

Weddings at Tartan Fields Golf Club



TARTAN FIELDS
GOLF CLUB



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8070 Tartan Fields Drive
Dublin, Ohio 43017



Special Touches

The following are selected touches that can be added to help make your day as special as you are!

- Enjoy your dream wedding on property overlooking our picturesque 18th green with trailing rock waterfall, white garden chairs, sound system, and rehearsal time the day before.
- Plan a couples golf outing with your entire wedding party or a guy's golf day at Tartan Fields. This is the time of your life to enjoy yourself and leave the planning to us!
- Specialty linens are offered in hundreds of colors, styles and textures to complete your vision. Ask to see our array of samples to start planning your linen décor today!
- Host your bridal shower or rehearsal dinner at Tartan Fields Golf Club. Whether elegant or casual your story begins with your closest family and friends. Let your wedding memories begin with us, those that already know your preference and style!
- Tartan Fields Golf Club offers a wide range of bridal party and guest favors. From homemade buckeyes to personalized golf balls, we have something for you.
- Add a touch of elegance to your reception with a custom ice sculpture. Tartan Fields Golf Club offers the opportunity for your event to feature an assortment of ice carvings from an Ohio State Block "O" to an elegant Bride and Groom monogram.
- Enjoy Sunday Brunch the day after your wedding with family, friends and your bridal party. This brunch can take place at Tartan Fields Golf Club, the convenience of your own home, or pick-up early Sunday morning.

Confirmation

When planning your private event, we recommend that you reserve (with a contract & deposit) your date as early as possible to help guarantee your preferred selection. A deposit and contract is required to hold the space for Member and non-Member events. The deposit will be applied toward your final bill. Seasonal food & beverage minimums apply for weddings, banquets and golf events; please inquire with the Director of Catering and Events for more information.



Club Regulations

Private Event Outside Food & Beverage

Tartan Fields Golf Club will not allow any food or beverage to be brought into the Club from other sources; the only exception is a specialty cake/cupcakes. The Club's liquor license requires Club employees and bartenders only dispense beverages. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are underage.

Alcohol Policy

All alcoholic beverage sales and service are subject to the rules and regulations of the Ohio State Liquor Control Board. The Club reserves the right to refuse purchase or consumption by any person when it is in the Club's sole opinion and judgment that such sale or service would constitute an infraction of the regulations. No beverage, alcoholic or otherwise, may be brought into the Club; all beverage service must be provided by Tartan Fields Golf Club. Specialty beverage selections for your event can be discussed with the Director of Catering and Events.

Decorations

All decorations must be approved by Tartan Fields Golf Club. Tape, pushpins, or any items of the like are not permitted on any of the walls; confetti, birdseed and rice are also prohibited. Tartan Fields Golf Club reserves the right to charge for anything beyond normal event cleanup. Open flame candles are permitted, but must be in an enclosed vessel.

