



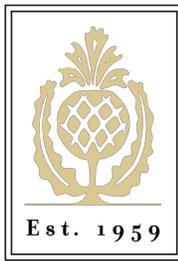
TOM'S COUNTRY PLACE BANQUET FACILITIES & CATERING

Thank you for contacting us for your special day!

We are located within a wooded area on 20 acres of scenic grounds. Our beautifully landscaped outdoor gardens feature a sandstone terrace and gazebo providing a beautiful setting for your wedding ceremony and photos. Our venue can accommodate 80 to 450 guests for your wedding reception.

For availability and to schedule a tour, please call us at 440-934-4553 or email info@tomscountryplace.com





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Our wedding packages are priced per person for a five-hour reception. Also included is the set-up and clean-up of the reception space. You will have access to the space prior to the start of your reception for decorating.

We offer two main serving styles: Buffet Style & Family Style. With either style all entrées and accompaniments are replenished throughout the dining experience to ensure your guests have an abundant variety to select from and to welcome a second helping. In addition, all leftover food is yours to take at the end of the evening.

You may provide your own alcoholic beverages, therefore, you may fully customize your bar to include your favorite beers, wines, and liquors!

We offer a variety of ways to customize your wedding package such as cocktail hour appetizers, desserts, late night snacks, speciality linens in a variety of fabrics and colors, and so much more! For more information please call us so we can best assist you with your wedding day plans.

Event Price List: 2019-2020

Buffet Style Dinner:

One Entrée	\$32.95 per person
Two Entrées	\$35.95 per person
Three Entrées	\$37.95 per person

Family Style Dinner:

One Entrée	\$35.95 per person
Two Entrées	\$38.95 per person
Three Entrées	\$40.95 per person

Beverage Service Package:

\$2.95 or \$4.95 per person (more details on page 7)

Bartender - \$80.00

One bartender is recommended for every 100 guests

Security - \$180.00

Required if you are serving alcohol

15% Service Charge and 6.75% Sales Tax

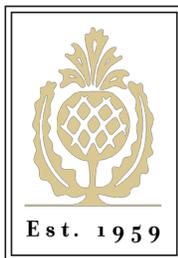
12% Service Charge if all payments are made by cash or check

Banquet Rooms:

Room:	Capacity:	Deposit:
Oak Room	80-160 guests	\$1,300.00
Gold Room	150-225 guests <i>(Gold Room rental included with 200+ guests)</i>	\$1,800.00
Gold & West Room	226-350 guests	\$1,800.00
Grand Ballroom	350-450 guests	\$3,000.00

Included in the Price Per Person:

- Catering of the Dinner Menu
- Uniformed Wait Staff
- Cutting & Serving of Your Wedding Cake
- White Linen Tablecloths
- Choice of Linen Napkin Color(s)
- Water Stem Glasses & Carafes
- Champagne Flutes for Your Head Table
- Head Table & Cake Table Accent Lighting
- Reserved Access to the Gardens for Photos
- Decorating Equipment: Mirrors, Glass Globe & Bud Vases, Table Numbers & Silver Stands
- Two Tickets to Our Annual Menu Tasting Event
- Room Rental for a Five Hour Reception
Additional room rental fees may be incurred if adult guest minimum per room is not met. Ask your event coordinator for more details.
- All Other Services as Listed



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Dinner Menu

Chicken:

***Traditional Chicken** - bone-in breasts, thighs, wings, and legs lightly breaded in our house blend of savory seasonings and oven roasted until fork tender

***Boneless Breast of Chicken** - boneless chicken breasts, lightly breaded in our house blend of savory seasonings and oven roasted until fork tender

Pesto Chicken Pasta - penne pasta with strips of grilled chicken breast in a basil pesto cream sauce *(add \$0.50)*

Chicken Piccata - boneless chicken breasts dusted in flour and simmered in a lemon caper sauce *(add \$0.50)*

Chipotle Lime Chicken - boneless chicken breasts, broiled and finished with a chipotle lime sauce *(add \$0.75)*

