



*Welcome to*  
*Scioto Reserve Country Club*

We are honored you have considered Scioto Reserve Country Club to host this truly memorable occasion. We would absolutely love to share your special day with you, your family and friends.

The elegant setting of Scioto Reserve Country Club will complete the perfect wedding ceremony & reception for any Bride and Groom. The spectacular view of our championship golf course will highlight your wedding reception.

We are committed to help you plan your experience every step of the way.

As you browse through our ceremony and reception features, please know that we will tailor and personalize your wedding to be as unique as you are. Our culinary staff caters to the most experienced palate and our service will surpass your expectations.

And now, turn the page and let  
your dreams come true.....



## *The Perfect Wedding*

Scioto Reserve Country Club would like to thank you and your family for giving us the opportunity to host your special day. Scioto Reserve is pleased to provide the following services included with all of our options to compliment your wedding:

- ❖ Reception Area: Ballroom, Cocktail Lounge, Private Bridal Suite & Groom's Quarters
- ❖ 60" Round Tables, Beautiful Chiavari Chairs, Ivory Linens and Ivory Napkins
- ❖ Slenda Satin Flatware, Syracuse Silk China and Libbey Glassware
- ❖ Customized Dance Floor
- ❖ Additional Tables: Gift Table, Escort Table, Buffet Tables, DJ Table & Head Table, to include Ivory Linen and Skirting
- ❖ State of the Art Audio/Visual Equipment: Two 9 Foot Screens and HD Projectors
- ❖ Two Personal Consultations with Scioto Reserve's Venue Wedding Coordinator: *one 5 months before your wedding date and the other 3 weeks before your wedding date*
- ❖ Placement of Favors & Set Up of Escort Card Table
- ❖ Customized Wedding Cake from The Cake Studio
- ❖ Welcome Sign at the Entrance to Scioto Reserve Country Club: *personalized with couple's name to assist guests in finding our venue*
- ❖ Preferred Vendor List
- ❖ Wedding Planning Checklist
- ❖ Complimentary attendance to the Scioto Reserve Wedding Preview Tasting



## *Special Touches*

*The following are special selected touches you can add to help make your day as special as you are.*

- ❖ Enjoy your dream wedding in our Ceremony Garden overlooking the 18<sup>th</sup> green with a cascading rock waterfall, white padded chairs, sound system, wedding arbor and a rehearsal time the day before.
- ❖ In-House DJ – Let our preferred DJ handle all your music needs the night of your reception. Sound Impressions offers an on-line DJ service to assist you in finding songs and building your playlist. With over 12 years of experience, Sound Impressions will expertly MC your event as well as keep your guests on the dance floor all night long!
- ❖ In-House Photo Booth- Add great memories to your special day with lasting photos of your guests laughing it up in a photo booth. Sound Impressions has the whole package, complete with costumes, hats, whacky sunglasses and boas.
- ❖ Ladies Spa Day at Kinsale Golf and Fitness Club: Imagine you and your bridesmaids spending time in our Spa featuring a whirlpool overlooking the 18<sup>th</sup> green, saunas, steam rooms, and comfortable lounge area with a fireplace, massages, facials, spray tanning, custom makeup application, manicures, pedicures and personal training packages will help you look and feel your very best.
- ❖ Plan a couples golf outing or a guys golf day at Scioto Reserve Country Club or Kinsale Golf and Fitness Club. This is the time of your life to enjoy yourself and leave the planning to us!
- ❖ Specialty Linens – Scioto Reserve Country Club is the only venue in Central Ohio offering a complete linen showroom. We have hundreds of colors, styles and textures to complete your décor and design your perfect look.
- ❖ Rehearsal Dinner at Scioto Reserve Country Club or Kinsale Golf and Fitness Club. Whether elegant or casual your weekend begins with your closest family and friends. Let your wedding weekend begin with us, those that already know your preference and style!
- ❖ Up-lighting – Scioto Reserve offers customized up-lighting to create a one of kind dramatic hue to your wedding reception. This package includes 6 lights set up around the perimeter of the ballroom.



