

EAT

DRINK

&

ENJOY!



The Grizzly Food & Beverage Guide

GREAT EVENTS AT THE GRIZZLY

The Grizzly Golf and Social Lodge is pleased that you have chosen to host your event at our facility. This guide is designed for you to have the organizational tools you need to successfully manage and execute your event.

The Grizzly is perfect for banquets, receptions, parties, and any other event you can imagine. Set alongside our beautiful golf course and conveniently located just 1 mile off I-71.

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Section 1: What does the venue rental include?

- Event planning services
- Floor Plan setup (tables, chairs, linens, add-ons, etc)
- On-site event manager
- 2-hour pre-event set up
- 4-hour event on-site
- 1 banquet attendant (for up to 50 guests)
- Cleaning fees, permits, and utilities

Section 2: Professional Services

Group Sales Manager

The Group Sales Manager is your primary point of contact and will work with you to plan and execute your event.

Hospitality Staff

The Food & Beverage Manager may be consulted in the event there are special requests for your event during the planning process. Banquet Attendants function as the waitstaff for your event. One Attendant is required per every 50 guests.

Kitchen Staff

The Kitchen Staff is responsible for all food ordering, delivery, and preparation required for your event.

Section 3: Steps to a Successful Event

The chart below will assist you with the planning and implementation of your golf event from start to finish.

Task	Timeframe
Submit online lead form	Up to 1 year in advance
Sign Proposal	Required to confirm booked event
Finalize menu selections	2-4 weeks in advance
Final guest count due	10 business days in advance
Set up, Enjoy, Final payment	Day of event



Section 4: What to Expect on the Day of Your Event

Event Floor Plan Set Up

Before your event starts, our staff will set up the venue according to the finalized floor plan drawings and Banquet Event Sheet (BEO) prior to your arrival.

Pre-Event Set Up

Event Organizer (and volunteers) may have access to the venue 2 hours prior to your event start time. This time may be used to set up decorations or any special requirements for your event. Any additional time requested, beyond the 2-hour set up window, will be billed at the hourly rental rate.

Event Start

Upon arrival, you'll meet with the On-Site Manager who will introduce you to The Grizzly staff members for your event. You will also review the event schedule, address any questions or last-minute needs, and make sure everything is ready for your event. Guests should arrive according to the Event timeline and notified in advance of any special arrangements you have made.

During Event

Out Banquet Attendants will coordinate with the on-site manager to keep the event on schedule per event timeline.

Clean Up

The Event Organizer is responsible for the cleanup of any decorations (and/or any donated food and beverages if applicable) after the event. All items must be removed at the time your event ends, or the event will be billed for additional usage hours. Our staff is responsible for general facility clean up and shut down at the time listed in the contract.

Payment

The Event Organizer will be presented with a final bill at the end of your event. Your \$250 deposit will be applied to your account and deducted from the total. Payments can be made by credit card, cash, or check.

Post-Event

The Group Sales Manager will reach out after your event is completed to conduct a survey on your experience.



Menu Options

BREAKFAST PACKAGE

Minimum 30 Guests, priced per person

- The Continental - \$6.99 per person
 - Assorted pastries and donuts, and fresh sliced fruit

LUNCH PACKAGES

Priced per person

- Lunch Boxes - \$12.95
 - Includes PB&J or Deli sandwich, chips, piece of fruit, cookie, and condiments
- Greenside Garden Salad - \$11.99
 - Simple Salad with tomatoes, cucumber, red onion, mixed cheese blend, and homemade croutons and Ranch or Balsamic dressing
- Add chicken \$6.00 or salmon \$9.00

PICNIC PACKAGES

Priced per person

- Sandwich Bar - \$14.99
 - Deli sliced ham and smoked turkey, assorted breads, redskin potato salad, baked beans, potato chips, lettuce, tomato, onions, pickles, and condiments
- The Grizzly Cookout - \$14.99
 - Grilled hamburgers and hotdogs, buns, redskin potato salad, baked beans, potato chips, lettuce, tomato, onions, pickles, and condiments.
 - Add grilled chicken breast - \$3.00 per person

Snacks

Priced per person or item

- Bag of Chips or Pretzels - \$1.50
- Flavored Yogurt - \$2
- Granola Bar - \$2

Sweets

Priced per person or item

- Brownie - \$3
- Chocolate Chip Cookie - \$2

**Prices do not include 10% Service Charge and Sales Tax.
Gratuity is additional and at customer's discretion.**



Appetizers

HOT APPETIZERS

Priced Per 50 pieces

- Chicken Tenders - \$85
 - Breaded chicken tenders with honey mustard or BBQ sauce
- Chicken Wings - \$85
 - Our famous chicken wings tossed in your choice of Buffalo, BBQ, or plain served with blue cheese or ranch dressing, and celery

