



The Club at
Corazón



Our Story

The Club at Corazón is located in the beautiful community of Dublin, Ohio. Surrounded by a gorgeous lake and manicured vineyards, The Club at Corazón is one of Columbus' premier wedding destinations.

Our unique club boasts panoramic views, a romantic vibe, and a gorgeous Tuscan style clubhouse. Corazón is dedicated to providing its members and guests with impeccable service, world class cuisine, distinctive amenities and a day to cherish for the rest of your life. Our beautiful and romantic atmosphere is the perfect backdrop for your memorable day.

Our gorgeous 57,000 square foot Tuscan style clubhouse is the perfect setting for everything from an intimate affair to a grand gala. With a collection of beautiful spaces, indoor and outdoor, to suit any vision. Our newly updated spaces are bathed in natural light from the multitude of beautiful windows.

Soft shades of ivory and gray accent the beautifully appointed spaces. Corazón boasts breathtaking views as well as terraces overlooking the lake. From our enchanting fountains to our cozy fireplaces, our classic elegance meets contemporary lifestyle is the perfect setting for your big day.

Our Executive Chef offers world class cuisine from casual to gourmet. If you do not find exactly what you have in mind on our menu, we are happy to design a menu specifically for your wedding day. Our experienced staff offers impeccable service from arrival to departure. From our personalized attention to our anticipation of your needs, our team will ensure an experience to remember for you, your family, and your friends.

The Club at Corazón family is waiting to make your special day delightful, seamless, stress-free, and truly an experience to remember for you and your guests. From "yes" to "I do", let The Club at Corazón create beautiful memories for you.

Best of KNOT 2017, 2018, 2019 and 2020 KNOT Hall of Fame 2021
Best of Columbus 2021



clubatcorazon.com

[@theclubatcorazonweddings](https://www.instagram.com/theclubatcorazonweddings)

Images from this packet are in collaboration with our Preferred Vendor photographers
Please understand that these menu prices are our latest prices but final pricing is subject to change and is guaranteed for your event 15 days before your event.

make it *unforgettable*



wedding package

appropriate time for the ceremony
white ceremony chairs for the lawn
water station for guests
access to the bridal suite and grooms quarters
time dependent wedding rehearsal
glassware, flatware and china
round tables and indoor chiavari chairs
cake table, head table, place card table, gift table and guest book table
food tasting and planning meeting
white, ivory or black linens and napkins
cake cutting service
bartenders and all service for house catering
professional on-site event manager to assist with directing
your rehearsal and ceremony

prices vary based on day and season

for her

lunch while getting ready:

access to our bridal suite and spa garden

Mimosa bar with juice and fruit \$150 serves 15, champagne \$24 per bottle

Assorted muffins and danishes \$8 per person

Bagels and Cream Cheese \$6 per person

Assorted Macaroons \$3.00 per macaroon (*25 pieces minimum*)

Lox Display of bagels and toppings \$14 per person

prosciutto and brie, cheese, vegetarian, BBQ chicken or cheese and pepperoni flatbreads \$9 each

turkey, ham or vegetarian pinwheels \$10 per 7 pieces

BBQ pork sliders or cheeseburger sliders \$4.00 each

House Salad \$6 per person, additional \$6 with chicken

Chips and house made dip \$2.50 per person

Vegetables and dip \$4.00 per person

Fresh fruit \$6.00 per person

Soft drinks \$2.50 per soda



bridal suite

for him

Whiskey and bourbon in men's locker stag bar price varies by glass
lunch while getting ready:

- Prosciutto & brie, cheese, vegetarian, BBQ chicken, cheese & pepperoni flatbreads \$9 each
- turkey, ham or vegetarian pinwheels \$10 per 7 pieces
- BBQ pork sliders or cheeseburger sliders \$4 each
- chips and house made dip \$2.50 per person
- vegetables and dip \$4 per person
- fresh fruit \$6 per person
- bucket of soft drinks \$2.50 per soda
- Beers \$5 per domestic beer



grooms quarters

Rose Package

DISPLAYED APPETIZERS

Freshly Cut Crudités with Ranch Dipping Sauce
Seasonal Fresh Fruit Display
Assorted Domestic, Imported Cheeses and Assorted Crackers

