



We offer a tradition of hospitality and excellence that is unmatched. Our professional staff is dedicated to helping you plan a stress free customizable and unforgettable event. Our culinary team is dedicated to excellent and fresh menus that will surely wow you and your guests.

Our Event Specialists will work with you to propose the best selections and options that will not only suit the feel of your event but will also fit within your budget. Your Event Specialist will assist in the planning, day of timeline and coordinate with any of your outside vendors to assure that your event is flawless.

The Oscar Event Center and The Oscar Station both offer unique settings very different from each other. The Oscar Event Center offers high ceilings, wood beams and a grand staircase while The Oscar Station offers a more industrial look with an amazing bar, open air patio and a beautifully landscaped lawn area. Both venues offer additional accents that will make either “Oscar” the perfect setting.

All events are scheduled for 4 hours and include the setup of room, linen underlays\*, linen napkins\*, flatware, china & glassware needed. Wedding receptions also include cake cutting service and bridal champagne toast.

All events will have a Minimum Spending Requirement (plus sales tax & service fee) based on the space needed for your event.

Menu options are endless and all customizable, but please enjoy reviewing some of our favorites.

\*please ask your Event Specialist for color options



## HOSTED BAR PACKAGES

One Bartender included per package – Additional bartenders required 1 per 75 guests.

### HOSTED BAR #1

Per Guest for 4 Hours

House Wine, Domestic Beer, Soda, Juice

### HOSTED BAR #2

Per Guest for 4 Hours

House Wine, Imported & Domestic Beer, Soda, Juice

### HOSTED CALL BRANDS BAR

Per Guest for 4 Hours

Call Brand Liquors, House Wine, Imported Beer,  
Domestic Beer, Soda, Juice

### HOSTED TOP SHELF BAR

Per Guest for 4 Hours

Top Shelf Brand Liquors, House Wine, Imported Beer,  
Domestic Beer, Soda, Juice

### NON ALCOHOLIC BAR

Per Guest for 4 Hours

Soda & Juice

### BEVERAGE LIST

The following is a list of our beverages that are featured in our bar packages.

#### DOMESTIC BEER

Yuengling, Budweiser, Bud Light, Miller Light, Michelob Ultra  
Beer selection subject to change and additional options may be available

#### IMPORTED BEER

Stella, Corona, Local Craft Seasonals  
Beer selection subject to change and additional options may be available

#### HOUSE WINE

Chardonnay, Riesling, Moscato  
Pinot Grigio, Shiraz Cab, Merlot, Pinot Noir

#### CALL LIQUOR

Smirnoff, Bacardi, Jose Cuervo Gold, Seagrams Gin, Seagrams 7, Canadian Club, Fireball,  
Evan Williams, Captain Morgan, E&J Brandy, Dewars

#### TOP SHELF LIQUOR

Buffalo Trace, Jack Daniels, Titos, Tanqueray, Crown Royal, Makers Mark,  
Ketel One, Bulleit, Hennessey

#### SODA

Coke Products

#### JUICE

Pineapple, Orange, Grapefruit, Cranberry

Menu Selections and pricing are subject to change.

A 22% service charge and 6.50% sales tax will be added to all items.



## PASSED APPETIZERS

50 pieces (1 option)  
100 pieces (2 options)  
200 pieces (4 options)

### CHICKEN

ORANGE GINGER CHICKEN  
*Scallion Pancake, Sesame*

CHICKEN & PIMENTO CHEESE EGGROLL  
*Bacon Aioli*

FRIED CHICKEN & WAFFLE  
*Togarashi Honey Sauce, Peanuts*

LEMONGRASS & CHICKEN POTSTICKER  
*Kung Pao Sauce, Peanuts, Mint*

### BEEF

STEAK AND POTATO ROULADE  
*Marinated Flank Steak, Mini Fries, Smoked Ketchup (GF)*

SHORT RIB SLIDER  
*Gougere, Black Pepper Aioli, Bacon Jam, Kerrygold Skellig Sweet Cheddar*

