



VIBE GARDEN IMAGES & VIDEO



NAZARETH
HALL

Wedding
Catering & Rental
GUIDE

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BALLROOMS & AMENITIES

Ladyglen Ballroom

Our Ladyglen East Ballroom is full of subtle sophistication and versatility. The unique chandeliers add to the spacious beauty of the hall while the simple architectural lines provide a touch of elegance. The balcony offers guests a wonderful place to sit and view the dance floor while the large windows offer the best view of Nazareth Hall's tranquil grounds. There is plenty of space on the main floor to accommodate a number of guest tables. The venue can easily be transformed depending on the style of your wedding. Minimum sales requirements vary, depending on the day.

(5 Hour Rental; Max. Seating 300)

Cadet West Ballroom

Our Cadet West Ballroom is the epitome of elegance. Original stained glass, classy columns and brass chandeliers grace this beautiful ballroom. The numerous windows in Cadet West allow this ballroom to bring nature indoors while transforming the vibrant colors of the sunset. The light shining through the windows during the day creates the best photo opportunities. During the evening, the setting sun mixed with fun up-lighting or the soft glow from candlelight make Cadet West the perfect reception space. Minimum sales requirements vary, depending on the day.

(5 Hour Rental; Max. Seating 200)

Gabriel Ballroom

Our Gabriel Ballroom is both intimate and versatile. Daytime events are illuminated by natural light shining through the large windows. During evening events, flickering candlelight creates a romantic feel. Included with this ballroom is a transformative pipe and drape backdrop that perfectly complements the head table. The room's comfortable size and private location on the second floor make it the perfect location for a variety of events, including wedding receptions, business meetings, holiday events, class reunions and Greek formals. Minimum sales requirements vary, depending on the day.

(5 Hour Rental; Max. Seating 150)

Outdoor Grotto

Our outside Grotto was built in the late 1920's from coral formations imported from the Mediterranean Sea. The rocky outcropping is arranged in tiers of formal archways, a replica of the famous grotto of Lourdes, France. It is set in a wooded grove alongside a small stream. Here the solitary beauty of nature lends itself as a picturesque setting to any event, especially an outdoor wedding ceremony. The Grotto is a pleasant walk across the grounds of Nazareth Hall and over a bridge. In case of inclement weather, either the Chapel or your ballroom will be the back up location for ceremonies, depending on availability.

(3 Hour Rental; Max. Seating 300)

Indoor Chapel

Our quaint chapel, located on the second floor, provides a unique setting for family and friends on your special day. Its original stained glass windows and gold mosaic altar provide an elegant splendor, while the chapel's simple decor and neutral tones exude a sedate charm.

(3 Hour Rental; Max. Seating 200)

Ladyglen Lawn

Adjacent to the Ladyglen patio is known as our Ladyglen Lawn. The plateau of grass overlooks the Nazareth Hall grounds and provides a convenient and gorgeous location for a ceremony. Only Ladyglen Ballroom receptions are permitted to use the Lawn as their ceremony space.

(3 Hour Rental; Max. Seating 300)

Riverview Library

This room is as richly and elegantly decorated as the ballrooms, yet provides a more private setting for smaller groups. The North windows provide a scenic view across Nazareth's front lawn to the tranquil Maumee River. This dining room is perfect for a Bridal or Baby Shower, Graduation Party, or Rehearsal Dinner.

(3 Hour Rental; Max. Seating 50)

DEPOSIT & DÉCOR POLICIES

Deposit & Payment Requirements

Your chosen date may be held with a signed contract and a non-refundable deposit of \$800.00.

The second deposit will be due no later than 8 months prior to your event date. This cost is based on your chosen ballroom.

Ladyglen- \$2,000 deposit
 Cadet West- \$1,500 deposit
 Gabriel- \$1,000 deposit

The third deposit is due 3 months prior to your event to continue to secure your date. The total amount due at this time is \$1,000.00.

The final balance must be paid in full no later than two weeks prior to your event. The final guest count is also due at this time.

Payments may be made in cash, certified or cashier's check, personal check, debit or credit cards. We accept Visa, Mastercard, Discover, and American Express. No additional payments will be accepted prior to your deposit dates.

Rehearsals

A one hour self-guided rehearsal is included with your wedding package. Rehearsals are based on availability and are guided by your officiant.

Book your rehearsal space no sooner than one month out from your event to avoid conflicts with other ceremonies.

Tax & Gratuity Charges

All prices are subject to a 6.75% sales tax. We do not require any gratuity.

Catering Policy

Nazareth Hall is required to supply all catering needs for your event with the exception of desserts.

Outside alcohol or catering is **not** permitted on Nazareth Hall's premises.

There will be a \$200.00 security fee for all events serving alcoholic beverages.

Decoration Policy

You may gain access to your ballroom beginning at 10:00am the day of your event to begin decorating. Candles cannot have an open flame and **MUST** be in a glass container or holder. If the client is providing his/her own candles they must provide their own votive holder. Tape, wire, nails, staples, Command Strips, and wall tacks are not allowed. Birdseed, confetti, and glitter are not permitted on the premises. Silk flowers petals must be used in Chapel. All decorations and personal articles left in the facility prior to or following the function will **NOT** be the responsibility of the hall. Please remove all personal items from the ballroom and bridal suites at the conclusion of the event.

Please receive approval of decorations with your venue coordinator.

Any and all tents, chair rentals and specialty linens, including, but not limited to, chargers, chair covers, sashes, table runners and overlays must be ordered through a Nazareth Hall venue coordinator. Please contact the sales department for rental rates.

Service Charge

An additional service charge of 20% will be added to all food and beverage costs. Our services will include the following:

- Access to a sales and event coordinating team who will assist with the timeline, room plan, and menu selections for your big day
- Experienced day-of hostess who will assist with the entire ceremony and reception
- Waitstaff and bartenders
- Cutting and plating of the wedding cake
- Complimentary on-site shuttle for all outdoor ceremonies
- Access to Social Tables; Room plan and attendee seating software
- Full set-up and tear-down of your ceremony space including chairs, tables, linens, and Nazareth Hall candles
- Full set-up and tear-down of ballroom including chairs, tables, linens, silverware, china, Nazareth Hall centerpieces, and Nazareth Hall table numbers

ROOM RENTAL PRICING

Ballroom Time Regulations

- 3 hours will be allotted for your ceremony space. 1.5 hours will be given for decorating, 30 minutes for the ceremony, and 1 hour for post-ceremony pictures.
- 5 hours will be allotted for your reception space. Your ballroom time will immediately begin 30 minutes after the start of the ceremony. Up to 1 hour will be given after the reception for clean-up.
- Please refer to page #24 for a sample wedding day timeline!

Other Rental Information

- We offer discounts for Friday and Sunday ballroom rentals! This discount does not apply to classrooms, bridal suites, or ceremony spaces.
- We offer **FREE ballroom rental** December through March!
- Friday minimums will be applied to any Saturday December through March.
- You are able to extend your ballroom and bar package by 1 hour at the rate of \$1,500.00.

