



TOM'S COUNTRY PLACE BANQUET FACILITIES & CATERING

Thank you for contacting us for your special day!

We are located within a wooded area on 20 acres of scenic grounds. Our beautifully landscaped outdoor gardens feature a sandstone terrace and gazebo providing a beautiful setting for your wedding ceremony and photos. Our venue can accommodate 40 to 450 guests for your wedding reception.

For availability and to schedule a tour, please call us at 440-934-4553 or email info@tomscountryplace.com





TOM'S COUNTRY PLACE

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Our wedding packages are priced per person for a five-hour reception. Also included is the set-up and clean-up of the reception space. You will have access to the space prior to the start of your reception for decorating.

We offer two dinner serving styles: Buffet Style or Family Style. With either option all entrées and accompaniments are replenished throughout the dining experience to ensure your guests have an abundant variety to select from and to welcome a second helping. In addition, all leftover food is yours to take at the end of the evening.

We do not hold a liquor license to sell alcoholic beverages, so you may fully customize your bar with your own beer, wine, liquor, and champagne. The alcohol can be delivered the day before the wedding. We will take an inventory of all of your alcohol and provide storage and refrigeration.

We offer a variety of ways to customize your wedding: appetizers, desserts, late night snacks, speciality linens in a variety of fabrics and colors, and much more! For more information, contact us so we can best assist you with your wedding day plans.

Wedding Price List: 2023-2024

Buffet Style Dinner:

One Entrée \$39.50
Two Entrées \$42.50
Three Entrées \$45.50

Family: Style Dinner:

One Entrée \$43.50
Two Entrées \$46.50
Three Entrées \$49.50

Beverage Service Packages:

You may provide your own alcohol; select one package to complete your bar:

Basic Beverage Package \$3.25 per person

(Required for a dry wedding or beer & wine only wedding)

Soft Drinks: Cola, Diet Cola, Lemon Lime, Ginger Ale

Supplies: Cocktail Napkins, Plastic Drinkware, Ice, Stir Straws, CO₂ System for Keg Beer

Premium Beverage Package \$5.25 per person

(Required for a wedding serving any liquor)

Soft Drinks: Cola, Diet Cola, Lemon Lime, Ginger Ale

Juices: Orange, Cranberry, Pineapple

Mixers: Sour Mix, Tonic, Club Soda, Bloody Mary Mix

Garnish: Olives, Cherries, Lemons, Limes

Supplies: Cocktail Napkins, Plastic Drinkware, Ice, Stir Straws, CO₂ System for Keg Beer, Pourers

Bartender \$95.00

One Bartender is recommended per every 100 guests

Security Officer \$240.00

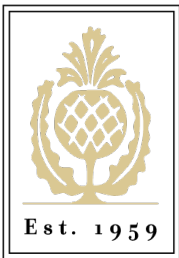
Required if any alcohol is served; recommended for a dry wedding

18% Service Charge and 6.5% Sales Tax

Reduced Service Charge of 15% if all payments are made by cash or check

Included in the Price Per Person:

- In-House Full-Service Dinner Catering
Includes 1, 2, or 3 entrées, 3 accompaniments, salad & bread
- Set-Up and Clean-Up of the Reception Space
Includes Tables, Chairs, Linens, Dinnerware, and Catering Equipment
- Day-of Access to the Venue at Noon to Add Your Decor
- On-Site Event Coordinator, Wait Staff, Culinary Staff
- White Linen Mid-Floor Length Tablecloths
- Choice of House Linen Napkin Color(s)
- Water Stem Glasses & Water Carafes
- China Plates and Silver Flatware for All Courses
- Champagne Flutes for Your Head Table
- Head Table & Cake Table Accent Lighting
- Private Reserved Access to the Gardens for Photos
- Dressing Room for the Wedding Party
- Decorating Equipment:
 - 14-inch Round Glass Table Mirrors
 - Glass Globe and/or Bud Vases *(limited quantities)*
 - Table Numbers & Silver Stands
- Two Tickets to Our Annual Menu Tasting Event
Held once annually in the first quarter of each calendar year
- Room Rental for a Five-Hour Reception
Additional room rental fees may be incurred if the adult guest minimum per room is not met. See page 7 for details.