BEEF & BROCCOLI NEGIMAKI  
*Smoked Soy Sauce, Miso Glazed Pineapple*

BEEF TENDERLOIN CROSTINI  
*Poached Pear, Red Wine Reduction Gruyere Mousse*

### PORK

BACON WRAPPED BALSAMIC ONIONS  
*Smoked Blue Cheese (GF)*

GOETTA TOAST  
*Grain Mustard Aioli, Roasted Apples*

CHERRY BBQ PORK  
*Polenta Cake, Radish Slaw (GF)*

PORK BELLY en Croute  
*Green Tomato Relish*

### SEAFOOD

SHRIMP CROQUETTES  
*Polenta Cake, Relish Slaw (GF)*

FISH & CHIPS  
*Cornmeal fried Bluegill, Saratoga Chip, Sweet Pickle, Malt Vinegar Relish*

OAK SMOKED SALMON  
*Yukon Latke, Chive Mouse, Cured Egg (GF)*

FIRECRACKER SHRIMP  
*Smoked Paprika, Aioli*

### VEGETARIAN

HERB ROASTED CAULIFLOWER  
*Pickled Carrots and Radish, Lemon Aioli, Zucchini Blanket (GF)*

APPLE AND GOAT CHEESE TARTLET  
*Caramelized Onion*

FRIED MUSHROOM CROSTINI  
*Remoulade, Grilled Coleslaw*

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## COLD A LA CARTE APPETIZERS

### THE JUNGLE VEGETABLE CRUDITE

SMALL (serves 25 guests)    LARGE (serves 50 guests)

### FRESH FRUIT DISPLAY

SMALL (serves 25 guests)    LARGE (serves 50 guests)

### IMPORTED AND DOMESTIC CHEESE DISPLAY

SERVED WITH SEASONAL JAM, ASSORTED CRACKERS, AND BREADSTICKS

SMALL (serves 25 guests)    LARGE (serves 50 guests)

### CHEESE & CHARCUTERIE

PER TABLE (served with Assorted Crackers & Breadsticks).

*Serves 8 Guests*

### CHEESE AND CHARCUTERIE DISPLAY

Served with Seasonal Jam, Grain Mustard, Assorted Crackers & Breadsticks

Cheese & Charcuterie Selections May Vary

#### CHEESE SELECTIONS

CYPRESS GROVE HUMBOLDT FOG

*Goat's Milk, California*

KERRYGOLD SKELLIG SWEET CHEDDAR

*Goat's Milk, Ireland*

PAUL DISCHAMP BLEU D'AUVERGNE

*Goat's Milk, France*

MANCHEGO, 3 MONTH

*Sheep's Milk, Spain*

SHARON CREEK BRIE

*Cow's Milk, Cincinnati*

#### CHARCUTERIE SELECTIONS

STIGLMEIER BLACK FOREST HAM

*Wheeling, Illinois*

REDDILA IBERICO CHORIZO

*Iberico, Spain*

SMOKING GOOSE SOPRESSATA

*Indianapolis, Indiana*

MOLINARI FINOCCHIONA

*San Francisco, California*

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## COLD A LA CARTE APPETIZERS

*Serves 25 guests*

### SMOKED SALMON *(Choose One Flavor)*

OAK, BLACK PEPPER, CAJUN or a BLEND OF ALL 3 flavors

*Served with Crostini, Dill Cream Cheese, Capers, Egg Yolk, Egg White, Cucumber, Red Pepper, Red Onions & Lemon*

