

THE AVALON

Wedding Experience

WINTER 2021 EVENT MENU



The
GRAND
RESORT

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Bridal Plated Luncheon

Minimum of 20 People. All Plated Luncheons Include Iced Tea, Hot Tea and Coffee.

**Champagne, Wine, Mimosas and Soda may be Added for an Additional Cost.*

WARM PLATES

QUICHE LORRAINE	\$11
Egg, Swiss, Bacon and Seasonal Fresh Fruit	
CHICKEN NATALE	\$16
5oz Chicken Breast, Spinach, Roasted Red Pepper, Provolone, Roasted Red Pepper Sherry Cream Sauce, Rolls with Butter, Avalon Garden Salad and Roasted Red Pepper Risotto	
MUSHROOM RAVIOLI	\$16
Mushroom Cream Sauce	
EGGPLANT PARMESAN	\$16
Penne and House Made Tomato Sauce	
CHICKEN CAPRESE	\$18
5oz Chicken Breast, Tomato, Fresh Mozzarella, Basil, Balsamic Reduction, Rolls with Butter, Avalon Garden Salad and Garlic Parmesan Risotto	
CHICKEN FRANCAISE	\$18
Chicken Breast, Lemon Butter Sherry Sauce, Rolls with Butter, Avalon Garden Salad and Herb Roasted Red Skin Potatoes	
COD FRANCAISE	\$21
Cod, Lemon Butter Sherry Sauce, Rolls with Butter, Avalon Garden Salad and Herb Roasted Red Skin Potatoes	

ADDITIONS

TOMATO BISQUE SOUP	\$4
AVALON GARDEN SALAD	\$4
CAESAR SALAD	\$4
WEDDING SOUP	\$4.50

SANDWICHES

GRILLED CHICKEN SANDWICH	\$12
Lettuce, Tomato and Onion with House Made Potato Chips	
CROISSANT SANDWICH	\$12
Choice of Tuna Salad or Chicken Salad on a Croissant, Served with Fresh Fruit	
SANDWICH AND SOUP	\$15
Sliced Turkey Breast, Bacon, Swiss, Arugula and Tomato on a Baguette with Wedding Soup	

SALADS

INCLUDES ROLLS WITH BUTTER

GRILLED SALAD	\$14
Mixed Greens, Tomato, Cucumber, Red Onion, Black Olives, Fresh-Cut Fries, House Made Balsamic Vinaigrette	
TRADITIONAL CAESAR SALAD	\$14
Romaine, Croutons, Fresh Grated Parmesan, Caesar Dressing	
THE HEPBURN SALAD	\$16
Iceberg and Arcadian Lettuce Blend, Strawberries, Mandarin Oranges, Candied Pecans, Crumbled Gorgonzola, House Made Golden Balsamic Vinaigrette	

SALAD ADDITIONS

5 OZ GRILLED CHICKEN	\$5
5 OZ GRILLED FLANK STEAK	\$9
5 OZ GRILLED SALMON	\$9
6 OZ GRILLED TUNA	\$9



Bridal Luncheon Buffets

Minimum of 20 People. All Buffets Include Iced Tea, Hot Tea and Coffee.
 *Champagne, Wine, Mimosas and Soda may be Added for an Additional Cost.