Chicken Marsala - boneless chicken breasts dusted in flour and simmered in a Marsala wine and beef reduction with sautéed mushrooms *(add \$1.00)*

Chicken Cacciatore - boneless chicken breasts dusted in flour and stewed with tomatoes, onions, peppers, mushrooms, and capers, finished with white wine *(add \$1.00)*

Balsamic Glazed Chicken - boneless chicken breasts, broiled and finished with white balsamic glaze *(add \$1.00)*

Beef:

Oven Roasted Eye of Round - slowly roasted, sliced, and served in a light gravy

Swiss Steak & Caramelized Onions - tender cube steak lightly breaded and slowly baked until fork tender

Penne Bolognese - penne pasta in a hearty tomato and ground beef sauce

***Cabbage Rolls** - hand rolled with freshly ground beef, rice, and house seasonings, then slowly simmered in a tomato broth

Beef Stroganoff - tender strips of beef slowly braised in a rich gravy and served over egg noodles

City Chicken - pork and beef skewered, lightly breaded, and baked until fork tender

Vegetarian:

Eggplant Parmesan - breaded eggplant layered with marinara sauce and a blend of Italian cheeses

Vegetable Lasagna - garden vegetables layered in an Alfredo cream sauce, topped with breadcrumbs, and baked until golden brown *(add \$1.50)*

Pork:

***Breaded Pork Chops** - house cut bone-in pork chops, lightly breaded in our house blend of savory seasonings and oven roasted

***Breaded Boneless Pork Cutlets** - hand cut pork cutlets, breaded in our house blend of savory seasonings and oven roasted

Roasted Pork Loin - oven roasted, sliced, and served with sauerkraut in a light gravy

Baked Ham - sliced smoked ham baked with pineapple

Seafood:

Broiled Cod - delicate 4 oz. filet of cod breaded in a panko parmesan crust

Shrimp & Scallop Linguine - pan seared shrimp & scallops over linguine in a light lemon butter sauce *(market price)*

Baked Salmon - premium 4 oz. filet of Atlantic salmon lightly seasoned and oven roasted *(market price)*

Hand Carved Meat:

There is no additional cost to select a carving station.

Top Round of Beef - slowly roasted allowing for juicy cuts ranging from medium rare to well done, served with au jus and horseradish *(buffet service only)*

Bourbon Glazed Pork Tenderloin - marinated grilled pork tenderloin glazed with a bourbon reduction

Sugar Glazed Ham - smoked ham topped with a caramelized orange sugar glaze *(buffet service only)*

Turkey Breast - whole boneless turkey breast oven roasted and served with cranberry chutney.

Steak Bistro - beef shoulder tenderloin lightly seasoned and oven roasted, served with your choice of au jus or veal demi-glaze *(market price)*

Prime Rib - prime rib of beef heavily seasoned and slowly roasted until medium rare, served with au jus and horseradish *(market price) (buffet service only)*

Roast Tenderloin - whole beef tenderloin (filet mignon) lightly seasoned and oven roasted, served with your choice of au jus or veal demi-glaze *(market price)*

***Founder's Signature Recipes**



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Accompaniments

Potato: (choice of one)

Parsley Red Jackets - quartered redskin potatoes tossed in parsley and butter

Scalloped Potatoes Au Gratin - hand sliced potatoes, baked in a creamy cheese sauce until golden brown

Garlic Roasted Red Bliss - quartered redskin potatoes tossed in garlic butter and oven roasted

Garlic Mashed Potatoes - redskin potatoes mashed with milk, butter, and a hint of garlic

Traditional Mashed Potatoes - yukon gold potatoes mashed with milk and butter until creamy, served with a pan gravy

Sweet Potatoes - candied sweet potatoes topped with brown sugar and butter

Rice Pilaf - white rice and orzo simmered in a savory chicken broth

Pasta: (choice of one)