### SHRIMP COCKTAIL *(Choose One Flavor)*

TRADITIONAL: LEMON, GARLIC, WINE

*Served with Traditional Cocktail Sauce*

MIZO: PONZU, SAKE, GINGER

*Served with Wasabi Cocktail Sauce*

BLOODY MARY: TOMATO, VODKA,  
WORCESTERSHIRE, CELERY SALT

*Served with Traditional Cocktail Sauce*

GRILLED & CHILLED GARLIC,  
SMOKED PAPRIKA, LEMON

*Served with Guasacaca (Peruvian Guacamole Sauce)*

### FRUIT KABOBS

*Seasonal Melons, Grapes & Strawberries*

### CAPRESE SALAD SKEWERS

*Jungle Jim's Fresh Mozzarella, Grape Tomatoes, Basil & Balsamic Reduction*

### HUMMUS TRIO

ROASTED BELL PEPPER, BLACK BEAN, SPINACH & GARLIC

SERVED WITH HOUSEMADE PITA CHIPS

### SALSA TRIO

MEDIUM, BLACK BEAN & CORN SALSA

SERVED WITH HOUSEMADE TORTILLA CHIPS

### CARVED MINI SANDWICH DISPLAY

BEEF TENDERLOIN, ROAST PORK LOIN,

AND ROASTED TURKEY MINI SANDWICHES

*Horseradish Sauce, Cranberry Chutney, and Grain Mustard Sauce*

### PINWHEEL PLATTER

*Choose One*

ROAST BEEF .....

MEDITERRANEAN .....

SOUTHWESTERN (VEGETARIAN) .....

TURKEY .....

B.L.T. ....

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## HOT A LA CARTE APPETIZERS

*Serves 25 guests*

### HOT DIPS *(Choose One Flavor)*

*Served with Housemade Pita or Tortilla Chips*

SPINACH & ARTICHOKE, BUFFALO CHICKEN, SMOKED GOUDA & BACON,  
ROASTED RED PEPPER, GOAT CHEESE & ALMOND

### COCKTAIL MEATBALLS *(Choose One Flavor)*

BBQ, CHIPOTLE BBQ, TERIYAKI, SWEDISH, MARINARA

### CHICKEN WINGS *(Choose One Flavor)*

BUFFALO *(Served with Blue Cheese Dressing & Celery)*, TERIYAKI, BBQ  
GRILLED JERK, GRILLED MANGO HABANERO  
Also available in boneless

### STUFFED MUSHROOMS *(Choose One Flavor)*

RICOTTA & HERB, CHORIZO, SHRIMP & CRAB

### STUFFED REDSKINS *(Choose One Flavor)*

LOADED POTATOES, SPINACH & ARTICHOKE, JAMBALAYA

### BEEF EMPANADAS

*Served with Chimichurri Sauce*

ARGENTINIAN TURNOVERS

*Ground Beef, Raisins, Pine Nuts & Tomatoes with a Tangy Herb Sauce*

### TURKISH CHICKEN KABOBS

*Harissa, Herbs, Garlic, Lemon & Cumin Rubbed Chicken Skewers with a Cucumber Yogurt Sauce*

### BACON WRAPPED BALSAMIC ONIONS

*BACON WRAPPED CIPOLLINI WITH BLUE CHEESE*

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## HORS D'OEUVRE STATIONS

*Serves 50 guests*

### MEDITERRANEAN STATION

*Roasted Red Pepper Hummus, Turkish Chicken Kabobs, Pesto & Tomato Bruschetta, Assorted Olives, Marinated Mushrooms, Balsamic Marinated Onions, Lemon Roasted Cashews Served with Pita Chips and Grilled Bread*

### DIPS AND SPREADS STATION

*Hot Spinach & Artichoke Dip, Hot Smoked & Bacon Gouda Dip, Beef & Onion Dip, Roasted Red Bell Pepper Hummus, Black Bean Hummus, Spinach and Garlic Hummus, Medium Salsa, Black Bean Salsa, Spicy Corn Salsa*

### GRILLED CHEESE STATION

*Tomato Bisque Soup Shooter with Cracked Pepper and Fennel  
Smoked Gouda, Bacon & Avocado, Pepper Jack, Carnita, & Pickled & Red Onion Fontina, Spinach, & Tomato*

### SLIDERS AND FRIES STATION

*Cheese Cones - Classic Cincinnati Chili Cheese Coney w/ Minced Onion on the Side  
Beef Slider - Flame Broiled Ground Chuck Slider w/ Cheese and Dill Pickle  
Country Fried Chicken Slider with Chow Chow and Aioli  
Hand Cut Fries with Ketchup, Sriracha Aioli, and Cheese Sauce*

