

# Weddings by Mozart's



## A taste of Europe in the heart of Columbus, Ohio!

Doris and Anand Saha, the creators of Mozart's, were educated in some of Europe's finest establishments, including the famous Dolder Grand Hotel in Zurich, Switzerland. They bring their commitment to excellence and extensive training to every celebration.

Mozart's hosts weddings and receptions of all sizes and budgets- We're proud to work with each couple to create a celebration as unique as they are.

From the ceremony to cocktail hour, the elegant Europe-inspired dinner to champagne toast, cake cutting, and everything in between, our experienced event staff will coordinate every detail of your celebration.



**Love our location, but have a special cuisine or caterer in mind?**

**No problem! We welcome outside caterers.**

**Contact us to learn more.**

# Mozart's Wedding Package

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Served buffet dinner with authentic European cuisine prepared in house  
One Entrée \$30 per guest • Two Entrees \$35 per guest • Three Entrees \$40 per guest

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*Pricing includes homemade Focaccia Bread with butter,  
Garden Salad, Entrée, and Non-alcoholic beverages*

## Entrée Choices

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### **Beef Stroganoff**

Tender cubes of beef braised with mushrooms and onions  
in a red wine demi glaze.

### **Portabella Stroganoff** *Vegetarian*

Portabella mushrooms braised in a rich red wine sauce.

### **Chicken in White Wine Mushroom Sauce**

Fork-tender chicken in a creamy mushroom sauce.

### **Chicken Paprikash**

Succulent chicken in a rich Hungarian paprika sauce.

### **Chicken Marsala**

Tender chicken and mushrooms in a Marsala wine sauce.

### **Chicken Florentine\***

In a creamy spinach sauce

### **Chicken Wiener Schnitzel**

An Austrian specialty! A lightly breaded cutlet cooked to a  
delicate golden brown.

### **German Roast Pork Loin\***

Tender roast pork loin served with your choice of cranberry  
-apple compote\* or a rich demi glaze.

### **Pork Tenderloin with Peppercorn Sauce**

Succulent roast pork tenderloin in a creamy peppercorn  
sauce.

### **Zurich-Style Veal** *+\$5 per guest*

Tender strips of veal in a creamy mushroom demi glaze.

### **Black Forest Ham & Swiss Spatzle**

House made spatzle with ham in a creamy Swiss sauce.

### **Spinach Spatzle** *Vegetarian*

Tender spinach with melted Swiss and our house made  
spatzle in a luscious cream sauce.

### **Ratatouille\*** *Vegetarian*

A flavorful stew with tomato, eggplant, bell pepper,  
zucchini, onion and spices.

### **Butternut Squash Ravioli** *Vegetarian*

Roasted Butternut and parsnip with Fontina cheese and a  
hint of sweet spice, served in a creamy tomato sauce.

### **Baked Salmon in Dill Sauce**

Baked Atlantic salmon in a lemon-dill cream topped with  
fresh parsley and herbs.

### **Coconut Lentil Curry with Carrot\*** *Vegetarian*

Red lentils with vegetables and a blend of Indian spices.

### **Chana Masala\*** *Vegetarian*

A chickpea curry with Indian spices, tomato and herbs.

### **Chicken Curry**

Fork tender pieces of chicken breast and thighs simmered in  
a flavorful curry sauce.

## Side Dish Choices

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*Please choose one:*

Mashed Potatoes\*

Buttered Spatzle

Basmati Rice\*

## Vegetable Choices

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*Please choose one:*

Seasonal Market Vegetables\*

Broccoli Almondine\*

*Tax, service charge, and room rental are additional*

*\* Denotes Gluten Free Menu Option*

## Facility Rental

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### Amadeus Ballroom

#### **With In-House Catering**

Saturday \$1500  
Friday or Sunday \$1000

#### **With Outside Catering**

Saturday \$3000  
Friday or Sunday \$2500  
Non-alcoholic beverages \$6 per person

#### **What is included in the rental rate?**

- ◆ On-site ceremony
- ◆ 5 hour block of time— Additional time for set up when available
- ◆ Chiavari Chairs
- ◆ Banquet tables
- ◆ Cabaret tables
- ◆ China, flatware, and table glassware
- ◆ Classic table linens
- ◆ Seating for up to 200 guests
- ◆ Ample free, on-site parking
- ◆ On-site event coordinator

### Beechwold Tavern Room

Seating for up to 75 guests. Perfect for small, intimate weddings! \$1000

## Appetizer & Add-On Options

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Add Entrée to buffet \$5 per guest  
Add soup to buffet \$3 per guest *Choose from Hungarian Goulash or Cream of Mushroom*  
Add extra vegetable or side to buffet \$ 3 per guest  
Add Appetizers \$8 per guest

## Mozart's Award-Winning Pastries

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European Miniature Pastry Assortment \$6 per guest

## Alcohol and Bar Packages

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### Mimosa Bar Package\*

\$20 per guest

### Wolfgang Bar Package\*

House white wine, house red wine, and two types of domestic bottled beer. \$20 per guest

### Amadeus Bar Package\*

Two types of bottled craft or import beers, two white wines and two red wines \$25 per guest

### Mozart Bar Package\*

Two bottled craft or import beers, two white wines, two red wines, and a selection of premium liquor \$30 per guest

### Cash Bar/Alcohol by Consumption

Bar staffing needs vary by group size. Please request a quote for your event.

*\*All bar packages include 4 hours of service.*

## On-Site Ceremony and Entertainment

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Wedding officiant \$250  
House sound system (mic, speakers) \$250  
House pianist, per hour \$100; 2 hour minimum  
House DJ services, per hour \$200; 2 hour minimum