

General Information

Menu Selection

Your menu selection and final contract should be finalized no later than 30 days prior to your scheduled event. Please be advised that any additional requests or adjustments will be considered to ensure the success of your event. We do not allow any food or beverage to be brought into the facility, with the exception of the wedding cake.

Guarantee

The **Bridge View** and **City View** rooms have minimum attendance requirements. Please inquire with your sales representative for details. If attendance falls below the minimum requirement, a service fee will be assessed. A final guest guarantee is due one week prior to the scheduled event. **The Outdoor Patio** adjacent to the City View Room can be rented, with the City View Room only, for an additional fee. Please inquire with your sales representative.

Prices

Prices quoted do not include the 20% service charge or applicable Ohio State sales tax. **Prices are subject to change without notice.**

Deposits and Payments

A deposit is required to secure a date and must be accompanied by a **Confirmation and Deposit** form. Any event that is scheduled on a Friday or Saturday evening requires additional deposits. The balance of the account is due at the time of the guarantee. **Final payments must be made by check or money order. Windows On The River does not accept credit cards for payments.**

Cancellation Policy

ALL DEPOSITS ARE NON-REFUNDABLE, unless we are able to re-book the space with the minimum attendance required.

Parking

Special parking arrangements, including valet, must be made through Ampco System Parking no later than one month prior to the schedule event.

Audio-Visual

All audio-visual equipment must be ordered with a minimum of 72 hours.

Electrical Services

For those events having above normal electrical requirements, a separate schedule is available. Please inquire with the General Manager for pricing information.

Security

Security is required and must be arranged through Windows On The River at an additional cost.

Liability

Windows On The River is not responsible for damage or loss of any merchandise, equipment, clothing or other valuables left at any event.

Wedding Packages

Please inquire with your sales representative for current wedding package information.



Premium Bar Service

(No Sunday Liquor Sales before 1:00 p.m.)

Open Bar

*Includes Windows On The River Premium Brand Liquor,
Domestic Beer and House Wine*

\$10.50 per guest for 2 hours of unlimited service
Each additional hour is \$3.75 per guest.
This price includes bartender fees.

Hosted Bar

Mixed Drink \$5.00
Imported Beer \$4.00
House Wine \$4.00
Domestic Beer \$3.50
Bottled Water \$2.50
Soft Drinks/Juice \$1.50

Cash Bar

Mixed Drink \$6.00
Imported Beer \$5.00
House Wine \$5.00
Domestic Beer \$4.00
Bottled Water \$3.00
Soft Drinks/Juice \$2.00

A charge of \$85.00 per bartender will be applied for a cash bar.

*Open Bar and Hosted Bar are subject to 20% service charge
and applicable state and local taxes.

**Imported beer can be added to your open bar for an additional charge.
Please contact your sales representative for pricing on special bar requests.*

Spirits

Vodka – Smirnoff
Gin – Tanqueray
Bourbon – Jack Daniel's

Rum – Bacardi Silver
Blend – Canadian Club
Scotch – Dewar's White Label
Tequila – Jose Cuervo Special

Brandy – Paul Masson

Cordials

Peachtree Schnapps, Amaretto Amaretto, Kahlua

Bottled Domestic Beers

Budweiser
Bud Light
O'Doul's

House Wine

Merlot
Chardonnay
White Zinfandel

*Imported Beer

Heineken
Amstel Light



Breakfast

Continental Breakfast

Assortment of Pecan Rolls, Bagels, Muffins and Donuts,
served with Butter, Jam and Cream Cheese,
Freshly Brewed Coffee, Decaffeinated Coffee,
Specialty Teas and Assorted Juices
\$9.25

Fresh Sliced Seasonal Fruit and Berries
\$1.50 per guest, additional

Breakfast Entrees

(All Breakfast Entrees accompanied by Breakfast Pastry, Juice,
Freshly Brewed Coffee and Specialty Teas)