Dinner Menu

(choice of one, two, or three entrées)

Chicken:

***Traditional Chicken** - bone-in chicken breasts, thighs, wings, and legs lightly breaded in our house blend of savory seasonings and corn flour and oven roasted until fork tender ●

***Boneless Breast of Roasted Chicken** - boneless chicken breasts, lightly breaded in our house blend of savory seasonings and corn flour and oven roasted until fork tender ●

Creamy Pesto Chicken Pasta - penne pasta with strips of grilled chicken breast in a rich and creamy basil pesto sauce (add \$0.50)

Chicken Piccata - boneless chicken breasts dusted in corn flour and simmered in a lemon caper sauce (add \$0.50) ●

Bourbon Glazed Chicken - boneless chicken breasts, grilled and finished with a sweet bourbon reduction (add \$0.50) ■

Tuscan Chicken - boneless chicken breasts, grilled with herb de Provence spices, artichokes, and sun dried cherry tomatoes, topped with a light parmesan cream sauce (add \$1.50) ●

Chicken Marsala - boneless chicken breasts dusted in corn flour and simmered in a Marsala wine and beef stock reduction with sautéed mushrooms (add \$1.00) ●

Balsamic Glazed Chicken - boneless chicken breasts, broiled and finished with a white balsamic glaze (add \$1.00) ● ■

Chicken Caprese - boneless chicken breasts, broiled and finished with a dark balsamic glaze, cherry tomatoes, fresh basil, and melted mozzarella cheese (add \$1.00) ●

Beef:

Oven Roasted Eye of Round - slowly roasted beef, sliced, and served in a light gravy ● ■

Swiss Steak - tender cube steak lightly breaded in our house blend of savory seasonings, smothered in caramelized onions ●

Penne Bolognese - penne pasta in a hearty tomato marinara and ground beef sauce, served with a side of grated parmesan cheese

***Cabbage Rolls** - hand rolled with freshly ground beef, rice, and house seasonings, then slowly simmered in a tomato broth ■

Beef Stroganoff - tender strips of beef slowly braised in a rich gravy and served over egg noodles

***City Chicken** - pork and beef skewered, lightly breaded in our house blend of savory seasonings and corn flour, oven roasted ●

Seafood:

Parmesan Crusted Baked Cod - Norwegian farm-raised cod loin breaded in a panko-parmesan cheese crust (market price)

Shrimp & Scallop Farfalle - pan seared shrimp and scallops over farfalle pasta in a light lemon-butter sauce (market price)

Baked Atlantic Salmon - premium filet of Atlantic salmon lightly seasoned and oven roasted (market price) ● ■

Thai Chili-Lime Shrimp Kabobs - grilled colossal shrimp, bell peppers, mushrooms, onion, and pineapple brushed with a sweet and spicy glaze (market price) ● ■

Plant-Based:

Eggplant Parmesan - hand breaded and fried eggplant layered with marinara sauce and melted mozzarella cheese ★

Vegetable Lasagna - carrots, broccoli, spinach, and onions layered with lasagna noodles in an Alfredo cream sauce, topped with breadcrumbs, and baked until golden brown (add \$1.50) ★

Ratatouille - fresh roasted zucchini, yellow squash, eggplant, and tomatoes seasoned with garlic and herbs ● ■ ◆

Gluten-Free Roasted Vegetable Tortelloni - gluten-free cheese tortelloni tossed with sun dried cherry tomatoes, roasted zucchini, and artichokes, in a light garlic butter sauce (add \$1.00) ● ★

Pork:

***Breaded Pork Chops** - hand cut bone-in chops, breaded in our house blend of savory seasonings and corn flour, oven roasted ●

***Breaded Pork Cutlets** - boneless cutlets, breaded in our house blend of savory seasonings and corn flour, oven roasted ●

Roasted Pork Loin - oven roasted pork loin, sliced, and served with sauerkraut in a light gravy ● ■

Baked Ham - sliced smoked ham baked with fresh pineapple ● ■

***Smoked Kielbasa** - mild pork and beef sausage, slowly cooked over hickory smoke and served with sauerkraut ● ■

***Italian Sausage** - spicy pork and beef sausage smothered in bell peppers and onions and simmered in a hearty marinara sauce ● ■