Rental Space	Capacity	Friday Room Rental	Saturday Room Rental	Sunday Room Rental
Ladyglen Ballroom	300	\$2,000	\$2,500	\$1,500
Cadet West Ballroom	200	\$1,500	\$2,000	\$1,000
Gabriel Ballroom	150	\$1,000	\$1,500	\$500
Riverview Library	50	\$200	\$500	\$100
Grotto	300	\$1,000	\$1,000	\$1,000
Chapel	200	\$1,000	\$1,000	\$1,000
Ladyglen Lawn	300	\$800	\$800	\$800

Each ballroom has a minimum cost required to be rented on the date desired. Anything purchased or rented with Nazareth Hall for the day of the wedding will be applied to the ballroom minimum. Rehearsal Dinners will not be applied to any minimums.

Friday Minimums

Ladyglen- \$12,000
 Cadet West- \$10,000
 Gabriel- \$4,000

Saturday Minimums

Ladyglen- \$14,000
 Cadet West- \$12,000
 Gabriel- \$6,000

Sunday Minimums

Ladyglen- \$10,000
 Cadet West- \$8,000
 Gabriel- \$2,500

WEDDING DAY AMENITIES

Bridal Suites

There are two private bridal suites available to the bride and her bridesmaids on the second floor, near the Chapel. Each is decorated tastefully and simply, allowing for the bride to prepare for the day and freshen up between photo sessions.

The suite will be available beginning at 9:00am the day of your event.

Bridal Suite #1- \$200.00

Includes velvet furniture, dress hooks, and additional beauty room with 6 stools and granite counters. Accommodates 8-10 guests comfortably.

Bridal Suite #2- \$100.00

Includes storage closet, restroom, and 5 chairs for hair and makeup. Accommodates 5 guests comfortably.



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Classrooms

A classroom is available to rent for additional wedding party members. Each classroom is \$200.00 and will be available beginning at 9:00am the day of your event. You will be given access to this room throughout the night to utilize for storage as well.

Classrooms are also useful to use as a private family room or a kids room! Ask your venue coordinator for more suggestions.



Bob Davis Photography

Wedding Hostess

Nazareth Hall also provides you with a **personal hostess** the day of your wedding.

Your hostess is your day-of-wedding coordinator arriving two hours prior to your event. She will be tasked with ensuring the day runs smoothly by assisting and coordinating vendors, wait staff, and the bridal party.

Her duties include escorting guests on the golf cart, bustling the bride's dress, cutting the wedding cake, and assisting with the timing of the entire event! The Bride and Groom are the first priority for the hostess, as she will assist them with anything they may need pertaining to the hall.



Nazareth Hall Shuttle

WEDDING DAY AMENITIES

*Optional bridal party platters and beverages are available to be pre-ordered and delivered to your suites!
Outside alcohol is prohibited on Nazareth Hall's property. All alcohol must be purchased through Nazareth Hall.
Outside food for the bridal suites and classrooms are permitted.*

Each platter serves 8-10 people.

Breakfast Breads- \$20.00

Platter includes a variety of breads such as strawberry muffins, poppyseed and banana bread.

Beignets & Cinnamon Sticks- \$25.00

Platter includes house-made doughnuts with French toast sticks and raspberry-blackberry dipping sauce.

Yogurt Parfait- \$30.00

Platter includes vanilla yogurt, granola, and a variety of berries.

Vegetables & Dip- \$30.00

Platter includes a variety of seasonal vegetables and house-made veggie dip.

Fruit & Cheese- \$35.00

Platter includes a variety of seasonal fruit and premium cheeses.

House-Made Pizza- \$40.00

Two pizzas. Choice of Cheese, Pepperoni, or Deluxe.

Assorted Sandwiches- \$50.00

Platter includes a variety of sandwiches with premium deli meat and cheese.

Chicken Salad Croissants- \$50.00

Platter includes fresh croissants filled with house-made chicken salad.

Assorted Pinwheels- \$50.00

Platter includes an assortment of tortilla-wrapped pinwheels.

Assorted Cookies- \$20.00

Platter includes a variety of delicious, house-made cookies.

Please ask your venue coordinator for current pricing of beer, wine, and champagne!



Blue Lux Photography



Captured by Lydia

LINEN & EQUIPMENT RENTALS

Included with the set-up of Nazareth Hall are standard white poly linens, your choice of colored napkins, silverware, china, centerpieces, and table numbers. Additional items are available for rent. Shipping and handling fees may apply for specialty rentals.

Please note, all linen and equipment rentals must be ordered through Nazareth Hall. Please speak with a venue coordinator for pricing.

Standard Poly Napkins

Nazareth Hall's Napkin Colors:

Black, Dark Brown, White, Ivory, Light Gray, Gold, Wedgewood Blue, Aqua, Royal Blue, Navy Blue, Midnight Blue, Purple, Lavender, Green, Red, Maroon, Dusty Rose, Wine, Baby Pink, Coral, Burnt Orange, Bright Orange, and Yellow.

*Other colors and materials available to rent for an additional charge

Specialty Linens

- Floor Length White, Beige, or Black Linens- \$15.00/table

Ask your Sales Representative for the current rental prices of the following:

- Colored floor length linens
- Linen Overlays
- Satin, Glitz, Burlap, Organza, or Lace Table Runners
- Specialty Linens- Flower Taffeta, Cabbage Rose, Glitz, Satin, Lamour, Imperial Stripe, Wedding Bliss, Vintage Veil, and more!



Bre Thomas Photography

Additional Décor & Amenities

- Gold or Mahogany Chiavari Chairs- \$6.00/chair (Gold chairs are included with the Gabriel Ballroom)
- Wooden Deck Chairs- \$7.00/chair
- Silver or Black Chiavari Chairs- \$8.00/chair + Delivery
- Wooden Farmhouse Style Chairs- \$9.00/chair + Delivery
- Spandex or Polyester chair covers with sashes- \$5.00/chair
- Cadet West String Lights- \$250
- Gold Plastic Chargers- \$1.50/charger
- Gold, Pearl, or Silver Glass Chargers- \$2.50/charger
- 3 Vases and Floating Candles- \$9.00/table
- Outdoor Patio Heater, Including Propane- \$115.00
- Ladyglen Patio Tent (40x40 with perimeter lighting)- \$1,500.00
- FREE use of table numbers, easels, vases, votives, t-light candles, and podium



Jenna Nicole Photography

HORS D'OEUVRES

Displayed

Crudité: A bountiful display of assorted fruits, vegetables, and gourmet cheeses served with a variety of crackers, breads and two freshly prepared dips. Endless for 1 hour. **\$5.50/person.**

Add-ons to the crudité display:

