



Welshfield Inn redefines catering by preparing local and seasonal food fresh onsite so that your guests will enjoy the same high quality selections served in our restaurants. A tempting variety graces our private function menu for an entirely customizable experience.

For those who appreciate the kind of hospitality that embraces even the simplest of details, Welshfield Inn offers guests a wide variety of event scheduling for rehearsal dinners or wedding, parties, business retreats and other entertainment needs.

We have the ability to cater any event with the attentive and friendly service that is the hallmark of our tradition.



**WELSHFIELD EVENTS**

[THEDRIFTWOODGROUP.COM/BANQUETS](http://THEDRIFTWOODGROUP.COM/BANQUETS)

# Cocktail Hour & Passed Hor's D'oeuvres

Priced per piece | minimum 24 pieces

## THE CLASSICS

**HANKY PANKY'S** goat cheese, middlefield cheddar, thyme, chorizo, fig jam 3

**LUMP CRAB CAKES** lemon zest aioli 4

**DEVILS ON HORSEBACK** medjool dates, chorizo, applewood bacon, micro greens 2.5

**GOAT CHEESE STUFFED PEPPADEWS** balsamic reduction 2

**BACON WRAPPED WATER CHESTNUTS** sweet soy 2

**PANKO CRUSTED STUFFED MUSHROOMS** italian sausage 2 • crabmeat 2.75

**3 CHEESE PIEROGI** caramelized onion, sour cream 3

## DEVEILED EGGS

**TRADITIONAL** paprika, olive oil, micro greens 2

**WASABI** sweet soy, micro greens 2

**APPLEWOOD SMOKED BACON** micro greens 2.25

## SOUP SHOOTERS 3

**SWEET CORN BISQUE** chive crème fraiche

**MAINE LOBSTER BISQUE** maine lobster, tarragon cream, brandy, crème fraiche *(add \$1 per shooter)*

**ROASTED TOMATO BISQUE** romano cheese

**AVOCADO & CUCUMBER GAZPACHO**

## SEAFOOD

**JUMBO SHRIMP COCKTAIL** cocktail sauce, micro greens 2.75

## BRUSCHETTA

**HANGER STEAK & BLUE CHEESE** whipped buttermilk bleu, balsamic reduction 3

**HEIRLOOM TOMATO & CUCUMBER & RED ONION** basil, balsamic reduction 2

**WHIPPED BRIE & APPLE** brie, apple cranberry compote 3

**HEIRLOOM TOMATO & MOZZARELLA** basil, pesto 2.75

**MACKENZIE GOAT CHEESE & PROSCIUTTO** fig jam, micro greens 3

## SATAY

**CERTIFIED ANGUS BEEF HANGER** soy-ginger marinade or salsa verde 4.75

**FREE RANGE CHICKEN** sesame sauce 3

**TOMATO & BABY MOZZARELLA** basil vinaigrette, balsamic syrup 3

## PHYLLO

**ASPARAGUS ASIAGO** roasted garlic sauce 2.5

**WELSHFIELD CHICKEN SALAD** spiced apple 2

**MACKENZIE GOAT CHEESE & HERB** orange blossom honey 2



## Stationary Food Display

all items priced per guest

### CHEESE DISPLAY 6

Grand Cru	Dried Cherries
Smoked Gouda	Fresh Berries & Grapes
Middlefield Cheddar	Fig Preserves
Whipped Brie	Marcona Almonds
	Assorted Crackers

### ADD CHARCUTERIE + 4

Soppressata  
Prosciutto  
Whole Grain Mustard

### CRUDITE 5

Asparagus	Baby Carrots
Sweet Peppers	Cherry Tomatoes
Curried Cauliflower	Cucumber
Dill Ranch	Lemon & Garlic Hummus

**BRUSCHETTA** garden vegetables, basil vinaigrette & balsamic syrup; goat cheese & prosciutto 7

**SHRIMP COCKTAIL** \$2 per piece (50 piece minimum)

### DIPS AND SPREADS

Warm Spinach and Artichoke 3.25  
Warm Lobster Dip 6  
Buffalo Chicken Dip 4  
Assorted Hummus: lemon & garlic, roasted red pepper, kalamata olive 5  
Assorted Guacamole: traditional, crab & sweet corn, pineapple habanero 6  
Assorted Salsas: pico de gallo, pineapple habanero, sweet corn & black bean 5

