

# *The NEW Center*





# Package A

**\$85 per Guest**

(\$109.40 All Inclusive\*)

~ Premium Bar ~

## Appetizers

(Choice of Three)

- |                                 |                                      |
|---------------------------------|--------------------------------------|
| Caprese Skewers                 | Spicy Shrimp Chopsticks              |
| Prosciutto Wrapped Asparagus    | Mini Crab Cakes                      |
| Gourmet Cheese & Crackers       | Spanakopita                          |
| Shrimp with Green Goddess Sauce | Pot Stickers (Chicken, Pork or Beef) |
| Bruschetta & Crostini           | Raspberry & Brie Phyllo Pockets      |

## Protein Selections

(Choice of 3—Buffet)

\$5 per person upcharge for an additional entrée.

- New York Strip Medallions  
with Peppercorn Demi Glace
- London Broil
- Chicken Oscar with Lump Crab & Hollandaise Sauce
- Seared Duck Breast  
with a Port Wine Reduction and Balsamic Glace
- Miso Glazed Norwegian Salmon
- Chimi Chori Seared Halibut
- Butternut Squash Ravioli with Alfredo Sauce (v)
- Bolognese with Spiralized Zoodles and Sautéed Wild Mushrooms (v)(g)

## Salad

(Choice of One)

- Plated Broccolini Caesar Salad  
with Caesar Dressing & Combread Croutons
- Plated Mixed Greens Garden Salad  
with Choice of Two Salad Dressings

## Starch Selections

(Choice of Two)

\$2.50 per person upcharge for an additional starch.

- Roasted Tri Color Fingerlings (v)(g)
- Au Gratin Potatoes (g)
- Basmati Rice Pilaf (v)(g)
- Herb Ancient Grain Blend (v)(g)

## Vegetable Selections

(Choice of One)

\$2.50 per person upcharge for an additional vegetable.

- Grilled Asparagus
- Baby Vegetable Medley
- California Blend

(v) Vegan (g) Gluten Free

\*All Inclusive Price Includes the 22% Service Fee + Tax.





# Package B

**\$75 per Guest**

(\$96.53 All Inclusive\*)

~ House Bar ~

## Appetizers

(Choice of Three)

- |                              |   |
|------------------------------|---|
| Caprese Skewers              | Spanakopita                             |
| Domestic Cheese & Crackers   | Pot Stickers<br>(Chicken, Pork or Beef) |
| Seasonal Fresh Fruit Display | Raspberry & Brie Phyllo Pockets         |
| Vegetable Crudités           | Swedish or BBQ Meatballs                |

## Salad

(Choice of One)

- Plated Seasonal Citrus Asian Salad with Sesame Vinaigrette
- Plated Mixed Greens Garden Salad with Choice of Two Dressings

## Starch Selections

(Choice of Two)

\$2.50 per person upcharge for an additional starch.

- Roasted Redskin Potatoes (g)
- Yukon Mashed Potatoes (g)
- Rice Pilaf (v)
- Herb Cous Cous Blend (v)(g)

## Protein Selections

(Choice of 2—Buffet)

\$5 per person upcharge for an additional entrée.

- Filet Tips & Mushrooms
- London Broil
- Chicken Piccata
- Chicken Marsala
- Grilled or Blacked Salmon  
with Mango Salsa or Dill Sauce
- Shrimp Scampi
- Eggplant Parmesan (v)
- Vegetable Tikka Marsala (v)(g)

## Vegetable Selections

(Choice of One)

\$2.50 per person upcharge for an additional vegetable.

- Seasonal Vegetable Blend
- California Blend
- Fresh Green Beans

(v) Vegan (g) Gluten Free

\*All Inclusive Price Includes the 22% Service Fee + Tax.



# Package C

**\$60 per Guest**

(\$77.22 All Inclusive\*)

~ House Bar ~

## Appetizers

Domestic Cheese & Crackers

Seasonal Fresh Fruit Display

Vegetable Crudités

## Salad

Mixed Greens Garden Salad  
with Choice of Two Dressings

## Protein Selections

(Choice of 1—Buffet)

\$5 per person upcharge for an additional entrée.

London Broil

Beef Lasagna

Chicken Parmesan

Chicken Bruschetta

Grilled Mahi Mahi  
with Mango Salsa

Pecan Crusted Cod

Three Cheese Ravioli with Marinara Sauce (v)

Grilled Field Roast Sausage (v)(g)

## Starch Selections

(Choice of Two)

\$2.50 per person upcharge for an additional starch.

Mashed Potatoes with Vegetarian Gravy

Mashed Sweet Potatoes (g)

Rice Pilaf

Seasonal Roasted Redskin Potatoes

## Vegetable Selections

(Choice of One)

\$2.50 per person upcharge for an additional vegetable

Fresh Green Beans

Glazed Carrots

Roasted Seasonal Vegetables

(v) Vegan (g) Gluten Free

\*All Inclusive Price Includes the 22% Service Fee + Tax.





