

# VENUE INFORMATION



The Gallery is located at Champions Golf Course, nestled next to Easton Town Center on the northeast side of Columbus and inside the I-270 outer belt.

Venue parking is plentiful, and the nearby Easton area offers many different hotel options.

Designed by the famed Robert Trent Jones, Sr., Champions is considered not only one of Central Ohio's most challenging public courses, but also one of the most beautiful, due to its rolling fairways, mature trees, demanding doglegs, undulating greens, and hilly terrain.

## THE GALLERY

### CAPACITY

250 guests without dance floor 200 guests with dance floor

#### SEATING

60" round guest tables, black Chiavari chairs, and dance floor are included with venue rental.

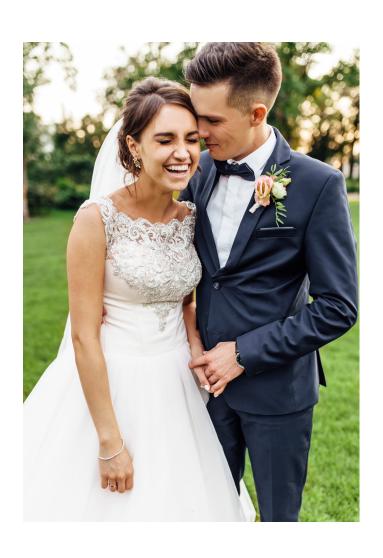
### CUISINE

All food & beverage services at The Gallery to be provided by Milo's Catering.

#### **UPGRADES**

Specialty Linen
Chair Covers, Ties & Sashes
Padded Chair Cushions





## CONTACT US

### CATERING

Milo's Catering (614) 224-0272 info@cateringbymilos.com www.cateringbymilos.com

### **VENUE RENTAL**

Columbus Recreation & Parks
(614) 645-3337
parkrentals@columbus.gov
www.columbusparkrentals.com





# FOOD + BEVERAGE MINIMUM

### PEAK

APRIL THROUGH DECEMBER

WEEKDAY - HALF DAY

MONDAY TO THURSDAY.....\$750

WEEKDAY - FULL DAY

MONDAY TO THURSDAY.....\$1,250

WEEKEND

FRIDAY.....\$5,000

SATURDAY.....\$7,500

SUNDAY.....\$3,000

\*MINIMUMS ARE GUARANTEED FOR EVENTS HELD IN 2021 **OFF-PEAK** 

JANUARY THROUGH MARCH

WEEKDAY - HALF DAY

MONDAY TO THURSDAY.....\$750

WEEKDAY - FULL DAY

MONDAY TO THURSDAY.....\$1,250

WEEKEND

FRIDAY.....\$4,000

SATURDAY.....\$6,000

SUNDAY.....\$2,500

\*MINIMUMS ARE GUARANTEED FOR EVENTS HELD IN 2021





### **BOOKING TIMELINE**

SIGNATURE OF GENERAL AGREEMENT due at time of booking venue

WITHIN 30 DAYS OF BOOKING VENUE contact us to begin planning process

WITHIN 60 DAYS OF BOOKING VENUE fully executed contract + 20% deposit due

**90 DAYS PRIOR TO EVENT** additional 30% deposit due

TWO WEEKS PRIOR TO EVENT final guest count due

TEN DAYS PRIOR TO EVENT final payment due

### TASTINGS

### POST-CONTRACT TASTING

one complimentary tasting is offered after your date has been contracted with The Gallery at Champions

### PRE-CONTRACT TASTING

tastings scheduled prior to contract signing will incur a \$50 fee

### SCHEDULE A TASTING

tastings are held by appointment only -available dates & times are based on our current event calendar





### VENDORS

Clients are permitted to use any event planner, photographer, florist, wedding cake, DJ, band, and/or other entertainment of their choosing.

We are happy to provide a list of recommended vendors upon request.

Please note that all decor plans are subject to venue approval.

# WEATHER POLICY

In the event of possible inclement weather, a weather call will need to be made by the Host.

Weather calls are to be made as follows:

#### MORNING EVENTS

Host to make call by 6pm the evening prior to event

### AFTERNOON EVENTS

Host to make call by 9am the day of event

#### **EVENING EVENTS**

Host to make call by 3pm the day of event

Please note that if the Catering Manager is unable to reach the Host by the designated time, the Catering Manager will make the final call.



# ALCOHOL + OUTSIDE FOOD POLICY

The sale and service of all alcoholic beverages are regulated by the Ohio Department of Liquor Control.

Milo's Catering is responsible for the administration of those regulations.

No alcoholic beverages may be brought into the club, or onto the course, at any time.

