

# SPECIAL EVENTS

## *Catering Menu*







**Welcome to Huntington Park, home of the Columbus Clippers!**

**We at Sodexo, the exclusive food and beverage provider at Huntington Park, are excited to offer you a fresh, innovative catering experience for your next function. Our high attention to detail, exceptional hospitality, and outstanding customer service ensures a successful event and a memorable occasion for you and your guests.**

**The following menu represents a starting point. Our commitment is to customize menus that best fit the vision for your event. We will assist you with your planning by offering creative menus, elegant presentations, and thoughtful service to ensure an unforgettable experience. Sodexo understands the impact of a brand and has developed this menu to showcase the high quality and value of our special event catering.**

**Sodexo prides itself in being able to meet your catering needs and we look forward to creating an extraordinary event for you!**

# Continental Breakfast Selections

Continental Selections include a Beverage Station with Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Hot Teas and Individual Bottles of Orange, Apple and Cranberry Juices. Food will be available for two (2) hours. An additional \$2.00 per person will be charged for each additional hour the food is provided. China packages available, additional charge may apply.

## **Corporate Continental \$5.00 per person**

Assorted Mini Muffins  
Whole Fresh Fruit

## **Classic Continental \$8.00 per person**

Sliced Fresh Fruit with Berry Yogurt Dip  
Bagels with Cream Cheese  
Assorted Muffins & Danish



# Breakfast Buffets

Continental Selections include a Beverage Station with Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Hot Teas and Individual Bottles of Orange, Apple and Cranberry Juices. Food will be available for two (2) hours. An additional \$2.00 per person will be charged for each additional hour the food is provided. China packages available, additional charge may apply.

## **Clipper Ship Breakfast Buffet \$10.00 per person**

Scrambled Eggs with Cheddar Cheese  
Redskin Potatoes with Peppers & Onions  
Sausage Links, Crispy Bacon or Canadian Bacon (select one)  
Bagels with Cream Cheese, Assorted Muffins or Danish (select one)  
French Toast with Maple Syrup

## **Home Run Breakfast Buffet \$12.50 per person**

Scrambled Eggs with Cheese  
Redskin Potatoes with Peppers & Onions  
Sausage Links, Crispy Bacon or Canadian Bacon (select two)  
Bagels with Cream Cheese, Assorted Muffins, Danish  
or English Muffins (select two)  
French Toast with Maple Syrup  
Oatmeal  
Sausage Gravy & Biscuits

## **Celebration Brunch Buffet \$20.00 per person**

Sliced Fresh Fruit with Berry Yogurt Dip  
Danish & Scones  
Breakfast Casserole with Eggs, Spinach, Mushrooms  
& Swiss Cheese  
Sausage Gravy over Biscuits  
Carved Turkey or Ham  
Roasted Redskin Potatoes  
Vegetable Medley  
House Salad with Assorted Dressings  
Rolls & Butter  
Iced Tea

# Served Breakfast

Please limit to two entrée selections per party. Basic China Package, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee & Bottled Water Included.

**Ham, Tomato & Cheddar Quiche** **\$13.00 per person**

served with redskin potatoes with peppers & onions and sliced fresh fruit

**Cinnamon French Toast** **\$11.00 per person**

with maple syrup, served with sausage links and sliced fresh fruit

**Breakfast Burrito** **\$12.00 per person**

stuffed with potatoes, peppers, onions and cheddar cheese, served with fresh fruit



# Breakfast Additions



Cold Cereal.....	\$2.50 per person
Granola & Fruit Bars.....	\$1.25 per person
Sliced Fresh Fruit.....	\$2.50 per person
Whole Fruit.....	\$1.00 per person
Yogurt Smoothies.....	\$2.00 per person
Cinnamon or Pecan Rolls.....	\$1.50 per person

# Breakfast Action Stations

Stations attended by our Chef preparing made-to-order entrees offering a variety of ingredients selected by your guests. Action Stations include include a Beverage Station with Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Hot Teas and Individual Bottles of Orange, Apple and Cranberry Juices. Food will be available for two (2) hours. An additional \$2.00 per person will be charged for each additional hour the food is provided. China packages available, additional charge may apply.

