



From the Smallest Details, to the Grandest Events

Family owned and operated, Makoy strives to make your event an unforgettable experience that reflects you. We pride ourselves on superior customer satisfaction and have been serving the Hilliard and Greater Columbus area for over 30 years.

The Makoy Center is a full service event center that provides onsite catering and beverage services. Located in Downtown Old Hilliard, our luxurious center that boasts 30,000 sq. feet can accommodate anywhere from 35-1800 guests and offers free parking.

The Burgundy room emulates a 1920's luxury ballroom with elegant French Art Deco ambiance, a permanent stage, and 36x36 foot dance floor. The Emerald Room, showcased by contemporary vaulted ceilings, also provides a large stage and 36x36 foot dance floor. The private, more personal Mezzanine room may be used separately or jointly with the Emerald room.

Highlights of Makoy Center are its controlled theatrical event lighting, centralized bar, private entrances, and separate restroom facilities. With our professional and dedicated staff your event will be perfect from beginning to end with the smooth-running style that we are known for.

Weddings

What's Included

All events are provided with an event captain and full service staff. The event captain works closely to ensure all details are covered and your event runs smoothly. Room rental provides you with a four hour time block beginning upon guest arrival. All events are provided with one hour setup time prior to guest arrival for vendor access. Extra time may be purchased at additional cost.

We provide all tables, chairs, linens, skirting, china, flatware, and glassware for your event. Makoy Center includes setup and tear down of your event including, but not limited too client pre assembled decorations, centerpieces, and party favors.

Ceremonies Indoor \$500 Outdoor \$1000

The Makoy Center offers indoor and outdoor wedding ceremonies. The ceremony fee includes a rehearsal and an additional hour of event time. For indoor ceremonies, you walk down the isle to meet your forever partner then up on to our raised stages to be married. Outdoor ceremonies take place in our Wedding Garden with a beautiful lakeside scenery. You enter through white rustic barn doors, down the aisle to a white pergola backdrop. In case it rains, backup plans are made in advance.

Menus & Packages

All of the menu and packages at Makoy Center are customized to your event. Our menus are hand crafted by our Executive Chef and each selection is made fresh here in our full service kitchen. For guests with food allergies and dietary needs, special meals will be made with prior notice to event. In addition to the menus listed below, Makoy Center also offers Breakfast, Brunch, Lunch, Casual and Late Night Snack menus available by request. No outside caterers allowed.

Makoy Center offers a wide variety of beverage selections including alocoholic and non-alcoholic packages. We will work with you to customize your bar to fit all of your wants and needs. In accordance with the state of Ohio Liquor Laws, all alcohol must be purchased through Makoy Center. No outside beverages allowed. Guests must be 21 years of age to consume alcohol.

From extravagant to simple, we have a linen package to make your wedding as beautiful as you've imagine. Got ya Covered Linens provides us with any additonal décor items you may want for additional fees.

From the Smallest Details, to the Grandest Events

5462 Center Street | www.makoy.com | 614.777.1211



Booking Process

A signed contract and non-refundable deposit of \$1,000 reserves your date and space. Scheduled payments are planned leading up to your event based off your proposal. Two to three months prior to your event, a detail meeting will be scheduled to finalize all of your event selections. Then eight days prior to your event, the final guest count and remaining balance is due.

Service Charge & Sales Tax

All events are subject to a 20% service charge and 7.50% Ohio Sales tax. A gratuity is not expected, but always appreciated.

Room Capacities

Emerald Room - up to 450 guests

Burgundy Room - up to 250 guests

Mezzanine Room - up to 80 guests

Seated at round tables with dance floor open

	Emerald Room	Burgundy Room	Mezzanine Room
Room Rental	\$1600	\$1200	\$500
Saturday Evening Minimum	\$10,000	\$8,000	\$2,500

Event minimums only apply on Saturday evenings during peak wedding seasons and holiday weekends. Contact the Sales Office for specific event pricing at 614-777-1211.