***Fresh Pork Sausage** - lightly seasoned and served with sauerkraut ● ■

Hand-Carved Entrées:

Top Round of Beef - slowly roasted in our wood fired oven allowing for juicy cuts ranging from medium rare to well done, served with au jus and horseradish (buffet service only) ● ■

Bourbon Glazed Pork Tenderloin - marinated grilled pork tenderloin glazed with a sweet bourbon reduction ■

Molasses Crusted Pork Loin - boneless pork loin coated in a molasses spice blend, slowly roasted in our wood fired oven, ■ served with honey dijon demi-glace ●

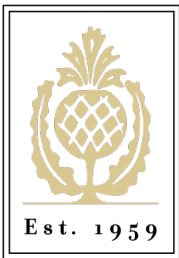
Orange Sugar Glazed Ham - smoked ham topped with a caramelized orange sugar glaze (buffet service only) ● ■

Roasted Turkey Breast - whole boneless turkey breast, oven roasted and served with cranberry-orange chutney ● ■

Prime Rib - prime rib of beef heavily seasoned and slowly roasted in our wood fired oven until medium rare, served with au jus and horseradish (market price) (buffet service only) ● ■

Beef Tenderloin - whole beef tenderloin crusted in a garlic and peppercorn spice blend, roasted in our wood fired oven, served with veal demi-glace (market price) ● ■

If more than one hand carved entrée is selected a chef fee of \$100.00 per additional carved entrée will be applied.



Accompaniments

(choice of one potato, one pasta, one vegetable, and one salad)

Potato:

Parsley Red Jacket Potatoes - quartered red potatoes tossed in parsley and soy-butter • ■ ◆

Scalloped Potatoes Au Gratin - hand sliced Idaho potatoes, baked in a creamy cheese sauce until golden brown • ★

Garlic Roasted Red Bliss Potatoes - quartered red potatoes tossed in garlic and soy-butter and oven roasted • ■ ◆

Roasted Red & Sweet Potatoes - quartered red and sweet potatoes tossed in a savory spice blend and oven roasted • ■ ◆

Garlic Mashed Red Potatoes - red potatoes mashed with milk, butter, and a hint of garlic • ★

Traditional Mashed Potatoes - Yukon gold potatoes mashed with milk and butter until creamy • ★, served with pan gravy •

Bourbon Glazed Sweet Potatoes - roasted sweet potatoes tossed in a sweet bourbon reduction ■ ◆

Potato & Cheese Pierogis - sautéed pierogis smothered in caramelized onions, served with sour cream *(add \$1.00)* ★

Pasta:

Penne Pasta Marinara - penne pasta in a hearty tomato marinara sauce ◆, served with a side of grated parmesan cheese ★

Creamy Pesto Pasta - penne pasta, creamy basil pesto sauce ★

Alfredo Pasta - penne pasta, creamy parmesan cheese sauce ★

***Three Cheese Macaroni & Cheese** - elbow macaroni tossed in a creamy three cheese sauce, topped with bread crumbs, and baked until golden brown ★

Rice Pilaf - white rice & orzo pasta simmered in chicken broth ■

Orange-Ginger Quinoa - white rice, red quinoa, bell peppers, and sweet corn tossed in orange-ginger glaze *(add \$0.85)* • ■ ◆

Vegetable:

California Blend Vegetables - broccoli florets, orange carrots, and yellow carrots tossed in soy-butter • ■ ◆

Bahamas Blend Vegetables - broccoli florets, green beans, red peppers, and yellow carrots tossed in soy-butter • ■ ◆

Green Beans: Toasted Almonds - choice of whole or fancy cut green beans tossed in soy-butter & sliced almonds • ■ ◆

Glazed Baby Carrots - tossed in a brown sugar glaze • ■ ◆

Whole Kernel Corn - tossed in soy-butter, salt & pepper • ■ ◆

Fire Roasted Corn - with roasted red peppers & poblanos • ■ ◆

Broccoli & Cauliflower Au Gratin - in a creamy cheese sauce ★

Roasted Brussel Sprouts & Sweet Potatoes - oven roasted and tossed in salt and pepper *(add \$0.50)* • ■ ◆

