

Banquet Menu

*Inquire About
Menu Customization*



419.422.5682

The Findlay Inn and Conference Center reserves the right to inspect and approve all functions being held at our facility. No outside food or beverages are permitted in any of the meeting rooms (except for specialty cakes and desserts). Please be aware that additional charges may apply if outside food or beverages are brought into the function. For the safety of our guests, our food CANNOT be taken out. The final guaranteed guest count must be called into the Banquet Sales office 7 DAYS prior to the event. Count changes after this can only increase, they cannot decrease. Guests are responsible for 100% of the guaranteed count. If no count is given, we will charge according to the last provided count, plus increases. Cancellations must be made one week in advance to avoid charges of all related costs to the function (except for the deposit money which is non-refundable).

All food and rental fees are subject to a 20% service charge and tax. Direct bill customers must be pre-approved by the Banquet Sales Office. Groups other than direct bills must submit a signed credit card authorization form prior to their event. This credit card will be charged unless other arrangements are made prior to the day of the event. Tax exempt groups must provide a copy of a tax exemption form in order to be exempt. Full payment is due 7 days prior to the event with the exception of *Day of Event Add On's* and Consumables which will be charged within 2 business days of the completion of your event (see full contract for further details). A deposit determined by the Banquet Sales office is due at the time of booking and are non-refundable.

Each room will be set up to your specifications. Please make these arrangements with the Banquet Sales Office prior to the event. We cannot guarantee specific rooms or that a room will be made available more than one hour prior to your event, unless arranged prior with the Banquet Sales Office. *If a change to the original room set up is requested the day of the function, a labor charge may be assessed.* It is the client's responsibility to notify all contracted vendors of these policies. Decorations, exhibits, displays and equipment must be removed immediately following an event unless prior arrangements with the Banquet Sales Office have been made. Entertainment is the sole responsibility of the function host. Final approval must be given by the Findlay Inn. Entertainment that is inappropriate or inconsistent with the well-being for the reputation of the Findlay Inn will not be allowed. All functions and entertainment must end by 11:00 P.M.

Contracted guests are responsible for any damage caused by guests or their vendors. Additional fees for cleaning, repair or replacement will be assessed. Tape, nails, pushpins, confetti, or other damaging fasteners are not permitted. The Findlay Inn will not assume responsibility for the damage or loss of any merchandise or articles left in our facility prior to, during or after a function.

All banquet rooms are equipped with a screen and a microphone jack. Podiums \$15, microphones \$10, Flip \$10/chart and LCD projectors \$50 are available on a first come, first serve basis.

All alcoholic beverage sales and services are subject to the rules and regulations of the Ohio State Liquor Control Board. No outside alcoholic beverages may be brought into any conference room or public area of the hotel. Any outside beverages will be confiscated. Regardless of the bar package chosen, a \$100 Bartender fee will be charged per 100 guests. All private function bars will close promptly at 11:00 P.M. Any person passing alcohol to minors and/or intoxicated individuals may be removed from the hotel premises. The Findlay Inn reserves the right to refuse service to anyone that cannot produce a valid ID. Bartenders will also refuse service to anyone visibly intoxicated. Function hosts are responsible for the actions of their guests and any costs associated with damages. The Findlay Inn reserves the right to deny alcoholic beverage service to any individual or group in violation of any of our policies, without customer consent or recourse.

Banquet Catering Menu

BREAKFAST

Includes: Coffee, Hot Tea, Milk & Orange Juice

Findlay Inn Continental

Assorted Muffins, Danishes, Fresh Fruit in Season,
Bagels w/ Butter, Fruit Preserves & Cream Cheese

Chef's Continental

Assorted Muffins, Danishes, Fresh Fruit in Season,
Bagels w/ Butter, Fruit Preserves & Cream Cheese.
Assorted Yogurt w/ Granola, Hard Boiled Eggs

Executive Continental

Assorted Muffins, Danishes, Fresh Fruit in Season,
Bagels w/ Butter, Fruit Preserves & Cream Cheese.
Assorted Yogurt w/ Granola, Hard Boiled Eggs,
Assorted Oatmeal, Fresh Fruit In Season

