NATIONWIDE HOTEL AND CONFERENCE CENTER







THIS IS YOUR DAY

Make it one to remember



Sales & Catering Office sales@nationwidehcc.com 614.880.4169



you've found our secret

Tucked away in a 15-acre parklike setting, neighboring the
beautiful Highbanks Metro
Park, you'll find Nationwide
Hotel and Conference
Center. With valued dining,
welcoming overnight
accommodations, and an onsite 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 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

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

OPTIONAL UPGRADES:

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

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



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







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 (S)



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

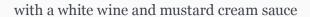
CLASSIC FILET MIGNON +\$10/pp*

with crispy onions and port wine demi

PISTACHIO CRUSTED HALIBUT +\$10/pp*

with lemon caper cream sauce

BROWN SUGAR & DIJON GLAZED SALMON 🔀



BUTTERNUT SQUASH RAVIOLI



with sage cream and shishito peppers

TRIPLE CHEESE TORTELLINI (1)



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 (S)





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

Gluten Free





beverage males

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*

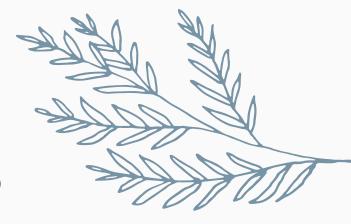
- Tito's, Tanqueray, Captain Morgan, Jack Daniel's, Dewars, Four Roses, 1800 Silver
- +\$10/pp*, per extra 30 minutes

luxury

\$45/pp*

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

wine offerings





Included in package

• premium wine

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

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

 $notes\ of\ apple,\ pear\ and\ citrus\ with\ vibrant\ floral\ aromas$

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

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

6 bar accompaniments

SODAS + JUICES

Cranberry Juice Pepsi

Diet Pepsi Grapefruit Juice

Starry Orange Juice

Ginger Ale Pineapple Juice

ESSENTIAL MIXERS

Bitters Simple Syrup

Club Soda Sour Mix

Dry Vermouth Sweet Vermouth

Ginger Beer **Tonic Water**

Grenadine Triple Sec

Lime Juice

GARNISHES

Cherries Olives

Lemons **Oranges**

Limes