

WEDDING PACKAGES

A CHERRY VALLEY HOTEL





CHERRY VALLEY HOTEL WEDDINGS

2299 Cherry Valley Road SE, Newark, OH 43055 | 740-788-1200

cherryvalleyhotel.com | ohioeventcenter.com

sales@cherryvalleyhotel.com

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WELCOME

TO CHERRY VALLEY

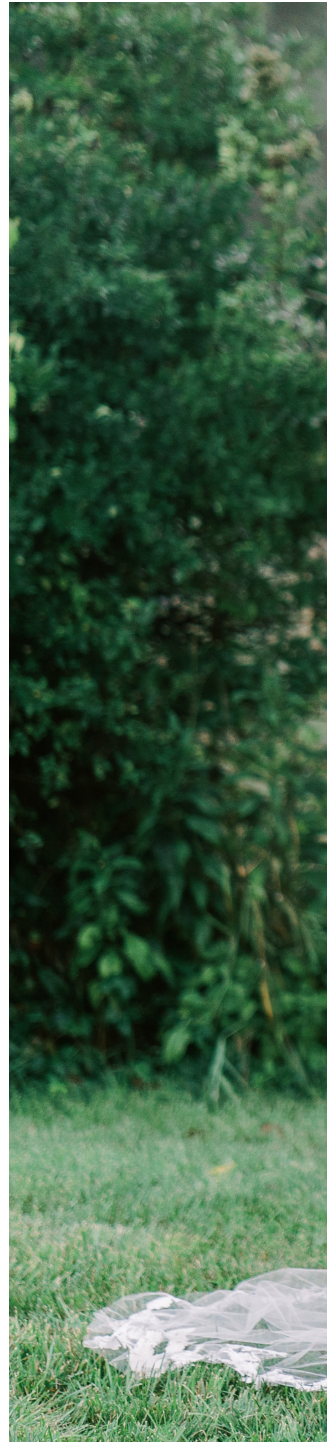
At Cherry Valley Hotel, we understand that your wedding day is one of the most important days of your life. That's why we offer all-inclusive wedding reception packages to help create memories that will last a lifetime. Our beautiful pastoral setting in the Ohio countryside has been a sought-after wedding location for almost 30 years. With our expertise and breathtaking atmosphere, we've helped create memories that have been celebrated for generations.

Our wedding packages offer a range of options to suit your palate and budget. Whether you prefer an elegant, seated-serve four-course dinner, a festive buffet, or delicious chef-attended stations, our acclaimed chefs will create a mouthwatering menu that will impress you and your guests.

All of our customizable reception packages include

- Hors d'oeuvres
- A wonderfully prepared meal
- Tables Linens and napkins (black, white or ivory)
- Set-up and tear-down of tables and chairs
- A dance floor
- Ample parking
- A four-hour bar
- A one-hour use of our gardens for engagement photos
- A wedding reception tasting for up to six people

Let us help create your beautiful, inspiring wedding, so you can slow down, experience, and enjoy your special day with the one you love. Remember, your wedding is the first step on your life's journey together. Cherish the day that begins your wonderful life as a married couple.



@laurenleephoto



THIS IS YOUR STORY.

THIS IS YOUR BEGINNING.

CHERRY BLOSSOM SERVED WEDDING

125 PER PERSON

minimum 30 people

5 Hand-passed Hors D'oeuvres

3 Delectable Displays

Starter Course

Salad Course

3 Entrées + Vegetarian Option

Accompaniment

Seasonal Vegetables

Sparkling Toast

Pastry Station (Choice Of 5)

4 Hours Of Premium Open Bar

Floor Length Linens

Gold Chiavari Chairs

COCKTAIL RECEPTION

SELECT FIVE HAND-PASSED HORS D'OEUVRES

HORS D'OEUVRES

SELECT FIVE
ADD ADDITIONAL FOR 4 PER PIECE

Caprese Crostini

pesto marinated mozzarella, tomato,
olive oil crostini

Meatballs

brown sugar glaze

Traditional Arancini

asiago, mozzarella, fresh herbs, olives,
red pepper aioli

Fried Artichoke Hearts

mozzarella, fresh herbs

Peppadew Cheese Biscuits

prosciutto, wine jelly

Spanakopita

spinach, parmesan, pastry triangles

Mini Loaded Potatoes

bacon cheddar scallion or broccoli cheddar

Stuffed Mushrooms

sweet italian sausage or cheese, fresh herbs

Fried Macaroni & Cheese

hot cherry pepper sauce

Crab Cakes

old bay remoulade

Blackened Shrimp

mango chutney

Bacon Wrapped Scallops

maple syrup

Seared Sesame Tuna

crispy tuna wonton, daikon kimchi

Duck Spring Rolls

ginger plum sauce

Grilled Lamb Chops (+3)