SCRAMBLED EGGS

Scrambled Eggs with Canadian Bacon or Sausage
Potatoes O'Brien
\$10.25

TEXAS TOAST

Texas Toast with Warm Maple Syrup
Turkey Sausage
Fresh Sliced Fruit
\$10.25

COUNTRY HAM & EGGS

Fluffy Scrambled Eggs
Baked Country Ham
Home Fried Potatoes
\$10.25

VEGGIE SCRAMBLE

Local Fresh Vegetables and Fontina Cheese
served with Potato Pancakes
\$10.95

EGGS BENEDICT

Poached Eggs atop Canadian Bacon on a Split Toasted
English Muffin, topped with Hollandaise Sauce
Roasted Red Potatoes with a Fresh Berry Garnish
\$10.95

Breakfast Buffet

Assorted Juices
Fresh Fruit and Berries
Plain and Fruit Yogurt with Granola
Texas Toast with Warm Maple Syrup
Bacon or Sausage
Lyonnais or Home Fried Potatoes
Assorted Breakfast Pastries
Freshly Brewed Coffee and Specialty Teas

SELECT ONE:

Scrambled Eggs
Country Stratta
Italian Stratta

\$14.25 Per Guest

Brunch Buffet

Assorted Juices
Fresh Sliced Fruit and Berries
Whole Poached Salmon with Cucumber Dill Sauce and Cocktail Bread
Fluffy Scrambled Eggs or Country Stratta
Canadian Bacon or Sausage
Lyonnais or Home Fried Potatoes
Texas Toast with Warm Maple Syrup
Cheese Blintzes with Fruit Toppings
Chicken Marsala or Grilled Chicken Vinaigrette
Chef Carved Country Ham or Roasted Top Sirloin of Beef
Chef's Selection of Vegetables
Assorted Breakfast Pastries
Freshly Brewed Coffee and Specialty Teas
\$19.95 Per Guest

Chef Carved Herb Crusted Prime Rib of Beef
\$3.50 per guest, additional

Made-to-Order Omelettes
\$2.50 per guest, additional
plus \$50.00 per chef



Breaks

(Priced to Accompany a Meal)

*Freshly Brewed Coffee, Decaffeinated Coffee,
Specialty Teas with Cream, Sugar and Lemon*

\$25.00 per gallon

Soft Drinks

\$1.50 per glass

Bottled Water

\$2.50 per bottle

Whole Fresh Fruit

\$1.75 per guest

Assorted Cookies and Brownie Squares

\$3.00 per guest

Executive Meeting Package

PRE-MEETING

Assorted Chilled Juices

Chef's Selection of Breakfast Rolls and Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

MID-MORNING

Assorted Soft Drinks, Bottled Water and Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

MID-AFTERNOON

Sliced Fresh Fruit, Individual Yogurt and Granola Bars

Assorted Soft Drinks, Bottled Water and Iced Tea

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

\$11.50 per guest



Luncheon Entrees

(All Entrees accompanied by Rolls, Butter, Salad, Two Sides, Dessert, Freshly Brewed Coffee and Specialty Teas)

Luncheon Salads *(please select one)*

*Wild Field Greens with Yellow and Red Peppers, Cherry Tomatoes, Gorgonzola Cheese and Candied Walnuts

*Mixed Greens with Dried Cranberries, Crumbled Bleu Cheese and Caramelized Walnuts

*Fresh Market Salad tossed with Shredded Carrots, Cucumbers, Tomatoes and Croutons

Luncheon Entrees

Pasta Rotello

Pasta stuffed with Fresh Spinach, Ricotta and Mozzarella Cheese, served with Salsa Rosa Sauce \$15.95

Chicken Parmesan

Breaded Chicken Breast topped with Marinara Sauce and Mozzarella Cheese, served with a side of Pasta Marinara \$17.25
(choose one additional side)

Chicken Vinaigrette

Grilled Breast of Chicken marinated in Balsamic Vinaigrette, topped with Fresh Tomato Relish \$17.95

