



***FROM THE SMALLEST DETAILS,
TO THE GRANDEST EVENTS***

Family owned and operated, The Makoy strives to make your event an unforgettable experience that reflects you. We pride ourselves on superior customer satisfaction and have been serving the Hilliard and Greater Columbus area for over 30 years.

The Makoy is a full service event center that provides onsite catering and beverage services. Located in Downtown Old Hilliard, our luxurious center that boasts 30,000 sq. feet can accommodate anywhere from 35-1800 guests and offers free parking. Highlights of The Makoy are its controlled theatrical event lighting, centralized bar, private entrances, and separate restroom facilities. With our professional and dedicated staff your event will be perfect from beginning to end with the smooth-running style that we are known for.

The Emerald, showcased by touch of modern art deco and brilliant lighting accents bring this room to life. With vaulted ceilings, a spacious built-in dance floor and full bar, this elegant space is our largest and most popular ballroom wedding venue and can host moderate to substantial guest counts for a variety of events.

The Burg is our more intimate ballroom that contains an art deco built in bar, raised stage for ceremonies and an expansive dance floor. The Mezz may be used separately or jointly with the Emerald room. For a smaller guest count and a cozy feeling,

The Mezz may be the perfect fit. All the amenities of the larger rooms with full service in a pleasant space. Also available as an add on for additional seating, rehearsal dinners, or small parties.

WEDDINGS

What's Included

All events are provided with a Day of Coordinator and full service staff. The Day of Coordinator works closely to ensure all details are covered and your event runs smoothly. Room rental provides you with a four hour time block beginning upon guest arrival. All events are provided with two hour setup time prior to guest arrival for client and vendor access. Extra time may be purchased at additional cost.

We provide all tables, chairs, linens, skirting, china, flatware, and glassware for your event. The Makoy includes setup and tear down of your event including, but not limited too client pre assembled decorations, centerpieces, and party favors.

Ceremonies Indoor \$500 Outdoor \$1000

The Makoy offers indoor and outdoor wedding ceremonies. The ceremony fee includes a rehearsal and an additional hour of event time. For indoor ceremonies, you walk down the isle to meet your forever partner then up on to our raised stages to be married. Outdoor ceremonies take place in our Wedding Garden with a beautiful lakeside scenery. You enter through white rustic barn doors, down the aisle to a white pergola backdrop. In case it rains, backup plans are made in advance.

Menus & Packages

All of the menu and packages at The Makoy are customized to your event. Our menus are hand crafted by our Executive Chef and each selection is made fresh here in our full service kitchen. For guests with food allergies and dietary needs, special meals will be made with prior notice to event. In addition to the menus listed below, The Makoy also offers Breakfast, Brunch, Lunch, Casual and Late Night Snack menus available by request. No outside caterers allowed.

The Makoy offers a wide variety of beverage selections including alocoholic and non-alcoholic packages. We will work with you to customize your bar to fit all of your wants and needs. In accordance with the state of Ohio Liquor Laws, all alcohol must be purchased through The Makoy. No outside beverages allowed. Guests must be 21 years of age to consume alcohol.

From extravagant to simple, we have a linen package to make your wedding as beautiful as you've imagine. In house décor options, along with Got ya Covered Linens we can provide you with any additional décor items you may want for additional fees.



Booking Process

A signed contract and non-refundable deposit of \$1,000 reserves your date and space. Scheduled payments are planned leading up to your event based off your proposal. Two to three months prior to your event, a detail meeting will be scheduled to finalize all of your event selections. Two weeks prior to your event, the final guest count and remaining balance is due.

Service Charge, Sales Tax & Gratuity

All events are subject to a 20% service charge and 7.50% Ohio Sales tax. 8% Gratuity is determined by all pre-paid food and beverage totals and is divided among the event staff.

	Room Capacity	Room Rental	Saturday Evening Minimum
The Emerald	300	\$1600	\$10000
The Burg	180	\$1200	\$8000
The Mezz	75	\$500	\$2,500

Room Capacities are based off guests being seated at round tables with dance floor open. Room Rental includes 4 hours of event time with up to two hours of vendor and client access. Event minimums only apply on Saturday evenings during peak wedding seasons and holiday weekends.

Contact the Sales Office for specific event pricing at 614-777-1211.