Smoking

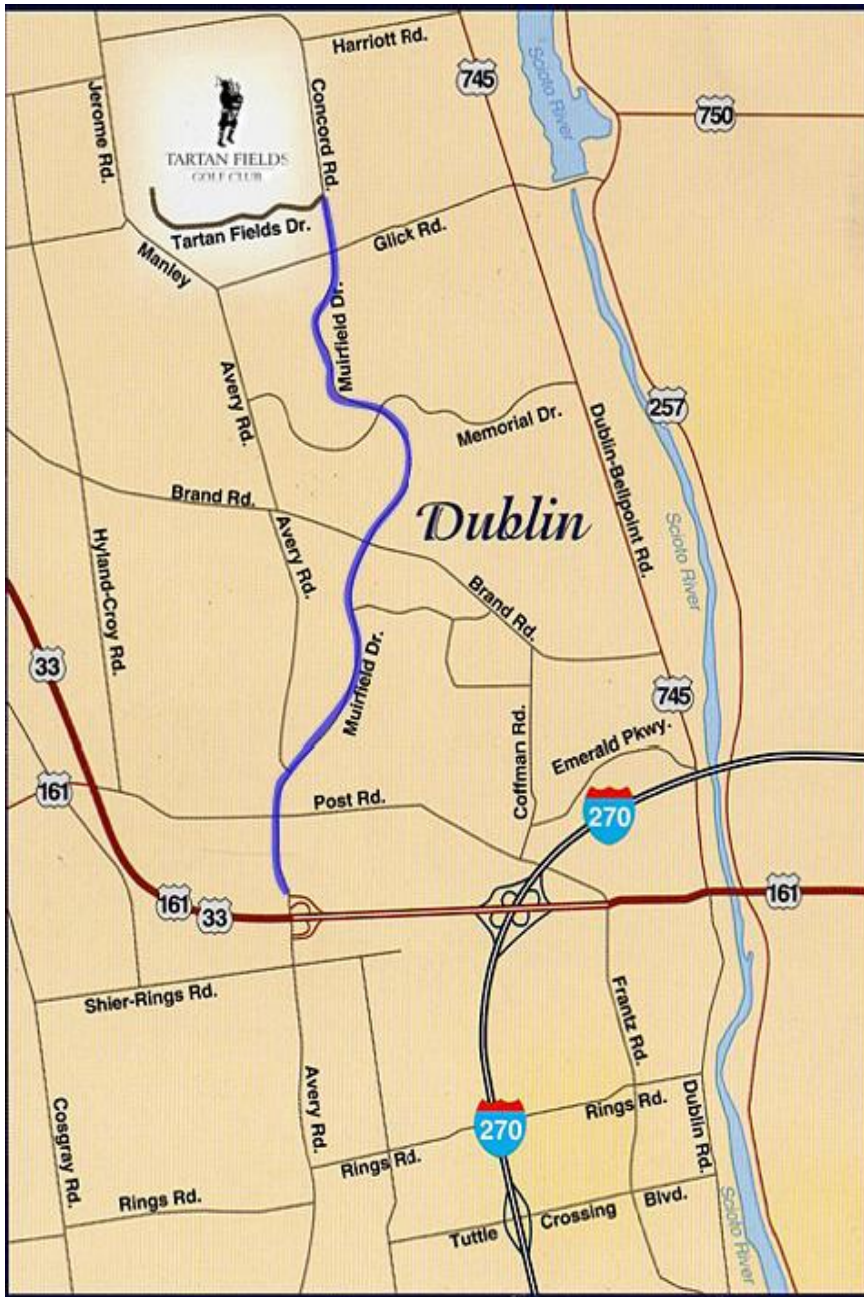
All rooms and the Clubhouse are non-smoking. Smoking is permitted in outdoor areas only away from all major entry points to the Clubhouse.

Security

Tartan Fields Golf Club does not assume responsibility for damage or loss of any equipment, materials, merchandise or articles left on premises prior to, during or following an event. Arrangements for security at your event can be made through the Director of Catering and Events.



Directions to Tartan Fields Golf Club



From Interstate 270:

Merge onto US-33 W / OH-161 W toward MARYSVILLE.

Take the AVERY-MUIRFIELD DRIVE exit toward DUBLIN.

Turn RIGHT onto AVERY-MUIRFIELD DRIVE.

Pass straight through one round-about.

AVERY-MUIRFIELD DRIVE becomes MUIRFIELD DRIVE.

Pass straight through one round-about.

MUIRFIELD DRIVE becomes CONCORD ROAD.

Turn LEFT onto TARTAN FIELDS DRIVE.

Turn RIGHT into the CLUBHOUSE.

8070 Tartan Fields Drive | Dublin, Ohio 43017
614.792.0900



Wedding Packages

We are pleased to offer you three wedding package selections for your very special day! Service charge and applicable taxes will be added to all food & beverage orders.

Silver Package

Choice of: Plated Dinner Service or Two Entrée Dinner Buffet
Two Butler Passed Hors D'oeuvres
Five Hour Hosted Beer & Wine Bar
Complimentary Cake Cutting & Service
Ivory or White Table Linens and Napkins
House Centerpieces: Mirror and Three Votive Candles
State-of-the-art audio visual: LCD Projector & Screen
Premium In-laid Dance Floor
Complimentary Parking and Coat Check
Pre-Event On-Site Photography Available

