

NATIONWIDE HOTEL AND CONFERENCE CENTER

wedding packages



THIS IS YOUR DAY

Make it one to remember



HOTEL AND
CONFERENCE CENTER

Sales & Catering Office

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you've found our secret



*Tucked away in a 15-acre park-like setting, neighboring the beautiful Highbanks Metro Park, you'll find **Nationwide Hotel and Conference Center**. With valued dining, welcoming overnight accommodations, and an on-site Pub, we create all-inclusive, stress-free experiences.*

EFFORTLESS & UNFORGETTABLE

Not only does your special day deserve a stunning location, but it requires impeccable service. From the foundational beginning to the final farewell, our event team ensures guidance in every step. Your dedicated planner coordinates your on-site ceremony, manages your reception timeline, and acts as your vendor liaison allowing you to focus on everything memorable about the day.

EXPRESSION OF WHO YOU ARE

Your event should reflect who you are as a couple. Our grounds and event spaces will bring your Pinterest board to life. Whether rustic, romantic, or modern, our venues have three unique atmospheres. Combine that with the ability to fully customize our Chef inspired menus and abundant bar choices leaves nothing but a truly personal celebration.

IMPECCABLE PROPERTY

One visit to our property and you are family. We invite you to come as you are and stay as long as you can. You and your guests are always welcome!





wedding packages

ALL WEDDING PACKAGES INCLUDE:

- Full Service Dinner—
Choice of 2 Proteins + 1 Vegetarian
- Cake Cutting Service
- Table Linens & Dance Floor
- Decor Storage
- 5-Hour Event Space
- Courtesy Room Block at Onsite Hotel
- 2-Night Stay for Wedding Couple
- Group Tasting
- Venue Coordinator
- Day Before Ceremony Rehearsal
- Complimentary Parking



OPTIONAL UPGRADES:

- Dual Entrée +\$3/pp*
- 2 Entrée Buffet +\$5/pp*

silver

\$58/pp*

- Tuscan Cheese Display
- Selected Salad & House Rolls
- Guest Selected Plated Dinner

gold

\$64/pp*

- Tuscan Cheese Display
- Selection of 2 Stationed
Hors D'oeuvres
- Selected Salad & House Rolls
- Guest Selected Plated Dinner
- Champagne Toast

platinum

\$75/pp*

- Enhanced Tuscan Cheese Display
- Selection of 4 Passed
Hors D'oeuvres
- Selected Salad & House Rolls
- Guest Selected Plated Dinner
- Champagne Toast
- Charger Plates & Choice of
Poly-Napkins

Prices subject to a 24% taxable service charge and applicable sales tax.

**pp = per person*



hors d'oeuvres

MENU

TUSCAN CHEESE DISPLAY

chef's selections of old and new world cheeses paired with a varietal of breads, crackers, and other accompaniments such as fresh seasonal fruit, dried fruit, and house spiced or candied nuts

COLD

Beef Tenderloin Crostini with Horseradish Creme
Brie Tartlet with Fig Jam
Bruschetta, Classic Tomato & Basil
Caramelized Bacon
Deviled Egg topped with Candied Bacon
Goat Cheese & Honey Phyllo
Pepper Jelly Pimento Cheese Bruschetta
Shrimp Cocktail Shooters
Sesame Ahi Tuna Wonton Cup
Veggie Dip Shooters with Hummus & Ranch

HOT

Arancini with Tomato Basil Sauce
Buffalo Shrimp with Melted Gorgonzola
Dry Rub Hot Chicken Bite with Pickle
Empanada, choice of Beef or Vegetable
Korean BBQ Meatball with Soy Glaze
Mini Maryland Crab Cakes with Lemon Aioli
Mini Twice Baked Fingerling Potatoes with Caviar
Sausage Stuffed Mushrooms
Sesame Tempura Chicken Bites, Chili Lime Aioli
Teriyaki Vegetable Kabab
Vegetable Eggroll

salads



NORTHPOINTE SALAD

mixed greens, red onions, tomatoes, bleu cheese crumbles, candied pecans, and dried cherries with house made honey cider vinaigrette

CAESAR SALAD

romaine lettuce, parmesan, and croutons with house made Caesar dressing

GARDEN SALAD

mixed greens, sliced cucumber, tomatoes, and shredded carrot with house made ranch dressing

STRAWBERRY FIELDS SALAD

mixed greens, sliced strawberries, gorgonzola cheese, and toasted almonds with house made balsamic vinaigrette

SPINACH SALAD

baby spinach, bacon, boursin cheese, mandarin oranges, and sliced almonds with house made citrus white balsamic vinaigrette



entrées

MENU

CHICKEN MONTRACHET

stuffed with sundried tomato, goat cheese,
topped with rosemary au jus

CHICKEN SALTIMBOCCA

stuffed with Italian cheeses, prosciutto,
topped with white wine sauce

TUSCAN CHICKEN

marinated with herbs, topped with Tuscan velouté

ADOBO RUBBED PORK

TENDERLOIN

with whole grain mustard cream sauce

BONELESS BRAISED BEEF SHORT RIB

with crispy onions and natural au jus reduction

ANGUS NEW YORK STRIP +\$10/pp*

with shallot and mushroom bordelaise

CLASSIC FILET MIGNON +\$10/pp*

with crispy onions and port wine demi

PISTACHIO CRUSTED HALIBUT +\$10/pp*

with lemon caper cream sauce

BROWN SUGAR &

DIJON GLAZED SALMON

with a white wine and mustard cream sauce

BUTTERNUT SQUASH RAVIOLI

with sage cream and shishito peppers

TRIPLE CHEESE TORTELLINI

with roasted vegetables, asiago, balsamic reduction,
topped with nut-free pesto cream sauce