Penne Marinara - penne pasta in a hearty tomato marinara

Pesto Pasta - penne pasta in a rich basil pesto cream sauce

Alfredo Pasta - penne pasta in a creamy parmesan sauce

***Three Cheese Macaroni & Cheese** - elbow macaroni tossed in a creamy three cheese sauce, topped with bread crumbs, and baked until golden brown

Vegetable: (choice of one)

California Blend - broccoli florets, orange and yellow carrots

Bahamas Blend - broccoli florets, green beans, red peppers, yellow carrots

Whole Green Beans with Toasted Almonds

Fancy Cut Green Beans with Toasted Almonds

Glazed Baby Carrots

Buttered Whole Kernel Corn

Broccoli Au Gratin

Cauliflower Au Gratin

Mélange Blend - chick peas, orange carrots, red pepper, lentils (add \$0.50)

Green Beans with Crispy Bacon & Onions (add \$0.75)

Butternut Squash "Fettuccine" (add \$1.00)

Salad & Dinner Rolls:

House Garden Salad - spring greens, romaine, and iceberg lettuces with sliced cucumbers and tomatoes

Salad Dressings - House Vinaigrette (tomato based), Ranch, Italian, Creamy Italian, and White Balsamic

Buffet Style Dinner Service: House Garden Salad served at the buffet with your choice of two salad dressings accompanied by a basket of dinner rolls and butter

**Upgrade to a Plated House Garden Salad, \$1.00 per person*

Family Style Dinner Service: Plated House Garden Salad with your choice of one salad dressing accompanied by a basket of dinner rolls and butter served to each table

Speciality Plated Salads:

Classic Caesar Salad - crisp romaine lettuce tossed with croutons, parmesan cheese, and Caesar dressing
Family Style add \$0.75 / Buffet Style add \$1.75

Cranberry Almond Salad - mixed field greens topped with toasted almonds, dried cranberries, and crumbled feta cheese with a white balsamic vinaigrette
Family Style add \$1.00 / Buffet Style add \$2.00

All Dinners Also Include:

Coffee & Tea - the coffee & tea station provides regular and decaffeinated Columbia coffees and hot teas and is served for the entire length of your reception. Family Style service also includes coffee service to all guest tables during dessert

Cake Cutting Service - the cutting and serving of your wedding cake is included in the price per person. Cake is cut and plated on white china plates and is traditionally served immediately following dinner

Evening Buffet Service - your entrées and accompaniments will be available to your guests throughout the duration of your reception. If you are interested in other late night snack options, such as pizzas, just ask your event coordinator for more details!



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Appetizer Menu

*Appetizers priced per **person** will be billed to your total guest count.
Appetizers priced per **piece** must be ordered at a minimum of one piece per guest.*

Cheese Display

Assortments of Colby Jack, Hot Pepper, and Baby Swiss
Served on a chilled granite slab accompanied by an assortment of crackers
\$2.50 per person

Garden Vegetable Display

Fresh Carrots, Celery, Broccoli, Cauliflower, and Yellow Peppers with a Creamy Ranch Dip
\$2.00 per person

Fresh Fruit Display

Fresh Pineapple, Grapes, Cantaloupe, Honey Dew, and Watermelon
\$125.00 per display (serves approximately 100)

Hummus Display

Roasted Red Pepper Hummus, Spicy Feta Dip
Mini Naan Bread, Cucumbers, Carrots, and Celery
\$250.00 per display (serves approximately 100)

Sweet & Sour Meatballs

\$1.00 per person (3 pieces per person)

Bacon Wrapped Water Chestnuts

\$1.70 per person (2 pieces per person)