## Omelet Stations

**\$13.00 per person**

Diced Ham  
Crumbed Bacon  
Diced Peppers & Onions  
Tomatoes  
Mushrooms  
Spinach  
Salsa  
Cheddar Cheese  
Feta Cheese

## French Toast or Waffle Station

**\$14.00 per person**

Fresh Strawberries & Blueberries  
Whipped Topping  
Maple Syrup  
Powdered Sugar  
Honey  
Toasted Pecans  
Cinnamon & Sugar

## Crepes Station

**\$15.00 per person**

Diced Ham  
Crumbled Bacon  
Diced Peppers & Onions  
Tomatoes  
Mushrooms  
Cheddar Cheese  
Swiss Cheese  
Fresh Strawberries & Blueberries  
Whipped Topping  
Maple Syrup  
Powdered Sugar  
Honey  
Toasted Pecans  
Cinnamon & Sugar



## Assorted Breakfast Bakery Selections

Bagels..... \$12.00 per dozen  
Muffins..... \$ 9.00 per dozen  
Assorted Gourmet Pastries.....\$18.00 per dozen

## Beverages

Orange, Apple, Cranberry  
or Tomato Juice.....\$1.25 per person  
Bottled Water.....\$1.25 per person  
Canned Sodas.....\$1.25 per person  
Coffee or Decaf.....\$20.00 per gallon  
Iced Tea..... \$15.00 per gallon  
Lemonade.....\$15.00 per gallon

# Cold Plated Luncheons

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*Plated Luncheons are accompanied with House Salad, Fresh Rolls & Butter, One Dessert, Tableside Service of Iced Tea, Water, Freshly Brewed Regular & Decaffeinated Coffee.*

**Grilled Marinated Jumbo Shrimp \$16.00 per person**

with black bean & corn relish over greens with pineapple fiesta vinaigrette

**Chicken Caesar Salad**

**\$12.00 per person**

crisp Caesar salad with grilled chicken, garlic croutons and shaved parmesan cheese

**Tuna, Chicken & Fruit Salad Trio \$11.00 per person**

served in lettuce cups

**Asian Marinated Flank Steak**

**\$17.00 per person**

served over basmati rice and julienne vegetables

# Hot Plated Luncheons

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**Roasted Strip Loin of Beef \$20.00 per person**

with mushroom merlot sauce, served with châtea potatoes and sautéed green beans with almonds

**Chicken Florentine**

**\$17.00 per person**

chicken breast stuffed with spinach & cheese topped with mornay sauce, served with herb penne and vegetable medley

**Grilled Top Sirloin Steak \$19.00 per person**

served with baked potato and vegetable medley (steaks prepared medium rare unless requested otherwise)

**Seared Salmon**

**\$17.00 per person**

with green apple chutney with tamarind drizzle, served with parsley poached potatoes and asparagus

**Pecan Crusted Breast of Chicken \$18.00 per person**

with maple yogurt sauce & tamarind drizzle, served with basmati rice pilaf and asparagus

**Portabella Mushroom Linguini**

**\$14.00 per person**

marinated & grilled portabella mushrooms over a bed of linguini with pesto sauce pasta primavera

**Chicken Forestiere \$19.00 per person**

chicken breast with a wild mushroom sauce, served with châtea potatoes and green beans with red bell peppers

# Desserts

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**New York Style Cheesecake**

choice of chocolate, strawberry or caramel flavors

**Apple & Cherry Pie**

at every other place setting

**Cookie & Brownie Platter**

served one platter per table or display



# Cold Lunch Buffets

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Lunch Buffets include High-grade disposable plastic, a Beverage Station with Bottled Water, Iced Tea, and Assorted Sodas. Food will be available for two (2) hours. An additional \$2.00 per person will be charged for each additional hour the food is provided.