From the Smallest Details, to the Grandest Events

5462 Center Street / www.makoy.com / 614.777.1211



Hors D'oeuvres

Priced per person

Stationed

Antipasto Display \$8

Asiago & Bacon Roasted New Potatoes \$4
Served with Sour Cream

Cheese & Crackers Display (GF) \$5

Chicken Quesadilla Cornucopias \$4
Served with Salsa & Sour Cream

Chicken Wings \$5
Choice of Buffalo, Spicy Garlic, Teriyaki or BBQ
Served with Celery & Ranch

Curried Chicken Satay (GF) \$4
Served with Spicy Peanut Sauce

Fresh Fruit & Berries Display (GF/Veg/V) \$4

Fresh Vegetable Crudités Display (GF/Veg/V) \$4

Grilled Vegetables Display (GF/Veg/V) \$4

Meatballs \$4
Choice of Swedish, Sweet & Sour or BBQ

Passed

Bacon Wrapped Sea Scallops \$6

BBQ Spiced Bay Shrimp Crostini \$5
With Boursin & Red Onion Marmalade

Beef Tenderloin Crostini \$5
With Boursin & Port Wine Shallots

Caramelized Bacon Crisps (GF) \$4

Carolina Pulled Pork & Apple Slaw Crostini \$4

Lobster Bisque Shooter \$4
With Butter Poached Lobster & Sherry Cream

Pot Stickers \$5

Served with Bok Choy Asian Vegetables & Teriyaki Glaze

Shrimp Cocktail (GF) \$6
Served with Cocktail Sauce & Lemons

Smoked Salmon & Seafood Display (GF) \$8
Served with Accoutrements

Stuffed Mushroom Caps \$5
Sausage or Crab

Vegetable Spring Rolls (Veg/V) \$4
Served with Honey Mustard

Warm Buffalo Chicken Dip \$5
Served with Crackers & Tortilla Chips

Warm Queso Dip & Salsa (Veg) \$4
Served with Crisped Pita & Tortilla Chips

Warm Spinach & Artichoke Dip (Veg) \$5
Served with Crisped Pita & Tortilla Chips

Maryland Style Crab Cakes \$5
With Roasted Red Pepper Remoulade

Mini Beef Wellington \$5

Smoked Salmon Crostini \$4
With Dill Cream Cheese & Rye

Spicy Rare Tuna \$5
With Sesame-Soy Micro Greens & Wasabi
Served on a Wonton Cracker

Tomato Mozzarella Bruschetta (Veg) \$4

From the Smallest Details, to the Grandest Events

5462 Center Street | www.makoy.com | 614.777.1211



Silver Buffet

Includes Served Salad, Two Sides, Two Entrees, Rolls & Butter

Priced per person \$26

Additional Entrees \$5

Angel Hair Pomodoro (Veg)

Roasted Tomatoes, Grilled Onions, Baby Spinach, Pine Nuts & Feta Cheese Crumbles
Tossed in a Garlic Infused Olive Oil

Beef Pot Roast (GF)

Slow Braised Chuck Roast with Carrots, Celery, Onions & Parsnips

Blackened Atlantic Cod (GF)

Roasted Atlantic Cod & Blackening Spices with Grilled Pineapple Salsa

Braised Steak

Seared & Braised Beef Cutlets, Caramelized Onions & Crimini Mushrooms with a Burgundy Wine Sauce

Herb Chicken (GF)

Seared Herb Chicken with a Lemon Garlic Cream Sauce

Herb Crusted Pork Loin (GF)

Granny Smith Apple Chutney with an Apple Cider Reduction

Italian Sausage Bowtie

Zucchini, Yellow Squash & Red Bell Peppers Tossed in a Basil Pesto Cream

Lasagna

Layered with Spicy Italian Sausages, Four Cheese Blend, Basil Pesto & Marinara

Penne Primavera (Veg)

Seasonal Vegetables & Parmesan Cheese Tossed in a Lemon Garlic Cream Sauce

Pesto Chicken Penne

Grilled Chicken, Mushrooms, Tomatoes & Parmesan Tossed in a Basil Pesto Sauce

Ricotta Stuffed Shells (Veg)