ROASTED CAULIFLOWER STEAK

with saffron rice, curried garbanzo beans,
wilted spinach, and blistered tomatoes

WILD MUSHROOM RISOTTO

with crispy brussels sprouts, topped with sliced
roasted butternut squash



sides

Crispy Brussels Sprouts

Glazed Carrots

Grilled Lemon

Asparagus

Mediterranean

Vegetable Medley

Sautéed Haricot Verts

Sugar Snap Peas

Roasted Broccoli Florets

Chive Whipped Potatoes

Creamy Polenta

Garlic Mashed Potatoes

Fingerling Potatoes

Parmesan Risotto

Saffron Rice Pilaf

Triple Cheese Tortellini

*pp = per person



Gluten Free



Vegetarian



Vegan

beverage packages



ALL BAR PACKAGES INCLUDE:

- 4 Hours of Service
(allowing bar to close for 1 hour during your reception; 30-minute increments may be added with a maximum of 5 hours of bar)
- Selection of (5) House Wines**
& (5) Beers, Pepsi Products, Assorted Juice

***Premium wines may be substituted at a surcharge.*

Bar packages are charged on full guest count with the exception of those under 21. Guests under 21 cost \$10/pp based on bar served Pepsi products and assorted juices.*



non-alcoholic

STARTING AT \$15/pp*

- 5-Hour Beverage Station
- Pepsi Products, Assorted Juices, Unsweetened Iced Tea, Lemonade, Water

beer & wine

\$30/pp*

- +\$8/pp*, per extra 30 minutes

select

\$35/pp*

- Smirnoff, Beefeater, Bacardi, Seagram's 7, J&B, Jim Beam, Jose Cuervo Gold
- +\$9/pp*, per extra 30 minutes

premium

\$40/pp*

- Tito's, Tanqueray, Captain Morgan, Jack Daniel's, Dewars, Four Roses, 1800 Silver
- +\$10/pp*, per extra 30 minutes

luxury

\$45/pp*

- Belvedere, Bombay Sapphire, Appleton, Crown Royal, Chivas, Maker's Mark, Patron Silver
- +\$12/pp*, per extra 30 minutes

Prices subject to a 24% taxable service charge and applicable sales tax.

**pp = per person*

wine offerings



house wine

Included in package

RED

Cabernet

medium-bodied with notes of raspberry and a velvety smooth finish

Pinot Noir

medium-bodied with notes of red fruit, violet, spice and an elegant, supple finish

Red Blend

medium-bodied with notes of black cherry and plum

Merlot

medium-bodied with notes of cherry, blackberry, and a soft, clean finish

WHITE

Chardonnay

medium-bodied with notes of tropical fruit, vanilla, and a crisp finish

Sauvignon Blanc

light-bodied with notes of grapefruit, tropical fruit, and a crisp finish

Pinot Grigio

light-bodied with notes of citrus, melon, and honeysuckle

Riesling

light-bodied with notes of peach, apricot, and a slightly sweet finish

BUBBLES

Brut

notes of apple, pear and citrus with vibrant floral aromas



premium wine

*Upgrade to package at +\$3/pp**

RED

Cabernet

full-bodied with notes of black cherry, plum, vanilla, and a smooth finish

Pinot Noir

medium-bodied with notes of red, dark berries, and a silky, smooth finish

Red Blend

medium-bodied with notes of raspberry and mocha

Merlot

medium-bodied with notes of black cherry, plum, and a long, fruit-driven finish

WHITE

Chardonnay

medium-bodied with notes of ripe fruits, butterscotch, and a structured bright finish

Sauvignon Blanc

light-bodied with notes of citrus, lemon curd, and a silky, rich finish

Pinot Grigio

light-bodied with notes of citrus and green apple

Riesling

medium-bodied with notes of white peach, apricot, and a slightly sweet finish

BUBBLES

Brut

fresh, clean, citrus, mineral, granny smith apple aromas, and toasted bread notes

*pp = per person

Varietals will be discussed with your venue coordinator.

beer & bar offerings



beer

DOMESTIC

Bud Light

Budweiser

Coors Light

Michelob Ultra

Miller Lite

Yuengling

IMPORT & SELTZER

Corona Extra

Heineken

Stella Artois

White Claw

CRAFT

Angry Orchard Cider

Blue Moon

Brewdog Elvis Juice

CBC IPA

Rhinegeist

Sam Adams Boston



bar

accompaniments

SODAS + JUICES

Pepsi

Diet Pepsi

Starry

Ginger Ale

Cranberry Juice

Grapefruit Juice

Orange Juice

Pineapple Juice

ESSENTIAL MIXERS

Bitters

Club Soda

Dry Vermouth

Ginger Beer

Grenadine

Lime Juice

Simple Syrup

Sour Mix

Sweet Vermouth

Tonic Water

Triple Sec

GARNISHES

Cherries

Lemons

Limes

Olives

Oranges