SERVED DINNER

Freshly Baked Assorted Rolls and Whipped Herb Butter

CHOICE OF ONE FIRST COURSE:

Caesar Salad
Romaine Lettuce, Croutons,
Parmesan Cheese and
Caesar Dressing

Mixed Green Salad
Mixed Greens, Carrots,
Tomatoes, Cucumbers and
House Dressing

Vine Salad
Field Greens, Tomatoes,
Cucumbers, Sunflowers Seeds,
Red Wine Vinaigrette

CHOICE OF ONE OR TWO SERVED ENTREES AND A VEGETARIAN SELECTION:

If two choices are offered then entrees must be pre-selected by guests as well as counts given to The Club at Corazón 15 days prior to your event and place cards must be provided that denote each guest's order.

Chicken Picatta
Lemon Caper Sauce
Served with Herb Roasted Potatoes, Roasted Zucchini, Squash and Blistered Tomatoes

Dijon and Pepper Crusted Beef Sirloin
Red Wine Demi Glaze
Served with Herb Roasted Potatoes, Roasted Zucchini, Squash and Blistered Tomatoes

Grilled Salmon
Tomato Butter Sauce
Served with Herb Roasted Potatoes, Roasted Zucchini, Squash and Blistered Tomatoes

Champagne or Sparkling Juice Toast, Coffee & Hot Tea

\$45 per person

Blanc Package

DISPLAYED APPETIZERS

Freshly Cut Crudités with Ranch Dipping Sauce
Seasonal Fresh Fruit Display
Assorted Domestic, Imported Cheeses and Assorted Crackers

Buffet Dinner:

Freshly Baked Assorted Rolls and Whipped Herb Butter

CHOICE OF ONE FIRST COURSE:

Caesar Salad Romaine Lettuce, Croutons, Parmesan Cheese and Caesar Dressing	Mixed Green Salad Mixed Greens, Carrots, Cucumbers Tomatoes and House Dressing
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CHOICE OF TWO SIDE DISHES:

Linguini with a Choice of Red or White Sauce
Garlic Mashed Yukon Gold Potatoes
Roasted Zucchini, Squash and Blistered Tomatoes
Red Wine Herb Mushrooms
Italian Green Beans
Herb Roasted Yukon Potatoes

CHOICE OF TWO ENTREES:

Grilled Salmon
Tomato Butter Sauce

Chicken Marsala
Creamy Mushroom Marsala

Spiral Cut Ham
Brown Sugar Glazed

Dijon and Pepper Crusted Beef Sirloin
Red Wine Demi Glaze

Champagne or Sparkling Juice Toast, Coffee & Hot Tea

\$48 per person, buffet

Mentot Package

PASSED APPETIZERS:

Mini Brie with Raspberry and Almond en Croute
Crab Rangoon with Ginger Soy Glaze
Toasted Ravioli
Mini Beef Wellingtons

SERVED DINNER:

Freshly Baked Assorted Rolls and Whipped Herb Butter

Choice of One First Course:

Spinach Salad
Strawberries, Candied Pecans,
Balsamic Vinaigrette

Mixed Green Salad
Mixed Greens, Carrots,
Cucumbers, Tomatoes
Vegetables and House
Dressing

Vine Salad
Field Greens, Tomatoes,
Cucumbers, Sunflowers Seeds,
Red Wine Vinaigrette

CHOICE OF 2 OPTIONS AND A VEGETARIAN OPTION:

If two choices are offered then entrees must be pre-selected by guests as well as counts given to The Club at Corazón 15 days prior to your event and place cards must be provided that denote each guest's order.
All plates will have the same starch and vegetable.

