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
Dino’s Catering

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 1/4 % 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.
Dino’s Catering

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 5

- Stuffed Mushroom Caps - with Sausage or Crabmeat
- Miniature Pizza Squares
- Water Chestnuts Wrapped in Bacon
- Sea Scallops Wrapped in Bacon
- Bruschietta
- 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
Dino's Catering
SERVED FAMILY STYLE OR BUFFET

Entrees
2 SELECTIONS or 3 SELECTIONS

Chicken Marsala
Veal Parmigiana
Roast Center Cut Pork Loin
Pork Loin Scaloppini
Chicken Piccata
Grilled Marinated Chicken Breast
Sliced Turkey Breast with Gravy
Chicken with Artichoke Hearts

Baked Scrod in Lemon Butter
Roast Top Round Beef
Breaded Boneless Pork Loin Chops
Italian Sausage and Peppers
Veal Scaloppini
Stuffed Cabbage
Chicken Parmigiana
Baked Eggplant Parmigiana

Potatoes and Pasta
SELECT 2

Parsley Redskins
Roasted Potatoes
Au Gratin Potatoes
Scalloped Potatoes

Rigatoni
Cavatelli
Rice Pilaf
Specialty Pastas (additional charge)

Vegetables
SELECT 1

Green Beans and Carrots Almondine
Green Beans with Mushrooms
Broccoli with Cheese Sauce

Italian Mixed Vegetables
Sugar Snap Peas and Carrots
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 be 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.

DINO'S CATERING at PINE RIDGE COUNTRY CLUB • 440-943-1010
Dino's Catering

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
Dino's Catering

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 the bill based on consumption.

By the Bottle

| Smirnoff (House) | Calverts (House) |
| Stolichnay | Beefeaters |
| Absolut | Tanqueray |
| Black Velvet (House) | Lauders (House) |
| Seagrams 7 | J&B |
| Seagrams VO | Dewars |
| Canadian Club | J.W. Red |
| Jim Beam (House) | Kahlua |
| Jack Daniels | Baileys |
| Bicardi Light (House) | Amoreta DiSarrano |
| Captain Morgan | B&B |
| Peach Schnapps (House) | Ballatore Spumante |
| Martini And Rossi | House Wine Bottle |
| Champagne | (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

DINO'S CATERING at PINE RIDGE COUNTRY CLUB • 440-943-1010
Stationary

ICE CREAM SPUMONI OR SHERBET

GRAND PASTRY DISPLAY


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

Dino’s Catering

Sweet Table Suggestions

Dino’s Catering

SWEET TABLE SUGGESTIONS

Stationary

ICE CREAM SPUMONI OR SHERBET

GRAND PASTRY DISPLAY


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

DINO’S CATERING at PINE RIDGE COUNTRY CLUB • 440-943-1010