Balsamic Fig & Goat Cheese Flatbread

\$1.85 per piece

Vegetable Egg Roll with Orange Ginger Sauce

\$0.85 per piece

Raspberries & Brie en Croute

\$1.95 per piece

Wild Mushroom Phyllo Purses

\$1.95 per piece

Stuffed Mushroom Caps

\$1.50 per piece

Italian Sausage Stuffed Mushroom Caps

\$1.85 per piece

Teriyaki Chicken Kabobs with Pineapple

\$1.95 per piece

Bacon Wrapped Sea Scallops

\$1.95 per piece

Mini Crab Cakes with Wholegrain Mustard Aioli

\$1.85 per piece

Gulf Shrimp Display with Cocktail Sauce & Lemon Wedges

market price per display





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Desserts

You may provide your own Wedding Cake

Traditional Assorted Pastries

\$4.50 per person

Served Buffet Style

Gourmet Chocolate Chunk Cookies

Gourmet Oatmeal Raisin Cookies

Assorted Berry & Nut Kolachkis

Hand Rolled Nut Roll

Chocolate Éclairs

Gourmet Dessert Bars

Petite Package (230 pieces) \$375.00

Grand Package (460 pieces) \$750.00

Served Buffet Style

Triple Chocolate Chunk Brownie

Chocolate Peanut Butter Stack

Deep Dutch Brownie

Summer-Berry Stack

Toffee Crunch Blondie

Lemon Crumb Bar

Apple Crumb Cake

Oreo Dream Bar

Seven Layer Bar

Haystack Brownie

Tiger Brownie





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Your Custom Bar Service

You may provide your own alcoholic beverages, therefore, you may fully customize your bar to include your favorite beers, wines, and liquors!

Alcohol may be delivered one day before your wedding. Upon delivery, we will take an inventory of all of your alcohol and provide refrigeration for all of your chilled beverages. We also have a listing of local vendors who are available to assist with planning and ordering your alcohol, if needed. We do not charge any corkage fees.

You may select from one of our two beverage packages to complete you bar:

Basic Beverage Package:

(for dry weddings or beer & wine only weddings)

\$2.95 per person

Sodas:

Cola
Diet Cola
Lemon Lime
Ginger Ale

Supplies:

Cocktail Napkins
Plastic Drinkware
Stir Straws
Ice
CO2 System for Keg Beer

Add Glassware:

Wine Glasses add \$0.50 per person
Pilsner Glasses add \$0.50 per person



Premium Beverage Package:

(for weddings serving liquor)

\$4.95 per person

Sodas:

Cola
Diet Cola
Lemon Lime
Ginger Ale

Juices & Mixers:

Orange Juice
Cranberry Juice
Pineapple Juice
Bloody Mary Mix
Sour Mix
Tonic Water
Club Soda

Garnish:

Olives
Cherries
Lemons
Limes

Supplies:

Cocktail Napkins
Plastic Drinkware
Stirrer Straws
Ice
Pourers
CO2 System for Keg Beer

Add Glassware:

Wine Glasses add \$0.50 per person
Rocks Glasses add \$0.50 per person
Pilsner Glasses add \$0.50 per person



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Your Garden Wedding Ceremony

We offer an outdoor garden area featuring a sandstone terrace for your wedding ceremony. This feature is exclusively reserved for wedding reception held at Tom's Country Place.

Garden Fee for Outdoor Ceremony: \$350.00
White Chair Rental: \$3.50 per chair (minimum 50)

Garden Time Availability:

Time Slot A: 3:30pm - 5:00pm
Time Slot B: 6:00pm - 7:30pm

You may choose to start your ceremony at any time within your 90 minute time slot, leaving plenty of time for photos before and/or after the ceremony. The start of your five-hour wedding reception begins immediately following your ceremony, or approximately 30 minutes after your ceremony start time.

In the event of inclement weather, your ceremony will be held in your reserved reception room where guests will be seated at their tables. The charge for the ceremony chairs will be refunded, if not already set up. The garden fee is non-refundable.

Ceremony rehearsals in the outdoor gardens may be scheduled with your event coordinator approximately one month prior to your wedding.

On-Site Wedding Photographs

There is no charge to use the outdoor gardens for your wedding photographs. To ensure that you will have full private access to the gardens for your photos, you may choose to reserve one of our two time slots at the time of booking. These available times are 3:30pm - 5:00pm or 6:00pm - 7:30pm.