Platinum Package

Choice of: Plated Dinner Service or Three Entrée Dinner Buffet
Three Butler Passed Hors D'oeuvres
Five Hour Hosted Call Bar
Champagne Toast
Complimentary Cake Cutting & Service
Ivory or White Table Linens and Napkins
House Centerpieces: Mirror and Three Votive Candles
State-of-the-art audio visual: LCD Projector & Screen
Complimentary Parking and Coat Check
Premium In-laid Dance Floor
Pre-Event On-Site Photography Available

Tartan Package

Choice of: Plated Dinner Service or Four Entrée Dinner Buffet
One Stationed Hors D'oeuvres
Four Butler Passed Hors D'oeuvres
Five Hour Hosted Premium Bar
Champagne Toast
Poured Wine Service during Dinner
Complimentary Cake Cutting & Service
Upgraded Floor Length Specialty Linens and Napkins
House Centerpieces: Mirror and Three Votive Candles
State-of-the-art audio visual: LCD Projector & Screen
Complimentary Parking and Coat Check
Premium In-laid Dance Floor
Pre-Event On-Site Photography Available



Stationed Reception Hors D'oeuvres

Hummus Station

Hummus, Baked Pita Chips

Sliced Seasonal Fruit Display

Melon, Pineapple, Grapes, Seasonal Berries

Imported and Domestic Cheese

Assorted Cheese Selection, Crackers, Fresh Bread

Vegetable Display

Seasonal Fresh and Grilled Vegetables, Ranch, White Balsamic Dip

Butler Passed Reception Hors D'oeuvres

Hot Hors D'oeuvres Selections

Chicken Drumettes

Sweet Chili Glaze

Duck Spring Roll

Orange Ginger Marmalade

Firecracker Shrimp

Filet Mignon and Portabella Skewer

Arepas

Chorizo, Lime Aioli

Mini Crab Cake

Jalapeno, Crème Fraiche

Lamb Lollipop

Mint Chimichuri

Braised Short Rib Tartlets

Pork Belly Pot Stickers

Hudson Valley Foie Gras

Caramelized Apples

Tempura Fried Maki Roll

Spicy Mayo

Cold Hors D'oeuvres Selections

Crostini

Peach Preserves, Herb Cream Cheese

Smoked Salmon Mousse in Phyllo

Assorted Maki Rolls

Seared Ahi Tuna Wonton

Eel Sauce

Scallop Ceviche Shooters

Watermelon and Crab Salad

Cantaloupe and Prosciutto

Balsamic Drizzle

Pate of Foie Gras

Candied Pecan, Onion Marmalade

Gazpacho Verde Shooters

Crème Fraiche

Curried Deviled Eggs



Plated Dinner Service

Plated Dinner Service includes your choice of salad, entrée, vegetable and starch.

Dinner Service also includes oven fresh rolls with creamery butter, freshly brewed coffee and herbal tea selections.

Starters

Choice of one

Summer Mixed Green Salad

Orange Wedges, Palm Hearts, Cherry Tomatoes, Black Olives, Feta Cheese, Citrus Vinaigrette

Spinach and Pear Salad

Feta Cheese, Walnuts, Crisp Pear, Raspberry Vinaigrette

Arugula Salad

Roasted Baby Beets, Goat Cheese, Sunflower Brittle, Aged Balsamic Vinaigrette

Classic Caesar Salad

Crisp Romaine Lettuce, House-Made Croutons, Tomatoes, Shaved Parmesan Cheese,
Classic Caesar Dressing

Iceberg Chop Salad

Blue Cheese, Shredded Carrots, Diced Cucumber, Mini Bacon Strips,
Diced Vine Ripe Tomatoes

Silver Package Selections

Rosemary Chicken

French Cut Chicken Breast, Rosemary Chicken Reduction

Chicken Marsala

Semi Boneless Breast of Chicken, Fresh Herbs, Wild Mushroom Marsala Sauce

Chicken Saltimbocca

Semi Boneless Breast of Chicken, Fresh Sage, Gruyere Cheese, Prosciutto, Spinach,
Roasted Shallot Reduction

Herb Crusted Atlantic Salmon

Herb Crusted Salmon Filet, Lemon Vinaigrette Blanc, Bruschetta Relish

Stuffed Portobello Mushroom

Portobello Mushroom Filled with Asparagus, Portobello, Onion, Bread, Celery, Feta

