

THE **CLOCK TOWER**
PREMIER BANQUET & CONFERENCE CENTER



4500 Eastland Drive Columbus, Ohio 43232

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Office Hours

Monday thru Friday

10AM to 6PM

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RENTAL INFORMATION

Your deposit will go towards the final invoice. \$2,000 deposit to reserve your date.

BALLROOM RENTAL PRICES & DEPOSITS

Friday & Sunday	AM/PM	\$800
Saturday	AM/PM	\$1,500
Friday & Sunday(10 hrs max)	All Day	\$1,600
Saturday (10 hrs max)	All Day	\$2,800
Ceremony with a 2 hour rehearsal		\$400
Additional Hours Plus Cost of Personnel		\$250

STANDARD BALLROOM RATES INCLUDE

- Chairs, linens, china & glassware
- 5" round mirror with three votive candles per table
- Buffet setup with fresh & silk flowers
- Cake cutting and cake table decorated included
- Complimentary Vegetable Crudités
- Complete setup of decorations, favors, centerpieces, etc.
- Free champagne toast for bridal party
- On-site coordinator for entire event
- 5 hours of event time
- 2 hours vender set up and decorating

BAR OPTIONS

BAR PACKAGES

FIVE HOURS OF SERVICE

Non-Alcoholic Beverages	\$3.50 per guest
Beer & Wine	\$13.95 per guest
House Brand Liquor, Beer & Wine	\$19.95 per guest
Premium Brands, House, Beer & Wine	\$27.95 per guest
Wine per bottle	\$18.95 ea
Champagne per bottle	\$25.00 ea

- There are 5 servings per one bottle of wine
- There will be no credits on purchased bottles of wine

CASH BAR

Draft Beer	\$3.00
Import Beer & Coolers	\$4.00
Bottled Beer	\$3.00
Blended/Frozen	\$7.00
House Brands	\$5.00
House Wine	\$4.00
Premium Brands	\$7.00
Cordials	\$6.00
Soft Drinks & Juice	\$1.50
For Doubles	Add \$1.50

HORS D' OEUUVRES

Our chef uses only the freshest of ingredients and always homemade.

COLD, PRICED UNDER 50 PIECES

Large shrimp cocktail lemon & cocktail sauce	\$110
Brochettes with feta, roma tomato, fresh herbs	\$75
Cristini Beef Tenderloin with horseradish sauce	\$110
Mini Phyllo cups with chicken salad or crab salad	\$85
Cucumber and smoked salmon or shrimp canapés	\$95
Side of smoked salmon with accompaniments	Market price

HOT, PRICED PER 50 PIECES

Mini crab cakes with tangy dipping sauce	\$115
Chinese vegetable spring rolls with dipping sauce	\$85
Assorted miniature quiche (homemade)	\$85
Mini Tex Mex egg rolls	\$90
Spanakopita	\$90
Marinated saffron chicken kabob	\$85
Boursin cheese stuffed mushrooms	\$90
Chicken wings (BBQ or Teriyaki)	\$85
Marinated Asian beef kabob	\$95
Mini goat cheese stuffed potatoes	\$85
Assorted meat balls	\$85

PRICED PER PERSON

Cheese & cracker display (import and domestic)	\$3.75
Fresh fruit & dip display	\$3.50
Add chocolate covered strawberries	\$1.00
Puff pastry wrapped Brie with crackers & herbed pita toast	\$3.50
Warm artichoke dip with assorted crackers	\$3.25

Additional Hors D' Oeuvres may be requested and will be priced accordingly.

DINNER BUFFET MENU

Includes Complimentary Vegetable Display, Two Side Dishes, Garden Salad, & Fresh Dinner Rolls.

Add \$2.00 for sit down meal

We encourage clients to bring in their own customized menus and recipes.

Our executive chef will prepare your menu at a private tasting for up to eight people.