HORS D'OEUVRES

Priced per person

Stationed

Antipasto Charcuterie Display \$8
Ham, Salami, Capicola, Prosciutto,
Pepperjack, Provolone, Soft Mozzarella,
Olives, Spicy Peppers, Balsamic Grilled
Vegetables, Seasonal Pasta Salad, Assorted
Crackers & Breadsticks

Asiago & Bacon Roasted New
Potatoes \$4
Served with Sour Cream

Chicken Quesadilla Cornucopias \$4
Served with Salsa & Sour Cream

Chicken Wings \$5
Choice of Buffalo, Spicy Garlic, Teriyaki or
BBQ
Served with Celery & Ranch

Assorted Cheese Display (GF) \$5

Fruit & Berries Display (GF/Veg/V) \$4

Vegetable Crudités & Dip (GF/Veg/V) \$4

Jerk Chicken Satay (GF) \$5
Served with Spicy Peanut Sauce

Meatballs \$4
Choice of Swedish, Sweet & Sour or BBQ

Pork Pot Stickers \$5
Served with Bok Choy Asian Vegetables &
Teriyaki Glaze

Shrimp Cocktail (GF) \$6
Served with Cocktail Sauce & Lemons

Vegetable Spring Rolls (Veg/V) \$4
Served with Honey Mustard

Warm Buffalo Chicken Dip \$5
Served with Crisped Pita & Tortilla Chips

Warm Queso Dip & Salsa (Veg) \$4
Served with Crisped Pita & Tortilla Chips

Warm Spinach & Artichoke Dip (Veg) \$5
Served with Crisped Pita & Tortilla Chips

Passed

Bacon Wrapped BBQ Beef Brisket
Skewers \$5

Beef Tenderloin Crostini \$5
With Boursin & Port Wine Shallots

Caramelized Bacon Crisps (GF) \$4

Lobster Bisque Shooter \$4
With Butter Poached Lobster & Sherry Cream

Maryland Style Crab Cakes \$5
With Roasted Red Pepper Remoulade

Mini Beef Wellington \$5

Spicy Rare Tuna \$5
With Sesame-Soy Micro Greens & Wasabi
Served on a Wonton Cracker

Tomato Mozzarella Bruschetta (Veg) \$4

Crispy Wild Mushroom Phyllo Pocket
(Veg) \$4

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SILVER BUFFET

Includes Served Salad, Two Sides, Two Entrees, Rolls & Butter

Priced per person \$26

Additional Entrees \$5

Angel Hair Pomodoro (Veg)

Roasted Tomatoes, Grilled Onions, Baby Spinach, Pine Nuts & Feta Cheese Crumbles
Tossed in a Garlic Infused Olive Oil

Basil Pesto Chicken (GF)

Grilled Chicken with Fresh Tomato & Mozzarella Bruschetta Mix
Drizzled with a Balsamic Glaze

Beef Pot Roast (GF)

Slow Braised Chuck Roast with Carrots, Celery, Onions & Parsnips

Blackened Atlantic Cod (GF)

Blackened Atlantic Cod with a Sweet & Tangy Grilled Pineapple Salsa

Herb Chicken (GF)

Pan Seared Herb Marinated Chicken

Herb Crusted Pork Loin (GF)

Granny Smith Apple Chutney with an Apple Cider Reduction

Jumbo Ricotta Stuffed Shells (Veg)

Ricotta & Parmesan Cheese with Marinara

Lasagna

Layered with Spicy Italian Sausages, Four Cheese Blend, Basil Pesto & Marinara

Penne Primavera (Veg)

Seasonal Vegetables & Parmesan Cheese Tossed in a Lemon Garlic Cream Sauce

Smoked Chicken Penne

Applewood Smoked Chicken, Asparagus, Tomatoes, & Parmesan Cheese
Tossed in a Roasted Garlic Cream

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GOLD BUFFET

Includes Served Salad, Two Sides, Two Entrees, Rolls & Butter

Priced per person \$29

Additional Entrees \$6

Beef Short Ribs (GF)

Korean Barbecue Braised Short Ribs
Served with Kimchi Slaw

Chef Carved Beef Top Round Au Jus (GF)

Served with Natural Jus & Horseradish Cream

Chef Carved London Broil (GF)

Served with Chimichurri Sauce & Horseradish Cream

Chicken Marsala (GF)