Green Beans: Bacon & Onions - choice of whole or fancy cut green beans tossed in soy-butter, bacon, & onions *(add \$0.75)* • ■

Butternut Squash "Fettuccine" - spiral sliced butternut squash, roasted and tossed in soy-butter *(add \$1.00)* • ■ ◆

Salad & Dinner Rolls:

House Garden Salad - spring greens, romaine, and iceberg lettuces with sliced English cucumbers and grape tomatoes • ■ ◆

Salad Dressings - House Vinaigrette ■ ◆, Buttermilk Ranch • ★, Italian • ■ ◆, Creamy Italian • ★, and White Balsamic • ■ ◆

Dinner Rolls - fresh baked honey rolls, served with butter ★

Buffet Style Dinner Service: House Garden Salad served at the buffet with your choice of two salad dressings accompanied by a basket of dinner rolls and butter

**Upgrade to a Plated House Garden Salad, \$1.00 per person*

Family Style Dinner Service: Plated House Garden Salad with your choice of one salad dressing accompanied by a basket of dinner rolls and butter served to each table

**Add one additional salad dressing, \$0.25 per person*

Specialty Plated Salads:

Classic Caesar Salad - crisp romaine lettuce tossed with house made croutons, parmesan cheese, and Caesar dressing

Family Style Dinner add \$0.75 / Buffet Style Dinner add \$1.75

Cranberry Almond Salad - mixed field greens topped with toasted almonds, dried cranberries, and crumbled feta cheese with a white balsamic vinaigrette • ★

Family Style Dinner add \$1.00 / Buffet Style Dinner add \$2.00

All Dinners Also Include:

Buffet Style Dinner Service -

All guests, including the newlyweds and wedding party, may help themselves to a self-serve buffet dinner. Wait staff will dismiss guests by table to go through the buffet.

-or-

Family Style Dinner Service -

Just like family dinner at home, serving platters & serving bowls of your dinner menu items will be presented to each table for guests to share with their table-mates.

Coffee & Tea Station -

The coffee and tea station provides regular & decaffeinated Columbian coffees and hot tea and is served for the entire length of your reception.

Cake Cutting Service -

The cutting and serving of your wedding cake are included in the dinner entrée price per person. Cake is cut & plated on white china and is served immediately following dinner.

Take-Home Service -

All remaining dinner entrées and accompaniments will be packaged for you to take home at the end of the reception. Please make arrangements to store any leftovers at a food-safe temperature after leaving the venue.

***Founder's Signature Recipes**

Gluten-Free • Dairy-Free ■ Vegan ◆ Vegetarian ★



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Hors D'œuvre Menu

*Appetizers priced per person will be billed to your total guest count.
Appetizers priced per piece must be ordered at a minimum of one piece per guest.*

Appetizer Displays:

Cheese & Cracker Display
cubed Colby jack, hot pepper, and baby Swiss cheeses accompanied by an assortment of gourmet crackers
\$2.50 per person

Garden Vegetable Display
fresh baby carrots, celery, broccoli, cauliflower, and yellow peppers served with a creamy ranch dip
\$2.00 per person

Fresh Fruit Display
fresh pineapple, grapes, cantaloupe, honeydew, & watermelon
\$125.00 per display (serves 100)

Hummus Display
roasted red pepper hummus, spicy feta cheese dip, fresh cucumbers, baby carrots, and celery, warm mini naan bread
\$275.00 per display (serves 100)

Charcuterie Board
chef-curated assortment of artisanal cheeses, dry-aged meats, gourmet crackers, assorted nuts, olives, and jams
\$525.00 per display (serves 100)

Gulf Shrimp Display
colossal cocktail shrimp served with house made cocktail sauce and fresh lemon wedges
\$270.00 per display (serves 100)

Small Bites:

Cocktail Meatballs
choice of Sweet & Sour, Barbecue, Marinara, or Swedish
\$1.80 per person (includes 3 pieces per person)

Bacon Wrapped Water Chestnuts
smoked bacon & crunchy water chestnuts and lightly fried
\$1.90 per person (includes 2 pieces per person)

Balsamic Fig & Goat Cheese Flatbread
sliced fig marinated in balsamic vinegar, goat cheese, fresh chives and smoked bacon on a toasted flatbread
\$2.45 per piece

