

The View



Bliss Wedding Collection **\$110 per person**

Included

All Day Access to the venue
Valet Parking - Included with full \$7500 venue rental
Use of Bridal Suite as a private space for the bridal party-all day access*
Wedding Designer to assist in the wedding process by selecting and coordinating design elements, event flow and timeline, as well as best utilization of the space
Wedding Day Coordination if onsite ceremony**
Day-of Host provides all day butler service, with special attention to any last minute bridal needs
Tables and Chairs to seat up to 230 guests
Classic White China, Silverware, & Stemware
Linens and Napkins - Your choice of colors from our Classic Collection
Set Up & Teardown of your decor
Tasting for the couple and up to 4 additional guests
Bridal Party Lunch for up to 10 guests
Vendor Meals for up to 10
ADA Accessibility

Beverage Service (for up to 5 hours*)**

Beer and Wine Bar Package
Domestic and local craft beers
Selection of imported wines
Coffee and hot tea service

Cocktail Hour

Selected hors d'oeuvres, seasonally designed and hand passed
In house music or DJ connection
Private hors d'oeuvre and beverage service to the bride and groom in the Bridal Suite
One batch of a specialty cocktail

Three Course Culinary Experience

Seasonal and locally sourced salad with local breads from Sixteen Bricks
Up to 2 Entree selections, including single plated, duet plated, table side guest choice, or family style

-No extra fees for dietary restrictions

Complimentary champagne toast for the wedding party
Wedding cake cutting service, including cake knife and server

**Rental fee varies by day*

***\$1,500.00 Ceremony Fee applies*

****Groom's Lounge is available for an additional fee*

*****City Noise Ordinance: 11:30PM*

All prices, excluding rent, are subject to a 17% Production Fee and Sales Tax. Gratuity is on food and beverage totals and is always at the client's discretion.

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2024 Seasonal Menu

(Menu Enhancements are available to add for an additional cost)

Passed Hors d'Oeuvres: Pick 4-5

(2 Pieces Per Guest)

- Plantain Crisp with Avocado
- Caprese Spoon with Pearl Mozzarella
- Sundried Tomato and Feta Gougère
- Spinach Artichoke Tartlet with Amish Cheddar
- Chilled Grilled Shrimp with House Cocktail Sauce
- Coconut Cashew Crusted Amish Chicken with Banana Papaya Chutney
- Honey Ginger Roasted Chicken on a Potato Crisp with Marinated Fennel
- Short Rib Toast with Garlic Aioli

Salads: Pick 1

(Salads Composed of Local Mixed Greens)

- Mela Verde - Arcadian Blend, Dried Berries, Green Apples, Gorgonzola, and Maple Balsamic Vinaigrette
- Mixed Greens - Chopped Romaine, Grape Tomatoes, Cucumbers, Shredded Carrots, and Cheddar Cheese

Entrée: Pick Up to 2

Single Plated Entrée, Duet Plated Entrée, or Family Style, OR Choose from Separate Buffet Menu

Additional \$5PP for Table Side Guest Choice

- Ohio Amish Chicken Milanese with Marinara
- Ohio Amish Lemon Herb Grilled Chicken with Sundried Tomato Velouté
- Ohio Amish Jerk Chicken Breast with Coconut Curry Cream
- Prime Ohio Grilled Pork Loin with Mediterranean Tomato Sauce
- Fresh Atlantic Cod with Citrus Butter
- Butternut Squash Cannelloni (Vegetarian)
- South African Ratatouille with Basmati Rice (Vegan)

Starch and Vegetable: Pick 1 of Each

- Herb Roasted Potatoes
- Spinach Rice Pilaf
- Green Beans with Red Peppers
- Seasonal Vegetable Hash

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2024 Bar Package- included in collection

(Premium and Ultra Premium Bar Packages are available to add for an additional cost)

Beer & Wine

Beer

Modelo
Bud Light
Miller Lite
50W Lager
Rhinegeist Truth
White Claw -Lime &
Black Cherry

Wine

Castillo del Mago
Polus Blanco
Espérance Rosé

Soda

Coke
Diet Coke
Sprite

Wine Notes:

Castillo del Mago - Medium dry, fruit forward, fresh, smooth and elegant. From the Catalonia region in Spain.

Polus Blanco - Medium dry, fruity, light and crisp. From Rioja, Spain

Espérance Rosé - Light, crisp, and fairly dry. From France.