# Plated Entrées

## SEAFOOD

**BAY OF FUNDY SALMON** mushroom, scallion & roasted tomato risotto, lobster cream sauce, micro greens 26

**SHRIMP & GRITS** low country cheesy grits, chorizo, tomatoes, beer blanc, scallions 25

**PAN SEARED SEA SCALLOPS** lobster, sweet corn, bacon, asparagus, risotto, basil 33

**MAHI-MAHI** sesame & sweet chile sauce, ginger-wasabi whipped potatoes, fresh vegetables 25

**MAINE LOBSTER** mushroom, scallion & roasted tomato risotto, lobster cream sauce, micro greens MP

## BEEF

**CAB\* FILET MIGNON** yukon gold mash, asparagus, big red reduction 35

**CAB\* NEW YORK STRIP STEAK** yukon gold mash, asparagus, cabernet demi 31

**CAB\* POT ROAST** yukon gold mash, heirloom baby carrots, big red reduction 24

**CAB\* PRIME RIB** yukon gold mash, asparagus, horseradish crème fraiche, pan jus 33

## POULTRY

**CHICKEN MARSALA** grains, woodland mushrooms, caramelized onions, julienned carrots, baby spinach, marsala cream sauce 23

**CHICKEN PICCATA** grains, capers, red onions, chardonnay, lemon herb butter 21

**ROASTED HALF CHICKEN** grains, heirloom baby carrots, rosemary jus 23

**ROAST TURKEY** savory stuffing, cranberry preserves, yukon gold mash, heirloom baby carrots, pan gravy 21

## PORK

**PORK TENDERLOIN** whipped sweet potatoes, heirloom baby carrots, cherry demi 23

**CRISPY PORK LOIN SCHNITZEL** cheesy orecchiette, maple brussels sprouts, lemon 20

**RIB PORK CHOP** whipped sweet potatoes, heirloom baby carrots, cherry demi 27

**BRAISED PORK SHANK** cheesy grits, heirloom baby carrots, cherry demi 25

## VEGETARIAN

**SEASONAL VEGETABLE RISOTTO** 19

**OHIO CITY PASTA BUTTERNUT SQUASH RAVIOLI** mascarpone, parmesan, bacon, garlic, thyme, radicchio 21

## BUILD YOUR OWN SURF & TURF 37

Choose an item from the Seafood category to accompany your C.A.B.\* Filet Mignon. Then select 2 sides

### SEAFOOD

Maine Lobster Tail with bearnaise (+4)

Lump Crab Cake with lemon aioli

Scampies with citrus beurre blanc (+2)

Salmon with citrus beurre blanc

Sea Scallops citrus beurre blanc (+3.5)

### SIDES

yukon gold mash, whipped sweet potatoes, cheesy grits, grains, asparagus, heirloom baby carrots



\*These items are Certified Angus Beef® brand. There are many brands of beef, but only one Angus brand exceeds expectations. The Certified Angus Beef® brand is a cut above all other Angus beef.

## Small Plate Course

All items priced per guest

### SHRIMP & GRITS

low country cheesy grits, chorizo, tomatoes, beer blanc, scallions 8

### LUMP CRAB CAKES

lemon zest aioli 8

### PAN SEARED SEA SCALLOP

lobster, sweet corn, bacon, asparagus, risotto, basil 11.5

### OHIO CITY PASTA BUTTERNUT SQUASH RAVIOLI

mascarpone, parmesan, bacon, garlic, thyme, radicchio 9

### JUMBO SHRIMP COCKTAIL

cocktail sauce, micro greens 8

### BRAISED BEEF & WILD MUSHROOM PIEROGI

potato-parmesan pierogi, braised C.A.B\*, wild mushroom ragu, demi-glace, horseradish crème fraiche 6

