



*The Club at Corazón* is located in the beautiful community of Dublin, Ohio. Surrounded by a peaceful lake and manicured vineyards, we are one of Columbus' premier event venues. Our unique Club boasts panoramic views, a destination atmosphere, and richly appointed Tuscan style clubhouse. Corazón is dedicated to providing its members and guests with impeccable service, delectable cuisine and distinctive amenities. Our beautiful and romantic atmosphere is the perfect backdrop for your next corporate meeting or social gathering. Give your guests an experience to remember.

Our 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 event needs. Our newly renovated event spaces are bathed in natural light from the multitude of beautiful windows. The spaces have been updated with gorgeous neutral shades of ivory and gray. Corazón boasts breathtaking views as well as terraces overlooking the lake. From our enchanting fountain, to our cozy fireplaces, our classic elegance meets contemporary lifestyle is the perfect setting for any event.

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

The Club at Corazón is waiting to make your special event enjoyable, seamless, stress-free and truly an experience to remember for you and your guests. With over 20 years of experience, our event coordinator is ready to work with you through all of your details and assure a memorable time for you and your guests.

Call us at 614-504-5235 or email us at [catering@clubatcorazon.com](mailto:catering@clubatcorazon.com) to reserve your special event today.

The Club at  
*Corazón*

# Space Options

All fees and food and beverage minimums are based on event needs, date and time. At times the spaces are not available to rent. May-October Saturdays after 2:00 pm the event spaces only rent together at a Fee of \$2,000-\$4,000 with a food and beverage minimum of \$8,000-\$10,000. May-October Friday Afternoon/Evenings the event spaces all rent together at a fee of \$1000-\$2000 with a food and beverage minimum of \$5,000-\$6,000. Sundays the spaces can rent separately with a fee of \$250-\$3,000 with a food and beverage minimum of \$1,500- \$5,000.

Members receive 20% off on our rental fees.

## Private Dining Room

This well-appointed space can host an event for up to 20 depending on your set up style. It is the perfect place for an intimate meeting or dinner.

**Rental Fee:** \$50 per hour with a \$50-\$1500 food and beverage minimum.

## La Viña Covered Terrace

This gorgeous space has a warm cozy feel with a built in fireplace and a view overlooking the lake. It is perfect for a casual gathering or a gourmet meal. It accommodates from 20-30.

**Rental Fee:** \$250 with a \$500- \$8,000 food and beverage minimum.

## Spa Garden

This unique outdoor space includes a spacious hot tub, gorgeous stone surrounding wall and space for up to 100 guests dependent upon the set up needs. Enjoy the built in fireplace, fountain and private resort style feel perfect for a cocktail gathering, casual buffet or a sit down dinner.

**Rental Fee:** \$250-\$1500 with a food and beverage minimum of \$500- \$8,000.

## Wine Room

This quaint space is fashioned after a wine cellar and is a great backdrop for your next cocktail hour, meeting, or dinner for up to 24.

**Rental Fee:** \$250 with a food and beverage minimum of \$500- \$1,500.

## Terrace

Overlooking a beautiful lake with a gorgeous fountain and vineyard views, this space is perfect for an outdoor reception, luncheon, dinner or nearly any gathering. Accommodates up to 150.

**Rental Fee:** \$500-\$1,000 with a food and beverage minimum of \$2,000-\$10,000.

## Grand Salon

The Grand Salon at Corazón is an absolutely stunning space that overlooks the vineyards and lake. It boast newly updated carpet, wallpaper and drapes in gorgeous neutral shades of gray and ivory. Floor to ceiling windows offer a unique vintage feel. It is a perfect back drop for a business meeting, a social celebration or a wedding reception. Treat your guests to an event to remember at this one of a kind venue. The Grand Salon accommodates up to 220 and splits into 4 different size spaces for all of your smaller event needs.

**Rental Fee:** \$500-\$1,500 with a food and beverage minimum of \$2,000-\$10,000.

## La Viña Bar

Richly appointed with vintage hardwood floors, central fireplace, vaulted ceilings, and a one of a kind feel. Perfect for a cocktail reception, pre-event space or a casual gathering for up to 200.

