

# Welcome to Woodside Event Center

First and foremost, thank you. We appreciate that you are considering Woodside Event Center as your partner in providing an unforgettable event for you, your friends, and your family. We care about your event as much as you do.

Woodside Event Center has an extensive history with an incomparable reputation for exceptional client service. Our team of event professionals are eager to answer your questions, relieve any stress and deliver peace of mind. From your first meeting, you will feel comfortable and relaxed while allowing us to handle those often-overlooked details.

Located just south of Cleveland, Woodside Event Center has been the preferred destination for events for over 30 years. Nothing would make us happier than to have you play a part in our story.

Let's start planning!



**WOODSIDE**

EVENT CENTER at ST. MICHAEL'S

## Meet the Guys

If the event staff is the heart of Woodside Event Center, then Catering by Verba's is the backbone. A long-standing partner to Woodside Event Center, Catering by Verba's has been providing premium food and skilled service for over 35 years. In addition to the provided options in this menu, our award-winning Chefs can create a custom menu to satisfy even the most Foodie of Foodies. Proud of locally sourcing their products, the Chefs bring big flavor to modern cuisine and old-world classics.

### *Chef Joe*

The Verba family has been in the food service business for over 75 years, starting it all on the near-west side of Cleveland with Verba's Cafe. John or "Jack" Verba and his wife Marie ran this local corner family bar with pride and confidence, serving unique wild game, and "from scratch" cooking. John's son, Joe Verba opened his own catering venue in Lakewood, Ohio, serving traditional Carpatho-Rusyn cuisine. His techniques and recipes were all handed down to him from family over many generations. His brother and sister, along with mom, helped to shape the beginnings of Catering By Verba's.



### *Chef Joey*

Executive Chef Joey Verba, is the son of Joe Verba, and has continued the tradition of food service in the family. He trained in Charleston, South Carolina, acquiring the knowledge of Southern, Floribbean (mix of Florida and Caribbean), and Low Country cuisine. He has worked in a variety of catering and restaurant settings, including Walt Disney World's Grand Floridian Resort and Spa, and Events by Stephen Duval. Joey graduated in 1999 with a degree in Culinary Arts from Johnson & Wales University graduating Magna Cum Laude and a member of the Silver Key Honor Society.

### *Chef Nate*

Sous Chef Nate Verba is the cousin of Catering by Verba's founder, Joe Verba. Nate graduated from Johnson & Wales University's main campus in Providence, Rhode Island. He has extensive experience at some of the most prestigious restaurants including Lockkeepers, Le Bistro du Beaujolais and Washington Place Bistro & Inn.



*Catering by Verba's*

# Details

We have assembled the following information in an effort to better assist you with your menu and wedding planning. If you have any questions, please feel free to contact one of our experienced team members.

An 8% sales tax will be added to all food and beverage costs. A 20% service charge will be added to the food portion of your final bill.

## MINIMUMS

Our minimum guest count for a Saturday reception is 150. The minimum for a Friday or Sunday reception is 100. A charge of \$25.00 will apply for each guest under the minimum count.

## GUARANTEES

A final guest count is due fourteen (14) days prior to the event. Late changes in count or menu may result in additional fees.

## DEPOSITS & PAYMENTS

A \$2,000.00 deposit is required to secure a date. \$1,700.00 is applied toward the cost of your reception. \$300.00 is the security deposit which will be refunded within a week after your reception.

Final payment may be made by cash, bank or cashiers check or credit card (fees apply).

Cancellations policies are outlined in the signed contract.

## LINENS AND SEATING

Woodside Event Center will provide white floor length linens and your choice of color linen napkin. Also included are banquet chairs, china, flatware and stemware. Specialty linens, backdrops, chair covers and chiavari chairs are available at an additional cost. Please inquire for details.

## DECORATIONS

You are welcome to use your vendor(s) of choice for your event. Please ensure all vendors contact Woodside prior to your reception to schedule a set up time. Also, please arrange to have everything picked up immediately after the event. Woodside is not responsible for any items left behind after an event.

In addition, Woodside Event Center does not allow signage or decorations that will leave permanent damage to the event center. An additional fee may be charged in the event of permanent damage to the event center.

## EVENT SECURITY

Security will be arranged by Woodside Event Center.

## LIQUOR POLICIES

State Law forbids persons under 21 years of age to consume alcoholic beverages. Persons who are known or thought to be intoxicated will not be served alcoholic beverages. Woodside Event Center holds a liquor license, therefore, outside alcohol is not permitted.