### MAINE LOBSTER & SWEET CORN RISOTTO

bacon, parmesan cheese bacon 8

## Soups & Salads

### ROASTED TOMATO BISQUE

romano cheese

### NEW ENGLAND CLAM CHOWDER

diced clams, applewood bacon, caramelized onion, potato

### MAINE LOBSTER BISQUE

lemon aioli, micro greens +2

### SWEET CORN BISQUE

chive crème fraiche

### WELSHFIELD CHOPPED SALAD

romaine, bell pepper, applewood bacon, tomato, cucumber, egg, red onion, blue cheese, oregano vinaigrette

### SWEET VIDALIA SALAD

sweet vidalia dressing, mandarin oranges, romaine, red onion, toasted slivered almonds, crumbled blue cheese +1

### MACKENZIE SALAD

mixed local greens, red onion, seasonal berries, mackenzie creamery goat cheese, candied walnuts, blush vinaigrette +1

### CAESAR

romaine, house-made croutons, fresh parmesan, lemon

### ICEBERG WEDGE

applewood bacon, hard egg, crumbled blue cheese, red onion, baby heirloom tomato, creamy blue cheese dressing



## Buffet Entrées

includes a starter, rolls & cinnamon rolls 27  
– twenty person minimum please

Please select one starter from the Soups & Salads category on the previous page

Please choose two of the following:

### BAY OF FUNDY SALMON

mushroom, scallion & roasted tomato risotto, lobster cream sauce, micro greens

### SHRIMP & GRITS

low country cheesy grits, chorizo, tomatoes, beer blanc

### MAHI-MAHI

sesame & sweet chile sauce, ginger-wasabi whipped potatoes, fresh vegetables

### SLICED C.A.B. BEEF TENDERLOIN

yukon gold mash, asparagus, big red reduction +4

### C.A.B. POT ROAST

yukon gold mash, heirloom baby carrots, big red reduction

### ROASTED HALF CHICKEN

grains, heirloom baby carrots, rosemary jus

### CHICKEN MARSALA

grains, woodland mushrooms, caramelized onions, julienned carrots, baby spinach, marsala cream sauce

### ROAST TURKEY

savory stuffing, cranberry preserves, yukon gold mash, heirloom baby carrots, pan gravy

### BRAISED PORK SHANK

cheesy grits, heirloom baby carrots, cherry demi

### CRISPY PORK LOIN SCHNITZEL

cheesy orecchiette, asparagus, lemon

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## Carving Stations

\$80 setup fee – one item \$4 | two items \$6

### TURKEY BREAST

pan gravy

### MAPLE GLAZED HAM

mustard-cherry sauce

### ROAST BEEF

pan gravy

### PRIME RIB

horseradish crème fraiche, jus +\$4



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# Action Station Options

All items priced per guest | 50 guest minimum, please.  
Set up fee 125.00

## SEA SCALLOPS

seasonal risotto, citrus beurre blanc 11.5

## PORK TENDERLOIN

whipped sweet potatoes, maple brussels sprouts,  
cherry demi 8

## SLIDER BAR

certified angus beef, pulled pork, wild mushroom 9

## SHRIMP & GRITS

low country cheesy grits, chorizo, tomatoes, beer blanc,  
scallions 8

## C.A.B. POT ROAST

roasted garlic whipped potato, baby carrots, big red  
reduction 9

## MAC & CHEESE

mackenzie goat cheese, aged parmesan & manchego,  
chorizo 7

## RISOTTO STATION

seasonal options available 6

## PASTA STATION

seasonal options available 6



**WELSHFIELD  
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## All American BBQ 33 pp

- BBQ Ribs
- BBQ Chicken
- Pulled Pork Sliders
- Red Skin Potatoes
- Sweet Corn
- Baked Beans
- Cole Slaw
- Rolls
- Watermelon
- Apple Crisp



## Clambakes MP pp

- New England Clam Chowder
- Steamed Pei Mussels
- Steamed Middleneck Clams
- Red Skin Potatoes
- Sweet Corn
- Sweet Potatoes
- Cole Slaw
- Rolls
- Homemade Pumpkin Roll with Pecan-Caramel Sauce