Priced Per 100 pieces

- Corndogs - \$85
 - Mini breaded corndogs served with honey mustard
- Cocktail Meatballs - \$85
 - Meatballs tossed in a sweet and savory sauce

Priced Per Tray

- Buffalo Chicken Dip - \$85
 - Creamy Buffalo chicken dip served with tortilla chips
- Spinach Dip - \$85
 - Spinach and artichoke dip served with tortilla chips

COLD APPETIZERS

Priced Per Tray

- Caprese Skewers - \$75
 - Fresh mozzarella, cherry tomatoes, Kalamata olives, and basil oil
- Cheese Tray - \$85
 - Chef's Choice assorted cheeses served with cracker medley
- Fruit Tray - \$85
 - Sliced seasonal fruit served with creamy fruit dip
- Veggie Tray - \$85
 - Fresh vegetable crudite served with ranch dressing
- Shrimp Cocktail - \$MKT price
 - Boiled and chilled shrimp cocktail on ice served with cocktail sauce and garnished with lemon and leafy greens

**Prices do not include 10% Service Charge and Sales Tax.
Gratuity is additional and at customer's discretion.**



Beverage and Bar Packages

BEVERAGE PACKAGES

Pricing includes set up, equipment, supplies, ice, and plastic or glass drinkware

- Basic Beverage - \$2 per person
 - Coffee, Iced Tea, Water
- Breakfast Beverage - \$4 per person
 - Coffee, Assorted Juices, Water
- Non-Alcoholic Package - \$4 per person
 - Iced Tea, Lemonade, Canned Soft Drinks, Water
- Hot Beverage Package - \$4 per person
 - Coffee, Hot Chocolate, Hot Tea, Water

BAR PACKAGES

Pricing includes bar set up, equipment, supplies, ice, plastic cups or glass drinkware

- Standard Beer & Wine package - \$12 per person
 - Domestic beers / House Wines, soft drinks, bottled water
- Premium Beer & Wine package - \$18 per person
 - Seasonal Craft Beers & Seasonal Premium Wines + all items from lower-priced bar packages
- Standard Bar Package - \$22 per person
 - House Liquors + all items from lower-priced bar packages
- Premium Bar Package - \$28 per person
 - Premium Liquors + all items from lower-priced bar packages
- Champagne Toast - \$6 per person
 - Bubbles only
- Mimosa Bar Package - \$8
 - Bubbles and assorted juices

In accordance with Ohio Liquor laws, all alcoholic beverages must be served by The Grizzly staff. We require proof of age for service and reserve the right to limit alcohol consumption. Prices do not include 10% Service Charge and Sales Tax. Gratuity is additional and at customer's discretion.



Venue Rental and Pricing Sheet

VENUE RENTAL FEES

- G18 Room – \$400*
- Outdoor shelters \$250
- Extended rental fee - \$200 per hour
- Wedding set up fee - \$300

Waived if Food & Beverage order is equivalent to or higher than the rental fee.

OPEN, HOST & CASH BAR OPTIONS AVAILABLE

Customer can determine whether bar is open / host / or cash bar.

Beverage and Bar Packages are used for estimating total beverage fees on proposal/invoice.

- Open bar - Bar package is calculated on total guest count and bill paid at the end of event.
- Host bar – Sold items are tabulated during event and bill paid at the end of event.
- Cash bar – Guests are required to pay during the event.

STAFFING

- One Banquet Attendant is provided for the first 50 guests
- For every additional 50 guests another Banquet Attendant is needed and charged at \$200.

LINEN PACKAGE

- Napkins included
- 72" x 72" - \$5 each (white only)
- Cocktail rounds - \$25 each (white only)
- Buffet Linens x 54" x 120" – \$10 each (black or white only)

OUTSIDE CATERING FEES

- Food fee - \$3.50 per total guest count
 - (includes guests and volunteers)
- Beverage fee - \$0.25 per unit

RENTAL EQUIPMENT

- Cornhole - \$25 per set

SERVICE CHARGE 10%

- Applies to:
 - Food Items / Packages
 - Beverage Items / Packages
- Does not apply to:
 - Bev cart fee
 - Donated food / beverages
 - Venue Rental Fees
 - Staffing fees
 - Event tickets