- ❖ Valet Service –Our valet attendants will allow your guests to drop off their car in our entryway and pick it up without walking through the elements.
- ❖ Favors – Scioto Reserve Country Club offers a wide range of bridal party and guest favors. From home-made buckeyes to personalized golf balls, we have something for you.
- ❖ Ice Sculptures – Add a touch of elegance to your reception with a custom ice sculpture. Scioto Reserve Country Club offers many selections that include but are not limited to: Ice Crystal Vase, Block “O” or Bride and Groom’s Initials. Ask your Coordinator for details.
- ❖ Candy Station – Assorted glassware jars full of colorful candy and treats displayed beautifully for your guest to help themselves through the evening. Favor pouches are provided.
- ❖ Sunday Brunch – Enjoy brunch the day after your wedding with family, friends and your bridal party. This brunch can take place at Kinsale Golf and Fitness Club, Scioto Reserve Country Club, the convenience of your own home, or pick up early Sunday morning.



## *Plated Dinners*

### **All Plated Dinners Include:**

*One Hour of Hors D'oeuvres (3 Butlered), Assorted Breads and Butter,  
Salad Selection, Choice of Entrée, A Wedding Cake from the Cake Studio: Filled or Non-Filled, 5 Hour  
Domestic Draft and House Wine Bar Package, Coffee, Ice Tea, and Soda*

## *Butlered Hors 'Doeuvres*

**(Choose 3)**

### **Traditional Bruschetta**

*Fresh Basil, Balsamic*

### **Caramelized Bacon Crisp**

### **Boursin Mousse**

*Cucumber, Grape Tomato*

### **Roasted Red Pepper Hummus**

*Tomato, Onion Caper Relish on a Pita*

### **Grilled Chicken Crostini**

*Sun-Dried Tomato, Parmesan & Fresh Basil*

### **Sausage Stuffed Mushroom Caps**

### **Asparagus wrapped in Phyllo**

### **Brie Stuffed Mushroom, Radish Truffle Oil**

### **Additional \$2 per person, per appetizer**

### **Coconut Shrimp**

*Orange Chili Dipping Sauce*

### **Maryland Style Crab Cakes**

*Traditional Remoulade*

### **Mini Beef Wellington**

*Horseradish Cream*

### **Crab Stuffed Mushrooms**

### **Shrimp Cocktail**

*Cocktail Sauce & Lemons*

### **Pan Seared Sea Scallops**

*Blood Orange, Ginger & Scallion Dipping Sauce*

### **Beef Tenderloin Crostini**

*Whipped Boursin, Port Wine Shallot*

## *Salads*

**(Choose 1)**

### **Granny Smith & Walnut Salad**

*Mixed Greens, Granny Smith Apples, Walnuts,  
Pickled Onions, Feta, Bacon,  
White Balsamic Vinaigrette*

### **Candied Pecan Salad**

*Mixed Greens, Strawberries, Gorgonzola,  
Bacon, Celery, Candied Pecans,  
Sweet Cracked Pepper Vinaigrette*

### **Classic Caesar Salad**

*Romaine Hearts, Creamy Caesar Dressing,  
Fresh Parmesan, Garlic Croutons*

### **Champagne Mixed Green Salad**

*Spicy Candied Almonds, White Cheddar, Grape  
Tomatoes, Grilled Asparagus,  
Champagne Vinaigrette*



## *Entrées*

*(Choose 2-3, Dietary Needs can be in addition)*

### **Pasta**

#### **Grilled Vegetable Plate**

*Asparagus, Peppers, Red Onions, Mushrooms,  
Zucchini and Squash*

#### **Farmers Market Fettuccine**

*Vegetable Medley, Fresh Garlic and Herbs,  
White Wine Butter Sauce*

#### **Penne Pasta Prima Vera**

*Medley of Vegetables, Fresh Herbs,  
Parmesan Cream*

#### **Cheese Ravioli**

*Artichoke Hearts, Mushrooms  
Sundried Tomato Cream Sauce*

#### **Toasted Gnocchi**

*Portabella Mushrooms, Yellow Peppers,  
Fresh Herbs, Roasted Garlic Cream Sauce*

### **Seafood**

#### **Grilled Tilapia Fillet**

*Parmesan Risotto, Asparagus and Peppers,  
Lemon and Butter Sauce*

#### **Roasted Salmon Fillet**

*Cheddar Cheese Polenta, Ratatouille*

#### **Grilled Fillet of Halibut**

*Wild Rice Pilaf, Haricot Vert,  
Candied Bell Pepper Relish*

#### **Pan Seared Sea Scallops**

*Boursin Whipped Potatoes, Asparagus and Carrots,  
White Wine Butter Sauce*

#### **Pan Seared Fillet of Sea Bass**

*Saffron and Parmesan Risotto,  
Grilled Asparagus*

### **Chicken**

#### **Pesto Grilled Chicken Breast**

*Parmesan Risotto, Tomato and Mozzarella Chutney,  
Balsamic Reduction*

#### **Basil and Dijon Crusted Chicken Breast**

*Roasted Fingerling Potatoes,  
Spaghetti Cut Vegetables,  
Stone Ground Mustard Sauce*