Chicken

NY Strip Steak

Lobster



## Pig Roasts 35 pp

- Chicken Thighs over Charcoal
- BBQ Baked Beans
- Sherry Potato Salad
- Grilled Veggies/Glazed Carrots
- Seasonal Salad
- Homemade Apple Sauce
- Corn on the Cob
- Cole Slaw
- Assorted Desserts





## Trio Bar 18.00 pp

### SOUPS – CHOOSE 1

Chicken & Dumpling  
New England Clam Chowder  
Creamy Portobella Mushroom  
Roasted Tomato Bisque

### SALADS – CHOOSE 2

Chopped • Caesar  
Sweet Vidalia  
Mackenzie

### SANDWICHES – CHOOSE 2

Deli Wrap  
Turkey Croissant • Ham & Cheese  
Chicken Waldorf • Tuna Salad

## Plated Luncheons

Add soup or salad for an additional \$3

**BAY OF FUNDY SALMON** mushroom, scallion & roasted tomato risotto, lobster cream sauce, micro greens 16

**SHRIMP & GRITS** low country cheesy grits, chorizo, tomatoes, beer blanc, scallions 15

**CAB\* POT ROAST** yukon gold mash, heirloom baby carrots, big red reduction 15.25

**CHICKEN MARSALA** grains, woodland mushrooms, caramelized onions, julienned carrots, baby spinach, marsala cream sauce 13.5

**CHICKEN PICCATA** grains, capers, red onions, chardonnay, lemon herb butter 13

**WELSHFIELD CHOPPED SALAD WITH MARINATED GRILLED CHICKEN BREAST** oregano vinaigrette, bell peppers, cucumbers, tomatoes, chopped egg, bacon, red onion, crumbled blue cheese 14

**MACKENZIE SALAD WITH MARINATED GRILLED CHICKEN BREAST** blush dressing, mixed greens, mackenzie creamery goat cheese, red onion, fresh berries, candied walnuts 15

**WEDGE SALAD WITH MARINATED GRILLED CHICKEN BREAST** creamy bleu cheese dressing, crisp iceberg wedge, tomato, red onion, chopped egg, bacon, crumbled blue cheese 13

**SEASONAL VEGETABLE RISOTTO 13**

## Buffet Luncheons

Includes a starter, rolls & cinnamon rolls 18  
Twenty person minimum, please.

PLEASE CHOOSE ONE STARTER: New England Clam Chowder, Roasted Tomato Bisque, Maine Lobster Bisque, Caesar Salad, Welshfield Chopped Salad, Sweet Vidalia Salad, Caesar, Mackenzie Salad

PLEASE CHOOSE 2 OF THE FOLLOWING:

**BAY OF FUNDY SALMON**  
mushroom, scallion & roasted tomato risotto, lobster cream sauce, micro greens

**SLICED C.A.B.\* BEEF TENDERLOIN**  
yukon gold mash, asparagus, big red reduction | +4

**C.A.B.\* POT ROAST**  
yukon gold mash, heirloom baby carrots, big red reduction

**MAHI MAHI**  
sesame & sweet chile sauce, ginger-wasabi whipped potatoes, fresh vegetables

**CHICKEN MARSALA**  
grains, woodland mushrooms, caramelized onions, julienned carrots, baby spinach, marsala cream sauce

**CHICKEN PICCATA**  
grains, asparagus, capers, red onions, chardonnay, lemon herb butter

**SHRIMP & GRITS**  
low country cheesy griis, chorizo, tomtoes, beer blanc



\*These items are Certified Angus Beef® brand. There are many brands of beef, but only one Angus brand exceeds expectations. The Certified Angus Beef® brand is a cut above all other Angus beef.

## Coffee & Juice Station

7 pp | 25 guest minimum, please.

Fresh brewed coffee, hot tea and assorted juices

(Choose 2): orange, tomato, pineapple, grapefruit, apple, cranberry

## Continental Breakfast

12 pp | 25 guest minimum, please.

