

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 Juice*
\$10.50

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

BREAKFAST SELECTIONS

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*
\$10.95

TEXAS TOAST

*Texas Toast with Warm Maple Syrup
Turkey Sausage
Fresh Sliced Fruit*
\$10.95

COUNTRY HAM and EGGS

*Fluffy Scrambled Eggs
Baked Country Ham
Home Fried Potatoes*
\$10.95

VEGGIE SCRAMBLE

*Local Fresh Vegetables and Fontina Cheese
Served with Potato Pancakes*
\$10.50

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*
\$11.95

Prices are subject to 20% service charge and applicable Ohio State sales tax.

BREAKFAST BUFFET

Breakfast Buffet

Assorted Juice
Fresh Fruit and Berries
Plain and Fruit Yogurt with Granola
Texas Toast with Warm Maple Syrup
Bacon or Sausage
Lyonnaise 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 Juice
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
Lyonnaise 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

\$21.95 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 \$75.00 per Chef

Prices are subject to 20% service charge and applicable Ohio State sales tax.

LUNCHEON SELECTIONS

Luncheon Selections

All Entrees accompanied by Rolls, Butter, Salad, Fresh Vegetable, Starch, 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 Blue Cheese and Caramelized Walnuts
Fresh Market Salad tossed with Mushrooms, Cucumbers, Tomatoes and Croutons

LUNCHEON ENTREES

PASTA ROTELLO

Pasta stuffed with Fresh Spinach, Ricotta, Mozzarella and Goat Cheese, served with Salsa Rosa Sauce

\$16.95

CHICKEN PARMESAN

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

\$17.50

BLACKENED CHICKEN BREAST

Grilled Chicken topped with Sliced Avocados and Fresh Tomato Salsa

\$18.25

CHICKEN MARSALA

Sautéed Chicken Breast with Fresh Mushrooms and Marsala Wine Sauce

\$18.50

CHICKEN VINAIGRETTE

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

\$18.50

HERB-CRUSTED ATLANTIC SALMON

Roasted Salmon Fillet accompanied by Cucumber Dill Sauce

\$19.95

BAKED GROUPER

Seasoned with Fresh Herbs and Butter Sauce with a Lemon Wedge

\$19.95

HERB CRUSTED PRIME RIB of BEEF

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

\$21.95

STARCH

(please select one)

Smashed Redskin Potatoes with White Cheddar Cheese
Wild Rice with Apricots Rice Pilaf New Potatoes with Lemon and Dill
Baby Redskin Herbed Potatoes

VEGETABLES

(please select one)

California Medley Green Beans Almondine Zucchini and Yellow Squash

DESSERTS

(please select one)

Carrot Cake Chocolate Layer Cake Cheesecake with Raspberry Sauce
Apple Pie Wild Berry or Lemon Sorbet with Fresh Seasonal Fruit

Prices are subject to 20% service charge and applicable Ohio State sales tax.

LITE LUNCHEONS

Lite Luncheons

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

SOUP

(please select one)

Italian Minestrone

Tomato Bisque

Homemade Chicken Noodle

SALADS AND SANDWICHES

CAJUN CHICKEN WRAP

Cajun Chicken Wrap with Lettuce, Tomatoes, Monterey Jack Cheese and Chipotle Mayonnaise, served with Homemade Pasta Salad

\$14.95

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

\$15.95

SPICY GRILLED CHICKEN SALAD

Spicy Grilled Chicken topped with Chopped Romaine Lettuce, Freshly Grated Parmesan Cheese, Cherry Tomatoes and Homemade Croutons

\$15.95

ASIAN CHICKEN SALAD

Chopped Romaine and Napa Cabbage tossed with Grilled Chicken Breast, Honey Walnuts and Crispy Wontons in Hoisin Vinaigrette

\$15.95

CHAMPAGNE CHICKEN SALAD

Baby Field Greens topped with Marinated and Grilled Sliced Chicken Breast, Candied Pecans, Apples, Dried Cranberries and Gorgonzola Cheese with Champagne Vinaigrette

\$15.95

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

\$16.50

DESSERTS

Chocolate Mousse Banana Cake Apple Pie

Wild Berry or Lemon Sorbet with Fresh Seasonal Fruit

Prices are subject to 20% service charge and applicable Ohio State sales tax.

