



2636 North River Road
Stow, Ohio 44224

Thank you for considering **Roses Run Country Club** for your upcoming event. We cordially invite you to join us on a tour of our breathtaking, public facility with all of the amenities of a private club.

Our facility offers an exquisite setting for Wedding Receptions, Banquets, Proms, Seminars, Patio Parties, Holiday Parties and many other special events.

We offer a choice of three beautiful banquet rooms designed to create a warm atmosphere for your guests, with lasting memories of your special event. All banquet rooms are equipped with a fireplace. Our **Derby Room**, with a spectacular view of the golf course, can accommodate up to 300 guests and our **Belmont & Preakness Rooms** can accommodate up to 350 guests. For smaller parties, these rooms can be divided with each offering soundproof walls.

The staff at **Roses Run Country Club** offers our guests individualized attention in the planning of their special occasion. In addition to your culinary needs, we can help arrange and coordinate any additional services such as wedding cakes, ice carvings, entertainment, floral designs, and specialty linens.

We are proud to offer menus containing guest favorites, as well as exciting new creations. However, if you are interested in alternatives, we would be happy to customize a menu to suit your individual needs.

If you have any questions regarding the information provided, or if you would like to set up an appointment, please feel free to contact our Event Coordinators at **(330) 688-4653** (Office) or **(330) 571-0816** (Cell). Also visit our website at www.rosesrun.com for example photographs of our past weddings and events.

Our entire staff looks forward to serving you and your guests with your upcoming celebration!



Banquet Menu

Facility Policies:

Upon booking an event, **Roses Run Country Club** will reserve your banquet room for a maximum of seven days. Your contract must be signed and returned with a security deposit within the seven day period.

Guarantees:

A final guarantee of the number in attendance of any banquet event or outing must be made ten (10) days prior to the actual event date. If an advance guarantee is not received, **Roses Run Country Club** reserves the right to charge the amount equal to the number shown on the original signed contract. If the final food and beverage guarantee is less than your contract an additional charge to your master bill. Please note room minimums in contract for Fridays and Saturdays.

Tasting:

Once you have completed your contract, you are welcomed to give your Event Coordinator a list of dinner menu items that you are interested in tasting for your event. We will then arrange tastings using the menus from other upcoming events that are having similar options or have at least one of your requested options. You will be contacted by our staff for arrangements. We will do our best to make any necessary arrangements.

Pricing:

Prices for beverage packages are charged for the total number of guests at event, regardless of age. There is special pricing for meal options for children under age 10. We require all events on Saturday evenings to purchase a Standard or Top Shelf Bar Package. (Additional charges will be accrued if you choose to opt out.)

Minimums:

There is a 30 person minimum on all banquet orders. All menu items may be ordered as a plated meal; additional costs may be acquired. Each banquet room has guest minimums for Friday and Saturday evening events, any exceptions must be made by **Roses Run Country Club** Management at time of contract signing.

Additional Charges:

We do not charge you a facility fee to use one of our unique banquet rooms here at **Roses Run Country Club**, but you must use our catering menu and beverage packages. All events contracted through **Roses Run Country Club** are subject to a 20% service charge and current local sales tax. You will also be charged a \$200.00 security fee for Friday and Saturday evenings.

The service fee is added to all invoices in place of an operating cost for any overhead expenses. The service fee is not a gratuity. Gratuity for the staff is up to the customer's discretion and will not be added to any invoice.

Tax-exempt organizations are required to present an ID number for our records at time of contract signing.

Ceremony Fees:

Guests wishing to hold their ceremony at **Roses Run Country Club** shall pay a fee of \$750.00. This fee includes ceremony site, back-up site, chair placement, and chair removal.

Time-line:

All banquet events are limited to a five-hour time frame, and must cease by 11:30pm. All other timeline adjustments must be approved by your Event Coordinator. All beverage packages are for a maximum of 5 hours. All guests and vendors must vacate the banquet facility no later than midnight. Finally, there is to be no outside music after 10:00pm.



