

Spicy Tuna, California, Shrimp Tempura, Vegetable

Vegetable Shooters \$1.50

Gazpacho Soup Shots \$1.00

Antipasto Skewers \$2.25

Caprese Skewers \$1.50

Shrimp Cocktail \$2.50

Shrimp Cocktail Shooter..... \$2.50

CARVING STATION

Minimum of 20 People and Priced Per Person

**Chef Attendant Fee of \$75.00 Per Attendant*

Slow Roasted Turkey Breast \$ 9.00

Carved Leg of Lamb..... \$10.00

Slow Roasted Prime Rib..... \$11.00

Garlic Herb Roasted Tenderloin..... \$12.00

HOT HORS D'OEUVRES

Minimum of 100 Pieces and Priced Per Piece

Assorted Stuffed Mushrooms \$ 1.00

Herb, Crab, Sausage

Fried Mac n' Cheese Bites..... \$.75

Margherita Pizza Bite \$1.00

Thai Chicken Satay..... \$1.00

Thai Peanut Sauce

Assorted Seasonal Bruschetta Display \$1.00

Asiago Artichoke, Fresh Tomato, Greens

Assorted Pizzettas \$1.00

Mini Maryland Style Crab Cake \$1.50

Rémoulade Sauce

Chicken Quesadillas \$1.50

Mini Reuben..... \$1.50

Chicken Tenders..... \$1.50

Wings \$1.50

Buffalo, BBQ, and Ranch

Fried Ravioli with Tomato Sauce..... \$1.25

Wild Mushroom and

Boursin Cheese Bruschetta..... \$1.70

Vegetable Egg Rolls \$1.75

Asian Sweet Chili Sauce

Spanakopita..... \$1.75

Mini Slider Burgers \$2.25

Grilled Lamb Chops with Tzatziki Sauce.... \$3.50

Desserts

ASSORTED DESSERTS *

Tiramisu	\$5.50
Cherry Cheesecake	\$4.50
Lemon Bar	\$4.25
Chocolate Mousse	\$3.00
Caramel Apple Cake	\$4.00
Triple Chocolate Cake	\$7.50
Cookies and Brownies	\$4.00
Cookies	\$2.25
Pineapple Up-Side Down Cake	\$4.00

SWEET NOTHINGS DISPLAY \$7.00*

Cream Puffs
Cannoli
Mini Cheesecake
Assorted Seasonal Shooters

SHOOTER BAR DISPLAY \$5.00*

Chocolate Mousse
Lemon Berry
Apple Crisp

**Minimum of 20 People and Priced Per Person*

CUPCAKE PRICING

*One dozen Per Flavor Minimum
Priced Per Cupcake*

CAKE FLAVORS \$2.00

White	
Chocolate	
Yellow	
Banana	\$2.25
Red Velvet	\$2.25
Pumpkin	\$2.25

ICING FLAVORS

Vanilla	Included
Chocolate	Included
Cream Cheese	\$.25
Peanut Butter	\$.25
Oreo	\$.25

TOPPINGS

Butter Cream Flowers	\$.75 Up Charge
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CAKE PRICING

SERVINGS

Six Inch	6-8 People	\$20.00
Eight Inch	12 People	\$25.00
Ten Inch	15 People	\$30.00
1/4 Sheet	20 People	\$35.00
1/2 Sheet	40 People	\$45.00
Full Sheet	80 People	\$65.00

CAKE FLAVORS

White	Included
Chocolate	Included
Yellow	Included
Marble	Included

ICING FLAVORS

Chocolate Butter Cream	Included
Vanilla Butter Cream	Included
Whipped Cream	Included

Additional Services

MEETINGS

Half Day Beverage Station Per consumption
Bottled Water and Soda

Half Day Snack Station Per consumption
Assorted Snacks

Granola Bars	\$1.50
Assorted Chips	\$1.50
Peanuts	\$1.00
Peanut Butter Crackers	\$1.50
Trail Mix	\$2.00
Other Snacks Available Upon Request	

BANQUET SERVICES

Wedding Area Rental Fee	\$500
Additional Cocktail Area Rental Fee	\$500
Extra Linen	\$50
Valet Parking	\$75 Per Attendant
Coat Check Attendants	\$75 Per Attendant
Extra Bartender	\$75 Per Attendant
Request for no tip jars at the bar	\$75 Per Attendant
Extra Bar	\$75
Additional Labor Charge	-Varies-

ROOM RENTAL FEE INCLUDES:

Registration Table	Avalon Notepads and Pens
Table Linen	Mints
Podium	Extension Cords
Easels	Power Strips
Microphone	Wireless Internet
Projection Screen	

ADDITIONAL FEES:

