

Club Event Details

Occasions

REHEARSAL DINNERS

The rehearsal dinner signals the start of the wedding celebration and initiates all the toasting and well-wishing that continues through the wedding reception to the partying that follows. We can help you set the tone for the entire wedding weekend with a beautiful rehearsal dinner. Make it a small, intimate occasion between bride and groom, their families, and the wedding party, or choose to include out-of-town guests and as many others as you please. Either way, we can help you make it the elegant and joyful celebration you and your guests will remember for a lifetime. Choose among our variety of dining and reception venues. Our chefs will serve the perfect meal to suit your vision of the perfect beginning to your wedding celebration.

SPECIAL SHOWERS

Walden is perfect for baby showers and bridal showers. These parties of sweet anticipation are particularly special to us. Gather friends and family around and we'll help you arrange the perfect celebration for your favorite bride- or mother-to-be so she knows how important she is to you and how much you look forward to her big day.

BAR MITZVAHS & BAT MITZVAHS

Special occasions are very special at Walden. Walden understands the dignity of solemn, religious ceremonies and the joyousness of the celebration that follows. Our Walden staff can help you set the perfect tone for your service and help you make the party distinctive and elegant. Our reception spaces and other amenities give you options for the party that is perfect for you, your special person, and your guests for this once-in-a-lifetime event.

BIRTHDAYS & ANNIVERSARIES

Treat the anniversary couple or birthday guy or gal to a Walden party and make them feel truly honored on their special day. It will surely be a most memorable one for them. Our staff will help you arrange a party that suits your favorite honorees' tastes and wishes. With our variety of reception spaces and dining options, we can help you make the celebration perfect.

Meeting Packages

DAY MEETING PACKAGE

(\$34 per guest plus tax and service charges)

Includes all-day Beverage Station, Continental Breakfast, Chef Plated Lunch OR Display Lunch and assorted cookies.

EXECUTIVE OVERNIGHT PACKAGE*

(\$359 per guest plus tax and service charges)

Includes all-day Beverage Station, Continental Breakfast, Chef Plated Lunch OR Display Lunch and assorted cookies, PLUS Overnight Inn Walden Accommodations (Sunday - Thursday) and Luxurious Dinner at the Barn (Tuesday - Saturday)

* Packages are not available for holidays and weekends.

POST-MEETING GATHERINGS

Our clubhouse provides the perfect venue for post-meeting soirees. We would be happy to arrange for cocktails or a wine tasting, accompanied by a selection of hors d'oeuvres. Menu priced at time of booking.

CORPORATE RATES

Please inquire about our corporate rates for overnight accommodations.

Club Walden Facility Capacities

ROOM	SQUARE FEET	CLASSROOM	RECEPTION
Clubhouse Loft	225	15	10
Conference Room	2,400	15	
Main Dining Room	2,000	200	125
Bogey Bar	400	16	40



Customize Your Event à la Carte

CONFERENCE AND RECEPTION SPACES

Club Walden offers a variety of options for conferencing and receptions, from our spacious main dining room to our more intimately sized conference room. Each space carries a per-day charge for setup, usage and maintenance. All other costs are additional.

	CAPACITY (NUMBERS VARY ON SET-UP)	COST PER DAY
Conference Room.....	15	\$75
Clubhouse Loft.....	10	\$75
Main Dining Room	125	\$300
Bogey Bar.....	40	\$200

AUDIO VISUAL EQUIPMENT

LCD Projector.....	\$400
52-inch LCD Flat-Screen TV.....	\$200
DVD Player	\$30
Wireless Microphone.....	\$55
Overhead Projector.....	\$40
CD Player.....	\$40
Easel.....	\$25
Flip Chart and Markers.....	\$45
Poly Com Speakerphone.....	\$55
Podium	\$30
Laser Pointer	\$15
High-Definition Video Conferencing	Priced Upon Request

Meeting rooms are equipped with wireless Internet (WI-FI), bottled water, pencils, and pads of paper. Above prices are per day and subject to all state and local taxes.

Wedding Venues

Our spaces have gorgeous views of the golf course and wooded areas to create a serene setting for a beautiful reception.

WEDDING RECEPTIONS (\$1,000 for 100 or more, \$500 for 99 or less)

Our event coordinator will work with you to choose the perfect event to suit your taste. Tent and chair rental prices are available upon request.

Golf Outings

18 HOLES OF

CHAMPIONSHIP GOLF

This outing includes golf and cart fees, golf bag service, locker room service, driving range, and scoring.

SHOTGUN START

The "shotgun start" is recommended for all events.

PACKAGES

Packages containing favors, literature, signage, or other event items may be delivered to the club no earlier than five days before the outing with the organization/company name on all boxes.

DRESS CODE

Appropriate golf attire is required for all players and volunteers. No jeans, short shorts, athletic shorts, sweat pants, tank tops, recreational T-shirts, or bathing suits are permitted. The dress code is strictly enforced. Soft spikes are required.

REGISTRATION

The registration area is one of the most critical components of any golf outing. The registration table should be set up and manned two hours before the scheduled shotgun start. You are responsible for ensuring that adequate personnel are available to maintain a smooth flow of traffic. Your registration table will be clothed and skirted for you.