**Rental Fee:** \$500-\$1,000 with a food and beverage minimum of \$2,000-\$10,000

## La Viña Lounge

This is a unique space with a cozy fireplace overlooking the La Viña Bar. With lake views and a versatile design it is the perfect space for a cocktail hour, dinner or casual get together. Accommodating up to 60.

**Rental Fee:** \$250-\$500 with a food and beverage minimum of \$250-\$2,000.

## Event Lawn

Overlooking the lake and vineyard this space accommodates up to 250 and is perfect for any event. Whether you are looking to have a casual family reunion or a Grand Gala this space is one of a kind and certainly the backdrop your guests will remember.

**Rental Fee:** \$1,000-\$4,000 with a food and beverage minimum of \$2,000-\$15,000. (Space can be tented by arranging a rental at an additional fee)

# Breakfast Buffets

Minimum of 20 guests

## Continental Buffet

Fresh Baked Muffins and Danish  
Bagels and Cream Cheese  
Assorted Yogurts and Toppings  
Sliced Fresh Fruit  
Fresh Squeezed Orange Juice  
Coffee and Herbal Hot Tea

**\$10.00 per person**

## The Traditional Breakfast

Breakfast Pastry Basket  
Sliced Seasonal Fruit  
Scrambled Eggs  
Crisp Bacon and Sausage  
Hash Brown Potatoes  
Fresh Squeezed Orange Juice  
Coffee and Herbal Hot Tea

**\$13.50 per person**

## The Corazón Breakfast

Sliced Seasonal Fresh Fruit  
Fruit Filled Crepes and Eggs Benedict  
Scrambled Eggs  
Crisp Bacon and Sausage  
Hash Brown Potatoes  
Assorted Cold Cereal with Milk  
Yogurt and Granola  
Fresh Squeezed Orange Juice  
Coffee and Herbal Hot Tea

**\$16.00 per person**

## Breakfast Enhancements

### Assorted Breakfast Breads

Fresh Baked Muffins and Breakfast Breads  
Served with Butter and Preserves  
\$24.00 per dozen

### Coffee Station

Freshly Brewed Coffee and Assorted Herbal Hot Teas  
\$3.00 per person

### Omelet Station

Ham, Bacon, Onions, Peppers, Tomatoes, Red Onion, Mushrooms and Assorted Cheeses  
\$12.00 per person \*

\*\$75 Chef Attendant Fee Applies

# Brunch Offerings

Minimum of 20 guests

## Lite Buffet

Quiche Lorraine

Romaine Orange Salad

Miniature Muffins & Pastries

Sliced Fresh Fruit Display

Orange Juice, Cranberry Juice & Grapefruit Juice

Coffee and Herbal Hot Tea

**\$15.00 per person**

## Tea Time Buffet

Variety of Sweet and Savory Scones

Miniature Turkey and Chicken Salad  
Sandwiches

Cucumber Sandwiches

Deviled Eggs

Sliced Fresh Fruit

Variety of Macaroons

Coffee and a Variety of Herbal Hot Teas

Honey & Lemon

**\$17.00 per person**

## La Vina Buffet

Caprese Skewers

Turkey & Ham Pinwheels

Cheeseburger and Fried Chicken with  
Honey Mayo Sliders

Potato Salad

Vegetables & Dip

Cheesecake and Chocolate Mousse  
Dessert Shots

Orange Juice, Cranberry Juice &  
Grapefruit Juice

Coffee and Herbal Hot Tea

**\$20.00 per person**

# Plated Lunches

**For Service between 11:00 am – 3:00 pm**  
**All menus include coffee, hot tea and iced tea**

*All options are pre-selected and guest's selections are to be provided to Corazón 10 days in advance of your event.*

## First Course

Choice of **one** of the Following to be served to all of your guests:

### Mixed Greens Salad

Cherry Tomatoes, Cucumbers, Feta Cheese  
Red Wine Vinaigrette, accompanied by Rolls and Butter

### Caesar Salad

Homemade Croutons, Shaved Parmesan  
Caesar Dressing accompanied by Rolls and Butter

## Second Course

Choice of **one** or **two** of the following for your guests to choose from:

*If you choose 2 options Corazón requires each guest's order 7 days prior as well as a place card to be provided that displays to the service staff what each guest has ordered.*