LUNCH		CASUAL	
AVAILABLE UNTIL 4PM		SERVED ALL DAY	
THE MARKET FRESH	\$17	BUILD YOUR OWN SALAD AND SOUP	\$21
- Tomato Bisque Soup		- Rolls with Butter	
- Pasta Salad		- Mixed Greens	
- Fruit Salad		- Assortment of Vegetable and Fruit Toppings	
- House Made Potato Chips		- Gorgonzola and Shredded Cheddar Cheese	
- Assorted Wraps: Ham and Swiss, Turkey and Provolone, and Veggie Wrap		- Grilled Chicken	
<i>*All wraps include Lettuce and Tomato</i>		- Hard Boiled Egg	
		- Wedding Soup	
THE FRESH FARE	\$18	THE PERFECT PICNIC	\$25
- Croissants		- Kaiser Rolls	
- Avalon Garden Salad		- Avalon Garden Salad	
- Fruit Salad		- Pasta Salad	
- Pasta Salad		- Cheesy Potatoes	
- Chicken Salad		- Angus Burgers	
- Tuna Salad		- Herb Grilled Chicken	
		- Assorted Cheese Slices	
		- Condiments, Pickles, Lettuce, Tomato, Onion	
THE CLUBHOUSE	\$19	TASTE OF ITALY	\$26
- Kaiser Rolls		- Garlic Bread	
- Tomato Bisque Soup		- Wedding Soup	
- Sliced Salami, Ham, Turkey, Pepperoni		- Caesar Salad	
- Assorted Cheese Slices		- Fettuccine with Alfredo	
- Condiments, Pickles, Lettuce, Tomato, Onion		- Farfalle with Pesto	
- Potato Salad		- Penne with House Made Tomato Sauce	
- Broccoli Slaw Salad		- Chicken Parmesan	
		- Italian Meatballs	
		- Garlic Green Beans	
THE AVALON CLASSIC	\$19	THE GRILL AND CHILL	\$29
- Rolls with Butter		- Cornbread	
- Avalon Garden Salad		- Barbecue Spiced Ribs	
- Rotisserie Chicken		- Rotisserie Chicken	
- Penne Ala Vodka		- Cheesy Potatoes	
- Roasted Red Skin Potatoes		- Baked Beans with Bacon	
- Roasted Assortment of Vegetables		- Coleslaw	
		- Roasted Assortment of Vegetables	

Displays and Hors d'oeuvres

COLD HORS D'OEUVRES

PRICED PER PIECE

BLT BITES	\$1.50
FIG AND GOAT CHEESE BRUSCHETTA	\$1.50
VEGETABLE SHOOTERS	\$2
BELGIAN ENDIVE BOAT	\$2
SMOKED SALMON BRUSCHETTA	\$3
SHRIMP COCKTAIL SHOOTER	\$4

HOT HORS D'OEUVRES

PRICED PER PIECE

FRIED MAC 'N CHEESE BITES	\$1.50
ASSORTED SEASONAL BRUSCHETTA Asiago Artichoke, Fresh Tomato, and Greens	\$1.50
ASSORTED PIZZETTAS	\$1.50
ASSORTED STUFFED MUSHROOMS Herb, Crab and Sausage	\$1.50
MARGHERITA PIZZA BITE	\$2
FRIED RAVIOLI WITH TOMATO SAUCE	\$2
CHICKEN TENDERS	\$2.25
MOJITO LIME CHICKEN SATAY	\$2.25
MINI REUBEN	\$2.50
WINGS Buffalo, Barbecue and Ranch	\$2.50
CHICKEN QUESADILLA BITES	\$2
MINI MARYLAND STYLE CRAB CAKE Rémoulade Sauce	\$2.50
WILD MUSHROOM & BOURSIN BRUSCHETTA	\$2.50
SPANAKOPITA	\$2.50
VEGETABLE EGG ROLLS Thai Chili Sauce	\$2.50
SPINACH ARTICHOKE STUFFED MUSHROOM	\$2.50
MINI SLIDER BURGERS	\$3
MINI BEEF WELLINGTON	\$4.50
GRILLED LAMB CHOPS Tzatziki Sauce	\$5