Chicken Marsala

Sautéed Chicken Breast with Fresh Mushrooms and Marsala Wine Sauce \$17.95

Herb Crusted Pork Loin

Topped with a Raspberry Glaze \$18.25

Baked Grouper

Seasoned with Fresh Herbs and Butter Sauce with a Lemon Wedge \$18.95

Herb Crusted Atlantic Salmon

Roasted Salmon Fillet accompanied by Cucumber Dill Sauce \$19.25

Herb Crusted Prime Rib of Beef

Petite Cut of Slow Roasted Prime Rib of Beef with Rosemary Au Jus \$20.75

Sides *(please select two)*

Smashed Redskin Potatoes with White Cheddar Cheese

Wild Rice with Dried Cranberries or Rice Pilaf

New Potatoes with Lemon and Dill

White Potatoes with Butter and Fresh Parsley

California Medley

Green Beans Almondine

Zucchini and Yellow Squash

Desserts *(please select one)*

Carrot Cake

Chocolate Cake

Cheesecake with Raspberry Sauce

Apple Dumpling with Caramel Sauce

Wild Berry or Lemon Sorbet with Fresh Seasonal Berries



Lite Luncheon

(All Salads and Sandwiches accompanied by Homemade Soup, Dessert, Freshly Brewed Coffee and Specialty Teas)

Soups *(please select one)*

Broccoli Cheese

Tomato Bisque

Homemade Chicken Noodle

Salads and Sandwiches

Chicken or Tuna Salad Wrap

Homemade Chicken Salad in a Sun-Dried Tomato Wrap with Lettuce and Tomato, served with Homemade Pasta Salad \$14.50

Windows Walnut Salad

Sliced Breast of Chicken on a Bed of Field Greens with Walnuts, Crumbled Bleu Cheese, Carrots and Mushrooms with a Walnut Vinaigrette Dressing \$14.95

Chicken Caesar Salad

Marinated Strips of Chicken tossed with Chopped Romaine Hearts, Marinated Artichoke Hearts, Roasted Peppers, Roma Tomatoes, Black Olives, Homemade Garlic Croutons and Freshly Grated Parmesan Cheese \$14.95

Asian Chicken Salad

Chopped Romaine and Napa Cabbage tossed with Grilled Chicken Breast, Mandarin Oranges, Sliced Almonds and Crispy Wontons in Hoisen Vinaigrette \$14.95

Lemon Chicken Salad

Baby Field Greens topped with Marinated and Grilled Sliced Chicken Breast, Caramelized Walnuts, Apples and Gorgonzola Cheese with Champagne Vinaigrette \$15.25

Cobb Salad

Mixed Greens with Sliced Turkey and Ham, Shredded Cheddar, Chopped Eggs and Cherry Tomatoes \$15.50

Mediterranean Grilled Chicken Salad

Grilled Chicken Breast Marinated in Lemon and Oregano with Bowtie Pasta, Baby Spinach, Field Greens, Artichoke Hearts, Tomatoes, Kalamata Olives, Capers, Feta Cheese and Peppers, served with Homemade Pasta Salad \$15.50

Desserts *(please select one)*

Chocolate Mousse

Banana Cake

Cheesecake with Raspberry Sauce

Apple Dumpling with Caramel Sauce

Assorted Cookies and Brownies

Wild Berry or Lemon Sorbet with Fresh Seasonal Berries



Luncheon Buffet

Soup, Salad and Sandwich Buffet

Soups *(please select one)*

Minestrone
Creamy Tomato Bisque
Homemade Chicken Noodle

Make-Your-Own-Sandwiches with a Display of Sliced Roast Beef, Roasted Turkey Breast, Baked Ham, Tuna and Chicken Salad
Sliced Cheese, Tomatoes, Lettuce, Assorted Rolls, Sliced Bread, Pita Pockets and Condiments
Potato Chips

Salad Buffet Includes:

Assorted Fresh Greens
Cherry Tomatoes, Sliced Cucumbers, Croutons, Shredded Carrots and Sliced Olives
Cheddar Cheese and Crumbled Bleu Cheese
Homemade Pasta Salad
Dressings: Vinaigrette, Ranch, Poppyseed
Seasonal Fresh Fruit and Berries
Jumbo Cookies and Brownies
Freshly Brewed Coffee and Specialty Teas

\$18.50

Luncheon Buffet

(Accompanied by Rolls and Butter, Freshly Brewed Coffee and Specialty Teas)

Salads *(please select one)*

Wild Field Greens with Yellow and Red Peppers, Cherry Tomatoes, Gorgonzola Cheese and Candied Walnuts
Mixed Greens with Dried Cranberries, Crumbled Bleu Cheese and Caramelized Walnuts
Fresh Market Salad tossed with Shredded Carrots, Cucumbers, Tomatoes and Croutons

