



From all of us here at Williams on the Lake, we would like to sincerely thank you for considering us for your special occasion. For 29 years, our family has taken great pride in the services we provide for our clients. Let us make your wedding day all you have dreamed of and more!

Sincerely,

Mark Williams, General Manager

Amy Cleveland, Executive Chef

Alyssa Williams, Event & Sales Manager

Jen Nau, Event Coordinator

Rose Francis-Marandola, Event Coordinator

April Sawicki, Corporate Events

Your Reception Package

We take great pride in offering a superior level of catering and services. Our reception package price includes everything you would expect a caterer to provide, and so much more; including a unique and elegant facility all at a competitive cost.

Included in your package:

- *All hall and facility rental fees for six hours*
- *Custom decorating to compliment your colors*
- *Use of our centerpieces and house linens*
- *Exclusive use of both the indoor and outdoor areas of the facility you book*
 - *Areas are separate for each facility*
- *Complimentary vegetable display and bar snacks for your cocktail hour*
- *Your choice of either a plated or buffet-style meal*
- *Use of the private bridal party only room*
- *Select styles of wedding cake, and cake cutting and serving fees*
- *Champagne toast for the bridal party*
- *An event coordinator to work with you throughout the entire process, and be there the day of to ensure no detail is left unattended*

Your Ceremony

You have the option of having your ceremony with us in the outdoor space of the building you reserve. In Lakeside South, we have our beautiful courtyard area overlooking the lake, and in our Lakeside East, you will have our unique Moongate wall as your back drop. Included in your ceremony package:

- *Three additional hours of hall time: two hours for the bridal party to get ready and take pre-ceremony pictures; thirty minutes for guests to arrive; and 30 minutes for the ceremony itself.*
- *One hour of rehearsal time: the date and time of rehearsal will be guaranteed approximately 45 days before your big day.*
- *White padded folding chairs for the ceremony. The number of chairs will be equal to your final guest count.*

The fee for the ceremony package is \$850 plus service charge (20%) and sales tax.

Menu Options

At Williams on the Lake, you have the option of offering your guests either a buffet-style or plated meal. Either way, you will make selections off of the same menu. No Matter which type of menu style you select, coffee, tea and water, and rolls and butter are always included. We traditionally serve your wedding cake as dessert.

If you would like additional menu items, please do not be afraid to ask. We are able to provide you with current pricing for additional menu items or market-priced items at any time.

Buffet-Style:

- *One hand-carved meat*
- *One second main entrée*
- *Two vegetables*
- *Two starches*
- *Three salads*

Plated:

- *Up to two main entrée choices; with a third option of chef's choice vegetarian*
 - *One vegetable*
 - *One starch*
 - *One salad*
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Menu Items

Carved Item (Buffet-Style only):

Top Round Glazed Ham Cajun Dusted Turkey Maple Glazed Pork Loin

Main Entrée:

- *Boneless, Skinless Chicken Breast: Vienna, Lemon-Wine, Sesame-Teriyaki, Parsley Sherry, Apricot, Parmesan, Paprikash, Creamy Artichoke, Creamy Cheddar Bacon, Roasted Red Pepper and Pappardelle Sauce*
- *Beef Tips in a Burgundy Sauce*
- *Tri Colored Tortellini*
- *Baked Pork Chops with Apples and Thyme*
- *Eggplant Cannoli*
- *Stuffed Cabbage Rolls*
- *Tilapia Poached in Butter Sauce*
- *Sausage with Peppers and Onions*

Vegetables:

- *Green Beans: Buttered, Almandine, or with Bacon and Onion*
 - *Steamed Baby Carrots: Buttered, Dilled or Glazed*
 - *Corn: Buttered, with Sun Dried Tomatoes, or with Roasted Red Peppers*
 - *Sweet Petite Peas: Buttered, or with Pearl Onions*
 - *Gourmet Vegetable Medley*
 - *Broccoli: Buttered or with Cheddar*
 - *Roasted Zucchini and Summer Squash*
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Menu Items Con't