Tuscan Chicken

Tomato Mousse, Cheeses and Topped with a Balsamic Drizzle and Parmesan Bread Crumbs
Served with Herb Roasted Potatoes, Roasted Zucchini, Squash and Blistered Tomatoes

Grilled Salmon

Tomato Butter Sauce

Served with Herb Roasted Potatoes, Roasted Zucchini, Squash and Blistered Tomatoes

Herb Seared Pork loin

Apple Cider Chutney

Served with Herb Roasted Potatoes, Roasted Zucchini, Squash and Blistered Tomatoes

Braised Short Rib

Topped with Beef Jus

Served with Herb Roasted Potatoes, Roasted Zucchini, Squash and Blistered Tomatoes

\$52 per person

Cabernet Package

PASSED APPETIZERS:

Tomato Basil Bruschetta
Sea Scallops Wrapped in Bacon
Mini Chicken Quesadillas
Mini Beef Wellingtons

DISPLAYED APPETIZERS:

Assorted Imported and Domestic Cheeses Assorted Crackers
Vegetable Crudités and Ranch Dipping Sauce

SERVED DINNER

Freshly Baked Assorted Rolls and Whipped Herb Butter

CHOICE OF ONE FIRST COURSE

Spinach Salad
Strawberries, Candied Pecans,
Balsamic Vinaigrette

Vine Salad
Field Greens, Tomatoes,
Cucumbers, Sunflowers Seeds,
Red Wine Vinaigrette

Mixed Green Salad
Mixed Greens, Carrots, Cucumbers
Tomatoes and House Dressing

CHOICE OF TWO ENTREES AND A VEGETARIAN OPTION:

If two choices are offered then entrees must be pre-selected by guests as well as counts given to The Club at Corazón 15 days prior to your event and place cards must be provided that denote each guest's order.

All plates will have the same starch and vegetable.

Braised Short Rib
Topped with Beef Jus

Flat Iron
Red Wine Demi Glaze

Chicken Parmesan
Breaded and topped with melted provolone and house marinara

Tuscan Chicken
Tomato Mousse, Cheeses and Topped with a Balsamic Drizzle and Parmesan Bread Crumbs

Pecan Crusted Grouper
Peach Bourbon Butter

Choice of one Starch:

Gourmet Macaroni and Cheese
Herb Roasted Yukon Potatoes
Garlic Mashed Yukon Potatoes
Parmesan Risotto

Choice of one Vegetable:

Parmesan Asparagus
Roasted Zucchini Squash and Blistered Tomatoes
Italian Green Beans

Champagne or Sparkling Juice Toast, Coffee & Hot Tea

\$57 per person

Champagne Package

PASSED APPETIZERS:

Coconut Shrimp with Sweet Chili Thai Sauce
Jerk Lamb Lollipops with Balsamic Reduction
Candied Bacon
Chicken Satay with Ginger Soy Glaze
Maryland Crab Cakes with Remoulade

SERVED DINNER

Freshly Baked Assorted Rolls and Whipped Herb Butter

CHOICE OF ONE FIRST COURSE

Spinach Salad	Chopped Salad	Vine Salad
Candied Pecans Strawberries and Balsamic Vinaigrette Dressing	Tomatoes, Cucumbers, Heart of Palm, Fried Chickpeas and Creamy Herb Dressing	Field Greens, Tomatoes, Cucumbers, Sunflowers Seeds, Red Wine Vinaigrette

CHOICE OF TWO ENTREES AND A VEGETARIAN SELECTION

If two choices are offered then entrees must be pre-selected by guests as well as counts given to The Club at Corazón 15 days prior to your event and place cards must be provided that denote each guest's order.
All plates will have the same starch and vegetable.

Chicken Corazón

Chicken Stuffed with Smoked Mozzarella, Crispy Prosciutto Wrapped with Sherry Cream Sauce

Airline Chicken Breast
Rich Chicken Pan Jus

Grilled 6oz Filet Mignon
Drawn Butter Sauce

Pan Seared Sea Bass
Citrus Beurre Blanc

Choice of one Starch:

Gourmet Macaroni and Cheese
Herb Roasted Yukon Potatoes
Buttermilk Chive Mashed Potatoes
Parmesan Risotto

Choice of one Vegetable

Parmesan Asparagus
Roasted Zucchini Squash and
Blistered Tomatoes
Italian Green Beans
Garlic Roasted Broccolini

Champagne or Sparkling Juice Toast, Coffee & Hot Tea

\$63 per person

Pearl Package

Passed Appetizers:

Melon and Prosciutto Mozzarella Skewers with Glazed Balsamic Reduction
Peach Bruschetta with Goat Cheese, Basil and Honey
Maryland Crab Cake Remoulade Sauce
Sea Scallops Wrapped in Bacon
Jerk Lamb Lollipops with Balsamic Reduction
Mini Beef Wellingtons

Choice of One First Course

Caprese Salad
Mixed Greens, Herb Oil Marinated
Tomato Mozzarella, Basil,
Balsamic Glaze

Pearl Salad
Mixed Greens with watermelon, shaved
red onion, goat cheese and almonds
served with a house champagne
vinaigrette.

