



PARKER'S

EVENT CENTER



PACKAGES & MENU OPTIONS

PARKERSGRILLEANDTAVERN.COM

(440) 933.9400  
32858 WALKER ROAD  
AVON LAKE, OH, 44012

# EVENT ROOM GUIDELINES, PRICING & BREAKDOWN

- **Events before 3 pm require \$1,000 food & beverage minimum Tuesday through Sunday**  
Minimum of 25 guests
- **Host your next event on our gorgeous patio!**  
\$5,000 minimum

## LAKE ROOM: (SMALL PDR)

SET UP/BREAK DOWN FEE FOR LAKE ROOM \$100

- Accommodates 25 people buffet style/ up to 32 people with a plated package selection/  
Up to 36 people with heavy appetizers
- Room has a full functioning, built-in bar
- Entrance through the main dining room
- Lake Room minimums:
  - \$750 food & beverage Tuesday, Wednesday, Thursday & Sunday
  - \$1,000 food & beverage minimum Friday & Saturday

## WALKER ROOM: (LARGE PDR)

SET UP/BREAK DOWN FEE FOR WALKER ROOM \$100

- Accommodates up to 48 people buffet style/ 56 people with a plated package selection/  
60 people with heavy appetizers
- Portable bar option (for beer & wine only) – attendants get mixed drinks/ cocktail orders from  
our main bar & serve to guests in the event room
- Room has its own private entrance
- Room has coat rack accommodations
- Walker Room minimums:
  - \$750 minimum Tuesday, Wednesday, Thursday & Sunday
  - \$1,500 minimum Friday & Saturday

## PARKER ROOM: (WHOLE PDR)

SET UP/BREAK DOWN FEE FOR PARKER ROOM \$200

- Accommodates up to 120 people buffet style/ 130 people with plated package selection/  
175-200 people with heavy appetizers
- Room has built-in bar
- Room has its own private entrance
- Room has coat check accommodations
- Parker Room minimums:
  - \$1,500 food & beverage minimum Tuesday, Wednesday, Thursday & Sunday
  - \$2,000 food & beverage minimum Friday & Saturday

\$5 Linen charge per table used in the room will be added to the final bill for every event.

**NO GLITTER OR CONFETTI IN ANY OF OUR EVENT SPACES. \$100 CLEAN UP FEE IF USED.**

# HEAVY APPETIZER MENU SELECTIONS



VEGETABLE CRUDITE*		<b>\$3 / PERSON</b>
CHEESE & FRUIT DISPLAY*		<b>\$4 / PERSON</b>
ARTICHOKE DIP w/ pita	serves ~ 20 ppl	<b>\$60 PLATTER</b>
	serves ~ 40 ppl	<b>\$110 PLATTER</b>
	serves ~ 50-60 ppl	<b>\$150 PLATTER</b>
	serves ~ 80-100 ppl	<b>\$200 PLATTER</b>
SHRIMP COCKTAIL*		<b>\$4 / PERSON</b>
MINI LAMB CHOPS*		<b>\$5 EACH</b>
CAPRESE BRUSCHETTA*		<b>\$3 EACH</b>
MINI CRABCAKES*		<b>MARKET PRICE</b>
CRAB STUFFED MUSHROOMS*		<b>MARKET PRICE</b>
SAUSAGE STUFFED MUSHROOMS*		<b>\$4 EACH</b>
WALLEYE SLIDERS w/ American cheese*		<b>\$4 EACH</b>
PRIME BURGER SLIDERS w/ American cheese*		<b>\$4 EACH</b>
PULLED PORK SLIDERS*		<b>\$3.50 EACH</b>
SOFT PRETZELS w/ warm cheese dip*		<b>\$3 EACH</b>
CHICKEN TENDERS w/ bleu cheese dip*		<b>\$3.50 EACH</b>
CHICKEN SATAY*		<b>\$3.50 EACH</b>
TENDERLOIN CROSTINIS*		<b>\$4 EACH</b>
MARGHERITA FLATBREAD		<b>\$13 EACH</b>
WILD MUSHROOM FLATBREAD		<b>\$13 EACH</b>
BBQ PULLED PORK FLATBREAD		<b>\$13 EACH</b>
ROASTED VEGETABLE FLATBREAD		<b>\$13 EACH</b>
BACON WRAPPED BRUSSEL SPROUTS		<b>\$3 EACH</b>

\*MINIMUM OF 20 PER SELECTION. HEAVY APPETIZER PRICING IS SUBJECT TO CHANGE

# BUFFET SELECTIONS MINIMUM OF 25 PEOPLE



## CHOICE OF TWO ENTREES

Lunch & Dinner Buffet include field greens salad, rolls, **choice of two entrees**, **1 starch & 1 vegetable**, assorted dessert tray, coffee, iced tea & soft drinks

<b>LUNCH</b> .....	<b>\$28 / PERSON</b>
<b>DINNER</b> .....	<b>\$36 / PERSON</b>

## ENTREES

Select two, OR select three for an additional \$5/Person.

