



 **Hueston
Woods**
LODGE & CONFERENCE CENTER

CATERING 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

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EXECUTIVE CONTINENTAL

15.95 / 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

16.95 / 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

14.95 / person

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

PARISIENNE

15.95 / person

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

FITNESS BREAK

14.95 / person

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

THE CHOCOHOLIC

15.95 / 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

14.95 / person

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

ALA CARTE BREAK ITEMS

Yogurt	4.95 each
100% Colombian Coffees & Assorted Teas ..	3.95 / person
Whole Fresh Fruit	2.95 each
Bagel and Cream Cheese	4.95 each
Assorted Fresh Baked Breakfast Pastries	4.95 each
Juice	4.95 each
Sodas	5.95 each

Bottled Spring Water	3.95 each
Cookies	34.95 dozen
Brownies	34.95 dozen
Granola Bars	3.95 each
Soft Pretzels	3.95 each
San Pellegrino Water	4.95 each
Frappuccino – Starbucks®	5.95 each

All prices are subject to a 20% taxable service charge and sales tax. Prices are subject to change. Guarantees must be provided 10 days 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

17.95 / person

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

THE HUESTON WOODS

18.95 / person

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

BREAKFAST CROISSANT

17.95 / 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

21.95 / 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

22.95 / 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

16.95 / 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

18.95 / 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

CAESAR SALAD

16.95 / person

- » Romaine Lettuce Greens with Classic Caesar Dressing
- » Roll Assortment
- » Chef's Choice of Dessert

Add 3 oz Chicken: 6.00 / person

Add 4 oz Salmon: 7.00 / person

THE DAGWOOD

17.95 / 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

17.95 / 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

17.95 / 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

18.95 / person

Roast Beef with Colby on Rye Bread

- OR -

› Marinated Chicken Focaccia

17.95 / 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, Choice of Beverage

HERB SEASONED BAKED CHICKEN BREAST

20.95 / person

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

BREAST OF CHICKEN ALEXANDER

21.95 / 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

21.95 / 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

21.95 / person

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

LEMON CAPER TILAPIA

22.95 / person

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

MEAT LASAGNA

22.95 / person

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

CHICKEN POT PIE

19.95 / 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

THE LODGE DELI

22.95 / 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

23.95 / 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

21.95 / 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

23.95 / 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

21.95 / person

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

BAKED POTATO & CHILI BAR

21.95 / 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, Choice of Beverage

SMOKED CENTER CUT PORK CHOPS

29.95 / 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

44.95 / person
12 oz. N.Y. Strip Dressed with Maitre'd Hotel Butter

PRIME RIB OF BEEF AU JUS

30.95 / person
Prime Rib of Beef Slow Roasted and Hand Cut Served Medium with Creamy Horseradish

ROASTED CHICKEN

34.95 / person
Roasted Half Chicken with Bourbon BBQ Jus

BREAST OF CHICKEN ALEXANDER

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

CHICKEN ALLOUETTE

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

PORK MEDALLIONS

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

PENNE PASTA MARINARA*

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

FRESH SALMON

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

MAHI MAHI

34.95 / 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

Dessert selections available on pg 12

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VEGETARIAN ENTREES

All served with Tossed Greens, Assorted Rolls, Choice of Beverage

STUFFED ZUCCHINI

24.95 / person

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

FIRE ROASTED VEGETABLES

24.95 / person

Roasted Vegetables Served over Pasta with Herbed Balsamic Sauce

PASTA PRIMAVERA

24.95 / person

Garden Vegetables Tossed with Linguine and Fresh Made Alfredo Sauce

SHRIMP MUSHROOM PESTO PASTA

28.95 / person

Shrimp and Mushrooms Sautéed with Garlic Served over Penne Pasta

VEGETABLE NAPOLEON EN CROUTE

24.95 / person

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

Dessert selections available on pg 12

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DINNER

BUFFETS

A Minimum of 25 guests Required for Dinner Buffets

**A \$50.00 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 | » Beet Salad |
| » Antipasto Salad | » Broccoli Salad |
| » Country Potato Salad | » Cucumber and Onion Salad |
| » Redskin Ranch Potato Salad | » Cole Slaw |
| » Pasta Salad | » Macaroni Salad |
| » Three Cheese Pasta Salad | » Panzanella Salad |

SIDE DISHES

Choice of Two:

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

35.95 / person

THREE ENTRÉES

39.95 / person

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BUFFET SPECIALTIES

A Minimum of 25 guests Required for Dinner Buffets

THE TASTE OF ITALY BUFFET

35.95 / person

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

THE PICNIC CLASSIC BUFFET

23.95 / 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
- » Choice of Beverage

HUESTON DINNER BUFFET

28.95 / person

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

PIG ROAST

49.95 / 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
- » Choice of Beverage

WESTERN STYLE BARBECUE BUFFET

» **Choice of:**

- › BBQ Chicken and Beef Brisket or Pulled Pork
24.95 / person
- › Beef Brisket and Pulled Pork
35.95 / person
- › Beef Brisket, Pulled Pork and Chicken Leg Quarters
39.95 / person
- » Tossed Greens
- » Baked Beans and Corn on the Cob
- » Oven Roasted Redskin Potatoes
- » Assorted Rolls
- » Choice of Beverage