Seared Chicken & Sautéed Wild Mushroom Blend with a Marsala Wine Sauce

Chicken Teriyaki (GF)

Seared Chicken with Teriyaki Sauce & Pineapple Salsa

Parmesan Crusted Tilapia

Crispy Baked Tilapia with a Tomato Pesto Aioli

Sausage Gnocchi

Potato Gnocchi with Mild Italian Sausage, Bell Peppers, Caramelized Onions. Baby Spinach & Parmesan Cheese
Tossed in a Creamy Tomato Pasta Sauce

Seared Faroe Island Salmon (GF)

Diced Tomatoes, Dill & Capers with a Citrus Cream

Wild Mushroom Ravioli (Veg)

Fontina & Baby Portabella Mushroom Ravioli with Sweet Corn, Roma Tomatoes, & Asparagus
Drizzled with a Roasted Garlic Cream

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PLATINUM BUFFET

Includes Served Salad, Two Sides, Two Entrees, Rolls & Butter

Priced per person \$32

Additional Entrees \$8

Bavarian Smoked Pork Loin

Smoked Pork loin with a Sweet & Zesty Apricot Glaze
Topped with Crispy Fried Onions

Chef Carved Beef Tenderloin (GF)

Served with Creamy Béarnaise Sauce & Horseradish Cream

Chef Carved Prime Rib Au Jus (GF)

Served with Natural Jus & Horseradish Cream

Crab Stuffed Atlantic Cod

Roasted Atlantic Cod stuffed with Jumbo Lump Crab
Served with a Citrus Cream & Sweet Corn Hash

Sirloin Steak

With Red Wine Demi-glace & Garlic Herb Butter or a Shrimp & Scallop Gumbo Sauce

Spinach, Bacon & Smoked Gouda Stuffed Chicken (GF)

With a Parmesan Cream

Thai Marinated Grilled Chicken

Served over Cilantro Lime Rice with Ginger-Sesame Glaze & Cucumber Relish

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SALADS

Caesar

Romaine Lettuce with Parmesan Cheese & Garlic Croutons
Tossed in Caesar Dressing

Chopped

Romaine & Iceberg Lettuce with Applewood Smoked Bacon, Cucumbers, Tomatoes, Kalamata Olives, Red Onions & Feta Cheese

House

Mixed Greens with Grape Tomatoes, Cucumbers, Red Onions & Garlic Croutons

The Burg

Iceberg Wedge with Grape Tomatoes, Applewood Smoked Bacon & Hard Cooked Egg.
Served with Bleu Cheese Crumbles on the Side.

Green Apple & Walnut

Mixed Greens with Granny Smith Apples, Applewood Smoked Bacon, Candied Walnuts & Bleu Cheese

Strawberry & Spinach

Baby Spinach with Strawberries, Applewood Smoked Bacon, Celery, Candied Pecans & Bleu Cheese

Choice of Two Dressings: Ranch, Italian, Raspberry Vinaigrette, or Balsamic Vinaigrette

SIDES

Additional Side Selections \$4

Au Gratin Potatoes (GF/Veg)

Basmati Rice Medley (GF/Veg)

Buttered Noodles (Veg)

Choice of Penne, Soba, or Egg

Mac N' Cheese (Veg)

Mexican Rice & Beans (GF/Veg)

Sea Salt Baked Potatoes (GF/Veg/V)

Roasted Garlic Mashed Potatoes
(GF/Veg)

Roasted Redskin Potatoes (GF/Veg/V)

Chef's Choice Seasonal Roasted
Vegetables (GF/Veg)

Green Beans with Caramelized Onions
(GF/Veg)

Roasted Zucchini, Squash, Onion &
Bell Peppers with Balsamic Glaze
(GF/Veg)

Steamed Asparagus with Lemon Herb
Aioli (GF/Veg)

Steamed Broccoli, Cauliflower &
Carrot Medley (GF/Veg)

Sweet Corn Sauté (GF/Veg)

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PLATED MENU

Includes Served Salad, Rolls & Butter

Choose up to three Entrees & Two Sides (excludes pastas)

Priced per person

Angel Hair Pomodoro (Veg) \$28

Roasted Roma Tomatoes, Grilled Red Onions, Baby Spinach, Pine Nuts & Feta Cheese Crumbles Tossed in a Garlic-Infused Olive Oil