DISPLAY STATION

PRICED PER PERSON

VEGETABLE DISPLAY Fresh Vegetables and Ranch	\$5
DOMESTIC CHEESE & CRACKER DISPLAY Assorted Cheese and Crackers	\$5
FRUIT DISPLAY Fresh Seasonal Fruit Display	\$5
WINE COUNTRY Imported and Domestic Cheese, Fresh Seasonal Fruit and Assorted Crackers	\$7
ITALIAN ANTIPASTO Italian Meats and Cheeses, Roasted Seasonal Vegetables, Olives, Marinated Artichokes, Pepperoncini, Avalon's Hot Peppers in Oil, Crostini and Assorted Crackers	\$9
AVALON'S HOT PEPPERS IN OIL Served with Rolls	\$3

PRICED PER PIECE

SUSHI DISPLAY Spicy Tuna, California, Shrimp Tempura and Vegetable	\$2
SHRIMP COCKTAIL DISPLAY	\$3

CARVING STATION

CHEF ATTENDANT FEE OF \$100 PER ATTENDANT

CARVED HAM Pineapple Glaze	\$10
SLOW ROASTED TURKEY BREAST Cranberry Sauce and Honey Mustard Sauce	\$11
SLOW ROASTED PRIME RIB Au Jus and Horseradish Sauce	*MP
GARLIC HERB ROASTED TENDERLOIN Au Jus and Horseradish Sauce	*MP

*Market Price



Duo Plate Dinners

Minimum of 20 People. Priced per Person. Each Entrée Includes an Avalon Garden Salad and Your Choice of Vegetable and Starch. Rolls with Butter, Iced Tea, Hot Tea and Coffee are Included.

SALADS AND SOUP

AVALON GARDEN SALAD	
Mixed Greens, Tomato, Cucumber, Black Olives, House Made Balsamic Vinaigrette	
TRADITIONAL CAESAR	\$2
Romaine, Croutons, Fresh Grated Parmesan, Caesar Dressing	
THE HEPBURN SALAD	\$5
Iceberg and Arcadian Lettuce Blend, Strawberries, Mandarin Oranges, Candied Pecans, Crumbled Gorgonzola, House Made Golden Balsamic Vinaigrette	
ADD CUP OF TOMATO BISQUE SOUP	\$4
ADD CUP OF WEDDING SOUP	\$4.50

VEGETABLE

STEAMED BROCCOLI	
CANDY GLAZED CARROTS	
SAUTÉED GREEN BEANS	
ROASTED VEGETABLES	
GRILLED ASPARAGUS	\$2.50 UPCHARGE

STARCH

HERB ROASTED RED SKIN POTATOES
GARLIC MASHED POTATOES
MASHED SWEET POTATOES
RED PEPPER RISOTTO
GARLIC PARMESAN RISOTTO
RICE PILAF

CHILDREN'S DINNER

AGES 4-12

MAC AND CHEESE	\$5
PENNE AND MEATBALL	\$7
CHEESE FLATBREAD PIZZA	\$8
SLIDERS AND FRIES	\$10
CHICKEN TENDERS AND FRIES	\$12

CHOICE OF DUO PLATE

CHICKEN AND SHRIMP	\$28
Garlic Herb Shrimp Skewer and Your Choice of Francaise, Natale, Marsala, Balsamic Glazed, Boursin or Milanese Chicken	
CHICKEN AND SHORT RIB	\$32
Braised Beef Short Rib and Your Choice of Francaise, Natale, Marsala, Balsamic Glazed, Boursin or Milanese Chicken	
SALMON AND SHRIMP	\$33
Grilled Salmon and Shrimp Skewer with Garlic Butter Sauce or Honey Barbecue	
FILET AND CHICKEN	MARKET PRICE
6 oz Filet and Your Choice of Francaise, Natale, Marsala, Balsamic Glazed, Boursin or Milanese Chicken	
FILET AND SHRIMP	MARKET PRICE
6 oz Filet, Shrimp Skewer and Garlic Butter Sauce	
FILET AND CRAB CAKE	MARKET PRICE
6 oz Filet, Crab Cake and Remoulade Sauce	
THE SURF AND TURF	MARKET PRICE
6 oz Filet, 4 oz Lobster Tail and Drawn Butter	