## **Sandwich Platter** **\$10.00 per person**

platters of sliced roast beef, oven roasted turkey, honey ham, and chicken salad. Assorted cheeses, relishes, condiments and fresh bakery rolls. Choice of side dish, chips or pretzels and dessert.

## **Wrap Platter** **\$11.00 per person**

chicken Caesar, ham & Swiss, roast beef & cheddar, and roasted vegetable with provolone. Pre-made wraps served with condiments, choice of side, chips or pretzels and dessert.

## **Soup & Salad Lunch Buffet** **\$13.00 per person**

salad bar to include iceberg, romaine, spinach, shredded carrots, broccoli, olives, cucumbers, diced ham and turkey, hard boiled egg, crumbled bacon, sunflower seeds, croutons, chicken salad, tuna salad and assorted dressings.

Chef's choice of two soups: vegetable, tomato bisque, chicken noodle, Italian wedding or cream of broccoli.

Assorted Cookies & Brownies.

# Box Lunches

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All lunches include Choice of Dessert, Choice of One Side Dish, Assorted Sodas & Bottled Water. We require a minimum of 5 orders for any one lunch selection excluding vegetarian options.

## **Individual Salads** **\$11.00 per lunch**

select from chicken Caesar, chef salad or Mediterranean salad (vegetarian). Served with rolls, choice of ranch, Italian, light Italian or raspberry vinaigrette.

## **The Traditional** **\$10.00 per lunch**

deli sandwiches with choice of roast beef & cheddar, oven roasted turkey & monetary jack, honey ham & Swiss or roasted vegetable & provolone (vegetarian).

## **The Select** **\$11.00 per lunch**

choice of sliced flank steak with cheddar and horseradish sauce on onion bun, southwest chicken wrap, albacore tuna salad with lettuce and tomato on wheat bun, roasted turkey wrap with cranberry cream cheese, lettuce and tomato, Italian sub, or vegetarian Greek wrap.



## Side Dish Selections

Potato Salad  
Cole Slaw  
Pasta Salad  
Fruit Salad

## Dessert Selections

Chocolate Chip Cookie (2)  
Lemon Bars  
Fudge Brownie

# Build Your Own Lunch Buffet

Lunch Buffets include Basic China Package, Tableside Service of Water, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Hot Teas. Food will be available for two (2) hours. An additional \$2.00 per person will be charged for each additional hour the food is provided.

**Single Entrée Lunch    \$16.00 per person**

**Double Entrée Lunch    \$19.00 per person**

## Entrée Choices

- Sliced Top Round of Beef Au Jus
- Spicy Beef Stir-Fry
- Chicken Cordon Bleu
- Pecan Crusted Breast of Chicken with Maple Yogurt Sauce & Tamarind Drizzle
- Chicken Parmesan on bed of Linguine Marinara
- Garlic Chicken Pasta with Roasted Red Peppers & Basil
- Lasagna Bolognese
- White Vegetable Lasagna
- Grilled Salmon with Pineapple Salsa



## Side Choices (2)

- Broccoli, Cauliflower & Carrots
- Green Bean Amandine
- Honey Glazed Carrots
- Seasonal Vegetable Blend
- Oven Roasted Redskin Potatoes
- Garlic Mashed Potatoes
- Wild Rice Pilaf
- Fettuccine Alfredo

## Dessert Choices (1)

- Apple & Cherry Pie
- Cookies & Brownies
- Assortment of Gourmet Cakes  
(additional \$1.50 per person)



# Afternoon Breaks

Afternoon Breaks include a Beverage Station with Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Hot Teas and Assorted Sodas.