Penne Primavera (Veg) \$28

Seasonal Vegetables & Parmesan Cheese Tossed in a Roasted Garlic Cream

Smoked Chicken Penne \$28

Applewood Smoked Chicken, Asparagus, Tomatoes, & Parmesan Cheese Tossed in a Roasted Garlic Cream

Basil Pesto Chicken (GF) \$28

Smoked Pork Loin Sliced & Covered with a Sweet & Zesty Apricot Glaze Topped with Crispy Fried Onions

Bavarian Smoked Pork Loin \$34

Smoked Pork Loin Sliced & Covered with a Sweet & Zesty Apricot Glaze Topped with Crispy Fried Onions

Beef Pot Roast (GF) \$28

Slow Braised Chuck Roast Cooked with Carrots, Celery, Onions & Parsnips

Beef Short Rib \$31

Korean Barbecue Braised Short Ribs with a Side of Kimchi Slaw

Blackened Atlantic Cod (GF) \$28

Roasted with Blackening Spices, Topped with Grilled Pineapple Salsa

Chicken Marsala (GF) \$31

Searched Chicken & Sautéed Wild Mushroom Blend with a Marsala Wine Sauce

Chicken Teriyaki (GF) \$31

Searched Chicken with Teriyaki Sauce & Topped with Pineapple Salsa

Crab Stuffed Atlantic Cod \$34

Roasted Atlantic Cod Stuffed with Jumbo Lump Crab Topped with a Citrus Cream & Sweet Corn Hash

Filet Mignon (GF) \$46

Grilled 8 oz. Filet Mignon with a Red Wine Demi-glace & Garlic Herb Butter

Herb Chicken (GF) \$28

Pan Seared Herb Marinated Chicken

Herb Crusted Pork Loin (GF) \$28

Granny Smith Apple Chutney with an Apple Cider Reduction

Parmesan Crusted Tilapia \$31

Crispy Baked Tilapia with a Tomato Pesto Aioli

Searched Faroe Island Salmon (GF) \$31

Diced Tomatoes, Dill & Capers with a Citrus Cream

Sirloin Steak \$34

With Red Wine Demi-glace & Garlic Herb Butter or a Shrimp & Scallop Gumbo Sauce

Spinach, Bacon & Smoked Gouda Stuffed Chicken (GF) \$34

Topped with a Parmesan Cream

Thai Marinated Grilled Chicken \$34

Served Over Cilantro Lime Rice with Ginger-Sesame Glaze & Cucumber Relish

Duo Plated Meal Please see Chef for pricing

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BRUNCH BUFFET

Includes Assorted Danishes, Mini Muffins, Scones, Coffee, Tea, Water & Juice

Choice of Salad, Eggs, Two Sides, One Entree

Priced per person \$26

Additional Entrees \$5

Additional Sides \$4

Salad Station

Fruit Salad

House Salad

Caesar Salad

Chopped Salad

Eggs

Broccoli & Cheddar Strata

Egg Bake with Onions, Peppers, Potatoes, Sausage & Tomatoes

Egg Strata Lorraine

Egg Strata Florentine (Veg)

Grilled Vegetable & Cheddar Strata (Veg)

Scrambled Eggs with Cheese (Veg)

Sides

Applewood Smoked Bacon

Basmati Rice Medley (GF/Veg)

Breakfast Ham

Breakfast Potatoes (GF/Veg)

Buttered Noodles (Veg) - Choice of Penne, Soba, or Egg

Chef's Choice Seasonal Roasted Vegetables (GF/Veg)

Green Beans with Caramelized Onion (GF/Veg)

Home Style Potatoes with Green Peppers & Onions (GF/Veg)

Mac N' Cheese (Veg)

Mexican Rice & Beans (GF/Veg)

Roasted Redskin Potatoes (GF/Veg/V)

Roasted Zucchini, Squash, Onion & Bell Peppers with Balsamic Glaze (GF/Veg)

Steamed Asparagus with Lemon Herb Aioli (GF/Veg)

Steamed Broccoli, Cauliflower & Carrot Medley (GF/Veg)

Sausage Links

Sweet Corn Sauté (GF/Veg)

Entrees

Angel Hair Pomodoro with Roasted Tomatoes, Grilled Onions, Baby Spinach, Pine Nuts & Feta Cheese Crumbles (Veg)