An A' La Carte Breakfast is Available Upon Request

Add On Hot Breakfast Sandwiches To Any Option

Banquet Catering Menu

COLD HORS D'OEUVRES

Deviled Eggs

w/Sriracha Infused Bacon

Fresh Vegetable Display Crudités

w/ House Made Dill Dip

Hummus Bar

w/ Fresh Vegetables, Pita Chips & Mediterranean Olives

Jumbo Shrimp Cocktail

Served w/ Fresh Lemons & Spicy Horseradish Cocktail Sauce

Domestic Cheese Tray

w/ Assorted Crackers

Seasonal Fresh Cut Fruit & Berries

w/raspberry Dip *When Available*

Meat's & Cheese's Display

w/ Grilled Veggies, Mediterranean Olives, Sliced Meats & Cheeses. Assorted Crackers & Baugette Bread.

Whole Fresh Fruit Basket

w/ Apples, Bananas & Oranges

HOT HORS D'OEUVRES

Crispy Fried Chicken Wings

w/ Variety of Dipping Sauces &
Bleu Cheese Dressing

Chicken Chunks

w/ Variety of Dipping Sauces &
Bleu Cheese Dressing

Buffalo Chicken Dip

w/ Fresh Fried Tortilla Chips

Spinach & Artichoke

w/ Fresh Fried Tortilla Chips

Baked Meatballs

w/ House Roasted Tomato Sauce

Bavarian Style Pretzel Sticks

w/ Sharp Cheddar Cheese Sauce

Tony Packo's Fried Pickles & Peppers

w/ Homemade Dill Dip

***Bacon, Cheddar & Scallion
Loaded Potato Skins***

w/ Sour Cream

Pork Spring Rolls

w/ Sweet Chili Dip

Panko/ Coconut Fried Shrimp

w/ Sweet Chili Boom Boom Dip

Seafood Stuffed Mushroom Caps

Baked in House Made Scampi Butter

Shrimp & Lobster Bisque

Our Chef's Famous Bisque Recipe. Creamy,
Velvety Bisque Finished w/Golden Sherry

Banquet Catering Menu

BREAK PACKAGES

All Breaks Served With Coffee, Tea & Water

Health Break

Fresh Vegetables, Assorted Fruit Display &
Mixed Nut Display

Classic Snack Break

Assorted Kettle Chips & Snack Bags

Sweet Tooth Break

Chocolate Dipped Pretzels, Assorted M&M's, Miniature
Chocolate Bars & Peanut Brittle

Amigo Break

Fresh Fried Tortilla Chips, Roasted Salsa, Bean Dip, Cheddar
Cheese Sauce & Guacamole

Happy Trails Break

Trail Mix, Assorted Granola Bars, Individual Yogurts & Berries

Ice Cream Break

Chef's Choice of Assorted Local Award Winning Ice Cream

Assorted Cookie & Brownie Break

PREMIUM ENTREE'S

Served With House Made Salad

Premium Deli Tray

Roast Turkey, Deli Sliced Ham & Roast Beef. Paired w/ a Trio of Sliced Cheeses, a Selection of Baked Breads and Fresh Deli Garnishments. Served w/ Crispy Fried Pub Chips & Dip

Burger Bar

1/2 lb. Black Angus Steak Burgers Served w/ Fresh Baked Rolls. Including Assorted Sliced Cheese & Fresh Cut Condiments. Paired w/ Crispy Fried Pub Chips & Sip

South of the Border Bar

Fresh Made Tacos & Chicken Fajitas Paired w/ House Made Spanish Rice & Re-fried Beans. Classic Condiments Include Tomatoes, Jalapenos, Onions, Black Olives, Cheddar Jack Cheese, Salsa & Sour Cream. *Add On: Guacamole

Chefs Pasta Bar

Served w/Fettuccine & Cavatappi Pasta. Sauces Include Homemade Alfredo Sauce & Roasted Tomato Marinara. Paired w/ Fresh Baked Garlic Bread. *Add On's: Grilled Chicken, Italian Sausage, Meatballs & Jumbo Shrimp