ENTRÉE SELECTIONS

Single Entrée \$19.95 Double Entrée \$22.95

BEEF ENTREES

Asian Grilled Steak

Marinated in low salt soy, sesame oil, rice wine vinegar and sugar over night and served with an Asian demi sauce

Pork Medallions

Smothered in a Port wine demi glaze sauce

Pernil Al Horno

Slow roasted with garlic and fresh herbs (roasted pork shoulder)

Burgundian Roast Sirloin

Marinated over night and slow roasted to perfection and served with a herbed beef demi sauce

Beef Stroganoff (noodles or rice is one accompaniment)

Simmered in a distinctive sauce of mushrooms, herbs, wine and onions served over a bed of buttered noodles or rice

Beef Bourguignon

A French dish in origin and preparation. Choice cubed sirloin simmered in wine, stock & herbs

POULTRY ENTREES

Chicken Piccata

Pan seared chicken breast & served in a white wine & caper sauce

Traditional Chicken Marsala

Served with a rich Marsala wine & mushroom sauce

Chicken Breast

Stuffed with feta cheese, goat cheese, sun dried tomatoes & fresh herbs

Grilled Chicken Breast

Marinated chicken breast over night to ensure tenderness & served with a rich lemon butter sauce

Chicken Almandine

Chicken marinated the night before to ensure tenderness in a savory sauce and garnished with toasted almonds

Chicken with White Wine

Tender chicken breast sautéed pan friend & covered with a flavorful wine sauce

Chicken Parmigiana

Breaded chicken breast baked & served with our homemade marinara sauce & topped with provolone cheese

Chicken Waikiki

A marinated chicken breast served with a sweet pineapple sauce

ENTRÉE SELECTIONS (CONTINUED)

PASTA ENTREES

Spaghetti & Meatballs

Our homemade Sicilian marinara sauce & handmade meatballs (penne pasta can be a substitute)

Fettucine Alfredo

Creamy parmesan cheese (add shrimp at market price)

Fettucine Primavera

Seasonal vegetables, fresh basil, & creamy Alfredo sauce

Linguine

With fresh diced tomatoes, garlic, fresh basil, & olive oil, simple yet truly Italian

8 Layer Lasagna

Traditional or vegetarian with roasted vegetables

Rigatoni

Served with your choice of meatballs or ragu Bolognese sauce

Spaghetti Alla Carbonara

Crisp pancetta, percorino cheese flavored eggs & tossed in garlic, butter, & more cheese

Baked Manicotti

Your choice of cheese or vegetable filling & served with a simple tomato sauce

Penne Pasta with Vodka Tomato Sauce

Homemade tomato sauce with a twist, vodka & heavy whipping cream make this dish a classic

ACCOMPANIMENT SELECTIONS

Select two of our fantastic side dishes.

Caribbean Blend Vegetables

A mix of yellow carrots, green beans, red peppers & broccoli

The Malibu Blend

Sliced orange & yellow carrots, broccoli, & cauliflower

Fresh Green Beans Sautéed with Butter

Buttered Sweet Corn

Steamed Broccoli

Brown Sugar Glazed Carrots

Spring Peas with Mushrooms

Bow Tie Pasta with Marinara or Pesto

Buttered Noodles

Saffron Basmati Rice

3 Cheese Macaroni & Cheese

Scalloped Potatoes

Au gratin Potatoes

Garlic Whipped Potatoes

Made with red skinned potatoes, garlic butter, & cream cheese

Roasted Red Skinned Potatoes

CHILDREN'S MENU

10 & Under, \$10.95

A special menu will be designed for children with the expertise of our executive chef.

Hand tossed chicken tenders & French fries

Personal pan pizzas

THE GRAND DESSERT BUFFET

Dessert Buffet \$6.50 per person

SPECIALTY LINENS & RENTALS

Chair Covers (White, Ivory, & Champagne)	\$6 per chair cover
Sashes	\$1.25 per sash
Satin Napkins	\$1.75 per napkin
Pillars/Columns	\$70 for set
Glass Hurricanes	\$5 each
Glass Bowls	\$3 each
Varying Vases	Priced according to size of vase

Additional Rentals are available upon request.

Vegetarian & Gluten-Free dishes available upon request.

Clients must use our in house catering & beverages.

IN HOUSE SPECIALISTS

DJ

DJ Jermaine
614.378.2936
www.destinyet.com
Jermaine@destinyet.com

FLORIST

614.759.9371

PASTRY CHEF

Elaina
614.759.9371

PHOTOGRAPHER

Picture The Love
Kim & Eric
info@picturethelove.com
www.picturethelove.com
614.323.6583

There is neither fee nor deposit if you decide to bring in your own vendors.