apple mint jelly

Vegetable Spring Rolls

sweet chili sauce

Beef Crostini

horseradish sour cream, pickled red onions

DELECTABLE DISPLAYS

SELECT THREE

Artisanal Cheese Display

local and imported cheeses, baguettes,
fresh and dried fruit, spiced nuts,
assorted crackers

Vegetable Display

vegetable crudité, grilled zucchini, peppers,
mushrooms, onions, marinated olives,
hot pepper salad, grilled focaccia bread,
hummus, caramelized onion dip

Sliced Fruit

pineapple, melon, berries, raspberry yogurt dip

Warm Spinach & Artichoke Dip

baked pita chips, baguettes

Tomato Bruschetta

grilled focaccia bread crostini, mixed olives

Charcuterie

pretzels, assorted sausages, pickled vegetables,
whole grain mustard

Antipasto Display

salami, pepperoni, capicola, prosciutto,
provolone, marinated fresh mozzarella, olives,
hot pepper salad, grilled focaccia bread

Maryland Style Crab Dip

olive oil crostini, baked pita chips

Shrimp Cocktail

horseradish cocktail sauce, lemon, herbs

STARTER COURSE

SELECT ONE

Maryland Style Crab Cake

dill & pickle relish, remoulade

Tomato Herb and Cheese Tart

pesto, micro basil

Mushroom Wellington

goat cheese, balsamic, arugula

Shrimp Cocktail

chilled jumbo shrimp, cocktail sauce, lemon

Tagliatele

classic red sauce with shaved parmesan reggiano or truffled with pecorino grand cru

SALADS

SELECT ONE
SERVED WITH ARTISAN BREAD & CREAMERY BUTTER

Cherry Valley Salad

mixed greens, red onions, cucumbers, dried cherries, candied pecans,
goat cheese, cherry vinaigrette

Wedge Salad

bacon, blue cheese, cherry tomatoes, garlic bread croutons, blue cheese dressing

Caesar

romaine lettuce, parmigiano reggiano, garlic bread croutons, classic Caesar dressing

Butter Lettuce

sliced radishes, grilled asparagus, fried shallots, herb buttermilk vinaigrette

Lemoncello Salad

romaine lettuce, roasted red peppers, scallions, toasted pine nuts, blue cheese, white balsamic vinaigrette

ENTRÉES

SELECT THREE PLUS A VEGETARIAN ENTRÉE
SERVED WITH SEASONAL VEGETABLE MEDLEY

CHICKEN

Chicken Milanese

fresh mozzarella, basil-tomato chutney

Chicken Marsala

mixed mushrooms, marsala thyme cream sauce

Spinach & Artichoke Stuffed Chicken

sherry-lemon sauce

Prosciutto Stuffed Chicken

smoked gouda, spinach, red pepper sauce

FISH

Baked Halibut

herb crusted, lobster sauce

Sea Bass

lemon beurre blanc sauce

Salmon Fillet

with choice of: horseradish sour cream &
cucumber dill relish, or whole grain mustard
sauce

BEEF

Fillet Mignon

8oz. beef tenderloin, red wine demi glace

12oz NY Strip Steak

cognac sauce

12oz Delmonico Ribeye

espresso rub, compound butter

VEGETARIAN

Mediterranean Risotto

basil, pine nuts, artichokes, cherry tomato salsa,
crispy tofu (gluten free)

Eggplant Arrabiatta

whipped ricotta cheese, parmesan

Butternut Squash Cassoulet

fresh herbs, acorn squash bowl (vegan, gluten
free)

Vegetable & Mushroom Bolognese

zucchini and yellow squash noodles,
crispy mushrooms (vegan, gluten free)

