Weddings on the Lake





BUCKEYE LAKE WINERY

Buckeye Lake Winery, located on the shores of Buckeye Lake, is the perfect setting for your group – whether it is an engagement party, bachelor/bachelorette party, wedding reception, corporate event or family gathering. Our banquet facilities can accommodate your group between 14 to 500+ guests.

Who we are

We have always had a passion for good food and great wine. After spending over 20 years in corporate America, we decided that this was the time for Tracy to shift gears and turn our love of food and wine into a legacy for our family. Our passion has turned into a commitment to our customers and our community. Supporting charities, making wine, making friends and giving back to the community as an employer, has made this adventure rewarding beyond our initial expectations.

Buckeye Lake Winery is committed to producing great wine by bringing the Napa Valley experience home and creating an atmosphere of relaxation and recreation on the waters at Buckeye Lake. We work directly with growers in the Napa Valley, Russian River Valley, Sonoma and Lodi Regions. We travel to California each Fall to evaluate the grapes and determine when to harvest, coordinate and participate in the harvest, leasing space at the crushing facilities, ferment the grapes and coordinate the logistics to get the young raw wine back to our facilities for aging, blending and bottling. This hands on approach from start to finish ensures a Napa quality wine since we start with the grape. We are also growing and buying local to produce a delightful Ohio style wine on premise.

Our vision for Buckeye Lake Winery is to create a casual but elegant restaurant and winery that pairs simple foods with great wines. Whether it's a casual dinner or a special event, our dream is to create a wonderful destination place with beautiful views, comfortable food and great wine.

Tracy & Laura Higgintootham
Proprietors



CEREMONY SPACE

OUTDOORS BY THE LAKE

§ 175+



WEDDING PAVILION

30 BY 60 FOOT





OAR ROOM

OUR LARGEST INDOOR SPACE

101 80

₩100

T 125



PRODUCTION ROOM

WHERE THE WINE IS MADE

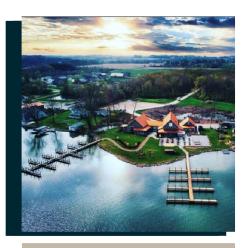


WINE GARDEN

BIG TENT BUT LESS FORMAL

100 100 **9**

150



ENTIRE WINERY

ENDLESS POSSIBILITIES

¶O1 500+ ₹ 500+

Rental times are for a maximum of 4 hours. Our prices are reflective of high season between May thru October. Off season pricing available through our event staff. All food & beverage prices are subject to a 21% gratuity, plus applicable sales tax. Each venue also requires a set-up fee reflective of the time required to create the room to your instructions.







Venue Seating Capacity Rental fees and setup charges

Room name	Rental Cost	Room Set-up Fee	Plated or Buffet	Cocktails Standing	Theatre Seating	U-Shaped Seating
Production Room	\$250* \$125 per hour extra	included	26	30	NA	NA
Oar Room	\$1,500*	\$250	80	100	125	Yes
Wedding Pavilion	\$2,500*	\$500	150	250	300	Yes
Wine Garden	\$1,000/\$500 full/half space	\$100	100* Buffet only	150	NA	NA
Lakeside Ceremony Space	\$500**	Included in Wedding Package	NA	NA	175	NA
Entire Winery	Please inquire***					

*Prices reflect high season May thru October, room/space rental requires set up charges to be determined by type of event and may be higher depending upon level of difficulty. Venue Rental fees are for a 4 hour period. Additional time quoted on a case by case basis.

^{***}Entire Winery available to rent for large functions with limited availability.





 $[\]hbox{*Ceremony Space only available as part of Wedding Pavilion/Oar Room rental.}$

BEVERAGE and FOOD PACKAGES

BEVERAGE PACKAGES

PACKAGES ARE ALL PRICED PER PERSON. ONLY ONE PACKAGE AVAILABLE PER EVENT. THE DURATION OF EACH PACKAGE IS FOUR (4) HOURS. ALL BEVERAGE PACKAGES HAVE A BAR MINIMUM OF \$1200.00. PACKAGE PRICING SUBJECT TO 21% STAFF GRATUITY. A FEE FOR BARTENDER/S MAY APPLY DEPENDING ON SET-UP OF EVENT.

SILVER PACKAGE

BEER & WINE ONLY

\$45 PER PERSON

LAKE VIEW RED

LAKE VIEW WHITE

LAKEWATER

DOMESTIC BEERS

SODAS

GOLD PACKAGE

BEER & WINE HOUSE COCKTAILS

\$55 PER PERSON

LAKE VIEW RED

LAKE VIEW WHITE

LAKEWATER

HOUSE COCKTAILS

DOMESTIC BEERS

SODAS

PLATINUM PACKAGE

BEER & WINE
PREMIUM LIQUOR

\$65 PER PERSON

ALL BLW WINES

DOMESTIC & CRAFT BEERS

PREMIUM LIQUORS

SODAS

&

CHAMPAGNE SLUSHIES

BUTLER PASSED
CHAMPAGNE TOAST
\$10 PER PERSON

CHAMPAGNE SLUSHIE \$15 PER PERSON







BUCKEYE LAKE WINERY BANQUET MENU



APPETIZERS



BUTLER PASSED PRICED PER PERSON

Low Country Crab Cakes \$6.50 Served with a spicy remoulade

Chorizo Stuffed Mushrooms \$4

Jerk Chicken Skewer with Fried Plantains \$4.50 Chicken with Jamaican style seasoning