### Portobello & Eggplant Stack

Tomato Bruschetta, Asiago Cheese and Pesto, with Roasted Tomato Basil

### Seared Salmon

Lightly Seasoned with Champagne Vanilla Bean Butter Sauce

### Chicken Saltimbocca

Prosciutto, Basil, Tomato Relish, with Lemon Capers Sauce

### Chicken Corazón

Gouda Cheese, Wrapped with Prosciutto, with Sherry Cream Sauce

### Grilled Flat Iron Steak

House Spiced Rubbed, with Roasted Shallot and Rosemary Demi-Glace

### Shrimp & Artichoke Pasta

Linguini, Tomatoes, Fresh Basil, with Boursin Cheese Sauce

## Dessert Selection

Choice of **One** of the Following to be served to all of your guests:

Red Velvet Cake

Fruit Tart

Chocolate Layer Cake

**Two** Courses at \$21.00 per person

**Three** Courses at \$26.00 per person

**If you have 15 guests or less you are welcome to order on the day of your event from a Limited La Viña lunch menu.**

# Lunch Buffets

For Service between 11:00 am – 3:00 pm  
Minimum of 20 guests

## The Cook-Out Buffet

Housemade Burgers and  
100% Beef Quarter-Pound Hot Dogs  
[Chicken Breast \$3.00 per person]

Freshly Baked Buns Served with Traditional  
Condiments

Potato Salad

Seasonal Fruit Salad

Fresh Baked Cookies

Iced Tea and Water

Freshly Brewed Coffee and Hot Tea

**\$18.50 per person**

## The Sandwich Buffet

Fresh Mixed Green Salad with Assorted  
Vegetables and Dressings

Southern Potato Salad

Fresh Made Cole Slaw

Shaved Ham, Turkey and Roast Beef

Assorted Breads and Rolls

Assorted Cheeses, Relishes, Pickles, Onions,  
Tomatoes and Leaf Lettuce

Assorted Cookies

Iced Tea and Water

Freshly Brewed Coffee and Hot Tea

**\$17.50 per person**

## Italian Buffet

Classic Caesar Salad

Chicken Parmesan

Meatballs with Housemade Tomato Sauce

Baked Ziti

Vegetable Medley

Garlic Bread

Cannolis

Iced Tea and Water

Freshly Brewed Coffee and Hot Tea

**\$20.00 per person**

## Back Yard Barbeque Buffet

Choice of two entrees:

BBQ Chicken Breast, Roasted Tri-Tip Beef or  
Chipotle Pork Ribs

Housemade Cole Slaw

Country Baked Beans

Seasonal Fruit Salad

Sweet Cornbread served with Whipped Butter

Fresh Apple Crisp

Iced Tea and Water

Freshly Brewed Coffee and Hot Tea

**\$23.00 per person**

### **South of the Border Buffet**

Roasted Corn Guacamole,  
Salsa and Tortilla Chips

Chicken and Cheese Enchiladas  
with Ranchero Salsa

Mojo Barbequed Sirloin Steak with  
Caramelized Peppers and Onions

Mexican Toasted Red Rice

Cumin Dusted Squash and Tomato Casserole

Chef's Duo of Desserts

Iced Tea and Water  
Freshly Brewed Coffee and Hot Tea

**\$21.00 per person**

### **Farmers' Market Buffet**

Mixed Greens Salad  
Cherry Tomatoes, Cucumbers, Buttermilk  
or House Dressing

Grilled Chicken Breast  
Roasted Garlic Fondue

Seared Salmon  
Roasted Tomato Vinaigrette

Grilled Seasonal Vegetables

Garlic Mashed Potatoes

Seasonal Dessert

Iced Tea and Water  
Freshly Brewed Coffee and Hot Tea

**\$26.00 per person**

### **Homestyle Buffet**

Mixed Green Salad with House Dressing

Warm Rolls & Whipped Herb Butter

Carved Honey Glazed Ham

Carved Roast Turkey Breast

Garlic Mashed Potatoes

Green Beans Almondine

Iced Tea and Water  
Freshly Brewed Coffee and Hot Tea

**\$25.00 per person**

### **Corazón Buffet**

Fresh Garden Salad  
Cucumber, Cheese, Cherry Tomatoes  
& House Dressing

Warm Rolls & Whipped Herb Butter

Carved Roasted Prime Rib

Carved Roast Turkey Breast

Seasonal Grilled Vegetables

Scalloped Potatoes

Iced Tea and Water  
Freshly Brewed Coffee and Hot Tea

**\$30.00 per person**

## Three Course Plated Dinners

**Minimum of 20 guests- All menus include appropriate sides, coffee, hot tea and iced tea**

*All options are preselected and guest's orders are to be provided to Corozón 10 days in advance of your event. We require that you provide a place card for each guests to denote to the server each guests order.*