Assortment of muffins, pastries and bagels with cream cheese, jellies & jams

Selection of fresh-cut seasonal fruit

Chilled juices (choose 2)...orange, tomato, pineapple, grapefruit, apple, cranberry

Fresh brewed coffee and hot tea

## Breakfast Buffet

17 pp | 25 guest minimum please

- Scrambled farm eggs
- Applewood smoked bacon & sausage links
- Sausage Gravy & Biscuits
- Home fried potatoes
- Muffins, bagels and assorted pastries
- Assorted jellies & preserves, cream cheese
- Fresh seasonal fruit
- Chilled juices (choose 2)...Orange, tomato, pineapple, grapefruit, apple, cranberry
- Fresh brewed coffee and hot tea

## Break Menu

mid-morning/mid-afternoon

- Coffee, Hot Tea & Canned Pop 6 pp
- Assorted Cookies 5pp
- Pretzels & Homemade Kettle chips 5pp





## Desserts | Sweets

### LEMON THYME TART

blueberry balsamic gastrique, bruleed meringue 8

### CHOCOLATE ADDICTION CAKE

raspberry puree, fresh berries 7

### BREAD PUDDING

vanilla bean ice cream, crème anglaise 6

### TIRAMISU 6

### STRAWBERRY SHORTCAKE

whipped crème, sweet biscuit, mint 6

### CHEESECAKE

seasonal berries 7

SEASONAL PIE vanilla bean ice cream 8

### DISPLAY

#### DESSERT BARS

chocolate and marshmallow, lemon bars, caramel and chocolate 5

#### CHEESECAKE LOLLIPOPS

dark chocolate, milk chocolate, white chocolate | 6

#### ASSORTED PETIT FOUR 5

#### ASSORTED CANDY DISPLAY 5

#### CUPCAKE DISPLAY 3.5

#### ASSORTED

cheesecake lollipop, assorted petit four and dessert bar display 7.5

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# Beverage Pricing

Beverage service includes liquor, beer & wine selections, ice & glassware, garnishes and appropriate mixers. Please choose from one of the three liquor categories.

## ALCOHOL BY CONSUMPTION

### LIQUOR SELECTIONS

#### CALL TIER – \$8.00

Absolut Vodka	Canadian Club Whiskey
Dewars Scotch	Beefeater Gin
Bacardi Rum	Jim Beam Bourbon

#### PREMIUM TIER – \$9.00

Grey Goose Vodka	Crown Royal Whiskey
Bombay Sapphire Gin	Johnny Walker Red
Captain Morgan Rum	Makers Mark Bourbon

### WINE & BEER SELECTIONS

#### WELSHFIELD SELECTIONS – \$7.00

Chardonnay - Riesling - Merlot

#### CALL SELECTIONS – \$8.00 (select 3)

Pinot Grigio | Cabernet Sauvignon  
Chardonnay | Riesling  
Pinot Noir | Malbec

#### BEER SELECTIONS

Domestic - \$4.50

Craft/Import - \$5.50

We are happy to accommodate special orders for wine, liquor and beer. Please allow 2 weeks advance notice for us to stock that item. Liqueurs and cordials are available upon request. Shots will not be served at any banquet on The Welshfield Inn Banquet facility premises.

**SECURITY GUARD:** A security guard is required for all events deemed necessary by the event coordinator. Cost of security guard is \$45.00 per hour with a minimum of 4 hours, starting at time of event and ending when everyone has vacated the premises. Form of payment accepted is cash or check the day of the event. The event coordinator will arrange the security guard. All events that alcohol is served will require a security guard be hired.

## BANQUET BEVERAGE HOURLY

**CALL BAR PACKAGE** – Call Tier Imported & Domestic Beers, House Wines, Soft Drinks, Juices

Two Hours - \$18.00

Three Hours - \$26.00

Four Hours - \$32.00

**PREMIUM BAR PACKAGE** – Premium Tier Imported & Domestic Beers, Call Wines, Soft Drinks, Juices

Two Hours - \$22.00

Three Hours - \$32.00

Four Hours - \$36.00

**BEER & WINE PACKAGE** – Imported & Domestic Beers, House Wines, Soft Drinks

Two Hours - \$16.00

Three Hours - \$22.00

Four Hours - \$26.00

**CALL TIER BEER & WINE PACKAGE** – Craft/Import & Domestic Beers, Call Tier Wines, Soft Drinks

Two Hours - \$18.00

Three Hours - \$24.00

Four Hours - \$28.00

\*premium quality wines are available upon request.