Ricotta & Parmesan Cheese with Marinara

Seafood Linguini

Smoked Bay Shrimp & Scallops, Tomatoes & Parmesan Tossed in a Lemon Garlic Cream

From the Smallest Details, to the Grandest Events

5462 Center Street | www.makoy.com | 614.777.1211



Gold Buffet

Includes Served Salad, Two Sides, Two Entrees, Rolls & Butter

Priced per person \$29

Additional Entrees \$6

Baked Chicken (GF)

Baked Chicken with Pancetta, Roasted Red Pepper Cream & Smoked Gouda Cheese Blend

Beef Short Ribs (GF)

Korean Barbecue Braised Short Ribs

Served with Kimchi Slaw

Chef Carved Beef Top Round Au Jus (GF)

Served with Natural Jus & Horseradish Cream

Chef Carved London Broil (GF)

Served with Chimichurri Sauce & Horseradish Cream

Chicken Marsala (GF)

Seared Chicken & Sautéed Wild Mushroom Blend with a Marsala Wine Sauce

Chicken Parmesan

Panko-Breaded Chicken, Provolone & Parmesan Cheese with Marinara

Crab Stuffed Atlantic Cod

Roasted Atlantic Cod stuffed with Jumbo Lump Crab

Served with a Citrus Cream & Sweet Corn Hash

Rigatoni Diablo

Grilled Chicken, Tasso Ham, Crimini Mushrooms, Caramelized Onions & Parmesan Cheese

Tossed in a Roasted Red Pepper Cream (Add Shrimp \$2.00)

Seared Faroe Island Salmon (GF)

Diced Tomatoes, Dill & Capers with a Citrus Cream

Wild Mushroom Ravioli (V)

Fontina & Baby Portabella Mushroom Ravioli with Sweet Corn, Roma Tomatoes, & Asparagus

Drizzled with a Roasted Garlic Cream

From the Smallest Details, to the Grandest Events

5462 Center Street | www.makoy.com | 614.777.1211



Platinum Buffet

Includes Served Salad, Two Sides, Two Entrees, Rolls & Butter

Priced per person \$32

Additional Entrees \$8

Chef Carved Beef Tenderloin (GF)

Served with Creamy Béarnaise Sauce & Horseradish Cream

Chef Carved Prime Rib Au Jus (GF)

Served with Natural Jus & Horseradish Cream

Prosciutto & Fontina Stuffed Chicken (GF)

With a Roasted Red Pepper Cream

Shrimp & Brie Stuffed Salmon (GF)

Diced Tomatoes, Dill & Parsley with a Citrus Cream

Sirloin Steak

With Shrimp & Scallop Gumbo Sauce or a Red Wine Demi-glace & Garlic Herb Butter

Spinach, Bacon & Smoked Gouda Stuffed Chicken (GF)

With a Parmesan Cream

Thai Marinated Halibut

Roasted Halibut with Soba Noodles & Cucumber Relish

From the Smallest Details, to the Grandest Events

5462 Center Street | www.makoy.com | 614.777.1211



Salads

House - Served with a Choice of Two Dressings

Mixed Greens with Grape Tomatoes, Cucumbers, Red Onions & Garlic Croutons

Chopped – Served with a Choice of Two Dressings

Romaine & Iceberg Lettuce with Applewood Smoked Bacon, Cucumbers, Tomatoes, Kalamata Olives, Red Onions & Feta Cheese

Caesar – Served with Caesar Dressing

Romaine Lettuce with Parmesan Cheese & Garlic Croutons

Wedge - Served with a Choice of Two Dressings & Bleu Cheese Crumbles on the Side

Iceberg Wedge with Grape Tomatoes, Applewood Smoked Bacon & Hard Cooked Egg

Champagne Mixed Green - Served with a Choice of Two Dressings

Mixed Greens with Spicy Candied Almonds, Grape Tomatoes, Grilled Asparagus & White Cheddar

Dried Cherry & Spinach - Served with a Choice of Two Dressings

Baby Spinach with Dried Cherries, Toasted Almonds & Goat Cheese

Green Apple & Walnut - Served with a Choice of Two Dressings

Mixed Greens with Granny Smith Apples, Applewood Smoked Bacon, Candied Walnuts & Bleu Cheese

