



THE CLUB AT TARTAN FIELDS
WEDDING PACKAGES





Nestled in Dublin, Ohio, The Club at Tartan Fields is an ideal setting for your wedding. Extraordinary landscaped views, impeccable service and unparalleled cuisine from our award winning culinary team sets the standards for our gracious hospitality.

Our professional team is dedicated to making your wedding an exciting and memorable celebration. We provide planning and support every step of the way.

The Club at Tartan Fields and our staff has a commitment to consistency and excellence. We invite you to experience our updated reception venue that compliment our breathtaking ceremony sites and event lawn.

Warmly,
Kendra Bowdle, Private Event Sales Director

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Room Rental Inclusions

- Nantucket Ballroom for 5 - 6 Hours
- Expert Event Staff
- Linen & Lighting Consultation
- Set-Up & Breakdown of Event Space
- Set-Up Access at Least Three Hours Prior to Event
- Standard Banquet Chairs & Tables
- Ivory, White or Black Floor Length Tablecloths
- Choice in Colored Napkins
- Mirror with 3 Votive Candle Centerpieces
- Tartan Flatware & Glassware
- Pre-Function Area to Host Your Cocktail Reception
- Your Wedding Cake Cut and Served for Dessert
- Custom Sized Dance Floor
- Floorlength Cake, Gift Card & Place Card Tables
- Coat Check & On Site Parking
- Stationed Coffee, Decaffeinated Coffee and Hot Tea
- Food Tasting after Booking Your Wedding
- (For up to Six Guests)



Room Rental

Fridays (January - April, November): \$250

Fridays (May - October, December): \$500

Saturdays (January - April, November): \$500

Saturdays (May - October, December): \$1000

Sundays: Complimentary Room Rental



Ceremony Site Rental

Please note: Ceremony site unavailable in November - March. Ceremony Site includes white padded wedding chairs and white wedding arch. Rehearsal is typically same time as your ceremony the day before.

Fridays: \$250

Saturdays: \$500

Sundays: \$250



SAPPHIRE PACKAGE

BUFFET - \$50 per person

Choice of Two Entrees, Tartan Pasta, Two Sides

DUET PLATE - \$50 per person

Choice of Two Entrees, Two Sides

PLATED - \$55 per person

Choice of Three Entrees, Two Sides



COCKTAIL RECEPTION & HORS D'OEUVRES

o Butler Passed (Choice of 2 Hors D'oeuvres)

PLATED SALAD SELECTION: CHOICE OF ONE FOR ALL PACKAGES

(Includes: Gourmet Breads with Butter Rosettes & Choice in Salad)

- o **Tartan House Salad:** Mixed Greens, Cucumbers, Roma Tomatoes, Shredded Cheddar Cheese, Black Olives, Croutons, House Vinaigrette
- o **Traditional Caesar Salad:** Romaine, Parmesan, Croutons, Creamy Caesar Dressing
- o **Fresh Mozzarella & Tomato Salad:** Drizzled with Virgin Olive Oil & Aged Balsamic

ENTREE SELECTIONS

- o Pan Seared Chicken Breast Topped with a Trio of Wild Mushroom Marsala Sauce
- o Pan Seared Chicken Breast Topped with a Picatta Sauce
- o Chicken Florentine with White Wine Cream Sauce
- o Grilled Sirloin with Red Wine Reduction
- o Penne Pasta with Vodka Sauce
- o Mushroom Risotto *not available for buffet*

SIDE SELECTIONS

- o Roasted Red Skin Potatoes
- o Smoked Gouda Scallop Potatoes
- o Wild Rice Pilaf
- o Yukon Gold Mashed Potatoes
- o Seasonal Vegetable Medley
- o Broccolini
- o Fresh Cut Asparagus Spears
- o Green Beans
- o Mixed Julienne Vegetables

Custom Wedding Cake

Provided by Guest

- o Cut and Served For Dessert

Stationed Beverages

- o Regular & Decaffeinated Coffee & Hot Tea



*All charges are subject to
20% service charge & current sales tax*

RUBY PACKAGE

BUFFET - \$60 per person

Choice of Two Entrees, Tartan Pasta, Two Sides

DUET PLATE - \$60 per person

Choice of Two Entrees, Two Sides

PLATED - \$65 per person

Choice of Three Entrees, Two Sides



COCKTAIL RECEPTION & HORS D'OEUVRES

- o Butler Passed (Choice of 3 Hors D'oeuvres)
- o Choice of One Stationed Hors D'oeuvres