# BANQUET POLICIES

**SECURITY DEPOSIT:** The Welshfield Inn banquet center requires a security deposit for groups of twenty and larger. The deposit of \$300.00 can be made in the form of cash, credit card, or company check. The deposit will be refunded by check and issued 7 to 10 days after the event. (Minus any damages to property or losses incurred as a result of vandalism or misuse). Any party exceeding 80 guests will require a \$750.00 deposit. Without this deposit, there is no guarantee that a space will be held for you.

**PAYMENT:** 50% of the total bill is to be paid fourteen days before the day of the event. All final banquet bills are to be paid the day of the function by cash, credit, or company check.

**BOOKING PROCEDURES:** To ensure the accurate communication of information necessary in making your function as successful as possible, the Banquet Manager, Kathy Kaucic, strongly prefers to work with only one person in the planning of an event.

**PRICE QUOTATIONS:** PRICE QUOTATIONS, VERBAL OR WRITTEN, ARE SUBJECT TO CHANGE DUE TO FLUCTUATION IN FOOD COSTS OR INCREASED COSTS OF OPERATION. All food and beverages served are subject to a 20% service charge and applicable county sales tax.

**SMOKING:** Smoking is permitted only outside of the Welshfield Inn Banquet Center, smoking is not permitted on the patio or the entrance walkways.

**GUARANTEE POLICY:** Once a deposit has been received and a specific date and time for a function have been guaranteed, our banquet manager will work with you to outline the details of your function. As soon as this is completed, the Welshfield Inn Banquet Center will deliver a confirmation letter via facsimile, e-mail, or mail. The confirmation will outline the time and place, food and beverage, and number of guests attending the function. Number of guests attending must be guaranteed at least 5 days prior to scheduled date. Once this letter is reviewed, signed, and returned to the Welshfield Inn Banquet Center, it will act as a contract between the Welshfield Inn Banquet Center and the host of the function. If fewer guests attend than the guaranteed number, you will be charged for the entire guaranteed number; if the number of guests attending a function exceeds the guaranteed number, the Welshfield Inn Banquet Center reserves the right to substitute other available food and services if necessary. The final guaranteed guest count cannot be lower than 75% of the original amount booked. If the final count drops below 75% you will be charged for 75% of the original guest count.

**CANCELLATION POLICY:** Banquets that are canceled up to fourteen days from a scheduled banquet will be assessed the full room charge; cancellation thirteen to three days prior to a function will be assessed 50% of estimated or guaranteed number of guests; cancellation within 48 hours of the event will result in 100% of the estimated or guaranteed number of guests.

**FOOD & BEVERAGES:** All federal, state, and local laws pertaining to food and beverages or consumption are strictly adhered to. All food and beverages must be purchased from the Welshfield Inn Banquet Center. No food or beverage of any kind, with the exception of wedding cakes, may be brought into the Welshfield Inn Banquet Center by guests or any entertainment group that has been approved by the Welshfield Inn Banquet Center. Welshfield Inn Banquet Center prepares the quantities of food and beverages based on the guaranteed number of guests, in ample amounts to ensure that all guests at the event enjoy an attractive selection of food and drink. Because of the sensitivity to time and temperature we cannot allow leftover foods to be taken off premise. Children under ten years of age can be accommodated with a select menu,

however any child over the age of ten will be held to our normal adult menu. All alcoholic beverages must be purchased from the Welshfield Inn Banquet Center and served by the Welshfield Inn Banquet Center employees; open beverage containers or glasses may not be taken off the premises. **Alcoholic beverages are not permitted in any parking areas at any time.** No alcoholic beverages will be served to guests under the age of 21. Welshfield Inn Banquet Center reserves the right to discontinue service of alcoholic beverages to any group or individual guest should Welshfield Inn Banquet Center personnel determine that to continue such service would not be in the best interest of the guest or of the Welshfield Inn Banquet Center.