Strawberry & Spinach - Served with a Choice of Two Dressings

Baby Spinach with Strawberries, Applewood Smoked Bacon, Celery, Candied Pecans & Bleu Cheese

Dressings: Ranch, Italian, Raspberry Vinaigrette, Bleu Cheese, French, Balsamic Vinaigrette, or Honey Mustard

From the Smallest Details, to the Grandest Events

5462 Center Street | www.makoy.com | 614.777.1211



Sides

Additional Side Selections \$4

Au Gratin Potatoes (GF/Veg)

Basmati Rice Medley (GF/Veg)

Green Beans with Baby Bella Mushrooms (GF/Veg)

Green Beans with Caramelized Onions (GF/Veg)

Green Beans with Tasso Ham (GF)

Herb Roasted Yukon Potatoes (GF/Veg/V)

Herbed Rice Pilaf with Toasted Almonds (GF/Veg/V)

Mac N' Cheese (Veg)

Mexican Rice & Beans (GF/Veg)

Orange-Honey Glazed Carrots (GF/Veg/V)

Potato Gnocchi, Sweet Corn, Kale, Basil & Parmesan Cheese (Veg)

Roasted Broccoli & Cauliflower (GF/Veg)

Roasted Fall Vegetable Medley (GF/Veg)

Roasted Garlic Mashed Potatoes (GF/Veg)

Roasted Redskin Potatoes (GF/Veg/V)

Roasted Zucchini, Squash, Onion & Bell Peppers with Balsamic Glaze (GF/Veg)

Sea Salt Baked Potatoes (GF/Veg/V)

Steamed Asparagus with Lemon Herb Aioli (GF/Veg)

Steamed Broccoli, Cauliflower & Carrot Medley (GF/Veg)

Steamed Broccoli with Cheddar Sauce (GF/Veg)

Sweet Corn Sauté (GF/Veg)

Sweet Potato Gratin (GF/Veg)

From the Smallest Details, to the Grandest Events

5462 Center Street | www.makoy.com | 614.777.1211



Plated Menu

Includes Served Salad, Rolls & Butter

Priced per person

Pesto Chicken Penne \$28 Grilled Chicken, Mushrooms, Tomatoes & Parmesan Tossed in a Basil Pesto Sauce

Penne Primavera (Veg) \$28 Seasonal Vegetables & Parmesan Cheese Tossed in a Roasted Garlic Cream

Rigatoni Diablo \$28 Grilled Chicken, Tasso Ham, Crimini Mushrooms, Caramelized Onions & Parmesan Cheese Tossed in a Roasted Red Pepper Cream (Add Shrimp \$2.00)

Angel Hair Pomodoro (Veg) \$28 Roasted Roma Tomatoes, Grilled Red Onions, Baby Spinach, Pine Nuts & Feta Cheese Crumbles Tossed in a Garlic-Infused Olive Oil

Entrees served with your choice of 2 sides:

Baked Chicken (GF) \$31 Baked Chicken with Pancetta, Roasted Red Pepper Cream & Smoked Gouda Cheese Blend

Beef Pot Roast (GF) \$28 Slow Braised Chuck Roast with Carrots, Celery, Onions & Parsnips

Beef Short Rib \$31 Korean Barbecue Braised Short Ribs with Kimchi Slaw

Blackened Atlantic Cod (GF) \$28 Roasted with Blackening Spices with Grilled Pineapple Salsa

Braised Steak \$28 Seared & Braised Beef Cutlets, Caramelized Onions & Crimini Mushrooms with a Wine Sauce

Chicken Marsala (GF) \$31 Seared Chicken & Sautéed Wild Mushroom Blend with a Marsala Wine Sauce

Filet Mignon (GF) \$46 Grilled 8 oz. Filet Mignon with a Red Wine Demi-glaze & Garlic Herb Butter

Herb Chicken (GF) \$28 Seared Herb Chicken with a Lemon Garlic Cream Sauce

Herb Crusted Pork Loin (GF) \$28 Granny Smith Apple Chutney with an Apple Cider Reduction