- **Chorizo Queso Dip & Tortilla Chips:** \$1.50/person
- **Hummus & Pita Chips:** \$1.50/person
- **Hot Spinach & Artichoke Dip:** \$2/person
- **Asiago Onion Dip & Naan Bread:** \$2/person
- **Baked Raspberry Brie:** \$2.50/person
- **Charcuterie Board:** \$3/person
- **Shrimp Cocktail Display:** \$5.50/person



Crudité Display



Fresh Bruschetta on Croustade and Mac'n Cheese Bites
Adore Photography

Passed Hors D' Oeuvres

Minimum of 2, Endless for 1 Hour

- **Bacon Wrapped Shrimp or Scallops:** \$3/person
- **Coconut Shrimp:** Served with a raspberry jalapeño sauce. \$3/person
- **Jumbo Shrimp Cocktail Shooter:** Served with our homemade cocktail sauce. \$3/person
- **Grilled Cheese Shooter:** Wedges served with a shot of tomato soup. \$3/person
- **Scoop of Fruit:** Fresh seasonal fruit served with crème in a sweet waffle cone. \$3/person
- **Chicken n' Waffle Skewer:** With buttermilk fried chicken, golden honey sauce, & Belgian waffle. \$3/person
- **Bacon Wrapped Water Chestnuts:** \$2.50/person
- **Herbed Goat Cheese Spread on Croustade:** With raspberry syrup. \$2/person
- **Caprese Skewer:** Cherry tomato, fresh mozzarella, basil and a drizzle of balsamic syrup. \$2/person
- **Sweet Asian Chicken Bites:** Tender boneless chicken with Thai sweet chili sauce, sesame seeds and chives. \$2/person
- **Stuffed Baby Portobello Mushrooms:** With bacon and cheddar. \$2/person
- **Mac 'n Cheese Bites:** Gouda or pepper jack. \$2/person
- **Spring Rolls:** With sweet & sour sauce. \$2/person
- **Parmesan Onion Toast:** Cheese and onion spread baked to perfection. \$2/person
- **Fresh Bruschetta on Croustade:** Diced tomato with olive oil topped with parmesan cheese. \$2/person
- **French Toast Dippers:** With maple syrup. \$2/person

FOOD SERVICE OPTIONS

Food Service

Our experienced and professional culinary staff, together with our congenial wait staff, guarantee you a fine-dining experience at your event. You have 2 options for food service: Banquet or Buffet. Either option includes fresh salad, house-made rolls, water, and coffee. Iced tea is served May-October and is available upon request November-April.

We will accommodate any special dietary needs. Please alert your venue coordinator at the final meeting of any allergies or dietary restrictions.

Banquet Service

Often called "sit-down" service or plated meal. Your guests are served at their table in courses as a more formal option.

Adults: Starting at \$24.00 per person

Children (3-12): \$10.00 per person

Children Under 3: Eat free!

Forms of Banquet Service:

- **Banquet Plate**– One entrée, one starch, and one vegetable, choice of salad and freshly baked dinner rolls and butter.
- **Combination Plate**– Two entrées, one starch, one vegetable, choice of salad and freshly baked dinner rolls and butter.
- **Choice Entrée**– This meal service offers your guests the choice between multiple entrées that you have previously selected. Your guests must reply on their RSVP card with their entrée choice. You must do assigned seating and indicate on the guest's place card which entrée they have selected. Please request the Choice Entrée Tally Sheet from your venue coordinator. There is an additional **\$3.50 per person** charge for the choice entrée service. No more than four entrée selections are permitted.

Buffet Service

With this selection, we provide a modified buffet, serving the salad to the table with the balance of the menu on the buffet table. See the buffet menu section on page 16 for complete pricing information.

Adults: Starting at \$28.00 per person

Children (3-12): \$10.00 per person

Children Under 3: Eat free!

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

MENU SELECTIONS

Salads

All salads served with your choice of two dressings and warm dinner rolls.

House Salad

Heritage petite red and green leafs topped with heirloom tomatoes, croutons, and shaved Romano & Asiago. Best served with champagne citrus vinaigrette.

Arcadian Salad

Assorted baby salad greens and romaine lettuce topped with raisins, dried cranberries and a wedge of Swiss cheese. Best served with raspberry vinaigrette.

Classic Caesar Salad

Fresh romaine lettuce topped with parmesan cheese and herb croutons. Best served with Caesar dressing.

Garden Salad

Fresh chopped iceberg and romaine lettuce tossed with red cabbage and carrots. Topped with red onions, cucumbers, cherry tomatoes and a wedge of cheddar cheese.

California Salad

Chopped romaine topped with sliced strawberries, Mandarin oranges and purple onion rings. Served with a house-made poppyseed dressing. Additional \$1.00/person.

Betty Salad

Baby spinach with assorted greens topped with bacon, hard boiled eggs and fresh bean sprouts. Served with a Betty style dressing. Additional \$1.00/person.

Apple Walnut Salad

Fresh romaine tossed with spinach, sliced apples and candied walnuts. Topped with Gorgonzola cheese and bacon bits. Served with a side of maple balsamic vinaigrette. Additional \$1.00/person.

Forest Berry Salad

Spring mix with dried cranberries, fresh strawberries, pecans and feta cheese. Served with an apple berry balsamic vinaigrette. Additional \$1.00/person.

Iceberg Wedge

Wedge of crisp iceberg, bacon bits, diced tomatoes, and crumbled bleu cheese. Best served with ranch or bleu cheese dressing. Additional \$1.00/person.

Salad Dressings

Choice of Two:

- Ranch
- French
- Italian
- Caesar

Champagne Citrus Vinaigrette

- Balsamic Vinaigrette
- Raspberry Vinaigrette

Children's Menu

\$10.00/child ages 3-12

Choose an Entrée:

- Chicken Fingers
- Grilled Chicken Strips
- Mac 'N' Cheese
- Grilled Cheese Sandwich
- Mini Cheese Pizza

Choose a Side:

- French Fries
- Mac 'N' Cheese
- Fresh Fruit
- Seasonal Veggies

Ages 3-12. Children under 3 eat free!

**All children will be served applesauce in place of their salad.*

Intermezzo Sorbet

Served prior to the entrée to cleanse the palate.

- Wild Berry Sorbet- \$1.50/person
- Strawberry Sorbet- \$2.00/person
- Mango Sorbet- \$2.00/person

MENU SELECTIONS

Pork

Pork Tenderloin Medallions

Juicy pork medallions served with your choice of sauce:

Cranberry Apple Glaze
Blackberry Balsamic Glaze
Mushroom Demi-glace
Gluten Free. \$28.00/person.

Herb Crusted Pork Roast

House mixed herbs and seasonings. Served with a Chardonnay reduction. Gluten Free. \$24.00/person.

Apple Glazed Pork Roast

Smokey seasoning, slow roasted with an apple brown sugar glaze. Sliced and served. Gluten Free. \$24.00/person.

Seafood

Roasted Fresh Salmon Filet

Old bay seasonings, lemon, with white wine dill cream sauce.
Gluten Free. \$26.00/person.