PACE OF PLAY

Maintaining an adequate pace of play is an important aspect in ensuring a successful golf outing. A quality round of golf should never exceed 4-1/2 hours.

CONTEST AND PRIZES

Special golf competitions such as the longest drive, nearest to the pin, hole in one, etc., will be handled by the golf staff. Prizes awarded for tournaments and special competitions may be obtained from the golf shop. Gift certificates are also available.

Morning Selections

CONTINENTAL BREAKFAST

(\$10 per guest)

Seasonal Fresh Fruit Salad
Assortment of Fresh Baked Pastries
Selection of Chilled Fruit Juices
Fresh Brewed Coffee and Selected Teas

STANDARD BREAKFAST (\$16 per guest)

Sliced Fruit Tray
Farm-Fresh Scrambled Eggs
Applewood Smoked Bacon and Sausage
Home-Fried Potatoes
French Toast or Waffles with
Ohio Maple Syrup
Selection of Chilled Fruit Juices
Fresh Brewed Coffee and Selected Teas

ENHANCEMENTS FOR BREAKFAST

(All prices are per guest)

Housemade Granola \$4
Oatmeal \$2
Assorted Dry Cereals..... \$2
Assorted Bagels and Cream Cheese \$3
Eggs Benedict..... \$4
Freshly Baked Quiche \$3
Made-to-Order Omelet Station \$12
Smoked Salmon & Bagel Platter
with Traditional Garnish.....\$10
Freshly Baked Banana
and Carrot Breads \$6
Sliced Seasonal Fruit and
Whole Berries, Honey-Yogurt Dip.....\$7
Whole Fresh Seasonal Fruit Basket
or Sliced Fresh Fruit..... \$4

Lunch / Brunch / Showers

BOX LUNCHESES (\$10 per person)

Hoagie Sandwich
Ham or Turkey Hoagie, Bag of Chips,
Fresh Fruit, a Candy Bar and a Beverage
Kaiser Roll Sandwich
Sliced Turkey or Ham on a Fresh Kaiser
Roll. Served with Fruit, Chips, a Cookie
and a Beverage

CHEF'S PLATED LUNCH

(\$18 per guest) Groups less than 12

Our Chef will create a menu for your group.
Each menu includes a Seasonal Salad or
Soup as the first course, Four Entrée Selec-
tions, and Cookies. Each day presents a
unique dining experience for your guests.

DISPLAYED LUNCHESES

(\$18 per guest) Minimum of 12 guests
Choose two main dishes and side dishes
and cookies:

MAIN DISHES

Sandwich Platter Turkey, Roast Beef and
Virginia Ham & Grilled Vegetable
Cobb Salad Butter Lettuce, Poached
Chicken Breast, Blue Cheese, Avocado,
Tomato, Bacon, Hard-Cooked Eggs
Dressed in an Mustard Vinaigrette
Tuna Niçoise Salad French Green Beans,
Tomatoes, Olives, Potatoes and Hard-
Cooked Eggs
Roasted Amish Chicken with Thyme
Assorted Wraps Chicken Salad, Tuna Salad,
Smoked Turkey Breast and Hummus
Grilled Filet of Salmon Eggplant,
Bell Pepper and Sweet Onion Ragout
Grilled Pizza Fresh Mozzarella, Crushed
Tomatoes and Herbs
Focaccia Sandwiches Roasted Turkey with
Jack, Baby Lettuce and Garlic Aioli;
Ham, Gruyere, Arugula and Mustard; and
Roasted Rare Beef
Greek Country Salad Red Onion, Cucumbers,
Tomatoes, Kalamata Olives, Feta Cheese,
Oregano Lemon Juice and Extra Virgin
Olive Oil

SIDE DISHES

Minted Seasonal Fruit Salad
Housemade Old Bay Potato Chips
Shaved Fennel and Orange Salad with
Whole-Grain Mustard
Butter Lettuce with Spiced Pecans and
Buttermilk Dressing
Potato Salad with Scallions, Bacon
and Whole-Grain Mustard
Pasta Salad with Basil Pesto, Sun-Dried
Tomatoes and Grated Parmesan Cheese
Roasted Beet Salad with Walnuts
and Lemon
Roasted Fingerling Potatoes
Fresh Mozzarella with Basil Leaves,
Vine-Ripened Tomatoes, Balsamic Vinegar,
Olive Oil
Roasted Root Vegetable Salad, Roasted
Garlic Vinaigrette
Seasonal Soup
Lentil Salad with Aromatic Vegetables,
Thyme, Sherry Vinegar
Orzo Pasta Salad with Artichokes, Roasted
Tomato Vinaigrette

ALL-DAY BEVERAGE STATION

(\$6 per guest)

Regular and Decaffeinated Coffee,
Selected Teas, Bottled Water,
Assorted Sodas
*Beverage Stations to be refreshed throughout
the day*

SPA BRUNCH BUFFET (\$21 per person)

