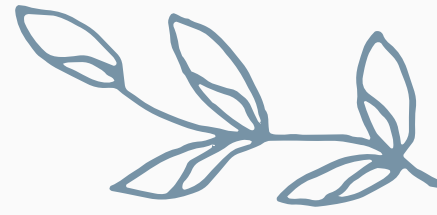


NATIONWIDE HOTEL AND CONFERENCE CENTER

wedding packages



THIS IS YOUR DAY

Make it one to remember



HOTEL AND
CONFERENCE CENTER

Sales & Catering Office

sales@nationwidehcc.com

614.880.4169



you've found our secret



*Tucked away in a 15-acre park-like setting, neighboring the beautiful Highbanks Metro Park, you'll find **Nationwide Hotel and Conference Center**. With valued dining, welcoming overnight accommodations, and an on-site Pub, we create all-inclusive, stress-free experiences.*

EFFORTLESS & UNFORGETTABLE

Not only does your special day deserve a stunning location, but it requires impeccable service. From the foundational beginning to the final farewell, our event team ensures guidance in every step. Your dedicated planner coordinates your on-site ceremony, manages your reception timeline, and acts as your vendor liaison allowing you to focus on everything memorable about the day.

EXPRESSION OF WHO YOU ARE

Your event should reflect who you are as a couple. Our grounds and event spaces will bring your Pinterest board to life. Whether rustic, romantic, or modern, our venues have three unique atmospheres. Combine that with the ability to fully customize our Chef inspired menus and abundant bar choices leaves nothing but a truly personal celebration.

IMPECCABLE PROPERTY

One visit to our property and you are family. We invite you to come as you are and stay as long as you can. You and your guests are always welcome!





wedding packages

ALL WEDDING PACKAGES INCLUDE:

- Full Service Dinner
- Cake Cutting Service
- Table Linens & Dance Floor
- Decor Storage
- 5-Hour Event Space
- Courtesy Room Block at Onsite Hotel
- 2-Night Stay for Wedding Couple
- Group Tasting
- On-Site Planner
- Day Before Ceremony Rehearsal



OPTIONAL UPGRADES:

Dual Entrée +\$3/pp*

2 Entrée Buffet +\$5/pp*

silver

\$58/pp*

- Tuscan Cheese Display
- House Salad & Rolls
- Guest Selected Plated Dinner

gold

\$64/pp*

- Tuscan Cheese Display
- Selection of 2 Stationed
Hors D'oeuvres
- House Salad & Rolls
- Guest Selected Plated Dinner
- Champagne Toast

platinum

\$75/pp*

- Enhanced Tuscan Cheese Display
- Selection of 4 Passed
Hors D'oeuvres
- House Salad & Rolls
- Guest Selected Plated Dinner
- Champagne Toast
- Charger Plates & Choice of
Poly-Napkins

**pp = per person*

Prices subject to a 24% taxable service charge and applicable sales tax.



hors d'oeuvres

MENU

COLD

Beef Tenderloin Crostini with Horseradish Creme
Brie Tartlet with Fig Jam
Bruschetta, Classic Tomato & Basil
Caramelized Bacon
Deviled Egg topped with Candied Bacon
Goat Cheese & Honey Phyllo
Pepper Jelly Pimento Cheese Bruschetta
Shrimp Cocktail Shooters
Sesame Ahi Tuna Wonton Cup
Veggie Dip Shooters with Hummus & Ranch

HOT

Arancini with Tomato Basil Sauce
Buffalo Shrimp with Melted Gorgonzola
Dry Rub Hot Chicken Bite with Pickle
Empanada, choice of Beef or Vegetable
Lamb Meatball with Cucumber Tzatziki
Mini Maryland Crab Cakes with Lemon Aioli
Mini Twice Baked Fingerling Potatoes with Caviar
Sausage Stuffed Mushrooms
Sesame Tempura Chicken Bites, Chili Lime Aioli
Teriyaki Vegetable Kabab
Vegetable Eggroll

salads



CAESAR SALAD

romaine lettuce, parmesan, and croutons with house made Caesar dressing

GARDEN SALAD

mixed greens, sliced cucumber, tomatoes, and shredded carrot with house made ranch dressing