PLATED SALAD SELECTION: CHOICE OF ONE FOR ALL PACKAGES

(Includes: Gourmet Breads with Butter Rosettes & Choice in Salad)

- o **Tartan House Salad:** Mixed Greens, Cucumbers, Roma Tomatoes, Shredded Cheddar Cheese, Black Olives, Croutons, House Vinaigrette
- o **Traditional Caesar Salad:** Romaine, Parmesan, Croutons, Creamy Caesar Dressing
- o **Arugula with Blue Cheese:** Walnuts, Sun Dried Cherries, Balsamic Vinaigrette
- o **Fresh Mozzarella & Tomato Salad:** Drizzled with Virgin Olive Oil & Aged Balsamic

ENTREE SELECTIONS

- o Pan Seared Chicken Breast Topped with a Trio of Wild Mushroom Marsala Sauce
- o Pan Seared Chicken Breast Topped with a Picatta Sauce
- o Cedar Salmon with Citrus Butter
- o Chicken Florentine with White Wine Cream Sauce
- o Grilled Strip Steak
- o Filet Mignon *available only for duet plate*
- o Penne Pasta with Vodka Sauce
- o Mushroom Risotto *not available for buffet*

SIDE SELECTIONS

- o Roasted Red Skin Potatoes
- o Smoked Gouda Scallop Potatoes
- o Wild Rice Pilaf
- o Yukon Gold Mashed Potatoes
- o Seasonal Vegetable Medley
- o Broccolini
- o Fresh Cut Asparagus Spears
- o Green Beans
- o Mixed Julienne Vegetables

Custom Wedding Cake

Provided by Guest

- o Cut and Served For Dessert

Stationed Beverages

- o Regular & Decaffeinated Coffee & Hot Tea



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DIAMOND PACKAGE

BUFFET - \$80 per person

Choice of Two Entrees, Tartan Pasta, Two Sides

DUET PLATE - \$80 per person

Choice of Two Entrees, Two Sides

PLATED - \$85 per person

Choice of Two Entrees, Two Sides

COCKTAIL RECEPTION & HORS D'OEUVRES

- o Butler Passed (Choice of 3 Hors D'oeuvres)
- o Choice of Two Stationed Hors D'oeuvres

PLATED SALAD SELECTION: CHOICE OF ONE FOR ALL PACKAGES

(Includes: Gourmet Breads with Butter Rosettes & Choice in Salad)

- o **Tartan House Salad:** Mixed Greens, Cucumbers, Roma Tomatoes, Shredded Cheddar Cheese, Black Olives, Croutons, House Vinaigrette
- o **Traditional Caesar Salad:** Romaine, Parmesan, Croutons, Creamy Caesar Dressing
- o **Arugula with Blue Cheese:** Walnuts, Sun Dried Cherries, Balsamic Vinaigrette
- o **Fresh Mozzarella & Tomato Salad:** Drizzled with Virgin Olive Oil & Aged Balsamic
- o **Chopped Iceberg Wedge:** Blue Cheese, Egg, Bacon, Tomatoes, Blue Cheese Dressing

ENTREE SELECTIONS

- o Pan Seared Chicken Breast Topped with a Trio of Wild Mushroom Marsala Sauce
- o Pan Seared Chicken Breast Topped with a Picatta Sauce
- o Chicken Florentine with White Wine Cream Sauce
- o Cedar Salmon with Citrus Butter
- o Lobster - *Market Price*
- o Seabass - *Market Price*
- o Swordfish with Mango Salsa
- o Filet Mignon *not available for buffet*
- o Herb Roasted Beef Tenderloin
- o Double Cut Pork Chop
- o Penne Pasta with Vodka Sauce
- o Mushroom Risotto *not available for buffet*

SIDE SELECTIONS

- o Roasted Red Skin Potatoes
- o Smoked Gouda Scallop Potatoes
- o Wild Rice Pilaf
- o Yukon Gold Mashed Potatoes
- o Seasonal Vegetable Medley
- o Broccolini
- o Fresh Cut Asparagus Spears
- o Green Beans
- o Mixed Julienne Vegetables