LUNCHEON BUFFETS

Soup, Salad and Sandwich Buffet

SOUP

(please select one)

Italian 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, Pretzels and Potato Chips

SALAD BUFFET INCLUDES

Assorted Fresh Greens, Cherry Tomatoes, Sliced Cucumbers, Croutons, Shredded Carrots and Sliced Olives, Cheddar Cheese and Crumbled Blue Cheese, Homemade Pasta Salad
Dressings: Vinaigrette, Ranch, Poppyseed and Honey Mustard

Seasonal Fresh Fruit

Jumbo Cookies and Brownies

Freshly Brewed Coffee and Specialty Teas

\$19.50

Luncheon Buffet

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

SALAD

(please select one)

Fresh Market Salad tossed with Mushrooms, Cucumbers, Tomatoes and Croutons

Mixed Greens with Dried Cranberries, Crumbled Blue Cheese and Caramelized Walnuts

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

ENTREES

(please select two)

Sautéed Chicken Marsala

Grilled Chicken Vinaigrette

Salmon with a Honey Bourbon Sauce

Eggplant Parmigiana

Homemade Meat Lasagna

Chef-Carved Roasted Turkey Breast or Chef-Carved Top Sirloin of Beef

Chef-Carved Prime Rib of Beef - \$3.95 per guest (additional)

STARCH

(please select one)

Wild Rice with Dried Cranberries New Potatoes with Lemon and Dill Rice Pilaf

Pasta Marinara or Pasta with Garlic, Olive Oil, Diced Tomatoes & Herbs

VEGETABLE

(please select one)

Steamed Baby Carrots and Snow Peas California Medley

Green Beans Almandine Broccoli Florets

DESSERT TABLE

Chef's Selection of Assorted Finger Pastries and Seasonal Fruit

\$22.95 per Guest

Prices are subject to 20% service charge and applicable Ohio State sales tax.

Passed Hors D'Oeuvres

(Priced to Accompany Dinner)

\$195.00 per 100 pieces

Phyllo Triangles with Spinach and Feta Cheese

Waterchestnuts wrapped in Bacon tossed in Sweet Teriyaki Sauce

Miniature Beef Wellington

Crostini with Fresh Mozzarella and Basil Confetti

Antipasto Skewers

Asparagus Wrapped in Phyllo with Asiago and Fontina Cheeses

Chicken Hibachi Skewers

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

Miniature Crab Cakes topped with Caper Mayonnaise \$225.00 per 100 pieces

Sautéed Cajun Shrimp with Remoulade Sauce \$275.00 per 100 pieces

Assorted Sushi \$225.00 per 100 pieces

Jumbo Shrimp \$275.00 per 100 pieces

Coconut Lobster Skewers (special order) Market Price

Displayed Hors D'Oeuvres

Whole Poached Salmon decorated with Cucumber Slices, Fresh Lemon, Dill Sauce and Pumpernickel Bread
\$205.00 (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 with Tropical Fruit Salsa, Sun-Dried Tomato Sauce and Raspberry Chutney
\$95.00 (50 guests)

Antipasto Display filled with Imported and Domestic Cheeses, Dried Salami,
Pepperoni and Sausage surrounded by Sliced Bread, Crackers and a
Marinated Salad of Roasted Peppers, Mushrooms and Olives
\$110.00 (50 guests)

Chilled Fresh Seasonal Fruit and Berries with a Honey Yogurt Sauce
\$95.00 (50 guests)

Fresh Farm Vegetables and an Artichoke Dip
\$85.00 (50 guests)

Imported and Domestic Cheeses, Assortment of Gourmet Crackers and Fresh Garnish
\$95.00 (50 guests)

Prices are subject to 20% service charge and applicable Ohio State sales tax.

