



Buxton Inn Events & Catering



Dining Options and Room Accommodations

For your event, you can choose to either do a Plated Style, Buffet, or Family Style for your meal.

Plated Style: This is traditional sit-down service. You pick 1-3 Entrées from the menu. All sides are the same for every entrée. After selecting your options, send those options to the guests you are inviting and have them pre-select their entrée. You would give the selections along with the head count to the Events Coordinator no later than 7 days before the event, and a place card system is used for service. On some entrée selections there are minimum order requirements. Please check with the Event Coordinator for further clarification.

Buffet Style: This is a self-serve style. You pick 1-3 Entrées, appetizers, sides, and desserts from the menu. You would give the selections 14 days ahead, along with the head count 7 days ahead, to the Events Coordinator. Buffets are required to have 20 people. Add \$3.00 per person for groups of 20 or less.

Family Style: This is a plated "pass around" style. Think family Thanksgiving. Entrées, sides, and desserts are selected, portioned out, and served on the table. Everything is passed around and shared among yourselves. Add \$3.00 per person for groups of 20 guests or less.

Lincoln Room- up to 40 people

Garden Room- up to 50 people

WHH Room- up to 50 people

Wine Cellar- up to 20 people

Tavern- up to 30 people

Outdoor- up to 150 people

The Blue Room can be combined with the Garden Room, and the Patio can be combined with Lincoln Room to maximize the spaces for an additional cost.



Appetizers and Hors d'oeuvres

Trays: (pricing based on the number of guests)

Vegetable Crudité	\$5pp	Imported Cheeses served with Sliced Baguette	\$10-15pp
Fresh Fruit	\$6pp	Charcuterie Board	\$8-12pp
Assorted Domestic Cheese Cubes served with Crackers	\$6pp		

Add-ons: Warm Olives, Spinach Artichoke Dip, Assorted Nuts, Hummus, and Warm Pita (\$2 - \$8 extra per person)

Cold Appetizers:

(pricing per 50 pieces)

Hot Appetizers:

Asian Slaw Wontons	\$200	Spanakopita	\$200
Bruschetta	\$200	Stuffed Mushrooms	\$250
Shrimp Cocktail	\$300	Veggie Eggroll	\$250
Prosciutto Wrapped Asparagus	\$250	Mini Crab Cake	\$300
Mushroom Crostini	\$250	Assorted Mini Quiche	\$200
Deviled Eggs	\$200	Coconut Shrimp	\$300
Goat Cheese Stuffed Peppers	\$250	Mini Beef Wellington	\$300
Antipasto Skewers	\$250	Franks n Blanket	\$200
Blue Cheese Stuffed Cucumbers	\$250	Bacon Wrapped Scallops	\$300
Caprese Skewers	\$200	Chicken Skewers with dip	\$250
Shrimp Tartlets	\$300	Pot Stickers with sauce	\$250

Soups

French Onion

Tomato Basil

Buxton Chicken Curry

Loaded Potato

Cream of Broccoli

Cream of Asparagus

Chili or White Chicken Chili

All House Made

Bowl prices range from **\$8.00-\$12.00 pp**

Cup prices range from **\$5.00-\$8.00 pp**

Bar Apps, Snacks for Meetings and After Parties

Bar Apps: (pricing based on the number of guests)

Chicken Wings \$7pp

Potato Skins \$5pp

BBQ Meatballs \$6pp

Chicken Tenders \$6pp

BBQ Sliders \$8pp

Mini Cheeseburgers \$8pp

Hot Pretzel with Cheese Dip \$4pp

Cheese Quesadilla with Salsa and Guacamole \$6pp

Made to Order Flatbreads \$8pp

Pot Stickers \$8pp

Spinach and Artichoke Dip \$8pp

'Health Nut'

Granola Bars
Hummus and Veggie
Apples
\$10 pp

'Sweet & Salty'

Chips and Pretzels
Brownies
Fresh Fruit
\$8.00 pp

Dessert Trays

Assorted Cookies

\$20/Dozen

Chewy Chocolate Brownies

\$24/Dozen

Chocolate Covered Strawberries

\$110/50 Pieces

Miniature Cheesecakes

\$110/50 Pieces

Buckeyes

\$110/50 Pieces

Goumas Assorted Truffles

\$110/50 Pieces



Entrée Selection

Prices are for plated service. Buffet and family style is priced separately on a per person cost. Plated proteins come with a side and Chef vegetable.

Casseroles stand-alone entrees. Minimum of 20 people needed for buffet or family style service. Some items require a minimum of 8 orders.

Side Caesar or House salads can be added for \$4 extra per person.