#### **Chicken Marsala**

*Whipped Potatoes, Asparagus and Peppers,  
Marsala Sauce*

#### **Tequila Lime Chicken**

*Seasoned Rice, Roasted Vegetable Medley  
Fresh Pico De Gallo, Cilantro*



## Meats

### **Pork Tenderloin Medallions**

*Roasted Garlic Smashed Potatoes, Asparagus,  
Apple Bourbon Glaze*

### **Grilled New York Strip Steak**

*Scalloped Potatoes, Haricot Verts,  
Chive Compound Butter*

### **Grilled Beef Tenderloin Medallions**

*Zucchini and Squash  
Roasted Gold Potatoes,  
Hollandaise Sauce and Crab Meat*

### **Pan Seared Filet of Beef**

*Boursin Whipped Potatoes,  
Asparagus and Carrots, Veal Jus*

## Duets

### **Grilled Chicken Breast and Roasted Salmon Fillet**

*Spinach and Goat Cheese Risotto,  
Roasted Vegetables,  
Wild Mushroom and Sherry Cream Sauce*

### **Grilled Filet of Beef and Pan Seared Chicken**

*Whipped Potatoes,  
Asparagus and Peppers,  
Veal Jus and Natural Jus*

### **Pan Seared Sea Bass and Filet of Beef**

*Boursin Whipped Potatoes, Sautéed  
Wild Mushrooms, Citrus Butter Sauce,  
Sherry Veal Jus*

### **Pan Seared Filet of Beef and Roasted Salmon Fillet**

*Lemon Butter Sauce, Roasted Yukon Gold Potatoes  
Vegetable Medley,  
Caramelized Shallot Veal Jus*

## *Stationary Appetizers*

*Priced by the Person*

### **Fruit Display**

*Seasonal Melons, Pineapple, Grapes and  
Seasonal Berries*

### **Imported and Domestic Cheese**

*Smoked Cheddar, Pepper Jack, Swiss, Smoked  
Gouda, Boursin and Brie Served with Assorted  
Crackers, Dried Fruit and Nuts*

### **Vegetable Display**

*Broccoli, Celery, Grape Tomatoes,  
Carrots, Peppers, Cauliflower,  
with Ranch Dip & Pesto Ranch*

### **Grilled Vegetable Display**

*Zucchini, Summer Squash, Red Onions, Bell Peppers,  
Asparagus, Roasted Button Mushrooms with  
Sweet Balsamic Reduction*

### **Antipasti Display**

*Genoa Salami, Capicola Ham, Pepperoni, Smoked  
Gouda, Swiss, Pesto Marinated Mozzarella, Pickled  
Onions Mixed Olives with Feta Cheese, Pepperoncini  
, Served with Fried Pita,  
Flatbread and Assorted Crackers*



## *Buffet and Stationed Dinners*

### **All Buffet Dinners Include**

*One Hour of Hors D'oeuvres (3 Butlered), Assorted Breads and Butter,  
Buffet Dinner, A Wedding Cake from the Cake Studio: Filled or Non-Filled, ,  
5 Hour Domestic Draft and House Wine Bar Package, Coffee, Ice Tea, and Soda*

## *Butlered Hors 'Doeuvres*

**(Choose 3)**

### **Traditional Bruschetta**

*Fresh Basil, Balsamic*

### **Caramelized Bacon Crisp**

### **Boursin Mousse**

*Cucumber, Grape Tomato*

### **Roasted Red Pepper Hummus**

*Tomato, Onion Caper Relish on a Pita*

### **Grilled Chicken Crostini**

*Sun-Dried Tomato, Parmesan & Fresh Basil*

### **Sausage Stuffed Mushroom Caps**

### **Asparagus wrapped in Phyllo**

### **Brie Stuffed Mushroom, Radish Truffle Oil**

## **Additional \$2 per person, per appetizer**

### **Coconut Shrimp**

*Orange Chili Dipping Sauce*

### **Maryland Style Crab Cakes**

*Traditional Remoulade*

### **Mini Beef Wellington**

*Horseradish Cream*

### **Crab Stuffed Mushrooms**

### **Shrimp Cocktail**

*Cocktail Sauce & Lemons*

### **Pan Seared Sea Scallops**

*Blood Orange, Ginger & Scallion Dipping Sauce*

### **Beef Tenderloin Crostini**

*Whipped Boursin, Port Wine Shallots*

## *Salads*

**(Choose 1)**

### **Granny Smith & Walnut Salad**

*Mixed Greens, Granny Smith Apples, Walnuts,  
Pickled Onions, Feta, Bacon,  
White Balsamic Vinaigrette*