Cocktail Receptions

(Available Sunday thru Friday)

DISPLAYED HORS D'OEUVRES (Up to Three Hours)

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

Fresh Farm Vegetables with Artichoke Dip, Marinated Mushroom and Olive Salad

PLEASE SELECT FOUR of the SILVER TRAY HORS D'OEUVRES: (To be Passed for Two Hours)

Spring Rolls Stuffed Miniature Potato Skins Bruschetta Phyllo Triangles with Spinach and Feta Cheese
Petite Potato Pancakes BBQ Meatballs Chicken Hibachi Skewers Waterchestnuts Wrapped in Bacon

\$20.95 Per Guest

ADDITIONAL OPTIONS (Priced to Accompany Cocktail Reception)

BUTCHER BLOCK CARVING STATION: Served on Cocktail Buns with Appropriate Condiments

Honey Glazed Breast of Turkey \$4.25

Fresh Herbed Roasted Top Sirloin of Beef \$4.75

Roasted Garlic and Herb Marinated Beef Tenderloin \$7.50

PASTA STATION: Your Choice of Two Pastas with Two Sauces \$5.25

Freshly Grated Parmesan Cheese, Garlic Bread and Ciabatta Bread

Tri-Color Tortellini

Penne

Cavatelli

Bowtie

Seashell

Marinara

Alfredo with Wild Mushrooms

Pesto and Sun-Dried Tomato

Garlic, Olive Oil, Diced Tomatoes and Herbs

Red Pepper Cream Sauce

ADDITIONAL SELECTIONS

Grilled Chicken Breast \$2.50 Vegetables \$1.75 Scallops and Shrimp \$3.50

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
\$5.95

MARTINI MASHED POTATO

Roasted Corn, Shredded Cheddar Cheese,
Chives, Butter, Sour Cream,
Bacon and Roasted Garlic
\$4.95

CHOCOLATE FOUNTAIN (100 Guest Minimum)

Served with Fresh Fruit, Marshmallows, Pretzel Rods, Graham Crackers, Rice Krispy Treats and Oreos
\$3.25

Prices are subject to 20% service charge and applicable Ohio State sales tax.

TOSSED SALAD

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

Dinner Entrees

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

APPETIZERS

Italian Wedding Soup
\$3.50

Crab and Shrimp Cake with Roulade Sauce
\$5.95

Windows Red Pepper Bisque
\$3.50

Jumbo Shrimp Cocktail
\$8.25

BEEF

FRESH HERB CRUSTED PRIME RIB of BEEF
With Rosemary Au Jus
\$33.95

GARLIC ROASTED MEDALLIONS of BEEF TENDERLOIN
Choice of Sauce: Madeira or Béarnaise
\$36.95

PETITE FILET MIGNON
Topped with a Portobello Mushroom Crown and Madeira Wine Sauce
\$37.95

POULTRY

GRILLED CHICKEN VINAIGRETTE
Grilled Chicken Breast marinated in Balsamic Vinaigrette, topped with Fresh Tomato Relish
\$29.50

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*
\$30.95

CHICKEN ST. JOHN
*Sautéed Chicken Breast with Shiitake Mushrooms, topped with
Shrimp and Fresh Basil Cream Sauce*
\$32.25

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

Prices are subject to 20% service charge and applicable Ohio State sales tax.

Dinner Entrees

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

SEAFOOD

BAKED HALIBUT
With Tomatoes, Artichoke Hearts, White Wine, Oregano and Garlic
\$33.95

BLACKENED GROUPER FILLET
With Lemon Butter Sauce
\$31.95

PAN SEARED ATLANTIC SALMON
With Shiitake Mushrooms and Shallots in a Madeira Wine Sauce
\$32.95

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

SALAD

(please select one)

SIGNATURE SALAD: *Mixed Greens with Strawberries, Mandarin Oranges and Caramelized Walnuts
Wild Field Greens with Yellow and Red Peppers, Cherry Tomatoes, Gorgonzola Cheese and Walnuts
Windows Classic Caesar Salad*

*House Trio of Romaine, Radicchio, Endive, Grape Tomatoes and Red Onions
Spinach Salad with Maytag Bleu Cheese, Caramelized Onions and Bacon*

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*

VEGETABLE

(please select one)

*California Medley 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 Espresso Cheesecake Chocolate Tuxedo Mousse
Turtle Cheesecake Vanilla Bean Cheesecake Heavenly Seven Chocolate Cake
Cheesecake with Raspberry Sauce
Fresh Strawberries with Sabayon Sauce (seasonal availability)*

Prices are subject to 20% service charge and applicable Ohio State sales tax.

