



 **Hueston
Woods**
LODGE & CONFERENCE CENTER

BANQUET MENU

5201 Lodge Road
College Corner, Ohio 45003
513-664-3500
HuestonWoodsLodge.com

Regardless of the event type, our professional conference services staff has vast experience in total coordination of all your room set-up needs, customized menu selections, technology requirements and more.

Our staff will help you create a most memorable experience for you and your guests. We will meticulously attend to every detail, from selecting the perfect layout to creating the unique personal style and theme you envision for all to enjoy. With our full catering services, our in-house chef can customize your menu to fit your specific desires and budget while utilizing the area's freshest ingredients. No matter the event, we will ensure your experience and your memories will be cherished. Your event's success is our commitment to you.

Lodge Amenities

- » 92 lodge guestroom
- » 36 cabins
- » WiFi
- » 6,000 sq ft flexible meeting space
- » 18-Hole Championship Golf Course
- » Indoor/Outdoor Pools
- » Johnny Appleseed Lounge
- » Smokehouse Dining Room
- » Shuffleboard
- » Volleyball
- » Outdoor Basketball and Tennis Courts
- » Badminton
- » Cornhole
- » Children's Playground
- » Game Room
- » Movie Rentals
- » Miles of Hiking Trails
- » Mountain Biking
- » Fishing / Boating
- » Horseback Riding
- » 18-Hole Disc Golf Course
- » Nature Hiking Trails & Naturalist Programs
- » Hay Rides
- » Bonfires
- » Fitness Room

COFFEE BREAKS

EXECUTIVE CONTINENTAL

- 11.95 / person
- » Assorted Fresh Baked Breakfast Pastries
- » Seasonal Fresh Fruit
- » Assorted Cereals with 2% Milk
- » 100% Colombian Coffees and Assorted Teas
- » Selection of Chilled Juices

STARBUCKS® VIP CONTINENTAL

- 14.95 / person
- » Assorted Fresh Baked Breakfast Pastries
- » Assorted Biscotti
- » Seasonal Fresh Fruit
- » Assorted Flavored Syrups
- » Starbucks® Verona Blend Regular and Decaf Coffee
- » Bottled Spring Water and Tazo® Teas

THE FUN FIX

- 9.95 / person
- » Potato Chips
- » Snack Mix
- » Full Size Candy Bars
- » Soft Pretzels with Mustard
- » Assorted Sodas

PARISIENNE

- 10.95 / person
- » Assorted Bite Size Cheese Cubes and Crackers
- » Fresh Vegetable Relish Tray with Dip
- » Bottled Spring Water and Assorted Sodas

FITNESS BREAK

- 11.95 / person
- » Granola Bars
- » Trail Mix
- » Whole Fresh Fruit
- » Fresh Assortment of Seasonal Melons with Yogurt Dip
- » Bottled Spring Water

THE CHOCOHOLIC

- 14.95 / person
- » Chocolate Covered Peanuts
- » Chocolate Chunk Cookies
- » Chocolate Fudge Brownies
- » Mini Pretzels
- » Chocolate Sauce
- » 100% Colombian Coffees and Assorted Teas, Milk

BLUE BUNNY ICE CREAM SOCIAL

- 9.95 / person
- » Assorted Blue Bunny Ice Cream Novelty Bars
- » 100% Colombian Coffees and Assorted Teas
- » Bottled Spring Water

ALA CARTE BREAK ITEMS

Yogurt	1.95 each	Bottled Spring Water	2.00 each
100% Colombian Coffees & Assorted Teas ..	2.75 / person	Cookies	2.00 each
Whole Fresh Fruit	1.95 each	Brownies	2.00 each
Bagel and Cream Cheese	2.75 each	Granola Bars	1.75 each
Assorted Fresh Baked Breakfast Pastries	2.95 each	Soft Pretzels	3.00 each
Juice	2.50 each	San Pelligrinio Water	3.00 each
Sodas	2.00 each	Frappacino – Starbucks®	4.00 each

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided 72-hours prior to the function. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase foodborne illness, especially if you have certain medical conditions.

In partnership with Ohio Department of Natural Resources, U.S. Hotel and Resort Management, Inc. will assess a three percent beautification fee on all purchases at the lodge. The monies collected are designated to be used for the continual improvement of the overall lodge and cabin accommodations, and recreation amenities only.

