



OLESIA'S

TAVERNE OF RICHFIELD

Weddings at Olesia's

Congratulations! Thank you for considering Olesia's for your upcoming wedding. We invite you to come and visit our historic, newly restored and renovated event and wedding venue. Olesia's Taverne of Richfield provides an elegant and unique atmosphere set in a historic landmark. If you're looking to plan a modern wedding or a more rustic look and feel, our facility transforms into your dream wedding location. With our culinary expertise and professional staff, we will create a memorable dining experience for you and your guests start to finish. You will only find top quality from creative hors d'oeuvres to delicious desserts!

All packages will include:

*Elegantly Appointed Ballroom for Up To 5 Hours with Tables & Chairs
Set-Up/Clean-Up, Ballroom China, Flatware and Glassware, Classic Centerpieces
House Linen and Napkin, Printed Menus (if applies)
Coffee/Tea/Soft Drinks, Food Tasting (up to two guests)
Designated Staff and Planning/Day of Coordinator
Complimentary Valet Parking and Complimentary Dance Floor*

We look forward to celebrating with you!

Nicole Zielinski

Director of Private Events & Catering

234.400.0288 ext. 4



Taverne Package



Additional Package Amenties:
Complimentary Bottle of Prosecco for B&G
Champagne Toast for Bridal Party (ONLY)

Select One Display

Vegetable Crudite with Hummus OR Artisanal Cheese with Berries and Crostini

Select One Salad

House | Mixed Greens, Cucumbers, Tomatoes, Carrots, Onions, House Dressing
Caesar | Romaine, Parmesan, Garlic Croutons, Traditional Caesar Dressing

Select Two Entrees

Beef Stuffed Cabbage | Homemade Tomato
Grilled Salmon | Lemon, Caper, Dill Crema
Pork Tenderloin Schnitzel | Mushroom Sauce
Grilled or BBQ Chicken
Chicken or Eggplant Parmesan
Zucchini Meatballs | Tomato Sauce | Vegan
Homemade Kielbasa and Sauerkraut
Beef Stroganoff | Buttered Noodles
Chicken Paprikash | Mashed Potato Dumplings
Vegetable Pasta | Red Sauce
Homemade Pierogi | Sour Cream

Select One Vegetable

Roasted Vegetables | Seasonal
Green Beans | Garlic | Butter | White Wine
Steamed Broccoli | Lemon Butter Sauce
Fried Carrots | Cinnamon Chipotle Sauce

Select One Side

Cheesy Mashed Potatoes | Chives
Roasted Potatoes | Dill | Garlic
Cavatappi Pasta | Aglio Ooglio or Tomato Sauce
Rice Pilaf | Vegan Option Available

\$49 Per Person

(20% Service Charge, 6.75 Tax and Gratuity is NOT Included)

**If plated, TWO options are pre-selected and the guests have the choice of ONE
Seating chart and food cards are required previously to the function

**If family style, there will be a platter of each entree and sides

**If buffet, there will be a buffet line with all items





Rose Package

Additional Package Amenties:
Complimentary Bottle of Prosecco for B&G
Champagne Toast for ALL Guests
IF Available and Minimums Met, Tea Room will be Complimentary

Select One Display

Vegetable Crudite with Hummus **OR** Artisanal Cheese with Berries and Crostini

Select Three Passed Hors D'oeuvres

Mini Crab Cakes
Meatballs
Chebureki (Meat Pies)
Deviled Egg
Borscht or Chicken Paprikash Shooter
Hummus and Pita
Buffalo Cauliflower Bites
Chicken or Vegetable Skewer
Tomato Bruschetta
Stuffed Mushroom
Caprese Skewer | Balsamic Reduction
Mini Cheeseburger w/ Tots
Spanakopita
UPGRADE

Sushi- \$2/roll- California, Spicy (Crab,Tuna or Shrimp), Vegetarian | Soy, Wasabi, Ginger

Select One Salad

House | Mixed Greens | Cucumbers | Tomatoes | Carrots | Red Onions | House Dressing
Caesar | Romaine | Parmesan | Garlic Croutons | Traditional Caesar Dressing
Greek | Mixed Greens | Red Onion | Cucumbers | Feta Cheese | Medditeranean Olives
Tomatoes | Balsamic Basil Vinaigrette
Roasted Beet Salad | Arugula | Orange Segments | Blueberry Goat Cheese