Banquet Menu

Hors D'oeuvres

(Passed or Displayed)

*Prices are based on servings
for 25 or 50 Guests*

MINI CRAB CAKES \$80/\$150
red pepper aioli

CHICKEN SKEWERS \$95/\$180
thai peanut, teriyaki, or maple bourbon

POT STICKERS \$80/\$150
chicken or pork, teriyaki glaze

COCONUT CHICKEN \$95/\$180
thai chili sauce

MEATBALLS \$65/\$125
sweet & sour, marinara, or bbq

**BACON WRAPPED WATER
CHESTNUTS \$65/\$125**

SAUERKRAUT BALLS \$55/\$100
ham, honey mustard dipping sauce

VEGETABLE SAMOSAS \$65/\$125
phyllo dough, grilled vegetables

**HONEY MUSTARD PRETZEL BITES
\$55/\$100**
soft pretzels, honey mustard

FRIED RAVIOLIS \$80/\$150
marinara

STUFFED MUSHROOMS \$80/\$150
crab, italian sausage, or andouille

CAPRESE BITES \$80/\$150
grape tomato, mozzarella, basil, balsamic

BRUSCHETTA \$80/\$150
fresh tomatoes, garlic, balsamic, basil, crostini

Starters

(Displayed Only Options)

*Prices are based on servings
for 25 or 50 Guests*

**DOMESTIC CHEESE DISPLAY
\$110/\$210**

**FRESH VEGETABLE DISPLAY
\$80/\$150**

SEASONAL FRUIT DISPLAY *market*

DELI PINWHEELS \$45/\$90

**SMOKED SALMON DISPLAY
\$200/\$400**
chopped egg, caper dill sauce, crostini

SPREADS DISPLAY \$175/\$325
almond honey goat cheese, bruschetta,
spinach & artichoke

FRESH HUMMUS \$100/\$200
pita and vegetables

**SUSHI DISPLAY
\$3.50/\$5.50 (PER SERVING)**
Classic Rolls/ Specialty Rolls
minimum of \$100 order

**SHRIMP COCKTAIL PLATTER
\$75/\$150**

Salads

TOSSED GARDEN \$4
tomatoes, cucumbers, black olives, choice of dressing

CAESAR \$5
romaine, fresh parmesan, bacon, classic caesar dressing

EXOTIC SPRING \$5
feta, dried cranberries, candied walnuts, house vinaigrette



Banquet Menu

Carving Stations

(must be used in combination with a hor d'ourve or dinner package)

TENDERLOIN OF BEEF \$12

Served with horseradish aioli, peppercorn demi and Béarnaise sauce

PRIME RIB \$10

roasted garlic, au jus, horseradish aioli

ROAST PORK LOIN \$4

brandy apple, maple bourbon, or au jus

MASTERCARVE HAM \$4

baked, pineapple relish

Vegetables

a la carte \$2

Choice of one Included for all Buffet or Plated Dinner Selections

BROCCOLI FLORETS

GLAZED BABY CARROTS

GREEN BEANS ALMANDINE

SICILIAN BLEND

(green beans, carrots, mixed peppers, onions, & cauliflower)

CALIFORNIA BLEND

(carrots, broccoli, & cauliflower)

TUSCANY BLEND

(onions, green beans, zucchini, squash, spinach, & red peppers)

ROASTED ASPARAGUS

(Add \$1.00 per person)

Starches

a la carte \$3

Choice of one Included for all Buffet or Plated Dinner Selections

GARLIC WHIPPED MASHED POTATOES

ROASTED RED SKINS

BAKED POTATO

TWICE BAKED POTATO

POTATOES AU GRATIN

WILD RICE PILAF

BOURBON & PECAN SWEET POTATOES

Buffet Packages

ONE ENTRÉE BUFFET \$24

TWO ENTRÉE BUFFET \$27

THREE ENTRÉE BUFFET \$32

All packages include tossed garden salad, vegetable, starch, rolls & butter

ROAST BEEF & AU JUS

roasted, thinly sliced

CREOLE BEEF BRACIOLE

andouille sausage, creole gravy, cornbread stuffing

BEEF TIPS BOURGUIGNON

onions, mushrooms, red wine demi glaze, egg noodles

CHICKEN CORDON BLEU

sliced ham, swiss cheese, honey mustard sauce

CHICKEN MARSALA

mushrooms, marsala demi glaze

CHICKEN PAPRIKASH

sautéed breast, Hungarian spiced sauce, egg noodles

CHICKEN PICCATA

sautéed breast, lemon, capers, white wine sauce

CHICKEN ITALIANO

grilled breast, pesto parmesan cream

CHICKEN MILANESE

pesto marinade, bruschetta topping, balsamic glaze

CHICKEN PARMESAN

MEDITERRANEAN CHICKEN

artichokes, feta, black olives, lemon garlic sauce

ROAST PORK LOIN

choice of brandy apple, maple bourbon, or au jus

PACIFIC BAKED COD

crumble topping, lemon chive beurre blanc

GRILLED NORWEGIAN SALMON

choice of mahogany or maple dijon glaze

TRADITIONAL/VEGETABLE LASAGNA

FOUR CHEESE MANICOTTI

cream blush vodka sauce

PASTA PRIMAVERA

fresh vegetables, lemon white wine sauce



Banquet Menu

Plated Dinner Selections

All packages include tossed garden salad, vegetable, starch, rolls & butter
(customize all plated dinners options upon request)
Upgrade salad for \$1 per person