Teleconference Phone	\$50
LCD Projector	\$150
TV with DVD Player	\$50
Laser Pointer	\$20
Lavalier Microphone	\$50
Flipchart with Markers	\$25 per Flipchart
Copies	\$.15 per Sheet

Open Bar Packages

LIQUOR PACKAGES

Minimum of 20 People

Priced Per Person and Includes:

Liquor, Beer, House Wine, Soft Drinks, Mixers and Bartenders

HOUSE

Seagrams 7
Calico Jack Rum
Malibu
New Amsterdam Gin
Pinnacle Vodka
Jim Beam
Lauders Scotch
Jose Cuervo

TOP

Canadian Club
Beefeater
Old Granddad
Absolut
Bacardi Silver
Captain Morgan
Malibu
Dewar's
Jose Cuervo
Peach Schnapps
Amaretto
Baileys

PREMIUM

Crown Royal
Tanqueray
Jack Daniels
Grey Goose
Bacardi Silver
Captain Morgan
Malibu
Johnny Walker Red
Jose Cuervo
Peach Schanpps
Amaretto
Baileys
Kahlua

BEER

Budweiser
Bud Light
Coors Light
Miller Light
Yuengling
Heineken

WINE

Cabernet
Merlot
Pinot Noir
Chardonnay
White Zinfandel
Riesling
Pinot Grigio

ONE HOUR

House	\$10
Top Shelf	\$12
Premium	\$15

TWO HOUR

House	\$11
Top Shelf	\$13
Premium	\$16

THREE HOUR

House	\$13
Top Shelf	\$15
Premium	\$18

FOUR HOUR

House	\$14
Top Shelf	\$16
Premium	\$19

FIVE HOUR

House	\$16
Top Shelf	\$18
Premium	\$21

WINE AND BEER PACKAGES

Priced Per Person and Includes:

Liquor, Beer, House Wine, Soft Drinks and Bartenders

BEER

Budweiser
Bud Light
Coors Light
Miller Light
Yuengling
Heineken

WINE

Cabernet
Merlot
Pinot Noir
Chardonnay
White Zinfandel
Riesling
Pinot Grigio

ONE HOUR

\$9

TWO HOUR

\$10

THREE HOUR

\$11

FOUR HOUR

\$12

FIVE HOUR

\$13

ADDITIONAL INFORMATION

- If you are having an open bar, you may substitute our select wines at an additional charge per bottle opened.
- Please ask the catering director for a current wine list. All wines are subject to availability .
- House Champagne is available starting at \$18 per bottle opened.
- For guests under the age of 21, there will be a \$2.5 charge for sodas and juices.

Vendor Referrals

TRANSPORTATION:

Anderson Coach	724-588-8310
A Suite Adventures Inc.	330-501-7433
CCS Trans	330-747-1311

CEREMONY AND RECEPTION MUSIC:

2nd Avenue Jazz	724-589-2091
Redline	330-757-8752
Todd Cutshaw	330-979-0771
Backbeat (John Reese)	330-758-7133
Bobby Remp	724-515-9968
Elegant String Quartet	330-726-2856
FX Project	724-528-2324
John Chapman	330-877-0994
Music Man DJ	330-793-2098
The DJ Crew	330-869-6556
Tune Weavers (Jeff Dunn)	330-788-8851
Brian Price	330-509-2109
Pipe Dreams	724-962-0897
Rich Yocum (Pianist)	330-847-7076
Rudy and The Professionals	330-502-2629
Michael Thomas Entertainment	330-503-5199

CAKES:

The Cake Boutique	330-395-CAKE
Hermitage Bakery	724-342-4908
The Crumb Shoppe	330-534-0606
Rachel Ulam	330-856-2391

CHAIR COVER AND LINEN RENTALS:

Center of Attention	330-793-3295
Evaline's Bridal	330-392-6569
PMG Chocolatiers	330-349-9844
Sister Act Rentals	330-509-0636

EQUIPMENT RENTALS

Rental Corral	724-347-1200
TR Party Center	330-788-8784
Tri-Son Tents	330-856-7159

SPA SERVICES AND ESTHETICIANS

Avalon Spa and Salon	724-704-8818
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FLORAL

Cottage Gardens	724-981-4540
Green's Floral Shop	330-534-6023
Floral Dynasty	330-856-2868
Something New	330-702-8777
Kraynak's	724-347-4511

PHOTOGRAPHERS AND VIDEOGRAPHERS

Greenwood Photography	330-984-1338
Tim Hickman	412-897-4132
Acclaim Elegant Videography	330-707-0740
Ferencik Films	724-813-6262
Cimperman Photography	724-342-6131
Easton Video Productions	330-270-5284
House of Portraits	330-392-0364
Jim Pitts	724-981-2765
Laura Ruppertsberger	724-656-9271
Moroco Photography	724-981-2765
Pictures in Motion	330-270-0945

HOTEL ACCOMODATIONS

The Avalon Inn and Resort	330-856-1900
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We are proud to offer on-site spa parties and golf packages for the bridal party. Please ask the catering director for more information on spa and golf packages.

