



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, heating and air conditioning making it comfortable year round.

Costs

To reserve the atrium for a private event we required your group to meet 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 any remaining balance will be billed as a “room rental fee.”

Private Party Food & Beverage Minimums

Lunch

private lunch parties are considered from noon-4pm

Monday-Friday: \$750 / Saturday & Sunday \$1,250

Dinner

Sunday-Thursday 4pm-9pm = \$1,250

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

4pm-10pm = \$2,500

Saturday: 6pm-10pm = \$2,500

4pm-10pm = \$3,000

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, final guest counts, and confirmations 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

Please **select 4 entrees** for your limited menu. We will print this limited menu for your guest to choose from during the course of your private event. **Appetizer, side salad, and dessert courses** can be added at your discretion. Final menu selections and accurate guest counts are required within 7 days of your scheduled event.

Lunch options are only available before 4pm.

Guests with dietary restrictions may have the full menu made available. Allergies and dietary restrictions will be handled on an individual basis during service.

Children under the age of 10 may choose to order from our children’s menu.



Host's Name: _____ Type of Event: _____

Date and Time Frame: _____ Guest Count: _____

Contact Phone # _____ Email: _____

Address: _____

Credit Card # : _____ Exp Date: _____ CVV: _____

Signature: _____

** signature agrees to the contractual obligation to satisfy all spending minimums, fees, and policy outlined in the following form.*

Menu Selections

(menu selections are required no less than 1 week prior to event)

Appetizers:

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

Side Salad: Garden Caesar None

Entrees / Lunch:

- 1. _____
- 2. _____
- 3. _____
- 4. _____

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

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

Lamb Chops

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

Ahi Tuna

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

Tipsy Chicken

panko fried chicken over linguini spun with
vodka marinara with fresh mozzarella and
basil

Blackened Salmon

9oz hand cut salmon fillet cajun seasoned
served over garlic sautéed spinach with
asiago asparagus

Lobster Mac & Cheese

cavatappi noodles in house beer cheese with
shrimp and lobster. Finished with melted
cheddar and Asiago.

Lunch Selections

**lunch selections sold at menu costs. Accompanied with house bbq potato chips.*

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 | red onion | cheddar | french fries
-choice of ranch or Italian dressing-

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

Served Family Style . Priced per person . Choose up to 5.

Pub Pretzels | \$3

served with homemade beer cheese

Spinach Artichoke Dip \$4

Served with tortilla chips

Pulled Pork Poutine | \$4

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

Pizza Bread | \$4

pepperoni roll served with marinara

Shark Bites | \$6

battered fried shrimp bites paired with cajun seared ahi tuna

Lamb Lollipops | \$7

single bone lamb chop served with risotto garlic sauce and todd's peppers

Lobster Nacho | \$6

corn tortillas topped with lobster, jalapeños, onions, beer cheese and cheddar

Belly and Brussel | \$5

house glazed pork belly over fried brussels sprouts with sriracha and feta.

Cheesy Garlic Stix | \$3

served with marinara

Sticky Chicken | \$4

chicken tenders with house sticky sauce scallions and sesame seeds

Side Salad Course

\$5 per person

served to each adult guest, please choose 1.

Garden

served with ranch or Italian

or

Caesar

-served with croutons Parmesan and house dressing

Dessert Course

\$8 per person

ordered and served individually, please choose 2.

Peanut Butter Pie

Manhattan Cheesecake

Italian Lemon Cake

Cancellations, Service Policies, and Other Fees

- * Private Event reservations are not guaranteed until the completion and the return of this packet.
- * Accurate guest counts and final menu selections are due within 7 days of your scheduled event.
- Failure to provide menu selections and confirm guest count can result in loss of reservations and or the charge of a cancellation fee.
- Private party reservations that cancel within 7 days of their scheduled event will be charge a **cancellation fee** equal to 50% off the agreed spending minimum.
- 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, the remainder will be billed as a “**room rental fee**” in order to meet the agreed minimum.
- Food & Beverage minimums include only food & beverages ordered and consumed on site.
- Merchandise, Gift Cards, and Carry Out (food & beer) may not be used to meet your minimum obligations.
- **Private events are billed as one tab.** We will not separate checks prior to food and beverage minimums being satisfied.
- Full menu for private events is optional for groups of less than 20 people.
- All beverages are billed at menu cost.
- Alcohol service is optional. We will not however, limit our selection of beverages offered at our bar.
- All beverage service will accumulate on the host tab until all spending minimums have been satisfied.
- Separate checks for alcohol will only be offered after food and beverage minimums have been satisfied.
- Entrees courses are billed at menu cost and charged only for guests in attendance.
- **Side salad, appetizer and dessert courses** are optional. These courses will be charged the per person price for all expected guest. (please provide accurate guest counts)
- Any outside food/ desserts will result in a **\$100 convenience fee.**
- Outside wine or champagne will result in a **\$40 corkage fee** per bottle.
- Use of **helium balloons, glitter, and confetti is prohibited.** The use of these items will result in a **\$100 cleaning fee.**
- * A valid credit card, with corresponding address is required to reserve our private event space.
- * This credit card will be responsible for meeting spending minimums, as well as any cancellation or additional fees if necessary.
- Spending minimums are subject to change during holidays, local events, high volume dates, and over time.
- Menu items and costs are subject to change over time.
- 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.
- Parties of over 50 will have increased spending minimums, as they will require additional space. This is subject to change on individual basis.

Please contact Management with any questions or concerns: **724-748-6080**

Please send completed contracts to: **gctimbercreek@gmail.com**