DUO PLATE market

Choice of any two entrees listed below

8 OZ. FILET MIGNON market

NEW YORK STRIP \$29

NORWEGIAN SALMON \$29

BAKED ATLANTIC COD \$28

CHICKEN MARSALA \$27

CHICKEN MILANESE \$27

Special Dietary Options

All packages include tossed garden salad, rolls & butter

Some restrictions may apply

BUTTERNUT SQUASH RAVIOLI \$16

cheese filled, roasted red peppers, fresh vegetables, sautéed with olive oil & seasoning
(vegetarian)

PIERGIOS FLORENTINE \$16

sautéed with spinach, tomato, & onions
(vegetarian)

SOBA NOODLE STIR FRY \$16

vegetable medley, sautéed with ginger soy sauce
(vegan/gluten free)

ROASTED VEGETABLE NEAPOLITAN

\$16

potato medley, balsamic drizzle
(vegan/gluten free)

MONTEREY CHICKEN \$16

grilled breast, bacon, cheese, choice of starch and vegetable
(gluten free)

Late Night Bites

Served after 9 PM/ restrictions may apply

WALKING TACO \$3

PIZZA \$3

Kids

Kids under age 5 eat buffet entrees free
Kids ages 6-10 eat buffet entrees for half price

KIDS PLATE \$7

chicken strips, apple sauce
mac & cheese or french fries

Breakfast

FRONT 9 \$5

assorted donuts, coffee, tea

BACK 9 \$6

assorted pastries, muffins, danishes, coffee, tea

INTERNATIONAL \$8

assorted pastries, fruit salad, oatmeal, juice, coffee, tea

ROSES CUP \$10

assorted pastries, scrambled eggs, hash browns, bacon, sausage, juice, coffee, tea

THOROUGHbred \$11

french toast, hash browns, bacon, sausage, breakfast casserole, juice, coffee, tea

QUICHE BRUNCH \$10

choice of vegetable or ham & cheese, assorted pastries, fresh fruit

CHICKEN FRITTER & WAFFLE \$13

pecan syrup and honey french cream

Salads & More

CAESAR \$5

romaine, fresh parmesan, bacon, classic caesar dressing

EXOTIC SPRING \$5

feta, dried cranberries, candied walnuts, house vinaigrette

TOSSED GARDEN \$4

cucumbers, tomato, black olives, choice of dressing

BAKED POTATO BAR \$6

cheese, sour cream, butter, bacon, chives

SOUP \$4

italian wedding, chicken noodle, broccoli cheddar, chicken enchilada, tomato bisque



Banquet Menu

Light Entrees

Priced per person

CHICKEN SALAD CROQUETTE \$13

served with mixed greens, choice of two sides

SANDWICH OR WRAP PLATTER \$12

deli meats, assorted cheese, bread, condiments,
choice of two sides

CROISSANT PLATTER \$11

choice of chicken or tuna salad, assorted condiments,
choice of two sides

CHICKEN MILANESE \$14

bruschetta topping, balsamic glaze, tossed garden salad,
choice of two sides

CHICKEN PARMESAN \$13

served with pasta and tossed garden salad

GRILLED NORWEGIAN SALMON \$15

lemon dill sauce, tossed garden salad, choice of two sides

PASTA PRIMAVERA \$10

lemon garlic sauce, fresh vegetables
ADD grilled chicken \$3

LUNCH BUFFET PACKAGE \$24

choice of two entrees from page 3, tossed garden salad,
vegetable, starch, rolls & butter

Hors D'oeuvres Packages

Priced per person

HOLE IN ONE \$17

combo display of domestic cheeses and assorted fresh
vegetables & dip, choice of five hors d'oeuvres
(passed or displayed)

BIRDIE \$11

spreads display, choice of two hors d'oeuvres
(passed or displayed)

PAR \$8

Choice of three hors d'oeuvres
(passed or displayed)

BBQ Grill Packages

choice of one main entrée, two sides \$14

choice of two entrees, two sides \$18

Priced per person

Entrees

4 bone ribs, 4 oz. burgers, italian sausage,
pulled pork, or kabobs (chicken/beef)