Ricotta Stuffed Manicotti

Served w/House Roasted Tomato Sauce & Baked w/ Five Cheese Italian Blend. Paired w/ Fresh Baked Garlic Bread. *Add On's: Grilled Chicken, Italian Sausage, Meatballs & Jumbo Shrimp

Build Your Own Mac & Cheese

Customize Our Chef's Own Mac & Cheese w/ Your Choice of Brisket, Applewood Smoked Bacon, Grilled Chicken & Pulled Pork along with garnishments.

Findlay's Finest BBQ Pork Bar

Classic House Made BBQ Pulled Pork Paired w/ Fresh Baked Brioche Rolls & Fresh Cut Condiments. Served w/Creamy Coleslaw & Crispy Fried Pub Chips & Dip

Fresh Roasted Chicken

Marinated in Our Chef's Special Brine & Seasoned w/ Our Secret Blend of Spices. Served w/ Roasted Redskin Potatoes, Fresh Vegetables & Baked Rolls

Sirloin Tips & Noodles

Tender Sirloin Tips w/Mushroom & Onions in a Burgundy Wine Sauce. Tossed w/ Plump Kluskie Egg Noodles. Served w/Creamy Mashed Potatoes, Fresh Vegetables & Baked Rolls

*With Additional Charge

DELUXE ENTREE'S

*Served With House Made Salad, Choice of Fresh Vegetable,
Choice of Starch & Fresh Baked Rolls*

Pork

Char Grilled Pork Tenders

Brushed w/ Our House Made BBQ Sauce

Boneless Pork Loin Chops

Center Cut & Topped w/ Stone Ground Mustard Crust

BBQ Pulled Pork

Served w/ Toasted Brioche Rolls, Fresh Cut Condiments and Creamy Coleslaw

Poultry

Pan Seared Chicken Chop

w/Choice of sauce

Lemon Rosemary Shallot Glaze, Fresh Marsala Mushroom Glaze,
House BBQ Sauce or Champagne Cream Sauce w/ Fresh Grapes

Seafood

Crispy Fried Lake Perch

Char Grilled Bay of Fundy Salmon

Baked Atlantic Cod w/ Caper Dill Cream Sauce

Crab Cakes w/ Sun Dried Tomato Cream Sauce

Parmesan Crusted Tilapia w/ Butter Crumb Topping

Pan Seared Salmon Patties w/ Zesty Horseradish Cream Sauce

Charcuterie Board

Capicola, Genoa Salami, Hard Stick Pepperoni, Prosciutto,
A Variety of Italian Cheese, Grilled Primavera Vegetables, Imported Olives
and Assorted European Breads. *Only Available for 50 People or More.*

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House BBQ Sauce or Champagne Cream Sauce w/ Fresh Grapes

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A Variety of Italian Cheese, Grilled Primavera Vegetables, Imported Olives
and Assorted European Breads. *Only Available for 50 People or More.*

Banquet Catering Menu

CARVING STATIONS

*Served With Two Side Choices, House Salad &
Fresh Baked Bread*

30 Person Minimum

Roast Prime Rib Au Jus
w/ Horseradish Cream Sauce

Roast NY Strip Steak Au Jus
w/ Horseradish Cream Sauce

Roast Beef Brisket Au Jus
w/ Horseradish Cream Sauce

Roast Pork Loin
w/ Horseradish Honey Mustard Sauce

Char Grilled Pork Tenderloin
w/ House Made Jamaican BBQ

Boneless Roasted Whole Turkey
w/ Pan Dripping Gravy

ACCOMPANIMENTS

Wild Rice Pilaf

Buttered Corn

Baked Potato

California Blend

Au Gratin Potatoes

Buttered Broccoli

Loaded Mashed Potatoes

Buttered Cauliflower

Roasted Garlic Mashed Potatoes

Roasted Zucchini & Squash Blend

Green Bean Almondine

Brown Sugar Glazed Baby Carrots