BREAKFAST

PLATED

All served with 100% Colombian coffees and assorted teas and a selection of chilled juices.

THE BURR OAK

- 10.95 / person
- » Farm Fresh Scrambled Eggs
- » Seasoned Breakfast Potatoes
- » Home-Style Biscuits
- » **Choice of One Meat:**
 - › Bacon
 - › Sausage
 - › Ham

THE HUESTON WOODS

- 11.95 / person
- » Cinnamon Swirled French Toast
- » Fresh Fruit Cup
- » **Choice of One Meat:**
 - › Bacon
 - › Sausage
 - › Ham

BREAKFAST CROISSANT

- 10.95 / person
- » Fresh Fruit Cup
- » Flaky Croissant Filled with Scrambled Eggs, Virginia Ham and Colby Cheese
- » Seasoned Breakfast Potatoes

Egg Beaters Available for an Additional 1.50 / person

BUFFETS

All served with 100% Colombian coffees and assorted teas and a selection of chilled juices.

THE SHAWNEE

- 12.95 / person (minimum of 25 guests)
- » Farm Fresh Scrambled Eggs
- » Seasoned Breakfast Potatoes
- » Home-Style Biscuits and Sausage Gravy
- » **Choice of One Meat:**
 - › Bacon
 - › Sausage
 - › Ham

Items Available at an Additional Charge of 3.50 / person

Per Item:

- » Fresh Seasonal Fruit Bowl
- » Cinnamon Swirled French Toast
- » 2nd Breakfast Meat Selection
- » Assorted Cereals with 2% Milk
- » Assorted Fresh Baked Breakfast Pastries

THE COUNTRY

- 16.95 / person (minimum of 25 guests)
- » Farm Fresh Scrambled Eggs
- » Seasoned Breakfast Potatoes
- » Bacon and Sausage
- » Home-Style Biscuits and Sausage Gravy
- » Cinnamon Swirled French Toast
- » Selection of Seasonal Fresh Fruits and Melon
- » Assorted Cereals with 2% Milk

Buffet Items Available at an Additional Charge of 2.50 / person

- » Shredded Cheese
- » Sautéed Onions,
- » Green Peppers
- » Diced Ham

THE HEALTHY AT HEART

- 10.95 / person
- Served with 100% Colombian coffees and assorted teas and a selection of chilled juices.*
- » Bran Muffin
- » Assorted Yogurts
- » Hearty Granola
- » Selection of Seasonal Fresh Fruits and Melon

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PLATED SALADS & SANDWICHES

All served with choice of beverage.

SLOW SMOKED BRISKET

11.95 / person

- » Fork Tender Beef Brisket Piled High on a Toasted Kaiser Roll with our House BBQ Sauce
- » Served with French Fries
- » Chef's Choice of Dessert

GRILLED CHICKEN CAESAR SALAD

12.95 / person

- » Boneless Chicken Breast Served on a Bed of Romaine Lettuce Greens with Classic Caesar Dressing
- » Roll Assortment
- » Chef's Choice of Dessert

THE DAGWOOD

12.95 / person

- » Oven Browned Turkey Breast, Virginia Ham, Corned Beef with Lettuce, Tomato, Swiss and American Cheeses, Sweet Onion, Black Olives and Vinaigrette Layered Between a French Loaf
- » Served with Potato Chips and Cole Slaw

LUNCH TO GO

12.95 / person

- » Virginia Ham or Oven Browned Turkey Breast on a Croissant
- » Whole Fresh Fruit
- » Potato Chips
- » Homemade Cookie

With Souvenir Picnic Cooler Bag 18.95 / person

THE DELI-WICH

- » Served with Potato Salad and Dill Pickle
- » Choose One of the Following:

› The Wrap

11.95 / person

Oven Browned Turkey Breast, Virginia Ham and Shredded Cheddar Cheese Stuffed into an Herb Tortilla Wrap with Lettuce, Tomato, and Bacon, Garnished with Pepper Mayonnaise

- OR -

› Deli Style Beef Eater

12.95 / person

Roast Beef with Colby on Rye Bread

- OR -

› Marinated Chicken Focaccia

12.95 / person

Grilled Chicken with Fire Roasted Peppers, Olive Relish, Sweet Onion, Romaine and Feta Cheese Drizzled with Vinaigrette