### GUACAMOLE AND WALKING TACOS

*Traditional Guacamole with Tomatoes, Red Onion, Cilantro, Smoked Bacon, Ancho Guacamole, Homemade Tortilla Chips  
Chicken Fajita Frito Walking Taco with Crema & Pico de Gallo  
Taco Beef with Ranchero Sauce, Tomatoes, Olives, & Cheddar*

### BACON STATION

*Brown Sugar Glazed Bacon, Slap Ya Mamma Bacon, Korean Bulgogi Bacon, Bacon Roasted Cashews*

### BEER CHEESE & PRETZEL STATION

*Ohio Beer Cheese with Pretzel Bread, Pretzel Stir Fry with Cheese Curds & Fried Garlic.  
Goetta Egg Rolls with Bavarian Mustard*

### CHEF ATTENDED FRENCH FRY BAR

*Hand Cut Idaho Fries tossed in your seasonings: Truffle Salt, Chipotle and Adobo, Cajun BBQ, Parmesan and Roasted Garlic, Smoked Cheddar and Bacon, Horseradish and Rosemary, Madras Curry and Lime*

### SUSHI AND SPRING ROLL STATION

*Vietnamese Shrimp Spring Roll with Hoisin Peanut Sauce*

Menu Selections and pricing are subject to change.  
A 22% service charge and 6.50% sales tax will be added to all items.



## ENTREE STATIONS

*All Stations Serve 50 Guests - Chef attended stations not intended for groups over 50*

### MADE TO ORDER PASTA STATION

*(Chef Attended)*

*Penne Pasta and Bow Tie*

*Italian Sausage, Chicken, Shrimp, Zucchini, Tomatoes, Onions, Bell Peppers,  
Mushrooms, Artichokes, Olives, Pesto, Spinach, Marinara and Alfredo  
Parmesan Cheese and Garlic Bread*

### MADE TO ORDER PAD THAI STATION

*(Chef Attended)*

*Custom made Pad Thai with choices of Rice Noodle, Shrimp, Chicken, Tofu, Bean Sprouts,  
Carrots, Peanuts, Cilantro, Chili Paste, Daikon, Red Chillies, Ginger, Garlic, Eggs, Scallions*

### MAC AND CHEESE STATION

*Jungles Award Winning Mac and Cheese*

*Smoked Gouda Mac and Cheese*

*Bacon Bits, Chorizo, Caramelized Onions, Sautéed Peppers, Tabasco*

### CHARLESTON SHRIMP AND GRIT BAR

*White Cheddar Grits*

*Sautéed Gulf Shrimp with Smoked Bacon, Peppers, and Tabasco Butter*

*Toppings: Chantilly Onion Rings, Smoked Blue Cheese, Chive Crema, Black Bean Pico de Gallo*

*She - Crab Soup Shooters or Grilled Corn Chowder Shooters*

*Buttermilk and Biscuits with Honey Butter and Apple Butter*

### CHICKEN AND WAFFLE STATION

*Belgian Waffles*

*Country Fried Chicken Breast, Hickory Smoked Chicken Breast*

*Ancho Honey Sauce, Mornay Sauce, Smoked Gouda Sauce*

*Fried Leeks, Smoked Bacon Bits, Assorted Hot Sauce from our Store*

*Collard Greens, Grilled Corn Cobbettes*

*Cornbread with Maple Butter and Orange Marmalade*

Menu Selections and pricing are subject to change.  
A 22% service charge and 6.50% sales tax will be added to all items.



