

The Wedding of Your Dreams...

As your guests arrive they will be greeted
By our professional wait staff
With white glove service at your request.

Outside of your reception room a cocktail reception
Will keep your guests entertained
As they anticipate your arrival.

The doors to your reception room
Are opened to an exquisitely set table
And stunning decorations.

Then, allow our Chef to dazzle you
With a tantalizing menu selection
Customized for you.

Let us to provide a romantic experience
You and your guests will always remember..

Choose from one of our selected menus
Or allow us to design one
Especially for you...

Wedding Packages

Rental for the Ballroom is \$800.00

All Wedding packages include...

Free Parking for guests in our underground garage
(First come first served basis)

Champagne toast for Bridal Party

Five Hour Premium hosted bar

China, Silver and Glassware at Guest Tables

Uniformed Service Staff

Raised Head table for Bridal Party

DJ table
Cake Table
Gift table

Cutting and serving of Wedding Cake

Congratulatory message on the Electronic Summit Street Marquee

21'X 21' Dance floor

Private Room for the Bridal Party pre and during reception

Hors D'Oeuvres and Beverages in Bridal room prior to reception

Coat Racks and Room (Seasonal)

Complimentary Centerpieces of bubble candle, mirror and votive

Silver Wedding Package

Pre-Dinner Collection

A special selection of cubed domestic cheeses garnished with a medley of fresh fruits served with an assortment of crackers.

Also included is a vegetable crudité display with an array of garden vegetables with creamy herb and red pepper ranch dressing.

Dinner Buffet Menus

Please select one salad that will be pre-set at your dinner table:

Betty's Salad

A Toledo favorite, tender baby spinach tossed with crisp iceberg layered with hickory-smoked bacon, boiled eggs, bean sprouts and served with Betty Timko's Original Dressing.

Caesar Salad

Hearty Romaine Lettuce displayed with home made croutons, coarse shaved parmesan cheese, ripe Roma tomatoes and our house special creamy Caesar dressing.

Deluxe Garden Salad

Iceberg mix with sliced cucumbers, tomato and seasoned croutons
Served with your choice of two dressings

Salad will be served with our dinner rolls and butter

Please select two Entrées to be served on your buffet:

Sliced beef with burgundy mushroom sauce
Sliced pork with apple cider gravy
Boneless breast of chicken with Marsala mushroom sauce
Chicken Cordon Blue with supreme sauce
Select pieces of oven baked chicken
Cheese stuffed manicotti
Meat or vegetable lasagna

Please select two side dishes to accompany your entrée selection:

Whipped potatoes with gravy	Petite green beans & baby carrots
Irish potatoes w/butter & parsley	Prince Edward Medley
Seasoned red bliss potatoes	Steamed Sweet Corn O'Brien
Old Fashion Au Gratin potatoes	Buttered Broccoli
Cheesy potato casserole	Green bean almandine

Coffee, Ice tea and water service

\$40.25 per guest

Please add 19% service charge and applicable state tax to the above prices.

Gold Wedding Package

Pre-Dinner Collection

A selection of cubed domestic cheeses served with an assortment of crackers.
Also included is a display of fresh sliced garden vegetables served with homemade dill dip

In addition you may choose two of the following hot hors d'oeuvres:

Baked Brie with apricot en phyllo	Artichoke and Parmesan dip
Crabmeat and cheddar dip	Swedish or BBQ meatballs
Shrimp or vegetarian egg rolls	Coconut or Cajun chicken bites
Stuffed mushrooms caps	Bacon wrapped water chestnuts

Dinner Buffet Menus

Please select one salad that will be pre-set at your dinner table:

Caesar Salad

Hearty Romaine Lettuce displayed with home made croutons, coarse shaved parmesan cheese, ripe Roma tomatoes and our house special creamy Caesar dressing.

Deluxe Garden Salad

Iceberg mix with sliced cucumbers, tomato and seasoned croutons
Served with your choice of two dressings

California Caesar

Spinach and romaine with Mandarin orange segments, sliced strawberries and purple onion rings served with poppy seed dressing

Salad will be served with our dinner rolls and butter

Please select two Entrées to be served on your buffet:

Chef carved roast steamship of Beef *
Sliced pork with apple cider gravy
Boneless breast of chicken with Marsala mushroom sauce
Chicken Cordon Bleu with supreme sauce
Fontana encrusted chicken breast w/chipolte-caper sauce
Chicken fettuccine
Whitefish with lemon buerre blanc sauce

* \$65.00 carving fee applicable
(Continued on the next page)

Gold Wedding Package

Please select two side dishes to accompany your entrée selection:

Whipped potatoes with gravy
Irish potatoes w/butter & parsley
Seasoned red bliss potatoes
Au Gratin potatoes
Cheesy potato casserole

Whole green beans & carrots
Mixed bean medley
Corn O'Brien
Broccoli, cauliflower & carrots
Green bean almandine

Coffee, Ice tea and water service
\$45.50 per guest

Included in the above prices:

Pre-Reception cheese and crudités display
Champagne toast for Bridal party
Five hour hosted bar with premium brand liquor, wine & beer
Cake cutting service
Uniformed service staff

Please add 19% service charge and applicable state tax to the above prices.