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LUNCH

PLATED

All served with Tossed Greens, Chef's Vegetable of the Day, Assorted Rolls, Chef's Choice of Dessert, Choice of Beverage

HERB SEASONED BAKED CHICKEN BREAST

13.95 / person

- » Boneless Breast of Chicken Baked in Our Special Herbed Seasoning
- » Served with Chef's Choice of Potato

BREAST OF CHICKEN ALEXANDER

15.95 / person

- » Boneless Breast of Chicken Filled with Feta Cheese, Lemon, Kalamata Olives Baked with a Lemon Butter Sauce
- » Served with Chef's Choice of Potato

SAVORY BEEF STEW

12.95 / person

- » Tender Cubes of Select Beef with Chef's Choice of Garden Vegetables in a Rich Beef Sauce
- » Served with Herbed Spaetzels or Buttered Egg Noodles

CRUSTED PORK LOIN

14.95 / person

- » Sliced Oven Roasted Pork Loin with Pan Sauce
- » Served with Chef's Choice of Potato

LEMON CAPER TILAPIA

16.95 / person

- » Tender Filet of Tilapia Sauteed with Garlic and Herbs, Topped with a Rich Lemon Caper Sauce
- » Served with Classic Rice Pilaf

MEAT LASAGNA

14.95 / person

- » Layers of Beef, Cheese and Marinara Sauce between Lasagna Sheets
- » Served with Garlic Bread

CHICKEN POT PIE

12.95 / person

- » Tender Seasoned Chicken Mixed with Chef's Choice of Vegetables in a Savory Supreme Sauce topped with a Flaky Golden Crust

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BUFFETS

*A Minimum of 25 Guests Required for Lunch Buffets
Includes chef's choice dessert and choice of beverage*

THE LODGE DELI

15.95 / person

- » Choice of Two Salads*
- » Deli Sliced Virginia Ham, Oven Browned Turkey Breast, Corned Beef, Pepperoni, and Genoi Salami
- » American, Swiss, Provolone, and Colby Cheeses
- » Assorted Breads, Rolls, Wraps and Croissants
- » Potato Chips

THE TRAPPER

14.95 / person

- » Tossed Greens with Dressing
- » Beef Stew with Herbed Dumplings, Oven Roasted Chicken Breast with Supreme Sauce
- » Chef's Choice of Vegetable
- » Assorted Rolls

THE OHIO PICNIC

13.95 / person

- » Choice of Two Salads*
- » Hot Dogs and Hamburgers
- » Home-Style Baked Beans
- » Assorted Cheeses
- » Relish Tray and Condiments
- » Potato Chips

THE HOT SANDWICH BUFFET

17.95 / person

- » Choice of Two Salads*
- » Hot Corned Beef, Roast Beef, Boneless Chicken Breast
- » Sautéed Peppers and Onions, Sauerkraut
- » American, Swiss, Provolone, and Colby Cheeses
- » Assorted Breads, Rolls, Wraps and Croissants
- » Potato Chips

PIZZA & SALAD BUFFET

16.95 / person

- » An Abundant Salad Bar with Plenty of Builders
- » Assorted Freshly Baked Pizza
- » Potato Chips

BAKED POTATO & CHILI BAR

13.95 / person

- » Homemade Chili
- » Mini Salad Bar
- » Baked Idaho Potatoes
- » Crumbled Bacon Bits and Chives, Shredded Cheddar and Mozzarella Cheeses, Sour Cream, Diced Turkey and Ham, Steamed Broccoli Florets
- » Assorted Rolls

*SALAD CHOICES

- | | | |
|------------------------------|----------------------------|--------------------|
| » Tossed Greens | » Pasta Salad | » Cucumber Salad |
| » Antipasto Salad | » Three Cheese Pasta Salad | » Cole Slaw |
| » Country Potato Salad | » Beet Salad | » Macaroni Salad |
| » Redskin Ranch Potato Salad | » Broccoli Salad | » Panzanella Salad |

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DINNER

PLATED

All served with Tossed Greens, Chef's Vegetable of the Day, Choice of Starch, Roll Assortment, Chef's Choice of Dessert, Choice of Beverage

SMOKED CENTER CUT PORK CHOPS

17.95 / person
Grilled to perfection and served with our house BBQ sauce.

