

GATHER
WALDEN

Occasions

FAMILY REUNIONS

Whether your family is separated across the miles or lives in the same community, it is important to gather with those you love and restore precious family bonds. Getting away is a wonderful way to focus on relationships, and Walden is the perfect meeting place. The beauty of the Walden landscape with its relaxing tone, together with our gracious accommodations and our array of activities and dining options, can make your time together particularly fun and rewarding. Imagine pairing off on a horse trail, taking a foursome to the fairway, and getting the clan together for an elegant or exuberant meal. Share treasured family memories and refresh family ties here at Walden.

BAR MITZVAHS & BAT MITZVAHS

Special occasions are very special at Walden. Walden understands the dignity of 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.

Venues

INN RENTAL (*\$7,000 per evening*)

Entertain guests using our entire facility and event spaces, including our 23 suites at the Inn. All suites accommodate two guests; additional guests per room incur additional charge.

LAWN RECEPTIONS

Our beautiful, sweeping Lawn with its gorgeous views into pastures and wooded areas creates a serene setting for a beautiful reception.

TENT RECEPTIONS (*\$1,900 surcharge*)

Our event coordinators work with you to choose the perfect tent, tailored to suit your taste. We provide your guests with a comfortable party atmosphere with full weather protection. Tents are available in a variety of sizes, colors, and patterns and can be heated or air-conditioned appropriately. Some of our favorites include the Frame Tent, the Century Canopy, and the Century Pole and Frame Tents. Tent and chair rental prices are available upon request.

INN 1119 AURORA HUDSON ROAD AURORA, OHIO 44202 TEL 330 562 5508 FAX 330 562 8001

CLUB 585 COUNTRY CLUB LANE AURORA, OHIO 44202 TEL 330 995 3131 FAX 330 562 5051

Customize Your Event à la Carte

CONFERENCE AND RECEPTION SPACES

Inn Walden offers a variety of options for conferencing and receptions, from our richly appointed executive board room to our state-of-the-art theatre. 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
Executive Board Room	14.....	\$275
Blue Ribbon Café (Lower)	110.....	\$400
Blue Ribbon Café (Upper)	70.....	\$300
Pyramid Room	40.....	\$325
Theatre.....	100.....	\$500
Gift Shop.....	8.....	\$150
Jodhpurs Lounge	100.....	\$400
Theatre Board Room	8.....	\$140
Conference Room (Club)	15.....	\$75
Clubhouse Loft (Club)	10.....	\$75
Main Dining Room (Club)	125.....	\$300
Bogey Bar (Club)	30.....	\$75
Inn Lawn	180.....	\$400

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.

Morning Selections

CONTINENTAL BREAKFAST (\$12 per guest)

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

STANDARD BREAKFAST (\$18 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
Assorted Yogurt and Granola	\$4

Brunches

SPA BRUNCH BUFFET (\$25 per guest)

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

BLUE RIBBON BUFFET (\$34 per guest)

*\$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

Afternoon Selections

CHEF'S PLATED LUNCH

(\$24 per guest) Groups less than 12

Our Chef will create a menu for your group. Each menu will include a seasonal salad or soup as the first course, four entrée selections, and cookies. Each day will present a unique dining experience for your guests.

DISPLAYED LUNCHES

(\$24 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 a 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

Regular and Decaffeinated Coffee, Selected Teas, Bottled Water, Assorted Sodas
\$9 per guest. Beverage stations to be refreshed throughout the day

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 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 Rillettes, Whole-Grain Mustard, Cornichon
 Petite Croque Monsieur
 Cajun Barbeque Shrimp
 Lamb Meatballs, Smoked Paprika Yogurt

DISPLAYS *Served Buffet Style*

Crudit , Lemon Aioli, Fleur de Sel (*\$5 per guest*)
 Artisan Cheeses, Crackers & Dried Fruit (*\$9 per guest*)
 Seasonal Antipasti, Artisanal Meats, Cheese and Vegetables (*\$9 per guest*)
 Hummus with Pita Chips (*\$3 per guest*)

