



# WEDDING PACKAGES

*This is your day. We'll make sure it's one to remember.*



HOTEL AND  
CONFERENCE CENTER

100 Green Meadows Drive South | Lewis Center, OH 43035 | [nhccweddings.com](http://nhccweddings.com) | 614.880.4169

# OUR PACKAGES INCLUDE

## choice of food package - see page 3

one hour hors d'oeuvre reception  
complimentary cake cutting service with coffee display

## choice of beverage package - see page 6

### reception necessities

house china, flatware, and glassware  
floor length table linens— choice of white, ivory, or black  
linen napkins— choice of white, ivory, or black  
votive candles, three per guest table & dance floor

### group hotel rates

custom group link for online booking  
two nights complimentary in an overnight guest suite  
breakfast included for guests that book within group block

### complimentary group tasting

assigned four to six months prior to wedding

## venue coordinator

present to help run rehearsal the day prior  
present day of to help get you down the aisle and run  
timeline, starting with guest arrival

## wedding rehearsal

guaranteed the day prior; may start between 1:00pm -  
3:00pm window, may not be in actual ceremony space

## décor storage

guaranteed space to drop off décor week of wedding  
décor stored overnight day of wedding, pick up by 11:30AM  
day following

all outdoor ceremonies come with a indoor option

## optional / additional

décor set up\*, \$300

\*your coordinator can share more about this option

# DINNER SERVICE OPTIONS

We offer three types of dinner service options for you to select from. Below is a brief explanation of the differences.

All plated and buffet meals come with choice of one salad and warm rolls with butter. Regular/decaffeinated coffee, hot tea, and iced water station are included.

## PLATED – GUEST SELECTED

*With this option, guests RSVP with their preferred dinner selection based on the pre-selected options provided to them on the invitation.*

Select up to three entrées typically - two proteins, one vegetarian option. The same starch and vegetable will accompany both protein plates; the vegetarian plate will stand on its own.

*This dinner service requires an escort card with meal selection. Your coordinator can explain in more detail.*

## PLATED – DUAL ENTRÉE

*With this option, you choose the entrées. Guests only RSVP with dietary restrictions.*

Select up to two proteins and one vegetarian option. The dual entrée plate will consist of BOTH proteins you choose with one starch and one vegetable.

Vegetarian is plated separately.

## BUFFET DINNER

*With this option, you choose the dinner buffet. Guests only RSVP with dietary restrictions.*

Guests are dismissed by NHCC event staff to go through a pre-selected dinner buffet. Each buffet includes two entrées, one starch, and one vegetable.

Guests with dietary restrictions will receive a separate, plated meal.

*Kids meals available to those 12 years and under. Our chefs can accommodate pre-known dietary restrictions.*

**prices subject to a 24% taxable service charge and applicable sales tax**

# FOOD PACKAGES

## SILVER

Hors D'oeuvre Option: [Tuscan Cheese Display](#)

Dinner Service Type: [Guest Selected-Plated Dinner](#)

*dual entrées / buffet dinners, require a gold or platinum package*

<b>GUEST SELECTED</b> <i>6oz portions</i>	VEGETARIAN	POULTRY	PORK	SEAFOOD	BEEF
	\$40	\$50	\$50	\$55	\$60
<i>per person costs for guest selected plated dinners are based on the individual entrée selection chosen</i>					

## GOLD

Hors d'oeuvre Option: [Selection of \(3\) Displayed](#)

Dinner Service Type: [Guest Selected, Dual Entrée, or Dinner Buffet](#)

	VEGETARIAN	POULTRY	PORK	SEAFOOD	BEEF
<b>GUEST SELECTED</b> <i>8oz portions</i>	\$40	\$55	\$55	\$60	\$65
<i>per person costs for guest selected plated dinners are based on the individual entrée selection chosen</i>					
<b>DUAL ENTRÉE</b> <i>two 6oz portions</i>	food cost per person → select two entrées. Refer to pricing for guest selected dinner, the per person dual entrée cost is based on the higher priced protein of your two selections +\$3				
<b>BUFFET</b>	\$40	\$60	\$60	\$65	\$70
<i>per person costs for buffet dinners are based on the higher priced protein selected</i>					

## PLATINUM

our platinum package includes –

Grand Ballroom and NorthPointe Ballroom Receptions: choice of chiavari chairs: gold, silver, fruitwood, black, or white

Edgewater Receptions: choice of charger (selection may vary) and linen napkin in your choice of color

Hors d'oeuvre Option: [Selection of \(4\) Tray Passed](#)

Dinner Service Type: [Guest Selected, Dual Entrée, or Dinner Buffet](#)

