



Welshfield Inn Events 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 Events 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

Cocktail Hour & Passed Hor's D'oeuvres

Priced per piece | minimum 36 pieces

HANKY PANKY'S

goat cheese, middlefield cheddar, thyme, chorizo, fig jam 3

PANKO CRUSTED STUFFED MUSHROOMS

sausage, provolone, toasted pecorino panko crumbs 2.5

MARYLAND CRAB CAKES

lemon zest aioli 3

DEVILS ON HORSEBACK

medjool date, chorizo, bacon 2.5

THREE CHEESE PIEROGI

caramelized onion, herbed sour cream 3

BACON-WRAPPED WATER CHESTNUT

maple soy glaze 2

JUMBO SHRIMP COCKTAIL

cocktail sauce 2.75

BEEF TENDERLOIN & BLUE CHEESE BRUSCHETTA

buttermilk bleu spread, balsamic reduction 3

TOMATO, CUCUMBER & RED ONION BRUSCHETTA

tomato, cucumber, red onion, basil, balsamic reduction 2

CAPRESE BRUSCHETTA

fresh mozzarella, tomato, basil, balsamic reduction 2.75

MARINATED CHICKEN SATAY

sesame-teriyaki sauce 3

ASPARAGUS ASIAGO PHYLLO CUP

roasted garlic aioli 2.5

WELSHFIELD CHICKEN SALAD PHYLLO CUP

roasted apple, golden raisin 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

Includes a starter, rolls & cinnamon rolls
minimum 24

PAN SEARED SALMON

five grain blend, asparagus, bearnaise 32

PAN SEARED DAY BOAT SCALLOPS

parmesan risotto, citrus beurre blanc 36

SHRIMP & GRITS

low country cheesy grits, bacon, tomato, scallion, sherry-butter sauce 31

GRILLED MAHI-MAHI

yukon gold whipped potato, asparagus, sweet pepper, red onion, sesame & sweet chile sauce 31

FILET MIGNON

yukon gold whipped potato, asparagus, big red reduction 41

NEW YORK STRIP STEAK

yukon gold whipped potato, asparagus, big red reduction 37

POT ROAST

yukon gold whipped potato, baby heirloom carrot, big red reduction 31

SLOW-ROASTED PRIME RIB

yukon gold whipped potato, asparagus, horseradish cream, pan jus 39

CHICKEN MARSALA

five grain blend, wild mushroom, caramelized onion, julienned carrots, marsala cream sauce 29

CHICKEN PICCATA

five grain blend, asparagus, caper, red onion, chardonnay, lemon-herb butter sauce 28

ROASTED HALF CHICKEN

five grain blend, baby heirloom carrot, pan jus 29

CAJUN CHICKEN ALFREDO

cavatappi, parmesan, garlic, toasted panko crumb 29

ROAST TURKEY BREAST

yukon gold whipped potato, savory stuffing, baby heirloom carrots, cranberry preserve, gravy 27

CRISPY PORK LOIN SCHNITZEL

yukon gold whipped potato, asparagus, lemon hollandaise 27

GRILLED RIB PORK CHOP

wild mushroom risotto, baby heirloom carrot, cherry demi 32

WILD MUSHROOM RISOTTO

wild mushroom, roasted red pepper, caramelized onion, cream, pecorino, fresh herbs, vegetable stock 25

PESTO GNOCCHI

hand-rolled potato gnocchi, basil & almond pesto, extra virgin olive oil 25

Small Plate Course

All items priced per guest

PAN-SEARED DAY BOAT SCALLOPS

parmesan risotto, citrus beurre blanc 11.5

SHRIMP & GRITS

low country cheesy grits, bacon, tomato, scallion, sherry-butter sauce 8

MARYLAND CRAB CAKE

lemon zest aioli 8

JUMBO SHRIMP COCKTAIL

cocktail sauce, lemon 8

BRAISED BEEF & WILD MUSHROOM PIEROGI

potato-parmesan pierogi, braised beef & mushroom ragu, big red demi, horseradish crème fraiche 6



WELSHFIELD EVENTS

THEDRIFTWOODGROUP.COM

Soups & Salads

CREAM OF TOMATO BASIL SOUP

crouton, shaved pecorino

NEW ENGLAND CLAM CHOWDER

diced clams, applewood bacon, caramelized onion, potato

MAINE LOBSTER BISQUE

lemon aioli, pea tendrils +2

WELSHFIELD CHOPPED SALAD

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

BACON & BLUE SALAD

locally grown great lakes growers lettuce, crispy bacon, grated cauliflower, toasted almond, crumbled blue cheese, red onion, dried cherry, white french dressing +2

MACKENZIE SALAD

mixed local greens, red onion, seasonal berries, mackenzie creamery goat cheese, candied walnuts, blush vinaigrette +2

CAESAR

romaine, house-made croutons, fresh parmesan, lemon





Buffet Entrées

includes a starter, rolls & cinnamon rolls 29
~— twenty person minimum please

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

Please choose two of the following:

PAN SEARED SALMON

Five grain blend, asparagus, bearnaise

SHRIMP & GRITS

low country cheesy grits, bacon, tomato, scallion, sherry-butter sauce

GRILLED MAHI-MAHI

yukon gold whipped potatoes, asparagus, sweet pepper, red onion, sesame & sweet chile sauce

SLICED C.A.B. BEEF TENDERLOIN

yukon gold whipped potato, asparagus, big red reduction +4

C.A.B. POT ROAST

yukon gold whipped potato, heirloom baby carrots, big red reduction

ROASTED HALF CHICKEN

Five grain blend, heirloom baby carrots, rosemary pan jus

CHICKEN MARSALA

Five grain blend, wild mushroom, caramelized onions, julienned carrots, marsala cream sauce