Vegetable Egg Roll: Orange-Ginger Sauce
shredded wrapped vegetables, served with orange-ginger sauce
\$1.45 per piece

Raspberries & Brie en Croute
ripe raspberries and creamy brie cheese baked in puff pastry
\$2.75 per piece

Wild Mushroom Phyllo Purses
sautéed mushrooms in a light cream sauce baked in phyllo dough
\$2.95 per piece

Stuffed Mushroom Caps
mushrooms stuffed with breadcrumbs, mustard aioli, & spices
\$2.15 per piece

Italian Sausage Stuffed Mushroom Caps
mushrooms stuffed with breadcrumbs, mustard aioli, spices, and our house-made mild Italian sausage
\$2.25 per piece

Mini Teriyaki Chicken & Pineapple Kabobs
grilled chicken breast and fresh pineapple brushed with teriyaki
\$1.95 per piece

Bacon Wrapped Sea Scallops
smoked bacon wrapped around fresh scallops and baked
\$2.75 per piece

Mini Crab Cakes: Wholegrain Mustard Aioli
crab, breadcrumbs, herbs, served with wholegrain mustard aioli
\$5.50 per person (includes 2 pieces per person)



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Dessert Menu

You may provide your own Wedding Cake.

Fresh Baked Cookie Bar

Chocolate Chip Cookies
Peanut Butter Cookies
Oatmeal Raisin Cookies
Sugar Cookies
M&M Cookies

Petite Package (250 cookies) \$225.00

Grand Package (500 cookies) \$550.00

Add White or Chocolate Milk:

50 half pint cartons, \$25.00

Gourmet Dessert Bars

Triple Chocolate Chunk Brownie
Chocolate Walnut Brownie
Chocolate Raspberry Bar
Cheesecake Truffle Bar
Lemon Blueberry Bar
Pecan Chocolate Bar
Lemon Crumb Bar
Oreo Dream Bar
Meltaway Bar

Petite Package (230 pieces) \$375.00

Grand Package (460 pieces) \$750.00

Ice Cream Sundae Bar

Vanilla Ice Cream Scoops
Chocolate Ice Cream Scoops
Spanish Peanuts
Sprinkles
Cherries
Hot Fudge
Caramel Sauce
Whipped Cream

\$5.95 per person, served for 1 hour

Late-Night Snack Menu

Late-Night Snacks must be ordered for at least half of your total final guest count.

Late-night snacks are served with disposable dishes and utensils.

Soft Pretzel Bar

warm soft pretzel bites,
beer-cheese fondue, honey mustard,
and Nutella® hazelnut spread
\$210.00 per bar (serves 50)

Mac 'n' Cheese Bar

three cheese macaroni and cheese,
crumbled bleu cheese,
crumbled bacon, and scallions
\$230.00 per bar (serves 50)

Waffle Fry Bar

crispy waffle cut french fries,
warm cheese sauce, chili, bacon,
ketchup, and ranch dressing
\$295.00 per bar (serves 50)

Pulled Pork Slider Bar

barbecue pulled pork,
smoked in our wood fired oven,
sliders buns, and dill pickle chips
\$295.00 per bar (serves 50)

Sheet Pizzas

24-piece, square cut, half sheet pizza
minimum order of 2 pizzas *(serves 50)*
Cheese Pizza \$20.95 each
Pepperoni Pizza \$24.95 each

Popcorn Chicken Bar

popcorn chicken bites,
buffalo sauce, barbecue sauce,
ranch and bleu cheese dressings
\$265.00 per bar (serves 50)

After-Dinner Buffet

A mini-buffet featuring up to four of your dinner menu items will be available for guests to enjoy all night long.

Available only when no other late-night snack or dessert is chosen.

No Additional Charge



TOM'S COUNTRY PLACE

BANQUET FACILITIES & CATERING

Venue Rental

Our venue features several spaces to seat receptions as intimate as 40 guests and as large as 450 guests.

The minimum and maximum seating capacities of each room are listed below. If attendance falls below the minimum, payment will still be required for the minimum. Minimum required guest counts per room are based on adult guests (ages 11+) only. Unless you select the Grand Ballroom (the entire facility), Tom's Country Place reserves the right to use the remaining room(s) for another event that may occur congruently with your event.