Entrees *(please select two)*

Sautéed Chicken Marsala
Grilled Chicken Vinaigrette
Salmon with a Honey Bourbon Sauce
Eggplant Parmesan
Homemade Meat Lasagna
Chef Carved Roasted Turkey Breast or Chef Carved Top Sirloin of Beef
Chef Carved Prime Rib of Beef \$3.50 per guest additional

Starch *(please select two)*

Pasta Marinara or Pasta with Garlic, Olive Oil, Diced Tomato and Herbs
White Potatoes with Butter and Fresh Parsley
Wild Rice with Dried Cranberries
Rice Pilaf

Vegetable *(please select one)*

California Medley
Green Beans Almondine
Broccoli Florets

Dessert Table

Chef's Selection of Assorted Finger Pastries and Seasonal Fruit and Berries
Jumbo Cookies and Brownies

\$21.95 per guest



Hors D'Oeuvres

Butler Passed Hors D'Oeuvres

(Priced to Accompany Dinner)

\$185.00 per 100 pieces

Phyllo Triangles with Spinach and Feta Cheese

Waterchestnuts Wrapped in Bacon tossed in Sweet Teriyaki Sauce

Miniature Beef Wellington

Antipasto Skewers

Miniature Crab Cakes topped with Caper Mayonnaise

Pesto Cloud on Homemade Crostini

Asparagus Wrapped in Phyllo with Asiago and Fontina Cheeses

Chicken Hibachi Skewer

Warm Imported Mini Brie en Croute with Raspberry Chutney

Petite Potato Pancakes with Smoked Salmon and Dill Sauce

Grilled Vegetable Strudel or Wild Mushroom Strudel

Bruschetta di Roma topped with a Blend of Pesto, Chopped Tomato and Fontinella Cheese

Breaded Butterflied Shrimp

Assorted Sushi \$225.00 per 100 pieces

Jumbo Shrimp \$230.00 per 100 pieces

Coconut Lobster Skewers \$295.00 per 100 pieces

Displayed Hors D'Oeuvres

Whole Poached Salmon decorated with Cucumber Slices, Fresh Lemon, Dill Sauce and Pumpernickel Bread

\$195.00 (50-60 guests)

Smoked Salmon with Cream Cheese, Capers, Chopped Eggs, Red Onions and Pumpernickel Bread with Classic Garnish and Fresh Dill Sauce

\$195.00 (50-60 guests)

Wheel of Brie Wrapped in Puff Pastry surrounded by Fresh Apples and Grapes, Sliced Baguettes accompanied by Tropical Fruit Salsa, Sun-Dried Tomato Sauce and Raspberry Chutney

\$85.00 (50 guests)

Antipasto Basket filled with Imported and Domestic Cheese, Dried Salami, Pepperoni and Sausage surrounded by Sliced Bread, Crackers and a Marinated Salad of Roasted Peppers, Mushrooms and Olives

\$95.00 (50 guests)

Farmer's Basket of Chilled Fresh Fruit and Berries with a Honey Yogurt Sauce

\$85.00 (50 guests)

Wicker Basket filled with Fresh Farm Vegetables and an Artichoke Dip

\$75.00 (50 guests)

Cheese Basket with Imported and Domestic Cheeses, Assortment of Gourmet Crackers and Fresh Garnish

\$85.00 (50 guests)



Cocktail Receptions

(Available Sunday thru Friday)

Fully Decorated Imported and Domestic Cheese Table includes Provolone, Havarti, Sharp Cheddar, Swiss, Hot Pepper and Colby Jack, surrounded by Sliced Baguettes and Assorted Crackers

Fresh Seasonal Fruits and Berries

Farmer's Assortment of Fresh Vegetables with Artichoke Dip, Marinated Mushroom and Olive Salad

Please Select Four Hors D'Oeuvres to be Passed or Displayed for Two Hours

*Spring Rolls *Stuffed Miniature Potato Skins *Chicken Tenders *Bruschetta *Phyllo Triangles with Spinach and Feta Cheese
*Petite Potato Pancakes *Gourmet Pizzas *BBQ Meatballs *Chicken Hibatchi Skewers *Waterchestnuts Wrapped in Bacon
\$19.95 per guest