CHICKEN ENTREES

Francaise - Lemon Butter Sherry Sauce
Natale - Roasted Red Peppers, Spinach, Provolone and Roasted Red Pepper Sherry Sauce
Marsala - Sautéed Mushrooms and Marsala Wine Sauce
Balsamic Glazed - Tomatoes, Provolone and Balsamic Reduction
Boursin - Boursin, Roasted Red Peppers and Sherry Cream Sauce
Milanese - Breaded Chicken, Arugula, Parmesan, Tomatoes and House Made Golden Balsamic Vinaigrette

Sit Down Dinners

Minimum of 20 People. Priced per Person. Each Entrée Includes an Avalon Garden Salad and Your Choice of Vegetable and Starch. Rolls with Butter, Iced Tea, Hot Tea and Coffee are Included.

CHICKEN

NATALE Roasted Red Peppers, Spinach, Provolone and Roasted Red Pepper Sherry Sauce	\$24
MARSALA Sautéed Mushrooms and Marsala Wine Sauce	\$24
FRANCAISE Lemon Butter Sherry Sauce	\$24
BALSAMIC GLAZED Tomatoes, Provolone and Balsamic Reduction	\$24
BOURSIN Boursin, Roasted Red Peppers and Sherry Cream Sauce	\$25
MILANESE Breaded Chicken, Arugula, Parmesan, Tomatoes and House Made Golden Balsamic Vinaigrette	\$25

PASTA AND VEGETARIAN

PASTA AND VEGETARIAN ENTRÉES ARE SERVED WITH AN AVALON GARDEN SALAD AND ROLLS WITH BUTTER	
EGGPLANT PARMESAN Penne and Housemade Tomato Sauce	\$20
CHEESE TORTELLINI Tomato Basil Cream Sauce	\$20
PASTA PRIMAVERA Juliened Zucchini, Squash and Carrots with Aglio e Olio	\$20
MUSHROOM RAVIOLI Mushroom Cream Sauce	\$20



BEEF

ALL STEAKS SERVED WITH YOUR CHOICE OF RED WINE REDUCTION OR GARLIC BUTTER SAUCE	
6 OZ FILET	MARKET PRICE
8 OZ FILET	MARKET PRICE
12 OZ STRIP STEAK	MARKET PRICE
12 OZ RIBEYE	MARKET PRICE

PORK

MUSTARD CRUSTED PORK TENDERLOIN Apple Brandy Sauce	\$22
GRILLED PORK CHOP 16 oz Bone-In Pork Chop with Roasted Garlic Pesto	\$36

SEAFOOD

COD FRANCAISE Lemon Butter Sherry Sauce	\$24
ITALIAN BAKED COD Peppers, Onions and Tomatoes	\$25
SHRIMP SCAMPI With Linguini	\$26
MAHI MAHI Choice of Teriyaki or Pineapple Glaze	\$27
GRILLED SALMON White Wine Reduction, Italian Greens and Your Choice of Starch	\$28
DILL CREAM SALMON Dill Cream Sauce	\$28
MAPLE PECAN SALMON Maple Pecan Glaze	\$28

**Salad Upgrades,
Vegetables and Starches
located on Page 9.**

Create-Your-Own Dinner Buffet

Minimum of 20 People. Priced per Person. Includes Rolls with Butter, One Salad, One Vegetable, and One Starch \$12
Select a minimum of 2 entrées.