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ENHANCEMENTS

ADDITIONAL SALAD CHOICES

4.95 / 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

4.95 / person

ASSORTED CHEESECAKES

8.95 / person

ASSORTED PIES

5.95 / person

ASSORTED MINI BISTRO DESSERTS

6.95 / person

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CHILDREN'S MENU

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Only Offered with Adult Plated Meals

14.95 / 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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HORS D'OEUVRES

HOT

Sold in 50 piece units

SWEDISH MEATBALLS	95
BUFFALO WINGS Mild or Spicy	200
MINI PIZZA	155
SPANAKOPITA Spinach and Cheese in Filo	170
BAKED STUFFED MUSHROOM CAPS	175
EGG ROLLS WITH SWEET AND SOUR SAUCE	145

COLD

Sold in 50 piece units

ICED SHRIMP Large	150
DEVEILED EGGS	85
FINGER SANDWICHES	85
SALAMI CORONETS	100

FOOD DISPLAYS

PEEL & EAT SHRIMP – 5lbs.	200
Served with Cocktail Sauce	

	Small	Medium	Large
CHEESE CUBE TRAY/CRACKERS	125	160	225
VEGETABLE TRAY WITH DIP	125	160	225
FRESH FRUIT TRAY	145	200	265
CHEESE BALL & CRACKERS	100	125	155

DRY SNACKS

COCKTAIL SNACK MIX	9.95 /lb.
POTATO CHIPS	9.95 /lb.
PEANUTS	14.95 /lb.
GOURMET NUT MIX	18.95 /lb.
PRETZELS	12.95 /lb.
TORTILLA CHIPS & SALSA	14.95 /lb.
CHIPS AND DIP	14.95 /lb.

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COCKTAIL RECEPTIONS

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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 6.00 each
Call Brands 8.00 and up
Premium Brands 10.00 and up

Enhance Your Events with Cordials

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

Bar Includes:

House Wines 10.00 each
Domestic Beer 5.00 each
Micro / Specialty Beer 7.00 each
Imported Beer 8.00 each
Soda by the Glass 4.00 each

BAR FEE

- » A bartender fee applies on each bar option and for each bar.
- » Fees are \$125.00 for a minimum of three hours.

**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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BEVERAGES

WINE

10.00 By The Glass

Robert Mondavi

- » Cabernet
- » Pinot Noir
- » Merlot
- » Chardonnay
- » Pinot Grigio
- » Sauvignon Blanc

Catello Del Poggio

- » Moscato
- » Sweet Rose

KEG BEER

¼ Keg of Bud Light.....	225
½ Keg of Bud Light	350
½ Keg of Yuengling Lager	350
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	5.00
Bud Light	5.00
Miller Lite.....	5.00
Busch Light.....	5.00
Coors Light	5.00
Yuengling Lager	5.00
Michelob Ultra	5.00

MICRO/SPECIALTY

Samuel Adams Boston Lager	7.00
Blue Moon	7.00
Killian's Red.....	7.00
Rhinegeist Specialty	7.00
Rhinegeist Truth	7.00
MadTree Happy Amber	7.00
White Claw	7.00
Seasonal Beer.....	7.00
Angry Orchard Hard Cider	5.00

IMPORTS

Guinness.....	8.00
Stella Artois	8.00
Heineken	8.00
Corona	8.00

NON ALCOHOLIC BEVERAGES

Assorted Soda by the Glass	4.00
Sparkling Grape Juice by the Bottle.....	15.00
Heinken 0.0 Non Alcoholic Beer	8.00

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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.

WHITE

Prices Indicated Are Per Bottle

SCHMITT SOHNE QBA

Riesling — *Germany*

26.00

Medium Bodies, well balanced and easy to drink with a firm fruity quality and crisp acidity.

CHLOE

Pinot Grigio — *Italy*

26.00

Juicy white peach, soft melon, crisp apple and floral honeysuckle with a crisp refreshing finish.

JOEL GOTT

Sauvignon Blanc — *California*

28.00

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

SEAGLASS

Unoaked Chardonnay — *California*

24.00

Clean and Elegant with flavors of green apple and zesty citrus and a lively finish.

KENDALL-JACKSON

Chardonnay — *California*

28.00

Beautifully integrated tropical flavors with citrus notes and a hint of toasted oak and butter.

MEIOMI

Chardonnay — *California*

34.00

Full flavors of stone fruit highlighted by minerality and juiciness with a rich, plush finish.

ZONIN PROSECCO

Prosecco — *Italy*

27.00

Dry and Fruity with an abundance of almonds and fresh citrus notes and a fresh aromatic finish.

POL CLEMENT

Brut — *France*

24.00

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

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WINE

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.

19 CRIMES

Red Blend — *Australia*

22.00

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.

MERCER BROS.

Red Blend — *Washington*

32.00

Plush fruit and powdery tannins with a long lingering finish of bing cherry spice.

SUSANA BALBO CRIOS

Malbec — *Argentina*

25.00

Ripe fruit flavors, juicy tannins and balanced acidity with a subtle hint of oak.

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.

ROBERT MONDAVI BOURBON BARREL

Cabernet Sauvignon — *California*

28.00

Blueberry pie, praline, sweet vanilla custard, caramel and mocha, subtle tannins and a lingering finish.

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.

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GUARANTEE

To ensure excellent service and ample food preparation, we require a minimum guarantee of guests to our catering office no later than 10 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.

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GREAT
OHIO LODGES



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GPS: Hueston Woods State Park


Hueston
Woods
LODGE & CONFERENCE CENTER