Blackened Atlantic Cod with a Sweet & Tangy Grilled Pineapple Salsa (GF)

Herb Chicken (GF)

Herb Crusted Pork Loin with Granny Smith Apple Chutney (GF)

Smoked Chicken Penne with Asparagus, Tomatoes, & Parmesan Cheese in a Roasted Garlic Cream

Southern Fried Chicken & Waffles with Warm Maple Syrup (\$1.50 upcharge)

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CASUAL BUFFET

Includes Hot Coffee, Tea & Water

China & Silverware are provided

Priced per person

BBQ Buffet \$21

Includes Chips, Cornbread & Silver Dollar Rolls

Choice of Two Meats: Pulled Pork, BBQ Grilled Chicken Breast or Pulled Chicken

Choice of Two Sides: Baked Beans, Mac n' Cheese, Cole Slaw, Pasta or Potato Salad

Cold Casual Buffet \$16

Choice of Two: Egg Salad, Tuna Salad or Chicken Salad

Served with Assorted Breads & Mini Croissants, Relishes, Condiments & chips.

Choice of Potato, Pasta or Fruit Salad

Deli Buffet \$16

Assorted Sliced Deli Meats, Cheese, Breads, Relishes, Condiments & chips.

Choice of Potato, Pasta or Fruit Salad

Grill Buffet \$20

Includes Relishes, Condiments & Chips

Choice of Two Meats: Hot dogs, Burgers, Grilled Chicken or Brats

Choice of Two Sides: Baked Beans, Mac n' Cheese, Cole Slaw, Pasta or Potato Salad

Pizza & Salad Buffet \$18

Choice of Four: Cheese, BBQ Chicken, BLT, Buffalo Chicken, Pepperoni, Pesto Chicken, Sausage, Supreme or Veggie

Choice of Caesar or House Salad with breadsticks

Taco Buffet \$18

Includes Soft Taco Shells & Nacho Chips

Seasoned Ground Beef & Seasoned Chicken, Cheese Sauce & Diced Tomatoes,

Shredded Lettuce, Onions, Sour Cream, Shredded Cheddar Cheese, Salsa,

Mexican Style Rice & Refried Beans

+ Soup Station \$4

Choice of Broccoli Cheddar, Chicken Noodle, Chicken Tortilla, Chili,

New England Clam Chowder, Potato & Bacon or Tomato Basil

+ Salad Station \$4

Choice of Caesar or House Salad

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LATE NIGHT SNACKS

Keep the PARTY going and your guests SATISFIED

Priced per person

Assorted Chips & Dips Display \$6

Choice of Two: Buffalo Chicken, Spinach & Artichoke, & Queso Sauce
Served with Crisped Pita, Tortilla Chips & Salsa

Chicken Wings \$5

Choice of Two: Buffalo, Spicy Garlic, Teriyaki or BBQ on Side
Served with Celery & Ranch

Chicken Tender Sliders \$7

Fried Chicken Tenders with American Cheese on Soft Dinner Roll
Served with Buffalo, BBQ, Mayo, Ketchup & Mustard on the side

French Fry Station \$6

Hot & Crispy French Fries
Served with Chili, Cheddar Cheese, Bacon, Scallions, Sour Cream, Ketchup & Roasted Garlic Aioli

Hamburger Sliders \$7

Grilled Beef Patty with American Cheese, Caramelized Onions, & Pickle Slice on Soft Dinner Roll
Served with Mayo, Ketchup & Mustard on the side

Mixed Snacks (Veg/V) \$3

Assorted Chips, Pretzels & Party Mix

Pizza Station \$9

Choice of Three:
Cheese, BBQ Chicken, BLT, Buffalo Chicken, Pepperoni, Pesto Chicken, Sausage, Supreme or Veggie

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DESSERT MENU

Priced per person

Stationed

Cookies & Brownies \$4

Chefs Choice Assorted Cookies & Brownies

Mini Dessert Display \$6

Chefs Choice Assorted Mini Desserts

Silver Dessert Display \$7

Assorted Cookies, Brownies & Cakes

Gold Dessert Display \$8

Chef's Selection of Cream Pies, Tortes, Tarts & Cheesecakes

Plated

White & Milk Chocolate Mousse \$5

Piece of Cake \$4

Choice of Chocolate, Strawberry or Carrot

Slice of Pie \$4

Choice of Apple, Blueberry, Cherry, Peach or Pumpkin

Slice of Cheesecake \$6

Choice of Key Lime, New York Style with Raspberry Puree, Peanut Butter Crunch or Salted Caramel