# Bar Packages

## Premium Bar

### Premium Liquor

Jack Daniel's Bourbon, Johnny Walker Red Label Scotch, Seagram's 7 Whiskey, Jim Beam, Crown Royal, Crown Apple, Tito's Vodka, Tanqueray Gin, Bacardi and Captain Morgan Rum, Malibu Rum, Jose Cuervo Tequila, DiSarrona Amaretto, Peach Schnapps & Kahlua

### Premium Wines

Cabernet, Merlot, Chardonnay, White Zinfandel, Cupcake Moscato

### Domestic Bottled Beers

Bud Light, Miller Light, Yuengling, Yuengling Light, Labatt Blue

### Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

## House Bar

### House Liquor

Vodka, Gin, Rum, DiSarrona Amaretto, Lady Bligh Spiced Rum, Tequila, Seagram's 7 Whiskey, Ancient Age Bourbon, Peach Schnapps, Lauder Scotch & Kahlua

### House Wines

Cabernet, Merlot, Chardonnay, White Zinfandel, Moscato

### Domestic Bottled Beers

Bud Light, Miller Light, Yuengling, Yuengling Light, Labatt Blue

### Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

\$5 per Person Charge to Upgrade to Premium Bar Package

\$75 Bartender Fee Will Apply Based on Guest Count

\$250 Security Fee Will be Charged to all Events



# Making Every Event Memorable

The NEW Center is an exciting and contemporary wedding and reception venue that unites elegance with imagination to bring your dream wedding to life.

Our venue has become known as one of the best places to host a wedding in Northeast Ohio because of our in-house event coordinators, our Executive Chef, the beautiful facility and centralized location.

The NEW Center offers indoor and outdoor spaces to complete your vision. Outdoor spaces are guaranteed to have an indoor backup in case of inclement weather.

We can accommodate ceremonies and receptions up to 325 guests. We do not require a minimum food and beverage charge, however the Grand Ballroom fee will be waived if \$15,000 in food and beverage is purchased.



## Room Rental Fees

- Grand Ballroom (Reception): \$1000
  - Cook Hall (Indoor Ceremony): \$500
  - NEW Center Patio or Village Patio: \$500\*
- \*Outdoor Ceremony Spaces—including Cook Hall as a Rain Space, does not include outdoor chair rental*

## Room Fees Include

- Seasoned In-House Event Coordinator s
- Complimentary Pre-function Area for Cocktail Hour
- Champagne Toast for Wedding Party
- China, Silverware, Glassware
- Variety of Colors for Table Linens and Napkins
- Skirting for Buffet, Head Table, DJ, Dessert, Gift and Guest Book Tables
- 60" Round Tables with Seating for 8
- Cutting Service of your wedding cake
- 20'x40' Dance floor
- Staging for Head Table
- Complimentary Hospitality Rooms for Bridal Party





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# Policies

## Alcohol & Catering Policies

The NEW Center, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with Ohio Liquor Laws and Regulations. We Do Not offer Sunday alcohol sales. The NEW Center holds the State of Ohio Food Service Operations License for the entire NEOMED Campus and NEW Center. Food safety is a high priority for the Conference Services department. In adherence with the local Health Department regulations, it is our strict policy that there will be no credit given or carry out of food not consumed at your event. Therefore, we reserve the right to deny the removal of leftover food by the customer. For the safety of you and your guests, food that needs to be held hot or cold will be removed after a limit of 1.5 hours, or as determined by the catering staff.

## Space Rental & Booking Policies

We will place a tentative hold on one date for a seven day period to give couples a chance to visit our facility and make a final decision. At the point of contract, we do require a non-refundable \$1,000 deposit to reserve the space for your reception. Our rental rates are based on a "four wall" policy. All room rental fees include normal housekeeping services, standard initial set-up of tables and chairs, dance floor and basic linen services. The fees do not include any special staffing and/or additional equipment, electricians, musicians and license fees. Conference and Event Services will provide the number and identity of such special services if needed. The NEW Center reserves the right to charge additional labor fees for greater than normal setup and/or cleanup.

## Financial Information

The prices provided on the menus are current for receptions happening in the 2020-2022 fiscal years. Prices are subject to change based on market conditions. There will be an additional 22% service charge added to the food and beverage total and applicable sales tax added to food, beverage and service charge. All weddings serving alcohol require us to procure an outside security officer at \$50 per hour minimum 4 hours. If you meet the minimum of \$15,000 in catering sales, the room rental is discounted. As previously mentioned, we do require a \$1,000 non-refundable deposit to hold the room in your name. We will need a guaranteed "final" count 10 days before your wedding so we can plan our staffing schedules and order the food and beverage supplies. Once you supply us with the final count, we will send an invoice. We will need payment equivalent to 100% of the anticipated final bill. This payment may be made by major credit card or bank check. We do not accept personal checks except for the initial deposit.

For Additional Information, Please Contact Our Office

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