CHICKEN PICCATA

Five grain blend, asparagus, capers, red onions, chardonnay, lemon herb butter

ROAST TURKEY

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

CRISPY PORK LOIN SCHNITZEL

yukon gold whipped potato, asparagus, lemon hollandaise

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



WELSHFIELD EVENTS

Action Station Options

All items priced per guest | 36 guest minimum.
Set up fee \$125.00

Select up to 2 of the following:

PAN SEARED DAY BOAT SCALLOPS

parmesan risotto, citrus beurre blanc 11

SHRIMP & GRITS

low country cheesy grits, bacon, tomato, scallion, sherry-butter sauce 9

POT ROAST

whipped yukon gold potato, baby carrots, big red reduction 9

CAJUN CHICKEN ALFREDO

cavatappi, parmesan, garlic, toasted panko crumb 7

WILD MUSHROOM RISOTTO

wild mushroom, caramelized onion, fresh herbs, vegetable stock 6

PESTO GNOCCHI

hand rolled potato gnocchi, basil & almond pesto, extra virgin olive oil 7



**WELSHFIELD
EVENTS**

(440) 834-0190





Plated Luncheons

24 person minimum

Add soup or salad for an additional \$3

PAN SEARED SALMON

five grain blend, asparagus, bearnaise 16

SHRIMP & GRITS

low country cheesy grits, bacon, tomato, scallion, sherry-butter sauce 15

GRILLED MAHI-MAHI

yukon gold whipped potato, asparagus, sweet pepper, red onion, sesame & sweet chile sauce 15

PORK LOIN MEDALLION MARSALA

five grain blend, wild mushroom, caramelized onion, asparagus, marsala cream sauce 13

POT ROAST

yukon gold whipped potato, baby heirloom carrot, big red reduction 15.5

CHICKEN MARSALA

five grain blend, wild mushroom, caramelized onion, asparagus, marsala cream sauce 13.5

CHICKEN PICCATA

five grain blend, caper, red onion, chardonnay, lemon-herb butter sauce 13

WILD MUSHROOM RISOTTO

wild mushroom, roasted red pepper, caramelized onion, cream, pecorino, fresh herbs, vegetable stock 14

PESTO GNOCCHI

hand rolled potato gnocchi, basil & almond pesto, extra virgin olive oil 13

WELSHFIELD CHOPPED SALAD *with* GRILLED CHICKEN BREAST

romaine, iceberg, sweet pepper, bacon, tomato, cucumber, egg, red onion, blue cheese, oregano vinaigrette 14

MACKENZIE SALAD *with* GRILLED CHICKEN BREAST

locally grown great lakes growers lettuce, red onion, seasonal berry, mackenzie creamery goat cheese, candied walnut, blush vinaigrette 15

BACON & BLUE SALAD *with* GRILLED CHICKEN BREAST

locally grown great lakes growers lettuce, crispy bacon, grated cauliflower, toasted almond, crumbled blue cheese, red onion, dried cherry, white french dressing 13



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
- Bacon & Blue
- Mackenzie

SANDWICHES – CHOOSE 2

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

Buffet Luncheons

20 person minimum

Includes a starter, rolls & cinnamon rolls 19

PLEASE CHOOSE ONE STARTER:

New England Clam Chowder, Cream of Tomato & Basil, Caesar Salad, Welshfield Chopped Salad, Bacon & Blue Salad, Caesar, Mackenzie Salad

PLEASE CHOOSE 2 OF THE FOLLOWING:

PAN SEARED SALMON

Five grain blend, asparagus, bearnaise

SLICED C.A.B.* BEEF TENDERLOIN

yukon gold whipped potato, asparagus, big red reduction | +4

C.A.B.* POT ROAST

yukon gold whipped potato, heirloom baby carrots, big red reduction

GRILLED MAHI-MAHI

yukon gold whipped potato, asparagus, sweet pepper, red onion, sesame & sweet chile sauce

CHICKEN MARSALA

Five grain blend, wild mushroom, caramelized onions, julienned carrots, marsala cream sauce

CHICKEN PICCATA

Five grain blend, asparagus, capers, red onions, chardonnay, lemon herb butter

SHRIMP & GRITS

low country cheesy grits, bacon, tomato, scallion, sherry-butter sauce



**WELSHFIELD
EVENTS**

(440) 834-0190



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

PLATED DESSERTS

CHOCOLATE ADDICTION CAKE

raspberry puree, fresh berries 7

BREAD PUDDING

vanilla bean ice cream, crème anglaise 6

STRAWBERRY SHORTCAKE

macerated strawberries, whipped cream 6

CHEESECAKE

macerated strawberries, berry compote 7

PECAN PIE

butter pecan ice cream 8

KEY LIME PIE

blueberry compote, whipped cream 7

DESSERT DISPLAYS

DESSERT BARS

\$5 per guest

A selection of four different sweet dessert bars displayed for each guest to enjoy a taste of them all!

WELSHFIELD MINI MASON JAR "PIES"

\$6 per guest

Key lime with blueberry compote, strawberry shortcake, raspberry cheesecake

COOKIES

\$4 per guest

A selection of chocolate chip, oatmeal raisin, and peanut butter



**WELSHFIELD
EVENTS**

(440) 834-0190

Beverage Pricing

Beverage service includes liquor, beer & wine selections, ice & glassware, garnishes and aper gwestroprate 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 hapere gwesty 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 **NONREFUNDABLE** security deposit for groups of twenty and larger. The **NONREFUNDABLE** 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 **NONREFUNDABLE** \$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 22% 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 super guestlies 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 aperi-gastro, 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 theatergoers 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 brings 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.

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