



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, we required your group to meet a **Food & Beverage 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-9pm = \$1,000

Friday: 6pm- 10pm = \$1,500 4pm-10pm = \$2,000

Saturday: 6pm-10pm = \$2,000 4pm-10pm \$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 no more than 30 minutes prior to your reserved time slot**
- advanced time needed for set up / decorating 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 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 / Lunch selections

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

Desserts:

- 1.
- 2.

Entree Options

Entrees are sold at menu cost. Plated with standard accompaniments.

New York Strip

10oz hand cut with green beans and mashed potatoes

Marsala Chicken

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

Vegetable Stir Fry

crispy stir fried veggies tossed with lo mein noodles house sticky sauce, scallions and sesame seeds.

(choice of tofu or grilled chicken)

Shrimp and Scallop Risotto

blackened sea scallops and scampi shrimp over lobster risotto finished with a lemon sherry cream sauce and accompanied with steamed broccoli

Chicken Caprese

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

Filet Mignon

8oz center cut with green beans and mashed potatoes

Lamb Chops

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

Fish & Chips

wild cod house beer battered with fresh cut fries and coleslaw

Ahi Tuna

sesame crusted sliced rare over wild rice served with wasabi, ginger, and house sticky sauce

Tipsy Chicken

panko fried chicken | linguini | vodka marinara | fresh basil | fresh mozzarella

Blackened Salmon

8oz hand cut salmon fillet cajun seasoned served over garlic sautéed spinach and accompanied with asiago asparagus

Lunch Selections

lunch selections are served with a side of fresh cut fries

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

Spinach Artichoke Dip

creamy dip with fresh
spinach, artichokes melted
mozzarella. Served 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

battered fried shrimp 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 items and 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

gctimbercreek@gmail.com