SEAFOOD DISPLAY

Seasonal Oysters, Ginger Mignonette, (*\$3 per oyster*)
 White Gulf Shrimp, Rouille (*\$3.50 per shrimp*)
 Yellowfin Tuna Sashimi, Crunchy Vegetables, Ginger dressing (*\$6 per guest*)
 Sliced Smoked Salmon, Cr me Fra che, 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:

Caramelized Onion, Gruyère, Crouton
Potato-Leek (Hot or Cold)
Petite Bouillabaisse, Rouille
Minestrone, Pesto, Garlic Croutons
Lobster Bisque with Cognac
Gazpacho (Summer)
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 (seasonal),
Maytag Blue Cheese

MAIN COURSE

Please select one from the following:

Sautéed Alaskan Halibut, Provençal Vegetables, Chef's
Starch, 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
Rack of Lamb, Polenta, Provençal Vegetables,
Rosemary Sauce

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
(\$7 per guest supplement)

INTERMEZZO AND/OR CHEESE COURSES

(\$3 per guest supplement)

Three-Course Dinner (\$49 per guest)
Four-Course Dinner (\$57 per guest)
Five-Course Dinner (\$64 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

Chef attended (\$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 (\$17 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

DESSERT *Select One*

- 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
(\$7 per guest supplement)

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 (\$53 per guest)
- Two Entrées (\$63 per guest)
- Three Entrées (\$69 per guest)

Cocktails

DOMESTIC BEER (\$4.25 per bottle)

- Budweiser, Bud Light, Coors Light,
and Miller Light

IMPORTED BEER (\$4.75 per bottle)

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

HOUSE BAR (\$6.75 per drink)

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

TOP SHELF BAR (\$7.75 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

PREMIUM BAR

- Vodka**
Grey Goose, Ketel One, Belvedere.....\$9

- Gin**
Bombay Sapphire.....\$9

- Tequila**
Patron\$12
Cuervo Reserve\$25

- Bourbon**
Knob Creek\$9
Booker Nose.....\$14

- Whiskey**
Jameson, Crown Royal.....\$9

- Scotch**
J&B Scotch\$9
Pinch 15\$10
Chivas.....\$10
Johnnie Walker Black Label\$12
Macallan 12.....\$15
Glenlivet 18.....\$20
Lagavulin 16.....\$23
Macallan 18 Yr.\$34
Johnnie Walker Blue Label.....\$56
Macallan 25 Yr.\$115

- Rum**
Meyer’s, Malibu\$7.75

- Liqueurs**
Frangelico\$7.75
Bailey’s\$7.75
Amaretto\$7.75
Kahlua\$7.75
Godiva\$9
Drambuie\$10
Cointreau\$11
Grand Marnier.....\$13

- Cognac & Port**
E & J Brandy.....\$7.75
Courvoisier.....\$9
Taylor Fladgate 20.....\$10
Remy Martin VSOP\$14
Quinta DiNoval Vintage\$15.75
Remy Martin XO.....\$40

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.

WINE LIST

House Wine

Kenwood 'Yulupa' Chardonnay - Sonoma	\$8 per glass/\$28
Kenwood White Zinfandel - Sonoma	\$8 per glass/\$28
Kenwood 'Yulupa' Sauvignon Blanc - Sonoma	\$8 per glass/\$28
Kenwood 'Yulupa' Cabernet Sauvignon - Sonoma	\$9 per glass/\$32
Kenwood 'Yulupa' Merlot - Sonoma	\$9 per glass/\$32
Castle Rock Pinot Noir - Monterey	\$9 per glass/\$32
Forest Glen Pinot Grigio - California	\$8 per glass/\$28

Sparkling

Chateau Noir - France	\$26
Schramsberg Blanc de Blancs - Napa	\$62
Bollinger Special Cuvee - France	\$72
Roederer Brut Premier - France	\$88

White

Pine Ridge 'Dijon Clones' - Napa (375 ml)	\$32
Buehler Reserve Chardonnay - Napa	\$69
Stag's Leap Cellars Sauvignon Blanc - Napa	\$46
Cake Bread Cellars Chardonnay - Napa	\$68
Far Niente Chardonnay - Napa	\$90
Chablis Joseph Drouhin - Burgandy	\$42
Olivier Leflaive Meursault - France	\$68
Chassagne Montrachet Joseph Drouhin - Burgandy..	\$63