## CARVING STATION

*Each Station serves 50 Guests (Chef Attended \$75 fee per Chef)*

PRIME RIB .....  
*With Horseradish Sauce and Au Jus*

ROASTED BEEF TENDERLOIN.....  
*With Sun Dried Tomato Demi Glace*

HORSERADISH AND ROSEMARY  
RUBBED STRIP LOIN .....  
*With Dijonnaise Sauce*

ROASTED TURKEY BREAST.....  
*With Cranberry Relish*

MUSTARD AND HONEY GLAZED HAM. ....  
*With Cherry Sauce*

HERB ROASTED PORK LOIN .....  
*With Mustard Tarragon Sauce*

Menu Selections and pricing are subject to change.  
A 22% service charge and 6.50% sales tax will be added to all items.



## **BUFFETS**

Lunch Buffets (1 entree and not offered after 3pm)

Dinner Buffets (2 entrees)

*Served with your choice of Salad. Bread Basket, Butter, Choice of 2 Entrees and 2 Sides*

## **SALAD OPTIONS**

House Salad

Red Buttercrunch Salad

Marinated Green Beans, Pickled Black Eyed Peas, Cornbread Croutons, Smoked Tomato Dressing

Roasted Beet, Fennel and Goat Cheese Salad )

Thyme, Balsamic Roasted Fennel, Whipped Capriole Goat Cheese, Cornbread Croutons,

80 Acres Baby Arugula, Local Honey Vanilla Vinaigrette

## **BEEF ENTREES**

Sweet Onion Braised Beef Brisket with Au Jus

Braised Beef Short Ribs with Sundried Tomato Demi Glace

Grilled Beef Tenderloin with Blackberry Cabernet Sauce

Pan Seared Beef Tenderloin with Smoked Blue Cheese Cream Sauce

Horseradish Crusted New York Strip with Garlic and Mushroom Butter

## **CHICKEN ENTREES**

Spinach and Roasted Red Pepper Stuffed Chicken with Smoked Gouda Cream Sauce

Chicken Scallopini with Rosemary Almond Sauce

Chicken Parmesan Milanese with Marinara and Mozzarella

Chicken "Mignon" with Apricot Mustard Butter

Tortilla Crusted Chicken Breast with Diablo Sauce and Fajita Peppers

## **PORK ENTREES**

Cornbread and Apple Stuffed Pork Tenderloin with Tarragon Wine Sauce

Bacon Wrapped Pork Loin with Gruyere and Leek Sauce

Buttermilk Fried Pork Chops with Bourbon Apple Medley

Menu Selections and pricing are subject to change.

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## DINNER BUFFETS (continued)

### SEAFOOD ENTREES

Ponzu Glazed Salmon with Pineapple Salsa  
Blackened Norwegian Salmon with Sauce Etouffee  
Sauteed Yellowtail Snapper with Lemon and Mint Wine Sauce  
Cornmeal Crusted Rainbow Trout Pontchartrain with Brown Butter

### PASTA ENTREES

Chicken Pesto Cannelloni with Spinach Cream Sauce  
Penne Pasta with Chicken, Roasted Peppers, and Basil  
Penne with Italian Sausage, Pepperonata, and Pesto  
Bow Tie Pasta with Short Ribs, Mushroom, and Tarragon Wine Sauce  
Bow Tie with Shrimp, Tomatoes, and Lemon Cream Sauce

### VEGETARIAN ENTREES

Smoked Portobello Cannelloni with Pomodoro  
Fried Green Tomatoes with Maque Choux & Zucchini Noodles  
Mushroom Pecan Wellington with Merlot Leek Sauce

### SIDE DISHES

Green Bean Almondine  
Pomegranate Glazed Baby Carrots  
Ancho and Brown Sugar Roasted Butternut Squash  
Yukon Smashed Potatoes  
Herb Roasted Fingerling Potatoes  
Four Cheese Macaroni and Cheese

Grilled Zucchini and Grape Tomatoes  
Roasted Root Vegetables  
Pesto Smashed Potatoes  
Layered Potatoes

### KIDS MEALS (Children 10 and under)

Half Price of Adult Buffet or  
Chicken Tender Meal (served with waffle fries and fresh fruit) \$14.00

Menu Selections and pricing are subject to change.  
A 22% service charge and 6.50% sales tax will be added to all items.