Chopped Salad
Tomatoes, Cucumbers, Heart of
Palm, Fried Chickpeas and
Creamy Herb Dressing

SERVED DINNER

Freshly Baked Assorted Rolls and Whipped Herb Butter

Choice of Entree and a Vegetarian Selection

If two choices are offered then entrees must be pre-selected by guests as well as counts given to The Club at Corazón 15 days prior to your event and place cards must be provided that denote each guest's order.

All plates will have the same starch and vegetable.

Filet & Tuscan Chicken
Red Wine Demi Glaze & Tomato Mousse

Filet & Roasted Salmon
Drawn Butter & Tomato Butter Sauce

Tuscan Chicken & Roasted Salmon
Tomato Mousse & Tomato Butter Sauce

Classic Surf and Turf
3 oz Filet Mignon with 3 oz Lobster Tail
Drawn Butter

*Market Value, minimums required

*6oz portion options available at market value

Choice of one Starch:

Gourmet Macaroni and Cheese
Herb Roasted Yukon Potatoes
Buttermilk Chive Mashed Potatoes
Parmesan Risotto

Choice of one Vegetable

Parmesan Asparagus
Roasted Zucchini Squash and
Blistered Tomatoes
Italian Green Beans
Garlic Roasted Broccolini

\$75 per person





Specialty Meals

VEGETARIAN

Portobello and Eggplant Stack

Grilled, Fresh Roma Tomato, Fresh Mozzarella with Balsamic Reduction

Pasta Primavera

Grilled Vegetables, House-made Tomato Sauce and Parmesan Cheese

Risotto Stuffed Zucchini

House Made Tomato Sauce

Wild Mushroom Ravioli

Spinach, Pine Nuts, Balsamic

**All can be made vegan upon request*

CHILDREN

Choose one option to offer all of your 12 and under guests: Includes a Fresh Fruit Salad

Chicken Tenders and Fries

Grilled Cheese and Fries

Grilled Chicken and Pasta

Macaroni & Cheese

\$15.00 each

SPECIALTY MEALS & ALLERGIES

Please let us know of any special requests, allergies or dietary restrictions. We are happy to design a menu to suit your needs or to craft a meal for a special guest. Whether it is vegan, gluten free or an allergy we are happy to create something delicious.

minimums may apply to dinner orders



Menu Upgrades

APPETIZERS (MINIMUM OF 25)

Salmon Caviar Blini
\$4 per piece

Paddlefish Caviar Blini
\$6 per piece

Osetra Caviar Blini
\$10 per piece

Salmon Caviar Cucumber Coin
\$4 per piece

Paddlefish Caviar Cucumber Coin
\$6 per piece

Osetra Caviar Cucumber Coin
\$10 per piece

ENTREE SAUCES

Champagne Salmon Caviar Bur Blanc
\$4 per person

Champagne Paddlefish Caviar Bur Blanc
\$6 per person

Champagne Osetra Caviar Bur Blanc
\$10 per person

Bearnaise Sauce or Borderlaise Sauce
\$3 per person

Crab Mornay Sauce
\$8 per person

ENTRÉE GARNISHES

Micro Greens Garnish or Edible Orchid Garnish
\$2 per person

ENTRÉE SIDE PORTION UPGRADES

Market value at final payment

RAW BAR

Smoked Salmon

Oysters

Crab Legs

Variety of dipping sauces

*Order Serves 100 people, Market Price at Final Payment



Late Night

French Fries with Beer Cheese Sauce
\$3.50 per person

Loaded French Fries with Beer Cheese Sauce
Chili, Green Onion, Shredded Cheese
\$5.00 per person