	VEGETARIAN	POULTRY	PORK	SEAFOOD	BEEF
<b>GUEST SELECTED</b> <i>8oz portions</i>	\$50	\$70	\$70	\$75	\$80
<i>per person costs for guest selected plated dinners are based on the individual entrée selection chosen</i>					
<b>DUAL ENTRÉE</b> <i>two 6oz portions</i>	food cost per person → select two entrées. Refer to pricing for guest selected dinner, the per person dual entrée cost is based on the higher priced protein of your two selections +\$3				
<b>BUFFET</b>	\$50	\$75	\$75	\$80	\$85
<i>per person costs for buffet dinners are based on the higher priced protein selected</i>					

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# FOOD MENU

## HORS D'OEUVRES

Silver Package, Tuscan Cheese Display

chef's selections of old and new world cheeses paired with a varietal of breads, crackers, and other accompaniments such as fresh seasonal fruit, dried fruit, and house spiced or candied nuts

Gold Package, Pick 3 | Platinum Package, Pick 4  
hors d'oeuvre selections can be mixed and matched between hot and cold varieties

### COLD

Beef Tenderloin Crostini with Horseradish Creme  
Brie Tartlet with Fig Jam  
Bruschetta, Classic Tomato and Basil  
Caramelized Bacon  
Deviled Egg topped with Candied Bacon  
Goat Cheese and Honey Phyllo  
Pepper Jelly Pimento Cheese Bruschetta  
Shrimp Cocktail Shooters  
Sesame Ahi Tuna Wonton Cup  
Veggie Dip Shooters with Hummus and Ranch

### HOT

Arancini with Tomato Basil Sauce  
Buffalo Shrimp with Melted Gorgonzola  
Dry Rub Hot Chicken Bite with Pickle  
Empanada, *choice of Beef or Vegetable*  
Lamb Meatball with Cucumber Tzatziki  
Mini Maryland Crab Cakes with Lemon Aioli  
Mini Twice Baked Fingerling Potatoes with Caviar  
Sausage Stuffed Mushrooms  
Sesame Tempura Chicken Bites, Chili Lime Aioli  
Teriyaki Vegetable Kabab  
Vegetable Eggroll

## SALADS

Please select one salad. Option to serve salad dressed or with up to two selected dressings on the side.

### NorthPointe Salad

mixed greens, red onions, tomatoes, bleu cheese crumbles, candied pecans, and dried cherries with house made honey cider vinaigrette

### Strawberry Fields Salad

mixed greens, sliced strawberries, gorgonzola cheese, and toasted almonds with house made balsamic vinaigrette

### Spinach Salad with Bacon & Boursin

baby spinach, bacon, boursin cheese, Mandarin oranges, and sliced almonds with house made citrus white balsamic vinaigrette

### Garden Salad

mixed greens, sliced cucumber, tomatoes, and shredded carrot with house made ranch dressing

### Roasted Beet Salad

massaged kale and arugula with roasted beets, salted pepitas, and goat cheese with house made citrus white balsamic vinaigrette

*children's meals are served with applesauce  
in place of a salad*

# FOOD MENU

## ENTREES

### POULTRY

#### Bourbon Chicken

chicken breast with a bourbon honey mustard glaze

#### Chicken Montrachet

airline chicken breast stuffed with sundried tomato, goat cheese, fresh herbs, served with a chicken and rosemary au jus

#### Chicken Saltimbocca

airline chicken breast stuffed with Italian cheeses, prosciutto, fresh herbs, served with a chicken and white wine sauce

#### Tuscan Chicken

airline chicken breast marinated with herbs, Tuscan velouté

### SEAFOOD

#### Artichoke and Herb Crusted Salmon

made with boursin cheese, fresh herbs, artichokes, served with a sundried tomato cream sauce

#### Brown Sugar and Dijon Glazed Salmon

served with a white wine and mustard cream

#### East Coast Jumbo Lump Crab Cake

served with a roasted garlic and old bay aioli **+\$5pp**

#### Pistachio Crusted Halibut

served with lemon caper cream sauce **+\$10pp**

### PORK

#### Bone-In Double Cut Pork Chop

with a maple rosemary au jus

#### Herb Marinated Pork Tenderloin

with a sundried cherry chutney

All pork products are served medium, 140-145 degrees

All beef products are served medium-rare, 130-135 degrees

### BEEF

#### Angus New York Strip

served with shallot and mushroom bordelaise

#### Boneless Braised Short Rib

served with crispy onions and natural au jus reduction

#### Classic Filet Mignon

served with crispy onions and port wine demi

Upgrade to USDA Prime = **+\$6pp**

### VEGETARIAN

#### Butternut Squash Ravioli

with sage cream and shishito peppers

#### Stuffed Portobello Steak

stuffed with herbed goat cheese and ratatouille on orzo salad

#### Triple Cheese Tortellini

roasted vegetables, asiago, balsamic reduction, nut-free pesto cream sauce

### VEGAN

#### Vegan Herb Marinated Roasted Cauliflower Steak

served with saffron rice, curried garbanzo beans, wilted spinach, and blistered tomatoes

#### Vegan Wild Mushroom Risotto

roasted and sliced butternut squash accompanied by a wild mushroom arborio rice risotto topped with crispy brussels sprouts, aged balsamic and black garlic puree