Policies and Procedures

SCHEDULING AN EVENT

Contact the Sales & Catering Department for information pertaining to your event. Our priority is to service our guest's needs. All events must be approved by Avalon and coordinated with the Sales & Catering Department.

BANQUET AND MEETING ROOMS

Banquet and meeting rooms are subject to availability and are assigned according to the anticipated number of guests. If there are fluctuations in the number of attendees, Avalon reserves the right to reassign the banquet or meeting room accordingly. Avalon reserves the right to charge a labor fee for the set-up of meeting rooms with extraordinary requirements and last minute changes.

MENU SELECTIONS

Our menus are meant to be used as a guide, however, we welcome the opportunity to customize a special menu for your event. In order to ensure the availability of all chosen menu items, your menu selection must be submitted four (4) weeks prior to the function date. No food or beverage may be brought onto the Avalon premises with the exception of a wedding cake and wedding cookies. A cake cutting fee of \$1.00 per guest will be applied for weddings.

BANQUET MENU PRICING

Pricing is subject to change based on seasonal market availability. All prices are subject to a Set-up Fee of 20% and the current Sales Tax, which will be added to your invoice. These charges are applied to all banquet pricing. A \$1.00 per plate up charge will apply to all sit-down dinners in the event that more than two entrees have been selected.

AUDIO VISUAL EQUIPMENT

Please see the additional services page for a list of available equipment and pricing.

SMOKING

Avalon locations in Ohio are non-smoking facilities according to Ohio State Law. The Buhl Park location has designated smoking areas within the facility.

VALET PARKING

Valet parking is available for an additional cost of \$75.00 per attendant. One valet attendant per 50 guests is recommended.

COAT CHECK

An unattended coatroom will be provided for private parties when the weather warrants it. A coatroom attendant is available for a flat rate of \$75.00.

DRESS ATTIRE

Unless special dress has been authorized, guests must be properly dressed for the occasion.

LOST AND FOUND

Avalon will not be liable for the loss, theft or breakage of any article(s) or merchandise left in the facilities prior to, during or following your event.

OUTDOOR CEREMONY SITES AT AVALON INN AND RESORT AND SQUAW CREEK

Outdoor ceremony sites are available at The Avalon Inn and Resort and Squaw Creek. The flat rate fee is \$500. Clients are to provide their own seating and decoration's.

Continued

MINIMUM EXPENDITURES

All Saturday's during the months of May through October will have a minimum expenditure for all of Avalon's locations including Avalon Resort and Spa's Ballroom and Grand Pavilion, as well as, Avalon Golf and Country Club's Buhl Park and Squaw Creek Ballrooms.

AVALON INN AND RESORT BALLROOM AND PAVILION

The minimum expenditure during the months of May through October on Saturday's for the Ballroom is \$10,000 and the Pavilion is \$7,000. The minimum expenditure does not include the 20% set up fee, applicable taxes or gratuity. If the total expenditure should fall short of the minimum the remaining amount will be added as a room rental fee. All Friday and Saturday's during the month of December will have a minimum expenditure for the Ballroom and Pavilion. The minimum expenditure for the Ballroom is \$6,000. The minimum expenditure for the Pavilion is \$3,500.

AVALON AT BUHL PARK

The minimum expenditure for the Ballroom during the months of May through October on Saturday's is \$12,000. The minimum expenditure does not include the 20% set up fee, applicable taxes or gratuity. If the total expenditure should fall short of the minimum the remaining amount will be added as a room rental fee. All Friday and Saturday's during the month of December will have a minimum expenditure for the Ballroom. The minimum expenditure for the Ballroom is \$6,000.

AVALON AT SQUAW CREEK

The minimum expenditure for the Ballroom during the months of May through October on Saturday's is \$8,000. The minimum expenditure does not include the 20% set up fee, applicable taxes or gratuity. If the total expenditure should fall short of the minimum the remaining amount will be added as a room rental fee. All Friday and Saturday's during the month of December will have a minimum expenditure for the Ballroom. The minimum expenditure for the Ballroom is \$4,000.

SPECIAL DECORATIONS

Decorations or displays brought onto the property by the guest must be approved prior to arrival. Decoration of exterior entry posts and/or exterior lamp posts is prohibited. Items may not be attached to any stationary wall, floor, window, or ceiling. The use of special rented lighting may be prohibited. Fog machines are prohibited in all areas of Avalon. Chair covers may be used, but must be rented by the client and put on and taken off by either the client or the vendor. Charger plates are the only type of china that may be brought in by the client, otherwise, Avalon will provide all china, glassware, and silverware for special events.