- **PASTA PRIMAVERA**  
Vegetable medley & tomato cream sauce
- **FOREST MUSHROOM CHICKEN**  
Grilled chicken breasts & mushroom cream sauce
- **CHICKEN PICATTA**
- **BAKED SALMON**  
Lemon beurre blanc sauce
- **CHICKEN MAC N' CHEESE**  
With broccoli
- **BEEF STROGANOFF**  
House made peppercorn cream sauce
- **ROASTED PORK TENDERLOIN**
- **GRILLED BEEF TENDERLOIN**  
(ADDITIONAL PRICE PER PERSON  
– MARKET PRICE)
- **PRIME RIB**  
(ADDITIONAL PRICE PER PERSON  
– MARKET PRICE)

## ACCOMPANIMENTS

### VEGETABLE (Select one)

- GARLIC GREEN BEANS
- BROCCOLI
- VEGETABLE MEDLEY

### STARCH (Select one)

- SMASHED RED SKINS
- SMASHED CAULIFLOWER
- PASTA PRIMAVERA  
Vegetable medley & tomato cream sauce

### ASSORTED DESSERT TRAY

An assortment of cookies, brownies & lemon squares.

ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE + SALES TAX

# BUFFET SELECTIONS MINIMUM OF 25 PEOPLE



## LIGHT LUNCH BUFFET

**\$22 / PERSON**

Includes coffee, juices, iced tea & soft drinks

- **BLT SANDWICHES**
- **TURKEY CLUB SANDWICHES**
- **CHICKEN SALAD ON CROISSANTS**
- **ASSORTED BREAKFAST PASTRIES**  
beignets, mini muffins, assorted strudels,  
chef's selections
- **FIELD GREENS SALAD**  
with three dressings on the side (balsamic  
vinaigrette, honey dijon vinaigrette & ranch)
- **CAESAR SALAD**  
with parmesan cheese, house made croutons,  
tossed in Caesar dressing

## ADD ONS

ASSORTED FRESH FRUIT & CHEESE PLATTER .....	<b>\$4 / PERSON</b>
ASSORTED MEAT & CHEESE PLATTER .....	<b>\$6 / PERSON</b>
CORNED BEEF HASH .....	<b>\$3 / PERSON</b>
SCRAMBLED EGGS .....	<b>\$3 / PERSON</b>
SAUSAGE .....	<b>\$4 / PERSON</b>
BACON .....	<b>\$4 / PERSON</b>
HOMEFRIES .....	<b>\$3 / PERSON</b>
PANCAKES .....	<b>\$3 / PERSON</b>
GRILLED CHICKEN BREAST with whiskey peppercorn cream sauce .....	<b>\$6 / PERSON</b>
VEGGIE WRAPS .....	<b>\$4 EACH</b>
MINI CHICKEN & WAFFLES .....	<b>\$6 EACH</b>

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# PLATED PACKAGES

## PACKAGE A: \$45 / PERSON

SOFT DRINKS, COFFEE & ICED TEA INCLUDED

### SALAD

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- **MIXED FIELD GREENS SALAD**

Tomatoes, onions, cucumber & Honey Dijon vinaigrette

### ENTREES

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- **6 OZ FILET MIGNON**

- **MUSHROOM CHICKEN**

- **SALMON**

with lemon beurre blanc sauce

### ACCOMPANIMENTS SELECT ONE STARCH & ONE VEGETABLE

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- STEAMED BROCCOLI

- STEAMED ASPARAGUS (\$2 / person upcharge)

- VEGETABLE MEDLEY

- GARLIC GREEN BEANS

- SMASHED RED SKIN POTATOES

- SMASHED CAULIFLOWER

- AU GRATIN POTATOES (\$3 / person upcharge)