### First Course

Choice of **One** of the Following to be served to all of your guests:

#### Mixed Field Greens Salad

Sun Dried Cranberries, Goat Cheese, Pine Nuts, Red Wine Vinaigrette

#### Caesar Salad

Homemade Garlic Croutons and Parmesan

### Second Course Selections

Choice of **one, two or three** (if one is a vegetarian option) of the following for your guests to select from:

#### Portobello and Eggplant Stack ... \$26.00 each

Grilled, Fresh Roma Tomato, Asiago Cheese and Pesto Balsamic Drizzle

#### Butternut Squash Risotto ... \$27.00 each

Butternut Squash, Assorted Grilled Vegetables

#### Chicken Corazón ... \$31.00 each

Gouda Cheese, wrapped with Prosciutto with Sherry Cream Sauce

#### Tuscan Chicken ... \$31.00 each

Herb Seared with Roasted Tomato Butter, Bruschetta and Mozzarella

#### Short Rib... \$32.00

Scallion Crème Fraiche

#### Grilled Flat Iron Steak ... \$33.00 each

House Spice Rubbed, with Roasted Shallot Demi-Glace

#### Seared Atlantic Salmon ... \$34.00 each

Lightly Seasoned with Champagne Vanilla Bean Butter Sauce

#### Grilled Mahi-Mahi... \$37.00 each

Tomato Basil Salsa with Champagne Butter and Lemon Zest

#### Grilled Filet Mignon ... \$40.00 each

House Spiced Rub with Roasted Shallots and a Rosemary Demi-Glace

### Dessert Selections

Choice of **one** of the following to be served to all of your guests:

#### New York Cheesecake

With Berries

#### Double Chocolate Bomb Cake

Hazelnut Mousse, Pistachio Crumbs, Fresh Berries and Raspberry Coulis

#### Fruit & Cream

Fresh Fruit with Whipped Cream

#### Ice Cream - Two Scoops

Vanilla Bean or Seasonal Flavor

#### Granny Smith Apple Tart

Served with Warm Caramel and Vanilla Bean Ice Cream



# Dinner Buffets

Minimum of 25 guests.

## The Cook-Out Buffet

Housemade Burgers and  
100% Beef Quarter-Pound Hot Dogs  
[Chicken Breast \$3.00 per person]

Freshly Baked Buns Served with Traditional  
Condiments

Potato Salad

Seasonal Fruit Salad

Fresh Baked Cookies

Iced Tea and Water

Freshly Brewed Coffee and Hot Tea

**\$24.50 per person**

## Italian Buffet

Classic Caesar Salad

Chicken Parmesan

Meatballs with Housemade Tomato Sauce

Baked Ziti

Vegetable Medley

Garlic Bread

Cannolis

Iced Tea and Water

Freshly Brewed Coffee and Hot Tea

**\$26.00 per person**

## The Sandwich Buffet

Fresh Mixed Green Salad with Assorted  
Vegetables and Dressings

Southern Potato Salad

Fresh Made Cole Slaw

Shaved Ham, Turkey and Roast Beef

Assorted Breads and Rolls

Assorted Cheeses, Relishes, Pickles, Onions,  
Tomatoes and Leaf Lettuce

Assorted Cookies

Iced Tea and Water

Freshly Brewed Coffee and Hot Tea

**\$23.50 per person**

## Back Yard Barbeque Buffet

Choice of **two** entrees:

BBQ Chicken Breast, Roasted Tri-Tip Beef or  
Chipotle Pork Ribs

Housemade Cole Slaw

Country Baked Beans

Seasonal Fruit Salad

Sweet Cornbread served with Whipped Butter

Fresh Apple Crisp

Iced Tea and Water

Freshly Brewed Coffee and Hot Tea

**\$29.00 per person**

### Homestyle Buffet

Mixed Green Salad with House Dressing

Warm Rolls & Whipped Herb Butter

Carved Honey Glazed Ham

Carved Roast Turkey Breast

Garlic Mashed Potatoes

Green Beans Almondine

Iced Tea and Water

Freshly Brewed Coffee and Hot Tea

**\$30.00 per person**

### Corazón BBQ Buffet

Fresh Garden Salad

Cucumber, Cherry Tomatoes, Buttermilk or House Dressing

Honey BBQ Chicken

Chili Rubbed Flank Steak

Potato Salad

Bacon, Whole Grain Mustard, Chives

Corn on the Cob

Peach Crisp

Iced Tea and Water

Freshly Brewed Coffee and Hot Tea

**\$31.00 per person**

### Farmers' Market Buffet

Mixed Greens Salad

Cherry Tomatoes, Cucumbers, Buttermilk or House Dressing

Grilled Chicken Breast

Roasted Garlic Fondue

Seared Salmon

Roasted Tomato Vinaigrette

Grilled Seasonal Vegetables

Garlic Mashed Potatoes

Seasonal Dessert

Iced Tea and Water

Freshly Brewed Coffee and Hot Tea

**\$32.00 per person**

### Corazón Buffet

Fresh Garden Salad

Cucumber, Cheese, Cherry Tomatoes & House Dressing

Warm Rolls & Whipped Herb Butter

Carved Roasted Prime Rib

Carved Roast Turkey Breast

Seasonal Grilled Vegetables

Scalloped Potatoes

Iced Tea and Water

Freshly Brewed Coffee and Hot Tea

**\$35.00 per person**

## *Tray Passed Hors d'oeuvres*

**Minimum of 25 pieces of each.**

Crab Rangoon with Ginger  
Spiced Soy Sauce

Sesame Chicken Tenders with  
Thai Peanut Sauce

Pork Potstickers with  
Teriyaki Sauce

Tomato Basil Bruschetta

Black Olive Tapenade Crostini

Assorted Mini Egg  
Quiche Tartlets

Coconut Chicken Tender with  
Sweet Chili Sauce

Spinach Spanakopita

Caprese Skewers  
Reduced Balsamic

Marinated Beef Skewers with  
Mango Relish

Pulled Pork Sliders with  
Carrot Slaw

Chicken and Fontina with  
Roasted Pepper Aioli

Mini Crab Cakes with  
Remoulade

Mini Brie with Raspberry  
En Croute

Wild Mushroom in Phyllo Dough

Mini Beef Wellington with  
Mushroom Drizzle

Bacon Wrapped Date  
Stuff with an Almond and  
topped with Blue Cheese

Ginger Glazed Chili Prawns

Sea Scallops Wrapped in Bacon

Maryland Crab Cakes with  
Mustard Remoulade

Lobster Macaroni and Cheese  
Fritters

Chilled Shrimp Canapes with  
Egg Mousse

Coconut Shrimp

Coconut Lobster Skewer

Tempura Shrimp Brochette with  
Bang Bang Sauce

Poached Shrimp with Wasabi  
Cocktail Sauce

Jerk Lamb Lollipops with Goat  
Cheese Fondue

**\$2.50 per piece,  
tray passed**

**\$3.50 per piece,  
tray passed**

**\$4.00 per piece,  
tray passed**

# Displayed Hors d'oeuvres

Minimum order of 25 on most unless specified.

## Assorted Cookies and Brownies

\$2.50 per person

## Cheese and Crackers

\$2.50 per person

## Housemade Chips with Dip

\$2.50 per person

## Chips, Salsa, Queso and Guacamole

\$4.00 per person

## California Crudité

Seasonal Fresh Vegetables and Buttermilk Ranch

\$3.50 per person

## Fresh Seasonal Sliced Fruit Display

\$4.50 per person

## Salad Station

Mixed Spring Greens, Romaine and Spinach, Dried Cranberries, Roasted Beets and Sliced Strawberries  
Gorgonzola, Feta and Parmesan.

Candied Walnuts and Sliced Almonds.

\$6.50 Per Person

## Slider Station

Cheeseburger, Pulled Pork, or Chicken

\$6.00 per person

## Grilled Flatbread Station

Roasted Garlic, Assorted Spanish Olives, Black Olive Tapenade, Onion Dip  
Three Assorted Seasonal Salsas.