ACCOMPANIMENTS

SELECT ONE

Aged Cheddar Au Gratin Potatoes

Whipped Potatoes

Roasted Fingerling Potatoes

Garlic Parmesan Duchess Potatoes

Rice Pilaf

PASTRY STATION

SELECT FIVE

SEASONALLY AVAILABLE

Vanilla Cream Puffs

Chocolate Eclairs

Cheesecake Bites

Fudge Brownie Bites

Ricotta Cheese Cannolis

Assorted Macrons

Almond Italian Flag Bites

Chocolate Truffles

Fruit Tartlets

Chocolate Drizzled Strawberries

RIVER BIRCH SERVED WEDDING
110 PER PERSON
minimum 50 people

3 Hand-passed Hors D'oeuvres
2 Delectable Displays
Salad Course
3 Entrées + Vegetarian Option
Accompaniment
Seasonal Vegetables
Sparkling Toast
4 Hours Of Cherry Valley Open Bar
Floor Length Linens

COCKTAIL RECEPTION

SELECT THREE HAND-PASSED HORS D'OEUVRES

HORS D'OEUVRES

SELECT THREE

Caprese Crostini

pesto marinated mozzarella, tomato,
olive oil crostini

Meatballs

brown sugar glaze

Traditional Arancini

asiago, mozzarella, fresh herbs, olives,
red pepper aioli

Fried Artichoke Hearts

mozzarella, fresh herbs

Peppadew Cheese Biscuits

prosciutto, wine jelly

Spanakopita

spinach, parmesan, pastry triangles

Mini Loaded Potatoes

bacon cheddar scallion or broccoli cheddar

Stuffed Mushrooms

sweet italian sausage or cheese, fresh herbs

Fried Macaroni & Cheese

hot cherry pepper sauce

Crab Cakes

old bay remoulade

Bacon Wrapped Scallops

maple syrup

Grilled Lamb Chops (+3)

apple mint jelly

Vegetable Spring Rolls

sweet chili sauce

Beef Crostini

horseradish sour cream, pickled red onions

DELECTABLE DISPLAYS

SELECT TWO

Artisanal Cheese Display

local and imported cheeses, baguettes, fresh and dried fruit, spiced nuts, assorted crackers

Vegetable Display

vegetable crudité, grilled zucchini, peppers, mushrooms, onions, marinated olives, hot pepper salad, grilled focaccia bread, hummus, caramelized onion dip

Sliced Fruit

pineapple, melon, berries, raspberry yogurt dip

Warm Spinach & Artichoke Dip

baked pita chips, baguettes

Tomato Bruschetta

grilled focaccia bread crostini, mixed olives

Charcuterie

pretzels, assorted sausages, pickled vegetables, whole grain mustard

Antipasto Display

salami, pepperoni, capicola, prosciutto, provolone, marinated fresh mozzarella, olives, hot pepper salad, grilled focaccia bread

Maryland Style Crab Dip

olive oil crostini, baked pita chips

SALADS

SELECT ONE

SERVED WITH ARTISAN BREAD & CREAMERY BUTTER

Caesar

romaine lettuce, parmigiano reggiano, garlic bread croutons, classic Caesar dressing

Cherry Valley Salad

mixed greens, red onions, cucumbers, dried cherries, candied pecans, goat cheese, cherry vinaigrette

Butter Lettuce

sliced radishes, grilled asparagus, fried shallots, herb buttermilk vinaigrette

Wedge Salad

bacon, blue cheese, cherry tomatoes, garlic bread croutons, blue cheese dressing

Lemoncello Salad

romaine lettuce, roasted red peppers, scallions, toasted pine nuts, blue cheese, white balsamic vinaigrette

ENTRÉES

SELECT THREE PLUS A VEGETARIAN ENTRÉE
SERVED WITH SEASONAL VEGETABLE MEDLEY

CHICKEN

Chicken Milanese

fresh mozzarella, basil-tomato chutney

Chicken Marsala

mixed mushrooms, marsala thyme cream sauce

Spinach & Artichoke Stuffed Chicken

sherry-lemon sauce

Prosciutto Stuffed Chicken

smoked gouda, spinach, red pepper sauce

FISH

Baked Halibut

herb crusted, lobster sauce

Sea Bass

lemon beurre blanc sauce

Salmon Fillet

with choice of: horseradish sour cream & cucumber dill relish, or whole grain mustard sauce