In addition, no food may be brought into the venue for catered events.

All alcohol service at The Gallery at Champions must end one hour prior to the rental end time.



# BAR + BEVERAGE



# HOSTED BAR

ALL HOSTED BARS ARE PRICED PER PERSON

BEER + WINE

### SELECTIONS INCLUDE:

domestic & craft beer · house wine · soft drinks · bottled water

4 hour service - \$18pp 5 hour service - \$20pp

SELECTIONS INCLUDE:

domestic & craft beer · house wine · house liquor soft drinks · bottled water

4 hour service - \$25pp 5 hour service - \$28pp

FULL BAR

# OTHER PRICING

pricing for tableside wine service available upon request

UNDER 21
NON-ALCOHOLIC
PACKAGE
\$10pp

HOUSE CHAMPAGNE TOAST \$4pp ASK US ABOUT

OUR SIGNATURE COCKTAIL

OPTIONS

# CASH BAR

ALL ALCOHOL TO BE SELECTED BY MILO'S

BEER + WINE

SELECTIONS INCLUDE:

domestic beer  $\cdot$  specialty beer  $\cdot$  house wine

SELECTIONS INCLUDE:

domestic beer  $\cdot$  specialty beer  $\cdot$  house wine  $\cdot$  house liquor

FULL BAR

# **PRICING**

DOMESTIC BEER \$5 HOUSE WINE \$7

SPECIALTY BEER \$6 HOUSE LIQUOR \$8

CASH BARS INCLUDE
ONE SEASONAL
CRAFT BEER



# SAMPLE MENUS

All sample menus listed below are estimates based on 150 guests.

Estimates include waitstaff, buffet setup, china, coffee service, wedding cake service, floor-length linen, and on-site catering coordinator. Estimated prices **do not** include bar staff, bar setup, or alcohol.

These estimates were created to provide a guideline for budgetary & planning purposes.

Final pricing may fluctuate based on your final guest count and/or your event's specific needs.

Your coordinator will assist to create a custom proposal tailored to your menu choices, budget, and vision.

### BUFFET - A

#### STATIONED HORS D'OEUVRES

Vegetable Crudite Display
Domestic Cheese Display

### **DINNER BUFFET**

Tossed Garden Salad
Chicken Parmesan
Roasted Vegetable Lasagna
Parmesan + Herb Mashed Potatoes
Sauteed Green Beans + Red Peppers
Dinner Roll with Butter

\$58 per guest





## BUFFET - B

### STATIONED HORS D'OEUVRES

Signature Grazing Board Fried Chicken Deviled Egg Seasonal Bruschetta

### PLATED SALAD

Summer Harvest Salad

### **DINNER BUFFET**

Creamy Tomato Basil Chicken
Center-Cut Sirloin
Lemon + Thyme Fingerling Potatoes
Roasted Garlic Mushrooms
Dinner Roll with Butter

\$70 per guest

### PLATED - A

### PASSED HORS D'OEUVRES

Brie Phyllo Cup Steak + Potato Cake Vegetarian Spring Roll Nashville Chicken Wonton

### PLATED SALAD

Poached Pear Salad

### PLATED DINNER

Guests' choice of:

Grilled Chicken Bruschetta Milo's Signature Short Rib <u>or</u> Stuffed Acorn Squash (v)

Served with:
Loaded Mashed Potatoes
Seasonal Vegetable Medley
Dinner Roll with Butter
\$68 per guest



# PLATED - B

### PASSED HORS D'OEUVRES

Steak Sushi Lobster Tater Tot Chicken + Waffle Bite Watermelon, Mint + Feta Skewer

### PLATED SALAD

Arugula Salad

### PLATED DINNER

Guests' choice of:

Proscuitto + Brie Chicken
Herb-Dusted Filet Mignon - 6 oz.
Citrus Chili Salmon
or Wild Mushroom Risotto (v)

Served with:
Asiago Potato Gratin
Sauteed Broccolini
Dinner Roll with Butter

\$78 per guest



# STATIONED - A

### STATIONED HORS D'OEUVRES

Mediterranean Display Artisan Cheese Display

### **DINNER STATIONS**

Market Salad Bar
Mashed Potato Bar
Carving Station
with prime rib, roasted turkey,
and seasonal vegetables
\$82 per guest



## STATIONED - B

### PASSED HORS D'OEUVRES

Milo's Mac Slider Southern Crab Beignet Spinach + Artichoke Wonton Hot Honey Chicken Skewer

### **DINNER STATIONS**

Mexican Bar
Mac + Cheese Bar
Signature Grazing Display
\$75 per guest