\$8.00 per person

## Warm Spinach and Artichoke Dip

With Baguettes

\$125.00 each with Crab \$165.00 each  
(serves 50 people)

## Artisan Cheese Display

International and Domestic Cheeses with Sliced Baguettes, Candied Walnuts and Water Crackers

\$8.00 per person

## Bruschetta Display

Assorted Breads and Toppings

\$3.50 per person

## Shrimp Cocktail Display

\$9.00 per person

## Italian Antipasti Display

Sliced Italian Meats and Cheeses  
with Marinated Artichokes,  
Roasted Peppers, Marinated Olives,  
Sliced Baguettes

\$8.00 per person

## Baked Brie en Croute

Baked Whole Brie In Puff Pastry, 2lb. French Brie  
Wheel, Dried Fruit and Nuts

Sliced Baguettes and Water Crackers

\$125.00 each

(serves Approx. 40 people)

## Nacho Bar

Housemade Tortilla Chips, Scallions, Bacon Bits,  
Chicken, Roasted Salsa, Jalapenos, Pico de Gallo,  
Sour Cream, Cojita and Cheese Sauce

\$6.00 per person

## Hummus Bar

Red Peppers, Feta, Olives, Chives, Roasted Garlic  
and Grilled Bread

\$5.00 per person

## Mashed Potato Bar

Apple Wood Bacon Bits, Blue Cheese, NY  
Cheddar, Green Onion, Sour Cream

\$6.00 per person

## Sushi Display

Assorted Sushi and California Rolls  
Ginger, Soy, and Wasabi

\$4.50 per piece

(Minimum 100 Pieces per order)

## Assorted Dessert Display

Miniature Desserts

\$6.00 per person

## *Carving Stations*

### **Sage and Thyme Roasted Turkey Breast**

With Orange Cranberry Sauce, Honey Mustard, Rolls

\$160.00\* serves 20-25 people

### **Brown Sugar Glazed Bone in Ham**

Dijon Mustard, Rolls

\$175.00\* serves 20-25 people

### **Mojo Marinated Roast Pork Loin**

With Roasted Pineapple Salsa, Rolls

\$175.00\* serves 20-25 people

### **Dijon and Pepper Crusted Beef Tenderloin**

With Rosemary Cabernet Demi-Glace, Rolls

\$295.00\* serves 20-25 people

### **Prime Rib of Beef**

Natural Jus, Horseradish Cream, Rolls

\$375.00\* serves 40 people

\*\$75 Chef Attendant Fee Applies

# *Beverages*

## **Premium Brands: \$10 each**

Kettle One, Grey Goose and Tito's Vodka, Johnny Walker Red and Glenfiddich Scotch, Milchter's and Crown Royal Bourbon, Bombay Sapphire and Tanqueray Gin, Captain Morgan Black Rum, Patron Silver Tequila

## **Call Brands: \$8 each**

Titos and Absolut Vodka, Beefeater and Bombay Gin, Dewar's and Cutty Sark Scotch, Bulleit and Jack Daniels Bourbon, Canadian Club Blended Whiskey, Captain Morgan and Myers Rum, Cuervo Gold Tequila

## **Well Brands: \$7 each**

Smirnoff Vodka, Gordon's Gin, Bacardi Rum, Old Grand Dad Bourbon, Seagram's 7 Blended Whiskey, Lauders Scotch, La Prima Silver Tequila

## **House Wine: \$6 per glass/\$24 per bottle**

Merlot, Cabernet Sauvignon, Riesling and Chardonnay

## **Premium Wines: \$24 per bottle and up**

Selections available on request.