Platinum Wedding Package

Pre-Dinner Collection

The Bride

A cascading display of fresh sliced garden vegetables served with homemade dill dip,
along with fresh seasonal fruit served with a Kahlua dip

AND

Your choice of two chef prepared canapés passed by uniformed wait staff served on
garnished silver trays

Stuffed Mushroom Caps with Mushroom Pate

Mozzarella & Sun dried tomato skewers

Chipolte Rock Shrimp Salad in corn cup

Brie on Bread Round with Fruit Garnish

AND

In addition you may choose two of the following hot hors d'oeuvres:

Baked Brie with apricot en phyllo

Artichoke and Parmesan dip

Crabmeat and cheddar dip

Petite quiche

Shrimp or vegetarian egg rolls

Coconut or Cajun chicken bites

Spinach mousse stuffed mushrooms caps

Bacon wrapped water chestnuts

OR

The Groom

A selection of domestic and imported cheeses, including the famous Gladioux Cheese

Ball served with assorted crackers

AND

Our tapas bar which includes:

Grille eggplant pate with roasted garlic and basil

Spinach artichoke pate with capers and olive oil

Heart roasted baby portabella mushrooms with rosemary pate

Roasted red pimento with red onion, basil and anchovies

Olive and caper tapenade with lime and chopped parsley

Grated hard cheese to include:

Manchego, Parmesan, Asiago and Fontina

accompanied by an assortment of fire roasted bruchetta breads

AND

In addition you may choose two of the following hot hors d'oeuvres:

Dijon chicken bites

Spinach feta phyllo triangle

Swedish or BBQ meatballs

Bacon wrapped date with almond

Sausage encroute with mustard dip

Tomato bread fingers

Seafood stuffed mushroom caps

Petite beef kabob

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Platinum Wedding Package

To start out your dinner please select one of the following:

Italian Wedding Soup
Mushroom Soup Encroute
Seafood Bisque

Your evening continues with your choice of one of the following salads:

Baby spinach with Roma tomatoes, red onion and three blend shredded cheese served with roasted garlic dressing

Mesclun greens & spinach with toasted pine nuts, artichokes hearts and heart of palm served with cilantro citrus dressing

Mesclun greens, endive & radicchio with croutons, alouette cheese truffle and walnuts served with walnut vinaigrette dressing

Salad will be served with our dinner rolls and butter

Please select one of the following entrees:

Sliced Beef Tenderloin with Roasted Chicken Breast

Marinated and sliced beef tenderloin with mushroom brodelaise and Roasted chicken breast with Asiago cheese, spinach and red pepper Served with dauphinois potato, steamed asparagus and carrot crown
\$65.75 per guest

Filet Mignon

8 oz. Filet marinated and charbroiled. Topped with sautéed wild mushrooms Served with rosemary mashed potatoes and green bean medley
\$63.50 per guest

Salmon Encroute

Fresh salmon seared with mushrooms, baby spinach & Boursin cheese Enclosed in a puff pastry and topped with lemon dill beurre blanc sauce Served with roasted leek orzo and grilled fresh asparagus
\$60.00 per guest

Herb Crusted Prime Rib

Prime rib rubbed with garlic and herbs, slow roasted to perfection Served with rosemary Au Jus, twice baked potato and a zucchini squash medley
\$58.50 per guest

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Platinum Wedding Package

Chicken Florentine

Boneless chicken breast stuffed with a blend of spinach, mushrooms, shallots and Goat cheese, topped with a red pepper cream sauce
Served with roasted new potatoes and fresh seasonal vegetable
\$57.75 per guest

Chicken Piccata

Lightly seasoned and sautéed chicken breast topped with wild mushrooms and a Sweet and sour wine sauce
Served with lemon-pepper linguine and fresh season vegetables
\$57.00 per guest

Stuffed Chicken Breast

Breaded and baked boneless breast of chicken stuffed with Wild rice topped with supreme sauce served with fresh seasonal vegetables
\$54.25 per guest

Served with coffee, ice tea and water service

Included in the above prices:

Pre-Reception cheese and crudités display
Champagne toast for Bridal party
Five hour hosted bar with premium brand liquor, wine & beer
Cake cutting service
Uniformed service staff

Please add 19% service charge and applicable state tax to the above prices.

*****Children's Selection for those 10 years and younger...
Applesauce, Chicken strips, French fries, Corn
\$10.00 per child**

Welcome, and thank you for selecting SeaGate Centre and Gladieux Catering to hold your special event. We are very proud of our facilities and would like to take this opportunity to provide you with the following information to help you with planning and making your event run as smoothly as possible. We offer special event consulting and custom catering for all types of events and would be honored to help make each and every event planned with us, a special one for you.