Starch:

- *Baked Potato with Butter and Sour Cream*
- *Herbed Red Skins*
- *Roasted Yam Medallions*
- *Whipped potatoes: Plain, Cheddar, Horseradish, Garlic*
- *Couscous: Traditional, Parmesan, Garlic, Florentine, or Tri-Colored Pearlized*
- *Steamed Jasmine Rice*
- *Wild rice: with Roasted Almonds, Exotic Mushrooms, or Shaved Parmesan*
- *Pasta: Penne, Rotini, Rigatoni, or Bow Tie*
 - *Sauce: Marinara, Alfredo, Blush or Pesto*

Salads:

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| ▪ <i>Tossed Field Greens</i> | <i>Spinach</i> |
| ▪ <i>Ceasar</i> | <i>Macaroni</i> |
| ▪ <i>Fresh Fruit (Apr-Oct only)</i> | <i>Pasta</i> |
| ▪ <i>Cucumber (Creamy or Oil/Vinegar)</i> | <i>Potato</i> |
| ▪ <i>Apple Sauce</i> | <i>Tomato and onion</i> |
| ▪ <i>Marinated Fresh Mushroom</i> | <i>Broccoli</i> |
| ▪ <i>Coleslaw</i> | <i>Three Bean</i> |
| ▪ <i>Jello</i> | |
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Facility Pricing

In our efforts to provide an honest, up-front price to you, we quote you an inclusive package price per person. This is not the commonly quoted price in the catering industry. To get an “apples to apples” comparison from other venues, do not forget to inquire about any extra costs in addition to the per person plate cost. Some examples of this are hall rental fees, cake cutting fee, staffing, event coordinator, decorating, set-up and/or clean-up, etc.

Reception Package pricing**:

<i>50-100 guests</i>	<i>\$59.99</i>	<i>**all pricing listed is subject to service charge (20%) and current local sales tax</i>
<i>101-150 guests</i>	<i>\$55.99</i>	
<i>151-200 guests</i>	<i>\$52.99</i>	
<i>201-250 guests</i>	<i>\$49.99</i>	
<i>251+ guests</i>	<i>\$47.99</i>	

Children 10 and under are 1/2 price, 3 and under are free.

The deposit for Lakeside South is \$1250, and Lakeside East is \$750. All deposits are applied to your final bill.

If you have any questions about the pricing listed above, please feel free to ask your coordinator for an estimate at any time.

Facility Guidelines

- *Final guest count will be due 10 days prior to your event.*
 - *Final payment is due one week prior to your event. Once we receive final payment, we will not be able to make adjustments to the guest count.*
 - *Any quoted market priced items can be guaranteed 45 days prior to your event date.*
 - *Due to state of Ohio liquor laws, guests of Williams on the Lake are not permitted to bring alcohol onto the premises that was purchased elsewhere. If guest bring alcoholic beverages onto the property, they will be asked to dispose of it. This includes parking areas.*
 - *Guests under the age of 21 will not be permitted to consume alcoholic beverages. Proper ID is required.*
 - *Candles are permitted, but they must be in an enclosed glass or ceramic container with the flame lower than the top of the container. For safety reasons, floating candles are not welcome unless they are enclosed in a straight cylindrical container.*
 - *All decorations provided by the client must be taken home at the conclusion of your event.*
 - *Any decorations to the outside of the building are the client's responsibility. Changes may not be made to landscaped areas.*
 - *No tape, nails, glue, tacks, etc. may be used when decorating. We are unable to affix decorations to walls, lighting, curtain rods, etc.*
 - *Items that would be considered "confetti" are not welcome. Williams on the Lake reserves the right to apply a \$250 clean-up fee when excessive clean-up is necessary.*
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Hors d'oeuvres

If you would like to offer your guests something more during the cocktail hour, we have both small additions like fruit or cheese and crackers, along with more formal Hors d'oeuvres packages.