Select Three Entrees

Boneless Beef Short Ribs | Mushroom Sauce
Pork Tenderloin Schnitzel | Mushroom Sauce
Chicken or Eggplant Parmesan
Seasonal Chef Selected Fresh Fish
Beef Stroganoff | Buttered Noodles
Chicken Paprikash | Potato Dumplings
Lobster & Crab Mac N Cheese
Grilled or Blackened Salmon
Shrimp Scampi | Garlic | Butter | Lemon
Pork Tenderloin Roulade | Spinach | Cheese | Mushrooms
Beef Stuffed Cabbage | Homemade Tomato Sauce
Homemade Pierogi | Sour Cream
Pelmeni/Russian Ravioli | Pork & Beef | Garlic | Onion | Argula
Chicken & Vegetable Kebob
Prime Rib | Au Ju | \$2 Additional Per Person





Select One Vegetable

Roasted Vegetables | Zucchini | Squash
Green Beans | Garlic | Butter | White Wine
Steamed Broccoli | Lemon Butter Sauce
Fried Carrots | Cinnamon Chipotle Sauce
Ratatouille | Tomato Reduction
Brussels | Bacon | Garlic

Select One Side

Cheesy Mashed Potatoes | Chives
Roasted Potatoes | Dill | Garlic
Cavatappi Pasta | Aglio Ooglio or Tomato Sauce
Roasted Fingerlings | Rosemary
Risotto

\$69 Per Person

(20% Service Charge, 6.75 Tax and Gratuity is NOT Included)

**If plated, THREE entree options are pre-selected and the guests have the choice of TWO
Seating chart and food cards are required previously to the function

**If family style, there will be a platter of each entree and sides

**If buffet, there will be a buffet line with all items





Coliseum Package



Additional Package Amenities
 Complimentary Bottle of Veuve Cliquot For Bride & Groom
 Complimentary Toast for ALL Guests
 Complimentary Card Box
 IF Available, Tea Room will be Complimentary

Select One Display

European Meat & Cheese Charcuterie with Seasonal Fruit and Crostini

OR

Vegetable Crudite with Hummus

OR

Artisanal Cheese with Berries and Crostini

Select Four Hors D'oeuvres

Seasonal Flatbread
 Stuffed Mushrooms
 Smoked Salmon Canape
 Mini Crab Cakes
 Meatballs
 Chebureki (Meat Pies)
 Kielbasa Bites
 Borscht or Chicken Paprikash Shooter
 Hummus and Pita
 Buffalo Cauliflower Bites
 Grilled Chicken or Roasted Vegetable Skewer
 Tomato Bruschetta
 Stuffed Mushroom
 Caprese Skewer | Balsamic Reduction
 Mini Cheeseburger w/ Tots
 Spanakopita
 Shrimp Cocktail
 Chicken Wings
 Vegetable Spring Rolls
 Crepe | Chicken or Mushroom
 Filet Mignon Crostini

UPGRADE

Sushi- \$2/roll- California, Spicy (Crab,Tuna or Shrimp), Vegetarian | Soy, Wasabi, Ginger

Select One Salad

House | Mixed Greens | Cucumbers | Tomatoes | Carrots | Red Onions | House Dressing
Caesar | Romaine | Parmesan | Garlic Croutons | Traditional Caesar Dressing
Olesia's Salad | Mixed Greens | Roasted Pears | Candied Pecans | Honey Pomegranate Vinaigrette
Greek | Mixed Greens | Red Onion | Cucumbers | Olives | Feta Cheese | Tomatoes
 Red Peppers | E.V.O.O & Lemon Dressing
Caprese | Seasonal Tomatoes | Fresh Mozzarella | Basil | E.V.O.O | Balsamic





Select Three Entree

Chicken Caprese | Fresh Mozzarella | Tomato Basil Cream
Chicken Roulade | Spinach | Artichokes | Cheese | Lemon Cream
Pork Roulade | Sundried Tomato | Spinach | Garlic Parmesean | Panko Crust
Beef Tenderloin | Bernaise
Shrimp Scampi | White Wine | Garlic | Lemon Sauce
Crab Stuffed Salmon | Lobster Cream
Sea Bass | Grilled Lemon | Butter
Boneless Beef Short Ribs | Mushroom Sauce
Pork Tenderloin Schnitzel | Mushroom Sauce
Chicken or Eggplant Parmesan
Seasonal Chef Selected Fresh Fish
Beef Stroganoff | Buttered Noodles
Chicken Paprikash | Potato Dumplings
Lobster & Crab Mac N Cheese
Beef Stuffed Cabbage | Homemade Tomato Sauce
Prime Rib | Au Ju