Grapefruit, Tomato, and Freshly Squeezed
Orange Juice, Whole-Grain Bread, Cinnamon
Raisin Bread & English Muffins, Grilled
Vegetable Frittata, Veggie Sausage Patties,
Low-Fat Yogurt with Homemade Granola,
Cottage Cheese, Seasonal Fruit, Freshly
Brewed Coffee and Selected Teas

CLUB LUNCH BUFFET (\$29 per person)

*\$75 Chef attended

Assorted Mini Breakfast Pastries
Sliced Fresh Fruit with Seasonal Berries
Served with Whipped Butter and Preserves
Scrambled Eggs and Home-Style Potatoes
Applewood Bacon, Breakfast Sausage,
*Carved Prime Rib of Beef Au Jus, Creamy
Horseradish, Smoked Salmon, Bagels
and Cream Cheese, Orange Juice and
Grapefruit Juice, Freshly Brewed Coffee
and Selected Teas

Fun Meeting Breaks

(\$9 per person)

Please select one break per day meeting

We All Scream For Ice Cream

Vanilla and Chocolate Ice Cream, Fudge and
Butterscotch Sauces, Fresh Bananas and
Strawberries, Chopped Nuts and Sprinkles,
Whipped Cream, Ice Water

7th Inning Stretch

Roasted Peanuts, Cracker Jacks,
Popcorn, Homemade Tortilla Chips,
Salsa and Guacamole
Pretzels and Mustard
Stewart's Root Beer

Chocoholic

Assorted Candy Bars, Reese's Peanut Butter
Cups, M&M's and Hershey's Kisses
Dense Chocolate Cake
Pitchers of Milk and Chocolate Milk

Spa Break

Fresh Fruit Salad, Frozen Fruit Bars,
Granola Bars, Housemade Strawberry
and Banana Smoothies

Evening Selections

CANAPÉS

Served butler style

Minimum of 20 guests (\$12 per guest)

Six pieces per guest. Please select three

from the following:

Smoked Salmon, Potato Pancakes
Trout Salad, Egg Mimosas, Endive,
Fried Caper
Teriyaki Beef Satay, Indonesian
Peanut Sauce
Maine Crabcakes, Spicy Rouille
Rice-Paper Rolls, Shrimp, Red Chili Sauce
Wild Mushroom Tart
Mushroom and Goat Cheese Strudel
Tuna Tartare, Wasabi Tobiko, Cucumber
Parmesan Crisps, Goat Cheese, Chives
Duck Rilette, Grain Mustard, Cornichon
Petite Croque Monsieur
Cajun Barbeque Shrimp
Lamb Meatballs, Smoked Paprika Yogurt

DISPLAYS *Served buffet style*

Crudité, Lemon Aioli, Fleur de Sel

(\$5 per guest)

Artisan Cheeses, Crackers & Dried Fruit

(\$7 per guest)

Seasonal Antipasti, Artisanal Meats, Cheese

and Vegetables (\$8 per guest)

Hummus with Pita Chips (\$3 per guest)

SEAFOOD DISPLAY

Seasonal Oysters, Ginger Mignonette

(\$3 per oyster)

White Gulf Shrimp, Rouille (\$3 per shrimp)

Yellowfin Tuna Sashimi, Crunchy Vegetables,

Ginger Dressing (\$6 per guest)

Sliced Smoked Salmon, Crème Fraîche,

Capers (\$6 per guest)

Seated Dining

STARTER *Please select one from the following:*

Maine Crabcake, Fennel, Orange Vinaigrette
Carpaccio of Ahi Tuna Niçoise
Chilled Crab, Thai Basil, Soy-Ginger Emulsion

SOUP *Please select one from the following:*

Gazpacho (Summer)
Caramelized Onion, Gruyère Crouton
Potato-Leek (Hot or Cold)
Petite Bouillabaisse, Rouille
Minestrone, Pesto, Garlic Croutons
Lobster Bisque with Cognac
Creamed Asparagus Soup (Spring)
Pumpkin Soup, Chestnut, Apple (Fall)

SALAD *Please select one from the following:*

Garden Salad, Local Greens,
Aged Sherry Vinaigrette
Whole-Leaf Caesar Salad, Croutons
Warm Lake Erie Goat Cheese, Baby Beets,
Watercress, Candied Walnuts
Arugula, Endive, Radicchio, Pears, Apples,
Maytag Blue Cheese

MAIN COURSE

Please select one from the following:

Sautéed Alaskan Halibut, Provençal
Vegetables, Bouillabaisse Jus
Tagine of Tea Hills Farm Chicken,
Couscous, Capers, Apricots, Zucchini
Roasted Salmon, Baby Leeks, Wild
Mushrooms, Pinot Noir Butter
Vegetarian Risotto, Seasonal Vegetables,
Fresh Herbs, Parmesan
Roasted Chicken, Potato Puree, Braised
Carrots, Thyme Jus
Roasted Pork Tenderloin, French Lentils,
and Caramelized Apples
Filet of Beef, Spinach, Potato Gratin, and
Red Wine Jus
Sautéed Veal Loin, Crisp Potatoes, Wild
Mushrooms, Madeira Sauce
(add \$5 per guest)
Rack of Lamb, Polenta, Provençal
Vegetables, Rosemary Sauce
(add \$5 per guest)

