

VERNON'S

Catering

330.652.1381

720 Youngstown Warren Rd, Niles, Ohio 44446



VernonsCafe.com

Banquet Center Policies

General Information

- ◆ Linens are provided at an extra cost of \$1.00 per person for standard white or ivory tablecloths and napkin color of choice. Chair cover, colored and floor length table clothes can be special ordered at an additional cost.
- ◆ Security will be provided by Vernon's at \$25 per hour, per officer for parties of 100 or more with alcohol (subject to change by city laws)
- ◆ Vernon's Banquet Center has a liquor license and must abide by its rules. **No** alcoholic beverages are to be brought in by the engager.
- ◆ There is a three hour time limit for day time events and a four hour time limit for evening events, however, if additional time is needed a charge will be added.

Additional hour charges: Suite C \$100.00 per hour
 Garden Room \$300.00 per hour

- ◆ The engager is responsible for all damages to equipment and building. A cleaning charge will be assessed for rooms left extremely dirty.
- ◆ Vernon's banquet center is not responsible for articles brought into the premises which are lost or damaged.

*Cookies can be displayed by Vernon's staff and will be priced accordingly. No charge for cookies brought in on trays ready to be placed on table.

- ◆ Engager must provide carryout containers for cake and cookies to be removed by their guests.
- ◆ Vernon's does not charge a "cake cutting" fee for banquets.
- ◆ Engager must give a Guaranteed guest count 10 days prior to their event. At that point your count can go up, but cannot go down.
- ◆ No beverages or food, with the exception of cake or cookies, are to be brought into the banquet rooms.
- ◆ Tables will be set according to count, if more settings or tables are needed at the time of the event there will be an additional charge.

~~Vernons offers a variety of ideas to satisfy your needs.. Brunches, Buffets, Sit Down Dinners, Family Style and Food Stations. We also offer off site catering for your home or office (50 or more), Stambaugh Auditorium, The Butler or St. Demetrios Banquet Center (100 or more).

Banquet Center Policies

Banquet Rooms

Vernon's banquet center reserves the right to assign or change banquet rooms and seating arrangements to accommodate the final number of guests. The Garden Room requires a minimum of 100 guests on a Saturday evening, 70 guests on a Friday evening. Suite C requires a minimum of 30 guests. If you do not have the required number there will be a room charge. Minimum room charge \$200.

A deposit reserves the date of your event, **not** a specific room.

Deposits

A deposit is required on all parties at the time of confirmation with a signed contract. In the event that you should have to cancel your reservation, the deposit is **non-refundable** and **non-transferable**. The deposit will come off of your final bill.

Deposit schedule:

30 - 49 estimated guests	\$300
50 - 99 estimated guests	\$400
100 + estimated guests	\$500
Sunday/off-site event	\$600

Decorations

Vernon's banquet center does **not** provide any table decorations. Engager is permitted into room one hour before event for decorating. **Absolutely no confetti, bird seed or glitter allowed on premises. No tape or tacks allowed on interior walls.**

Billing

The guaranteed number of guests is the amount charged, unless more guests are added. On a "sit-down" dinner, three selections can be made with approval, however the higher priced selection will be charged for all. Additional fee's may apply to events not meeting the minimum requirement. All events will be subject to a 20% service charge and applicable county sales tax and 24% for sit-down and family style events. All prices are subject to change due to fluctuating costs. A 5% processing fee will be applied to credit card transactions.

All parties must be paid 10 days prior to event when final count is given.

Any additional charges incurred the night of the event can be paid at that time.