LIQUOR

Avalon follows state liquor laws, and under no circumstance can anyone under the age of 21 be served an alcoholic beverage nor can any alcoholic beverages be brought onto the premises.

VENDOR MEALS

If you would like to purchase meals for your vendors (members of the band, photographer, etc.) please make arrangements with the Catering Director prior to the event. Please remember that all food and beverage must be purchased through Avalon.

MUSICAL GROUPS

When booking a band, please take into consideration the size of the group and sound equipment to be used. Musicians must be made aware that the Avalon management will establish the volume level for the group. Arrangements must be made in advance for band arrivals, set-up, and electrical hook-ups. All musical groups must be set up at least one hour before the event is due to start.

Continued

SET-UP FEE

A 20% set-up fee is applied to all banquet event invoices. This fee is made up of all services and costs included in the preparation and execution of your event.

LABOR FEE

All banquet rooms are subject to a labor charge. Contact the Sales and Catering Department for details. All social events are based on a 5 hour time frame. A \$500 fee will be applied for each additional hour.

GRATUITY

Gratuity is not included, but greatly appreciated by our staff if you feel that we did an exceptional job.

DEPOSIT

All events are confirmed upon the receipt of a non-refundable deposit. Deposits are based on estimated revenues for your event. All deposits will be applied to the final invoice. For wedding receptions a \$2,000 deposit is required at the time of booking and an additional \$2,000 deposit is required six months prior to your wedding reception. Upon cancellation of any event, the deposit will be forfeited and a cancellation fee may apply.

GUARANTEES

The estimated number of guests is due three (3) weeks prior to the scheduled event. The final guarantee of guests must be given ten (10) business days prior to the function. It will not be permitted to lower the guarantee within the 10-day period. If no final guarantee is received, we will consider the estimated number indicated on the Event Order, which is approved and signed by the client to be the correct and guaranteed number. You will be billed for the guaranteed number of guests or the actual number in attendance, whichever is higher.

PAYMENT

Acceptable forms of payment are cash, check or credit card. Avalon reserves the right to charge for any damages incurred during the event. If you wish to use a credit card for deposits and or payment of events, a 3.5% Administrative Fee will be added to the total amount. Final payments over \$5000 are due 3 days prior to the event by a certified check. Final payments under \$5000 are due 10 days prior to the event. Applicable taxes and a 20% set-up charge are added to all invoices.

Final payment is required 72 hours prior to the event. Any additional charges incurred during the event, must be paid upon completion of the event.

ADDITIONAL INFORMATION

Storage areas for vendor supplies will be determined by the Catering Director. Throwing birdseed, rice, confetti, flower petals, etc. at a wedding reception or any other function is not permitted. Flowers, decorations, cake supplies, gifts, etc. that are provided by the host of a function, must be removed immediately following the event. It is the responsibility of the client to make their vendors aware of this policy.

MEMBERSHIP

Please contact our Member Services Department for Membership Information to Avalon Golf and Country Club.

Event Contract

THANK YOU FOR CHOOSING
AVALON GOLF AND COUNTRY CLUB FOR YOUR PRIVATE EVENT!

EVENT NAME: _____

EVENT DATE: _____

START TIME: _____ END TIME: _____

ESTIMATED # GUESTS: _____

ROOM: _____

LOCATION: _____

PERSON ASSUMING FINANCIAL RESPONSIBILITY: _____

NAME: _____

ADDRESS: _____

EMAIL: _____

PHONE: _____ FAX: _____

BRIDE: _____ GROOM: _____

MEMBER NAME: _____ MEMBER NUMBER: _____

CONTACT NAME: _____ PHONE NUMBER: _____

EMAIL ADDRESS: _____

DEPOSIT DUE UPON SIGNING: _____ DEPOSIT PAID: _____

ADDITIONAL DEPOSIT (IF REQUIRED): _____

RENTAL FEE: _____

AVALON WILL NOT BE HELD LIABLE FOR NON-PERFORMANCE OF THIS CONTRACT OR ANY DAMAGES AS A RESULT OF LABOR TROUBLES, DISPUTES OR STRIKES, ACCIDENTS, GOVERNMENT (FEDERAL, STATE AND MUNICIPAL) REGULATIONS OF OR RESTRICTIONS UPON TRAVEL OR TRANSPORTATION, NON-AVAILABILITY OF FOOD, BEVERAGE OR SUPPLIES, RIOTS, NATIONAL EMERGENCIES, ACTS OF GOD AND OTHER CAUSES WHETHER ENUMERATED OR NOT, WHICH ARE BEYOND THE REASONABLE CONTROL OF AVALON.

I HEREBY AGREE TO AVALON POLICIES AND PROCEDURES:

PRINT NAME: _____

SIGNATURE: _____ DATE: _____