NORTHPOINTE SALAD

mixed greens, red onions, tomatoes, bleu cheese crumbles, candied pecans, and dried cherries with house made honey cider vinaigrette

STRAWBERRY FIELDS SALAD

mixed greens, sliced strawberries, gorgonzola cheese, and toasted almonds with house made balsamic vinaigrette

SPINACH SALAD

baby spinach, bacon, boursin cheese, mandarin oranges, and sliced almonds with house made citrus white balsamic vinaigrette



entrées

CHICKEN MONTRACHET

stuffed with sundried tomato, goat cheese,
topped with rosemary au jus

CHICKEN SALTIMBOCCA

stuffed with Italian cheeses, prosciutto,
topped with white wine sauce

TUSCAN CHICKEN

marinated with herbs, topped with Tuscan velouté

ADOBO RUBBED PORK

TENDERLOIN

with whole grain mustard cream sauce

BONELESS BRAISED SHORT RIB

with crispy onions and natural au jus reduction

ANGUS NEW YORK STRIP +\$10/pp*

with shallot and mushroom bordelaise

CLASSIC FILET MIGNON +\$10/pp*

with crispy onions and port wine demi

PISTACHIO CRUSTED HALIBUT +\$10/pp*

with lemon caper cream sauce

BROWN SUGAR &

DIJON GLAZED SALMON

with a white wine and mustard cream sauce

BUTTERNUT SQUASH RAVIOLI

with sage cream and shishito peppers

TRIPLE CHEESE TORTELLINI

with roasted vegetables, asiago, balsamic reduction,
topped with nut-free pesto cream sauce

ROASTED CAULIFLOWER STEAK

with saffron rice, curried garbanzo beans,
wilted spinach, and blistered tomatoes

WILD MUSHROOM RISOTTO

with crispy brussels sprouts, topped with sliced
roasted butternut squash



sides

Crispy Brussels Sprouts

Glazed Carrots

Grilled Lemon

Asparagus

Mediterranean

Vegetable Medley

Sautéed Haricot Verts

Sugar Snap Peas

Roasted Broccoli Florets

Chive Whipped Potatoes

Creamy Polenta

Garlic Mashed Potatoes

Fingerling Potatoes

Parmesan Risotto

Saffron Rice Pilaf

Triple Cheese Tortellini

*pp = per person



Gluten Free



Vegetarian



Vegan



beverage packages

ALL BAR PACKAGES INCLUDE:

- 4 Hours of Service
(allowing bar to close for 1 hour during your reception; 30-minute increments may be added with a maximum of 5 hours of bar)
- Selection of (5) House Wines & (5) Beers, Pepsi Products, Assorted Juice

Bar packages are charged on full guest count with the exception of those under 21. Guests under 21 cost \$8/pp based on bar served Pepsi products and assorted juices.*

non-alcoholic

STARTING AT \$15/pp*

- 5 Hour Beverage Station
- Pepsi Products, Assorted Juices, Unsweetened Iced Tea, Lemonade, One Infused Water

beer & wine

\$30/pp*

- +\$8/pp*, per extra 30 minutes

select

\$35/pp*

- Smirnoff, Beefeater, Bacardi, Seagram's 7, J&B, Jim Beam, Jose Cuervo Gold
- +\$9/pp*, per extra 30 minutes

premium

\$40/pp*

- Tito's, Tanqueray, Captain Morgan, Jack Daniel's, Dewars, Four Roses, 1800 Silver
- +\$10/pp*, per extra 30 minutes

luxury

\$45/pp*

- Belvedere, Bombay Sapphire, Appleton, Crown Royal, Chivas, Maker's Mark, Patron Silver
- +\$12/pp*, per extra 30 minutes



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