## PLATED ENTREE CHOICES

Includes choice of 1 salad and 2 sides  
Not available in The Oscar Station

### BEEF ENTREES

BRAISED BEEF SHORT RIBS .With Sun Dried Tomato Demi Glace

PAN SEARED BEEF TENDERLOIN With Smoked Blue Cheese Cream Sauce

GRILLED BEEF TENDERLOIN With Blackberry Cabernet Sauce

HORSERADISH CRUSTED NEW YORK STRIP With Garlic and Mushroom Butter

### CHICKEN ENTREES

SPINACH & ROASTED RED PEPPER STUFFED CHICKEN  
With Smoked Gouda Cream Sauce

CHICKEN SCALLOPINI With Rosemary Almond Sauce

CHICKEN PARMESAN MILANESE With Marinara and Mozzarella

CHICKEN MIGNON Grilled Chicken topped with an Apricot Mustard Butter

Menu Selections and pricing are subject to change.  
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## PLATED ENTREE CHOICES (continued)

Includes choice of 1 salad and 2 sides

Not available in The Oscar Station

### PORK ENTREES

CORNBREAD AND APPLE STUFFED PORK TENDERLOIN With Tarragon Wine  
Sauce

BUTTERMILK FRIED PORK CHOPS With Bourbon Apple Medley

BACON WRAPPED PORK LOIN With Gruyere and Leek Sauce

### SEAFOOD ENTREES

PONZU GLAZED SALMON With Pineapple Salsa

BLACKENED NORWEGIAN SALMON With Sauce Etouffee

SAUTEED YELLOWTAIL SNAPPER With Lemon and Mint Wine Sauce

CURRIED CAULIFLOWER AND DATE STUFFED BRANZINO With Togarashi Butter

Menu Selections and pricing are subject to change.  
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## PLATED ENTREE CHOICES (continued)

Includes choice of 1 salad and 2 sides

Not available in The Oscar Station

## VEGETARIAN ENTREES

SMOKED PORTOBELLO CANNELLONI With Pomodoro

MUSHROOM PECAN WELLINGTON With Merlot Leek Sauce

FRIED GREEN TOMATOES With Maque Choux & Zucchini Noodles

House Salad

Red Buttercrunch Salad

Marinated Green Beans, Pickled Black Eyed Peas, Cornbread Croutons, Smoked Tomato Dressing

Roasted Beet, Fennel, and Goat Cheese Salad (Add \$2.00)

Thyme, Balsamic Roasted Fennel, Whipped Capriole Goat Cheese, Cornbread Croutons,  
80 Acres Baby Arugula, Local Honey Vanilla Vinaigrette

## SIDE DISHES

Green Bean Almondine

Pomegranate Glazed Baby Carrots

Ancho and Brown Sugar Roasted Butternut Squash

Yukon Smashed Potatoes

Herb Roasted Fingerling Potatoes

Four Cheese Macaroni and Cheese

Sauteed Zucchini and Grape Tomatoes

Roasted Root Vegetables

Pesto Smashed Potatoes

Layered Potatoes

## KIDS MEALS

Children 10 and under

Chicken Tender Meal (served with waffle fries and fresh fruit)

Menu Selections and pricing are subject to change.

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## PLATED DUETS ENTREE CHOICES

All served with House Salad  
Not available in The Oscar Station

### OPTION 1

SWEET ONION BRAISED BEEF BRISKET with Au Jus  
SPINACH AND ROASTED RED PEPPER STUFFED CHICKEN with Smoked Gouda Cream Sauce  
SMASHED YUKON POTATOES  
GREEN BEAN ALMONDINE

### OPTION 2

BRAISED BEEF SHORT RIBS with Sundried Tomato Demi Glace  
POTATO CRUSTED FAROE ISLAND SALMON with Mustard Wine Sauce and Olive Chutney  
PARMESAN AND CHIVE AU GRATIN POTATOES  
POMEGRANATE GLAZED BABY CARROTS