Prosciutto & Fontina Stuffed Chicken (GF) \$34 With a Roasted Red Pepper Cream

Seared Faroe Island Salmon (GF) \$31 Diced Tomatoes, Dill & Capers with a Citrus Cream

Sirloin Steak \$34 With Shrimp & Scallop Gumbo Sauce or a Red Wine Demi-glaze & Garlic Herb Butter

Spinach, Bacon & Smoked Gouda Stuffed Chicken (GF) \$34 With a Parmesan Cream

Duo Plated Meal Please see Chef for pricing

Plated Sides

Au Gratin Potatoes (GF/Veg)

Basmati Rice Medley (GF/Veg)

Green Beans with Baby Bella Mushrooms (GF/Veg)

Green Beans with Caramelized Onions (GF/Veg)

Green Beans with Tasso Ham (GF)

Herb Roasted Yukon Potatoes (GF/Veg/V)

Mexican Rice & Beans (GF/Veg)

Orange-Honey Glazed Carrots (GF/Veg/V)

Roasted Broccoli & Cauliflower (GF/Veg)

Roasted Fall Vegetable Medley (GF/Veg)

Roasted Garlic Mashed Potatoes (GF/Veg)

Roasted Redskin Potatoes (GF/Veg/V)

Roasted Zucchini, Squash, Onion & Bell Peppers with Balsamic Glaze (GF/Veg)

Sea Salt Baked Potatoes (GF/Veg/V)

Steamed Asparagus with Lemon Herb Aioli (GF/Veg)

Steamed Broccoli, Cauliflower & Carrot Medley (GF/Veg)

Steamed Broccoli with Cheddar Sauce (GF/Veg)

Sweet Corn Sauté (GF/Veg)

From the Smallest Details, to the Grandest Events

5462 Center Street | www.makoy.com | 614.777.1211



Brunch Buffet

Includes Assorted Danishes, Mini Muffins, Scones, Coffee, Tea, Water & Juice

Choice of Salad, Eggs, Three Sides, One Entree

Priced per person \$26

Additional Entrees \$5

Additional Sides \$4

Salad Station

Fruit Salad

House Salad

Caesar Salad

Chopped Salad

Eggs

Broccoli & Cheddar Strata

Egg Bake with Onions, Peppers, Potatoes, Sausage & Tomatoes

Egg Strata Lorraine

Egg Strata Florentine (Veg)

Grilled Vegetable & Cheddar Strata (Veg)

Scrambled Eggs with Cheese (Veg)

Sides

Applewood Smoked Bacon

Basmati Rice Medley (GF/Veg)

Breakfast Ham

Breakfast Potatoes (GF/Veg)

Green Beans with Caramelized Onion (GF/Veg)

Green Beans with Tasso Ham (GF)

Herb Roasted Yukon Potatoes (GF/Veg/V)

Herbed Rice Pilaf with Toasted Almonds (GF/Veg/V)

Home Style Potatoes with Green Peppers & Onions (GF/Veg)

Mac n' Cheese (Veg)

Roasted Redskin Potatoes (GF/Veg/V)

Roasted Zucchini, Squash, Onion & Bell Peppers with Balsamic Glaze (GF/Veg)

Steamed Asparagus with Lemon Herb Aioli (GF/Veg)

Steamed Broccoli with Cheddar Sauce (GF/Veg)

Steamed Broccoli, Cauliflower & Carrot Medley (GF/Veg)

Sausage Links

Entrees

Angel Hair Pomodoro with Roasted Tomatoes, Grilled Onions, Baby Spinach, Pine Nuts & Feta Cheese Crumbles (Veg)

Blackened Atlantic Cod with Grilled Pineapple Salsa (GF)

Braised Steak with Caramelized Onions & Crimini Mushrooms with a Burgundy Wine Sauce

Herb Chicken with a Lemon Garlic Cream Sauce (GF)

Herb Crusted Pork Loin with Granny Smith Apple Chutney (GF)

Pesto Chicken Penne with Grilled Chicken, Mushrooms, Tomatoes & Parmesan Tossed in a Basil Pesto Sauce