BEEF

Fillet Mignon

8oz. beef tenderloin, red wine demi glace

12oz NY Strip Steak

cognac sauce

VEGETARIAN

Mediterranean Risotto

basil, pine nuts, artichokes, cherry tomato salsa, crispy tofu (gluten free)

Eggplant Arrabiatta

whipped ricotta cheese, parmesan

Butternut Squash Cassoulet

fresh herbs, acorn squash bowl (vegan, gluten free)

Vegetable & Mushroom Bolognese

zucchini and yellow squash noodles, crispy mushrooms (vegan, gluten free)

ACCOMPANIMENTS

SELECT ONE

Aged Cheddar Au Gratin Potatoes

Whipped Potatoes

Roasted Fingerling Potatoes

Garlic Parmesan Duchess Potatoes

Rice Pilaf

LICKING VALLEY SERVED WEDDING
98 PER PERSON
minimum 30 people

2 Hand-passed Hors D'oeuvres

1 Delectable Display

Salad Course

Duo Plate Entrée

1 Side

Accompaniment

Vegetable

Sparkling Toast

4 Hours Of Cherry Valley Bar

COCKTAIL HOUR

SELECT ANY ONE DISPLAY
AND ANY TWO HAND-PASSED HORS D'OEUVRES

HORS D'OEUVRES	DISPLAYS
Caprese Crostini pesto marinated mozzarella, tomato, olive oil crostini	Artisanal Cheese Display imported cheeses, baguettes fresh and dried fruit, nuts, assorted crackers
Meatballs brown sugar glaze	Vegetable Display vegetable crudité, grilled zucchini, peppers, mushrooms, onions, marinated olives, hot pepper salad, grilled salt bread, hummus, caramelized onion dip
Traditional Arancini asiago, mozzarella, fresh herbs, olives, red pepper aiol	Sliced Fruit pineapple, melon, berries, raspberry yogurt dip
Fried Artichoke Hearts mozzarella, fresh herbs	Warm Spinach & Artichoke Dip baked pita chips, baguettes
Peppadew Cheese Biscuits prosciutto, wine jelly	Tomato Bruschetta grilled focaccia bread crostini, mixed olives
Spanakopita spinach, parmesan, pastry triangles	
Mini Loaded Potatoes bacon cheddar scallion or broccoli cheddar	
Vegetable Spring Rolls sweet chili sauce	
Stuffed Mushrooms sweet italian sausage or cheese, fresh herbs	
Beef Crostini horseradish sour cream, pickled red onions	
Fried Macaroni & Cheese hot cherry pepper sauce	

SALADS

SELECT ONE
SERVED WITH ARTISAN BREAD & CREAMERY BUTTER

Caesar

romaine lettuce, parmigiano reggiano, garlic bread croutons, classic Caesar dressing

Cherry Valley Salad

mixed greens, red onions, cucumbers, dried cherries, candied pecans,
goat cheese, cherry vinaigrette

Butter Lettuce

sliced radishes, grilled asparagus, fried shallots, herb buttermilk vinaigrette

Wedge Salad

bacon, blue cheese, cherry tomatoes, garlic bread croutons, blue cheese dressing

Lemoncello Salad

romaine lettuce, roasted red peppers, scallions, toasted pine nuts, blue cheese, white balsamic vinaigrette

ENTRÉES

SELECT TWO
SERVED WITH SEASONAL VEGETABLE MEDLEY

Beef Tenderloin

6oz. beef tenderloin, red wine demi glace

Crab Cake

dill & pickle remoulade

Salmon Fillet

with choice of: horseradish sour cream and cucumber dill relish or whole grain mustard sauce

Prosciutto Stuffed Chicken

smoked gouda, spinach, red pepper sauce

Spinach Artichoke Chicken

sherry-lemon sauce

ACCOMPANIMENTS

SELECT ONE

Aged Cheddar Au Gratin Potatoes

Whipped Potatoes

Roasted Fingerling Potatoes

Garlic Parmesan Duchess Potatoes

Rice Pilaf

Seasonal Vegetable Medley



SILVER MAPLE BUFFET WEDDING

89 PER PERSON

minimum 50 people

3 Hand-passed Hors D'oeuvres

2 Delectable Displays

Salad Course

2 Entrées + Vegetarian Option

2 Sides

2 Accompaniments

Sparkling Toast

4 Hours Of Cherry Valley Open Bar

Floor Length Linens (Black, White or Ivory)

