

**ALL
OCCASIONS
CATERING**
&
BANQUET FACILITY

2023
BANQUET FACILITY WEDDING PACKAGES

(740)726-2008
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ALL OCCASIONS BANQUET FACILITY

WEDDING RECEPTION PACKAGES INCLUDE:

BALLROOM AMENITIES

5 Hours of Service (*Additional hours available for purchase*)

All Required Tables

White Padded, Wooden Folding Chairs, Or Banquet Chairs

Vaulted Ceilings with White Fabric Sweeps & Specialty Lighting

Vaulted Ceiling Height Pipe & Drape Backdrop with Specialty Lighting

In-Ground Dance Floor

DINING

Choice of 2 Appetizers, 1 Salad, 2 Entrees, & 2 Side Dishes, Dinner Rolls & Butter

Unsweetened Iced Tea, Lemonade, & Water

***Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness*

CHINA & LINENS

Ivory China

Plasticware for Appetizers & Dessert

Choice of 1 of 3 Different Glasses

Stainless Steel Flatware at Each Place Setting

Choice of White, or Ivory Linen Tablecloths for all Guest Tables

Choice of Colored Linen Napkin for all Guest Tables

Floor-Length Skirting for Specialty Tables (Head Table, Cake Table, Gift Table, etc...)

SERVICES

Experienced Banquet Captain & Wait Staff

Set-Up & Teardown of All Package Items

Cutting of the Cake

Butlered Dinner Service for the Bride & Groom

Pouring of the Toast Included with Champagne Glass Choice

PREMIER RECEPTION

\$34.00 PER PERSON

Sales Tax & Service Charge Not Included

TWO COCKTAIL APPETIZERS

Choose on Page #6 Attached Below

ONE SALAD

HOUSE SALAD

Romaine & Iceberg Lettuce, Diced Tomatoes
Shredded Cheese, & Croutons
With your choice of 3 Dressings

SPINACH SALAD

Crumbled Bacon, Hard Boiled Eggs & Red Onions
with Balsamic Vinaigrette

TRADITIONAL CAESAR

Romaine Lettuce, Shredded Parmesan, & Croutons
Served with Caesar Dressing on the Side or Mixed In

TWO ENTREES

Grilled Chicken Breast
Cherry Cola BBQ Chicken
Italian Marinated Chicken Breast
Garlic Chicken Focaccia
Hand Pulled Beef or Pork with BBQ & Horseradish Sauces
Roasted Pork Loin
Cheese, Meat, or Vegetable Lasagna
Traditional Manicotti
Penne with Alfredo or Marinara Sauces

TWO SIDES

White Cheddar Mac & Cheese
Baby Roasted Potatoes
Steamed Red Potatoes with Parsley
Loaded Potato Casserole
Baked or Mashed Potato Bar
Mashed Potatoes & Gravy
Green Bean Almondine
Whole Kernel Sweet Corn

Wild Rice with Mushrooms
Roasted Asparagus with Honey Glaze
California Vegetable Medley
Steamed Broccoli
Steamed Baby Carrots
Brussel Sprouts
Roasted Root Vegetable Hash

GRAND RECEPTION

\$36.50 PER PERSON

Sales Tax & Service Charge Not Included

TWO COCKTAIL APPETIZERS

Choose on Page #6 Attached Below

ONE SALAD

House Salad with Choice of 3 Dressings

Spinach Salad with Balsamic Vinaigrette

Traditional Caesar Salad

Strawberry Salad with Sweet Vidalia Onion Dressing

Walnut, Orange, & Cranberry Salad with Raspberry Vinaigrette Dressing

Pear, Pecan, & Bleu Cheese Salad with Balsamic Vinaigrette

TWO ENTREES

Chicken Cordon Bleu

Bruschetta-Topped Marinated Chicken

Thin-Sliced Smoked Beef Brisket

Beef Medallions

(Upgraded entree. Ask for pricing.)

Carving Station

(Choice of Beef, Turkey, or Ham)

Pasta Bar

(Penne noodles, grilled chicken strips, meatballs, roasted vegetables, marinara, and alfredo sauce)

Pasta Primavera

TWO SIDES

White Cheddar Mac & Cheese

Baby Roasted Potatoes

Steamed Red Potatoes with Parsley

Loaded Potato Casserole

Baked or Mashed Potato Bar

Mashed Potatoes & Gravy

Green Bean Almondine

Wild Rice with Mushrooms

Roasted Asparagus with Honey Glaze

California Vegetable Medley

Steamed Broccoli

Steamed Baby Carrots

Brussel Sprouts

Roasted Root Vegetable Hash

ROYAL RECEPTION

\$41.50 PER PERSON

Sales Tax & Service Charge Not Included

TWO COCKTAIL APPETIZERS

Choose on Page #6 Attached Below

ONE SALAD

House Salad with Choice of 3 Dressings

Spinach Salad with Balsamic Vinaigrette

Traditional Caesar Salad

Strawberry Salad with Sweet Vidalia Onion Dressing

Walnut, Orange, & Cranberry Salad with Raspberry Vinaigrette Dressing

Pear, Pecan, & Bleu Cheese Salad with Balsamic Vinaigrette

TWO ENTREES

Chicken Parmesan with Fettuccine Noodles

Sauteed Chicken Breast with Mushroom Champagne Cream Sauce

Stuffed Pork Chops

Roasted Salmon Filet

Boneless Beef Short Rib

Choice of:

New York Strip, T-Bone, or Ribeye **(Upgraded Entree, Check for Pricing,\$\$)**

TWO SIDES

White Cheddar Mac & Cheese

Baby Roasted Potatoes

Steamed Red Potatoes with Parsley

Loaded Potato Casserole

Baked or Mashed Potato Bar

Mashed Potatoes & Gravy

Green Bean Almondine

Whole Kernel Sweet Corn

Wild Rice with Mushrooms

Roasted Asparagus with Honey Glaze

California Vegetable Medley

Steamed Broccoli

Steamed Baby Carrots

Brussel Sprouts

Roasted Root Vegetable Hash

HOG ROAST RECEPTION

\$40.50 PER PERSON

Sales Tax & Service Charge Not Included

ONE SALAD

House Salad with Choice of 3 Dressings

Traditional Caesar Salad

Macaroni Salad

Potato Salad

Pasta Salad

WHOLE PIT ROASTED PORK

Cooked & Carved On-Site

Ask Associate for Specifications

TWO SIDES

White Cheddar Mac & Cheese

Baby Roasted Potatoes

Steamed Red Potatoes with Parsley

Loaded Potato Casserole

Baked or Mashed Potato Bar

Mashed Potatoes & Gravy

Scalloped Potatoes

Corn Casserole

Whole Kernel Sweet Corn

Wild Rice with Mushrooms

Green Beans

Baked Beans

Steamed Broccoli

Steamed Baby Carrots

COCKTAIL HOUR

HORS D'OEUVRES

WARMED

Spinach & Artichoke Dip with Tri-Color Tortilla Chips

Asiago Cheese Dip with Tri-Color Tortilla Chips

Bacon Wrapped Shrimp

Bacon Wrapped Water Chestnuts

Beef or Chicken Meatballs

Cheddar Corn Bites

Stuffed Mushrooms

Chicken Wings

Beef or Chicken Wellingtons

Filet Mignon Tarts

Shrimp & Andouille Sausage Skewers

Crab Cakes

AMBIENT

Vegetable Crudite & Cheese Display

Vegetable Crudite Display with Dill Dip

Cheese & Cracker Platter

Tomato & Mozzarella Caprese Skewers

Fresh Sliced Fruit Platter

Fresh Fruit Skewers

Stuffed Strawberries

Roasted Red Pepper Garlic Hummus with Pita Chips

Charcuterie Board

(Cured Meats, Salamis, Pepperonis, & Artisanal Cheeses)

Prosciutto Wrapped Asparagus

Mini Bruschetta Bites

Brie & Fig Tarts

Chicken & Pineapple Salsa Tarts

Basil & Crabmeat Cucumbers

Shrimp Cocktail

Deli Pinwheels

Candied Bacon

LATE NIGHT BITES

& DESSERTS

Priced Per Serving, Sales Tax & Service Charge Not Included

FOUNTAINS

Chocolate Fountain - \$3.50

Cheese Fountain - \$3.50

BBQ Fountain - \$5.00

(All Fountains have a Minimum of 100 Servings)

LATE NIGHT BITES

Walking Taco Bar - \$3.00

Beef or Pork Sliders & Fries - \$3.25

Chicken Wings - \$2.95

French Fries - \$2.00

Mini Coney Station - \$3.00

Soft Pretzel Bites with Cheese Sauce - \$1.95

Popcorn - \$1.75

DESSERTS

S'mores Bar - \$1.95

Donut Station - \$2.75

Milk & Cookie Station - \$1.95

Homemade Vanilla Ice Cream - \$2.50

Chocolate Eclairs - \$1.50

Oreo Pudding Dessert - \$1.50

Cheesecake Tarts - \$1.75

Homemade Cookies - \$1.00

(Chocolate Chip or Peanut Butter)

Homemade Brownies - \$1.00

(Peanut Butter or Chocolate Icing)

Alaska Sheet Cake - \$1.25

Texas Sheet Cake - \$1.25

Italian Cream Cake - \$1.50

Carrot Cake - \$1.50

Chocolate-Peanut Butter Cake - \$1.50

ADDITIONAL SERVICES

Ask Associate for more details
Sales Tax & Service Charge Not Included

CEREMONY SERVICES

Outdoor Ceremony - \$750

(May - October)

Indoor Ceremony - \$250

(Choice of Ballroom or Reception Room)

BAR SERVICES

Self-Serve Bar Service with Restock - \$175

Self-Serve Bar Service without Restock - \$125

All Occasions Catering does not provide Alcohol for Any Event

UPGRADES

Family Style Dinner - \$5 Per Person

Plated & Served Dinner - \$7 Per Person

Chair Covers

Table Runners

Floor Length Tablecloths

Farmhouse Tables

Dance Floor

LED Uplighting

Gold, Black, or Silver Charger Plates

Frozen Drink Machine

Hot Beverage Bar

Coffee

Additional Entrees or Sides

SPECIAL PRICING

& REHEARSAL DINNERS

Sales Tax & Service Charge Not Included

CHILDREN'S BUFFET

\$14.95 Per Child Aged 4-10 Years Old

Minimum of 10 Servings

Choose 3 Items:

Chicken Tenders

Mac & Cheese

French Fries

Whole Kernel Sweet Corn

Green Beans

Apple Sauce

Fresh Diced Fruit

CHILDREN'S DISCOUNT

\$5 OFF Per Child Aged 4-10 Years Old

(Not Applied if having a Children's Buffet)

REHEARSAL DINNERS

Booking a Rehearsal Dinner with us guarantees the whole day prior to your Wedding Day will be yours if booked on Site for a Ceremony & Reception.

Ask Associate for more details