OR

Plated Duets

Grilled Salmon & Braised Short Ribs
Chicken Roulade & Beef Tenderloin
Grilled Steak & Scallop

Select One Vegetable

Green Beans | Garlic | Butter | White Wine
Steamed Broccoli | Lemon Butter Sauce
Fried Carrots | Cinnamon Chipotle Sauce
Ratatouille | Tomato Reduction Sauce
Brussels | Bacon | Garlic
Blistered Asparagus | Seat Salt | Pepper

Select One Side

Cheesy Mashed Potatoes | Chives
Roasted Potatoes | Dill | Garlic
Cavatappi Pasta | Aglio Ogllo or Tomato Sauce
Roasted Fingerlings | Rosemary
Risotto
Rice Pilaf

Dessert

Seasonal & Assorted Treats

\$89 Per Person

(20% Service Charge, 6.75 Tax and Gratuity is NOT Included)

**If plated, THREE entree options are pre-selected and the guests have the choice of TWO
Seating chart and food cards are required previously to the function

**If family style, there will be a platter of each entree and sides

**If buffet, there will be a buffet line with all items





Stations & Add-Ons

All stations will have chafer and fuels, serving utensils and set-ups.

There will have a \$50 attendant fee per station.

The number of stations allowed will depend on the layout of the room.

20% Service Charge, 6.75% Sales Tax and Gratuity NOT Included



BBQ Station

Entree

Pulled Pork & BBQ Chicken

Select Two Sides

Green Beans, Mashed Potato, Mac and Cheese

\$25 Per Person

Pasta Station

Cavatappi

Red & White Sauce

Vegetables

Select Two Protein

Chicken, Sausage, Meatball (Additional Protein \$2)

\$15.50 Per Person

Mac N Cheese Station

Cavatappi, Bacon, Mushroom, Cheese, Green Onion, Vegetable, Hot Sauce

(Protein \$2 Each/Per Person- Bacon, Sausage, Chicken)

\$13 Per Person

Build Your Own Pierogi Station

Pierogi, Kielbasa, Onion, Bacon, Sour Cream, Sauerkraut, Mushroom

\$20 Per Person

Late Night

Assorted Donuts

\$2 Per Person

Sweets & Treats

Brownies, Cookies, Pastries or Cheesecakes (Variety)

\$2 Per Person

Pies

\$3 Per Person

French Fry Bar

\$2.95 Per Person

Wedding Cake- Price Varies

Wedding Cupcakes- Price Starts at \$3 Per Person

Wedding Cookies- Price Starts at \$3 Per Person





Bar Packages



Option 1: Inclusive Bar Packages

Our inclusive bar package is simple and provides the best way to cater to groups of all sizes. All bar mixers, non-alcoholic beverages, fruit, set up, clean up, napkins and straws and disposable cups. Please note that last call will be 15 minutes prior to event end time.

Anyone 21 and older will be included in the final count.

Bartender, 20% Service Charge, 6.75% Tax and Gratuity is NOT included in the packages.

Bartender is \$25 Per Hour- 3 Hour Minimum. Additional hour is \$6.25 Per Person.

Glassware- \$1.50 Per Person for the Bronze & Gold Package.

Bottles of Prosecco can be ordered for Toast

(We reserve the right to make comparable substitutions)

Diamond Package- (4) Hours | \$25 Per Person

Wine (Select Two White & Two Red)

Moscato | Chardonnay | Pinot Grigio | Sauvignon Blanc | Prosecco

Pinot Noir | Cabernet Sauvignon | Malbec | Red Blend

Beer (Select Four Type)

Bud Light | Coors Light | Miller Lite | Budweiser | Michelob Ultra | GL Dortmund | Stella | White Claw | Peroni | Amstel Light | Corona | Corona Light | Blue Moon | Obolon Premium | Lvivske Special | Baltika

Vodka: Grey Goose

Gin: Bombay Sapphire

Rum: Bacardi Silver

Spiced Rum: Captain Morgan

Dark Rum: Myers

Scotch: Johnny Walker Red

Whiskey: Crown Royal

Bourbon: Makers Mark

Tequila: 1800 Tequila Silver

Cognac: Hennessy

Gold Package- (4) hours | \$23 Per Person

Wine (Select Two White & Two Red)

Moscato | Chardonnay | Pinot Grigio | Prosecco | Pinot Noir | Cabernet Sauvignon | Red Blend

Beer (Select Three Type)