## FOOD ALLERGIES

We will make every effort to accommodate any special dietary needs. Please note we cannot guarantee the omission of any particular ingredient due to the physical constraints of our kitchen or our suppliers, who may have the ingredient present during production. We are not trained in the intricacies celiac disease, gluten intolerance, peanut allergies, or any other type of allergy or intolerance, and cannot provide recommendations or advice on these issues.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## AVAILABLE AT AN ADDITIONAL COST

Additional Hour.....	\$500.00
Related Additional Bar Cost as applicable	
Arranging of cookie trays (including plates & napkins).....	\$200.00
Civil Wedding Ceremony (held on the grounds of Woodside, including set-up of chairs and other items).....	\$800.00
Civil Wedding Ceremony (held inside).....	\$500.00
Audio-Visual Rentals.....	Call for Price

We reserve the right to substitute of equal quality when items are not available.





**WOODSIDE**

EVENT CENTER at ST. MICHAEL'S

# Wedding Packages

*When you host your event with us, we'll be there to assist with everything from menu choices to color schemes, always mindful of your ideas and preferences. Our goal is to have your guests take home memories of fabulous food and a wonderful time. You will find Woodside Event Center at St. Michael's to be the perfect place to host any occasion.*

## INCLUDED IN ALL PACKAGES

- Six-Hour Reception
- Event Coordinator Services
- Free Parking
- Banquet Chairs
- Use of House Centerpieces
- Event Security
- Floor Length Linens for Dinner Rounds
- Choice of Napkin Color
- Cake Cutting & Serving
- 5 ½ Hour Staffed Bar Service
- Bartenders, Wash & Garnish

### **Premier** | \$77.00 per guest

Premier Plated Package Includes:

- Champagne toast for head table
- Farm to Table Appetizer station with smoked meats and artisanal cheeses
- Passed hors d'oeuvres
- Individually served salad
- Premium plated entrée dinner
- Individually served wedding cake
- Specialty sweets
- Assorted mini-pastry station
- Assorted teas
- Coffee & liqueur

### **Hallmark** | \$67.00 per guest

Hallmark Plated Package Includes:

- Champagne toast for head table
- Appetizer station
- Individually served salad
- Plated entrée dinner
- Individually served wedding cake
- Assorted mini-pastry station
- Coffee & Tea station

### **Classic Buffet** | Starting at \$63.00 per guest

Classic Buffet Package Includes:

- Champagne toast for head table
- Individually served salad
- Buffet-style dinner
- Individually served wedding cake
- Coffee & Tea station

### **Classic Buffet Plus** | Additional \$7.00 per guest

Classic Buffet Plus Package Includes:

- Appetizer station
- Assorted mini-pastry station

Children's meal available upon request in all reception packages  
Dual entrée package available upon request

September, 2023 (Prices subject to change)





**WOODSIDE**

EVENT CENTER at ST. MICHAEL'S

# Premier Plated Reception

Price per guest: \$77.00 (price subject to tax and service charge; price subject to change)

\*\*\$74.00 per person for any Friday or Sunday Reception OR any evening in January, February or March\*\*

## Farm to Table Display

Assortment of smoked meats, roasted vegetables and artisanal cheeses, accompanied by fresh jams, breads and dips

## Passed Hors d'Oeuvres (choice of two)

Arancini • Tomato Bisque, Mushroom or Potato Soup Shooters • Chicken, Spinach & Goat Cheese Pillows • Mini Charleston Crab Cakes  
Dates, Chestnuts, Scallops or Sweet Potatoes wrapped in Bacon • Coconut Shrimp • Melon or Asparagus wrapped in Prosciutto • Bruschetta Croustades

*Fresh warm rolls and butter served to your table*

## Salad (choice of one)

**Woodside Signature Salad** - mixed greens, mandarin oranges, red onion, candied walnuts with sweet & sour dressing

**Mediterranean Salad** - romaine, diced tomato, diced cucumber, red onion, feta with homemade Greek vinaigrette

**Pear & Goat Cheese Salad** - mixed greens, pears, goat cheese, candied walnuts with raspberry vinaigrette

## Entrée (choice of up to two)

**Airline Chicken** - French marinated chicken breast stuffed with goat cheese & herbs, served with champagne beurre blanc

**Chicken Saltimbocca** - Flattened chicken breast stuffed with prosciutto and sage, rolled and served with a lemon, wine sauce

**Bourbon Pecan Chicken** served with honey mustard remoulade

**Slow Roasted Prime Rib** with au jus and creamy horseradish

**Soy-Bourbon Marinated Bone-in Pork Chop** with apple-cherry chutney

**Bacon-Wrapped Pork Tenderloin**

**Bronzed Grouper**

**Pan Seared Halibut**

**Veal Osso Buco** - Cross-cut veal shanks braised with vegetables, white wine and broth

*Vegan Options Available Upon Request - does not count as one of your two entrées*

## Vegetable (choice of one)

Asparagus (in season) • Whole Roasted Carrots • Green Beans (Plain, Bacon, Mushrooms or Almondine) • Brussel Sprouts • Sugar Snap Peas (in season)  
Chef's Seasonally Roasted Vegetables