### DESSERT

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CHEESECAKE

# PLATED PACKAGES

## PACKAGE B: \$55 PER PERSON

SOFT DRINKS, COFFEE & ICED TEA INCLUDED

### SALAD SELECT ONE

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- **CAESAR SALAD** – Parmesan cheese, house made croutons & Caesar dressing
- **WEDGE SALAD** – Bacon, egg, tomatoes & blue cheese dressing
- **MIXED FIELD GREENS SALAD** – Tomatoes, onions, cucumber & Honey Dijon vinaigrette

### ENTREES SELECT THREE

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- **8 OZ FILET MIGNON**
- **MUSHROOM CHICKEN**
- **CHICKEN PICATTA**
- **SALMON** with lemon buerre blanc sauce
- **PORK CHOP** with coffee & molasses glaze
- **BLACKENED GROUPE**

### ACCOMPANIMENTS SELECT ONE STARCH & ONE VEGETABLE

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- SMASHED RED SKIN POTATOES
- SMASHED CAULIFLOWER
- MAC N' CHEESE
- AU GRATIN POTATOES
- STEAMED BROCCOLI
- STEAMED ASPARAGUS
- VEGETABLE MEDLEY
- GARLIC GREEN BEANS

### DESSERT SELECT ONE

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**CHEESECAKE**

**MIXED BERRIES**

**BREAD PUDDING** of the day

# PLATED PACKAGES

## PACKAGE C: \$62 PER PERSON

PACKAGE INCLUDES TWO BOTTLES OF BANQUET WINE!  
SOFT DRINKS, COFFEE & ICED TEA INCLUDED

EXCLUSIVE  
PACKAGE

### APPETIZER SELECT ONE

- VEGETABLE CRUDITE
- CHEESE & FRUIT DISPLAY

### SALAD SELECT TWO

- CAESAR SALAD  
Parmesan cheese, house made croutons & Caesar dressing
- WEDGE SALAD  
Bacon, egg, tomatoes & blue cheese dressing
- MIXED FIELD GREENS SALAD  
Tomatoes, onions, cucumber & Honey Dijon vinaigrette

### ENTREES SELECT THREE

- 10 OZ FILET MIGNON
- 14 OZ NEW YORK STRIP
- MUSHROOM CHICKEN
- CHICKEN PICATTA
- PRIME RIB
- BLACKENED GROUPER
- SALMON  
with lemon beurre blanc sauce
- PORK CHOP  
with coffee & molasses glaze

### ACCOMPANIMENTS SELECT ONE STARCH & ONE VEGETABLE

- SMASHED RED SKIN POTATOES
- STEAMED BROCCOLI
- SMASHED CAULIFLOWER
- STEAMED ASPARAGUS
- MAC N' CHEESE
- VEGETABLE MEDLEY
- AU GRATIN POTATOES
- GARLIC GREEN BEANS

### DESSERT SELECT ONE

- CHEESECAKE
- WHIPPED CREAM CHOCOLATE CAKE
- BREAD PUDDING of the day



# BAR PACKAGES

## CHARGED BASED ON CONSUMPTION



**It is not necessary to select a bar package for events under 30 people.**  
If you do not select a package, we will charge for what is ordered, based on restaurant pricing.

### BELDEN PACKAGE

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- **VODKA** Svedka
- **GIN** Bombay Dry
- **RUM** Bacardi Silver
- **WHISKEY** Canadian Club
- **SCOTCH** Dewar's
- **TEQUILA** Mi Campo Silver

MIXED DRINKS .....	<b>\$6.50 / DRINK</b>
ROCKS .....	<b>\$8.50 / DRINK</b>
MARTINI UP.....	<b>\$10 / DRINK</b>

### AVON LAKE PACKAGE

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- **VODKA** Svedka / Tito's
- **GIN** Bombay Dry / Tanqueray
- **RUM** Bacardi Silver / Captain Morgan's
- **WHISKEY** Canadian Club / Jack Daniel's
- **SCOTCH** Dewar's / Johnny Walker Red
- **TEQUILA** Mi Campo Silver / Jose Cuervo
- **BOURBON** Jim Beam