COCKTAIL HOUR

SELECT ANY TWO DISPLAYS
AND ANY THREE HAND-PASSED HORS D'OEUVRES

HORS D'OEUVRES	DISPLAYS
Caprese Crostini pesto marinated mozzarella, tomato, olive oil crostini	Artisanal Cheese Display imported cheeses, baguettes fresh and dried fruit, nuts, assorted crackers
Meatballs brown sugar glaze	Vegetable Display vegetable crudité, grilled zucchini, peppers, mushrooms, onions, marinated olives, hot pepper salad, grilled salt bread, hummus, caramelized onion dip
Traditional Arancini asiago, mozzarella, fresh herbs, olives, red pepper aioli	Sliced Fruit pineapple, melon, berries, raspberry yogurt dip
Fried Artichoke Hearts mozzarella, fresh herbs	Warm Spinach & Artichoke Dip baked pita chips, baguettes
Peppadew Cheese Biscuits prosciutto, wine jelly	Tomato Bruschetta grilled focaccia bread crostini, mixed olives
Spanakopita spinach, parmesan, pastry triangles	
Mini Loaded Potatoes bacon cheddar scallion or broccoli cheddar	
Vegetable Spring Rolls sweet chili sauce	
Stuffed Mushrooms sweet italian sausage or cheese, fresh herbs	
Beef Crostini horseradish sour cream, pickled red onions	
Fried Macaroni & Cheese hot cherry pepper sauce	

SALADS

SELECT ONE

SERVED WITH ARTISAN BREAD & CREAMERY BUTTER

Caesar

romaine lettuce, parmigiano reggiano, garlic bread croutons, classic dressing

Cherry Valley Salad

mixed greens, red onions, cucumbers, dried cherries, candied pecans, snowville creamery goat cheese, cherry vinaigrette

Butter Lettuce

sliced radishes, grilled asparagus, fried shallots, herb buttermilk vinaigrette

Wedge Salad

Lemoncello Salad

romaine lettuce, roasted red peppers, scallions, toasted pine nuts, blue cheese, white balsamic vinaigrette

ENTRÉES

SELECT THREE - CHOOSE ADDITIONAL
ENTRÉE FOR 7 PER PERSON

Chicken Marsala

mixed mushrooms, marsala thyme cream sauce

Stuffed Chicken

prosciutto, smoked gouda, spinach, red pepper sauce

Chicken French

lemon sherry sauce

Salmon Fillet

with choice of: horseradish sour cream & cucumber dill relish, whole grain mustard sauce, or orange soy miso

Baked Halibut

herb crusted, lobster sauce

VEGETARIAN

Penne Pasta

a la vodka

Whole Wheat Pasta

broccoli rabe, white beans, tomatoes

SIDE

SELECT ONE

roasted red potatoes, yukon smashed potatoes, or rice pilaf

ACCOMPANIMENTS

SELECT TWO

Fresh Fruit Salad

seasonal fresh fruit bowl

Carrot Couscous Salad

ginger vinaigrette, crispy shallots, cilantro

Broccoli Salad

bacon, sharp cheddar, sunflower seeds, lemon aioli

Greek Tomato Salad

black olives, banana peppers, feta, roasted peppers, oregano

Melon Salad

sriracha vinaigrette, fresh mint, toasted almonds

Green Bean Salad

chickpeas, roasted red peppers, red onion lemon-garlic vinaigrette

Caprese Pasta Salad

orecchiette pasta, fresh mozzarella, tomatoes, pesto, pine nuts

ADDITIONAL UPGRADES

LATE NIGHT CRAVINGS

PIZZA STATION

32 per sheet pizza

margherita: fresh mozzarella, basil

pepperoni: fresh mozzarella

breakfast: bacon, egg, cheddar

MAKE YOUR OWN SLIDERS STATION

15 per person

ground beef burgers, cheddar cheese, lettuce, tomato, ketchup, mustard, mayonnaise, pickles