## Starch (choice of one)

Oven Roasted Redskins • Garlic and Cheese Smashed New Potatoes • Potato Gratin • Twice Baked Potato • Duchess Potatoes

Capellini Pasta with Garlic Lemon and Parmesan • Lemon-Herbed Basmati • Three-Cheese Stone Ground Grits

## Dessert and Coffee Station

Your Wedding Cake served individually • Assorted Sweets & Treats • Freshly Brewed Regular & Decaf Coffee and Specialty Teas and Liqueur

*Complimentary Champagne Toast for Head Table*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



**WOODSIDE**

EVENT CENTER at ST. MICHAEL'S

# Hallmark Plated Reception

Price per guest: \$67.00 (price subject to tax and service charge; price subject to change)

\*\*\$64.00 per person for any Friday or Sunday Reception OR any evening in January, February or March\*\*

## Appetizer Station

Assorted gourmet cheeses and crackers and farm fresh vegetables with house-made dip

*Fresh warm rolls and butter served to your table*

## Salad (choice of one)

**Woodside Signature Salad** - mixed greens, mandarin oranges, red onion, candied walnuts with sweet & sour dressing

**Classic Caesar Salad** with shaved parmesan, crispy croustade with homemade Caesar dressing

**Tossed Garden Salad** - mixed greens, cucumbers, tomatoes, cheese, croutons with Italian vinaigrette

## Entrée (choice of up to two)

**Chicken Française** - chicken breasts dipped in seasoned egg batter and sautéed, served with a sauce of dry white wine, butter and lemon

**Chicken Madeira** - boneless breast of chicken smothered in a rich Madeira-wine sauce

**Stuffed Boneless Breast of Chicken** with Supreme Sauce

**10oz. Strip Steak** - marinated in our house spice blend and served with a rich gorgonzola cream sauce

**Sirloin Tips** braised with rich brown gravy and mushrooms or seared with peppers and onions

**Roasted Rosemary Crusted Pork Standing Rib Chop** with demi-glace or chutney

**Marinated Salmon** served with a rich dill butter sauce

*Vegan Options Available Upon Request - does not count as one of your two entrées*

## Vegetable (choice of one)

Whole Roasted Carrots • Green Beans (Plain, Bacon, Mushrooms or Almondine) • Sugar Snap Peas (in season) • Chef's Seasonally Roasted Vegetables

## Starch (choice of one)

Oven Roasted Redskins • Garlic and Cheese Smashed New Potatoes • Capellini Pasta with Garlic, Lemon and Parmesan • Lemon-Herbed Basmati

## Dessert and Coffee Station

Your Wedding Cake served individually • Assorted Mini Pastries • Freshly Brewed Regular & Decaf Coffee and Specialty Teas

*Complimentary Champagne Toast for Head Table*



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**WOODSIDE**

EVENT CENTER at ST. MICHAEL'S

# Classic Buffet Reception

Price per guest: Starting at \$63.00 (price subject to tax and service charge; price subject to change)

\*\*Starting at \$60.00 per person for any Friday or Sunday Reception OR any evening in January, February or March\*\*

\*\*\*Add \$5.00 to price per person for family style\*\*\*

Fresh warm rolls and butter served to your table

## Salad (choice of one)

**Woodside Signature Salad** - mixed greens, mandarin oranges, red onion, candied walnuts and sweet & sour dressing

## Entrée (choice of two)

**French Marinated Chicken Breast** served with a choice of Champagne Sauce or Apricot Glaze

**Chicken Piccata** - lightly dredged boneless breast of chicken in a light lemon, wine & butter sauce with capers

**Chicken Marsala** - lightly dredged boneless breast in a rich Marsala demi-glace with mushrooms

## Chef Carved Round of Beef

### Swiss Steak

### Breaded and Braised Pork Cutlet

### Boneless Pork Chop

**Meat Lasagna** with marinara sauce

**Vegetable Lasagna** with choice of marinara or creamy alfredo sauce

**Ricotta Stuffed Shells** with marinara sauce

*Vegan Options Available Upon Request - does not count as one of your two entrées*

## Pasta (choice of one)

Penne, Cavatelli or Tortellini - Select marinara, blush, pesto, aglio e olio or alfredo sauce

## Vegetable (choice of one)

Whole roasted carrots • Green beans (plain, bacon, mushrooms or almondine) • Whole kernel corn with butter • California Medley

## Starch (choice of one)

Oven Roasted Redskins • Garlic and Cheese Smashed New Potatoes • Tender Buttered Redskins Topped with Fresh Parsley Au Gratin • Whipped Sweet Potatoes • Lemon-Herbed Basmati

## Dessert and Coffee Station

Your Wedding Cake served individually • Assorted Mini Pastries • Freshly Brewed Regular & Decaf Coffee and Specialty Teas

Complimentary Champagne Toast for Head Table

## Classic Plus

**Additional \$7.00 per guest**

### Appetizer Station

Assorted gourmet cheeses and crackers and farm fresh vegetables with house-made dip

### Added to Dessert and Coffee Station

Assorted Mini Pastries

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## Savory Stations

## Sweet Stations

*Impress your guests with one of our Special Stations! Our unique experiences will be talked about long after your reception ends!*

*Minimum of 100 guests*

### **Slider Station | \$6.50 per guest**

Make your own sliders! Choice of two meats. Includes all the fixings!