Char-Broiled Fresh Salmon

Grilled salmon filet splashed with butter sauce.
Gluten Free. \$26.00/person.

Shrimp Scampi

Six jumbo white shrimp sautéed with shallots, garlic, and lemon in a white wine butter sauce.
Served with Rice or Cavatappi Pasta.
Alfredo or pesto sauce available for substitution.
\$26.00/person.

Blackened Tilapia

Fresh, farm-raised tilapia, seasoned with Cajun-style herbs and spices and pan seared to perfection. Gluten Free.
\$24.00/person.

Parmesan Crusted Cod

North Atlantic wild-caught cod, baked in a parmesan and panko crust. Lightly brushed with lemon garlic butter sauce served with and a lemon wedge. Gluten Free.
\$24.00/person.

Vegetarian

Eggplant Parmesan

Eggplant with Italian cheeses and marinara over cavatappi pasta. \$22.00/person.

Five Cheese Tortellini

Garden fresh vegetables sautéed and tossed with cheese-filled tortellini baked with Italian cheeses. Option of marinara, alfredo, or pesto sauce. \$22.00/person.

Butternut Squash Ravioli

Baked with seasonal vegetables in a sage brown butter sauce. \$22.00/person.

Sweet Potato Gnocchi

Served with seasonal vegetables in a sage brown butter sauce. \$22.00/person.

Garden Vegetable Pasta

Cavatappi pasta tossed with fresh vegetables, herbs, and olive oil. Vegan. \$22.00/person.

Edamame Salad

Served with red pepper strips, diced carrots, oil & vinegar, over Basmati rice pilaf. Vegan and Gluten Free.
\$22.00/person.

Stuffed Portobello Mushroom Cap

Seasonal vegetables, sundried tomato marinade.
Vegan and Gluten Free. \$22.00/person.

Teriyaki Vegetable Stir-Fry

Mixed Asian vegetables sautéed with a sweet teriyaki glaze.
Vegan and Gluten Free. \$22.00/person.

Grilled Vegetable Kabobs

Zucchini, squash, mushrooms, tomatoes, and onions.
Vegan and Gluten Free. \$22.00/person.

** All entrees may be prepared to accommodate any allergies. Please notify your venue coordinator.

MENU SELECTIONS

Chicken

Pecan Chicken

Butter-cracker breading, honey and brown sugar glaze with toasted pecans. \$26.00/person.

Chicken Madeira

Prepared with a creamy, parmesan mushroom sauce. \$24.00/person.

Chicken Piccata

Pan-roasted, lemon Chardonnay reduction with mushrooms and capers. \$24.00/person.

Chicken Florentine

Baby swiss and fresh spinach cream. \$24.00/person.

Chicken Parmesan

Classic marinara sauce, mozzarella and parmesan cheese. \$24.00/person.

Champagne Lemon Chicken

House-breaded with a champagne lemon butter sauce. \$24.00/person.

Pretzel Crusted Chicken

Homemade cheddar beer sauce. \$24.00/person.

Chicken Caprese

Grilled with a balsamic glaze, topped with tomato, Mozzarella, and basil. \$24.00/person.

Grilled Bruschetta Chicken

Italian marinated, flame grilled and with fresh Roma tomato and basil bruschetta. Gluten Free. \$24.00/person.

Grilled Tropical Chicken

Teriyaki marinade, flame grilled with pineapple mango salsa. Gluten Free. \$24.00/person.

Chicken Dijon

Creamy honey garlic Dijon mustard sauce with bacon, spinach, and parmesan. \$24.00/person.

Bourbon Barbeque Chicken

Smoky and grilled with sweet bourbon barbeque sauce, topped with crispy fried onions. \$24.00/person.

Beef

Filet Mignon

Signature tender, juicy and flavorful 8 oz. USDA Choice center cut tenderloin. Seasoned and flame-grilled. Served with our house cabernet demi-glace. Gluten Free. \$34.00/person.

Bacon-Wrapped Filet for an additional \$1.00/person.

Manhattan Steak

A USDA Choice center-cut sirloin filet (Certified Angus Beef). Seasoned and flame grilled with your specifications. Served with our house cabernet demi-glace. Gluten Free. \$32.00/person.

Beef Medallions

A flavorful USDA Choice beef petite tenderloin. Seasoned, flash-roasted, sliced in medallions and served with Cabernet demi-glace. Gluten Free. \$27.00/person.

Braised Beef Tips

USDA Choice chuck roast cooked slow and low, tender and delicious, served with beef reduction. Gluten Free. \$26.00/person.

Teriyaki Beef Stir-Fry

Tender beef tips with broccoli, whole green beans, mushroom halves, red pepper strips, and onion strips in a teriyaki glaze with sesame seeds. Gluten Free. \$26.00/person.

Additional sauces to accompany the Medallions, Steak, or Filet:

- Mushroom Bordelaise- Wine reduction with mushroom demi
- Buerre Blanc- White butter sauce
- Hollandaise- Egg yolk, butter, and lemon

Our Chef cooks all steaks medium unless otherwise instructed to your own specifications.

MENU SELECTIONS

Vegetables

Included with your meal service

Seasoned Green Beans

Buttered Broccoli

Golden Buttered Corn

Baby Carrots with Brown Sugar

Buttered Baby Carrots

California Blend

Cauliflower, broccoli, and carrots.

Squash Medley

Zucchini, squash, roasted peppers, and red onions.

Sicilian Blend

Green beans, carrots, cauliflower, red and yellow peppers, and onions.

Key West Blend

Green beans, orange and yellow carrots, and red pepper strips.

Signature Vegetables

Additional \$1.50/person

Fresh Asparagus

Roasted with olive oil, garlic, black pepper.

Honey Garlic Brussel Sprouts

Crispy Brussel sprouts fried and tossed with a honey garlic glaze.

Venetian Blend

Broccoli florets, sugar snap peas, asparagus tips, red and yellow peppers, and pearl onions.

Maui Blend

Broccoli, pineapple, sugar snap peas, carrots, onions and red peppers.

Starches

Included with your meal service

Roasted Garlic Mashed Potatoes

Russet potatoes with fresh cream, butter and roasted garlic.

Roasted Redskin Potatoes

Olive oil, herbs and Canadian seasoning.

Classic Basmati Rice Pilaf

Basmati rice, olive oil, seasoned broth.

Baked Homemade Mac 'N' Cheese

Topped with seasoned bread crumbs and baked with rich cheddar cheese.

Cavatappi Pasta

With your choice of sauce: marinara, alfredo, or basil pesto cream.

Cornbread Stuffing

Savory herbs, seasonings, onions and celery.

Signature Starches

Additional \$1.50/person

Mashed Sweet Potatoes

Served with cinnamon sugar butter.

Quinoa with Fresh Herbs

Fluffy, white quinoa with olive oil, basil, marjoram, oregano, garlic, black pepper, orange peel.

