



a perfect union

COUNT ON CAMERON MITCHELL CATERING TO MAKE YOUR PERFECT UNION THE PERFECT FLAVOR.

When you're planning the celebration of a lifetime, there's a lot to think about. We want to make this once-in-a-lifetime experience as easy as possible. To help you sift through all the catering and planning elements, we've put together this guide to get you asking the right questions, so you may pronounce your reception perfect for your vision.

1 Venue & Site Selection

Formal, trendy or simple elegance? The setting you choose sets the mood at the reception.

2 Reception Styles

Plated dinner, family-style, stations or buffet? There's a service style to compliment virtually every taste and budget.

3 Menu Options

Entrée duets or hors d'oeuvres themes? Creating the perfect menu is fun. Here's the opportunity to share your good taste with your friends and family.

4 Bar Packages

Red or white? Top shelf or bring-your-own? Greeting drinks or featured drinks? The drinks you serve say a lot about your party.

5 Table Settings

China patterns, flatware & glassware options? The right "look" often depends on all the other elements you want to bring to the table.

6 Service and Staff

Bartenders, wait staff, chefs. Our team will be onsite to make sure your big day goes off without a hitch.

7 Linen and Equipment

From chairs and tablecloths to tents and gazebos, anything and everything's for rent.

8 Recommended Partners

Music, photography, limos, flowers and more.

Get the specialty services you need quickly and easily from our list of recommended vendors.



venues + site selection

Are you considering an elegant ballroom for a large sit-down affair, or an intimate gathering in a trendy art gallery, or your family's back yard? It's often the setting that makes the reception uniquely yours.

Selecting your reception site is one of the most important decisions you'll make. All later decisions will follow the style and level of formality of the setting you choose: sophisticated or trendy, formal or casual.

Fortunately, there are plenty of sites to choose from, each with their own unique feel and character.

Our Preferred Venue Partnerships Include:

- The Darby House
- Grange Audubon Center
- Bryn Du Mansion
- Columbus Museum of Art
- Cosi
- Creekside
- The Franklin Park Conservatory
- Little Bear
- Longaberger Alumni House
- Northbank Pavilion
- Wexner Center/Mershon

Other Popular Spots Around Town:

- | | |
|------------------------|---------------------------------|
| Adventure Center | King Arts Complex |
| Arena Grand | LC Pavilion |
| Beth Tikvah | New Albany Links |
| BoMA | Ohio Historical Society |
| Camp Mary Orton | Ohio State Bar Association |
| Crockett's Run | Ohio Theater |
| Delaware Cultural Arts | Palace Theater |
| Dublin Banquet Hall | Rebecca Ibel Gallery @ Miranova |
| Eagle Creek | Riffe Center Theater |
| Everal Barn | Temple Israel |
| Gahanna Sanctuary | Tom Hawk Gallery |
| Galbreath Pavilion | The Green Room |
| Greek Orthodox Church | Valleydale Ballroom |
| Haimerel Center | The Vault |
| Hampton Inn Downtown | Veterans Memorial |
| Hampton Inn Dublin | York Country Club |
| Jeffrey Mansion | YWCA/The Griswold |
| Kelton House/Museum | Your Personal Choice |



reception styles

Planning the perfect reception can be challenging to say the least. Having the help of someone who's done it hundreds of times, who can take care of all the details for you, is often a godsend.

A savvy consultant can answer your questions, make knowledgeable recommendations and help organize the 1001 details so you're free to enjoy the day.

Theme Development

Consider a theme to help define your reception's menu and décor, and to give your day special meaning. Anything you love can be a theme, specific colors, gardens, cultural heritage, city etc.

Menu Development

Let us help you decide if a plated dinner, a buffet or hors d'oeuvres stations menu suits your style best. We will design your menu so that it reflects your theme and taste.

Venue Selection

Your consultant can open doors to sought-after wedding venues and help you evaluate sites so you can choose the one that best suits your reception's theme, style, size and budget.

Wedding Day Coordination

All planning aside, it all comes down to execution. Your coordinator will be there on your big day to help orchestrate your reception — and make sure everything goes off without a hitch.



menu options

Creating the perfect menu for your reception is an important and enjoyable part of planning your reception. Besides being fun, it's your opportunity to share your good taste with all of your friends and family.