TENDERLOIN BÉARNAISE

Market Price
Pan Seared Beef Tenderloin Garnished with Béarnaise Sauce

HAND CUT N.Y. STRIP

26.95 / person
10 oz. N.Y. Strip Dressed with Maitre'd Hotel Butter

CAB® PRIME RIB OF BEEF AU JUS

27.95 / person
Certified Angus Rib of Beef Slow Roasted and Hand Cut Served Medium with Creamy Horseradish

ROASTED CHICKEN

15.95 / person
Roasted Half Chicken with Bourbon BBQ Jus

BREAST OF CHICKEN ALEXANDER

17.95 / person
Boneless Breast of Chicken Filled with Feta Cheese Lemon, Kalamata Olives and Baked in a Lemon Butter Sauce

CHICKEN ALLOUETTE

18.95 / person
Chicken Breast Deep Fried Golden Brown Stuffed with Garlic Infused Cheese Served with a Whole Grain Mustard Cream Sauce

PORK MEDALLIONS

17.95 / person
Tender Pork Medallions Grilled And Topped With a Red Onion Marmalade

PENNE PASTA MARINARA*

14.95 / person
Penne Pasta with Grilled Chicken and Mushrooms Tossed with a Zesty Marinara Sauce

FRESH SALMON

19.95 / person
Pan Seared Fresh Salmon Topped with a Fresh Pineapple Salsa

MAHI MAHI

18.95 / person Grilled Mahi Mahi Topped With Red Pepper Coulis

***STARCH CHOICES**

**Entrées served with pasta will not include potato choice.*

- » Baked Potato
- » Baked Sweet Potato
- » Oven Roasted Redskin Potatoes
- » Mashed Potatoes
- » Classic Rice Pilaf

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VEGETARIAN ENTREES

All served with Tossed Greens, Assorted Rolls, Chef's Choice of Dessert, Choice of Beverage

STUFFED ZUCCHINI

18.95 / person

Spinach and Mushroom Stuffed Zucchini Topped with Marinara and Provolone Cheese Served with Garlic Linguine

FIRE ROASTED VEGETABLES

16.95 / person

Roasted Vegetables Served over Pasta with Herbed Balsamic Sauce

PASTA PREMAVERA

17.95 / person

Garden Vegetables Tossed with Linguine and Fresh Made Alfredo Sauce

SHRIMP MUSHROOM PESTO PASTA

19.95 / person

Shrimp and Mushrooms Sautéed with Garlic Served over Penne Pasta

VEGETABLE NAPOLEON EN CROUTE

16.95 / person

Grilled Fresh Vegetables Stuffed in a Puff Pastry Shell Baked Golden Brown and Served over Red Pepper Coulis

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DINNER

BUFFETS

A Minimum of 25 guests Required for Dinner Buffets

**A \$25.00 Carver Fee Will Be Applied. One Carver Per 100 Guests*

BUFFET INCLUDES:

- » Assorted Rolls
- » Chef's Choice of Dessert
- » Choice of Beverage

SALADS

Choice of Two:

- » Tossed Greens
- » Antipasto Salad
- » Country Potato Salad
- » Redskin Ranch Potato Salad
- » Pasta Salad
- » Three Cheese Pasta Salad
- » Beet Salad
- » Broccoli Salad
- » Cucumber and Onion Salad
- » Cole Slaw
- » Macaroni Salad
- » Panzanella Salad

SIDE DISHES

Choice of Two:

- » Classic Rice Pilaf
- » Oven Roasted Redskin Potatoes
- » Herbed Spaetzels
- » Au Gratin Potatoes
- » Mashed Potatoes
- » Vegetable Medley
- » Green Beans
- » Baby Carrots

ENTRÉES

- » Grilled Mahi Mahi with Red Pepper Coulis
- » Salmon with a Horseradish Dill Sauce
- » Sirloin Tips with Mushrooms
- » Herb Roasted Chicken
- » Zesty Italian Pasta with Sausage
- » Roasted Pork Loin with Pan Sauce
- » Baked Lasagna (Meat or Vegetarian)
- » Carved Top Round of Beef*
- » Carved Honey Cured Ham*
- » Carved Turkey Breast*