**Fast Break** **\$6.00 per person**

fresh cookies and fudge brownies

**Short Stop** **\$6.00 per person**

popcorn and candy bars

**Foul Ball** **\$8.50 per person**

popcorn, tortilla chips and salsa,  
whole fruit

**Line Drive** **\$9.25 per person**

granola bars, whole fruit, fresh cookies,  
salt & pepper chips



# Build Your Own Break

Cookies.....	\$1.00 each
Brownies.....	\$1.50 each
Popcorn.....	\$1.50 per person
Individual Potato Chips.....	\$1.50 each
Tortilla Chips and Salsa.....	\$1.75 per person
Salt & Pepper Chips.....	\$1.50 per person
Whole Fruit.....	\$1.00 each
Granola Bars.....	\$1.25 each
Cracker Jacks.....	\$3.00 each
Mixed Nuts.....	\$2.00 per person
Coffee Station (1gallon=10 servings).....	\$20.00 gal
Bottle Juices.....	\$1.25 each
Canned Soda.....	\$1.25 each
12 oz. Bottled Water.....	\$1.50 each



# Individual Hors D' Oeuvres

*China packages available upon request.*

**Assorted Cocktail Sandwiches**     **\$2.00 per piece**  
deli meats, crab and chicken salad

**Italian Bruschetta**     **\$2.00 per piece**

**Beef Medallion Canapé**     **\$3.00 per piece**  
medium rare, chilled, served with  
gorgonzola mousse on crustini

**Assorted Canapés**     **\$3.00 per piece**  
smoked salmon, scallops, shrimp

**Chicken Cordon Bleu Roulades**     **\$2.25 per piece**

**Prosciutto Wrapped Melon**     **\$2.00 per piece**



**Beef Satay**     **\$2.50 per piece**  
skewered beef in rosemary infused demi-glaze

**Spinach & Artichoke Dip**     **\$3.50 per person**  
served with assorted dipping breads

**Zesty Crab & Artichoke Fondue**     **\$5.50 per person**  
served with assorted dipping breads - minimum of 25

**Baked Brie en Croute**     **\$8.00 per person**  
served with assorted crackers - minimum of 25

**Buffalo or BBQ Chicken Wings**     **\$1.25 per piece**  
with bleu cheese dip and celery sticks

**Marinara or BBQ Meatballs**     **\$0.85 per piece**

**Spring Rolls**     **\$2.00 per piece**  
served with asian dipping sauce

**Mini Chicken Quesadilla**     **\$2.00 per piece**  
served with salsa and sour cream

**Bacon Wrapped Water Chestnuts**     **\$1.00 per piece**

**Blackened Chicken Tenders**     **\$1.50 per piece**  
served with bleu cheese dip

**Caribbean Jerk Mini Crab Cakes**  
with citrus aioli     **\$2.50 per piece**

**Scallops Wrapped in Bacon**     **\$3.00 per piece**

**Spinach & Cheese Stuffed Mushrooms**     **\$2.00 per piece**

**Grilled Jumbo Shrimp**  
with cajun BBQ sauce     **\$2.50 per piece**

**Stuffed Twice Baked Mini Potatoes**     **\$3.00 per piece**

# Chef's Platters

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## **Vegetable Display**

served with peppercorn ranch dip  
minimum of 25

**\$3.50 per person**

## **Cheese Display**

domestic and imported cheeses  
minimum of 25

**\$5.00 per person**

## **Fresh Fruit Display**

an arrangement of seasonal fresh fruit  
minimum of 25

**\$5.00 per person**

## **Antipasto Display**

assortment of Italian meats & cheeses,  
marinated vegetables and olives  
minimum of 25

**\$2.25 per person**

## **Jumbo Shrimp Display**

served with cocktail sauce and lemon slices  
minimum of 25

**\$8.00 per person**



# Carving Stations

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*Carving Stations are manned by our Chef & include oven roasted vegetables, condiments and crusty rolls. All Carving Stations include Iced Tea, Coffee and Water.*

## **Turkey, Ham or Pork Loin**

**\$12.00 per person**

## **Top Round of Beef**

**\$13.00 per person**

## **Prime Rib**

**\$15.00 per person**

## **Beef Tenderloin**

**Market Price**

# Action Stations

Action Stations are manned by our Chef & offer made-to-order dishes with ingredients selected by your guests. All Action Stations include Iced Tea, Coffee and Water. China packages available upon request.