TACO STATION

16 per person

marinated grilled chicken and seasoned ground beef,
lettuce, fresh guacamole, sour cream, cotija cheese, pico de gallo, flour and corn tortillas

CHICKEN WINGS

22 per dozen

your choice of sauce, blue cheese, celery

DELICIOUS DESSERTS

S'MORES STATION

\$8 per person (25 person minimum)

jumbo marshmallows, graham crackers, dark chocolate, milk chocolate, white chocolate, peanut butter cup

ICE CREAM STATION

\$10 per person (50 person minimum)

vanilla and chocolate ice cream, sprinkles, whipped cream, oreo pieces
assorted chocolate candies, luxardo cherries, chocolate sauce, butterscotch, waffle cone

COOKIES & MILK STATION

\$8 per person (50 person minimum)

plain and chocolate milk
cookie selection: chocolate chunk, reese's peanut butter, sugar, red velvet, triple chocolate, oatmeal raisin, white chocolate cranberry, gingerbread

POPCORN BAR

\$10 per person (25 person minimum)

caramel apple pie, honey pecan pie, cookies & cream, kettle, cajun lime, parmesan

SOFT PRETZEL STATION

\$48 per dozen (3 dozen minimum)

warm soft pretzels, cheddar ale sauce, honey dijon mustard

MINIATURE PASTRIES

priced per dozen

Assorted Macarons | 32
Chocolate Eclairs | 30
Fudge Brownie Bites | 32
Cheesecake Bites | 34
Chocolate Truffles | 36
Fruit Tartlets | 36
Cannolis | 38
Vanilla Cream Puffs | 32
Chocolate Drizzled Strawberries | 32

BEVERAGES

Additional hour of open bar
Cherry Valley: 14/person per hour for premium bar
Premium: 19/person per hour for premium bar
One Hour additional maximum
special orders available upon request
brands subject to availability

CHERRY VALLEY

Wheatley Vodka
Captain Morgan Spiced Rum
Beefeater Gin
Bacardi Silver Rum
Corazon Blanco Tequila
Segram 7 Whiskey
Benchmark No.8 Bourbon
Imperial 12yr Blended Scotch
Paul Masson VSOP Brandy
Bailey's Irish Cream
Kahlua

Wine

Canyon Road
Cabernet Sauvignon
Merlot
Pinot Noir
Chardonnay
Pinot Grigio
Moscato
White Zinfandel

PREMIUM

Tito's Vodka
Avation Gin
Bacardi Silver Rum
Captain Morgan Spiced Rum
Corazon Reposado Tequila
Meukous VS Cognac
Bulleit Rye
Jack Daniel's Whiskey
Johnny Walker Red
Buffalo Trace Bourbon
Bailey's Irish Cream
Kahlua

Wine

Herdade do Rocim Mariana Rose
Dashwood Sauvignon Blanc
Firelands Riesling
Joseph Drouhin, Macon Villages, Chardonnay
Row Eleven Pinot Noir
Chateau Di Caillau, Cahons, Malbec
Alexander Valley Vineyards, Cabernet Sauvignon

BEVERAGES

PICK ANY FOUR

DOMESTIC	CRAFT & IMPORT
Miller Light	Columbus Brewing
Coors Light	Corona Extra
Budweiser	Heineken
Bud Light	Millersburg Brewing Seasonal
Michelob Ultra	Blue Moon
Brewdog Nanny State (NA)	Sam Adams Seasonal
Yuengling	Columbus Brewing Company IPA
	SELTZERS
	Assorted White Claw
	Assorted High Noon



THANK YOU FOR CONSIDERING THE CHERRY VALLEY HOTEL & OHIO EVENT CENTER FOR YOUR WEDDING FESTIVITIES!

Cherry Valley Hotel & Ohio Event Center offers you comfortable, elegant surroundings and a staff with the sincere desire to provide you with an enjoyable and successful event. As is the case with most successful businesses, we find that certain guidelines and procedures help us ensure that you will be totally satisfied with your event. The following is included for your information.

RESERVATIONS

The Hotel and Ohio Even Center has facilities that will accommodate up to 1,200 guests.

To make room or space reservations, or to plan special services, please contact the at (740) 788-1200. To plan your catering, please call our Catering Department at (740) 788-1299 from 8:00 a.m. to 5 p.m., Monday through Friday, or email sales@cherryvalleyhotel.com.