Pulled Pork on Pate au Choux Bun (mini) \$4.50 Seasoned pork on a pastry style bun

Toasted Vegetable Crostini \$4

Beef Tenderloin Crostini \$6

Cheese Mousse on Canape' \$3 Rice cups with a goat cheese mousse

Brie en Croute (mini) \$3
Puff pastry filled with brie cheese and house made raspberry jam

Mini Ruben Sandwich \$3.50

Arancini with Tomato Sauce \$3.50
Chicken risotto breaded and deep fried with a house-made tomato sauce

Macaroni and Cheese Bites \$2.50

Ricotta Meatballs with Marinara \$3.50

Swedish Meatballs \$3.50

Chicken Tenders \$3.50



TABLE DISPLAYED PRICED PER PERSON* EACH SERVES 25 PEOPLE

Spinach and Artichoke Dip \$50

Shrimp and Crab Dip \$65

Hummus with Crudite \$50

Brie En Croute \$65

Charcuterie Platter \$100

Cheese and Fruit Platter \$75

Bruschetta \$50

Chicken Wings \$125

all dips come with baguette toast or pita bread
all family-style items are priced by 25 portions each

all prices are subject to change, a 21% gratuity and applicable sales tax



MAIN COURSE

PLATED BANQUET ENTREES

SELECT FROM 2-3 CATEGORIES

ONLY 1 OPTION FROM EACH CATEGORY

Beef

Select 1 option
BLW Cabernet Braised Short Rib \$32
10 oz braised in house with a BLW red wine reduction
Served with whipped potatoes and salad

Steak Au Poivre \$34 8 oz NY Strip with a shallot and peppercorn reduction Served with whipped potatoes and salad

Roasted Prime Rib of Beef \$39

Slow roasted with au jus

Served with whipped potatoes and salad

Filet of Beef (6oz) \$48

Roasted beef tenderloin filet with a demi-glace
Served with whipped potatoes and salad

Chicken

Select one option

Chicken Marsala \$24

Oven roasted chicken with a classic marsala sauce

Served with risotto and salad

Coq Au Vin \$24 8 oz chicken supreme with red wine, mushrooms, bacon and pearl onions Served with risotto and salad

Chicken Saltimbocca \$26
Cheese stuffed chicken breast wrapped in prosciutto
Served with risotto and salad

Foie Gras Stuffed Chicken Breast \$26 8 oz Seasoned chicken breast with foie gras mousse roasted with pan jus Served with whipped potatoes and salad



PLATED BANQUET ENTREES *SELECT FROM 2-3 CATEGORIES* *WITH 1 OPTION FROM EACH CATEGORY*

Pork

select one option

Pork Loin Roulade with Pan Jus \$28
Roasted pork loin stuffed with fresh herbs, cheese and spinach
Served with whipped potatoes and salad

Bourbon Brined Pork Chops with Apple Chutney \$34 Served with whipped potatoes and salad

> Cuban Spiced Pork Medallions \$26 Served with whipped potatoes and salad

Porchetta \$35
Roasted pork tenderloin wrapped in bacon
Served with whipped potatoes and salad

Fish

select one option

Oven Roasted Salmon Fillet \$32
Roasted salmon with a saffron butter sauce
Served with risotto and salad

Creole Shrimp \$34
Served with risotto and salad

Blackened Catfish or Mahi Mahi \$35 Served with risotto and salad



MAIN COURSE

PLATED BANQUET ENTREES

SELECT FROM 2-3 CATEGORIES

WITH 1 OPTION FROM EACH CATEGORY

Vegetarian

Select 1 option

Vegetarian Pasta \$24 GF Zucchini and squash tossed with sundried tomato vin blanc

Quinoa Stuffed Pepper \$24

Green Goodness \$24
Pan fried gnocchi with spinach, red pepper, spicy almonds tossed with an almond milk reduction

COO

RENTAL TIMES ARE FOR A MAXIMUM OF 4 HOURS. THE ABOVE PRICES REFLECT HIGH SEASON BETWEEN MAY THRU OCTOBER. OFF SEASON PRICING AVAILABLE THROUGH OUR EVENT STAFF. ADDITIONAL CHARGES APPLY FOR EACH VENUE WITHIN THE WINERY. EACH VENUE ALSO REQUIRES A SET-UP FEE REFLECTIVE OF THE TIME REQUIRED TO CREATE THE ROOM TO YOUR INSTRUCTIONS. ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO A 21% GRATUITY PLUS APPLICABLE SALES TAX. IF PAYING BY CREDIT CARD THERE WILL BE AN ADDITIONAL 3% CHARGE TO THE AMOUNT CHARGED. DUE TO QUICKLY CHANGING FOOD AND BEVERAGE PRICES, THEY ARE SUBJECT TO CHANGE.