Bud Light | Coors Light | Miller Lite | Budweiser | Michelob Ultra | GL Dortmund | Stella | White Claw | Peroni | Amstel Light | Corona | Corona Light | Blue Moon

Vodka: Tito's

Gin: Tanqueray

Rum: Bacardi Silver

Dark Rum: Myers

Scotch: Dewars

Whiskey: Candian Club

Bourbon: Jim Beam

Tequila: Jose Cuervo





Bar Packages

Bronze Package- (4) hours | \$20 Per Person

Wine (Select One White & One Red)

Moscato | Chardonnay | Prosecco | Pinot Noir | Cabernet Sauvignon

Beer (Select Three Type)

Bud Light | Coors Light | Miller Lite | Budweiser | Michelob Ultra | GL Dortmund | Stella
White Claw | Amstel Light | Corona | Corona Light | Blue Moon

Vodka: Sobieski

Gin: Seagrams

Rum: Bacardi Silver

Scotch: J&B

Whiskey: Candian Club

Bourbon: Jim Beam

Tequila: Sauza Silver

Option 2: Beer & Wine- (4) hours | \$18 Per Person

Wine (Select One White & Red)

Moscato | Chardonnay | Prosecco | Pinot Grigio | Sauvignon Blanc
Malbec | Pinot Noir | Cabernet Sauvignon | Red Blend

Beer (Select Four Type)

Bud Light | Coors Light | Miller Lite | Budweiser | Michelob Ultra | GL Dortmund | Stella |
White Claw | Peroni | Amstel Light | Corona | Corona Light | Blue Moon | Obolon Premium |
Lvivske Special | Baltika

Option 3: Per Consumption

Client pays for individual bottles of Wine, Alcohol and Beer.

What is not used, the client takes home.

Pricing based on House Charges





Company Policies



SECURING YOUR DATE & PAYMENT:

A NON-REFUNDABLE deposit of \$1,000 is due to secure the date. You will sent a contract for approval with an expiration date. It is not the responsibility of Olesia's Tavern of Richfield to remind you of the contract expiration. Remaining balance is due FIVE (5) DAYS before the event. Method of Payment: Preferred form of payment is cash or check payable to Olesia's Taverne. For your convenience, Olesia's also accepts Visa, Mastercard, American Express and Discover. (some exclusions apply. Ask the Director of Private Events for more details)

Due to the high demand of our exclusive venue and limited dates available, in the event of cancellation within SIXTY (60) days of the scheduled event, customers will be liable for FULL amount agreed upon contract minimum and charged to credit card on file.

FINAL GUARANTEE:

A final guarantee is required TEN (10) days before your event. After that, no allowances will be made for numbers less than the guarantee count. If more food/persons is added during your event the additional cost will be added to the credit card on file. If a final guarantee is not given by the designated date, the count will be based on the number of guests given when the contract was signed. Children 3-10 are half price for menu options. Children 2 and Younger are free of charge.

Please consult with the Director of Private Events should there be a dietary need.

NO guarantees if this is not finalized BEFORE the event.

ROOM MINIMUM

Ballroom- \$1,500 (will vary according to season/events)

ADDITIONAL FOOD:

For liability reasons, we do not permit outside food, with the exception of cake/dessert be present at our events. The charge is \$25.00 for plating and serving.

NO OUTSIDE ALCOHOL

DECORATIONS:

Decorations must be approved by the Director of Private Events & Catering. No glitter, confetti, real candles, anything stapled/tacked to the walls, or any item that could cause damage to Olesia's Taverne of Richfield. If these substances are found being used, a \$100 clean up fee will be added to the credit card on file. Olesia's Taverne of Richfield is not responsible for any lost or damaged items. All items from the event must be removed once the event has concluded.

Set-up- You are allowed ONE hour before the event to set-up and decorate.

If the room is available you may get in early but it will be depending on the day of events. No Guarantees. Clean-up- Everything must be taken the day of the event. Should anything be left behind you will be given a THREE day grace period and then the items are at Olesia's Taverne of Richfield's discretion. Olesia's Taverne of Richfield is NOT responsible for any broken or damage to personal items should such occur.

INCIDENTALS:

There must be a credit card on file for events. Should there be any incidentals before, during or after the event, the credit card will be charged for the amount to cover such damages.

The host will be notified immediately.

PHOTOGRAPHY:



We reserve the right to photograph the event. Photographs may be used in future advertising and/or promotional material. All measures will be taken to ensure client confidentiality.



If you have questions concerning the policy contact our Director of Private Events & Catering.