Chef Choice Seasonal Pasta

Seasonal Pasta Paired with Chef Choice Sauce



Platinum Package Selections

Rosemary Chicken

French Cut Chicken Breast, Rosemary Chicken Reduction

Chicken Marsala

Semi Boneless Breast of Chicken, Fresh Herbs, Wild Mushroom Marsala Sauce

Chicken Saltimbocca

Semi Boneless Breast of Chicken, Fresh Sage, Gruyere Cheese, Prosciutto, Spinach,
Roasted Shallot Reduction

Semi-Boneless Chicken & Salmon

6 oz. Pan-Seared Chicken, Basil Emulsion
Grilled Salmon, Ragout of Northern Beans

Mahi Mahi

Grilled Fresh Mahi Mahi, Cilantro, Citrus Juices, Mango & Orange Relish

Sirloin Strip Steak

Center Cut Grilled Sirloin Strip Steak, Cabernet & Shallot Demi-Glace

Stuffed Portobello Mushroom

Portobello Mushroom Filled with Asparagus, Portobello, Onion, Bread, Celery, Feta

Tartan Package Selections

Petite Filet Mignon & Herb Crusted Salmon

5 oz. Center Cut Filet Mignon, Veal Stock Reduction
Herb-Crusted Salmon, Lemon Vinaigrette

Herb-Roasted Tenderloin of Beef & Stuffed Chicken Medallions

Sliced Tenderloin of Beef, Onion Confit
Prosciutto-Stuffed Chicken Medallions, Scallion Cream

Filet Mignon

8 oz. Center Cut Filet Mignon, Bordelaise Sauce

Slow Roasted Lamb Chops

Slow-Roasted Herb Crusted Rack of Lamb, Lamb Jus

Sea Bass Provencal

Filet of Sea Bass, Stewed Provencal Sauce of Artichokes, Tomatoes, Capers, Shallots,
Fresh Herbs

Stuffed Portobello Mushroom

Portobello Mushroom Filled with Asparagus, Portobello, Onion, Bread, Celery, Feta



Vegetable Selections

Choice of one

Hericot Verts with Lemon Zest

Roasted Cauliflower Florets

Honey Coated Baby Carrots with Tops

Chef's Assorted Vegetable Medley

Steamed Asparagus with White Truffle Butter

Starch Selections

Choice of one

Herb Roasted Fingerlings

Roasted Fingerling Potatoes, Fresh Herbs

House Blend Rice Pilaf

Couscous

Mediterranean Couscous, Brunoise of Seasonal Vegetables, Herb and Lemon Scented Broth

Garlic Duchesse Potatoes

Piped and Baked Mashed Idaho Potatoes, Chives, Garlic,

Seared Polenta Cake

Boursin Whipped Polenta Cake, Chives

Wild Mushroom Risotto

Shitake Mushrooms, Portabello Mushrooms, Creamy Risotto



Buffet Dinner Package

Buffet Dinner Service includes oven fresh rolls with creamery butter, freshly brewed coffee and herbal tea selections.

Silver Package

Your choice of Two Salads, Two Entrées, One Starch, and One Vegetable

Platinum Package

Your choice of Two Salads, Three Entrées, One Starch, and One Vegetable

Tartan Package

Your choice of Two Salads, Four Entrées, One Starch, and One Vegetable

Salad Selections

Summer Mixed Green Salad

Orange Wedges, Palm Hearts, Cherry Tomato, Black Olives, Feta Cheese, Citrus Vinaigrette

Spinach and Pear Salad

Feta Cheese, Walnuts, Crisp Pears, Raspberry Vinaigrette

Tartan Caesar Salad

Romaine Lettuce, House-Made Croutons, Tomatoes, Shaved Parmesan Cheese,
Classic Caesar Dressing

Arugula Salad

Roasted Baby Beets, Goat Cheese, and Sunflower Brittle, Aged Balsamic Vinaigrette

Iceberg Chopped Salad

Blue Cheese, Shredded Carrots, Diced Cucumber, Bacon Strips, Diced Tomato,
Red Wine Vinaigrette

Starch Selections

Herb Roasted Fingerlings

Roasted Fingerling Potatoes, Fresh Herbs

House Blend Rice Pilaf

Couscous

Mediterranean Couscous, Brunoise of Seasonal Vegetables, Herb and Lemon Scented Broth

