

### Starches

Sweet Potato Mashed Potatoes  
Roasted Garlic Red Skin Mashed Potatoes  
White Cheddar Mashed Potatoes  
Herb Roasted Red Skin Potatoes  
Wild Mushroom or Roasted Red Pepper Risotto  
Wild Rice Pilaf  
Scented Jasmine Rice  
Butter and Herb Orzo

### Vegetables

Steamed Broccoli  
Honey Dijon Carrots  
Roasted Cauliflower  
Green Beans Almandine  
Roasted Root Vegetables  
Seasonal Vegetable Blend

## Bar Packages

### Standard Open Bar

*(\$4 per person, \$5 per person for each additional hour)*

Package includes: House brand vodka, gin, rum, scotch, whiskey, bourbon, tequila, amaretto, vermouth, triple sec Budweiser, Bud Light, and Miller Lite.

House wine selections of White Zinfandel, Chardonnay, Merlot, and Cabernet.

Soft drinks, mixers, juice, and garnishes.

### Premium Open Bar

*(\$5 per person, \$5 per person for each additional hour)*

Package includes: Standard bar from above, plus Absolut, Tanqueray, Bacardi, Captain Morgan, Jose Cuervo, Dewar's, Seagrams 7, Jim Beam, Jack Daniels, and Baileys. Budweiser, Bud Light, Miller Lite, Heineken, and Corona.

House wine selections of White Zinfandel, Pinot Grigio, Chardonnay, Riesling, Pinot Noir, Merlot, and Cabernet

### Executive Open Bar

*(\$10 per person, \$7 per person for each additional hour)*

Package includes: Premium bar from above plus Grey Goose and Ketel One vodkas, Bombay Sapphire gin, Cuervo 1800 Tequila, Crown Royal, Makers Mark, Kahlua, Chivas, Johnnie Walker Black Budweiser, Bud Light, Miller Lite, Heineken, Corona, Seasonal Sam Adams, Great Lakes, and Thirsty Dog.

Premium wine selections of White Zinfandel, Pinot Grigio, Chardonnay, Riesling, Pinot Noir, Merlot, and Cabernet

### Ballroom Capacities & Minimums:

*\* Note that the Maximum number of people listed below is for a wedding set that includes room for rounds of 8 dance floor, DJ, cake table and head table.*

#### Quaker Square Gran Ballroom

248 people/\$5,000 food & beverage minimum

#### Quaker Station

600 people/\$10,000 food & beverage minimum

## Wedding Information & Guidelines

### Final Details and Banquet Event Order

All of your final details including your menu selection is due to your Business Coordinator at least one month prior to your event.

### Guest Count Deadline

Your final guaranteed count is due by 12pm on Monday prior to the reception. Should you choose a split entrée, a guaranteed count for each entrée is required by 12pm on the Monday Prior to the event and all guests will be required to have their entrée selection clearly displayed in front of them during the reception.

### "Last minute" Orders

We will make every effort to fill your catering order even when special situations preclude you from providing us with required sufficient notice. Our service may be limited by product and staff availability. A catering order placed within 24 hours prior to scheduled delivery is subject to an additional \$25.00 "last minute" fee.

### Deposit & Payment

A deposit of 25% of your estimated total is due when you sign your contract. This deposit is non-refundable and will be applied to the bill. An Additional 50% is due 90 days prior to the event and the balance is due at the time the guarantee is given on the Monday prior to the reception.

### Children & Underage Discounts

For all packages, per person price is reduced by \$20 for guests between 12 and 21 years of age. This discount is applicable to a maximum of 10% of the total guest count. For all packages, per person price for children under 12 years of age is \$19.99. If a served dinner is selected, a special child's menu item or portion will be provided at this price. For buffets, children select from the buffet provided.

### Decoration

Decoration is not to be applied to walls, ceilings, floors, and furniture or light fixtures without prior approval from the management. NO glitter or sequins are to be used on tables or floors. No open-flamed candles are permitted.

### Bar Hours

All bar service provided on campus will end no later than 11:45 PM. "Last call" is given no later than 11:30 PM.

### Security

University Police presence is required for functions with alcohol service. The cost of this service is not included in our packages.



The University of Akron  
**Catering Services**

*Downtown  
Akron's  
Premier  
Caterer*



For more information visit us at  
[www.uakroncatering.catertrax.com](http://www.uakroncatering.catertrax.com)  
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## Wedding Reception Packages

At the University of Akron, we have many wonderful venues to consider for your wedding of 50 – 600. To follow is a copy of our wedding packages for you to review, however we would love to set up a tour and show you how amazing it is in person!