Specialty Batched Cocktail - Pick 1

Vodka Lemonade Cooler

Tito's Vodka, Fresh Lemon Juice, Simple Syrup, Mint Leaves

Bourbon Amaretto Punch

Bourbon, Amaretto, Lime Juice, Simple Syrup, Grenadine, and Ginger Ale

Destination Punch

Light & Dark Rum, Pineapple Juice, Fresh Lime, Aperol, Orgeat

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Additional Fees

The following items **must be purchased** through Funky's Catering Events and will be added to your total invoice: Specialty Linens, Specialty Lighting, & Rentals. Fees will reflect specific items selected by the client.

Ceremony: \$1,500 flat fee includes chair set up and flip of ceremony space, ceremony coordination team, and coordination of wedding party introductions.

Ceremony rehearsals may be held at The View based on space availability. There is no additional charge for the rehearsal space, however, it cannot be guaranteed until 30 days prior to the event date.

Venue Rental: The separate venue rental ranges from \$5,500 on a Friday and Sunday, to \$7,500 on Saturday and Holiday Sundays. This includes all day access to the venue, and the bridal suite.

Event production fee: A 17% event production fee will be added to all line items, excluding rent.

Audio/Visual: All AV equipment must be coordinated through your sales manager, and there are additional fees that will be added to your Funky's Catering Events invoice if the projector is needed. An AV technician is required on-site to rent any equipment that is built into The View. Fees are determined by overall needs and correspond with the equipment used/rented and the technician's time on site. Prestige AV may be brought in for anything beyond basic set up and needs.

Design Services

Funky's Catering Events is a full service event production company. Your sales manager is trained as a designer and is eager to help you create a vision from scratch or to bring your Pinterest board to life. We use our partner vendors in addition to an incredible array of other talented artisans and purveyors to make your event everything you wish and more!

The complete menu of options will be presented & discussed during your initial design meeting.

Partner Vendors

Funky's Catering Events has developed special partnerships with the region's finest vendors. Engaging their services has many benefits to you and the overall ease and success of your event!

1. They are all very familiar with The View and understand the uniqueness of working in the space
2. They are vetted professionals who meet our high standards of service excellence
3. They are willing and able to meet our service timing requests
4. They are a member of our single-source initiative which means that their invoice can be added to your Funky's bill so you only have one invoice to pay
5. They are part of our team so we will manage them throughout the process and on the event day

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FAQs

Can I tour The View?

Yes! All tours are private and by appointment only. Please contact us at 513.841.9999 to set up your tour.

Can you hold my date?

In order to be fair to all potential clients, we are unable to hold dates. It is very easy to book an event at The View, though. Simply return your signed contract with your deposit and the date is yours!

What is the deposit?

Deposits vary based on the type of event you are hosting.

Is there enough parking for my guests?

There is! Valet parking is included in your rental fee, so you and your guests can just enjoy your event.

Can you accommodate my ceremony?

Yes! There are a couple of options within The View depending on the size of your group. The ceremony fee is not included in the facility rental.

Do you provide catering?

The View is a venue brought to you exclusively by Funky's Catering Events. We are a fully custom caterer that can create and customize any menu to suit your tastes or event theme - we can even prepare a meal from your own recipes! All food & beverages will come from Funky's, with the exception of wedding cakes/cupcakes and favor items.

Why do you charge an event production fee?

Many things go into producing an event. The event production fee is not a gratuity, but an additional charge to cover certain costs associated with each event. These costs include:

(1) Funky's Event Designer dedicated to assisting the client with event day timing, design, sourcing specialty products, creating floor plans and selected vendor management, (2) All equipment used in the presentation of the food such as chafers, chafer fuel, trays, bowls, platters and serving tools, etc., (3) Administrative costs such as appointments including initial & subsequent design meetings, final details meeting, private tasting, scheduling, ordering, paperwork, banking and any possible credit card fees (if applicable), (4) Indirect personnel costs such as warehouse and facility maintenance staff and décor set up/strike teams that work behind the scenes on every event, but are not included in the staffing/labor fees, (5) Management of rental equipment and assisting with non-catering related elements of a party, wedding or event. Because we act as a subcontractor and coordinator for all rentals, the production fee will also be applied to any rentals for your event, (6) Liability insurance to cover any damages or injuries caused by our staff or our equipment to any guests or property (this relieves the client of liability or responsibility when an accident is our fault) as well as vehicle insurance and fuel costs.

Is gratuity included with the catering costs?

It is the philosophy of Funky's Catering Events that gratuity is earned, never expected. Therefore, you will never see an automatic gratuity added to your invoice. If you would like to add a gratuity to your final payment, our staff would be most grateful, but this is always at your discretion.