




OLEZIA'S
TAVERNE OF RICHFIELD

Welcome! Thank you for considering Olesia's for your upcoming event.

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. Whether you are looking for a business meeting, a modern style event or a more rustic look and feel, our facility can transform into your dream event 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 4 Hours with Tables & Chairs

Set-Up/Clean-Up, Ballroom China, Flatware and Glassware, Expert Event Coordinator

Classic Centerpieces, House Linen and Napkin, Printed Menus (if applies)

Designated Staff and Planning/Day of Coordinator

Coffee/Tea/Soft Drinks, 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

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Party Package A

Choice of One:

Vegetable or Cheese Display

Choice of Three Apps:

BBQ Meatballs

Pork Sliders

Tomato Bruschetta

Chicken Skewer

Mini Crab Cakes

Vegetable Skewer

Soup Shooters | Borscht or Chicken Paprikash

Chip & Salsa

Shrimp Cocktail

Sinto Chili Peppers

Hummus & Pita

Caprese Skewer

Buffalo Cauliflower Bites

Italian Skewer

Greek Salad Skewer

Seasonal Flatbread

Chebureki

Chicken Tenders

Kielbasa Bites

Deviled Eggs

\$20 Per Person

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





Party Package B

Choice of One Entree

Pork Schnitzel
Beef Stroganof
Chicken Alfredo
Grilled Chicken or Vegetable Kabob
Homemade Pierogi
Stuffed Cabbage
House Burgers
Beer Battered Cod
Kielbasa & Kraut
Short Rib Sliders
Chicken or Eggplant Parmesan
BBQ Chicken

Choice of One Vegetable

Steamed Broccoli
Fried Carrots
Bacon-Garlic Brussels
Blistered Asparagus



Choice of One Side

Cheesy Mashed Potatoes
Roasted Potatoes
Rice Pilaf
Red Slaw
Cavatappi | Tomato or Pesto Sauce

\$25 Per Person

House or Caesar Salad \$5 Per Person
Add Entree- \$10 Per Person, Add Side- \$5 Per Person

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





Party Package C

Choice of One Appetizer

Vegetable Crudite with Hummus Or
Artisanal Cheese with Fruit & Crostini

Choice of Salad OR Soup

House or Caesar / Borscht or Chicken Paprikash

Choice of Two Entree

**(Plated-2 Pre-Selected-Guest Pick 1)
(Family or Buffet Style-2 Entree)**

Short Ribs w/ Mushroom Sauce
Grilled or Blackened Salmon
Lobster & Crab Mac N Cheese
Blackened U-10 Scallops
Pork Schnitzel
Beef Stroganoff or Chicken Alfredo
Chicken or Vegetable Kabob
Homemade Pierogi
Stuffed Cabbage
Kielbasa & Kraut
Chicken or Eggplant Parmesan
BBQ Chicken
Vegetable Pasta
Prime Rib with Au Ju (Additional \$5 Per Person)

Choice of Vegetable

Steamed Broccoli
Fried Carrots
Bacon-Garlic Brussels
Blistered Asparagus

Choice of Side

Cheesy Mashed or Roasted Potatoes
Rice Pilaf
Red Slaw
Cavatappi | Tomato or Pesto Sauce

\$45 Per Person

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





Party Package- Brunch

House Salad Or House Soup
Scrambled Eggs Or Mini Quiche
Muffins Or Biscuit
Bacon Or Kielbasa
Seasonal Fruit
Vegetables

Pick 2:

Mini Sandwiches
Chicken & Waffles
Vegetable Pasta
Mini Burgers
Seasonal Flatbread
Pierogies
Chicken Tenders
BLT
Veggie Pita
Mini Sliders
Pork Tenderloin Schnitzel
BBQ Chicken
Chicken or Eggplant Parmesean

\$32 Per Person

\$15 Per Person All You Can Drink Mimosa

\$15 Per Person All You Can Drink Bloody Mary

\$15 Per Person All You Can Drink Sangria

Bartender- \$50 per hour (2 hr min)-as needed
Fruit, Juice, Disposable Cups Included

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





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 |

Lvovske 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





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, Pasteries or Cheesecakes (Variety)

\$2 Per Person

Pies

\$3 Per Person

French Fry Bar

\$2.95 Per Person

Cake- Price Varies

Cupcakes, Cookies or Desserts- Price Starts at \$3 Per Person





Company Policies



SECURING YOUR DATE & PAYMENT:

A NON-REFUNDABLE deposit of \$500 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.

Leftover food can be taken home with signed food waiver.

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.