



Dino's Catering

WELCOME

Thank you for considering Dino's Catering at Pine Ridge Country Club for your special occasion. For over fifty years, Dino's, owned and operated by the Tibaldi family, has served the Cleveland area, establishing a reputation for excellent cuisine and service.

Impeccable craftsmanship and architectural detailing showcase Pine Ridge Country Club. A winding staircase leads you to the artistic and impressive Ballroom. Graced with large windows, balconies and hand-carved wood beams, the Ballroom offers a magnificent setting enhancing the elegant charm of the past. This is truly the most exquisite banquet and meeting facility in the Lake Country area.



With each event, we custom design the entire experience, adding special touches that make your event truly personal. With many years of experience in party planning, our expert staff would love to meet with you to plan a special event that is perfect in every detail.

Pine Ridge Country Club is enjoying its new reputation as one of the best places in Lake County to host an event. --- The News Herald



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WEDDING RECEPTIONS

Dino's Catering thanks you for your interest in Pine Ridge Country Club for your Wedding Reception. The following menus are to acquaint you with our services. If you have any special requests, we would be happy to discuss them with you.

- All prices found in this packet are in effect for Wedding Receptions and other Saturday evening events in the Ballroom during the year 2012.
- To hold a date, a deposit of \$1000.00 is required. An additional \$2000.00 is due six months prior to the event. Both deposits are non-refundable.
- Reception arrangements including selection of menus and tentative guest counts should be made at least 6 weeks before your event.
- Your final guest count must be submitted at least 72 hours before your event. The seating chart is also due at this time. After that time, adjustments can only be made to accommodate more people.
- Final payment is due along with the final count - 72 hours before the event. The balance for additional charges, such as bar by consumption or increased count can be paid the evening of the reception.
- For Saturday daytime receptions, the rooms are available from 11:00 am to 4:00 pm. For Friday or Saturday evening receptions, the rooms are available from 6:00 pm to midnight.
- Setup for bands, DJ's, florists, cake decorators or any other setup that is needed can begin by 4:15 pm for evening receptions.
- The minimum count for Saturday evening receptions is 150 adult guests. The seating capacity in the ballroom is 240 guests. For additional seating, adjacent rooms are available.
- Wedding ceremonies may be held on the premises. There is a \$750.00 set up fee.
- An 18% service charge and 6 ¼ % sales tax are added to your bill.
- Security is required for all evening receptions at a cost of \$250.00.
- No liquor, wine, beer or any alcoholic beverage of any kind may be brought onto the premises, pursuant to Ohio Liquor Law.



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BALLROOM AND WEDDING CANCELLATION & DAMAGE POLICY

If for any reason you cancel your event, the following rules apply:

1. Cancellation must be made both verbally and in writing. An event will not be considered officially cancelled until a letter written and signed by the same person who signed the catering contract is received by Dino's Catering.
2. Unless cancellation is made within seven days of booking, any mandatory deposits received are non-refundable. Any deposit past due must be paid before an event will be considered officially cancelled.
3. If an event is officially cancelled at least 60 days prior to the event date with above requirements having been met, the customer will be released from the contract and not incur any further charges. If it is **not** officially cancelled at least 60 days prior to the event date, the client must pay a cancellation charge of \$3000.00 to cover liquidated damages, before they will be released from the contract. This cancellation charge is over and above any deposits already received.
4. Any client, who cancels an event and wishes to re-book either for the same date or a different date, will be subject to new terms. These terms will be given at that time by Dino's Catering. Dino's Catering maintains the right to refuse booking or re-booking a date with any client that has previously cancelled an event.

If for any reason you or one of your guests causes damage to the Premises, equipment or to personal or real property of Dino's Catering/Lake Metroparks, the following rules apply:

1. You will be liable to Dino's Catering and/or Lake Metroparks for any all cash and product losses resulting from spoilage, accident, theft, dishonest, vandalism or any other cause.

I fully understand the terms and conditions stated herein and agree to be bound by them.

Client

Dino's Catering Representative



Dino's Catering

HORS D'OEUVRES

Passed or Stationary

SELECT 3

Stuffed Mushroom Caps - with Sausage or Crabmeat
Miniature Pizza Squares
Water Chestnuts Wrapped in Bacon
Sea Scallops Wrapped in Bacon
Bruschetta
Assorted Cheese and Crackers
Fresh Fruit Tray
Fresh Vegetable Tray with Dip
Swedish Meatballs
Roasted Italian Sausage

Gourmet Display

Hors d'oeuvres table made up of Elaborate Italian Antipasti, array of Fresh Baked Breads with Dipping Oils, a display of Assorted Cheeses with Seasonal Fruits, an assortment of Italian Meats including Melon wrapped in Prosciutto, Roasted Italian Sausage, Seasonal Raw Vegetables with Dip, Fresh Mozzarella and Sliced Tomatoes with Olive Oil and Basil, Artichoke Hearts Vinaigrette, a Combination of Italian Olives and Spreads, an assortment of Red and White Pizza

Add-Ons to Gourmet Display

Whole Poached Salmon with Dill Sauce
Mussels in Garlic Wine Sauce
Shrimp Bowl 100 pieces