A security guard is required if a cash bar is requested. The cost of the security guard is \$45.00 per hour with a minimum of 4 hours, starting 1/2 hour prior to the event and ending 1/2 hour after. Form of payment accepted is cash or check the day of the event. The banquet manager will arrange the security guard.

**PERSONAL PROPERTY:** The Welshfield Inn Banquet Center does not have space available to store personal property, equipment or supplies belonging to or rented by the function host before or after scheduled functions. All such items must be removed from the Welshfield Inn Banquet Center immediately following the function. The Welshfield Inn Banquet Center will not assume or accept responsibility for damage to or loss of personal property or rented equipment left at prior to, during, or following any function.

**PRIVATE PROPERTY:** Welshfield Inn Banquet Center does not allow anything to be affixed to walls, floors, ceilings, or room furnishings with nails, tape, staples, or any other substances. The host of a function assumes all responsibility for any and all damages to or loss of property from the function room or other areas of the caused by guests, invitees, volunteers, independent contractors, or any others affiliated with the sponsored function. No fireworks, fire hazards, glitter, or rice is allowed on Welshfield Inn Banquet Center premises.

**PARKING:** Valet service is required for parties 100 guests or larger. The cost of the valet service ranges between \$250.00 - \$450.00, depending on guest counts and length of event. The banquet manager will arrange the valet service.

**BUSINESS HOURS:** The Welshfield Inn hours of operation are as posted. Any deviation from posted hours must be set forth in writing prior to the function. Functions are available at the Welshfield Inn Banquet Center on all days in which the facilities are open for business. If functions are desired on days in which the Welshfield Inn is closed, it is possible to host private functions if agreed upon by the Welshfield Inn.

**CLOSING:** All entertainment that has been approved by the Welshfield Inn Banquet Center must be finished with their last set by 11:30PM. All banquet rooms must be vacated by midnight. Last call for all alcoholic beverages will be no later than 11:45 pm. The Welshfield Inn Banquet Center reserves the right to control any and all functions held on premises and to discontinue service of alcoholic beverages at any time if, in the judgment of Welshfield Inn Banquet Center Management, it would be in the best interest of the Welshfield Inn Banquet Center and the guests to do so.

**SECURITY GUARD:** A security guard is required for all events deemed necessary by the event coordinator. Cost of security guard is \$45.00 per hour with a minimum of 4 hours, starting at time of event and ending when everyone has vacated the premises. Form of payment accepted is cash or check the day of the event. The event coordinator will arrange the security guard. All events that alcohol is served will require a security guard be hired.



## THE DRIFTWOOD TEAM

**SCOTT DAVID KUHN** moved to the East side of Cleveland in 1986 where he graduated from Solon High School. Following his childhood dreams, Scott attended the University of Akron's culinary program while working in local restaurants and finished his degree in management from Malone College.

The Driftwood Restaurant Group was born with the purchase of the Allegheny Grille in the small town of Foxburg, Pennsylvania in 2005. In 2007, Scott reestablished the Welshfield Inn in Burton, Ohio and opened 87 West, located in Crocker Park in Westlake, Ohio. In 2010, Scott opened Washington Place Bistro and Inn, in Cleveland's Little Italy neighborhood in the space where the once-famous Baricelli Inn existed. In 2012, Scott and partner, Chris Hodgson, launched Driftwood Catering. In 2013, Scott launched Cibréo Italian Kitchen, Green Rooster Farms, and Bin 216, all in Playhouse Square. Scott and Washington Place Bistro have been featured on Food Network's Unique Eats, which spotlights America's most exciting and revolutionary restaurants.

Scott and driftwood consulting have advised numerous food service operations. Consulting clients include Hyland Software; Calfee, Halter, and Griswold; Kent State University; Chagrin Valley Country Club; and Cleveland Pickle amongst others.



Scott is passionately involved in volunteering and helping others. Scott is a board member of Veggie U, a program dedicated to educating fourth graders on a holistic food approach, from understanding how food is grown to developing healthy eating habits. Scott is also on multiple advisory boards for University Hospital, as well as helping many other non profit organizations through the Kuhn Family Foundation. Scott is on Kent State University's Hospitality Programs advisory board.