### **Candied Pecan Salad**

*Mixed Greens, Strawberries, Gorgonzola,  
Bacon, Celery, Candied Pecans,  
Sweet Cracked Pepper Vinaigrette*

### **Classic Caesar Salad**

*Romaine Hearts, Creamy Caesar Dressing,  
Fresh Parmesan, Garlic Croutons*

### **Champagne Mixed Green Salad**

*Spicy Candied Almonds, White Cheddar, Grape  
Tomatoes, Grilled Asparagus,  
Champagne Vinaigrette*





### **The Cushion Cut**

*Roasted Gold Potatoes*

*Steamed Haricot Verts and Red Peppers*

*Pesto Grilled Chicken Breast, Tomato, Buffalo Mozzarella Chutney*

*Penne Pasta, Wild Mushrooms, Sun-Dried Tomatoes, Wilted Spinach,  
Fresh Parmesan with Sherry Cream Sauce*

### **The Emerald**

*Roasted Garlic and Cheddar Smashed Potatoes*

*Asparagus and Carrots, Herb Butter*

*Roasted Salmon Fillet, Tomato Caper Butter Sauce, Fresh Herbs*

*Basil Dijon Crusted Chicken Breast, Stone Ground Mustard Sauce*

*Penne Pasta Primavera, Medley of Fresh Spring Vegetables,*

*Parmesan Cream Sauce*

### **The Princess Cut**

*Julienne Cut Zucchini, Squash, and Carrots*

*Boursin Whipped Potatoes*

*Grilled Tenderloin of Beef, Veal Jus*

*Roasted Salmon Filet of Salmon*

*Lemon, Tomato, Onion, Caper Butter Sauce*

### **The Marquise Cut**

*Scalloped Potatoes*

*Basil Dijon Crusted Chicken Breast,  
Stone Ground Mustard Sauce*

*Grilled Fillet of Salmon  
Tomato Caper Relish*

*Penne Pasta Primavera  
Fresh Vegetables & Herbs, Parmesan Cream Sauce*

*Carved Prime Rib of Beef  
Prepared Horseradish, Caramelized Shallots Demi Glace,  
Mini Buns 87*



## *Buffet Enhancements*

*Must be in addition to a buffet.*

### **Carved Prime Rib of Beef**

*Horseradish Cream, Natural Au Jus, Mini Buns*

### **Carved Turkey Breast**

*Apricot Aioli, Mini Buns*

### **Apple Bourbon Glazed Pork Loin**

*Assorted Mustards*

### **Carved Beef Tenderloin**

*Horseradish Cream, and Wild Mushroom Veal Jus*

### **Mashed Potato Martini Bar**

*Cheddar Cheese, Mozzarella Cheese, Chives, Scallions, Bacon Bits, Sour Cream, Broccoli Florets, Red Pepper Flakes, Grilled Chicken, Sun-Dried Tomatoes, Sweet Peppers, Sautéed Mushrooms, Caramelized Onions, Mushroom Gravy, Boursin Cheese 4*

*\*\* A carving attendant fee applies at 75 per station.*



## *Brunch Options*

### **All Sunday Brunch Receptions Include:**

*One Hour of Hors D'oeuvres (2 stationary, 3 Butlered), Brunch Buffet,  
A Wedding Cake from the Cake Studio, Alcoholic Beverages are NOT included in brunch packages*

### *Stationary Hors D'oeuvres*

*(Choose 2)*

#### **Hummus Station**

*Roasted Red Pepper,  
Roasted Garlic, Roasted Poblano and Cumin  
Hummus with Fried Pita Bread*

#### **Fruit Display**

*Seasonal Melons, Pineapple, Grapes and  
Seasonal Berries*

#### **Imported and Domestic Cheese**

*Smoked Cheddar, Pepper Jack, Swiss, Smoked  
Gouda, Boursin and Brie Served with Assorted  
Crackers, Dried Fruit and Nuts*

