



## **Grove City Atrium Rentals**

The Atrium in Grove City is a private and exclusive space perfect for rehearsal dinners, corporate meetings, holiday parties, or any special event. The beautiful glass enclosed timber frame room features a central fire place and seating for up to 50 guests. The room is handicap accessible and features sliding glass windows for comfortable weather, but is also heated and air conditioned making it the perfect space for all seasons.

### **Costs**

To reserve the atrium for your private and exclusive use you must agree to a Food & Beverage Spending Minimum. This is a set amount which your group agrees to spend in food & beverage throughout the course of your event. If the minimum is not met the remainder will be billed as a "room rental fee."

## **Private Party Food & Beverage Minimums**

### **Lunch**

*private lunch parties are considered from noon-4pm*

**Monday-Friday: \$500 / Saturday & Sunday \$1,000**

### **Dinner**

**Sunday-Thursday 4pm-10pm = \$1,000**

**Friday: 6pm- 11pm = \$1,500    4pm-11pm = \$2,000**

**Saturday: 6pm-11pm = \$2,000    4pm-11pm \$2,500**

## **Booking and Confirmation**

- Private parties are not guaranteed until page 2 of this packet is completed and returned.
- A valid credit card with corresponding name and address are required at the time of booking.
- There is no deposit charged, we hold the credit card on file for cancellation, incidentals, and to assure we have a method of payment that meets our minimum.
- Menu selections and final head counts are due 1 week prior to your event
- **You will be granted access to the room more no more than 30 minutes prior to your reserved time slot**
- advanced time needed for set up will result in being charged for additional time slot

## **Choosing Your menu**

The host will **select up to 5 items** from the provided selections on page 3. Your guests will order from a printed limited menu of these selections during the course of your private event.

Appetizer, salad course, and dessert courses can be added at your discretion.

Lunch options are only available from before 4pm. Guests with dietary restrictions can have the full menu made available to handle individual needs. Children under the age of 10 may choose to order from our children's menu.



Name of Host:

Type of Event:

Contact Address:

Date and Time Frame:

Guest Count:

Contact **Phone #**

**Email :**

Credit Type:

Credit Card # :

Exp Date:

Signature:

*\* signature agrees to the contractual obligation outlined in the introduction and disclosure section of this form. Please read carefully.*

## **Menu Selections**

(can leave section blank until further notice if undecided)

Appetizers:

- 1.
- 2.
- 3.

Side salad course: (+\$4 per person) YES / NO

Entrees:

- 1.
- 2.
- 3.
- 4.
- 5.

Desserts:

- 1.
- 2.

## **Entree Options**

*entrees are sold at menu cost with standard accompaniments*

### **New York Strip**

10oz hand cut with green beans and  
mashed potatoes | \$30

### **Marsala Chicken**

crispy fried chicken breast with portobello  
mushrooms and marsala gravy over mashed  
potatoes with garlic green beans | \$24

### **Vegetable Stir Fry**

crispy stir fried veggies tossed with lo mein  
noodles house sticky sauce, scallions and  
sesame seeds. | \$24  
(choice of tofu or grilled chicken)

### **Crab Cakes**

oven roasted homemade blue crab cakes  
served over wild rice with asiago roasted  
asparagus | \$33

### **Chicken Caprese**

Twin floured chicken breast sautéed and  
topped with fresh mozzarella, roasted  
tomatoes, fresh basil, and balsamic glaze.  
Served over house risotto | \$27

### **Filet Mignon**

8oz center cut with green beans and mashed  
potatoes | \$39

### **Lamb Chops**

rosemary seared with garlic cream sauce and  
todd's peppers. Served with mashed  
potatoes and green beans | \$35

### **Fish & Chips**

wild cod house beer battered with fresh cut  
fries and coleslaw | \$22

### **Ahi Tuna**

sesame crusted sliced rare over wild rice  
served with wasabi, soy, ginger, and sweet  
thai chili sauce | \$24

### **Tipsy Chicken**

panko fried chicken | linguini | vodka  
marinara | fresh basil | fresh mozzarella | \$24