## **Mashed Potato Bar** **\$10.00 per person**

garlic mashed potatoes, mashed sweet potatoes and Yukon gold whipped potatoes. Toppings to include steamed broccoli, bacon, diced ham, scallions, caramelized red onion, salsa, sour cream, cheddar cheese, parmesan cheese, brown gravy, butter and brown sugar

## **Fajita Station** **\$11.00 per person**

grilled chicken and steak, sautéed onions & peppers, cheddar cheese, salsa, sour cream and warm tortillas

## **Stir Fry Station** **\$14.00 per person**

sautéed shrimp, chicken, tofu, water chestnuts, baby corn, peppers & onions, broccoli, carrots, garlic, ginger, Kung Po & Schezwan sauces

## **Pasta Station** **\$13.00 per person**

chicken, Italian sausage, meatballs, alfredo, pesto & marinara sauces, portabella mushrooms, sautéed zucchini & squash, artichokes, kamala olives, garlic, red peppers flakes, mozzarella, parmesan cheese, penne & linguine pastas



# Dessert Action Stations

## **\$6.00 per station, per person**

### **Peach Melba**

ripe peaches sautéed in white wine and raspberries, served over premium vanilla ice cream

### **Bananas Foster**

bananas sautéed in brown sugar, dark rum and cinnamon, served over premium vanilla ice cream

### **Crepes Suzette**

made-to-order crepes topped with sauce of warm caramelized sugar, orange zest and orange liqueur

## **Assorted Mini Dessert Buffet** **\$3.00 per person**

### **Cherries Jubilee**

fresh bing cherries sautéed in cognac and served over premium vanilla ice cream

### **Sundae Bar**

chocolate and vanilla ice cream with variety of toppings to include chocolate sauce, hot fudge, caramel sauce, sprinkles, chocolate chips, nuts, candy pieces, maraschino cherries and whipped topping

# Plated Dinners

China & Glassware package included. Entrées include Two Side Dishes, House Salad, Fresh Rolls & Butter, One Dessert, Iced Tea, Coffee and Water.

## Three Entrée Selection add \$1.00 per plate

**12oz Prime Rib** **\$29.00 per person**  
with au jus & horseradish sauce served with baked potato and vegetable medley

**Filet Mignon** **\$34.00 per person**  
with béarnaise served with roasted château potatoes and asparagus

**Surf & Turf** **Market Price**  
filet of beef tenderloin & lobster tail served with drawn butter, parsley poached Yukon gold potatoes and green beans with sautéed red bell peppers

**Veal Marsala** **\$27.00 per person**  
served with spinach fettuccini and vegetable medley

**Chicken Oscar** **\$29.00 per person**  
chicken breast topped with crab, asparagus & béarnaise served with sautéed root vegetables and château potatoes

**Chicken Saltimbocca** **\$25.00 per person**  
sautéed chicken breast with prosciutto, sage & mushroom demi glaze, served with herb linguine and sautéed zucchini & garlic

**Chicken Cordon Bleu** **\$21.00 per person**  
served with vegetable medley and roasted potatoes

## Four Entrée Selection add \$2.00 per plate

**Stuffed Shells Florentine** **\$22.00 per person**  
with parmesan cheese sauce and squash medley

**Grilled Sword Fish** **\$27.00 per person**  
with roasted red bell pepper coulis, served with parsley poached potatoes and vegetable medley

**Seafood Pasta** **\$28.00 per person**  
served with shrimp, scallops and oyster mushrooms

**Crab Cakes** **\$30.00 per person**  
Maryland style crab cakes with citrus aioli, served with parsley poached potatoes and asparagus



# Desserts

## Two Dessert Selection add \$1.00 per plate

**New York Style Cheesecake**  
choice of chocolate, strawberry or caramel flavors

**Black Forest Torte**  
with fresh raspberries

**Carrot Cake**

## Three Dessert Selection add \$2.00 per plate

**Dark Chocolate Mousse**  
with fresh raspberries and whipped topping

**Tiramisu**

# Build Your Own Dinner Buffet

Dinner Buffets include Basic China Package, Tableside Service of Water, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Hot Teas. Food will be available for two (2) hours. An additional \$2.00 per person will be charged for each additional hour the food is provided.