TWO ENTRÉES

21.95 / person

THREE ENTRÉES

26.95 / person

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BUFFET SPECIALTIES

A Minimum of 25 guests Required for Dinner Buffets

THE TASTE OF ITALY BUFFET

18.95 / person

- » Traditional Antipasto Salad
- » Baked Lasagna
- » Stuffed Shells Florentine
- » Penne and Sausage Marinara
- » Fresh Vegetable Medley
- » Garlic Breadsticks
- » Chef's Choice of Dessert
- » Choice of Beverage

THE PICNIC CLASSIC BUFFET

16.95 / person

- » Hamburger, Hotdog and Brat Assortment
- » **Choice of Two:**
 - › Cole Slaw
 - › Potato Salad
 - › Baked Beans
 - › Three Cheese Pasta Salad
 - › Macaroni Salad
- » Buns
- » Potato Chips
- » Assorted Condiments and Pickles
- » American, Swiss, Provolone and Colby Cheeses
- » Chef's Choice of Dessert
- » Choice of Beverage

HUESTON DINNER BUFFET

18.95 / person

- » Cole Slaw
- » Golden Fried Chicken
- » Mashed Potatoes with Gravy
- » Green Beans
- » Assorted Rolls
- » Chef's Choice of Dessert
- » Choice of Beverage

PIG ROAST

36.95 / person with minimum of 50

- » Cole Slaw
- » Broccoli Salad
- » Roasted Pig
- » BBQ Chicken
- » Baked Beans
- » Corn on the Cob
- » Oven Roasted Redskin Potatoes
- » Assorted Rolls
- » Chef's Choice of Dessert
- » Choice of Beverage

WESTERN STYLE BARBECUE BUFFET

» **Choice of:**

- › BBQ Chicken or Pulled Pork
17.95 / person
- › BBQ Chicken and Beef Brisket or Pulled Pork
23.95 / person
- › 8 oz. Sirloin Steak
29.95 / person *(one steak per person)*
- » Tossed Greens
- » Baked Beans and Corn on the Cob
- » Oven Roasted Redskin Potatoes
- » Assorted Rolls
- » Strawberry Shortcake
- » Choice of Beverage

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ENHANCEMENTS

ADDITIONAL SALAD CHOICES

3.95 / additional per person

SPRING BABY GREENS

A Field of Delicate Greens Drizzled with Balsamic Vinaigrette

CAESAR SALAD

Cut Romaine Tossed with Caesar Dressing, Parmesan Cheese and our Homemade Croutons

GREEK SALAD

Mixed Greens with Crumbled Feta Cheese, Kalamata Olives, Diced Tomato, Green Pepper, Red Onion, Diced Cucumber and Drizzled with our Special Greek Salad Dressing

SPINACH SALAD

Spinach Leaves Topped with Crumbled Bacon, Diced Eggs and Drizzled with Raspberry Vinaigrette

DESSERTS

Gourmet Options Added to any Lunch or Dinner Menu

FRESH APPLE DUMPLING IN PUFF PASTRY

3.95 / person

ASSORTED CHEESECAKES

3.95 / person

MINI BISTRO DESSERTS

4.95 / person

- » Pineapple Upside Down Cake
- » Peanut Butter Pie
- » Chocolate Molten Cake
- » Key Lime Pie

CHILDREN'S MENU

Only Offered with Adult Plated Meals

10.95 / person

All Meals Include:

- » Tossed Greens
- » Choice of Soft Drink or Milk
- » Dessert

Choice Of:

- › Chicken Tenders with French Fries
- › Hamburger or Cheeseburger with French Fries
- › Individual Cheese Pizza
- › Peanut Butter and Jelly Sandwich with Potato Chips

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FOOD STATIONS

- 13 -

All Carved Meats Served will be Accompanied by Assorted Rolls and Condiments

TOP ROUND OF BEEF	12.95 / person
BEEF TENDERLOIN	29.95 / person
OVEN BROWNED TURKEY BREAST	12.95 / person
ROAST PORK LOIN	11.95 / person
BAKED VIRGINIA HAM	11.95 / person