Poteins:

*Prime Rib	\$36.00
*Beef Tenderlion	\$32.00
*Pot Roast	\$25.00
*Rosemary Pork	\$22.00
NY Strip	\$32.00
Cordon Bleu	\$25.00
Chicken Florentine	\$22.00
Maple Glazed Salmon	\$26.00
Crab Cakes	\$28.00
Meatloaf	\$18.00
Stuffed Portabella	\$18.00
Quartered Roasted Chicken	\$26.00
Chicken Parmesan	\$22.00
*Lasagna	\$20.00
Bacon Wrapped Scallops	Market Price

(* minimum of 8 orders are required)

Sides:

Beet & Sweet Potato Hash
Scalloped Potatoes
Baked Potatoes
Mashed Potatoes
Oven Roasted Potatoes
Buxton Long Grain Rice
Mac n Cheese
Farro & Kale
Fettuccini Alfredo
Penne Marinara
Bruschetta Pasta

Original Buxton Cassorels:

Seafood Chesapeake	\$30.00
Chicken Divan	\$28.00
Five Cheese Pasta	\$24.00

Duos: \$65.00 per plate and come with a choice of side and Chef vegetable

Maple Glazed Salmon and Crab Cakes

Filet Mignon and Shrimp Scampi

Chicken with Alfredo Sauce and Beef Tenderlion

Themed Buffets

All buffets come with a pre-set appetizer, bread service, and pre-set dessert along with the entrees and sides listed. Non-alcoholic beverages are included.

Italian Buffet:

Antipasto Platter
Caesar Salad
Traditional or Vegetable Lasagna, Chicken Parmesan, Alfredo Tortellini
Green Beans
Chef Choice Dessert

\$50.00 pp

Barbecue Buffet:

Vegetable Tray
Cole Slaw
Shredded Barbecue Pork Sliders with Cornbread, Chicken Tenders with dipping sauces
Baked Beans and Macaroni -n- Cheese
Chef Choice Dessert

\$40.00 pp

Original Buxton Buffet:

Assorted Cheese Tray
Traditional Tossed Salad with Choice of Dressings
Chicken Curry Soup
Seafood Chesapeake and Chicken Divan

\$55.00 pp

Ask about customizing your own buffet!

Breakfast to Start the Day

Coffee Plus One:

Regular and Decaf

Hot Tea

Choose One -

Assorted Pastries

Muffins

Bagels with Cream Cheese

Fruit Salad

\$6.00 per person

Continental Buffet:

Assorted Cereals

Fresh Pastries

Muffins

Bagels with Cream Cheese

Yogurt and Granola

Fresh Fruit Salad

OJ, Coffee, Tea, and Milk

\$12.00 per person

Traditional Breakfast Buffet:

Scrambled Eggs

Breakfast Potato

Bacon & Sausage

Waffles

Fresh Fruit Salad

Bagels with Cream Cheese

OJ, Coffee, Tea, and Milk

\$18.00 per person

Plated Breakfast Choices:

Eggs your way, choice of bacon, or sausage, house potatoes, & biscuit

\$12

Eggs Benedict with house potatoes

\$15

Chef French Toast

\$12

Buxton Quiche, fresh fruit, & Greens

\$15

Start your history at the Buxton Inn!



The Buxton Inn is the perfect place to host the unique wedding of your dreams. The wonderful thing about the Buxton is the ability to not only host your ceremony here, but to also have your rehearsal dinner as well as reception here. The options for indoor and outdoor weddings are numerous...

Indoor space for 50 people

- Outdoor space for 150 people
- Tenting available for outdoor schemes
- Catering and planning here
- Complete customization
Unique atmosphere
On site wedding coordinator
- Private use of the Tavern on the day of (noon-4pm)
- Discounts on overnight accommodations
- Complementary 'ghostory' tour for the wedding party
- Bar packages



Event Information

EVENT ACCOMPANIMENTS We include all necessary equipment to make your vision a reality. Linens, tables, chairs, flatware, and glassware are included for indoor events. Outdoor events require the rental of tables, chairs, and tents. Flatware and glassware may also be at an additional cost. The event staff will assist with any request including florals, decor, and entertainment.

STAFFING Your event will include all the necessary staff to ensure that you are truly able to relax and enjoy the event. An automatic 22% Gratuity is added to each final bill for the staff. Any additional gratuity you wish to give your event staff is very much appreciated, but left to your discretion.

FOOD ALLERGIES Being a "scratch" kitchen, we make all foods from scratch as much as possible. All of our food is prepared in a kitchen that handles shellfish, nuts, raw eggs, and wheat products. We do however take every effort to ensure that preparations for guests with food allergies are met.