- Domestic cheese and cracker display \$10.50^{**}/lb (8-10 guests/lb)
- Seasonal fresh fruit display (April-Oct) \$150^{**} approx. 100 guests
- Assorted pickle and olive display \$75^{**} approx. 100 guests

Hors d'oeuvres package:

Two hot and two cold hors d'oeuvres

- Chef's choice \$5.50^{**} per guest
- Your choice \$7.50^{**} per guest

Hot Items: (butler passed)

Stuffed Mushrooms	Tri-color Tortellini with Pesto
Sesame Teriyaki Chicken Bites	Baked Brie
Chicken Marsala Bites	Swedish Meatballs
Buffalo Chicken Bites	Rumaki
Sauerkraut Balls	Bourbon Kielbasa
Sausage with Pineapple and Peppers	Barbeque Meatballs

Cold Items: (buffet-style)

Bruschetta with Crostini	Stuffed Salami
Cucumber Dill Sandwiches	Gourmet Cheese Balls
Olive and Cheese Skewers	Olive Tapenade with Crostini
Assorted Phyllo Canapé Cups	Tuna, Egg, or Ham Pate'

***All pricing listed is subject to 20% service charge and local sales tax unless otherwise noted*

Bar Packages

We have several bar packages available for you to choose from. No matter what package you select, always included are: wash, garnish, bar snacks for the cocktail hour, the bartender(s) and security.

*Non-Alcoholic Bar (\$7.00 per guest**):*

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Tonic, Soda Water and Assorted Juices

*House Beer, Wine, Soda and Juice (\$12 per guest plastic** \$14 per guest glass**):*

House Soda and Juice

Cabernet Sauvignon, Merlot, White Zinfandel, Moscato, Pino Grigio and Chardonnay

Coors Light and LaBatt on draft (bottled beer available, please ask for cost)

*Middle Shelf Liquor Package (\$15 per guest plastic**; \$17 per guest glass**):*

House Soda, Juice, Beer and Wine

New Amsterdam Vodka

New Amsterdam Gin

Bacardi Light Rum

Don Jose Tequila

Jim Beam Bourbon

Seagram's 7 Whiskey

Lauder's Scotch

Irish Cream, Coffee Liquor, Amaretto, Triple Sec, Assorted Schnapps

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Bar Packages, Con't

Call Package (\$19 per guest glass^{**}):

House Soda, Juice and Wine

Your choice of CK Mondavi or Woodbridge: Cabernet, Merlot, Riesling, and Chardonnay

Your choice of two beers on draft: Coors, Coors Light, LaBatt, LaBatt Light, Budweiser, Bud Light, Killians, Miller Light, Miller Genuine Draft, Yuengling, Select Great Lakes, Sam Adams, Angry Orchard Cider

Skyy Vodka

Bombay Gin

Captain Morgan Rum

Jose Cuervo Tequila

Jack Daniels Bourbon

Canadian Club Whiskey

Cutty Sark Scotch

Irish Cream, Coffee Liqueur, Amaretto, Triple Sec, Assorted Schnapps

If you are looking to have a more customized bar package, we have our top shelf bar package available as well. You also have the ability to add liquor to any package by the bottle. Please ask your coordinator for pricing.

Important Bar Notes:

- *Due to State of Ohio liquor laws, we are required to purchase all alcohol that is consumed on Williams on the Lake property. Alcohol cannot be consumed in parking lot areas under any circumstances.*
- *Guests under the age of 21 will not be permitted to drink alcoholic beverages. Proper ID must be presented in order to consume alcoholic beverages when requested by bartender, event coordinator, other management, or security.*
- *We do not serve "shots" in any format.*
- *We reserve the right to refuse bar service to any person at any time at the discretion of ownership, management, security, or the bartender.*

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