ADDITIONAL OPTIONS (Priced Per Guest to Accompany Cocktail Reception)

Butcher Block Carving Station: Served on Cocktail Buns with Appropriate Condiments

Honey Glazed Breast of Turkey \$3.75

Fresh Herbed Roasted Top Sirloin of Beef \$3.95

Roasted Garlic and Herb Marinated Beef Tenderloin \$6.95

Pasta Station: Your Choice of Two Pastas with Two Sauces \$5.95

Freshly Grated Parmesan Cheese, Garlic Bread and Ciabatta Bread

Tri-Color Tortellini

Marinara

Penne

Alfredo with Wild Mushrooms

Cavatelli

Pesto and Sun-Dried Tomatoes

Bowtie

Garlic, Olive Oil, Diced Tomatoes and Herbs

Seashell

Red Pepper Cream

Additional

Grilled Chicken Breast \$2.25

Vegetables \$1.75

Scallops and Shrimp \$3.25

Chef Attended Oriental Stir Fry

Chicken Breast or Beef Medallions, Baby Corn, Mushrooms, Scallions, Cabbage, Waterchestnuts, Carrots, Broccoli and Snap Peas in a Ginger and Teriyaki Sauce, accompanied by White Rice, Egg Rolls and Fortune Cookies \$6.50

South-of-the-Border

Flour Tortilla Shells, Taco Shells and Nachos, accompanied by Spicy Beef or Grilled Chicken Strips, Grated Cheddar Cheese, Chopped Tomatoes and Lettuce, Black Olives, Scallions, Sour Cream, Salsa, Guacamole, Black Beans or Refried Beans and Jalapeño Rice \$5.75

Baked Potato Station

Steamed Broccoli, Shredded Cheddar Cheese, Chives, Butter, Sour Cream, Bacon and Salsa \$4.95

Tossed Salad

Mixed Salad Greens with Cherry Tomatoes, Cucumbers, Shredded Carrots and Homemade Croutons
Dressings: Ranch and Vinaigrette \$2.25

Miniature Dessert Station

Chef's Selection of Finger Pastries, Miniature Cheesecakes, Cream Puffs and Éclairs,
Coffee, Decaffeinated Coffee and Specialty Teas \$3.95

Deluxe Dessert Station

Assorted Cheesecakes, Tortes, Pastries, Fresh Fruit with Dark Chocolate,
Freshly Brewed and Flavored Coffee with Whipped Cream, Chocolate Shavings,
Peppermint and Cinnamon Sticks \$5.95

Chocolate Fountain (100 Guest Minimum)

Served with Fresh Fruit, Marshmallows and Pretzel Rods \$3.25



Dinner

(All Entrees will be accompanied by Dinner Rolls and Butter, Salad, Vegetable, Starch, Dessert, Freshly Brewed Coffee and Specialty Teas)

Appetizers

- Italian Wedding Soup
\$3.00
- Jumbo Shrimp Cocktail
\$7.25
- Crab and Shrimp Cake
\$4.75
- Windows Red Pepper Bisque
\$3.25

Beef

- Fresh Herb Crusted Prime Rib of Beef with Rosemary Au Jus
\$32.95
- Garlic Roasted Medallions of Beef Tenderloin
(Choice of Sauce: Madeira or Bearnaise)
\$35.95
- Petite Filet Mignon topped with a Portabella Mushroom Crown
and Madeira Wine Sauce
\$36.95

Poultry

- Grilled Chicken Vinaigrette
Grilled Chicken Breast Marinated in Balsamic Vinaigrette,
topped with Fresh Tomato Relish
\$29.25
- Grilled Chicken Paillard
Grilled Chicken Breast Smothered with Roasted Peppers, Capers and
Black Olives with a Fresh Herb and Garlic Cream Sauce
\$29.75
- Capri Chicken
Lightly Breaded Chicken Breast topped with Fresh Diced Tomatoes,
Artichoke Hearts and Lemon Butter Sauce
\$29.95
- Chicken St. Johns
Sautéed Chicken Breast with Shiitake Mushrooms, topped with
Shrimp and Fresh Basil Cream Sauce
\$31.95