CHOOSE ONE OF EACH

SALAD

Avalon Garden Salad
Traditional Caesar Salad
Caprese Salad . . . \$2 Upcharge
Hepburn Salad . . . \$3 Upcharge

VEGETABLE

Steamed Broccoli
Candy Glazed Carrots
Sautéed Green Beans
Assorted Roasted Vegetables
Grilled Asparagus . . . \$2.50 Upcharge

STARCH

Herb Roasted Red Skin Potatoes
Mashed Sweet Potatoes
Garlic Mashed Potatoes
Red Pepper Risotto
Garlic Parmesan Risotto
Rice Pilaf

CHOOSE ENTRÉES

CHICKEN

Rotisserie \$7
Marsala \$8
Natale \$8
Francaise \$8
Balsamic Glazed \$8
Chicken Parmesan \$9
Boursin \$10
Grilled Caprese \$10

PASTA

Penne with Housemade Tomato Sauce \$4
Penne Ala Vodka \$5
Pasta Primavera \$5.50
Tri-Colored Tortellini with Pesto \$7
Meatballs \$3

SEAFOOD

Cod Francaise \$7
Italian Baked Cod \$7
Baked Salmon With Dill Cream Sauce \$12
Baked Salmon With Maple Pecan Glaze \$13

PORK

Sausage, Peppers and Onions \$5
Mustard Crusted Pork Loin \$7

BEEF

Smoked Brisket \$12
Avalon Barbecue Sauce or Au Jus
Flank Steak \$12
Chimichurri Sauce
Slow Roasted Prime Rib MP*
Au Jus and Horseradish Sauce
Garlic Herb Roasted Tenderloin MP*
Red Wine Reduction

CARVING STATION

CHEF ATTENDANT FEE OF \$100 PER ATTENDANT

Carved Ham \$9
Pineapple Glaze
Slow Roasted Turkey Breast \$11
Cranberry Sauce
Slow Roasted Prime Rib MP*
Au Jus and Horseradish Sauce
Garlic Herb Roasted Tenderloin MP*
Red Wine Reduction

*Market Price

Desserts

ASSORTED DESSERTS

MINIMUM OF 20 PEOPLE • PRICED PER PERSON

FRUIT TART	\$4
ASSORTED COOKIES	\$3
CHOCOLATE MOUSSE CUP	\$4
COOKIES AND BROWNIES	\$5
PINEAPPLE UPSIDE DOWN CAKE	\$5
LEMON BAR	\$5
SHOOTER BAR DISPLAY	\$6
CHERRY CHEESECAKE	\$6
CARAMEL APPLE CAKE	\$6
TIRAMISU	\$7
STRAWBERRY CHEESECAKE	\$8
TRIPLE CHOCOLATE CAKE	\$8
SWEET NOTHINGS DISPLAY	\$9
– Cream Puffs	
– Cannoli	
– Mini Cheesecake	
– Assorted Seasonal Shooters	

CAKE

SIX INCH • 6-8 PEOPLE	\$20
EIGHT INCH • 12 PEOPLE	\$25
TEN INCH • 15 PEOPLE	\$30
1/4 SHEET • 20 PEOPLE	\$35
1/2 SHEET • 40 PEOPLE	\$45
FULL SHEET • 80 PEOPLE	\$65

CAKE FLAVORS

White
Chocolate
Yellow
Marble

ICING

Chocolate
Buttercream
Vanilla Buttercream
Whipped Cream

CUPCAKES

ONE DOZEN PER FLAVOR MINIMUM • PRICED PER CUPCAKE

CAKE FLAVORS

White	\$2
Chocolate	\$2
Yellow	\$2
Banana	\$2.25
Red Velvet	\$2.25
Pumpkin	\$2.25

ICING

Vanilla	<i>Included</i>
Chocolate	<i>Included</i>
Cream Cheese	\$0.25
Peanut Butter	\$0.25
Oreo	\$0.25
Butter Cream Flowers	\$0.75



Open Bar Packages

Minimum of 20 People. Priced per Person. Includes Liquor, Beer, House Wine, Soft Drinks, Mixers and Bartenders.
Cash Bar Available. Please see your Event Consultant for Pricing. No Tip Jar will Result in \$100 Fee per Bartender.
Ask Your Wedding Consultant about Customizing Your Bar, Adding Specialty Wines, Craft Beers or Signature Cocktails!