Sit Down vs. Buffet Dinner

Traditional sit-down dinners tend to be more formal, while buffets give guests what they want. Family-style meals are also popular and offer a comfortable yet still elegant experience. We will create your vision, the choice is yours.

Brunch Option

If your wedding is early in the day, consider a brunch reception with fresh pastries and fruit, crepe or omelet stations, bloody marys, champagne and mimosas.

Entrée Choices

Entrée "duets" are one way to ensure you'll please every palate. Serving chicken and beef, or pairing a meat entrée with a fish or vegetarian selection, will help satisfy your guests' diverse tastes. For more efficient and swifter service we recommend that if serving more than one entrée for your guests that all the sides are the same on the plates.

Themed Stations

Offer guests a wide range of culinary experiences by choosing specialty ethnic or other themed stations. Popular themed stations include Latin flavors, Asian & sushi bars, Italian, Napa Valley and Mardi Gras.

Hors d'oeuvres and Cocktails

For evening ceremonies, a trendy cocktail party with hors d'oeuvres passed and displayed may set your mood. Guests can mingle and enjoy an array of hot and cold hors d'oeuvres.



bar packages

What do you and your guest like to drink? The drinks you choose to serve at your reception can help set the tone for the kind of party it will be- casual, formal, reserved or warm & sociable. That's why it's best to put serious thought into designing your bar.

Our commitment to creating the best possible cocktail extends from our chefs to our bartenders. Our chefs make fresh fruit purees and fresh sour mix and our bartenders hand squeeze fresh citrus into each drink with fresh sliced garnishes. We also feature a great selection of fresh non alcoholic drinks.

All bar packages include assorted soft drinks, juices, fresh mixers and bottled water, along with bar garniture, equipment and ice. Here are some popular options:

Premium Bar

A full bar of premium wine and spirits, including top-shelf liquors, a selection of red and white wine, imported and domestic beer.

Standard Bar A full bar of well liquors including standard brand-name liquors, quality red and white wine and domestic beer.

Premium Beer and Wine Bar Best selection of red and white wine, plus a variety of imported and domestic beer.

Standard Beer and Wine Bar House-brand red and white wine along with selected domestic beer.

Dinner Wine & Champagne Choose premium or standard wine, along with a champagne toast to be served to guests with dinner.

Specialty Bars Martini bars, sake bars, frozen flavored vodkas. These and other theme bars offer guests something exotic and are increasingly popular for receptions.

After-Dinner Drinks Cognac poured by roaming waitstaff, or special tables offering cordials, ports and single-malt scotches are just a few options to consider.

Cappucino, Espresso and Hot Beverage Stations

Let our barristas create popular espresso drinks for your guests and bring the trendy coffee shop to your reception. Hot Teas, Hot Buttered Rums, Hot Chocolate and a variety of other hot beverages are a welcomed treat for your guests as well.

Mixers and Bar Set-up Only Mixers, sodas, bar garniture and ice for those who provide their own liquor, beer and wine. (We can assist in estimating quantities based on guest count.)



table settings

The little things add up to create the perfect look of your reception-like china and glassware. Do you prefer elegance or more of a contemporary feel? It depends on the plate you bring to the table.

Our preferred partner, Event Source, provides you with the latest trends and highest quality rentals. Preview the full line of china, glassware and flatware at eventsource.net.

China

There are lots of patterns of china, glassware and flatware to choose from. Some of the most popular styles of Event Source's 31 choices are listed below:

- White Round
- White Square
- Kingston
- Palatial Platinum
- Vine Silver
- Ivory with Gold Band
- White with Platinum Band
- Majestic
- Royalty
- Zen Trapezoid

Glassware

Whether you prefer graceful and elegant, sleek and contemporary or something in between, there's always a glassware style that suits your reception. Often what matters most is how formal you want your "look" to be. Here are some perennial favorites:

- Parklane Crystal
- Blown Goblets
- Riedel Crystal
- Luxe
- Stemless

Flatware

Flatware can literally add that extra special element to your guests' dining experience. So it's not a detail to be taken for granted. Here's a selection of time tested styles, each a cut above the "everyday:"

- Croyden
- Abbey
- Empire
- Rope
- Cestino
- Tivoli Square
- Distinction
- Rattan
- Dragon Fly



service + staff

A neatly dressed waitstaff, uniformed chefs and professional bartenders don't just attend to the needs of your guests. They often add a distinctive touch of class to your affair. We are great people delivering genuine hospitality. We have our own team of professionals and they are trained within our Cameron Mitchell Restaurants and Cameron Mitchell Catering standards to serve your guests.