ADVANCE NOTICE

We recommend placing your order as early as possible. A minimum of four weeks' planning is required for meals. An additional service fee will be added to events booked fewer than seven days in advance. The service fee will be 20% percent of your total order, with a minimum fee of \$25. We require a deposit in the amount of 25% of the estimated balance due upon signing of the agreement. We require 50% of the estimated balance due 3 months before your event. Payment for the estimated remaining balance due is required 7 days prior to your event.

Additional changes 7 days prior to event cannot be guaranteed and will incur an additional service fee of 20% of the total changed number, with a minimum fee of \$25.

GUARANTEED ATTENDANCE

When determining a guest count for your event, please attempt to provide as accurate a number as possible. The guaranteed count is due seven days prior to the event. You will be billed for the guarantee or the number of guests served at the event if that number is higher than the guarantee. If the guest count increases within three days of the event, additional fees will apply. This charge is assessed to compensate for overtime scheduling and increased product costs associated with last minute purchases.

The administrative fee is for the administration of the event and is retained by the Hotel. It is not a gratuity or tip and will not be distributed to the employees who provide service at the event.

ROOM SETS

Rooms will be set for up to 5 percent over the guest count. Should additional place settings over and above the 5 percent be requested, there will be a charge of \$10 per place setting.

FOOD AND BEVERAGE MINIMUMS

The Food and Beverage minimum is dependent upon the space and date you select. The minimum includes all food (hors d'oeuvre, meals, dessert) and hosted beverages (wine, beer, non-alcoholic beverage and all cocktails), less tax, service and fees. Please note that menu items and pricing are subject to change and your final costs will depend on current pricing and actual guest attendance.

LATE ARRIVAL/EXTENDED MEALS

Meals are served promptly as scheduled. Service is provided for 1 1/2 hours for breakfast or lunch and 2 hours for dinner meals.

CANCELLATION FEES

See contract for cancellation policy.

DECORATIONS, MUSIC, & ENTERTAINMENT

Our catering staff will be happy to provide recommendations for vendors to meet your music, entertainment, and floral needs. For events in the Ohio Event Center, tent rentals must be coordinated solely through the hotel with your catering sales manager. No glitter, confetti, sparklers or open flames are permitted. For the comfort of all our hotel guests, music must end no later than the appointed times for the specific banquet room. Your contract will indicate this time. All decorative items must be removed from the banquet space at the end of the event. Cherry Valley Hotel is not responsible for items that have been left behind in the banquet space. Any items left behind will be disposed of by the hotel.

DIFFERENCE BETWEEN A CATERING SALES MANAGER AND A WEDDING PLANNER

Cherry Valley Hotel provides a Catering Sales Manager to consult for all food and beverage selections, on-site set up, on site event timing, estimate of charges outlining your financial commitments, a floor plan for your seating arrangements, oversee room block reservations, and review all deposits and billing. The Catering Sales Manager will be on site to coordinate with your day-of Wedding Planner and coordinate services with our Banquet team. You will be introduced to the Banquet Manager prior to the event. The Banquet Manager will be present on the day of your wedding, from the start of your event to the conclusion, and will assist with the timeline throughout the Wedding Reception. A Wedding Planner can assist you with full-service wedding coordination from engagement to your honeymoon, assist with design, RSVP's, create a detailed timeline of the day or weekend festivities. Even a Wedding Planner for the day of is quite involved months prior to the big day and can create the day you always wanted beyond your imagination. Considering a wedding planner for your big day is recommended no matter how big or small.

PREFERRED VENDORS

Selecting the right vendors for your wedding is vital. Cherry Valley Hotel offers a Preferred Vendor List of highly reputable vendors who are familiar with our experience. All other vendors must be certified, licensed and adhere to all Cherry Valley Hotel policies and procedures.

CAKE

You are welcome to provide your own wedding cake. However, please note client's own cake does not replace hotel dessert. Our cake plate-up fee is \$6.00 per person, excluding tax and gratuities. The fee does not contribute towards your food and beverage minimum. No additional food is permitted to be brought into the hotel unless approved by the Catering Sales Manager. Cherry Valley Hotel cannot store cake in our refrigerator.