DESSERT *Please select one from the following:*

Valrhona Chocolate Torte, Hazelnut Custard
Classic Apple Tart, Calvados Caramel,
Vanilla Bean Ice Cream
Ohio Maple Crème Brûlée, Scottish Shortbread
Mascarpone Cheesecake, Pistachio Crust,
Strawberry Jus
Scharffen Berger Chocolate Tart,
Mint Chip Ice Cream
Assorted Cookies – Brownies, Blondies, and
Lemon Tarts
Symphony Of Desserts
Chef's Selection of Three Desserts for
Each Guest (add \$3 per guest)

INTERMEZZO AND/OR CHEESE COURSES

(\$3 supplement per guest)

Three-Course Dinner (\$30 per guest)

Four-Course Dinner (\$40 per guest)

Five-Course Dinner (\$45 per guest)

Fresh Brewed Coffee and Selected Teas Included

Buffet Dinners

SALADS *Select two:*

Shaved Fennel Salad with Oranges,
Parmesan, Extra Virgin Olive Oil
Warm Spinach Salad with Bacon,
Hard-Cooked Eggs, Pickled Red Onion
Traditional Caesar Salad
Local Greens Salad with Snow Peas, Carrots,
Goat Cheese, Balsamic Vinegar
Heirloom Tomato Salad with Buffalo
Mozzarella Basil (Seasonal)
Grilled Asparagus with Toasted Hazelnuts,
Asiago and Olive Oil

ENTRÉES

Roasted Rack of Pork with a Black
Olive Crust, Rosemary Jus
Grilled Muscovy Duck Breast with
Dried Cherries
Chicken Breast Cooked "Under a Brick"
with Confit of Garlic and Thyme
Sautéed Chicken Breast with Marsala Wine,
Porcini Mushrooms
Pan-Roasted Sea Scallops with Brown
Butter, Capers, Sage
Poached Salmon with Dill, Cucumbers
Grilled Seasonal Fish with Tartar Sauce
and Lemon

CHEF ATTENDED ENTRÉES

*Each entrée prepared by a different chef
(\$75 each)*

Slow-Roasted Prime Rib of Beef, Carved
to Order, Horseradish Cream, Au Jus
Garlic Herb-Crusted Beef Tenderloin
Béarnaise Sauce, Red Wine Sauce
(add \$17 per guest)
Roasted Boneless Turkey Breast, Honey
Mustard Sauce, Cranberry-Orange Sauce
Veal Marsala, with Fresh Egg Pasta
Chicken Picatta, with Angel Hair Pasta
Green Curry Mussels, Prince Edward Island
Mussels, Green Curry and Coconut Milk
Assorted Pasta with Pesto, Marinara and
Alfredo Sauce
Fresh Egg Pappardelle with Duck Confit,
Spinach and Toasted Pine Nuts
Bar-B-Que Chicken and Ribs, 1/2 Cut
Chicken Baked in Jack Daniels BBQ Sauce
Linguine with Spicy Red Clam Sauce
Penne Pasta with Grilled Sausage,
Roasted Peppers and Basil Pesto

DESSERT *Select one:*

Valrhona Chocolate Torte, Hazelnut Custard
Classic Apple Tart
Seasonal Cobbler
New York Cheesecake
Scharffen Berger Chocolate Tart
Assorted Cookies – Brownies, Blondies, and
Lemon Tarts

All entrees include:

Fresh Seasonal Vegetables
Chef's Choice of Potato, Rice or Pasta
Oven-Fresh Bread and Butter, Dessert
Fresh Brewed Coffee and Selected Teas

One Entrée (\$36 per guest)

Two Entrées (\$42 per guest)

Three Entrées (\$48 per guest)

Summer Delights

GREAT AMERICAN COOK-OUT (\$27)

Barbeque Baked Beans, Creamy Coleslaw with Pineapple, Mixed Greens with Balsamic Vinaigrette and Pear Tomatoes, Corn on the Cob with Sweet Butter

(On Mesquite Grill)

Free-Range Barbeque Chicken, Kosher Hot Dogs, Ohio Grass-Fed Beef, Kaiser Rolls and Buns

Apple Pie with Vanilla Haagen Dazs or Spice Cake with Cream Cheese Frosting, Freshly Brewed Coffee and Selected Teas

PIG ROAST (\$36)

Large Crudités Display with a Selection of Dips, Apple, Red Cabbage and Carrot Coleslaw, Buttered Slow-Cooked Green Beans with Bacon, Southern Cornbread, Squash Casserole, Breaded Catfish with a Caper and Pickle Mayonnaise, Barbeque Chicken, Spit-Cooked Pig over Ohio Hardwood, Seasonal Fruit Cobbler or Pecan Pie, Freshly Brewed Coffee and Selected Teas

CLAM BAKE (\$69)

New England Clam Chowder, Vegetable Tray, Coleslaw, Garden Salad, Hot Clam Broth, Grilled Marinated Chicken, One Dozen Top-Neck Clams w/Melted Butter (*per person*), 12 oz. N.Y. Strip Steaks, Seaweed-Steamed Maine Lobster (*one per person*), Corn on the Cob, Baked Sweet Potato, Corn Bread and Butter, Freshly Brewed Coffee and Selected Teas