#### **Vegetable Display**

*Broccoli, Celery, Grape Tomatoes,  
Carrots, Peppers, Cauliflower,  
with Ranch Dip & Pesto Ranch*

#### **Grilled Vegetable Display**

*Zucchini, Summer Squash, Red Onions, Bell  
Peppers, Asparagus, Roasted Button  
Mushrooms with  
Sweet Balsamic Reduction*

#### **Antipasti Display**

*Genoa Salami, Capicola Ham, Pepperoni,  
Smoked Gouda, Swiss, Pesto Marinated  
Mozzarella, Pickled Onions Mixed Olives with  
Feta Cheese, Pepperoncini, Served with Fried  
Pita, Flatbread and Assorted Crackers*

### *Butlered Hors D'oeuvres*

*(Choose 3)*

#### **Roasted Garlic Crostini**

*Grilled Chicken and Sun-dried Tomato*

#### **Stuffed Mushroom Caps**

*Choice of Sweet Italian Sausage,  
Spinach and Feta, or Ratatouille*

#### **Caramelized Bacon Crisps**

#### **Traditional Bruschetta**

*Toasted French Baguette, Fresh Mozzarella,  
Tomato, Basil and Olive Oil*

#### **Roasted Red Pepper Hummus**

*Tomato and Caper Relish Served on a Fried Pita*

#### **Jerk Chicken Satay**

*with Cilantro Coulis*

#### **Boursin Mousse**

*On a Sliced Cucumber with Grape Tomatoes  
and Fresh Chives*

### **Additional per person upgrade**

#### **Coconut Shrimp**

*Orange Chili Dipping Sauce*

#### **Maryland Style Crab Cakes**

*Traditional Remoulade*

#### **Mini Beef Wellington**

*Horseradish Cream*

#### **Crab Stuffed Mushrooms**

#### **Shrimp Cocktail**

*Cocktail Sauce & Lemons*

#### **Pan Seared Sea Scallops**

*Blood Orange, Ginger & Scallion Dipping Sauce*

#### **Beef Tenderloin Crostini**

*Whipped Boursin, Port Wine Shallot*



### **Scioto Parkway Breakfast Buffet**

*Orange Juice, Cranberry Juice & Apple Juice*

*Mini Bagels, Assorted Breakfast Breads and Warm Danish  
Cream Cheese, Butter and Jam*

*Sliced Seasonal Fresh Fruit and Berries*

*Your Choice: Scrambled Eggs, Egg Strata Lorain,  
Broccoli & Cheddar Frittata,  
Grilled Vegetable Quiche*

*Potatoes O'Brien*

*Bacon and Sausage*

### **Scioto Brunch Buffet**

*Orange Juice, Cranberry Juice and Apple Juice*

*Sliced Seasonal Fresh Fruit and Berries*

*Omelet Station: Sautéed Mushrooms, Diced Tomatoes, Diced Red Onion, Cheddar, Mozzarella,  
Diced Sweet Peppers, Ham, Bacon, Goat Cheese*

*Broccoli and Cheddar Hash Brown Casserole*

*French Toast, Maple Syrup and Butter  
or*

*Fresh Belgian Waffles, Maple Syrup and Butter*

*Candied Pecan Salad  
Mixed Greens, Strawberries, Candied Pecans, Bacon Bits, Celery  
Sweet and Sour Dressing*

*Basil and Dijon Crusted Chicken  
Stone Ground Mustard Sauce*



### **Kids Pizza**

*Your Choice of Cheese or Pepperoni  
Served with French Fries 16*

### **Cheeseburger**

*Served with French Fries 16*

### **Captain Crunch Chicken**

*Chicken Tenders Breaded with Captain Crunch  
Served with Ketchup and Macaroni & Cheese 16*

### *Late Night Snacks*

***Keep the party going and your guests satisfied  
Prepared for 40 unless otherwise noted***

### **Gourmet Popcorn Station**

*Assorted Flavors to include: Ranch, Nacho Cheese, Buttered and  
Caramel with Peanut. Individual Bags Included. 120*

### **Assorted Chips & Dip Display**

*Spinach and Artichoke Dip, House Made Salsa and Queso Sauce,  
Served with Tortilla Chips and Grilled Pita Bread 200*

### **French Fry Station**

*Fresh cut house made French fries served with chili, cheddar cheese, bacon,  
scallions, sour cream, ketchup and aioli 250*