PACKAGE RATES

TWO HOURS	THREE HOURS	FOUR HOURS	FIVE HOURS
Beer and Wine \$15	Beer and Wine \$17	Beer and Wine \$18	Beer and Wine \$19
Deluxe \$16	Deluxe \$19	Deluxe \$20	Deluxe \$21
Diamond \$18	Diamond \$21	Diamond \$22	Diamond \$23
Platinum \$21	Platinum \$24	Platinum \$25	Platinum \$26

BEER AND WINE DELUXE DIAMOND PLATINUM

Cabernet
Pinot Noir
Merlot
Chardonnay
Riesling
Pinot Grigio
Moscato
White Zinfandel

Miller Lite
Budweiser
Bud Light
Coors Light
Michelob Ultra
Heineken
Yuengling

Deep Eddy Vodka
Calico Jack Rum
New Amsterdam Gin
Jose Cuervo
Seagram's 7
Jim Beam
J&B
Malibu
Assorted Schnapps

Cabernet
Merlot
Chardonnay
Moscato
White Zinfandel

Miller Lite
Bud Light
Yuengling

Tito's
Absolut
Bacardi Silver
Captain Morgan
Beefeater
Jose Cuervo
Jack Daniel's
Canadian Club
Jim Beam
Johnnie Walker Red
Malibu
Bailey's
Kahlua
Assorted Schnapps

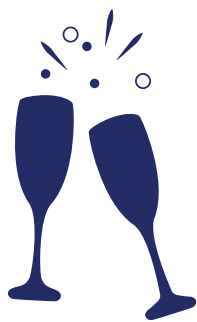
Cabernet
Pinot Noir
Merlot
Chardonnay
Riesling
Pinot Grigio
Moscato
White Zinfandel

Miller Lite
Bud Light
Coors Light
Michelob Ultra
Heineken
Yuengling

Ketel One
Tito's
Grey Goose
Bacardi Silver
Captain Morgan
Tanqueray
Patron Silver
Crown Royal
Crown Royal Apple
Jack Daniel's
Bulleit Bourbon
Jim Beam
Johnnie Walker Black
Grand Marnier
Cointreau
Malibu
Bailey's
Kahlua
Assorted Schnapps

Cabernet
Pinot Noir
Merlot
Chardonnay
Riesling
Pinot Grigio
Moscato
White Zinfandel

Miller Lite
Bud Light
Budweiser
Coors Light
Michelob Ultra
Heineken
Yuengling



See your Wedding Consultant about available upgrades and champagne toast packages.

Farewell Breakfast

THE CONTINENTAL BUFFET

\$10

An Assortment of Pastries and Muffins Served with a Fresh Fruit Display, Fresh Brewed Coffee, Tea and a Variety of Chilled Fruit Juices

BUILD YOUR OWN BUFFET

PRICED PER PERSON

BREAKFAST STATION

CHEF ATTENDANT FEE \$100 PER ATTENDANT

OMELET STATION \$9

WAFFLE BAR \$8

TRADITIONAL BREAKFAST

TOAST \$2
White and Wheat

HASH BROWN TRIANGLES \$3

ENGLISH MUFFINS \$2

SCRAMBLED EGGS \$2

SAUSAGE LINKS \$3

HOME FRIES \$3

PANCAKES WITH SYRUP \$3

QUICHE LORRAINE \$3.50
Egg, Swiss and Bacon

BACON \$3

FRUIT SALAD \$4
Seasonal

ASSORTED BAGELS \$4
Butter, Cream Cheese, Jelly and Peanut Butter

FRENCH TOAST CASSEROLE \$4.50

WAFFLES WITH SYRUP \$5

FARMER'S STRATA \$5
Ham, Cheddar, Peppers and Onions

CHEESE BLINTZES \$5.50
With Raspberry Sauce

BRUNCH ITEMS

BUFFETS INCLUDING AN OMELET STATION WILL BE SUBJECT TO A \$100 CHARGE FOR EACH CHEF ATTENDANT NEEDED

ALL BRUNCHES INCLUDE WATER, ICED TEA, SELECT JUICES AND COFFEE

SMOKED SALMON AND BAGEL PLATTER \$14
Served with Shaved Red Onions, Sliced Tomatoes, Chopped Eggs And Whipped Cream Cheese