Cocktails

DOMESTIC BEER (\$3.50 per bottle)

Budweiser, Bud Light, Coors Light, and Miller Light

IMPORTED BEER (\$4.25 per bottle)

Heineken, Amstel Light, Bass Pale Ale, Corona, and Great Lakes

HOUSE BAR (\$6 per drink)

Seagrams Gin, Smirnoff Vodka, Lauders Scotch, Jim Beam Bourbon, Windsor Canadian Club Whiskey, Bacardi Rum, and La Prima

TOP SHELF BAR (\$7 per drink)

Absolut Vodka, Absolut Citron, Absolut Mandrin, Stolichnaya Vodka, Captain Morgan's Rum, Beefeater Gin, Tanqueray Gin, Dewars White Label Scotch, Johnnie Walker Red Label Scotch, Jack Daniels, Southern Comfort, Makers Mark, Canadian Club, Seagrams 7, and Cuervo Gold

All bar drinks include mixers. Prices are per drink. Please inquire about cash bar pricing. All prices are subject to change due to market conditions.

HOURLY BAR PRICES

Includes house bar, beer, soda and house wine selections

First Hour (\$15 per guest)

Each Additional Hour (\$9 per guest)

A service charge of twenty percent and applicable state and local taxes will be added to all food and beverage charges.

Classic Wedding

(\$46 per guest) Choose from the following

CANAPÉS Served butler style

Please select three from the following:

Smoked Salmon, Potato Pancakes
Trout Salad, Egg Mimosa, Endive, Fried Caper
Teriyaki Beef Satay, Indonesian Peanut Sauce
Maine Crabcakes, Spicy Rouille
Rice-Paper Rolls, Shrimp, Red Chili Sauce
Wild Mushroom Tart, Mushroom and Goat Cheese Strudel
Tuna Tartare, Wasabi Tobiko, Cucumber
Parmesan Crisps, Goats Cheese, Chives
Duck Rilette, Whole-Grain Mustard, Cornichon
Petite Croque Monsieur
Cajun Barbeque Shrimp
Lamb Meatballs, Smoked Paprika Yogurt

SALADS

Please select one salad from the following:

Garden Salad, Local Greens,
Aged Sherry Vinaigrette
Whole-Leaf Caesar Salad, Croutons
Warm Goat Cheese, Baby Beets, Watercress,
Candied Walnuts
Arugula, Endive, Radicchio, Pears, Heirloom
Apples (seasonal), Maytag Blue Cheese

SINGLE PLATED ENTREES

Please select one from the following:

Sautéed Alaskan Halibut, Provençal
Vegetables, Bouillabaisse Jus
Tagine of Tea Hills Farm Chicken, Couscous,
Capers, Apricots, Zucchini
Roasted Salmon, Baby Leeks, Wild
Mushrooms, Pinot Noir Butter
Vegetarian Risotto, Seasonal Vegetables,
Fresh Herbs, Parmesan
Roasted Chicken, Potato Puree, Braised
Carrots, Thyme Jus
Roasted Pork Tenderloin, French Lentils,
Calvados, Caramelized Apples
Filet of Prime Beef, Spinach, Potato Gratin,
Red Wine Jus (*add \$5 per guest*)
Rack of Lamb, Soft Polenta, Provençal
Vegetables, Rosemary Sauce
(*add \$5 per guest*)

DUO PLATED ENTREES

Please select one from the following:

Prime Filet of Beef, and Butter-Poached
Maine Lobster (*add \$16 per guest*)
Potato Puree, Asparagus, Red Wine Sauce
and Lemon Butter
Grilled Breast of Chicken and Grilled
Gulf Shrimp, Fresh Corn Pudding and
Grilled Asparagus (*add \$3 per guest*)
Mixed Grill of Prime Beef Tenderloin and
Florida Grouper, Potato Gratin, Spinach,
Herb Butter (*add \$9 per guest*)

Buffet Dinners

SALADS *Select two:*

Shaved Fennel Salad with Oranges,
Parmesan, Extra Virgin Olive Oil
Warm Spinach Salad with Bacon,
Hard-Cooked Eggs, Pickled Red Onion
Traditional Caesar Salad
Local Greens Salad with Snow Peas, Carrots,
Goat Cheese, Balsamic Vinegar
Heirloom Tomato Salad with Buffalo
Mozzarella Basil (Seasonal)
Grilled Asparagus with Toasted Hazelnuts,
Asiago and Olive Oil

ENTRÉES

Roasted Rack of Pork with a Black Olive
Crust, Rosemary Jus
Grilled Muscovy Duck Breast with Dried
Cherries
Chicken Breast Cooked “Under a Brick”
with Confit of Garlic and Thyme
Sautéed Chicken Breast with Marsala Wine,
Porcini Mushrooms
Pan-Roasted Sea Scallops with Brown
Butter Capers, Sage
Poached Salmon with Dill, Cucumbers
Grilled Seasonal Fish with Tartar Sauce
and Lemon