Gladieux Catering Event Policy

As the exclusive caterer for the SeaGate Convention Centre, Gladieux Catering is committed to providing the highest level of quality service to our clients and guests. In order to execute all events with the utmost professionalism, we require adherence to our deposit and guarantee policies. As exclusive caterers, all food and beverage intended for consumption within SeaGate Centre must be purchased through Gladieux Catering.

Pre Planning

Your event is most important to us. To best serve you, we must require that the information for hosted events (show hours, meeting schedules, registration times and food catering information date, times, locations, estimated attendance, menu selections) be provided a minimum of *six (6) weeks prior to the start of the event*.

Please read the following and sign where indicated. This policy sheet will be an integral part of each of your signed Banquet Contracts.

Contract Policy

A signed copy of each Banquet Contract must be returned to the Catering Department within seven (7) business days after receipt. The signed contract with its stated terms & addendum (if applicable) constitutes the entire agreement between the client & Gladieux Catering.

Tax Exempt Policy

If the customer is a tax-exempt organization, Gladieux Catering requires a copy of the Ohio Tax Exempt Certificate with your signed Banquet Contract. If a certificate is not received prior to invoicing, Ohio Sales Tax will be collected on all invoices.

Food & Beverage Policy

Please note that no food or beverages of any kind may be brought into the facility by the event organizers, their guests or other invitees. Additionally, the State of Ohio's Health, Liquor & Insurance Regulations prohibits any leftover food or beverages to be taken from the premises (with the only exception being food or beverages donated to a charity). Contact your food & beverage representative for more information.

Gladieux Catering offers a complete selection of beverages to compliment your function. The State of Ohio Liquor Laws regulates alcoholic beverages & services. Gladieux Catering is responsible for the administration of these regulations. Alcoholic beverages may not be brought into the facility for sampling or consumption. We reserve the right to refuse alcohol service to intoxicated or under-age persons. Guests

must be able to show proper picture identification, upon request, when ordering or consuming alcoholic beverages. Alcoholic beverages may not be removed from the premises.

Deposit Policy

A signed Banquet Contract and deposit are needed in order for services to occur.

We are required to receive full one hundred percent (100%) payment no later than two (2) weeks prior to the scheduled event, with a \$2,000.00 deposit six (6) months in advance of the event.

Should an event be canceled, the deposit will be non-refundable. Only if the space is rebooked will a refund be possible. The above policy may not be modified without the written consent of an executive officer of Gladieux Catering.

Guarantee Policy

A guaranteed number of attendees of your event are required so that proper planning and execution can occur. Clients are responsible for payment of the final guaranteed number even if fewer guests actually attend the function.

The client assumes the responsibility to establish guaranteed attendance, as well as any changes made to the guaranteed number of guests. Guarantee changes must be communicated in writing and must meet the time constraints specified Below. In the event time constraints are not met, charges will be based on the original guarantee. A minimum guarantee guest count is required (ten) 10 working days prior to the event.

For Events of 1 to 500 Persons:

The guarantee shall be confirmed at least three (3) business days prior to the event.

For Events of 501 or more

The guarantee shall be confirmed at least five (5) business days prior to the event.

Gladieux Catering will allow for numbers greater than the guarantee by preparing for and requesting space for three

Percent (3%) over the guaranteed attendance, but not greater than thirty (30) guests.

Increases in attendance given after the final guarantee deadline will be subject to additional charges. Gladieux Catering cannot be responsible or liable for serving these additional guests but will make every effort to do so based upon availability of additional product, service staff, and space.

While clients may elect to finalize their account by check, credit card or cash, Gladieux Catering will process pre-approved client's credit card for any additional amount due or for any excesses on guarantees. ***Moving products from the contract specified location to***

another location on the day of the event would have an associated charge of \$100 to \$400 dependent on the complexity of the move.

Both parties in writing must mutually agree upon any changes, revisions, additions, or deletions made on this contract. We believe adherence to these policies will provide assurance in that all parties have complete understanding of your event specifications. Thank you for your understanding and cooperation. We look forward to serving you.

Acknowledgement

This policy statement is part of your Banquet Contract. After carefully reading, please acknowledge these requirements by signing as indicated below and initial previous pages.

I, _____, agree to the statements as declared in this policy

Business Name: _____

Client Signature: _____

_____ Date _____

Gladieux Catering

Signature: _____ Date: _____

Deposit

Amount Due: _____ Date: _____

Send payment to:

SeaGate Convention Centre

C/O Gladieux Catering

401 Jefferson Avenue

Toledo, Ohio 43604

PLEASE TAKE NOTE

The state Department of Health advises:

The consumption of raw or undercooked foods such as beef or chicken, Which may contain harmful bacteria, may cause serious illness or death.