## **Beer: \$6.00 Craft, \$5 Import, \$4 Domestic**

Bud Light, Budweiser, Coors Light, Miller Lite, Corona, Yuengling, Seasonal Craft Beer, Craft IPA

## **Non-alcoholic Beverages: \$2.50 Soft Drinks, \$3.50 Juices**

Pepsi, Diet Pepsi, Sierra Mist, Iced Tea, Lemonade, Coffee, Hot Tea, Cranberry, Tomato, Orange, Grapefruit and Pomegranate Juice

# *Beverage Packages*

## **Premium Hosted Bar:**

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

3 Hours.....\$35 per guest

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

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

## **Call Hosted Bar:**

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

3 Hours.....\$30 per guest

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

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

## **Well Hosted Bar:**

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

3 Hours..... \$25 per guest

4 Hours.....\$30 per guest

5 Hours.....\$35 per guest

## **Soft Hosted Bar:**

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

3 Hours.....\$20 per guest

4 Hours.....\$25 per guest

5 Hours.....\$30 per guest

***All Packages include bartender fees and satellite bar set up as needed. The Club at Corazón does not serve shots.  
We are happy to arrange additional beverage options. Additional wine list is available upon request.***

# *Additional Services*

## **Specialty Linens**

See Event Coordinator for swatches and pricing

### **Chocolate Fondue Fountain**

Milk, Dark or White Chocolate, array of Dipping Items

\$6.00 per person (100 person minimum)

### **Chocolate Dipped Strawberries**

Served with each piece of wedding cake

\$3.50 per person

### **Strawberries in Champagne Glasses**

Strawberries or Raspberries floating in your champagne toast

\$2.00 per person

### **Candle Treatment**

Ivory or White Candles in Assorted Sizes throughout Event Space

\$150.00 and up

### **Candle Centerpiece**

3 Tiered Cylinders with Ivory or White Floating Candles

\$20.00 each

### **Audio Visual**

Projector and Projection Screen

\$150.00

### **La Viña Reserve Wine List**

Upon request we can provide a hand-selected wine list from vineyards around the world. Corkage Fee is \$15.00 per Bottle for Outside Wine

## **Tents**

Various sizes, designs and options \$1000 and up dependent upon size and needs

### **Chiavari Chairs**

\$8.50 per chair

### **Chair Covers**

\$4.00- \$6.00 per chair

### **Belly Ups**

\$15.00 per table or \$39.00 with floor length linen

### **Satellite Bar**

\$150.00-\$500.00

### **Bartender**

\$75 per bartender

### **Plate Chargers**

Variety of Gold, Silver and White designs \$2.00- \$20.00 per person

### **Ice Carvings**

Price dependent on design and size \$300 and up

### **Designer Dance Floor**

Black and White, all Black or all White \$1200.00 and up dependent on size

### **Valet Parking**

Parking is available free of charge. Valet parking can be arranged at an additional fee. Pricing dependent on guest count and duration of the event.



# Information and Policies

## **Menu Planning**

Current prices are indicated on the enclosed menus. 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.

## **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. The Club at Corazón employees also have the right to refuse alcohol service to any person at any time.

## **Service Charge & Sales Tax**

A 21% service charge will be added to all food and beverage options. The 21% service charge is subject to 7.5% sales tax (or current state sales tax) in accordance Ohio Tax Law.

## **Security**

Private security is not available. In the event The Club at Corazón does feel additional security will be necessary, an outside source will be brought in and charges will be applied during final booking.

## **Deposit & Cancellation**

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

## **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 equipment rental, cash bar, service charges, or sales tax. In the case of a waived food and beverage minimum we have the ability to move the group from the specified space based on availability or attendance fluctuations or needs of the Club.

## **Payments & Guarantee**

A second payment of 50% of the estimated total is due 6 months prior to your event. Final payment and a \$500.00 security deposit is due 10 days prior to your event. At the time of final payment, there will be a final walk-through and arrangements will be made for the final guarantee. If you do not supply a final guaranteed number by the due date provided your original contracted 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. The Club at 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 The Club at Corazón and may be disposed of or used, at the discretion of The Club at Corazón.

## **Banquet Hours and Banquet Room Rental Rates**

Events packages are available in 5 hour increments. Morning times are 10:00 am to 3:00 pm. Evening hours for the banquet room are any time after 5:00 pm. All events must end by midnight. 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 General Manager or Director of Event Sales.

## **Decorations**

All candle decorations must be approved prior to the event, in accordance with Fire Code. The Club at 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 smoke machines, fog machines, glitter, confetti or helium balloons are permitted.** Due to the surrounding habitat, only real flower petals on permitted on the Ceremony Lawn. All vendor items and personal items must be removed at the conclusion of your event or will become property of The Club at Corazón and may be disposed of or used, at the discretion of The Club at Corazón.