MIXED DRINKS .....	<b>\$8 / DRINK</b>
ROCKS .....	<b>\$10 / DRINK</b>
MARTINI UP.....	<b>\$11.50 / DRINK</b>

### PARKER'S PACKAGE CUSTOMIZE LIQUOR SELECTIONS IN THIS PACKAGE

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- **VODKA** Tito's / Grey Goose / Ketel One
- **GIN** Tanqueray / Beefeaters / Bombay Sapphire
- **RUM** Bacardi Silver / Captain Morgan's
- **WHISKEY** Jack Daniel's / Maker's Mark / Jameson
- **SCOTCH** Dewar's / Johnny Walker Red / Johnny Walker Black
- **TEQUILA** Mi Campo Silver / Jose Cuervo / Patron Silver
- **BOURBON** Bulleit / Woodford Reserve

MIXED DRINKS .....	<b>\$9.50 / DRINK</b>
ROCKS .....	<b>\$11.50 / DRINK</b>
MARTINI UP.....	<b>\$13 / DRINK</b>

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# ALL-INCLUSIVE OPEN BAR PACKAGES PRICED PER PERSON, PER HOUR



DRINK TICKETS ALSO AVAILABLE FOR PRE-PURCHASE

TICKETS GOOD FOR BEER & WINE ..... **\$6.50 / TICKET**

TICKETS GOOD FOR BEER, WINE & AVON LAKE LIQUOR PKG ..... **\$8 / TICKET**

## **BELDEN LIQUOR PACKAGE** + DOMESTIC BEERS & HOUSE WINES

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- 1<sup>st</sup> hour - **\$16.50 / person**
- **\$6.50 / person** for each additional hour after the first hour

## **AVON LAKE LIQUOR PACKAGE** + DOMESTIC BEERS & HOUSE WINES

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- 1<sup>st</sup> hour - **\$18 / person**
- **\$8 / person** for each additional hour after the first hour

## **PARKER'S LIQUOR PACKAGE** + DOMESTIC & IMPORT BEERS & HOUSE WINES

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- 1<sup>st</sup> hour - **\$19.50 / person**
- **\$9.50 / person** for each additional hour after the first hour

WE RESERVE THE RIGHT TO CHARGE **\$100 / HALF HOUR** FOR ANY EVENT PAST MIDNIGHT.

ALL DAY EVENTS ARE ALLOWED **THREE HOURS** FROM START TO FINISH.

ALL EVENTS AFTER 4 PM ARE ALLOWED **FOUR HOURS** FROM START TO FINISH.

ALL PRICES ARE SUBJECT TO A 21% SERVICE CHARGE + SALES TAX

## **HOW EARLY CAN I GET IN ON THE DAY OF MY EVENT?**

The room will be available to you 1 hour prior to your start time to get in and decorate, etc. (Weddings are an exception – please inquire about timing).

## **IS THERE A ROOM RENTAL FEE?**

No. We have a set up/ break down fee of either \$50 or \$100, depending on which room you book. We only require you to reach your room minimum in food & beverages (before tax & grat), based on the day and time of the week. Room minimums can be found on the first page in our event packet.

## **HOW MANY PEOPLE CAN BE SEATED PER TABLE?**

Our round tables can accommodate up to 9 people per table. We only have round tables for seating. We do have 3 high top tables that can be added in the bar area of our event space for cocktailing.

## **WHAT DOES THE LINEN CHARGE ENTAIL?**

You are charged per table (\$5) for however many tables are needed in the room. You have the choice of standard black linens or white upon request. If you decide to bring in your own linens, the linen fee is waived. Our round table are 5' rounds. We use 6' and 8' rectangular tables for dessert tables, food buffets and appetizers.

## **DO YOU PROVIDE CENTERPIECES FOR THE TABLES?**

Yes. If you do not bring in your own, you may use our centerpieces which entail candles in a round clear candle holder on top of a round mirror. No charge to use ours. We do need to know in advance if you wish to use them. If your are bringing in your own centerpieces, please make sure they do not contain any confetti. We do not allow any balloons with confetti in them. \$100 clean up fee will apply if used.

## **CAN I BRING IN CUPCAKES OR DESSERTS?**

Yes. The charge is \$1.50/person to bring in your own desserts. We do not limit the number of desserts you are allowed to bring in. We will waive the per person dessert fee if you provide paper plates, forks and napkins for us to serve the desserts on that you bring in.

## **CAN I HOOK UP MY OWN MUSIC TO PLAY?**

We do not have the capability to hook up outside music to our system, however; you are more than welcome to bring in your own Bluetooth speakers and sync your music through them. Otherwise, the music played in the event spaces is the same music that is piped through to the restaurant.