Red

Markham Petite Sirah - Napa	\$50
Far Niente Cabernet Sauvignon - Napa (375 ml)	\$70
St. Supery Cabernet Sauvignon - Napa	\$49
Freemark Abbey Cabernet Sauvignon, Sycamore Vineyards - Napa	\$121
Riboli Estate Cabernet Sauvignon - Napa	\$70
Stags Leap Merlot - California	\$62
Oak Vineyards Merlot - California	\$36
Domain Drouhin Pinot Noir - Oregon	\$55
Treana Red - Paso Robles	\$73
Château Cantenac Brown - Bordeaux	\$90
Château Croizet-Bages, Fifth Growth, Pauillac, Bordeaux - France	\$44
P. Jaboulet Aine Châteauneuf-du-Pape les Cedres - France	\$77

We would be happy to help you with a wine selection to complement your dinner from any of our many selections not listed from above.

HOURLY BAR PRICES

Includes house bar, beer, soda and house wine selections

First Hour (\$15 per guest)
Second Hour (\$10 per guest)
Third Hour (\$9 per guest)
Each Additional Hour (\$7 per guest)

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

Scratch Cooking

Ohio is a wonderful state full of literally thousands of producers of nearly every imaginable culinary treat. Since the inception of Inn Walden our mission has been to procure for our guests the finest indigenous, naturally-raised foods.

To that end, we have found that foods grown and raised organically are not only environmentally friendly... but they also just taste better! Specifically, our produce suppliers use no insecticides or pesticides and, in most cases, are certified organic. Meat suppliers to Walden use free-range or grass-fed pasture raising methods, and all the meats we serve are free of antibiotics, growth hormones, or added chemicals. Our fish, if not local, is certified wild from the oceans. Further, our dairy products (milk, eggs, butter, and most of our cheeses) come from organic producers.

Summer Delights**GREAT AMERICAN COOK-OUT (\$40 per guest)**

\$75 Chef attendant fee

Barbeque Baked Beans, Creamy Cole Slaw 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 (\$46 per guest)

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 per guest)

New England Clam Chowder, Vegetable Tray, Cole slaw, 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, Seasonal Fruit Cobbler or Pecan Pie, Freshly Brewed Coffee and Selected Teas.

Fun Social Breaks

(\$9 per guest)

Please select one break per day

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

Group Activities

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.

EQUESTRIAN STABLE HAND

If you long for an authentic equestrian adventure, we invite you behind the scenes to experience a day in the life of a true stable hand. Here you will have the chance to admire the stable and horses from a fresh perspective. While here, you'll learn how to properly muck a stall and care for a horse. A unique adventure awaits your discovery at the Stables. For more information and inquiries, please contact the Stables at 330-995-0039.

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, and several fountains offer the irresistible joys of soaking and splashing. Adults can relax in a resort-style lounge area, or work out in our lap lane.

Walden Policies

MENUS

To allow for proper planning by our Chef, we require a finalized menu three weeks before your 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

Walden requires a final guest count seven business days in advance of your event. Later changes may result in surcharges and fees. Once final confirmation has been received, the number of attendees may not be reduced. If a guarantee is not given at the appropriate time, Walden will assume the indicated attendance at the time of booking to be correct, and charges will be made accordingly.

Evening Event Minimums

Inn Walden

Sunday-Friday	20 guests
Saturday	50 guests

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 above 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 your event can 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)

RATES / DEPOSITS

Charges will be incurred for adding 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 prior to the reservation date. No refunds will be given for notice 10 days or less prior to the reservation date.

GUEST ROOM CHECK-IN

Our check-in time is 4:00 pm. Should you arrive earlier, you are welcome to store your luggage with us until your 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 within three weeks of the event, 100% of the deposit will be forfeited. If the date(s) are changed within three weeks of the event, 100% of the deposit will be forfeited.

LIABILITY

A 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, or property of the customer or its invitees. In connection with this agreement, the accommodations or services provided hereunder, except when such injury or damage results from the negligence of Walden. No staples, tacks, or adhesives are allowed on any walls or doors within the meeting facilities.