Hors D' Oeuvres

Hot Hors d'oeuvres

Minimum of 100 pieces and priced per piece

Spinach and Cheese Stuffed Mushrooms	\$ 2.50
Crabmeat Stuffed Mushrooms	\$ 2.95
Water Chestnuts wrapped in bacon	\$ 1.75
Chicken Wings (bbq, mild, hot, garlic)	\$ 1.80
Italian Sausage and peppers (per person)	\$ 3.50
Mini Quiche Tarts	\$ 1.75
Eggrolls (vegetable or pork).....	\$ 2.95
Spring Rolls w/ Sweet Chili Sauce.....	\$ 3.50
Assorted Pizza Squares (per person)	\$ 2.50
Fig & Goat Cheese on Crostini	\$ 2.00
Sesame Chicken Strips (per person)	\$ 3.95
Chicken Pineapple Kabobs	\$ 2.75
Chicken Satay	\$ 3.95
Baked Brie in Puff Pastry w. raspberries	\$ 2.25
Prosciutto Wrapped Asparagus	\$ 2.95
Prosciutto Wrapped Melon	\$ 2.00
Slider Assortment (meatball, sausage, burgers)	\$ 2.75
Lollipop Lamb Chops	\$ 4.95
Classic Meatballs ~ all beef (each)	\$ 3.00
Arancini (Rice Ball) ~ arborio rice filled with cheese then deep fried (each)	\$ 3.00
Chicago Hots Wrapped in Bacon.....	\$ 2.50
Seasonal Bruschetta	\$ 2.00

Seafood

Jumbo Fried Shrimp	\$ mkt
Fried Calamari (per person)	\$ 7.00
Fried Smelts (per person).....	\$ 7.00
Shrimp wrapped in bacon.....	\$ 3.50
Scallops wrapped in bacon	\$ 6.00
Pan Seared Scallops with sweet chili glaze	mkt
Clams Casino	\$ 3.00
Mini Crab Cakes drizzled with a lemon aioli	mkt
Mini Crab Cakes w/Vernon's super slaw (.....	mkt

Hors D'Oeuvres can be butlered at a rate of \$50.00 per staff member.

Vernon's banquet center determines staff requirements

Prices are subject to change without notice. All events are subject to service charge and county sales tax

Hors D' Oeuvres

Cold Hors d'oeuvres

Assorted Meat and Cheese Platter (per person)	\$7.00
Assorted Cheese Platter w/ crostini's (per person)	\$5.00
Fresh Vegetable Tray w/ dip (per person)	\$3.00
Fresh Fruit – assorted in season (per person)	\$4.00
House made Hummus (per person) ...edamame or white bean	
With grilled flatbread.....	\$3.00
With Fresh Vegetables.....	\$4.00
Hot Peppers in Oil (per person)	\$2.50

Seafood

Crabmeat Spread w/ crackers (per person).....	\$7.00
Shrimp Cocktailmedium or large.....	Mkt
Crabmeat Shooters	Mkt

Antipasto Display

Assorted Cheeses, Fresh Italian Meats, Fresh Fruit or Vegetables accompanied by fresh house made crostini's, Vernon's hot peppers in oil, marinated eggplant, roasted red peppers, artichoke hearts, and assorted gourmet olives

Assorted Meats and Cheeses (per person)	\$12.00
Assorted Cheese and Fresh Fruit (per person)	\$8.00
Assorted Cheese and Fresh Vegetable (per person)	\$8.00
Assorted Chesses only (per person)	\$6.50

Ask your banquet specialists about pricing and options for the following:

- ◆ Fresh Fruit Display
- ◆ Meatball Bar
- ◆ Dessert display

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Brunch Buffet Menu

Choice of one item in each section ~ available until 12:30pm arrival
Minimum of 30 Guests

Quiche Lorraine (swiss cheese and bacon)
(quiche options: spinach & tomato, broccoli & mushroom, ham & asparagus)
Scrambled Eggs
Fruit Crepes
French Toast



Bacon
Sausage Links
Sliced Ham



Rigatoni ala Vodka
Cavatelli & Meatballs
Italian Sausage (peppers & onions)
Vernon's Baked Chicken
Roast Sirloin of Beef au Jus
Sliced Stuffed Chicken Breast