CHEF ATTENDED ENTRÉES

*Each entrée prepared by a different chef
(\$75 each)*

Slow-Roasted Prime Rib of Beef, Carved
to Order, Horseradish Cream, Au Jus
Garlic Herb-Crusted Beef Tenderloin
Béarnaise Sauce, Red Wine Sauce
(*\$12 supplement*)
Roasted Boneless Turkey Breast, Honey
Mustard Sauce, Cranberry-Orange Sauce
Gulf Shrimp with Garlic, Parsley, White
Wine and Saffron Rice
Veal Marsala, with Fresh Egg Pasta
Chicken Picatta, with Angel Hair Pasta
Green Curry Mussels, Prince Edward Island
Mussels, Green Curry and Coconut Milk
Assorted Pasta with Pesto, Marinara and
Alfredo Sauce
Fresh Egg Pappardelle with Duck Confit,
Spinach and Toasted Pine Nuts
Orecchiette Pasta with Artichokes,
Black Olives, Tomato and Basil
Linguine with Spicy Red Clam Sauce
Penne Pasta with Grilled Sausage,
Roasted Peppers and Basil Pesto

One Entrée (*\$46 per guest*)

Two Entrées (*\$56 per guest*)

Three Entrées (*\$70 per guest*)

All Receptions

All wedding receptions include luxurious linens to the floor, white napkins, and white chair covers with sash, fresh-ground coffee and selected teas, and cake cutting with macerated berries and creme anglaise.

Wedding Enhancements

CANAPÉS Served butler style

Minimum of 20 guests (\$12 per guest)

Six pieces per guest. Please select three from the following:

Smoked Salmon, Potato Pancakes
Trout Salad, Egg Mimosa, Endive,
Fried Caper
Teriyaki Beef Satay, Indonesian
Peanut Sauce
Maine Crabcakes, Spicy Rouille
Rice-Paper Rolls, Shrimp, Red Chili Sauce
Wild Mushroom Tart
Mushroom and Goat Cheese Strudel
Tuna Tartare, Wasabi Tobiko, Cucumber
Parmesan Crisps, Goat Cheese, Chives
Duck Rilette, Grain Mustard, Cornichon
Petite Croque Monsieur
Cajun Barbeque Shrimp
Lamb Meatballs, Smoked Paprika Yogurt

COLD DISPLAY PRESENTATIONS

Minimum of 20 guests

SHELLFISH SELECTIONS

Served with Lemon Wedges, Horseradish
Cocktail Sauce, and Brandied Mayonnaise
Jumbo Cocktail Shrimp (*\$3.50 per piece*)
Oysters on the Half-Shell (*\$3 per piece*)
Little Neck Clams (*\$3 per piece*)
Stone Crab Claws (*\$5 per piece*)
Smoked Scottish Salmon (*\$6 per guest*)
Capers, Minced Red Onion, Mustard and
Dill Sauce, Toasted Pumpernickel Points
Raw Bar (*\$17 per guest*) Stone Crab Claws,
Native Oysters, Atlantic Clams, Boiled
Shrimp with Cocktail Sauce, “Old Bay”
Rémoulade, Louisiana Hot Sauce, Lemon
Wedges, Fresh Shredded Horseradish
Antipasto (*\$8 per guest*)
Prosciutto, Soppresatta, Bresaola and
Black Pepper Saucisson, Extra Virgin Olive
Oil, Parmigiano Reggiano Cheese,
Marinated Olives, Button Mushrooms,
Artichoke Hearts, Grilled Asparagus,
Basil Marinated Baby Mozzarella, Grilled
Ciabatta Bread,
Seasonal Fresh Fruit Display (*\$6 per guest*)
Yogurt Sauce
Garden Vegetable Platter (*\$6 per guest*)
Ranch and Blue Cheese Dip

INDULGENCE STATIONS

Minimum of 25 Guests

DESSERT STATION (\$9 per guest)

Small Finger Pastries to include Sacher
Torts, Raspberries Tarts, Chocolate-Dipped
Strawberries and Chocolate Macaroons

GRAND DESSERT STATION (\$12 per guest)

Prepared to order by a Chef (\$75 surcharge)

Chef-Prepared Flaming Bananas Foster and
Crepe Suzette
Fresh Fruit Tarts, Fallen Chocolate Soufflé
and Italian Wedding Cookies

CONTINENTAL COFFEE STATION

(\$3.50 per guest)

Cinnamon Sticks, Fresh Whipping Cream,
Chocolate Shavings, Chocolate and
Almond Biscotti, Lemon and Orange Zest,
Assorted Flavored Syrups, Chocolate
Espresso Beans

AMERICAN ARTISAN CHEESE

(\$9 per guest)

Gourmet Farmstead Cheeses, Selection
of Dried Fruits, Artisan Bread, Red
Seedless Grapes, California Strawberries,
Wines Paired with Cheese Selections

CLASSIC MARTINI STATION

(\$13 per drink / 20-drink minimum)