Bacon & Chive Mac 'N' Cheese

*Cavatappi pasta, blend of white cheddar cheese, applewood smoked bacon, fresh chives.
Add Lobster + \$3.00*

Deluxe Mashed Potatoes

Russet potatoes with cheddar, sour cream, chives and bacon.

COMBINATION PLATES

Included with your combination plates are two proteins, one starch, and one vegetable.

At the current market prices, clients are able to customize a plate by adjusting the entrée and side choices

Below are suggested pairings from the Chef:

Grilled Bruschetta Chicken and Apple Glazed Pork Roast

Roasted Redskin Potatoes and Sicilian Blend \$26.00/person.

Grilled Tropical Chicken and Teriyaki Beef

Classic Basmati Rice Pilaf and Buttered Broccoli. \$26.00/person.

Champagne Lemon Chicken and Beef Medallions

Roasted Garlic Mashed Potatoes and Seasoned Green Beans. \$28.00/person.

Pretzel Crusted Chicken and Manhattan Steak

Deluxe Mashed Potatoes and Key West Blend. \$30.00/person.

Chicken Florentine and Roasted Prime Rib

Roasted Garlic Mashed Potatoes and Sicilian Blend. \$30.00/person.

Chicken Dijon and Petite Filet

Roasted Redskin Potatoes and Seasoned Green Beans. \$32.00/person.

Filet Mignon and Shrimp Scampi

Cavatappi Pasta and Buttered Broccoli. \$42.00/person.

Filet Mignon and Lobster Tail

Bacon & Chive Mac 'N' Cheese and Roasted Asparagus with Butter. \$50.00/person.



Photos by Yvonne

BUFFET SELECTIONS

Standard Buffet

Four items. \$28.00/person.

Choice of Chicken
Choice of Braised Beef, Roast Pork, or Salmon
Choice of One Starch
Choice of One Vegetable

Premium Buffet

Six items. \$32.00/person.

Choice of Chicken
Choice of Braised Beef, Roast Pork, or Salmon
Choice of Two Starches
Choice of Two Vegetables

Diamond Buffet

**Six items with Chef carving station.
 \$36.00/person.**

Choice of Chicken
Choice of Pork, Braised Beef, or Seafood
Choice of Two Starches
Choice of Two Vegetables



*Premium Angus Reserve Chef
 Carved USDA Prime Rib Au Jus*

***Our Chef will help you design and customize any buffet to suit your taste — Current market prices apply.
 See pages 12-13 to select your proteins. Additional starch and vegetable selections are available on page 14.***

Vegetables

Seasoned Green Beans

Buttered Broccoli

Golden Buttered Corn

Baby Carrots with Brown Sugar

Buttered Baby Carrots

California Blend

Cauliflower, broccoli, and carrots.

Squash Medley

Zucchini, squash, assorted peppers, and red onion.

Sicilian Blend

Green beans, carrots, cauliflower, red and yellow peppers, and onions.

Key West Blend

Green beans, orange and yellow carrots, and red pepper strips.

Starches

Roasted Garlic Mashed Potatoes

Russet potatoes with fresh cream, butter and roasted garlic.

Roasted Red Skin Potatoes

Butter, herbs and Canadian seasoning.

Classic Basmati Rice Pilaf

Basmati rice, olive oil, seasoned broth.

Cornbread Stuffing

Savory herbs, seasonings, onions and celery.

Baked Homemade Mac 'N' Cheese

Topped with seasoned bread crumbs and baked with rich cheddar cheese.

Cavatappi Pasta

With your choice of sauce: marinara, alfredo, or basil pesto cream sauce.

LATE NIGHT SNACKS

All late night snacks unlimited for 1 hour.

Unless otherwise requested, snacks will be displayed or served approximately 1 hour prior to the bar ending.

Assorted Pizzas

\$2.00/person

*Cheese
Pepperoni
Deluxe*

Pretzel Sticks Bar

\$2.50/person

*Dijon mustard dip
White queso dip
Cinnamon sugar butter*

Funnel Cake Dippers

\$2.00/person

*Funnel Cake Sticks
Cream Cheese Frosting*

Ice Cream Floats

**\$2.00/person
Choice of Two**

*Root Beer
Orange Cream
Boston Cooler (Ginger Ale)*



S'mores Bar

\$3.00/person

*Graham Crackers
Marshmallows
Hershey's Chocolate*

Nacho Station

\$2.50/person

*Tortilla Chips
Shredded Chicken or Chorizo
Nacho Cheese
Lettuce
Salsa
Sour Cream*

Boneless Wings

\$2.00/person

*Buffalo
Honey Barbeque
Sweet Asian*



Grilled Cheese Shooters

\$2.50/person

*Grilled Cheese Wedges
Tomato Soup*

Hot Chocolate Bar

\$2.00/person

*Whipped Cream
Marshmallows
Chocolate Chips*

Mac 'n' Cheese Bites

\$2.00/person

*Gouda
Pepper Jack*



Sliders

**\$3.00/person
Choice of One**

*Burgers & Cheese Sauce
OR
Juicy Pulled Pork*

BEVERAGE SELECTIONS

Wine, beer and spirit prices are formatted to serve a four and a half hour party.
The bar will close thirty minutes prior to your hall ending. **Outside alcohol is strictly prohibited on Nazareth Hall's property.**

Top Shelf Bar Package

\$25.00/person

Beer Selections

- **Choice of one draft beer:** Bud Light, Coors Light, Miller Lite, Budweiser, Yuengling Light or Yuengling Lager
- **Choice of one bottled beer:** Great Lakes Dortmunder Gold, Great Lakes Commodore Perry IPA, Great Lakes Edmund Fitzgerald Porter, Budweiser, Yuengling Lager, Blue Moon, New Belgium Fat Tire

Spirits

Brand name liquor labels for highball drinks

- Blended Whiskey: Crown Royal
- Bourbon Whiskey: Makers Mark, Jack Daniel's
- Gin: Tanqueray
- Vodka: Tito's
- Rum: Bacardi, Captain Morgan Spiced
- Scotch: Glenlivet 12 yr.
- Tequila: Jose Cuervo Silver
- Mixers: Triple Sec, Amaro Amaretto, Peach Schnapps, Kamora, Sweet Vermouth, Dry Vermouth, Rose's Lime Juice, Grenadine, Sour Mix, Simple Syrup

Wine

- Carelli 34 Malbec, Argentina
- Carelli 34 Chardonnay, Argentina
- Castello di Poggio, Provincia Pavia Moscato, Italy

Soda

- Coke Products

Juice

- Cranberry Juice
- Orange Juice
- Grapefruit Juice

Standard Bar Package

\$22.00/person

Beer Selections

- **Your choice of one draft beer:** Bud Light, Coors Light, Miller Lite, Budweiser, Yuengling Light or Yuengling Lager