### **Pierogi Bar | \$7.50 per guest**

Chef action station with choice of four sweet or savory pierogi's. Includes all the fixings!

### **Mac 'n Cheese Martini Bar | \$5.50 per guest**

Three designer Mac 'n Cheese creations served in martini glasses with all the fixings.

### **Hot Pretzel Station | \$6.50 per guest**

Sweet? Savory? You choose! Our insane display of hanging hot pretzels with toppings.

### **Pomme Fritte Station | \$6.25 per guest**

Fresh-cut fries...your way! Served in cones, with all the toppings!

### **Mini Taco Station | \$6.50 per guest**

A wicked display of beef and chicken mini tacos complete with all the fixings. (add \$1.50 for fish)

### **Tatchos Locos Station | \$8.00 per guest**

Try them, love them - Tater Tots reinvented with your favorite nacho toppings!

### **Flambé Station | \$7.50 per guest**

Choose from Bananas Foster, Cherries Jubilee or Fudge Flambé. Our chef will create a flaming flavorful treat served over ice cream.

### **Belgian Waffle & More | \$6.00 per guest**

House-made Belgians complete with ice cream, toppings and spirit syrups.

### **Sweet & Savory Popcorn | \$4.50 per guest**

Walk up, grab a bag and fill up your favorite popcorn flavors!

### **Chocolate Fountain | \$7.50 per guest**

Decadent flowing chocolate! Walk up, grab a skewer and choose from our unique display of dipping choices.

### **Heavenly Ice Cream Sundae Bar | \$7.50 per guest**

Guests can create their own sundae masterpiece. We provide everything from the ice cream cart with the umbrella to the sprinkles and all of the toppings!

### **Mighty Donut Wall | \$6.50 per guest**

Treat your guests to an incredible display of donuts on our Mighty Donut Wall! Come satisfy your sweet tooth by choosing your favorite donut!

### **Fruit Tree | \$275.00 Fruit Platter | \$140.00**

A gorgeous succulent display of seasonal fresh fruit.







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EVENT CENTER *at* ST. MICHAEL'S

## Bar Packages

### **Beer, Wine & Soft Drinks Package** | \$12.00 per guest

Choice of two (2) White & two (2) Red Wines - (W) Chardonnay, Moscato, Riesling, Pino Grigio; (R) Pino Noir, Merlot, Cabernet Sauvignon  
Choice of two (2) Domestic Kegs of Beer - Budweiser, Bud Light, Miller High Life, Miller Lite, Heineken, Labatt Blue, Yuengling  
Craft Beer available upon request, related costs will apply.

### **Select Bar Package** | \$18.00 per guest

*(includes Beer, Wine & Soft Drinks Package)*

Three Olives Vodka  
Black Velvet Whiskey  
Jim Beam Bourbon  
Seagram's Gin  
Captain Morgan White Rum  
Captain Morgan Spiced Rum  
J&B Scotch  
Jose Cuervo Blanco Tequila

### **Premier Bar Package** | \$21.00 per guest

*(includes Beer, Wine & Soft Drinks Package)*

Tito's Vodka  
Canadian Club Whiskey  
Bulleit Bourbon  
Tanqueray Gin  
Bacardi Silver Rum  
Captain Morgan Spiced Rum  
Johnnie Walker Red Scotch  
1800 Silver Tequila

*Customized Bar Packaged upon request*

Each Bar Package includes the following:

- 5.5 Hours of Staffed Bar Service
- Glassware Used for all Drinks
- Uninterrupted Bar Service
- Set Ups & Garnishes Provided

Coke, Diet Coke, Ginger Ale, Sprite, Soda Water, Tonic Water, Cranberry Juice, Grapefruit Juice, Orange Juice, Bloody Mary Mix, Lemix Cocktail Mix, Sweet & Dry Vermouth, Ice, Bar Stirrers, Cocktail Napkins, Fresh Lemons, Limes, Maraschino Cherries and Olives

Complimentary Champagne Toast for Head Table - Add **\$1.50** per person for all other guests

**\*\*For all guests under 21, enjoy unlimited soft drinks and juices at \$5.00 per guest\*\***