CAESAR SALAD

9.95 / person

- » Caesar Salads Tossed to Order

SEAFOOD STATION

28.95 / person

- » Peel and Eat Shrimp
- » Oysters Rockefeller
- » Crab Salad Crustinis
- » Clam Chowder
- » Smoked Salmon Mousse Spoons

PASTA STATION

19.95 / person

- » Cheese Stuffed Tortellini
- » Stuffed Shells Florentine
- » Linguine
- » Marinara, Pesto and Alfredo Sauces
- » Meatballs
- » Grilled Chicken Strips
- » Garlic Bread Sticks

DESSERT STATION

9.95 / person

- » Assorted Bite Sized Desserts and Treats
- » Chocolate Covered Strawberries
- » Crème Fraiche
- » Caramel and Chocolate Syrup

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HORS D'OEUVRES

HOT

Sold in 100 piece units

SWEDISH MEATBALLS	150
BUFFALO WINGS Mild or Spicy	175
MINI PIZZA	150
BRIE WITH RASPBERRY IN FILO	275
BACON WRAPPED SCALLOPS	275
SPANIKOPETA Spinach and Cheese in Filo.....	200
BAKED STUFFED MUSHROOM CAPS	200
EGG ROLLS WITH SWEET AND SOUR SAUCE	150
THAI CHICKEN SATE	175

COLD

Sold in 100 piece units

ICED SHRIMP Large.....	275
DEVILED EGGS	125
FINGER SANDWICHES	125
SALAMI CORONETS	175

FOOD DISPLAYS

PEEL & EAT SHRIMP – 5lbs. 150
Served with Cocktail Sauce

SMOKED SALMON DISPLAY 200
Thinly sliced and Served with Red Onions, Capers and Baguettes

	Small	Medium	Large
CHEESE CUBETRAY/CRACKERS	85	125	175
VEGETABLE TRAY WITH DIP	85	125	175
FRESH FRUIT TRAY	85	135	175
CHEESE BALL & CRACKERS	60	80	100

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HORS D'OEUVRES

- 15 -

SPECIALTY

Sold in 100 piece units

SAUTÉED TENDERLOIN MEDALLIONS

Served with Assorted Bread, Rolls, and Condiments..... Market Price

PEPPERCORN CRUSTED LAMB RIB CHOPS 400

CARAMELIZED SCALLOPS 350

OYSTERS ROCKEFELLER..... 350

ZUCCHINI BATON..... 225

Wrapped with Prosciutto Dressed with Basil Aioli

CAVIAR TRAY WITH FRENCH BREAD, EGGS, RED ONIONS & CAPERS

Will serve approximately 30 people

7 oz. Salmon Caviar 175

1 lb. Tobiko Caviar 175

14 oz. Golden White Fish Caviar 175

ALLOUETTE CHEESE INFUSED WITH CALIFORNIA CHARDONNAY & CRACKED PEPPER 75

Served with assorted Crackers and Baguettes (2lbs.)

DRY SNACKS

COCKTAIL SNACK MIX 7.95 /lb.

POTATO CHIPS 7.95 /lb.

PEANUTS 10.95 /lb.

GOURMET NUT MIX 15.95 /lb.

PRETZELS 7.95 /lb.

TORTILLA CHIPS & SALSA 9.95 /lb.

CHIPS AND DIP..... 9.95 /lb.

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided 72-hours prior to the function. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase foodborne illness, especially if you have certain medical conditions.

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COCKTAIL RECEPTIONS

OPTION #1 – OPEN DRINK BAR

Charged by the Drink to Master Account

OPTION #2 – CASH BAR

Includes Mixes and Garnishes

CHOICE OF BRAND:

- House Brands 4.50 each
- Call Brands..... 5.50 each
- Premium Brands..... 7.00 each

Enhance Your Events with Cordials

- » Jagermeister
- » Carolan's Irish Cream
- » Drambuie
- » Grand Marnier
- » Chambord
- » Disaronno Amaretto
- » Licor 43

Bar Includes:

- Premium House Wines..... 7.00 each
- Domestic Beer..... 4.00 each
- Micro / Specialty Beer 4.50 each
- Imported Beer 4.50 each
- Soda by the Glass..... 2.00 each

BAR FEE

- » A bartender fee applies on each bar option and for each bar.
- » Fees are \$20.00 per hour for a minimum of three hours.
- » A minimum of one hour is required on all bars.