### **Blackened Salmon**

8oz Alaskan salmon cajun seasoned served  
over garlic sautéed spinach and  
accompanied with asiago asparagus | \$25

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## **Lunch Selections**

*\$17 Each. Includes soft drink + choice of fries, chips or slaw (except chicken salad)*

### ***Tap Head Melt***

shaved prime rib | ham | turkey | bacon | cheddar | lettuce | tomato | mayo | toasted sourdough

### **TC Classic Burger**

8oz locally raised black angus | American cheese | LTO on side

### **Grilled Chicken Salad**

grilled chicken | mixed greens | tomato | cucumber | olives | red onion | cheddar | fries | ranch

### **Freaky Greek**

roasted chick peas & artichokes | cucumber sauce | spinach | tomato | onion | feta | warm naan  
wrap

### **Honey Tender Wrap**

crispy chicken | honey mustard | bacon | lettuce | cheddar | tomato | garlic herb wrap

### **Lamb Gyro**

seared lamb | cucumber sauce | lettuce | tomato | onion | feta | warm naan

### **Turkey Club Croissant**

grilled turkey breast | swiss | cucumber | tomato | cranberry mayo | butter croissant

# Appetizer Selections

Add an Appetizer Course

Receive all 3 from selected price tier. Served Family Style

## **\$8 / person**

### **Pretzel Stix**

soft pretzels with homemade  
beer cheese

### **Buffalo Chicken Dip**

spicy Buffalo chicken dip  
with tortilla chips

### **Pizza Bread**

wood fired pepperoni roll  
with marinara

## **\$10 / person**

### **Sticky Chicken**

chicken tenders with house  
sticky sauce sesame seeds  
and scallions

### **Pulled Pork Poutine**

fresh cut fries with beer  
cheese, bbq pork, cheese  
curds, and jalapeños

### **Belly and Brussels**

house glazed pork belly over  
fried Brussels with sriracha  
and feta cheese

## **\$15 / person**

### **Lamb Loliipops**

three single bone lamb  
chops over house risotto

### **Shark Bites**

beer battered alaskan  
halibut bites paired with  
cajun seared ahi tuna

### **Cajun Filet Tips**

house cut filet mignon tips  
broiled in cajun garlic butter  
sauce

# Dessert

Add a Dessert Course

Homemade & individually plated, choice of 2.

## **\$7 / person**

Peanut Butter Pie  
Cheesecake  
Italian Lemon Cake



### **Cancellation and other fees**

- Private party reservations that cancel within 96hrs of their scheduled event will be charged 20% of their minimum obligation
- All guests should expect to pay applicable sales tax, as well as a **20% gratuity fee in addition to the spending minimum.**
- If your group spends less than the agreed food & beverage minimum you will be charged the difference as a room rental fee.
- Use of outside food and alcohol is prohibited.
- Any outside desserts will result in a \$50 convenience fee, as we offer dessert for purchase.
- Outside wine will result in a \$30 corkage fee per bottle.
- Use of **helium balloons and confetti is prohibited.** The use of these items will result in a \$100 attentional cleaning fee.

### **Disclosure**

- \* Private Event reservations are not guaranteed until the completion and the return of the second page of this packet.
- Spending minimums are subject to change during holidays & local events.
- Menu costs are subject to change over time.
- Food & Beverage minimums include only food & beverages ordered and consumed on site during the event. Merchandise, Gift Cards, and Carry Out food & beer may not be used to meet your minimum obligations.
- Separate Checks are only acceptable for groups of less than **20 guests.**
- We will always uphold the LCB standards for Responsible Alcohol Service. We will not serve anyone who appears to be visibly intoxicated for any reason. All guest should expect to have to show proper ID.
- Planning and coordination for events is done on priority basis based on the date of the event.
- We do not offer guaranteed table arrangements or extra tables due to space restrictions.
- High volume dates are "blacked out" for private parties. These dates will carry an increased minimum spending obligation that can vary based on demand.

Please contact Management with any questions or concerns:

724-748-6080

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