A professional service staff, working together as a team to orchestrate your reception, is worth its weight in gold. Here are a few core members of the cast you should know:

Event Coordinators

From finely coordinating service to keeping the bar and buffet replenished, these supervisors oversee other members of the service staff and make sure everything runs smoothly and according to plan.

Waitstaff

A friendly waitstaff, crisply attired can execute your reception with grace and style. Not only do they look good, they offer guests first-rate service that is always attentive, never intrusive. Choices of service uniform are yours: bistro, sleek all black, summer polo or tuxedo.

Bartenders

Genial and experienced bartenders help strike the right note at your reception. They keep your guests happy and can be counted upon to handle any situation with aplomb.

Chefs and Assistant Chefs

Professionally trained chefs don't just create the cuisine you've chosen; they are there on the big day to ensure that everything is delivered just exactly as you've decided, that each dish is a feast for both the eyes and the palate.



linen + equipment

The style of chairs, tables and other equipment you choose helps create the mood and atmosphere of your reception. Fortunately, you can rent just about anything you need to bring your vision to life.

Through relationships with the city's most respected vendors, we can put at your fingertips all the equipment you need, including:

Linen

Tablecloths, overlays and napkins will play a key role in your décor. Choose solids with classic patterns like imperial stripes or damask roses – or go specialty with prints, textures or lace.

Tables

The tables you rent will depend upon your reception style. But you'll most likely need guest dining tables and kitchen prep tables, plus a table each for your cake, gifts and placecards.

Chairs

Padded white folding chairs are the seat of choice for many receptions. On the higher end, consider Chiavari or Black Pearl chairs.

Canopies and Tents

If you're planning an outdoor celebration such as a party in a private garden or public park, consider a reception tent. More than just a shelter from the elements, it creates instant atmosphere.

Serving and Display Pieces

Silver trays and other tasteful serving equipment complement and enhance the look and feel of your reception.

Miscellaneous Equipment

Whether it's functional, like portable heaters and fans, or decorative, like fountains, specialty lights or gazebos – even portable dance floors – it's all available.



partners

Once you've taken care of all the basics, there are a lot of "icing on the cake" details to consider: Like music, photography and other specialty services. Fortunately, you can get them all through your caterer:

We are happy to recommend one of our preferred vendors from the popular categories below. Please ask your event planner:

Music and Entertainment

Choose from full orchestras and swing bands to individual harpists, vocalists and classical guitarists – and the city's best DJ's.

Photography and Videography

Experienced event photographers and videographers can capture what will become your most treasured memories.

Guest Transportation

Whether it's limousine services, rental cars or taxis, arrangements can be made to and from your reception in comfort and style.

Valet

Consider offering valet parking for your guests. It is an appreciated touch when you help them arrive and depart smoothly.

Invitations

Invitations, place cards, envelopes and seating charts add a nice personal touch to announcing your ceremony and reception

Additional Specialty Services

Maybe you're looking for someone to create one-of-a-kind party favors, like custom tins of chocolates or personalized cocktail napkins. If you can dream it, it can be done.



planning timelines

6 months – 1 year before wedding:

○ Speak with a Cameron Mitchell Catering Manager to begin your planning. We will discuss the following:

- Venue
- Style of your wedding
- Creating your vision
- Working within your desired budget

You will receive a personalized proposal. This is of course just a first draft, and we are more than happy to revise based on tastes, budget, and needs. You will correspond with your Catering Manager to make any modifications to your menu

○ Begin selecting your china, flatware, glassware, and linens
We recommend Event Source; please begin your perusal at www.eventsource.net

○ A signed contract and 10% deposit will secure your date

3 months before wedding:

○ Sign up for our seasonal group tasting

3 - 6 weeks before wedding:

○ Meet with your assigned Event Coordinator and Catering Manager to discuss the details and logistics of your day

1 week before the wedding:

- Call in final guest count as well as meal choices
- We must have all floorplans, meal choice breakdown by table, and table assignments for successful execution
- Coordinate any special items that need to be set up for the receptions – Toasting Flutes, Guest Book with pens, Favors, Place Cards

24 hours before the wedding:

○ Payment in full is due

Day of wedding:

○ Relax and enjoy the day, knowing that all of your 1001 details are being expertly handled by Cameron Mitchell Catering