### OPTION 3

CHICKEN SCALLOPINI with Rosemary Almond Sauce  
PAN SEARED BEEF TENDERLOIN with Smoked Blue Cheese Cream Sauce  
HERB ROASTED FINGERLING POTATOES  
ZUCCHINI AND GRAPE TOMATO

### OPTION 4

GRILLED BRUSCHETTA CHICKEN BREAST Chicken Breast topped with a Tomato and Pesto Bruschetta  
CORNBREAD AND APPLE STUFFED PORK TENDERLOIN with Tarragon Wine Sauce  
ROASTED ROOT VEGETABLES  
PESTO SMASHED POTATOES

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## INTERACTIVE DESSERT STATIONS

*All Stations Serve 50 Guests and Chef Attended*

### FLAMING DOUGHNUT BAR

FLAMBE GLAZED DONUTS, GRAETER'S VANILLA ICE CREAM,  
ASSORTED TOPPINGS & SAUCES

### MILK AND COOKIES

CHOCOLATE CHIP, PEANUT BUTTER, AND SNICKERDOODLE COOKIES  
(Baked right in front of the guests)  
MINI WHITE MILK AND CHOCOLATE MILKS

### WAFFLE CONE STATION

WAFFLE CONES (Made in front of the guests)

CHOOSE 3 GRAETER'S FLAVORS:

Vanilla

Chocolate

Raspberry Chocolate Chip

Cookies and Cream

Mint Chocolate Chip

### BUILD YOUR OWN CUPCAKE

VANILLA, CHOCOLATE & STRAWBERRY CUPCAKES  
VANILLA, CHOCOLATE, & SALTED CARAMEL BUTTER CREAMS  
ASSORTED TOPPINGS & SAUCES

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## BEVERAGE PACKAGES

### HOT CHOCOLATE BAR

Accompaniments Include

Peppermint, Marshmallows, Sweet & Dark Chocolate Pieces,  
Peanut Butter, Jimmies, Chips Ahoy, Cocoa Puffs,  
Cinnamon and Fresh Made Whipped Cream

### HOT BEVERAGE STATIONS

(Seasonal- September through December)

#### CRANBERRY MULLED APPLE CIDER

(Local apple cider that is infused with fresh cranberries, allspice, cinnamon, and clove)

#### QUEEN CITY HOT CHOCOLATE

(A three milk hot chocolate blended with German bittersweet chocolate and peanut butter)

#### COCONUT AND BROWN SUGAR CHAI TEA

(Black tea with chai spices paired with creamy coconut milk and hint of molasses)

#### VERMONT MAPLE AND GINGER LATTE

(Robust coffee sweetened with Vermont maple and almond milk with a hint of ginger)

### ACCOMPANIMENTS

Peppermint Sticks, Chantilly Cream, Marshmallow, Cocoa Nibs, Coconut Bacon (Vegan)  
Regular and Decaf Coffee can be added or substituted

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Menu options are endless and all customizable, but please enjoy reviewing some of our favorites.

\*please ask your Event Specialist for color options



## WEDDINGS AND RECEPTIONS

*Selections and Options that will go towards your Minimum Spending Requirement in addition to your Food & Beverage Selections are:*

*Ceremony Fee \$1,000 (Event Center including bridal suite and Station not including bridal suite)*

*Ceremony Fee \$1500 (Station including bridal suite)*

*Pipe and Drape Options \$300 - \$800 based upon amount needed*

*Chair covers \$3 per (available in white or black)*

*Additional ceremony chairs for Oscar Station \$3 per*

*Decorative Lanterns \$2 per*

*Additional Pre Ceremony Time \$100 per hour*

*Additional hour(s) after included 4 hours \$750 per hour*

*Wood Table Tops \$40 - \$60 based upon length (limited availability)*

*Pre Ceremony Welcome Champagne for guests \$3 per drink*

*Additional Bartenders needed \$75 per (1 bartender for each 75 guests)*

*Video Projector & Screen \$250 per screen*

*Additional items may be available ask your Event Specialists for more details*