COSTS AND DEPOSITS All indoor and outdoor event spaces require minimums. All Minimums vary depending on the day and venue space selected. Our Events Coordinator will meet with you to discuss the options and costs. An event fee and signed agreement is required to reserve a date. Please call the Buxton Inn for more information. 740.587.0001

FINAL COUNTS Final event details are due no later than 14 days prior to the event, and final guest count is due 7 days prior to the event date. This allows for professional planning to insure the event is executed properly.



Deposits, fees, and costs

The Buxton Inn requires all events to be held with a non-refundable event fee. This event fee is required at the time of contact signing the agreement. The event fees vary based on which kind of event you are having as well as the space you are having it in. The event fee is not part of the overall event food and beverage minimum.

Event food and beverage minimums are the charge to cover certain amenities such as taking the space from open to the public dining and event staffing.

Fees and Minimums: All events require an event fee and food and beverage minimum (depending on the time of day and space) that the Events Coordinator will discuss with you.

Delivery fees: Any selections on items that require a delivery to the Buxton Inn such as: Outside tables, chairs, colored linens, lights, flowers, cakes, etc. will be accosted to the person expensing the event.

Theft or damage: Any items that come up missing or damaged during an event by someone from the event will be billed to the person expensing the event.

Late notice cancellations: Any meals prepared and ordered that are cancelled after the 7-day final guest count will still be charged to the person expensing the event. In the event of cancelling an event, the cancellation policy applies per the agreement that was signed by the person expensing the event.

Cancellation Policy: The minimum of either \$500.00 for day time events (7am-3pm), \$1,200.00 for evening events (starting after 3pm) and \$5,000.00 for outdoor events taking place in the courtyard will be charged in full if the event is cancelled 30 to 15 days in advance. After the 15 days the Historic Buxton Inn, LLC will charge either the full amount indicated in the event plan or the minimum amount. Prior to the 30 days the cancellation policy is the following: 90 days to 180 days prior 50% of the amount of the minimum. 31 days to 89 days prior 75% of the amount of the minimum.

An automatic gratuity of 22% of all food and beverage will be added to your final invoice. The entire service charge is the property of The Historic Buxton Inn, LLC, not the property of any one employee and will be dispersed at the discretion of the Historic Buxton Inn, LLC. As required by law, all food, non-alcoholic beverages, and service charges are subject to local and state taxes.

*All event fees and costs are set by management at the Buxton Inn to help ensure quality and consistency with all events. The Buxton Inn holds the rights to adjust any of the fees at any time.



Event Fees and Minimums

<u>Room</u>	<u>Event Fees*</u>	<u>Max Capacity</u>	<u>Amenities</u>
Lincoln Fireplace	\$200.00	50	Working Wood
Blue Garden	\$200.00	30 60	Full Service Bar Outdoor Feel
William Henry Harrison	\$200.00	50	View of Courtyard/Full Full Service Bar
The Tavern	\$200.00	30	Full Service Bar
Wine Cellar	\$200.00	20	Secluded and Private
Courtyard (Outdoor)	\$1500.00 Sun.-Thurs. \$3500.00 Fri. & Sat.	150	Large, Open, Customizable and Combine with Green Space and Fountains

Food and Beverage Minimums

7:00 am – 3 pm Food & Beverage Minimum - \$500.00

After 3 pm Food & Beverage Minimum - \$1200.00

Tavern - \$1500.00

Courtyard – Food & Beverage Minimum, Weekday (Sunday – Thursday)- \$3000.00 and Weekend (Friday & Saturday- \$5000.00

***Event Fee** – Make your dining space(s) private. Provide all necessary staff and allow you full customizing of your event.

<u>Tents for Outdoor</u>	<u>Price with Delivery</u>	<u>A la Carte Items</u>	<u>Price</u>
10 x 20	\$400.00	White Garden Folding Chairs	\$5.00
20 x 20	\$450.00	5 ft. Round Tables	\$10.00
20 x 40	\$800.00	Outdoor/Colored Linens	\$6.00
20 x 50	\$1000.00	Outdoor/Colored Napkins	\$3.00

Items for Additional Cost

- Tent Walls
- AC/Heat for Tent
- Audio Visual Equipment \$75.00, Sound System \$50.00 and Podium \$50.00
- Dance Floor

*All indoor tables are provided with white linens for no extra charge if requested, and all flatware is provided for groups up to 60 people. These prices are subject to change at any time before agreed upon for an event. All events have a final bill presented with tax and automatic 22% gratuity.

*Courtyard events maybe subject to extra flatware and plate ware charges.

*All event fees are nonrefundable. The Historic Buxton Inn requires the event fee to be paid and the event agreement to be signed before we can start planning your event.



313 East Broadway | Granville, Ohio 43023 | 740.587.0001 | www.buxtoninn.com/events



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