Spirits

Standard liquor labels for mixed drinks

- Blended Whiskey: Seagram's 7
- Bourbon Whiskey: Jim Beam
- Gin: Beefeater
- Vodka: Smirnoff
- Rum: Ron Rico, Admiral Nelson Spiced
- Scotch: Cutty Sark
- Tequila: El Toro Silver
- Mixers: Triple Sec, Amaro Amaretto, Peach Schnapps, Kamora, Sweet Vermouth, Dry Vermouth, Rose's Lime Juice, Grenadine, Sour Mix, Simple Syrup

Wine

- Brisa Cabernet Sauvignon, Spain
- Secret Cathare White Blend, France
- Woodbridge by Mondavi Moscato, California

Soda

- Coke Products

Juice

- Cranberry Juice
- Orange Juice
- Grapefruit Juice

BEVERAGE SELECTIONS

Pop, Beer, & Wine Package

\$18.00/person

Beer Selections

- **Your choice of one draft beer:** *Bud Light, Coors Light, Miller Lite, Budweiser, Yuengling Light or Yuengling Lager*

Wine

- *Brisa Cabernet Sauvignon, Spain*
- *Secret Cathare White Blend, France*
- *Woodbridge by Mondavi Moscato, California*

Soda

- *Coke Products*

Juice

- *Cranberry Juice*
- *Orange Juice*
- *Grapefruit Juice*

Specialty Beverages

Excluded from Soft Bar Package

Liquor excluded from Pop, Beer, Wine Package

- *Mint Mojitos- \$1.00/person*
- *Blue Curaçao Mixer- \$1.00/person*
- *Flavored Margaritas- \$1.50/person*
- *Mimosas (Intimista Espumante)- \$1.50/person*
- *Moscow Mules- \$2.00/person*
- *Red or White Sangria with Fruit- \$2.00/person*
- *"Something Blue" Moscato (Peach, Mango, or Strawberry)- \$20/bottle or \$1.50/person*
- *Algod Rosé Champagne- \$20/bottle or \$2.00/person*
- *Truly or White Claw Variety- \$36.00/case of 36*

***Ask your venue coordinator for current market pricing of additional specialty beverages!**

Soft Bar Package

\$6.00/person

Soda

- *Coke*
- *Diet Coke*
- *Sprite*
- *Ginger Ale*

Juice

- *Cranberry Juice*
- *Orange Juice*
- *Grapefruit Juice*

**All children ages 3-12 and vendors will be charged the soft bar price.*

Champagne Toasts

Available to purchase for any bar package

- *Champagne "Splash for All"- \$2.00/person*
- *Sparkling Grape Juice "Splash for All"- \$1.00/person*
- *Intimista Espumante- \$20/bottle*
- *Algod Blanco- \$20/bottle*
- *Jeeper Grande Reserve Brut- \$100/bottle*



DESSERT SELECTIONS

Sheet Cakes

\$100.00/cake

Serves 80

Cut and plated at no additional charge.

Option to serve as an additional course for \$1.00/person.

- *Triple Chocolate Cake*
- *Orange Blossom Crème Cake*
- *Lemon Crème Cake*
- *Strawberry Crème Cake*



Specialty Desserts

- *Chocolate Covered Strawberries- \$1.25/strawberry*
- *Assorted Cookies and Brownies- \$1.50/person*
- *Scoop of Ice Cream- \$1.50/person*
- *Carrot Cake with Cream Cheese Frosting- \$3/person*
- *Peanut Butter Mousse Cake- \$3/person*
- *New York Style Cheesecake with Berries- \$4/person*
- *Chocolate Pudding Cake- \$4/person*
- *Mint Chocolate Chip Ice Cream Brownie- \$4/person*
- *Ghirardelli Fudge Ice Cream Brownie - \$4/person*
- *Mixed Berry Pastry with Vanilla Ice Cream- \$4/person*
- *Chocolate Turtle Cake- \$4/person*
- *Crème Brulee Cheesecake- \$5/person*



REHEARSAL DINNERS

At Nazareth Hall, we take all of the stress out of planning your event, right down to the rehearsal dinner. A hostess will be supplied to assist with the rehearsal if a dinner has been added to your event.

Rehearsal dinners may be hosted in our sophisticated Riverview Library that can be rented for 2 hours and accommodate up to 50 guests. A deposit of \$250.00 is due at the time of booking. A \$1,000 minimum is required for rehearsal dinners.

*The cost of the dinner is **\$40.00** per person which includes the room rental and set-up of tableware, Chiavari chairs, floor length linens, glass chargers, and centerpieces. Choice of salad, dinner rolls, combination plate, and dessert will also be included. Any children ages 3-12 will be charged \$25.00 per person.*

Salad Course

Choose one:

- House Salad
- Arcadian Salad
- Classic Caesar Salad
- Garden Salad

**Served with warm dinner rolls and two dressings of your choice.*

Dinner Course

Combination plate with one starch and one vegetable.

- Any chicken or pork entrée
- PLUS any vegetarian or seafood entrée, braised beef, or beef medallions

**Please refer to pages 12-14 for entrée and side selections.*

Dessert Course

Choose one:

- New York Style Cheesecake with Berries
- Mint Chocolate Chip Ice Cream Brownie
- Ghirardelli Fudge Ice Cream Brownie
- Mixed Berry Pastry with Vanilla Ice Cream
- Chocolate Pudding Cake
- Chocolate Turtle Cake
- Carrot Cake with Cream Cheese Frosting
- Orange Blossom Crème Cake
- Triple Chocolate Cake
- Lemon Cream Cake
- Peanut Butter Mousse Cake

At the current market price our Chef will be able to customize any food selections.



LODGING

Nazareth Hall's Cottage is available to rent on a nightly basis!

Conveniently located next to Nazareth Hall, this beautifully remodeled home sleeps 8 in 4 bedrooms and offers 2 1/2 baths. It has a complete kitchen, two sun rooms, and spacious floor plan.

We offer refreshments and snacks for you and your guests including assorted breakfast breads, chips, coffee, orange juice, milk, and cereals. House-made breakfast casseroles available for purchase.

The cottage includes: Free Wi-Fi, cooking appliances and supplies, toiletries, and extra linens.

Available for \$600.00 per night.

If purchased for multiple nights, cost is discounted to \$500 per night!

Check in at 3:00pm. Check out at 10:00am.



HISTORY OF NAZARETH HALL

The educational history of Nazareth Hall spans over 50 years, from 1928 to 1982. The nuns of the Ursuline Convent of the Sacred Heart, Toledo, Ohio responded to a need for a Catholic boy's boarding school in Northwest Ohio in the 1920s. In 1926, the nuns purchased 400 acres of land approximately five miles east of Grand Rapids, Ohio, and shortly after arranged for the construction of the building.

The Ursuline Nuns secured a loan of \$500,000 to purchase 400 acres of land from John H. Lincoln of Bowling Green, Ohio, and Clyde Powell of Deshler, Ohio. Bishop Samuel Stritch gave his approval for construction of a school and named the property Nazareth Hall. While Bishop Stritch promoted the concept of a boarding school for boys, the planning, labor, and financial responsibilities were those of the Ursuline Order.