Chips, Salsa, Queso and Guacamole
\$6.00 per person

Grilled Cheese Bites
\$6.00 per person

Popcorn Bar
Assorted Popcorn Flavors
\$9.50 per person

Mini Chicken Quesadilla
Sour Cream and Salsa
\$4.50 per person

Mini Sliders
Fried Chicken with Honey Mayo
Cheeseburger
Pulled BBQ
\$6.50 per person

Chicken Fingers
Variety of Dipping Sauces
\$6.00 per person

Soft Pretzel Bites and Beer Cheese
\$5.00 per person

Grilled Flatbreads
Pepperoni, Margarita, and Three Cheese
\$9 per flatbread

Chicken and Waffles Station
Fried Chicken, Waffles and Honey Sauce Stations
\$7.00 per person

Minimum of 25 per order



Beverage Packages

PREMIUM HOSTED BAR:

Premium Liquors, House Wines, Champagne, Domestic, Imported Beers and Craft Beers,
House Champagne, Juices and Soft Drinks

4 Hours.....\$50 per guest

5 Hours.....\$55 per guest

6 Hours.....\$60 per guest

CALL HOSTED BAR:

Call Liquors, House Wines, Domestic, Imported Beers and Craft Beers,
House Champagne, Juices and Soft Drinks

4 Hours.....\$45 per guest

5 Hours.....\$50 per guest

6 Hours.....\$55 per guest

WELL HOSTED BAR:

Well Liquors, House Wines, Domestic, Imported Beers and Craft Beers,
House Champagne, Juices and Soft Drinks

4 Hours.....\$40 per guest

5 Hours.....\$45 per guest

6 Hours.....\$50 per guest

BEER AND WINE HOSTED BAR:

House Wines, Domestic, Imported Beers and Craft Beers
House Champagne, Juices and Soft Drinks

4 Hours.....\$35 per guest

5 Hours.....\$40 per guest

6 Hours.....\$45 per guest

The Club at Corazón does not serve shots.

We are happy to arrange additional beverage options. Additional wine list is available upon request.

CORAZÓN IS HOME TO A PRIVATE WHISKY CLUB AND EXCLUSIVE BOURBON BAR.

SPECIAL BOTTLES OR PRICED DRINKS CAN BE ORDERED UPON PRIOR ARRANGEMENT

**SILVER
GATE**
vineyards

Beverages

CORAZÓN IS HOME TO A PRIVATE WHISKY CLUB AND EXCLUSIVE BOURBON BAR.

SPECIAL BOTTLES OR PRICED DRINKS CAN BE ORDERED UPON PRIOR ARRANGEMENT

PREMIUM BRANDS: \$12 EACH

Kettle One Vodka, Grey Goose, Titos Vodka, Bombay Sapphire Gin, Tanqueray Gin, Johnnie Walker Black Scotch, Dewar's White Label Scotch, Woodford Reserve Bourbon, Buffalo Trace Bourbon, Bulleit Rye, Crown Royal Whiskey, Bacardi 8 Rum, Corazon Tequila, Patron Silver Tequila, Teremana Tequila

CALL BRANDS: \$10 EACH

Titos Vodka, Seagram's Gin, Johnnie Walker Red Scotch, Old Forester 86 Bourbon, Jack Daniel's Whiskey, Maker's Mark Whiskey, Captain Morgan Spiced Rum, Jose Cuervo Gold Tequila

WELL BRANDS: \$9 EACH

Smirnoff Vodka, McCormick Gin, Lauder's Blended Scotch, Benchmark 8, Bourbon, Canadian Club Whiskey, Cruz Estate Light Rum, La Prima Tequila

OTHERS

House Wine: \$7.00 per glass/\$28.00 per bottle

Merlot, Cabernet Sauvignon, Moscato, Chardonnay, Pinot Noir and Pinot Grigio

Premium Wines: \$32.00 per bottle and up

Selections available upon request

Beer: \$7.00 Craft / \$6.00 Import/ \$5.00 Domestic

Bud Light, Budweiser, Coors Light, Miller Lite, Corona, Yuengling, Craft IPA, Michelob Ultra

Non-alcoholic Beverages: \$3.00 / \$3.50 Juices

Coke, Diet Coke, Sprite, Iced Tea, Lemonade, Coffee, Hot Tea, Cranberry, Orange Juice

We are happy to arrange additional beverage options.