Oak Room:

Required Minimum Guest Count: 40 guests
Maximum Capacity of the Room: 130 guests

Venue Rental Fees are based on your guest count:

80-130 guests = \$0.00	70-79 guests = \$350.00
60-69 guests = \$700.00	50-59 guests = \$1,000.00
40-49 guests = \$1,350.00	

A \$1,300.00 non-refundable deposit and a signed contract are required to book the Oak Room. This amount will be applied as a credit to the balance of your event.

Gold Room:

Required Minimum Guest Count: 80 guests
Maximum Capacity of the Room: 225 guests

Venue Rental Fees are based on your guest count:

200-225 guests = \$0.00	190-199 guests = \$350.00
180-189 guests = \$700.00	170-179 guests = \$1,000.00
160-169 guests = \$1,350.00	150-159 guests = \$1,700.00
140-149 guests = \$2,000.00	130-139 guests = \$2,350.00
120-129 guests = \$2,700.00	110-119 guests = \$3,000.00
100-109 guests = \$3,350.00	90-99 guests = \$3,700.00
80-89 guests = \$4,000.00	

An \$1,800.00 non-refundable deposit and a signed contract are required to book the Gold Room. This amount will be applied as a credit to the balance of your event.

Gold & West Room:

Required Minimum Guest Count: 80 guests
Maximum Capacity of the Room: 350 guests

Venue Rental Fees are based on your guest count:

226-350 guests = \$0.00
225 or fewer guests = \$260.00 West Room fee,
plus Gold Room fee noted above right

An \$1,800.00 non-refundable deposit and a signed contract are required to book the Gold & West Room. This amount will be applied as a credit to the balance of your event.

Grand Ballroom: *(the entire facility)*

Required Minimum Guest Count: 150 guests
Maximum Capacity of the Room: 450 guests

Venue Rental Fees are based on your guest count:

300-450 guests = \$0.00	290-299 guests = \$350.00
280-289 guests = \$700.00	270-279 guests = \$1,000.00
260-269 guests = \$1,350.00	250-259 guests = \$1,700.00
240-249 guests = \$2,000.00	230-239 guests = \$2,350.00
220-229 guests = \$2,700.00	210-219 guests = \$3,000.00
200-209 guests = \$3,350.00	190-199 guests = \$3,700.00
180-189 guests = \$4,000.00	170-179 guests = \$4,350.00
160-169 guests = \$4,700.00	150-159 guests = \$5,000.00

A \$3,000.00 non-refundable deposit and a signed contract are required to book the Grand Ballroom. This amount will be applied as a credit to the balance of your event.



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Your Garden Wedding Ceremony

Our beautifully landscaped garden area features a sandstone terrace for your ceremony. This is reserved exclusively for couples hosting their wedding reception at Tom's Country Place. The terrace area also features electrical outlets, if needed, for your audio equipment.

Garden Wedding Ceremony Pricing:

Garden Fee for Outdoor Ceremony: \$350.00
White Chair Rental: \$3.50 per chair (minimum of 50)

Outdoor Garden Time Availability:

Garden Time Slot A: 3:30pm-5:00pm *(Ceremony may start at 3:30pm, 4:00pm, or 4:30pm)*
Garden Time Slot B: 6:00pm-7:30pm *(Ceremony may start at 6:00pm or 6:30pm)*

In the event of inclement weather, your ceremony will be held in your reception room with guests seated at tables. The fee for the chairs will be refunded if not already set up. The garden fee will be transferred to an extended venue rental for your reserved reception room.

The start of your reception begins thirty minutes after the start time of your ceremony. The ceremony is *not* part of your five-hour reception time. For example, a 4:30pm ceremony followed by a 5:00pm-10:00pm reception.

Ceremony rehearsals in the gardens are complimentary and may be scheduled with your Event Coordinator two months prior to your wedding.

On-Site Wedding Photographs

There is no charge to use the outdoor gardens for your wedding photographs. To ensure that you will have full private access to the gardens for your photos, you may choose to reserve one of our two time slots at the time of booking. These available times are 3:30pm - 5:00pm or 6:00pm - 7:30pm.