Atlantic Salmon Tartar with Capers and Dill
Seared Tuna Loin, Wakame Seaweed Salad
Petite Potato and Corn Pancakes,
American Sturgeon Caviar
Custom-Carved Ice Slide for Premium
Imported and Domestic Gins, Garlic Filled
Olives, Pearl Onions, Dark Cherries

PREMIUM COGNAC AND PORT STATION

(\$16 per drink / 20-drink minimum)

Chef-Prepared Port Soaked Stilton Cheese
with Caramelized Pears, Walnut Raisin
Crostini, Valrhona Chocolate Tart, Walden
Original Chocolate Truffles, Tuxedo
Strawberries, Private Bar to Include
Premium Cognacs and Ports

WEDDING CAKE By the White Flower

Cake Shoppe (*\$8/person*)

THE BRIDE'S ROOM (\$21 per guest)

Sparkling Wine & Fresh-Squeezed Orange
Juice, Sliced Fresh Fruit with Yogurt Sauce,
Variety of Bagels with Plain & Flavored
Cream Cheese, Atlantic Smoked Salmon
with Traditional Accompaniments, Freshly
Brewed French Roast Coffee, Decaffeinated
Coffee and Specialty Teas

SMOOTHIES (\$26 per pitcher)

Pitchers of Fruit Smoothies,
Strawberry/Banana/Tropical

THE GROOM'S ROOM (\$21 per guest)

Imported Beer, Freshly Baked Italian Ba-
guettes, Honey-Glazed Ham, Smoked Turkey,
and Assorted Salami, Shredded Lettuce,
Assorted Cheese, Tomatoes, Banana
Peppers, Onions, Pickles and Olives, Herb
Mayonnaise, Italian Vinaigrette and
Stone-Ground Mustard

DRY SNACKS SELECTION (\$5 per guest)

Choice of two

Pretzels, Potato Chips, Peanuts, Corn
Tortilla Chips

Inn Accommodations

BRIDLE SUITE

Enjoy the comforts and contentment of our most cherished suite. A 1,500-square-foot private haven, this suite includes an expansive bedroom with fireplace, sitting area, secluded patio, and bath.

LOFT SUITES

Private, sky-lighted stairs lead you to your exquisite second-floor retreat. The dramatic architecture of these 1,250-square-foot spaces offers wood ceilings, charming dormers, and intimate breakfast patios overlooking lovely gardens and stately horse pastures.

PYRAMID SUITES

Stunning vaulted tongue-and-groove ceilings of cedar distinguish these suites. Each pyramid is unique, but all offer grand panoramas of woodlands and pastures where horses graze lazily.

EQUESTRIAN SUITES

These contemporary suites are spa-like, with mellow colors and an open floor plan. A huge walk-in shower with five-shower-head control will deluge you in H₂O. The air bath tub will invigorate you. The fireplace will warm you. The comforts of a pied-à-terre are all at your disposal.

WALDEN SUITES

These dramatic and spacious suites feature the same luxury of our other accommodations. 1,000 square feet surround you with luxury, and while these suites do not include a fireplace or whirlpool, less is always more at Walden. You experience the same beautiful scenery, elegant spaces, and special comforts of Walden whatever suite you choose.

GOLF VIEW SUITES

You never have to leave the golf course in these lovely suites. Set right on Walden's renowned fairways and greens, with panoramic views of the Walden landscape, these oversized suites are just a stone's throw away from the Inn. Most have kitchenettes and dining areas, walk-in showers, whirlpools, and fireplaces so you really can experience the golf course all day and all night. Ideal for families.

Spa Walden services can be performed in your Inn suite for a \$50 per service supplement.

Group Activities

SPA WALDEN

Experience Spa Walden's beautiful full-service spa and salon with state-of-the-art equipment, arrays of individual treatments and packages, and sensuous products. Our staff is committed to making your spa experience personal and tailored to you and your enjoyment. We have designed spa experiences especially for men and women, and packages for friends and couples, as well. Relax and enjoy our private suites, our lavish service and the delights of privacy, relaxation, and total rejuvenation. *For more information please visit www.yourwalden.com or call 330 995 9SPA to schedule an appointment.*

GOLF

Winding through mature trees, streams and lakes, Walden's pristine golf course offers vistas that enhance the golfing experience. One of Ohio's most prestigious courses, Walden is a par 72 stretching to 7,192 yards, with a 138 slope and a 75.0 rating. It was redesigned and renovated by Craig Schreiner in the fall of 2001. While Club Walden is private, the Guest Services staff can arrange tee times for guests of Inn Walden subject to availability and depending on membership play. If we are unable to accommodate a tee time at Club Walden, our concierge staff will be happy to make arrangements on another course nearby.

TENNIS

Enjoy tennis at Walden on one of its four Har-Tru® clay courts. Located at the Club, these courts are perfect for long games and are easy on the knees. Please contact guest services for more details.

CHEF FOR A DAY

Savor the joy of cooking in an interactive cooking demonstration. Let our chefs show you the basics of a fun meal while you enjoy a great team-building exercise. Aprons provided.

WINE TASTINGS

Let our Walden sommelier teach you to evaluate wines like a pro. Blind tastings and wine education are a great way to wind down the day and build esprit de corps.