The Club at Corazón does not serve shots.

Signature cocktail prices vary based on the cocktail. These are pre-batched and made in quantities of 50

Options and prices are subject to change at any time due to availability or substitutions.

Wine service during dinner can be added to your package please inquire through your event manager

**SILVER
GATE**
vineyards



Information and Policies

MENU

All menu prices are subject to change at any time. No food, beverages, alcohol or otherwise, are allowed onto the premises by an outside source without permission in writing from the Director of Catering Sales and Events. The Club at Corazón reserves the right to charge for these privileges. No food is permitted to leave the premises. Leftovers will be disposed of for safety. *Please note, some menu items are subject to change based on market value. Prices will be guaranteed 15 days before your event when final payment is due.

ALCOHOLIC BEVERAGE POLICY

Alcohol can only be dispensed by club servers and bartenders. The Alcoholic Beverage Control requires employees of The Club at Corazón to request identification of any person who is of questionable age and to refuse alcohol service if the person is underage or proper identification cannot be furnished. Corazón employees also have the right to refuse alcohol service to any person at any time. All menu prices are subject to change at any time.

SERVICE CHARGE, SALES TAX AND PROCESSING FEE

A 22% service charge will be added to all food, beverage and rental options. Service charge is not a tip. The 22% service charge is subject to 7.5% sales tax (or current state sales tax) in accordance Ohio Tax Law. Any credit cards payments will incur a processing fee current day of processing.

DEPOSIT & CANCELLATION

A deposit and signed reservation agreement are required at the time of booking your function. All deposits are non-refundable and non-transferable for any reason. The Club at Corazón reserves the right to cancel your event if deposits are not received on or before due dates or include a late charge. Cancellation due to non-payment would result in the loss of any deposits or payments.

FOOD AND BEVERAGE MINIMUMS

This is the minimum amount of food and beverage that must be purchased to secure a date and time for an event. This does not include outside equipment rental, cash bar, service charges, or sales tax.

PAYMENTS & GUARANTEE

Final payment and a security deposit are due 15 days prior to your event. If you do not supply a final guaranteed number by the due date provided your current guest estimate will serve as your final guarantee. Final payment must be paid with cashier's check or credit card. The Club at Corazón cannot accept cash or a personal checks for final payment. All events require a credit card on file for additional charges.

LIABILITY

The Club at Corazón reserves the right to inspect and control all private functions. Liability for damages to the property will be charged accordingly. Corazón does not assume any liability for personal property brought into the club or any property left at the conclusion of your event. Any items left on property following your event will become property of Corazón and may be disposed of or used, at the discretion of Corazón.

BANQUET HOURS AND BANQUET ROOM RENTAL RATES

Events times are listed on your reservation agreement. Hours are to be negotiated between client and Director of Event Sales. Access to spaces available 2 Hours prior to the event. Access to the space earlier must be approved in writing from the Director of Event Sales. Hosts will be charged for additional time if the event does not end as indicated in the contract.