Southern Fried Chicken & Waffles with Warm Maple Syrup (\$1.50 upcharge)

From the Smallest Details, to the Grandest Events

5462 Center Street | www.makoy.com | 614.777.1211



Casual Buffet

Includes Hot Coffee, Tea & Water
China & Silverware are provided
Priced per person

Pizza & Salad Buffet \$16

Choice of Four: Cheese, BBQ Chicken, BLT, Buffalo Chicken, Pepperoni, Pesto Chicken, Sausage, Supreme or Veggie
Choice of Caesar or House Salad with breadsticks

Deli Buffet \$16

Assorted Sliced Deli Meats, Cheese, Breads, Relishes, Condiments & chips.
Choice of Potato, Pasta or Fruit Salad

Cold Casual Buffet \$16

Choice of Two: Egg Salad, Tuna Salad or Chicken Salad
Served with Assorted Breads & Mini Croissants, Relishes, Condiments & chips.
Choice of Potato, Pasta or Fruit Salad

Grill Buffet \$18

Includes Relishes, Condiments & Chips
Choice of Two Meats: Hot dogs, Burgers, Grilled Chicken or Brats
Choice of Potato, Pasta or Fruit Salad

BBQ Buffet \$20

Includes Chips, Cornbread & Silver Dollar Rolls
Choice of Two Meats: Pulled Pork, BBQ Grilled Chicken Breast or Pulled Chicken
Choice of Two Sides: Baked Beans, Mac n' Cheese, Cole Slaw or Potato Salad

Taco Buffet \$18

Includes Soft Taco Shells & Nacho Chips
Seasoned Ground Beef & Seasoned Chicken, Cheese Sauce & Diced Tomatoes,
Shredded Lettuce, Onions, Sour Cream, Shredded Cheddar Cheese, Salsa,
Mexican Style Rice & Refried Beans

+ Soup Station \$4

Choice of Broccoli Cheddar, Chicken Noodle, Chicken Tortilla, Chili,
New England Clam Chowder, Potato & Bacon or Tomato Basil

+ Salad Station \$4

Choice of Caesar or House Salad

From the Smallest Details, to the Grandest Events

5462 Center Street | www.makoy.com | 614.777.1211



Late Night Snacks

Keep the PARTY going and your guests SATISFIED

Priced per person

Assorted Chips & Dips Display \$6

Choice of Two: Buffalo Chicken, Spinach & Artichoke, & Queso Sauce

Served with Crisped Pita, Tortilla Chips & Salsa

Chicken Wings \$5

Choice of Two: Buffalo, Spicy Garlic, Teriyaki or BBQ on Side

Served with Celery & Ranch

Chicken Tender Sliders \$7

Fried Chicken Tenders with American Cheese on Soft Dinner Roll

Served with Buffalo, BBQ, Mayo, Ketchup & Mustard on the side

French Fry Station \$6

Hot & Crispy French Fries

Served with Chili, Cheddar Cheese, Bacon, Scallions, Sour Cream, Ketchup & Roasted Garlic Aioli

Hamburger Sliders \$7

Grilled Beef Patty with American Cheese, Caramelized Onions, & Pickle Slice on Soft Dinner Roll

Served with Mayo, Ketchup & Mustard on the side

Mixed Snacks (Veg/V) \$3

Assorted Chips, Pretzels & Party Mix

Pizza Station \$9

Choice of Three:

Cheese, BBQ Chicken, BLT, Buffalo Chicken, Pepperoni, Pesto Chicken, Sausage, Supreme or Veggie

From the Smallest Details, to the Grandest Events

5462 Center Street | www.makoy.com | 614.777.1211



Beverage Menu

Priced per person

Unlimited Soda \$2.50

Includes Coke products, Iced Tea & Lemonade

Champagne Toast \$2.50

Includes Champagne & Sparkling Grape Juice

Guaranteed Bar Package

Includes Champagne Toast & Soda. No shots. Guaranteed 4 hours, additional hours available

Beer & Wine \$28 Includes Beer & Wine

House \$34 Includes Beer, Wine, & House Liquors

Premium \$36 Includes Beer, Wine, & up to Premium Liquors

Specialty \$38 Includes Beer, Wine, & up to Specialty Liquors

Consumption Bar Package

Pre-Paid Bar Tab. Pricing based on estimated amount preset by client & charged on actual consumption. Amount not to be exceeded without advising bar contact. Approved overage to be paid at end of event.