Hueston Woods is the Only Licensed Authority to Sell and Serve Alcohol for Consumption on Premises. Therefore, by Law, Alcohol is Not to be Brought Onto the Premises From an Unauthorized Source.

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PREMIUM WINES

7.00 By The Glass

3 Thieves

- » Cabernet
- » Red Blend
- » Pinot Noir

Nobel Vines

- » Chardonnay 446
- » Pinot Grigio 152
- » Merlot 181

Twisted

- » Moscato

Beringer

- » White Zinfandel
- » Red Moscato

BEER ON TAP

Bud Light	4.00 / glass
Yeungling	4.00 / glass

KEG BEER

¼ Keg of Bud Light	175
½ Keg of Bud Light	250
½ Keg of Yuengling Lager	250
Other Brands Available Upon Request	

HOUSE BRANDS

- » Castillo Rum
- » Crown Russe Vodka
- » Kentucky Tavern Bourbon
- » Gilbey's Gin
- » Lauders Scotch
- » Juarez Tequila
- » Mr. Boston Amaretto
- » Mr. Boston Triple Sec
- » Mr. Boston Peach Schnapps
- » Mr. Boston Raspberry Schnapps

CALL BRANDS

- » Bacardi Rum
- » Malibu Rum
- » Beefeater Gin
- » Dewars Scotch
- » Jack Daniels Whiskey
- » Absolut Vodka
- » Flavored Vodkas Available
- » Jim Beam Bourbon
- » Jose Cuervo
- » Captain Morgans Spiced Rum

PREMIUM BRANDS

- » Grey Goose Vodka
- » Bombay Sapphire Gin
- » 1800 Reposado Tequila
- » Makers Mark Bourbon
- » Crown Royal
- » Johnnie Walker Red Label

BOTTLED BEER

Budweiser	3.50
Bud Light	3.50
Miller Lite.....	3.50
Coors Light	3.50
Yuengling Lager	4.00
Michelob Ultra	4.00

MICRO/SPECIALTY

Samuel Adams Boston Lager	4.00
Blue Moon	4.00
Killian's Red.....	4.00
Mike's Hard Lemonade.....	4.00
Great Lakes Burning River	4.00
Great Lakes Edmund Fitzgerald.....	4.00
Rhinegeist Specialty	5.00
Rhinegeist Truth	5.00
Rhinegeist Cheetah	5.00
MadTree Happy Amber.....	5.00
MadTree PsychOPathy.....	5.00
MadTree Lift.....	5.00
Seasonal Beer.....	4.00
Sweet Water 420	4.00
Angry Orchard Hard Cider	4.00

IMPORTS

Guinness.....	4.50
Stella Artois	4.50
Heineken	4.50
Corona	4.50

NON ALCOHOLIC BEVERAGES

Assorted Soda by the Glass	2.00
Sparkling Grape Juice by the Bottle.....	15.00
O'Doul's Non Alcoholic Beer.....	3.50

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WINE

WHITE

Prices Indicated Are Per Bottle

HOGUE

Riesling — *Washington*

21.00

Lightly off dry, graceful and beautifully balanced with key lime, pink grapefruit and a touch of lemon zest.

GABBIANO

Pinot Grigio — *Italy*

23.00

Light bodied and lively with flavors of green apple and melon.

ACROBAT

Pinot Gris — *Oregon*

28.00

Vivid acidity, impeccable balance and refreshing, wet stone finish.

JOEL GOTT

Sauvignon Blanc — *California*

28.00

Bright fruit flavors and a round fullness, finishing with crisp, refreshing acidity.

CUPCAKE

Chardonnay — *California*

24.00

Decadent levels of butter, cream, bright citrus and vanilla melt into a balance of oak and subtle spice.

SPELLBOUND

Chardonnay — *California*

26.00

Features bright and lush tropical fruit flavors with notes of vanilla and classic cr me brulee.

CHATEAU ST. JEAN CRISP

Chardonnay — *California*

30.00

Light Oak adds complexity to flavors of nectarines, citrus and nuances of kiwi.

LA CREMA

Sonoma Chardonnay — *California*

36.00

Crisp and well balanced with a buttery clean taste including hints of pear, mango and a typical oaky flavor.