In 2017 Driftwood continued to build their relationship with Playhouse Square by taking over all food and beverage operations. Serving more than 1,200,000 theater goers Driftwood has assisted in revamping the concessions of Playhouse Square.

Scott was named one of Cleveland Magazine's Most Interesting People, January 2014, followed by Ernst and Young's Entrepreneur of the Year in 2015.

Scott and his wife Amy, enjoy spending time together outdoors and watching their 2 little girls grow up one day at a time.



## WELSHFIELD EVENTS



### **BOB PETERSEN | GENERAL MANAGER**

Bob began his career several years with TGI Fridays as a General Manager Area Director. He spent 3 years with Brio and Bravo restaurants as a Market General Manager in Texas and Florida. He moved back to Ohio when given an opportunity to open the Welshfield Inn as General Manager 11 years ago. Bob applies years of restaurant experience and a hands-on, can-do leadership style in order to provide the highest level of hospitality at the Welshfield Inn.



### **KATHY KAUCIC | BANQUET MANAGER**

Kathy has over 30 years of restaurant experience. Having owned 2 restaurants, Kathy has an extensive knowledge of all aspects of the restaurant industry. Her hands on experience and philosophy of teamwork are unsurpassed. Catering to each client's individual style for their special event is where Kathy shines.



### **BRIAN BENDLAK | CHEF**

Brian began his career as a culinary student at Cuyahoga Community College in 2013. He has worked at a handful of restaurants before landing at the Welshfield Inn as sous chef in 2017. He was promoted to chef in 2018 and has shown great dedication and knowledge for the menu and location. Brian has also been instrumental in the success of the monthly wine dinners. Bringing exciting flavors and cooking techniques to the dishes.

# Facilities and Banquet Rooms

The Welshfield Inn Event Center offers banquet rooms and facilities with seating capacities up to 225 guests. Standard set-up fee services include use of the room or space for the designated period of time, set up and use of tables, chairs, house linens, service of ice water and glasses, clean up and breakdown of room. Available rooms and spaces are listed below:

**THE BANQUET HALL:** The Banquet Hall is a comfortable, newly remodeled church with floor to ceiling windows, and all the charm and elegance needed for any occasion. The room can accommodate up to 100 guests with the option of plated or buffet style dinners.

**THE COURTYARD:** The Courtyard is a beautiful space nicely tucked behind the Welshfield Inn Event Center and is graced by an immaculately landscaped garden area. The courtyard has a seating capacity up to 225 guests and lends itself beautifully to wedding receptions, reunions and any private event. Parties booked for the courtyard are on a rain or shine basis and this area is the only outdoor facility available to reserve.

**\*\* Important Note:** Please keep in mind that actual capacity depends on the overall room set-up. Additional items such as dance floors, registration area, head table, audio-visual equipment, décor, display tables, etc. will reduce the capacity of a room.

**SET-UP FEES:** Room set-up rates are charged for use of a room or space, including time prior to or following an event for set-up and removal of materials and house linens. Charges are based on the following periods:

**THE BUSINESS DAY PERIOD**  
(9:00 am-3:30 pm)

**THE EVENING PERIOD**  
(4:30 pm-12:00 midnight)

Groups reserving a space or room for both the evening and day periods, or portions of both, will be charged for both time periods. Charges per period are as follows:

**THE BANQUET HALL**  
Monday-Thursday \$200.00  
Friday-Sunday \$500.00

**THE COURTYARD**  
Monday-Thursday \$300.00  
Friday-Sunday \$1,500.00

**BANQUET BAR SET UP**  
Banquet Hall: No Charge  
The Courtyard: \$125.00

**Hot Beverage Station:** Required for 80 guests or more. \$3.00 per person.  
(Includes bar tent, tables and all necessary equipment).

**Ceremony Set Up:** \$300.00 Includes:  
Aisle runner, white wedding chairs, arbor and ceremony table.



**WELSHFIELD  
EVENTS**

(440) 834-0190