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BEVERAGE MENU

Priced per person

Unlimited Soda \$2.50

Includes Coke products, Iced Tea & Lemonade

Champagne Toast \$2.50

Includes Champagne & Sparkling Grape Juice

Guaranteed Bar Package

Includes Champagne Toast & Soda. No shots. Guaranteed 4 hours, additional hours available

Beer & Wine \$28 Includes Beer & Wine

House \$34 Includes Beer, Wine, & House Liquors

Premium \$36 Includes Beer, Wine, & up to Premium Liquors

Specialty \$38 Includes Beer, Wine, & up to Specialty Liquors

Consumption Bar Package

Pre-Paid Bar Tab. Pricing based on estimated amount preset by client & charged on actual consumption.

Amount not to be exceeded without advising bar contact. Approved overage to be paid at end of event.

Bottled & Draft Beer

Budweiser, Bud Light, Coors Light, Miller Light, Michelob Ultra, Cider, Corona Extra, Sam Adams Boston Lager, Stella Artois, Blue Moon, Heineken, Hard Seltzer & Regular/Seasonal Drafts

Wine

Cabernet Sauvignon, Chardonnay, Merlot, Moscato, Pinot Grigio, Pinot Noir, Riesling, Sauvignon Blanc & White Zinfandel

House Liquors

Well Liquors, Bailey's Irish Cream, Seagram's Gin, Jose Cuervo Gold & Silver, Tito's Vodka, OYO Vodka, Smirnoff (Assorted Flavors), Jim Beam, Seagram 7, Fireball, Malibu Rum, Captain Morgan Spiced Rum, Bacardi Light Rum, E&J Brandy, Amaretto & Assorted Liqueurs

Premium Liquors

Kahlua, Absolut, Bombay Sapphire, Tanqueray, Espolon Tequila Silver & Reposado, Jack Daniels, Bulleit Bourbon, Jameson, Dewars Scotch, Crown Royal, Crown Apple & Disaronno

Specialty Liquors

Grand Marnier, Makers Mark, Patron Silver, Hennessy, Johnny Walker Black, Woodford Reserve & Grey Goose

Domestic & Craft Kegs

Price Varies Per Request

Cash Bar Option Available

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LINEN & DECOR

All Events receive Tables, Chairs, China, Glassware, Silverware, & Skirted Tables
Priced per person

Standard Linen Package \$2

Linen & Poly Napkin

Premium Linen Package \$5

Floor Length Table Linen, Poly Napkin, & Chair Cover

Deluxe Linen Package \$8

Floor Length Table Linen, Poly Napkin, Poly Sash & Chair Cover

Premium Chivari Chair Package \$12

Floor Length Table Linen, Poly Napkin, Aluminum Chair & Cushion

Deluxe Chivari Chair Package \$14

Floor Length Table Linen, Poly Napkin, Poly Sash, Aluminum Chair & Cushion

Ask for Details, Linen Upgrades & Color Options

Included Event Décor

Card Box
Customer Centerpiece Setup
Dance Floor
Easels
First Dance Spotlight
Hurricane Centerpiece with Mirror & Candle
Table Numbers
Up Lights

Linen & Décor Add-ons

- + Satin Napkin - Upgrade @ \$.50 per person
- + Satin Sash - Upgrade @ \$.50 per person
- + Floor Length Linen - Starting @ \$25 per table
- + Table Overlays - Starting @ \$22 per table
- + Table Runners - Starting @ \$6 per table
- + Ceiling Drapes with Lights - \$400
- + Centerpiece Collections
- + Ceremony Backdrops
- + Chargers - Starting @ \$1 per person
- + Napkin Rings - Starting @ \$1 per person

Additional Table Décor & Rentals available

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ADDITIONAL DECOR

Detailed Linen & Décor Appointments Available

Eiffel Tower with Floral

Includes 3 Votives - \$20 per table

Purple
Mauve
Ivory with Lights
White with Lights

Backdrop

Available for Ceremony or Photobooth

Gold Hexagon Arch - \$100
Rustic Wood Frame - \$125
Pipe & Drape - \$100
Greenery Wall - \$200