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SERVED FAMILY STYLE OR BUFFET

Entrées

2 SELECTIONS or 3 SELECTIONS

Chicken Marsala	Baked Scrod in Lemon Butter
Veal Parmigiana	Roast Top Round Beef
Roast Center Cut Pork Loin	Breaded Boneless Pork Loin Chops
Pork Loin Scaloppini	Italian Sausage and Peppers
Chicken Piccata	Veal Scaloppini
Grilled Marinated Chicken Breast	Stuffed Cabbage
Sliced Turkey Breast with Gravy	Chicken Parmigiana
Chicken with Artichoke Hearts	Baked Eggplant Parmigiana

Potatoes and Pasta

SELECT 2

Parsley Redskins	Rigatoni
Roasted Potatoes	Cavatelli
Au Gratin Potatoes	Rice Pilaf
Scalloped Potatoes	Specialty Pastas (additional charge)

Vegetables

SELECT 1

Green Beans and Carrots Almondine	Italian Mixed Vegetables
Green Beans with Mushrooms	Sugar Snap Peas and Carrots
Broccoli with Cheese Sauce	Grilled Seasoned Vegetables (additional charge)

The following entrees are also available and may be substituted for the above meat selections at an additional charge.

Prime Rib of Beef Au Jus
Sliced Beef Tenderloin
Char-broiled Beef Medallions

The following can also added and will be served individually

Homemade Italian Wedding Soup Shrimp Cocktail

All Dinners include salad, rolls and butter. The above prices also include all table linen, china, silver and glassware. Service charge and sales tax will be added to all costs.



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INDIVIDUAL SERVINGS

Entrées

Steak and Lobster
Steak and Scampi
Filet Mignon
Boston Strip Steak
Prime Rib
Beef Tenderloin Medallions
Veal Parmigiana
Veal Scallopini
Center Cut Pork Chops-Char broiled or breaded
Chicken Marsala
Chicken Piccata
Chicken Parmigiana
Stuffed Chicken Breast
Chicken Breast with Artichoke Hearts
Chicken Cordon Bleu
Broiled Swordfish
Baked Salmon

Combination Entrées

Combine either a six ounce filet or 2 three ounce medallions
with any chicken entrée from above

All Dinners Include

Salad, Rolls and Butter, Potato, Vegetable and Pasta

Available at an Additional Charge

Hot and Cold Hors d'oeuvres, Shrimp Cocktail, Wedding Soup,
Twice Baked Potato, Herb Whipped Potato in Phyllo Basket

Service Charge and Sales Tax will be added to the entire bill



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SPIRITS

The following bar options are available for Wedding Receptions:

Open Bar

The bar is open for six hours and includes house liquors of Vodka, Gin, Rum, Bourbon, Scotch, Whiskey and Peach Schnapps. Also included: bartenders, bar wash, juices, two types of domestic beer, and house wines of White Zinfandel, Chardonnay and Merlot.

Upgrade Open Bar

Same as above except instead of house liquors, you choose which labels of Vodka, Gin, Rum, Bourbon, Scotch, and Whiskey from the list below. One Liqueur is also available.

If you wish to select bottled wines from our wine list for use on an open bar, a discount will be deducted per person from open bar price. Wine will be added to bill based on consumption.

By the Bottle BASED ON CONSUMPTION

Smirnoff (House)
Stolichnay
Absolut

Calverts (House)
Beefeaters
Tanqueray

Black Velvet (House)
Seagrams 7
Seagrams VO
Canadian Club

Lauders (House)
J&B
Dewars
J.W. Red

Jim Beam (House)
Jack Daniels
Bicardi Light (House)
Captain Morgan
Peach Schnapps (House)

Kahlua
Baileys
Amoretta DiSarrano
B&B

Martini And Rossi
Champagne

Ballatore Spumante
House Wine Bottle
(1½ Liter)

Budweiser, Bud Light, Miller Genuine Draft,
Miller Lite, Molson, Molson Light

Non Alcoholic Bar

Includes Ice Tea, Lemonade, Sodas and Juices

Service charge and sales tax will be added to all bar costs



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SWEET TABLE SUGGESTIONS

Stationary

ICE CREAM SPUMONI OR SHERBET

GRAND PASTRY DISPLAY

Lemon Berry, Lemon Squares, Raspberry Tango, Brownies,
Raspberry Sammies, French Cream Cheesecakes, Pecan Tarts,
Coconut Meltaways, Vanilla Cream Puffs, Mini Eclaires,
Chocolate Covered Cream Puffs,
Apple Caramel Squares, Petit Fours and Mini Fillo Shells.

Melted white and milk chocolate

Specialty Coffees

FLAMING SPANISH COFFEE

Espresso, 151 Rum and Kahlua Flamed and Served in a
Long Stemmed Wine Glass with a Sugar Coated Rim

or

ITALIAN COFFEE

Sambuca Romano, Coffee and Fresh Whipped Cream

Both include: Cinnamon Sticks, Chocolate Shavings and Whipped Cream

Service charge and sales tax will be added to all dessert costs