## **CAN I HAVE A DJ OR BAND?**

Yes, to both. We just ask that the bass is not too loud so it does not disturb restaurant guests. Live bands tend to have a harder time controlling sound levels, so we ask to just keep this in mind when booking. If it appears to be too loud we will just ask the DJ or band members to lower the volume.

## **CAN I CUSTOMIZE A MENU?**

Yes. If you have something in mind, but do not see what you're looking for in one of our packages, we can price anything out for you. As long as we can get the product in, we can do it. You can also build your own package with heavy apps, full pans of mac n' cheese/ smashed redskin potatoes/ etc. Ask about pricing for what it is you're looking for.

## **HOW MANY HEAVY APPETIZERS SHOULD I SELECT?**

If you are only doing heavy appetizers, we suggest selecting 7-9 different apps for a good variety. We can help with increments for the apps you select, based on your headcount. Some apps are more popular than others, or might be special order, so our suggestion would be higher on certain apps. If you are having a buffet or plated dinner but would like to offer some appetizers before lunch or dinner, we suggest selecting 2-4.

## **CAN I ORDER MORE FOOD IF I RUN OUT OF SOMETHING?**

Yes- but only if it is a food item that crosses over to our regular menu. If it is something that is a special order, you will not be able to order more.

## **WHEN DO I NEED TO FINALIZE MY MENU?**

We require your menu selections 10 days prior to your event to assure enough time for ordering.

## **IMPORTANT: WHEN DO I NEED TO GIVE MY FINAL HEADCOUNT?**

A final headcount must be given no later than two days prior to your scheduled event date. If it is an event larger than 100 people, we require your final headcount 7 days prior. We require a final headcount for any of our buffet or plated packages. You will be charged the final headcount in which you confirm. Any discrepancy in headcount will be charged to reflect your guaranteed headcount on your final bill.

## **WHAT ARE THE OPTIONS & PRICING FOR KIDS MEALS?**

Kids under 8 can order off our regular kids menu the day of (\$7/kids meal). If you want to include kids in any buffet package, the cost for kids under 8 is discounted \$8 from the package price. Please make sure your final head count does not include kids under 8. We will assume your final headcount for buffet/ plated packages is all adults.

## **DO I HAVE TO SELECT A BAR PACKAGE?**

No. The bar portion for every event is completely customizable. You can select a package if you would like to know what you're spending out the door, but it is not necessary. However, we advise you to select a bar package for larger drinking crowds. Based on consumption liquor packages means we charge per drink, based on what your guests order.

If you decide to limit offerings to beer & wine and do a cash bar for liquor, no problem. If you decide to do drink tickets, we will give the host the drink tickets to disperse accordingly to their guests. Any unused drink tickets at the end of the event can be cashed in. If you do not want to cover any alcohol, we will do a cash bar and your guests can pay on their own by cash or start a tab with a credit card.

## **CAN A CASH BAR CONTRIBUTE TO MY FOOD & BEVERAGE MINIMUM?**

Absolutely. If your food and beverage minimum is \$1,000 and you have \$750 in food, any alcohol purchased by your guests can contribute to the \$250 needed to reach your room minimum. If you are not doing an open bar, you do not need to select any kind of bar package.

## **WHAT ARE MY WINE OPTIONS FOR AN OPEN BAR?**

You have the option to offer your guests to order from our list by the glass, or pre-select varietals and be charged by the bottle. Keep in mind our wines by the glass range from \$8-\$20/glass. If you want to control your bar spend, we suggest selecting our wines by the bottle. Wines by the bottle are \$30 each, and you pay for whatever is opened. Whatever is opened and not fully consumed by the conclusion of your event, you can take home with you.

Varietals for wine by the bottle (\$30) are: Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Sauvignon Blanc, Pinot Grigio and Moscato.

### **DO YOU CATER OUTSIDE EVENTS OR OFFER OUTSIDE SERVICES?**

Yes, we do! We do a ton of off-site caterings. We offer it all! From a large pick-up order, drop off & set up orders, cook & serve on-site with a chef, help with serving and/ or clean up, to bartending. You do not have to order food from us to use us for any services. Please inquire about attendant pricing for your next event.

### **DO YOU REQUIRE A DEPOSIT?**

No. If you decide to book a date for an event, we do not require any deposits to be made. We do require you to fill out our event CC authorization form and send back to us to secure and confirm a date. Any restaurant buyout events do require a deposit- please inquire about cost.