## SIDES

### VEGETABLES

#### Crispy Brussels Sprouts

#### Glazed Carrots

#### Grilled Lemon Asparagus

#### Mediterranean Vegetable Medley

#### Sautéed Haricot Verts

#### Sugar Snap Peas with Shallots and Garlic

#### Roasted Broccoli Florets

### STARCHES

#### Chive Whipped Potatoes

#### Creamy Polenta

#### Garlic Mashed Potatoes

#### Garlic Parmesan Dauphinoise Potatoes **+\$1pp**

#### Herb Roasted Fingerling Potatoes

#### Parmesan Risotto

#### Saffron Rice Pilaf

#### Triple Cheese Tortellini

prices subject to a 24% taxable service charge and applicable sales tax

# BEVERAGE PACKAGES

All bar packages and pricing below include 4 hours of service; allowing the bar to close for one hour during your reception. *\*You have the option to add-on up to one hour of bar service in increments of 30 minutes.*

**Bar packages are charged on full guest count with the exception of those under 21. Guests under 21 years old cost \$5 per person based on bar served Pepsi products and assorted juices.**

*photo ID may be required for service*

## BEER + WINE

\$25 per person for 4 hours of service

*\* +\$3 per person, per extra 30 minutes*

includes selection of (5) wines & (5) beers, Pepsi products and assorted juices

## SELECT

\$30 per person for 4 hours of service

*\*+\$4 per person, per extra 30 minutes*

Smirnoff, Beefeater, Bacardi Rum, Seagrams 7, J&B Scotch, Jim Beam, Jose Cuervo Gold

includes selection of (5) wines & (5) beers, Pepsi products and assorted juices

## PREMIUM

\$35 per person for 4 hours of service

*\* +\$5 per person, per extra 30 minutes*

Titos, Tanqueray, Captain Morgan, Canadian Club, Dewars, Jack Daniels, Cuervo 1800

includes selection of (5) wines & (5) beers, Pepsi products and assorted juices

## LUXURY

\$40 per person for 4 hours of service

*\* +\$6 per person, per extra 30 minutes*

Ketel One, Bombay Sapphire, Captain Morgan, Maker's Mark, Chivas, Crown Royal, Patron Silver

includes selection of (5) wines & (5) beers, Pepsi products and assorted juices

## NON-ALCOHOLIC

\$10 per person for 5 hours

*This package is a beverage station. Please add \$125 to have this station attended. 1 attendant per every 75 guests is required.*

includes Pepsi products, assorted juices, unsweetened iced tea, lemonade, and one infused water

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# BEVERAGES

## WINE

wines included in package listed below, please select **five** total

### BUBBLES

Martini & Rossi, Asti Spumante

fresh, fruity, sweet and effervescent

*add-on a champagne toast for \$4 per person*

Mumm Napa, Brut Prestige

vibrant bright citrus, red apple, creamy vanilla aromas with hints of honey and spice

*add-on a champagne toast for \$5 per person*

### REDS

Chole, Cabernet

luscious flavors of black cherry, ripe plum and dark chocolate, followed by delicate notes of roasted coffee and cinnamon

BV Coastal, Pinot Noir

flavors of ripe cherry, raspberry, plum with toasty oak

Cocobon, Red Blend

structured and robust with dark cherries and vanilla

Dark Horse, Merlot, California

robust flavors of jammy dark fruit, toasted oak, molasses, and brown spice

### ROSÉ

Ménage à Trois, Rosé

flavors of tropical fruit and spice are beautifully balanced for a silky smooth finish

### WHITES

Benzinger, Chardonnay

lively flavors of lemon, apple, pear and apricot

Z. Alexander Brown, Sauvignon Blanc

aromas of lemongrass, melon, and tropical flavors accented by zesty lemon, lime, and orange blossom

Mezzacorona, Pinot Grigio

aromatic crisp green apple, mineral, and honeysuckle

Chateau Ste Michelle, Riesling

floral aromas with crisp flavors of white peach and subtle mineral

Castello del Poggio, Moscato

flavors of peach, musk, honey, and white flowers

## PREMIUM WINE

available to add to any bar package for an **additional +\$2 per person, per premium selection**

Kendall Jackson, Chardonnay

tropical flavors of pineapple, mango, and papaya with citrus notes, aromas of vanilla and honey

Louis M. Martini, Cabernet

lively dark berry, mineral and cedar flavors and firm tannins

## BEER

select **two** DOMESTIC

Bud Light, Budweiser, Michelob Ultra, Miller Lite, Coors Light, Yuengling

select **three** SPECIALTY

Angry Orchard, Brewdog Elvis Juice, Blue Moon, CBC IPA, Corona, Heineken, Rhinegeist (Bubbles, Cheetah, Glow, Truth, Vision, Wiffle), Sam Adams, Stella Artois, White Claw Hard Seltzer (assorted)

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