TEAM BUILDING

Walden offers a variety of team-building exercises. Please contact your event planner for more information.

FITNESS

Unwind and rejuvenate in our fitness center, and keep up with your exercise routine while you're away. Located on the lower level of the Inn, our exercise room is fully equipped for an invigorating workout. Our state-of-the-art equipment includes LifeCycle aerobic machines, stepper, treadmill, LifeCycle bicycle and a multi-gym. Open 24 hours a day. Please exercise at your own risk.

SWIMMING

Enjoy the pleasures of the water in Walden's large swimming pool, designed for the entire family. Children can play safely in a shallow area with a beach entry. Adults can relax in a resort-style lounge area, or work out in our lap lane.

EQUESTRIAN CENTER

Walden is a wonderful setting for trail rides, and an exciting way to tour our woodlands and pastures is on horseback. On the trail, you will be accompanied by a trail boss to guide you and to offer assistance if you need it. To make the most of your ride, our staff will evaluate your equestrian skills in our indoor or outdoor arena before you mount up. Arrangements pending weather can be made through guest services.

Walden Policies

MENUS

To allow for proper planning by our Chef, we require a finalized menu three weeks before the event. Please keep in mind that our menus are merely suggestions. We would be happy to custom design your menu to suit your special needs. All food must be purchased through our in-house food service.

GUARANTEES, COUNTS AND MINIMUMS

We require that your final guest count be called into the catering office 330 995 3131 no later than five business days before the event. If a guarantee is not called in, the approximate attendance or the total guests served, whichever is higher, will be charged.

Evening Event Minimums

Club Walden	
Sunday-Friday	20 guests
Saturday	50 guests

Policies *Continued*

END TIME OF EVENTS

Because of our concern for our guests and their privacy, all events must conclude by 12:00 am. The host agrees to reimburse Walden \$200 an hour for a guest's failure to comply with the end time.

MENU PRICES

There will be an applicable 20% taxable service charge and applicable 6.75% Ohio sales tax on all food and beverage items. Prices shown on this menu are current for the 2008 season. Pricing for events reserved for the future will be subject to change. The actual price for your menu may change up to the time that you finalize menu arrangements, three weeks in advance of your event.

FINANCIAL ARRANGEMENTS

A deposit is required to reserve any event. A reservation is valid for no more than 14 business days without receipt of the deposit. Deposits should be made by cash, personal check, or major credit card. Acceptable deposits consist of the total rental for the event, or 50% of the estimated food and beverage cost. The remaining cost of the event will be charged to a credit card, or received as cash or check immediately following the event.

COMPANY & PERSONAL ITEMS

Walden is not responsible for any items brought into the facility. We suggest that you assign a responsible person to make sure that all your items are kept together and gathered at the close of your event. Walden is not responsible for storage or damage of any items

CONDUCT

Walden reserves the right to approve the type of functions held on our premises. We will not accept certain kinds of parties that are deemed inappropriate for the facility, due to the size or nature of the event. Walden may require a police detail at client's expense on a limited number of events. Please inquire as to whether this applies to your event. We are concerned for all of our guests and wish to ensure that no event becomes disruptive.

FOOD & BEVERAGE SERVICE

Walden offers a wide range of superb choices in both wine and beverage selections. We are prohibited by our liquor license from allowing any alcoholic beverages supplied by outside sources. Walden reserves the right to control and monitor the consumption of alcoholic beverages and reserves the right to refuse service, if deemed necessary. All food and beverages consumed on the premises must be purchased through Walden. Remaining food shall not be taken from the premises.

MISCELLANEOUS CHARGES

Valet Parking (\$75 each) – one valet per 50 guests
 Bartender (\$85) – for every 75 guests attending
 Chef Attendant (\$75)
 Coat Attendant (\$75)
 Place Cards/Menus (\$3.50 per guest)
 Indoor/Outdoor Mic & Speaker System (\$55)
 Cake Cutting (\$2 per guest)

CORPORATE RATES / DEPOSITS

Corporate rates are quoted for a single occupancy only. Charges will be incurred for additional guests. A \$200 deposit per suite is required of guests booking overnight accommodations. A refund will be made should a cancellation notice be made more than 10 days before the reservation date. No refunds will be given 10 days or less prior to the reservation date.

GUEST ROOM CHECK-IN

Our check-in time is 4:00 p.m. Should you arrive earlier, you are welcome to store your luggage with us until accommodations are ready. On your day of departure, we request you vacate your room no later than 12:00 noon. If you would like to remain on the premises into the afternoon, we would be happy to store your luggage.

CANCELLATIONS

If an event is cancelled up to four weeks prior to the event 100% of the deposit will be forfeited.

LIABILITY

Customer assumes responsibility for any damages caused by him or her or any of their guests, invitees or other persons attending the event. In providing accommodations or rendering services under this agreement, it is expressly agreed and understood that to the extent permitted by the law, the hotel, its employees or agents shall not be liable for any loss, injury or damage, to persons, property of the customer or its invitees. No staples, tacks, or adhesives are allowed on any walls or doors within the meeting facilities.