Hash Brown Potatoes
Roasted Yukon Golds
Cheese Potatoes (add \$2.00 pp)
Buttered Parsley Potatoes
Rice Pilaf

Seasonal Vegetables
Green Bean Almondine
Buttered Peas and Corn
Italian Greens (add \$2.50 pp)

Brunch Buffet Includes

Fresh fruit cup, garlic rolls Orange Juice and coffee

\$20.95 per person (\$16.95 children under 12)

Chef Attended Omelet Station

With choices of bacon, ham, spinach, tomato, mushrooms, cheese

\$10.00 per person

\$75 Chef Fee

~A Danish and Muffin assortment can be added to the brunch buffet ~ \$3.00 per person

~A Bagel Station can be added to the brunch buffet ~\$4.00 per person
(cream cheese, smoked salmon, capers and pickled onions)

~ Sit Down Brunch is also available ~ see coordinator for details and pricing

Dinner Buffet Menu

2 Entrees \$20.00 3 Entrees \$21.50 4 Entrees \$23.00
(minimum 30 guests)

Main Entrées

Penne with Meatballs
Lasagna
Eggplant Parmigiana
Vernon's Baked Chicken

Roast Sirloin of Beef au Jus
Stuffed Cabbage Rolls
Roasted Pork Loin

Italian Sausage
(peppers & onions)
Baked Virginia Ham
Roasted Turkey with Dressing

Accompaniments

Choose 1

Roasted Yukon Golds
Cheese Potatoes (add \$2.00 pp)
Buttered Parsley Potatoes
Roasted Garlic Smashed Yukons
Wild Rice with Mushrooms

Choose 1

Italian Mixed Vegetables
Green Beans Almondine
Buttered Peas and corn
Italian Greens (add \$2.50 pp)

Choose 1

Tossed House Salad
Spinach Salad
(add \$2.00pp)
Vernon's Gourmet Salad
(add \$2.00pp)



Specialty Entrées

(each special entrée additional \$4.00 per person)

Penne Giardinara
Cheese Tortellini
Manicotti
Eggplant Rollentini

Baked Whitefish (lemon sauce)
Pan Seared Grouper
Grilled Salmon

Chicken Cacciatore
Sliced Stuffed Chicken Breast
Chicken Francaise
Chicken Parmigiana
Chicken Marsala
Chicken Milanese

Veal Marsala
Veal Parmigiana
Veal and Peppers

Braciolo
Medallions of Beef
(mushroom wine sauce)

Carving Station

Chef Attendant fee \$75

Carved Prime Angus Sirloin \$14.00
Whole Roasted Turkey \$8.00
Whole Baked Virginia Ham \$8.00
Roasted Boneless Pork Loin \$10.00

Prices are subject to change without notice. All events are subject to service charge and county sales tax

Sit Down Dinner Menu

Sit Down Dinner Includes

House salad, entrée, potato, and vegetable (unless pasta is stated), garlic rolls or fresh italian bread, butter, coffee and water on your tables.

Depending upon the size of the event, engager may choose up to 3 selections with chef's approval, however the higher price selection will be charged for all.

Minimum purchase may be required

Entrees:

Chicken Francaise	\$23.00
Chicken Riepeno (stuffed chicken with greens & roasted peppers)	\$23.00
Chicken Parmigiana with Pasta	\$23.00
Chicken Marsala	\$23.00
Boneless Stuffed Chicken Breast (house made bread stuffing w/ gravy)..	\$21.00
Chicken Piccata (lemon caper sauce)	\$24.00
Pan Fried Chicken and Peppers	\$24.00
Chicken Milanese.....	\$24.00
Veal Parmigiana w Pasta	\$25.00
Veal Marsala	\$27.00
Veal and Peppers	\$28.00
Baked Stuffed Pork Chop	\$20.00
Roast Sirloin of Beef au jus	\$20.00
Medallions of Beef with Mushroom Wine Sauce	\$22.00
New York Strip Steak (12oz)	Market
Filet Mignon (6oz)	Market
Queen Prime Rib of Beef au jus (10oz – min 10 orders)	Market
King Prime Rib of Beef au jus (14oz – min 10 orders)	Market
Filet (6 oz) and salmon or Filet (6oz) and Lobster	Market
Pan Seared Grouper	\$25.00
Grilled Atlantic Salmon	\$25.00
Baked Whitefish with Lemon Butter Sauce	\$20.00
Shrimp Scampi over Linguine with White Clam Sauce	\$24.00
Broiled Maine Lobster Tails	Market
Eggplant Parmigiana	\$18.00
Eggplant Rollentini	\$20.00
Lasagna	\$20.00