BBQ Grill Sides

a la carte \$4.00

Choice of house tossed salad, any vegetable, any
starch, baked beans, potato salad, cucumber salad,
hummus & pita, broccoli salad, pasta salad,
veggies & dip, or fresh fruit

Casual Dinner Packages

Priced per person

PIZZA, WING, AND SALAD BUFFET \$15

selection of pizza, wings, and build your own salad station

PASTA BAR \$12

served with meatballs, grilled chicken strips,
tossed garden salad,
rolls, marinara, and alfredo

BURGER BAR \$12

4 oz. ground beef hamburger, condiments,
choice of two BBQ Grill sides

SLIDER BAR \$10

choice of pulled pork, ground beef patties, or pulled chicken,
choice of two BBQ Grill sides

ITALIAN CHICKEN PACKAGE \$14

italian roasted chicken quarters, tossed garden salad,
baked penne pasta, green beans almandine,
and red skin potatoes

TACO PACKAGE \$13

served with ground beef and seasoned chicken;
also includes toppings, soft and hard shells, spanish rice, and
refried or black beans, chips & salsa



BAR, COCKTAILS, & BEVERAGES

COFFEE, ICED TEA, HOT TEA \$2
COFFEE, ICED TEA, HOT TEA, SODA \$6
NON - ALCOHOLIC PUNCH, per gallon \$8
ALCOHOLIC PUNCH, per gallon \$35
NON - ALCOHOLIC CHAMPAGNE, per bottle \$10 (*flutes included*)
CHAMPAGNE, per bottle \$25 (*flutes included*)
CHAMPAGNE TOAST, per person \$2 (*flutes included*)

DRAFT BEER, WINE, & SODA \$15

5 Hour package includes choice of two draft beers and selection of house wine
House Wine: Chardonnay, Riesling, Merlot, and Cabernet Sauvignon
Beer Choices: Budweiser, Bud Light, Yuengling, and Yuengling Light
Also includes Coca-Cola products, Juices, Coffee, Iced Tea, & Hot Tea

STANDARD BAR SERVICE \$20

5 Hour package includes choice of two draft beers, selection of house wine, liquor, liqueurs, & cordials
Beer Choices: Budweiser, Bud Light, Yuengling, Yuengling Light
House Wine: Chardonnay, Riesling, Merlot, and Cabernet Sauvignon
Liquor: Dewar's Scotch, Seagram's 7, Jim Beam, Skyy Vodka, Captain Morgan, Paramount Rum, Malibu Coconut Rum, La Prima Tequila, Barton Gin

Package is accompanied by a selection of Liqueurs & Cordials for mixed Cocktails
Also includes Coca-Cola products, Juices, Coffee, Iced Tea, & Hot Tea

TOP SHELF BAR SERVICE \$22

5 Hour package includes choice of two draft beers, selection of house wine, liquor, liqueurs, & cordials
Beer Choices: Budweiser, Bud Light, Yuengling, Yuengling Light
House Wine: Chardonnay, Riesling, Merlot, and Cabernet Sauvignon
Liquor: VO Canadian, Crown Royal, Jameson, Jack Daniels, Maker's Mark, Dewar's Scotch, Bacardi, Malibu, Captain Morgan, Grey Goose, Three Olives Cherry, Tanqueray, Jose Cuervo

Package is accompanied by a selection of Liqueurs & Cordials for mixed Cocktails
Also includes Coca-Cola products, Juices, Coffee, Iced Tea, & Hot Tea

Roses Run Country Club has a NO SHOT or glassware policy.

- ❖ Champagne Toast is complimentary to the bridal party of wedding receptions.
- ❖ Outside alcohol is not permitted for any reason and if found would be considered a breach of contract.
- ❖ If possible we will honor special requests; an up-charge may be acquired for upgrades or substitutions.
- ❖ Roses Run Country Club reserves the right to I.D. any guests and withhold service from any guests.
- ❖ Standard or Top Shelf Bar Package is required for Saturday Events.
- ❖ Prices are based per person for a maximum of 5 hours; invoices reflect total number of guests; regardless of age.

SPECIAL EVENTS AGREEMENT

THIS SPECIAL EVENTS AGREEMENT (the "Agreement") is between **ROSES RUN COUNTRY CLUB**, located at 2636 North River Road, Stow, Ohio 44224("the Club"), and

(Print Name)_____

_____.

The customer desires to hold a special event at the Club, and the Club is willing to provide the location, food and beverages, and certain other items for such event, on the terms and conditions set forth below. The parties agree as follows:

1. The Special Event: The Customer desires to use the Club facilities for the Event described on the "Function Sheet" that the Customer will receive after meeting with the Banquet Manager. Said function shall be referred to hereinafter as the "Event".