Table Runner

Deluxe Options - \$12 per table

Crushed Sage
Gold Sequin
Silver Sequin
Rose Gold Sequin
Black Sequin
Black & White Damask
Burlap

*Additional color and texture options available, rental pricing may vary

Cake or Cupcake Stand \$25

Silver Round
Wood Round
Tiered Cupcake Stand
Gold Dessert Set

Decor Add-ons

- + Chargers Silver or Gold - \$1 per seat
- + Wood Centerpiece Base - \$5 per table
- + Additional Centerpiece Greenery - \$2 per table
- + Head Table Skirt Lighting - \$25 per table
- + Cake Table Skirt Lighting - \$25

Contact Erin to set up a Décor Appointment

EPearson@Makoy.com / Text: 614.205.6307



RECOMMENDED VENDORS

Trusted & Preferred for your Special Day

Hotels

Embassy Suites
Columbus/Dublin
(614) 790-9000

Courtyard
Marriott
Columbus/Dublin
(614) 764-9393

TownePlace
Suites Marriott
Hilliard/Columbus
(614) 541-9309

Hyatt Place
Columbus/Dublin
(614) 799-1913
ext. 5104

Cakes & Dessert

Capital City
Cakes
(614) 277-9338
capitalcitycakesoh.com

Our CupCakery
(614) 659-1555
ourcupcakery.com

Cake Creations
(614) 876-0941
cakecreationsboutique.com

Bakes by Lo
(614) 641-6931
orders@bakesbylo.com

DJ & Entertainment

Josh Staley
Productions
(614) 310-5860
Jspcolumbus.com

Party Pleasers
(614) 396-7017
partypleasersservices.com

Music Express
(614) 834-4201
Music-expressdj.com

Columbus Pro DJ
(614) 224-1945
columbusprodjs.com

Photographer

Geyer
Photography
(937) 243-2523
geyerphotography.com

New Image
Studios
(614) 834-4201
New-imagestudios.com

Robert Hinkle
Photography
(614) 561-4180
Roberthinklephotography.com

Hillary Ferguson
Photography
(614) 412-3985
hillaryferguson.com

Florist

Hilliard Floral Design
(614) 777-7795
hilliardfloral.com

Botanica Flowers
(614) 975-6951
Botanicawedding.com

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FREQUENTLY ASKED QUESTIONS

Is a deposit required to hold my date & space?

- Yes, Deposit amount varies by room and time.

What is the Service Charge?

- 20%

What is the tax?

- 7.5% on all taxable items

Are there any hidden fees?

- No

What do we have to do to hold the date/space?

- Signed contract & nonrefundable deposit of \$1000, which is also your first payment on event.

Are we able to make payments?

- Yes, we will create a payment plan leading up to your event date.

When is their final payment & final count due?

- 10 days prior to event date.

Are there minimums required?

- Yes, on Saturday evenings and Holiday weekends. All minimums are negotiable.

Is there a charge to hold the ceremony?

- Indoor - \$500
- Outdoor - \$1000

Is there an Outdoor Wedding back up plan if Mother Nature is not cooperating?

- Yes, we will move the Ceremony indoor.

Do you provide Day of Coordinator?

- Yes, you meet them at drop-off/rehearsal.

Is gratuity included?

- Yes, based on prepaid food and beverage. Additional options available.

How many hours do we get for the ceremony?

- One hour

How many hours do we get for the reception?

- Four hours. Times are negotiable.

When do you allow vendors access to set up?

- Two hours before guest arrival

Will I be able to come early to get ready?

- Yes, we make sure you have access to the bridal suites 2 hours prior to guest arrival. Ask about all day access!

Are we able to choose entrees from different buffet menus?

- Yes, we match the price in the middle.

Can I bring in my own alcohol?

- No, we have our own liquor license.

Do you allow outside catering?

- No

How many guests can your rooms accommodate for seated dinners?

- Emerald - up to 300 guests
- The Burg - up to 180 guests
- The Mezz - up to 75 guests

Can additional hours be purchased?

- Yes

What time do you close?

- Fridays & Saturdays - 12 am
- Weekdays & Sundays - 11 pm

What vendors outside of The Makoy will I need?

- DJ - Cake - Photographer - Photo Booth