**Single Entrée Dinner     \$22.00 per person**

**Double Entrée Dinner     \$25.00 per person**

## Entrée Choices

- Sliced Top Round of Beef Au Jus
- Spicy Beef Stir-Fry with Lo Mein Noodles
- Chicken Cordon Bleu
- Pecan Crusted Breast of Chicken with Maple Yogurt Sauce and Tamarind Drizzle
- Chicken Parmesan on bed of Linguine Marinara
- Garlic Chicken Pasta with Roasted Red Peppers & Basil
- Lasagna Bolognese
- White Vegetable Lasagna
- Grilled Salmon with Pineapple Salsa



## Side Choices (2)

- Broccoli, Cauliflower & Carrots
- Green Bean Amandine
- Honey Glazed Carrots
- Seasonal Vegetable Blend
- Oven Roasted Redskin Potatoes
- Garlic Mashed Potatoes
- Wild Rice Pilaf
- Fettuccine Alfredo



## Dessert Choices (1)

- Apple & Cherry Pie
- Cookies & Brownies
- Assortment of Gourmet Cakes  
(additional \$1.50 per person)

# Beverages - Host Bar Pricing

## House Wines **\$25.00 per bottle**

*(choice of three of the wines listed below)*

William Hill Cabernet Sauvignon.....	\$28.00 per bottle
William Hill Chardonnay.....	\$28.00 per bottle
Canyon Road Chardonnay.....	\$25.00 per bottle
Canyon Road Cabernet Sauvignon.....	\$25.00 per bottle
Canyon Road White Zinfandel.....	\$25.00 per bottle

## Bottled Beer

Domestic Beers.....\$4.00 per bottle  
Budweiser, Budlight, Bud Select, Miller High Life,  
Miller Lite, Coors Light

Import Beers.....\$5.00 per bottle  
Heineken, Amstel Light, Corona Extra, Bass Ale

## Mixed Drinks

Premium Liquors.....\$7.50 per drink  
Grey Goose, Tanqueray 10, 10 Cane Rum,  
Crown Royal, Johnnie Walker Red, Gentleman  
Jack Whiskey

Standard Liquors.....\$6.00 per drink  
Ketel One, Beefeater, Captain Morgan,  
Jack Daniels, Jim Beam, Dewars, Seagrams 7

*\*\*Please reference our continued beverage menu for additional items available. If there is an item that is not listed, special requests are welcomed; however, they may require a minimum.*

## Cash Bar

\$300 minimum sales required. If minimum sale is not met, difference will be charged to the final bill.

Prices same as listed for bottled beer and mixed drinks. House wines are \$4.50 by the glass; all other wines listed are \$5.50 by the glass.



# A La Carte Beverages

Soda.....	\$1.25 per can
Bottled Water.....	\$1.50 per bottle
Iced tea.....	\$15.00 per gallon
Coffee or Decaf.....	\$20.00 per gallon
Fruit Punch.....	\$15.00 per gallon
Lemonade.....	\$15.00 per gallon

House Champagne.....	\$25.00 per bottle
Freixenet "Carta Nevada" Brut	
Champagne Toast.....	\$1.50 per person
Wedding Punch.....	\$19.00 per gallon
Spiked Punch.....	\$20.00 - \$35.00 per gallon (depending on liquor selection)