In April of 1927, Louis H. Lewandowski, a civil engineer, plotted the property. Lawrence Bellman of the firm of Mills, Rhines, Bellman and Nordhoff designed the building. Mother Marguerita Horan, Superior of the Nuns, carefully supervised the construction of the building through the summer and fall months of 1927. Bishop Stritch laid the cornerstone on Nov. 25, 1927.

Purchased in 1879, a bell was inscribed "My name is: Sweet (toned) Bell of Archangel Gabriel, Hail Mary" and placed in the Cherry Street Ursuline Convent for many years. On Dec. 20, 1927, the nuns relocated the bell to the bell tower at Nazareth Hall.

The building was opened for public visits on July 22, 1928. The statue of a Guardian Angel and Child was placed in the front of the school on Aug. 26, 1928. The curriculum provided the traditional program of learning which the Ursuline educators brought to Toledo in 1854. The Ohio State Code for elementary school education was adhered to. Art and music lessons were provided as part of a curriculum that dated back to 1876. The Nuns were educated and certified for teaching by the State of Ohio. The campus area provided recreational activities such as baseball, track, horseback riding, rowing and swimming.

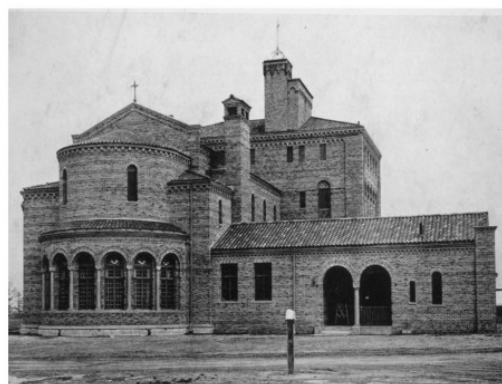
Boys between the ages of 6 and 14 were eligible to enroll. The first class numbered 53 and came mainly from the Toledo area. As word spread about the excellent education provided by the Nuns, boys from distant places were registered to prepare for high school and further education.

The Nuns contracted the Daprato Statuary Company of Chicago to build a stone grotto in the knoll behind the school. The replica of the famous grotto of Lourdes, France was dedicated in August 1929 and became an annual gathering place for pilgrimages honoring the Blessed Virgin Mary.

In 1935, Sister Mary Borgia Drulard, third principal of Nazareth Hall, instituted a revolutionary change by incorporating a military format into the curriculum. The change received national attention. Teaching about or promoting war was never a part of that curriculum. The daily routine was adapted to a military format to build self-esteem and self-discipline among the cadets. Training in precision drills enabled the cadets to give performances. Professional military men stationed nearby became part-time instructors.

In the fifty-three year history of the school, the Ursuline Nuns taught 4,300 students at Nazareth Hall. Cultural changes and insurmountable expenses during the 1970s brought the Ursuline Nuns to a painful decision, the closing of Nazareth Hall at the end of the 1982 school year.

The building remained vacant for the next ten years until a local family purchased Nazareth Hall in April 1991. They set about transforming the facility into what it is today.



SAMPLE WEDDING DAY TIMELINE



Swatch Studios



Luckybird Photography



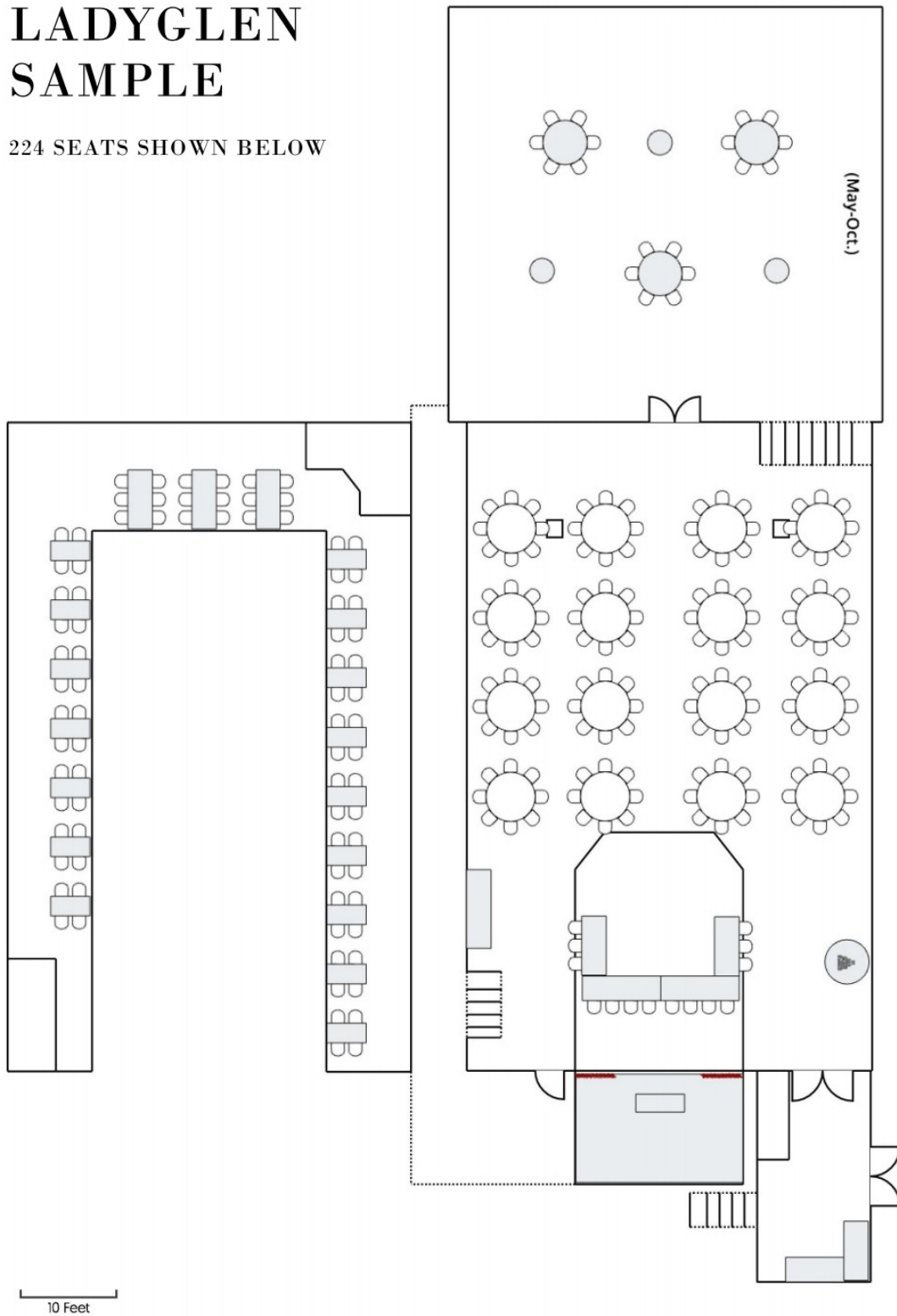
Viridian Ivy Photography

9:30am	<i>Bride arrives</i>
12:00pm	<i>Groom arrives</i>
3:30pm	<i>First look</i>
5:30pm	<i>Ceremony</i>
6:00pm	<i>Family photos</i> <i>Cocktail hour</i> <i>Hors d' oeuvres</i>
7:00pm	<i>Introductions</i> <i>Toasts & speeches</i>
7:15pm	<i>Salads</i>
7:35pm	<i>Dinner</i>
8:20pm	<i>Cake cutting</i>
8:25pm	<i>First dances</i>
9:30pm	<i>Late Night Snacks</i>
10:30pm	<i>Bar closes</i>
10:45pm	<i>Send-off</i>
11:00pm	<i>Hall ends</i>