Potato

Oven Roasted Yukon Gold
 Buttered Parsley
 Baked potato
 Roasted Garlic Smashed
 Twice Baked (add \$2.00 pp)

Vegetable

Seasonal Vegetables
 Green Beans Almondine
 Buttered Peas and corn
 Greens (add \$2.50 pp)

Italian Pranzo

**(6 course Italian Feast – served family style)
(minimum 30 guests)**

Antipasto
Wedding Soup
Pasta with Meatball
Vernon's Gourmet Salad
Oven Roasted Chicken
Oven Roasted Yukon Gold Potatoes
Italian Greens or Vegetable Medley
Spumoni

Rolls, butter, coffee/hot tea

\$30.00 per person

Open Bar Options

VERNON'S HOUSE BAR

Amaretto
 Crystal Palace Gin
 E&J Brandy
 Echo Springs
 El Toro Tequila
 Kahlua
 Lauders Scotch
 Korski Vodka
 Miers White Rum
 Peach Schnapps
 Peppermint Schnapps
 Seagram 7
 Triple Sec

MID SHELF

(House bar +)
 Apricot Brandy
 Banana Liquor
 Bacardi Light Rum
 Baileys
 Beefeaters Gin
 Black Velvet
 Captain Morgan Rum
 J & B Scotch
 Jim Beam
 Malibu Rum
 Smirnoff Vodka

TOP SHELF

(all of midshelf +)
 Absolute Vodka
 Amaretto di Saronno
 Canadian Club
 Dewars Scotch
 Glenlevit
 Jack Daniels
 Johnny Walker Red
 Kettle One
 Stoli Vodka
 Tanqueray

PREMIUM

(Mid and Top +)
 Baker Bourbon
 Belvedere
 Bombay Sapphire
 Chivas Regal
 Ciroc Vodka
 Courvoisier
 Crown Royal
 Cuervo Gold
 Grand Marnier
 Grey Goose
 Johnny Walker Black

4 Hour Bar

Priced per person

Vernon's House Bar	\$11.95
Mid Shelf Bar	\$13.95
Top Shelf Bar	\$16.95
Premium Bar	\$21.95
House Beer/Wine & Soft Drinks	\$14.00

Price includes: bartender (s), liquors, mixers, house beers (bud light, coors light, miller lite, yuengling), house wines (chardonnay, cabernet, white zinfandel), soft drinks, juices, garnishes
 Each additional hour \$5.00 per person
 Shots are not included in bar service

Additional Options

Soda/Iced tea (per person)	\$ 3.00
House Wines (per bottle).....	\$18.00
Domestic Beer ~ 12 ounce bottles (per case)	\$66.00
House liquor (per bottle)	\$45.00
Mid Shelf liquor (per bottle)	\$55.00
Top Shelf Liquor (per bottle)	\$61.00

Punches ~ by the bowl

Serves approximately 30

Fruit Punch.....	\$2.00 pp
Sherbet punch	\$3.00 pp

Mimosa \$7.50pp

Mimosa Bar.....\$9.00pp

unlimited Champagne or Prosecco with an assortment
 Of seasonal berries and assorted juices

Cash bar

Bartender/Cocktail fee of \$25.00 per hour
 will be charged to engager on all cash bars