# Keg Of Beer

## Domestic Keg Selection

**\$250.00 per keg**

Budweiser  
 Budlight  
 Budweiser Select  
 Michelob Ultra  
 Miller Lite  
 Coors Light  
 Miller High Life  
 Miller Genuine Draft

## Premium Keg Selection

**\$350.00 per keg**

Budweiser American Ale  
 Amberbock  
 Landshark  
 Shock Top  
 Leinenkugel Classic Ale

## Import Kegs

call for pricing and availability

*\*\*Other flavors available on request*

# Full Wine List

## Whites & Blushes

McWilliams Chardonnay.....\$25.00 per bottle  
 Kendall Jackson "Vinter's Reserve"  
 Chardonnay.....\$32.00 per bottle  
 Martin Codax Albarino.....\$28.00 per bottle  
 Ecco Domani Pinot Grigio.....\$25.00 per bottle  
 Sterling Vineyards Organic  
 Sauvignon Blanc.....\$32.00 per bottle  
 Chateau Ste. Michelle Riesling.....\$25.00 per bottle  
 Barefoot Moscato.....\$28.00 per bottle

## Reds

Red Rock Merlot.....\$25.00 per bottle  
 Francis Coppola Merlot.....\$35.00 per bottle  
 B.V. "Signet" Cabernet Sauvignon.....\$28.00 per bottle  
 Echelon Pinot Noir.....\$28.00 per bottle  
 Rosemount Estates Shiraz.....\$25.00 per bottle  
 Real Sangria.....\$25.00 per bottle

## Sparkling Wines

Freixenet "Carta Nevada" Brut.....\$25.00 per bottle  
 Mondoro Asti.....\$35.00 per bottle  
 White Star Moet & Chandon.....\$75.00 per bottle

## Cordials

Baileys.....\$65.00 per bottle  
 Sweet Vermouth.....\$25.00 per bottle  
 Dry Vermouth.....\$25.00 per bottle



# Banquet & Catering Policies

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## **Billing and Payment**

Cash, checks, or credit cards (Mastercard, Visa, American Express) are acceptable forms of payment. A deposit of 50% of the bill is required with the booking of the event. Final payment is required on the date of service.

## **Cancellation**

The Columbus Clippers and Sodexo reserve the right to cancel or relocate any event under the following conditions: game time is changed, home game is rescheduled, field must undergo maintenance, or the Columbus Clippers host a public use event at Huntington Park. If, due to one of the conditions mentioned, your event cannot be rescheduled or relocated, the Columbus Clippers will refund all deposits in full.

Sodexo and The Columbus Clippers reserve the right to reassign reserved banquet space and/or banquet date dependant on, but not limited to, circumstances such as a National Emergency or severe weather.

If an event is cancelled by the client less than twenty-one (21) days prior to the event, the client will not be refunded their deposit.

## **Tax and Service Charge**

All food and beverage items are subject to a 20% service charge plus applicable sales tax. Tax-exempt groups must provide documentation ten (10) days prior to the event to ensure proper billing.

## **Food and Beverage Minimum**

There is a twenty-five (25) guest minimum for all events held at Huntington Park that require food and beverage. An event that does not meet the minimum requirements may be subject to additional charges.

## **Food and Beverage Guarantee**

The client must notify Sodexo of the guaranteed number of people attending the event at least ten (10) business days prior to the event. If a final guarantee is not received on time, the number indicated on the working Catered Event Order will be considered the correct and guaranteed number of guests. From the date the guarantee is provided, the number of attendees can increase, but not decrease.

## **Buffet Service**

Buffet service is available for two (2) hours. An additional \$2.00 per person will be charged for each additional hour the food is provided.

## **Plated Service**

Selection of plated lunch or dinner service requires the client to provide place cards with your guest's selection of entrée. Entrée selections should be differentiated on the place card by a different color or otherwise agreed upon system.

## **Alcohol Service**

Any alcohol service ends thirty (30) minutes before the scheduled end time of the event.



Call 614.462.5250 to book an event today.

*We Have All The Bases Covered,*