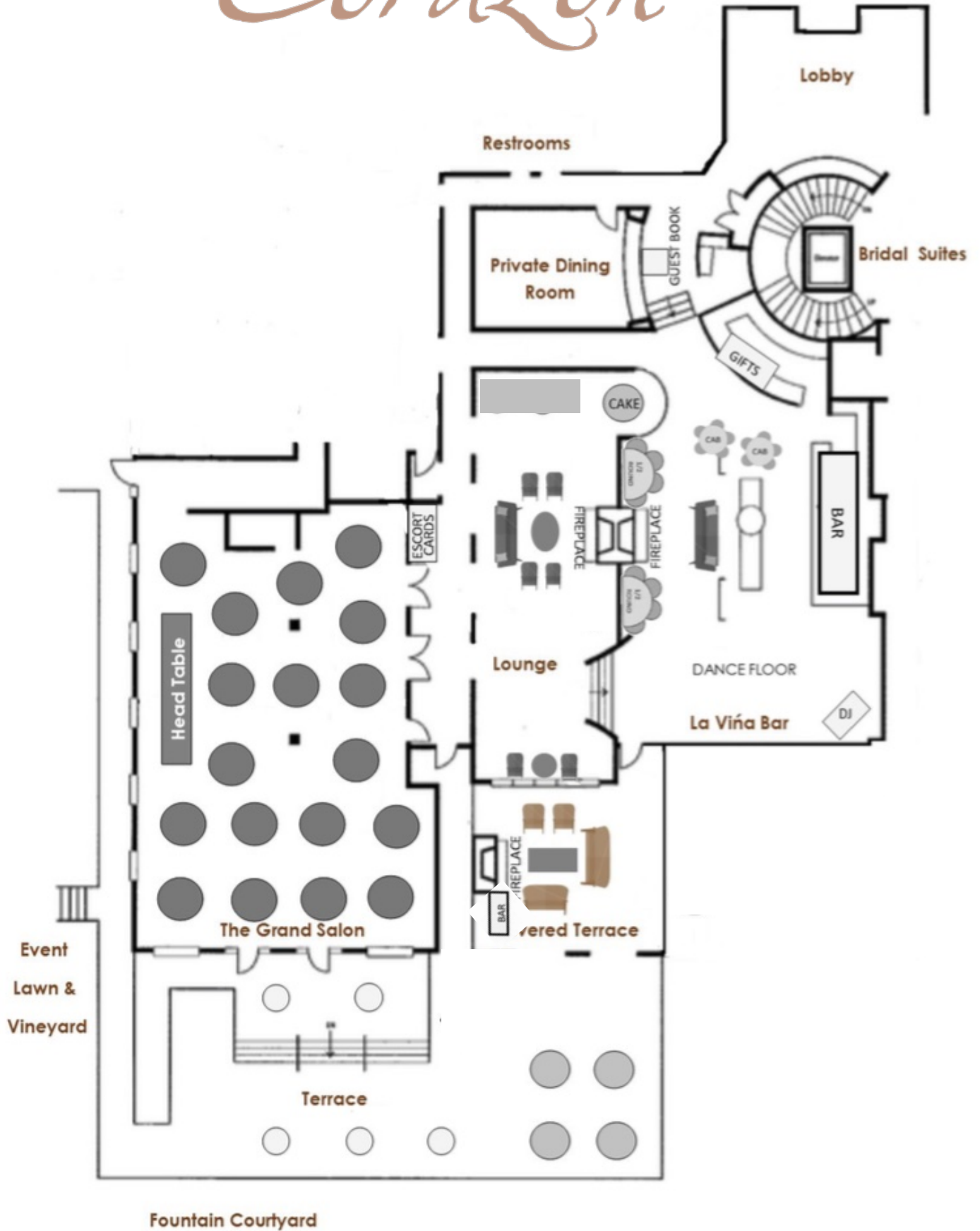
DECORATIONS

All candle decorations must be approved prior to the event, in accordance with Fire Code. Corazón does not allow decorations to be stapled, taped, nailed, or any other substance to be affixed to any of the walls, floors, or ceilings in the rooms. No glitter, confetti or helium balloons are permitted. All vendor items and personal items must be removed at the conclusion of your event or will become property of Corazón and may be disposed of or used, at the discretion of Corazón.

TENTS

Please ask to see our updated tent policy paperwork if you are interested for additional charges and restrictions.

The Club at
Corazón



WEDDING ESTIMATE

Today's date: _____

estimate prepared by: _____

Wedding dates of interest:

Rental Fee

Food/Beverage/Corazon decoration min

Food/Alcohol is subject to 22% service charge Ohio tax 7.5%

**estimates are only good for 14 days after inquiry*

This is not a contract, this is just an estimate based on the date and minimum requirements of spending for those dates. Prices are subject to change after 14 days without a contract.

Service charge and state tax are subject to change. There is also a credit card processing fee.

Rental fee is due with a signed contract

50% of total is due 6 months prior to wedding

100% is due 15 days before wedding with all final orders and counts. No changes can be made after this final date.

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Corazón