PAR \$20
Farm Fresh Scrambled Eggs, Bacon, Sausage Links, Cheese Blintzes, Home Fries, Seasonal Fresh Fruit Selection And Morning Pastry Selection

BIRDIE \$30
Chef-Attended Omelet Station with Fresh Omelets prepared with Assorted Meats, Cheeses and Vegetables, as well as French Toast with Maple Syrup, Home Fries, Bacon, Sausage Links, Seasonal Fresh Fruit Selection, Rotisserie Chicken, Avalon Garden Salad with House Made Balsamic Vinaigrette and Morning Pastry Selection

EAGLE \$32
Chef-Attended Omelet Station with Fresh Omelets prepared with Assorted Meats, Cheeses and Vegetables, as well as Waffles with Maple Syrup, Bacon, Sausage Links, Home Fries, Seasonal Fresh Fruit Selection, Salmon with Dill Cream Sauce, Grilled Asparagus and Avalon Garden Salad with House Made Balsamic Vinaigrette

BEVERAGES

COFFEE, HOT TEA, ICED TEA & JUICE STATION \$4

Ask your Wedding Consultant about adding Mimosas and Bloody Marys!

P O L I C I E S

SCHEDULING AN EVENT

Contact the Wedding Consultants for information pertaining to your event. Our priority is to meet the needs of our guests with the highest level of service. 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 to the anticipated number of guests. If there is fluctuation 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 designed to be used as guides, as we welcome the opportunity to customize a special menu for your event. No food or beverage may be brought onto any Avalon property with the exception of a wedding cake and wedding cookies. A \$1.00 fee per person applies when outside desserts (cake, cookies, etc.) are part of an event.

BANQUET MENU PRICING

Pricing is subject to change based on seasonal market availability. All prices are subject to a Set-up Fee of 22% plus sales tax which will be added to your invoice. These charges are applied to all banquet pricing. A \$1.00 per plate upcharge will apply to all sit-down dinners in the event that more than two entrees are chosen.

SET-UP FEE

A taxable 22% set-up fee is applied to all banquet event invoices. This fee consists of all services and costs included in the preparation and execution of your event (chairs, standard tables, and white, black, or ivory linens, etc.). Colored napkins are subject to a \$1.00 per person upcharge.

LABOR FEE

All weddings are based on a five-hour time frame. Each additional hour is subject to a \$500 per hour labor fee. Food and beverage are not included.

GRATUITY

Gratuity is not included, but greatly appreciated by our staff if you feel they provided exceptional service.

DEPOSIT

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

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 (by certified check) are due no later than 72 hours prior to the event. Any additional charges incurred during the event must be paid upon completion of the event.

GUARANTEES

The estimated number of guests is due three weeks prior to the scheduled event. The final guarantee of guests must be given ten business days prior to the function. It will not be permitted to lower the guarantee within the ten 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.

VALET PARKING

Valet parking is available for an additional cost of \$75 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. One coat attendant per 50 guests is recommended.

SECURITY

All weddings require security from the Howland Police Department. You are required to contact the department directly at (330) 856-5555. You are responsible for the security fee, paid direct to the officer. This will cover five hours of security. Additional time would require additional cost. Price may vary.

PRICES

Prices are subject to change. Applicable sales tax and a 22% set-up fee will be applied to all catered 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.

SMOKING

Avalon at Buhl Park and The Grand Resort have designated smoking areas within the facility.

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.

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.

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.

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, and 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.

Updated: 12/17/2021