Bottled & Draft Beer

Budweiser, Bud Light, Coors Light, Miller Light, Michelob Ultra, Cider, Corona Extra, Sam Adams Boston Lager, Stella Artois, Blue Moon, Heineken, Hard Seltzer & Regular/Seasonal Drafts

Wine

Cabernet Sauvignon, Chardonnay, Merlot, Moscato, Pinot Grigio, Pinot Noir, Riesling, Sauvignon Blanc & White Zinfandel

House Liquors

Well Liquors, Bailey's Irish Cream, Seagram's Gin, Jose Cuervo Gold & Silver, Tito's Vodka, OYO Vodka, Smirnoff (Assorted Flavors), Jim Beam, Seagram 7, Fireball, Malibu Rum, Captain Morgan Spiced Rum, Bacardi Light Rum, E&J Brandy, Amaretto & Assorted Liqueurs

Premium Liquors

Kahlua, Absolut, Bombay Sapphire, Tanqueray, Espolon Tequila Silver & Reposado, Jack Daniels, Bulleit Bourbon, Jameson, Dewars Scotch, Crown Royal, Crown Apple & Disaronno

Specialty Liquors

Grand Marnier, Makers Mark, Patron Silver, Hennessy, Johnny Walker Black, Woodford Reserve & Grey Goose

Domestic & Craft Kegs

Price Varies Per Request

Cash Bar Option Available

From the Smallest Details, to the Grandest Events

5462 Center Street | www.makoy.com | 614.777.1211



Linen & Décor

All events receive tables, chairs, china, glassware, silverware, & skirted tables
Priced per person

Standard Linen Package \$2

Linen & Poly Napkin

Premium Linen Package \$5

Floor Length Table Linen, Poly Napkin, & Chair Cover

Deluxe Linen Package \$8

Floor Length Table Linen, Poly Napkin, Poly Sash & Chair Cover

Premium Chivari Chair Package \$12

Floor Length Table Linen, Poly Napkin, Aluminum Chair & Cushion

Deluxe Chivari Chair Package \$14

Floor Length Table Linen, Poly Napkin, Poly Sash, Aluminum Chair & Cushion

Ask for Details, Linen Upgrades & Color Options

Included Event Décor

Card Box

Customer Centerpiece Setup

Dance Floor

Easels

First Dance Spotlight

Hurricane Centerpiece with Mirror & Candle

Table Numbers

Up Lights

Linen & Décor Add-ons

+ Satin Napkin – Upgrade @ \$.50 per person

+ Satin Sash – Upgrade @ \$.50 per person

+ Floor Length Linen – Starting @ \$25 per table

+ Table Overlays – Starting @ \$22 per table

+ Table Runners – Starting @ \$6 per table

+ Ceiling Drapes with Lights - \$400

+ Centerpiece Collections

+ Ceremony Backdrops

+ Chargers – Starting @ \$1 per person

+ Napkin Rings – Starting @ \$1 per person

Additional Table Décor & Rentals available

From the Smallest Details, to the Grandest Events

5462 Center Street | www.makoy.com | 614.777.1211



Additional Décor

Detailed Linen & Décor Appointments Available

Eiffel Tower with Floral

Includes 3 Votives - \$20 per table

Purple

Mauve

Black and Red

Ivory with Lights

White with Lights

Backdrop

Available for Ceremony or Photobooth

Greenery Wall - \$200

Rustic Wood Frame - \$125

Pipe and Drape - \$100

Table Runner

Deluxe Options - \$12 per table

Gold Sequin

Silver Sequin

Rose Gold Sequin

Black Sequin

Black & White Damask

Burlap

*Additional color and texture options available,
rental pricing may vary

Cake Stand \$25

Cupcake Stand Also Available

Silver Round

Wood Round

Decor Add-ons

- + Chargers Silver or Gold - \$1 per seat
- + Wood Centerpiece Base - \$5 per table
- + Additional Centerpiece Greenery - \$2 per table
- + Head Table Skirt Lighting - \$25 per table
- + Cake Table Skirt Lighting - \$25