Garlic Duchesse Potatoes

Piped and Baked Mashed Idaho Potatoes, Chives, Garlic,

Seared Polenta Cake

Boursin Whipped Polenta Cake, Chives

Wild Mushroom Risotto

Shitake Mushrooms, Portabello Mushrooms, Creamy Risotto



Entrée Selections

Cinnamon and Apple Braised Pork Loin
Honey Crisp Apples, Cider Glaze

Marsala Chicken
Creamy Reduction Sauce, Wild Mushrooms

Herb Roasted Chicken
White Wine Cream Sauce, Oven Roasted Tomatoes

Grilled Beef Sirloin
Roasted Mushroom Ragu, Natural Jus

Marinated Flank Steak
Sweet Chili Glazed, Green Onions, Sesame Seeds

Pan Seared Scottish Wild Salmon
Capers, Lemon Butter Sauce

Lake Erie Walleye
Northern Beans, Applewood Smoked Bacon

Pasta Primavera
Roasted Seasonal Vegetables, Rosa Sauce

Vegetable Selections

Fresh Cut Green Beans
Slab Bacon, Cracked Black Pepper

Roasted Cauliflower Florets
Olive Oil, Fresh Herbs

Honey Coated Baby Carrots
Ohio Honey, Chives

Chef's Assorted Vegetable Medley

Steamed Asparagus
White Truffle Butter

Children's Menu

*Entrée Selections available upon request.
Served with Fresh Fruit and Choice of Beverage.*



Late Night Bites

Please Inquire for Pricing

Warm Soft Pretzels

Gourmet Dipping Sauces

Gourmet Mini Sliders

Miniature Beef Burger, Buttered Brioche Roll, Artisan Cheese, Barbeque Sauce, Mustard, Ketchup

Classic French Fries

Ketchup

Mac and Cheese

White Cheddar & Mascarpone or Smoky Sharp Cheddar

Gourmet Popcorn Station

Fresh-Popped Buttered Popcorn, White Cheddar Popcorn, Peanut & Almond Caramel Popcorn

Milk and Cookies

Warm Chocolate Chip Cookie, Shot Glass of Milk

Old-Fashioned Sundae Bar

Chocolate Ice Cream, Vanilla Ice Cream, Strawberry Ice Cream, Assorted Toppings

Special Culinary Requirements

Our talented culinary team is happy to assist you in developing custom designed menus to accommodate your personal taste. Vegetarian selections, special dietary requirements and children's menus are also available. Please consult the Director of Catering and Events for additional details.



Host Bar Package

All Bar Packages include fountain soda, iced tea, coffee service and assorted juices. Bar Packages do not include specialty shots. Package is inclusive for 4 hours. Additional bartenders available for an additional fee, upon request.

Beer & Wine Package

Domestic & Imported Beer, House Wine

Call Package

Domestic & Imported Beer, House Wine, Call Liquor

Premium Package

Domestic & Import Beer, House Wine, Premium Liquor,
Tartan Select Liquor

Additional Bar Selections

Champagne Toast

\$4.00 per person

House Wine

\$27.00 per bottle

Additional Hour Hosted Bar

\$8.00 per person

Please inquire for all upgraded Wine or Champagne Selections



Partners

Food is but one of the many things that makes an occasion memorable. We are pleased to recommend a number of outside partners who can make specific contributions to your event, each adding their own extraordinary contribution.

Floral

Bloomtastic Flowers & Events	614.538.1010
The Daisy Basket	614.481.1993
Elegant Touch Events	614.598.3326
Petals & Leaves	614.785.9690
Madison House	614.561.0135

Cakes & Specialties

Jan Kish, La Petite Fleur	614.848.5855
Little Star Cupcakes	614.389.6622
The Suisse Shop	614.846.5102
Alice's Piece of Cake	740.917.9031

Photography

Belinda Jean Photography	614.563.6977
Banks Photography	614.214.2359
Simon Yao	614.561.4330
Lavish Visions	580.574.1353

Entertainment

Night Music	614.529.6777
New Legs Productions	614.477.7194
Matt Ryan Mobile DJ	614.783.6738
Columbus Photo Booth	614.961.8648

Dublin Area Hotels

Embassy Suites	614.790.9000
Dublin Marriott Northwest	614.791.1000