Custom Wedding Cake

Provided by Guest

- o Cut and Served For Dessert

Stationed Beverages

- o Regular & Decaffeinated Coffee & Hot Tea



*All charges are subject to
20% service charge & current sales tax*

HORS D'OEUVRES

Cold Tray Passed Appetizers

Tomato Mozzarella Bruschetta
Seared Ahi Tuna Wonton, Sweet Soy
Crab Salad Tartlett
Fresh Fruit Skewer
Shrimp Shooter, Cocktail Sauce
Candied Bacon
Deviled Eggs
Tomato Mozzarella Caprese Skewer
Smoked Salmon Crostini
Chicken Salad Tartlett
Peach & Herbed Cheese Crostini



Hot Tray Passed Appetizers

Spring Roll, Sweet Chili Sauce
Firecracker Shrimp
Filet Mignon & Portabella Skewer
Mini Crab Cake, Spicy Remoulade
Braised Short Rib Tartletts
Chicken Pot Stickers
Italian, Swedish, or BBQ Meatballs
Bacon Wrapped Water Chesnuts
Mini Beef Wellingtons
Cashew Chicken Skewers, Honey Mustard
Sausage Stuffed Mushrooms



STATIONED HORS D'OEUVRES

Sliced Seasonal Fruit Display

Melon, Pineapple, Grapes & Seasonal Berries

Imported & Domestic Cheese

Assorted Cheese Selections with Crackers

Vegetable & Hummus Display

Fresh Vegetables, Hummus & Pita Chips

Seafood Raw Bar Display

Market Price

Smoked Salmon, Crab Claws, Cocktail Shrimp, Oysters on the Half Shell



LATE NIGHT BITES

Warm Soft Pretzels

Warm Cheese Sauce & Spicy Mustard
\$5 per person

Gourmet Mini Sliders

Brioche Roll, Artisan Cheese
\$6 per person

French Fries Station

French Fries, Tator Tots, Sweet
Potato Fries & Assorted Dips
\$5 per person

Milk & Cookies

Warm Chocolate Chip Cookies
Shotglass of Milk
\$5 per person

Sheet Pizzas

Pepperoni, Italian Sausage or Cheese
\$100 per pizza

Warm Tortilla Chips

Fresh Salsa & Guacamole
\$3.5 per person

Boneless Chicken Wings

Buffalo, BBQ or Teriyaki
Celery, Carrots, Ranch &
Blue Cheese Dressing
\$8 per person

ADDITIONAL PACKAGE PRICING

Children (Ages 3–14)

Choice of One: Chicken Fingers, Cheese Pizza, Pasta Marinara or Mac & Cheese
French Fries, Fresh Fruit, Choice of Soft Drink / Juice
\$25.00 per child

Vendor Meals

Chef Choice Meal with Choice of Soft Drink
\$35.00 per vendor



GENERAL INFORMATION

Outside catering is not permitted with the exception of desserts, cakes & sweets

We can accommodate all special dietary needs (Vegan, Gluten Free, as well as food allergies).

While we do have our preferred vendors, you do not have to hire off our list, with the exceptions such as the following:

Linen tablecloths, Napkins & Overlays

Chargers

Chairs / Tables

Staging

Audio Visual Equipment

Packages are for 5-6 hours. You will get access 3 hours ahead of time for vendor load in. Should you need additional time, the fee is \$250 per hour (or fraction thereof). The venue can be rented until 12:00am.

A non-refundable, non-transferable deposit of \$1000 is due at time of booking. Please note that these initial deposit payments can be accepted by Check, Cashier Check or Credit Card.

A 50% deposit less the initial deposit is due 4 months prior to event date at the tasting

A 75% deposit less deposits made towards event is due 30 days prior to the event date.

The final deposit is due 10 days prior to event date with a credit card on file for any day of incidentals.

All decorations require prior approval and must be put up and removed within the times pre-determined. We do not allow anything to be nailed, stapled, or taped to the walls and do not allow use of loose glitter or confetti on site. All candles must be in a fire -safe casing. Guests will remove all decor at the end of the event or by 8am next day pending approval. A Staff Member is supplied for all weddings to assist with all venue related needs or questions. Staff will place decor items. Items must be labeled, marked for placement & preassembled