Contact Erin to set up a Décor Appointment

EPearson@Makoy.com / Text: 614.205.6307

From the Smallest Details, to the Grandest Events

5462 Center Street | www.makoy.com | 614.777.1211



Recommended Vendors

Trusted & Preferred for your Special Day

Hotel

Embassy Suites	Courtyard Marriott	Towneplace Suites Marriott	Hyatt Place
Columbus/Dublin	Columbus/Dublin	Hilliard/Columbus	Columbus/Dublin
(614) 790-9000	(614) 764-9393	(614) 541-9309	(614) 799-1913 ext.5104

Cakes & Desserts

Capital City Cakes	Our CupCakery	Cake Creations	Bakes by Lo
(614) 277-9338	(614) 659-1555	(614) 876-0941	614.641.6931
capitalcitycakesoh.com	ourcupcakery.com	cakecreationsboutique.com	orders@bakesbylo.com

DJ & Entertainment

Josh Staley Productions	Party Pleasers	Music Express	Columbus Pro DJs
(614) 310-5860	(614) 396-7017	(614) 834-4201	(614) 224-1945
joshstaleyproductions.com	partypleasersservices.com	Music-expressdj.com	columbusprodjs.com

Photographer

Geyer Photography	New Image Studios	Robert Hinkle Photography	Hillary Ferguson Photography
(937) 243-2523	(614) 834-4201	(614) 561-4180	(614) 412-3985
geyerphotography.com	New-imagestudios.com	Robertinklephotography.com	hillaryferguson.com

Florist

Hilliard Floral Design	Botanica Flowers
(614) 777-7795	(614) 975-6951
hilliardfloral.com	Botanicawedding.com

From the Smallest Details, to the Grandest Events

5462 Center Street | www.makoy.com | 614.777.1211



Frequently Asked Questions

Is a deposit required to hold my date & space?

- Yes, Deposit amount varies by room and time.

What is the Service Charge?

- 20%

What is the tax?

- 7.5% on all taxable items

Are there any hidden fees?

- No

What do we have to do to hold the date/space?

- Signed contract & nonrefundable deposit of \$1000, which is also your first payment on event.

Are we able to make payments?

- Yes, we will create a payment plan leading up to your event date.

When is their final payment & final count due?

- 10 days prior to event date.

Are there minimums required?

- Yes, on Saturday evenings and Holiday weekends. All minimums are negotiable.

Is there a charge to hold the ceremony?

- Indoor - \$500
- Outdoor - \$1000

Is there an Outdoor Wedding back up plan if Mother Nature is not cooperating?

- Yes, we will move the Ceremony indoor.

Do you provide Day of Coordinator?

- Yes, you meet them at drop-off/rehearsal.

Is gratuity included?

- No, a gratuity is not included or expected, but always appreciated.

How many hours do we get for the ceremony?

- One hour

How many hours do we get for the reception?

- Four hours. Times are negotiable.

When do you allow vendors access to set up?

- Two hours before guest arrival

Will I be able to come early to get ready?

- Yes, we make sure you have access to the bridal suites 2 hours prior to guest arrival. Ask about all day access!

Are we able to choose entrees from different buffet menus?

- Yes, we match the price in the middle.

Can I bring in my own alcohol?

- No, we have our own liquor license.

Do you allow outside catering?

- No

How many guests can your rooms accommodate for seated dinners?

- Emerald – up to 450 guests
- Burgundy – up to 250 guests
- Mezzanine – up to 80 guests

Can additional hours be purchased?

- Yes

What time do you close?

- Fridays & Saturdays – 12 am
- Weekdays & Sundays – 11 pm

What vendors outside of Makoy Center will I need?

- DJ - Cake – Photographer - Photo Booth

From the Smallest Details, to the Grandest Events

5462 Center Street | www.makoy.com | 614.777.1211