POL CLEMENT

Brut — *France*

24.00

Apple and citrus fruit with balanced but mouth-tingling acidity enhancing a lingering finish.

BLANC DE BLEU

— *California*

34.00

Delicate, dry and crisp premium Chardonnay grapes with added hint of blueberries.

CUPCAKE

Moscato — *Italy*

24.00

Sweet and fizzy with notes of peaches and pineapple.

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RED

Prices Indicated Are Per Bottle

MCMANIS

Merlot — *California*

26.00

Sweet ripe berry flavors mingle with hints of toffee and herbs. This finish is soft and smooth.

SLEDGEHAMMER

Forged Red Blend — *California*

24.00

Full bodied and smooth, wildly flavorful, yet silky with complexity and richness.

19 CRIMES

Red Blend — *Australia*

26.00

A blend of Shiraz, Sangiovese and Grenache, this wine is luscious and rich balanced by layers of vanilla oak with a round and soft finish.

MENAGE A TROIS

Silk — *California*

26.00

Unique blend of Pinot Noir, Malbec and Petite Sirah with succulent cherry and ripe raspberry flavors with toasty spice.

DONA PAULA

Malbec — *Argentina*

23.00

A blend of Estate and Los Cardos Malbecs, this wine is soft, velvety, fresh and well balanced.

CHARLES & CHARLES

Cabernet Blend — *Washington*

28.00

Blend of Cabernet and Syrah with dark berry, chocolate and rose petal flavors lingering on the polished finish.

337 NOBLE VINES

Cabernet Sauvignon — *California*

28.00

Supple tannins and balanced acidity support core flavors of blackberry, black cherry and toasty oak, intertwined with spicy black pepper accents.

CONCANNON FOUNDERS

Cabernet Sauvignon — *California*

30.00

Flavors of intense red cherry, ripe plum and black currant with hints of cocoa, vanilla and spice.

JOEL GOTT

Cabernet Sauvignon — *California*

36.00

A classic with dark, concentrated fruit on the palate, velvety tannins on the mid-palate, followed by a long, vibrant finish.

CAPRICCIO

Bubbly Sangria — *Puerto Rico*

7.00 / 375 ML

The only carbonated Sangria is made with premium grape wine, real fruit juices and 100% natural fruit flavors such as pomegranate. It's bursting with fruits and bubbles.

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BANQUET POLICIES



GUARANTEE

To ensure excellent service and ample food preparation, we require a minimum guarantee of guests to our catering office no later than 3 business days prior to event. Should a guarantee not be received, the lodge will prepare the minimum number indicated on the event order. Please keep in mind once your guarantee is received, it may be increased, but not decreased.

SERVICE CHARGE AND TAXES

A 20% service charge will be applied for all food and beverage functions as determined by the Lodge. The current sales and local taxes are 7.25%. These taxes are applied to all functions. Note: service charge is taxed in the state of Ohio.

BILLING ARRANGEMENTS

Billing arrangements for all events must be made in accordance with Hueston Woods Lodge and Conference Center policies. Our accounting department must authorize all requests for direct billing. Deposits are required to initiate function agreements if authorization for direct billing has not been established. Additional deposits may be required prior to event. When a major credit card is used for payment, a credit card authorization form must be completed prior to the event.

An estimated bill will be presented for pre-payment on all social functions. Pre-payment is due three (3) business days prior to the event and a credit card is required as guarantee for any additional charges incurred during the function.

PRICING

All food and beverage prices are guaranteed 60 days prior to your event. There will be a \$50.00 labor surcharge for buffets of less than twenty-five guests.

MENU SELECTION

Menu selections are requested two (2) weeks prior to function date. Special dietary substitutions are available and can be made in advance. Plated menus are designed for a single entrée selection. Any secondary entrée selection will be charged a \$1.00 per person service fee (vegetarian options excluded). The catering and culinary staffs will be happy to design a specific menu to suit your special needs.

FOOD AND BEVERAGE

All food and beverage items will be prepared by Hueston Woods Lodge and Conference Center. No food or beverage will be permitted to leave the premises due to license restrictions.



LODGE & CONFERENCE CENTER

5201 Lodge Road

College Corner, Ohio 45003

T: 513-664-3500

F: 513-523-1522

www.HuestonWoodsLodge.com

GPS: Hueston Woods State Park