BEVERAGES

All beverages will be provided by Cherry Valley Hotel, no outside wine, beer or liquor is allowed. Ask your Catering Sales Manager about specialty cocktails. We reserve the right to limit and control the amount of alcoholic beverages consumed by guests.

ALLERGIES

Nature of allergies and names of guests must be communicated in writing to the hotel no later than three (3) working days prior to the event. In failing to do this, you will indemnify and hold the hotel harmless from any liability or claim of liability for any personal injury that occurs as a result.

EVENT SPACE

Event Space are assigned by the hotel according to the guaranteed minimum number of guests anticipated. Increases in room rental fees are applicable if group attendance drops below the estimated attendance from the time of the booking. The Hotel reserves the right to change groups to a room more suitable based on increases or decreases in attendance to accommodate the number of guests. Hotel will provide notification to the client should a room change need to be made. Room reset fees may apply if changes to the setup are made on site.

LIABILITY

The Hotel reserves the right to inspect and control all private functions. If the volume from entertainment or guests disturbs other guests, the Hotel reserves the right to request that the client lessen the volume.

Vendor Drop Off

Vendor items and set up must be dropped off the day of your event. No early drop offs will be accepted. We cannot store cakes and flowers in our refrigerator.

09 WEDDING

CHECKLIST

POST ENGAGEMENT

- ☐ Plan your engagement party
- ☐ Get your ring sized and insured
- ☐ Take your engagement photos

10 MONTHS BEFORE

- ☐ Shop for the bridal gown
- ☐ Choose wedding invitations

12 MONTHS BEFORE

- ☐ Set the budget
- ☐ Make your guest list
- ☐ Choose the wedding party
- ☐ Hire a wedding planner
- ☐ Decide on style and theme
- ☐ Choose a venue
- ☐ Sample and select a caterer
- ☐ Set the hotel room block

09 MONTHS BEFORE

- ☐ Buy the dress

08 MONTHS BEFORE

- ☐ Choose wedding party attire
- ☐ Choose flowers

11 MONTHS BEFORE

- ☐ Choose color scheme
- ☐ Hire a photographer & videographer
- ☐ Hire the band or DJ
- ☐ Send save-the-dates

07 MONTHS BEFORE

- ☐ Book rehearsal dinner venue
- ☐ Choose music for the ceremony
- ☐ Book post-wedding brunch space
- ☐ Order decorations
- ☐ Hire the officiant
- ☐ Send wedding invitations

06 MONTHS BEFORE

- ☐ Book transport for guests
- ☐ Book transport for wedding party
- ☐ Plan the mini-moon

05 MONTHS BEFORE

- ☐ Book the mini-moon
- ☐ Book or rent tuxedos
- ☐ Book a cake tasting
- ☐ Choose the wedding cake

04 MONTHS BEFORE

- ☐ Buy wedding bands
- ☐ Book a hair & makeup trial
- ☐ Finalize the catering menu
- ☐ Plan your wedding shower, bachelorette/bachelor party & rehearsal dinner

03 MONTHS BEFORE

- ☐ Choose guest favors
- ☐ Write your vows
- ☐ Select ceremony readings

02 MONTHS BEFORE

- ☐ Book your dress fitting
- ☐ Pick up the marriage license
- ☐ Break in the wedding shoes

01 MONTH BEFORE

- ☐ Assemble gift bags
- ☐ Create a seating chart
- ☐ Have a final details meeting
- ☐ Have final venue walk-through
- ☐ Have a final dress fitting
- ☐ Practice your vows out loud
- ☐ Plan your wedding morning
- ☐ Pay vendors in full and send final confirmation

01 WEEK BEFORE

- ☐ Get a Mani/Pedi
- ☐ Refresh your hair color
- ☐ Send final guest counts to the venue

NIGHT BEFORE

- ☐ Eat a healthy meal
- ☐ Drink lots of water
- ☐ Get a good night's sleep

DAY OF WEDDING

- ☐ SAY I DO!

NOTES

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CHERRY VALLEY HOTEL WEDDINGS

2299 Cherry Valley Road SE, Newark, OH 43055 | 740-788-1200

cherryvalleyhotel.com | ohioeventcenter.com

sales@cherryvalleyhotel.com