The Date of the Event is: _____.

2. Nature of the Event: The details as to the nature of the Event, including without limitation, the time, number of attendees, form of entertainment, food, décor, etc. shall be set forth in the Function Sheet.

3. Changes: The parties agree that any changes as to the nature of the Event or any aspect of it, including the pricing, shall be set forth in a document in writing, signed by both parties. Any such changes shall be deemed to be incorporated in the Agreement to the same extent as is originally set forth in the document.

4. Minimum Charges: There is a 200 person minimum for the Derby Ballroom on Saturday, and a 100 person minimum on Friday. There is a 75 person minimum for the Belmont or Preakness Ballrooms on Saturday and a 50 person minimum on Friday. There is a 175 person minimum for the Belmont/Preakness entire room on Saturday and a 150 person minimum on Friday. If the minimums cannot be met a room or setup fee may apply. See your Event Coordinator for specific prices. \$_____ Room Fee/\$_____ Setup Fee

5. Outdoor/Indoor Wedding Ceremonies and Patio Events: A non-refundable fee of **\$750.00** will be charged to the original contract. This fee covers chair setup of an outdoor/indoor wedding ceremony or patio event.

6. Security Fee: All events held on a Friday or Saturday will require the presence of an off duty police officer and will be charged a fee of \$200.00 for that purpose.

SECURITY DEPOSIT AND PAYMENT STRUCTURE

Security Deposit: At the time of booking the Event, the Customer shall pay a Security Deposit of **\$1,000.00** for the *Derby Room*, **\$750.00** for the *Belmont/Preakness combination (entire upstairs)*, **\$750.00** for the *Expanded Belmont Room* or **\$750.00** for the *Preakness Room* to the Club. The Event will not be officially booked until the Security Deposit has been paid in full. The Security Deposit will be applied to the final payment that is due 10 days prior to the event. In the event that there is damage to the Club, its facilities, equipment, or other property arising out of or related to the Event, the Club shall be entitled to charge the customer the replacement of any damaged property, as applicable, in the sole discretion of the Club.

Payment Structure: No less than ninety (**90**) days (_____) prior to the Event, Customer shall deliver to the Club a prepayment toward the price of the Event in an amount of **50%** of the anticipated price of the Event, based on the Function Sheet as amended to that date. No less than forty-five (**45**) days (_____) prior to the Event, Customer shall deliver to the Club an additional pre-payment toward the price of the Event in an amount of **75%** of the anticipated price of the Event, based on the Function Sheet as amended to that date. No less than ten (**10**) days (_____) prior to the Event, Customer shall deliver to the Club a payment for the **balance** of the price of the Event, based on the Function Sheet as amended to that date. The number of attendees shall be **guaranteed** at that time. The total price for the Event will be based on this guaranteed number. Any payments not made per the contract will be subject to 8% interest. Any additional charges accrued the day of the event must be paid the day of the event.

Cancellation: In the event that the Customer elects to cancel the Event more than one hundred eighty (**180**) days prior to the date of the Event, the Club shall refund the Security Deposit in full providing the room can be booked on the same date within 6 months. The Customer shall have no further obligation to the Club. In the event that the Customer elects to cancel the Event more than sixty (**60**) days prior to the date of the Event, the Club shall retain **90%** of the pre-payment. In the event that the Customer elects to cancel the Event more than thirty (**30**) days prior to the date of the Event, the Club shall retain **100%** of the pre-payment.

Notice of Cancellation: Any and all notices to either party required or permitted pursuant to this Agreement, including any notice of cancellation, shall be made in writing and shall be sent to the other party at the address set forth in the first paragraph of this Agreement.

Entire Agreement: This Agreement, and Function Sheet, Floor plans and any written amendments to this Agreement and/or Function Sheet, embodies the entire Agreement between the parties with respect to the subject matter hereof and supercedes any and all understanding, oral or written, with respect thereto.

All prices are subject to a 20% service charge and current local sales tax.

THIS AGREEMENT has been signed by the parties on the date shown below:

ROSES RUN COUNTRY CLUB:

BY: X _____

TITLE: _____ **DATE:** _____

CUSTOMER:

PRINT: _____

BY: X _____ **DATE:** _____

Address: _____

Email: _____

Phone Number: _____

ROOM: _____

Approximate Number of Guests: _____

Nature of Event: _____