Vegetarian

- Pasta Rotello
Tri-Colored Pasta rolled with Fresh Spinach and Ricotta Cheese,
topped with Salsa Rosa
\$26.95
- Eggplant Parmesan
Breaded Eggplant in a Rich Tomato Sauce
with Parmesan Cheese
\$26.95

Seafood

- Baked Halibut
With Tomatoes, Artichoke Hearts, White Wine, Oregano and Garlic
\$30.95
- Blackened Grouper Fillet
With Diced Tomatoes and Lemon Butter Sauce
\$30.95
- Pan Seared Atlantic Salmon
With Shiitake Mushrooms and Shallots in a Madeira Wine Sauce
\$31.95
- Salmon Rockefeller
Topped with Spinach, Crabmeat and Fresh Mozzarella
in a Garlic Cream Sauce
\$32.95
- Classic Sea Bass
Fresh Fillet of Sea Bass topped with a Lobster Bisque Sauce
\$34.95

Salads (please select one)

- Signature Salad
Mixed Greens with Strawberries, Mandarin Oranges
and Caramelized Walnuts
- Wild Field Greens
Yellow and Red Peppers, Cherry Tomatoes,
Gorgonzola Cheese and Walnuts
- Windows Classic Caesar Salad
- Italian Mixed Greens
With Sliced Boccini Mozzarella, Roasted Peppers and Cherry Tomatoes

Starch (please select one)

- Smashed Redskin Potatoes with White Cheddar Cheese
- New Potatoes with Lemon and Dill
- Wild Rice with Dried Cranberries
- Saffron Rice Pilaf
- Garlic Whipped Potato Nests

Vegetables (please select one)

- Broccoli Florets
- Green Beans with Red Pepper and Dill
- Zucchini and Yellow Squash
- Steamed Baby Carrots and Snow Peas
- Asparagus (seasonal availability)

Desserts (please select one)

- Tiramisu
- Turtle Cheesecake
- Chocolate Irish Cream Cake
- Cheesecake with Raspberry Sauce
- Crème Brulee Cheesecake
- Fresh Strawberries with Sabayon Sauce
(seasonal availability)



Executive Dinner Buffet

(Accompanied by Dinner Rolls and Butter, Freshly Brewed Coffee and Specialty Teas)

Grilled Chicken Vinaigrette

Chicken Marsala

Capri Chicken

Tilapia Piccata

Eggplant Parmesan

Baked Salmon with Madeira Wine Sauce

Herb Crusted Prime Rib of Beef with Rosemary Au Jus *(Chef Carved)*

New York Strip Steaks *(Chef Carved)*

Select Two Entrees \$32.95

Select Three Entrees \$34.95

Blackened Pork Tenderloin with Apricot Salsa \$3.75 per guest, additional

Chef Carved Garlic Roasted Beef Tenderloin with Bearnaise Sauce \$6.95 per guest, additional

Salads *(please select one)*

Signature Salad

Mixed Greens with Strawberries, Mandarin Oranges and Caramelized Walnuts

Wild Field Greens

Yellow and Red Peppers, Cherry Tomatoes, Gorgonzola Cheese and Walnuts

Classic Caesar Salad

With Homemade Croutons

Italian Mixed Greens

With Sliced Boccini Mozzarella, Roasted Red Peppers and Cherry Tomatoes

Mixed Greens

With Dried Cranberries, Crumbled Bleu Cheese and Caramelized Walnuts

Starch *(please select two)*

Baked Potato with Butter and Sour Cream

New Potatoes with Lemon and Dill

Pasta Marinara or Pasta with Garlic, Olive Oil, Diced Tomato and Herbs

Rice Pilaf

Wild Rice with Dried Cranberries

Vegetables *(please select one)*

California Medley

Green Beans with Red Pepper and Dill

Steamed Baby Carrots and Snow Peas

Marinated and Grilled Red Pepper, Zucchini and Yellow Squash

Broccoli Florets

Asparagus with Tomato Relish *(seasonal availability)*

Dessert Table

Chef's Selection of Deluxe Finger Pastries

Fresh Seasonal Fruit and Berries