		<i>Estimate #1</i>	<i>Estimate #2</i>
<i>Historic Building</i>	<i>Included</i>		
<i>37 Acres of Photo Opportunities</i>	<i>Included</i>		
<i>Experienced Venue Coordinator</i>	<i>Included</i>		
<i>Personal Day-Of Hostess</i>	<i>Included</i>		
<i>Ballroom Rental</i>			
<i>Ceremony Space</i>			
<i>Grotto Shuttle</i>	<i>Included</i>		
<i>Private Bridal Suite</i>			
<i>Private Classroom</i>	\$200		
<i>Restrooms Per Ballroom</i>	<i>Included</i>		
<i>White Table Linens</i>	<i>Included</i>		
<i>Specialty Table Linens</i>			
<i>Colored Napkins</i>	<i>Included</i>		
<i>Standard Banquet Chairs</i>	<i>Included</i>		
<i>Specialty Chairs or Covers</i>			
<i>Tables</i>	<i>Included</i>		
<i>China/Glassware</i>	<i>Included</i>		
<i>Glass Chargers</i>	\$2.50		
<i>Nazareth Hall Centerpieces</i>	<i>Included</i>		
<i>Nazareth Hall Table Numbers</i>	<i>Included</i>		
<i>Champagne Toast</i>			
<i>Hors D' Oeuvres</i>			
<i>Dinner Selection</i>			
<i>Choice Entrée Charge</i>	\$3.50/Person		
<i>Specialty Desserts</i>			
<i>Late Night Snacks</i>			
<i>Cake Cutting Service</i>	<i>Included</i>		
<i>Coffee, Tea, & Water</i>	<i>Included</i>		
<i>Bar Package</i>			
<i>Bartender Fee</i>	<i>Included</i>		
<i>Security Fee</i>	\$200.00		
<i>Parking</i>	<i>Included</i>		
<i>Miscellaneous 1</i>			
<i>Miscellaneous 2</i>			
SUBTOTAL			
<i>Service Charge</i>	20% (Food & Beverage Only)		
<i>Sales Tax</i>	6.75%		
TOTAL			

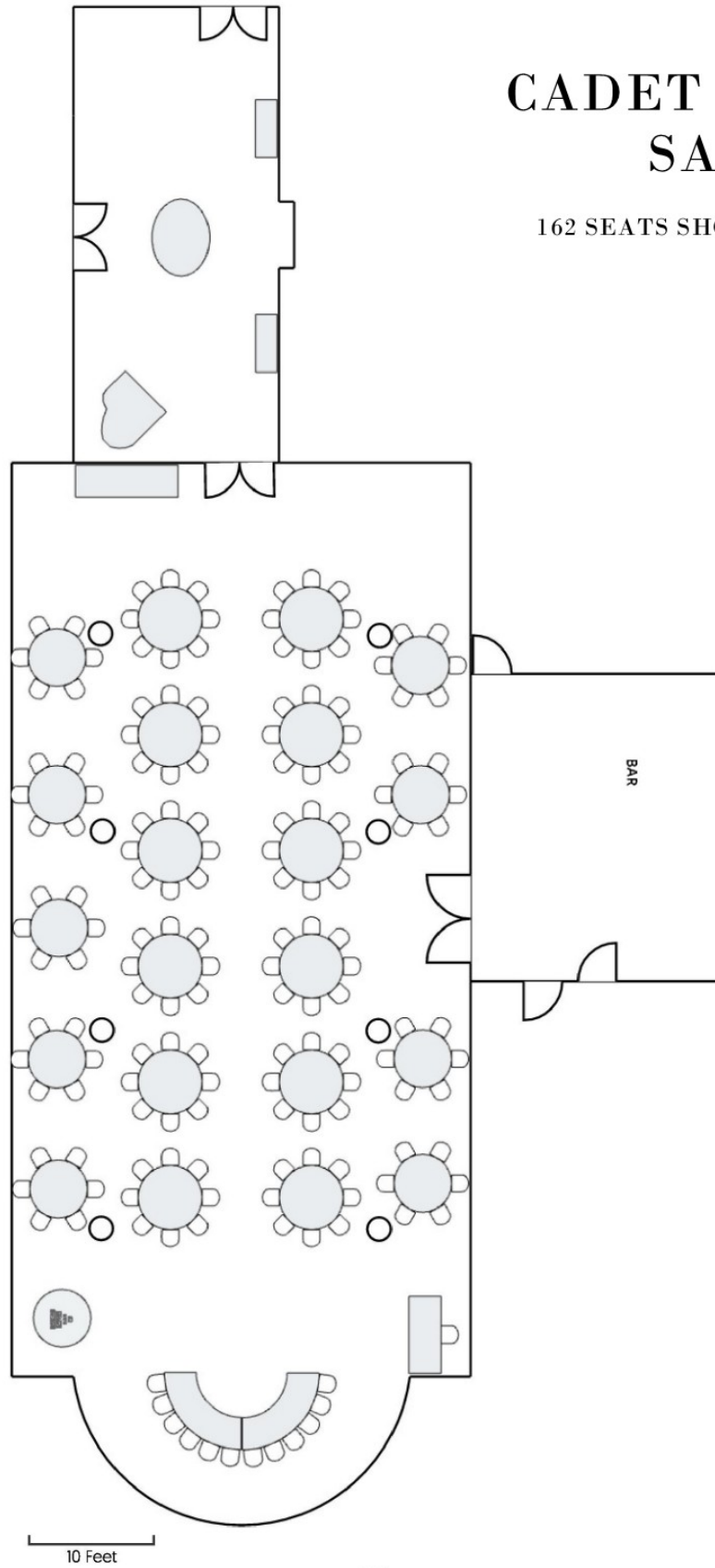
LADYGLEN SAMPLE

224 SEATS SHOWN BELOW



CADET WEST SAMPLE

162 SEATS SHOWN BELOW



27

GABRIEL SAMPLE

128 SEATS SHOWN BELOW