### Complete Set-Up of Room Including:

- All round tables for 8 and 10
- White tablecloths and choice of white or gold linen napkin's
- Skirted tables provided for head table, gift table, place card, table, cake table and D.J.'s table
- Cake cutting service for your wedding cake
- Four-hour open bar serving house brands
- Gourmet coffee station with flavorings and accoutrements
- All service charges and tax
- Complimentary parking for all guests

## Buffet Packages

Plated Meals – add \$2.99 per guest  
Carving Station – add \$5.99 per guest

### Package 1 \$49.99

Choice of (2) Hors d'oeuvres  
Choice of Salad  
Choice of (1) entrée  
Choice of (2) sides

### Package 2 \$59.99

Choice of (3) Hors d'oeuvres  
Choice of Salad  
Choice of (2) entrée  
Choice of (3) sides

### Package 3 \$67.99

Choice of (4) Hors d'oeuvres  
Choice of Salad  
Choice of (2) entrée  
Choice of (4) sides

### Package 4 \$79.99

Choice of (5) Hors d'oeuvres  
Choice of (2) Salad  
Choice of (3) entrée  
Choice of (4) sides

In Addition to being the ideal location for your wedding reception, we are also an ideal location for your bridal shower & rehearsal dinner!

Please inquire with your business coordinator about our other great locations on campus including the Student Union, InfoCision Stadium & Hower House.



## Hors d'oeuvres

Fresh vegetable crudite  
Stuffed mushrooms w/cheese  
Miniature vegetable eggrolls  
Vegetable pot stickers  
Mediterranean chicken crostini  
Apricot and brie in phyllo cup  
Caprese skewers  
Fruit and cheese kebobs  
Sweet potato chip with pineapple relish  
Phyllo cup with chicken salad  
New potato w/cheese, bacon & sour cream  
Hummus and pita chips  
Risotto croquette w/parmesan cream  
Tomato bruschetta  
Wonton cone with artichoke mousse

## Salads

**Classic House Salad** – Mixed greens, tomatoes, cucumbers, curly carrots and crouton with 2 dressings

**Classic Caesar Salad** – Tender romaine hearts with creamy parmesan dressing, garlicky croutons and shaved parmesan cheese

**Spinach Salad** – Baby spinach, red onion, button mushroom and grapes with lite balsamic vinaigrette

**Jardin Salad** – Crisp Iceburg lettuce, avocado, black olive, tomatoes, radish and green onion with a lime vinaigrette

## Entrées

### Poultry Entrée

**Chicken Marsala** - Boneless breast, pan seared in olive oil, in a delicate sauce of hand sliced mushrooms reduced with garlic, white wine, chicken stock and finished with sweet Marsala wine

**Chicken Piccata** - Pan seared boneless breast of chicken simmered with capers, parsley, white wine and lemon juice then finished with whole butter, a timeless classic dish

**Chicken Francese** – Light Parmesan Battered Chicken Breast Smothered with Lemon, White Wine Garlic Sauce

**Breaded Chicken Caprese** – Crispy Chicken Breast Topped with Balsamic Roasted Tomatoes, Melted Fresh Mozzarella, Fresh Basil and Tuscan Marinara

**Fiesta Lime Chicken** – Grilled Marinated Airline Chicken Breast served with Tangy Red Pepper Sauce

**Chicken Montrachet** - with Champagne and Boursin Cream Sauce

**Blackened Chicken Pesto** - Rubbed with Cajun spices and blackened and served with a pistachio pesto cream

**Chicken Pizzaiolo** - Grilled chicken breast with herbed-tomato concasse and artichoke cream topped with pine nuts and asiago cheese

### Seafood Entrée

**Mediterranean Cod** – Pan seared served with spinach, sun-dried tomatoes, Kalamata olives and lemon beurre blanc

**Cherry Smoked Salmon** – Smoked and grilled with a champagne dill cream sauce

**Potato Crusted Basa** – Served with a chive butter sauce

**Stuffed Tilapia** - Stuffed with julienne vegetables and basted with sherry butter

**Seared Salmon** - Pan-seared and served with ginger-miso butter

### Vegetarian Entrée

**Stuffed Pepper** – A Vegan quinoa stuffed yellow pepper served with a simple pan tomato sauce

**Tri-Colored Tortellini** – Tossed with in pesto cream and fire roasted vegetables

**Moussaka** – Layers of grilled eggplant, potatoes and caramelized leeks with béchamel

**Gluten Free Baked Ziti** – Mozzarella, provolone, white cheddar and Asiago cheese and fresh marinara



## Butchers Selections

**Tenderloin Filet Tips** – Tender beef with button mushrooms and pearl onions in our red wine demi-glace

**Oven Roasted Sirloin** - Tender beef sirloin is slow roasted, seasoned with fresh herbs, and finished with a horseradish demi-glace *(Available as a carving station)*

**Barbacoa Beef** – Chipotle and pineapple flavored smoked beef

**Spinach-Stuffed Pork Loin** - Sliced pork loin stuffed with spinach, pine nuts and asiago cheese served with natural juices and roasted garlic *(Available as a carving station)*

**Teriyaki-Glazed Roast Pork Loin** - Sliced and served with a spicy cabbage slaw *(Available as a carving Station)*

**Grilled Pork Chops** – Center cut boneless chops served with Port wine sauce and apple chutney

**Roasted Tenderloin of Beef** *(add \$5.99 per guest)* – seared in olive oil, then roasted medium, sliced and served with a bleu cheese & rosemary demi-glace