Executive Dinner Buffet

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

Grilled Chicken Vinaigrette

Chicken Marsala

Tilapia Piccata

Baked Salmon with Madeira Wine Sauce

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

New York Strip Steak (Chef-Carved)

Eggplant Parmigiana

Homemade Meat Lasagna with Marinara Sauce

SELECT TWO ENTREES - \$33.95

SELECT THREE ENTREES - \$35.95

Blackened Pork Tenderloin - \$2.95 per guest, additional

Chef-Carved Garlic Roasted Beef Tenderloin - \$6.50 per guest, additional

SALAD

(please select one)

Signature Salad: Mixed Greens with Strawberries, Mandarin Oranges and Caramelized Walnuts

Windows Classic Caesar Salad

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

House Trio of Romaine, Radicchio, Endive, Grape Tomatoes and Red Onions

Spinach Salad with Maytag Bleu Cheese, Caramelized Onions and Bacon

STARCH

(please select one)

Potatoes Au Gratin

New Potatoes with Lemon and Dill

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

Saffron Rice Pilaf

Wild Rice with Dried Cranberries

VEGETABLE

(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

Zucchini and Yellow Squash

Asparagus with Tomato Relish (seasonal availability)

DESSERT TABLE

Chef's Selection of Assorted Finger Pastries

Seasonal Fruit

Prices are subject to 20% service charge and applicable Ohio State sales tax.

Premium Bar Service

OPEN BAR

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

\$11.50 per guest for 2 hours of Unlimited Service

Each additional hour is \$3.95 per guest, this price includes Bartender Fees

HOSTED BAR

Mixed Drink: \$5.75

Imported Beer: \$4.50

House Wine: \$5.00

Domestic Beer: \$3.75

Soft Drinks/Juice: \$1.50

CASH BAR

Mixed Drink: \$6.00

Imported Beer: \$5.00

House Wine: \$5.00

Domestic Beer: \$4.00

Soft Drinks/Juice: \$2.00

A charge of \$100.00 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 tax.

Windows On The River Premium Bar Selections

LIQUOR

BOURBON - Jack Daniel's

GIN - Tanqueray

VODKA - Smirnoff

SPICED RUM - Captain Morgan

RUM - Bacardi Silver

BLEND - Canadian Club

SCOTCH - Dewar's White Label

TEQUILA - Cuervo Especial

PEACH SCHNAPPS - Peachtree

AMARETTO - Amaretto

Kahlua

DOMESTIC BEER

Budweiser Bud Light Miller Lite O'Doul's

IMPORTED BEER*

Heineken Amstel Light

HOUSE WINE

Cabernet Sauvignon Chardonnay Pinot Grigio

*Imported Beer, Wine and Special Liquor requests can be added to your Open Bar.

Please contact your Sales Representative for selections and pricing.

Prices are subject to 20% service charge and applicable Ohio State sales tax.

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, City View and River 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 ten (10) business days prior to the scheduled event. Outdoor Patio space available with the City View and River View Rooms, can be rented 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 with a **Confirmation and Deposit form**. Any events that are scheduled on Friday or Saturday evenings require 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 payment.***

CANCELLATION POLICY

In the event of a cancellation, amounts paid (excluding non-refundable deposits) shall be refunded to the Client only if the facility is re-booked on the same event date and for at least the same number of people.

PARKING

Special parking arrangements must be made through Ampco System Parking no later than one month prior to the schedule event. Valet parking is available.

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 your sales representative for pricing information.

SECURITY

Security is required and will 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.