### **Pizza Station**

*Cheese, Pepperoni, Supreme, Pesto Chicken  
and Grilled Vegetable Flatbread Pizzas 240*

### **America Mashed Potato Martini Bar**

*Ham, bacon, grilled chicken, sautéed mushrooms, cheddar,  
sour cream, broccoli, scallions, caramelized onions,  
mushroom gravy, and garlic cream 280*

### **Build Your Own Pizza**

#### **Choose From:**

*Pepperoni, Sausage, Bacon, Ham, Meatball, Chicken, Mushroom, Onion, Pepper,  
Black Olive, Spinach, Banana Peppers, Tomatoes, Jalapeno,  
Pineapple, Blue Cheese, Cheddar Cheese  
22 Per Pizza – includes 2 toppings, additional toppings \$1 per topping  
8 Slices*

***All Menu Prices are Subject to a 20% Service Charge and Current State Sales Tax***



## *Host Bar Packages*

*All Packages include Fountain Soda, Iced Tea, Table Side Coffee Service and Assorted Juices and Service for 5 hours*

### **Beer & Wine**

*Domestic Draft Beer (2 Taps)*

*House Wine*

*Included*

### **House Package**

*Domestic Draft Beer (2 Taps)*

*House Wine*

*House Liquor*

*\$8 per person upgrade*

### **Call Package**

*Domestic Bottled Beer and Domestic Draft Beer (2 Taps)*

*House Wine*

*House and Call Liquor*

*\$10 per person upgrade*

### **Premium Package**

*Domestic and Import Bottled Beer*

*House Wine*

*House, Call and Premium Liquor*

*\$16 per person upgrade*

#### **Domestic Bottled Beer**

*Budweiser, Bud Light, Michelob Ultra, Miller Lite,  
Coors Light, MGD 64, Yuengling*

#### **Import Bottled Beer**

*Amstel Light, Corona, Corona Light, Heinekin,  
Heinekin Light, Labatt Blue*

#### **Domestic Draft Beer**

*Budweiser, Bud Light, Miller Lite, Coors Light,  
Yuengling*

#### **House Wine**

*Cabernet, Merlot, Pinot Noir,  
Chardonnay, Pinot Grigio*

#### **House Liquor**

*Smirnoff Vodka, Tanqueray Gin, Castillo Silver Rum,  
Jim Beam Whiskey, Lauder Scotch,  
La Prima Tequila,*

#### **Call Liquor**

*Ketel One Vodka, Bacardi Silver Rum, Beefeater Gin,  
Captain Morgan Spiced Rum, Jack Daniels, Jose  
Cuervo, J&B Scotch, Dewars, Johnnie Walker Red*

#### **Premium Liquor**

*Grey Goose Vodka, Belvedere Vodka, Bombay  
Sapphire Gin, Crown Royal, Patron Silver, Red Bull,  
Chivas Regal Scotch, Woodford Reserve*



## *Bar Options*

	Host Bar	Cash Bar
House Liquors	5.50 Per Drink	6.00 Per Drink
Call Liquors	6.50 Per Drink	7.00 Per Drink
Premium Liquors	7.50 Per Drink	8.00 Per Drink
Domestic Bottled Beer	3.50 Per Bottle	4.00 Per Bottle
Import Bottled Beer	4.50 Per Bottle	5.00 Per Bottle
Domestic Draft Beer	3.50 Per Draft	4.00 Per Draft
Import Draft Beer	4.50 Per Draft	5.00 Per Draft
House Wines	5.50 Per Glass	6.00 Per Glass
Champagne Toast	3.00 Per Glass	5.00 Per Glass
Soft Drink	2.00 Per Drink	2.00 Per Drink

Tax and service charge are included with cash bar prices only

## *Signature Cocktails*

*The per drink charge below is additional to the bar package you have selected and will be tallied by the bartender throughout the evening.*

### **Marriage Mojitos**

*Captain Morgan Spiced Rum, and garnish with a sugar cane and fresh mint*

### **J'adore Belinis**

*Sparkling wines and passion fruit blends*

### **A'more Mimosas**

*Red Grapefruit or Pomegranate mimosas with fresh fruit garnish*

### **Sparkling Scioto Sangria**

*House made white sangria with a fresh fruit garnish*

### **Martini Station**

*With assorted vodka, gin, mixers and garnish*

### **Couple's Champagne**

*Served with a flower*