

Weddings by Mozart's



A taste of Europe in the heart of Columbus, Ohio!

Doris and Anand Saha, the creators of Mozart's, were educated in some of Europe's finest establishments, including the famous Dolder Grand Hotel in Zurich, Switzerland. They bring their commitment to excellence and extensive training to every celebration.

Mozart's hosts weddings and receptions of all sizes and budgets- We're proud to work with each couple to create a celebration as unique as they are.

From the ceremony to cocktail hour, the elegant Europe-inspired dinner to champagne toast, cake cutting, and everything in between, our experienced event staff will coordinate every detail of your celebration.



Love our location, but have a special cuisine or caterer in mind?

No problem! We welcome outside caterers.

Contact us to learn more.

Mozart's Wedding Package

Served buffet dinner with authentic European cuisine prepared in house
One Entrée \$30 per guest • Two Entrees \$35 per guest • Three Entrees \$40 per guest

*Pricing includes homemade Focaccia Bread with butter,
Garden Salad, Entrée, and Non-alcoholic beverages*

Entrée Choices

Beef Stroganoff

Tender cubes of beef braised with mushrooms and onions
in a red wine demi glaze.

Portabella Stroganoff *Vegetarian*

Portabella mushrooms braised in a rich red wine sauce.

Chicken in White Wine Mushroom Sauce

Fork-tender chicken in a creamy mushroom sauce.

Chicken Paprikash

Succulent chicken in a rich Hungarian paprika sauce.

Chicken Marsala

Tender chicken and mushrooms in a Marsala wine sauce.

Chicken Florentine*

In a creamy spinach sauce

German Roast Pork Loin*

Tender roast pork loin served with your choice of cranberry
-apple compote* or a rich demi glaze.

Pork Tenderloin with Peppercorn Sauce

Succulent roast pork tenderloin in a creamy peppercorn
sauce.

Zurich-Style Veal *+\$5 per guest*

Tender strips of veal in a creamy mushroom demi glaze.

Penne Pasta with Tomato Sauce or Basil Pesto

Vegetarian

Black Forest Ham & Swiss Spatzle

House made spatzle with ham in a creamy Swiss sauce.

Spinach Spatzle *Vegetarian*

Tender spinach with melted Swiss and our house made
spatzle in a luscious cream sauce.

Ratatouille* *Vegetarian*

A flavorful stew with tomato, eggplant, bell pepper,
zucchini, onion and spices.

Penne Pasta with Basil Pesto* *Vegetarian*

Butternut Squash Ravioli *Vegetarian*

Roasted Butternut and parsnip with Fontina cheese and a
hint of sweet spice, served in a creamy tomato sauce.

Baked Salmon in Dill Sauce

Baked Atlantic salmon in a lemon-dill cream topped with
fresh parsley and herbs.

Coconut Lentil Curry with Carrot* *Vegetarian*

Red lentils with vegetables and a blend of Indian spices.

Chana Masala* *Vegetarian*

A chickpea curry with Indian spices, tomato and herbs.

Chicken Curry

Fork tender pieces of chicken breast and thighs simmered in

Side Dish Choices

Please choose one:

Mashed Potatoes*

Buttered Spatzle

Basmati Rice*

Buttered Penne Pasta

Vegetable Choices

Please choose one:

Seasonal Market Vegetables*

Broccoli Almondine*

Tax, service charge, and room rental are additional

** Denotes Gluten Free Menu Option*

Facility Rental

Amadeus Ballroom

With In-House Catering

Saturday \$1500
Friday or Sunday \$1000

With Outside Catering

\$4000 for up to 150 guests
Includes event staffing
and non-alcoholic beverages

What is included in the rental rate?

- ◆ On-site ceremony
- ◆ 5 hour block of time– Additional time for set up when available
- ◆ Chiavari Chairs
- ◆ Banquet tables
- ◆ Cabaret tables
- ◆ China, flatware, and table glassware
- ◆ Classic table linens
- ◆ Seating for up to 200 guests
- ◆ Ample free, on-site parking
- ◆ On-site event coordinator

Beechwold Tavern Room

Seating for up to 75 guests. Perfect for small, intimate weddings! \$1000

Appetizer & Add-On Options

Add Entrée to buffet \$5 per guest

Add soup to buffet \$4 per guest *Choose from Hungarian Goulash or Cream of Mushroom*

Add extra vegetable or side to buffet \$ 3 per guest

Add Appetizers \$8 per guest

Mozart's Award-Winning Pastries

European Miniature Pastry Assortment \$7.50 per guest

Alcohol and Bar Packages

Mimosa Bar Package*

\$20 per guest

Wolfgang Bar Package*

House white wine, house red wine, and two types of domestic bottled beer. \$20 per guest

Amadeus Bar Package*

Two types of bottled craft or import beers, two white wines and two red wines \$25 per guest

Mozart Bar Package*

Two bottled craft or import beers, two white wines, two red wines, and a selection of premium liquor \$30 per guest

Cash Bar/Alcohol by Consumption

Bar staffing needs vary by group size. Please request a quote for your event.

**All bar packages include 4 hours of service.*

On-Site Ceremony and Entertainment

On-site Wedding Ceremony Fee \$500

Wedding officiant \$250

House sound system (mic, speakers) \$250

House pianist, per hour \$100; 2 hour minimum

House DJ services, per hour \$200; 2 hour minimum