

Coppertop Golf Club

...knows that it's YOUR day...and your wedding needs to be YOUR way. That is our goal when you book one of the most important days of your life with us.

We know that there are many choices of venues to hold your wedding reception. The options seem endless. Where we stand apart is that we can provide a private club setting for your event without the cost associated with a country club.

Our Clubhouse, our Staff, and our Golf Course will all play a part in making your day memorable.

Donna Murrell, our Wedding/Banquet Director, will take every step with you during your planning process. Menu's, Bar Packages, and the setting for the reception will all be chosen by you, and executed by Donna and her staff. Our 22,500-square foot Clubhouse can easily accommodate any number of your friends and family, up to 350 using the entire banquet facility.

Our Ballroom, Loft Barn, and Veranda all have unique settings and play host to many events throughout the year. The Ballroom features windows with a panoramic view of the Golf Course, and lends a touch of elegance to the facility. Our Veranda overlooks the course as well, featuring our finishing hole and Clubhouse Grounds. Our Loft Barn holds the true beauty of the original barn and has a feeling of relaxed elegance for less formal occasions. Even our Pub area and Patio provide outstanding settings for rehearsal dinners and wedding ceremonies.

We hope to host your wedding and reception at Coppertop Golf Course, and we hope to make this special day YOURS. Cheers!



THE COURSE

Coppertop wedding ceremonies take place near our wide-open 18th hole, under neath our brand new trellis. Your guests will be amazed at the gorgeous surroundings, landscaped daily. Wedding photos can be taken throughout the entire course!

CEREMONY DETAILS

- Accommodates 150 Guests
- Overlooks Golf Course
- 8,000 sq ft

CEREMONY PRICE

- \$250





THE BALL ROOM

The Ball Room with its simple elegance is a great place to host your wedding reception. With a full view of the golf course as a backdrop and a private deck, this venue is truly in a league of its own.

You and your guests will experience some of the finest in local culinary arts. Choose from our extensive number of entrées to ensure that your guests will be thrilled with the taste and attention to detail that goes into creating your perfect wedding day.

VENUE DETAILS

- Accommodates 200 Guests
- Overlooks Golf Course
- 3,000 sq ft

Banquet Buffet Options

\$38.00 PER PERSON | CHOICE OF TWO

Steak & Beef

- Texas Broil
- Slow Smoked Brisket
- 9 oz strip steak
- Roast Beef in Au Jus
- Santa Barbara Smoked Tri Tip Steak
- Center Cut Top Sirloin (+ \$4 per person)
- Bacon Wrapped Filet (+ \$4 per person)

Other

- Lasagna | Meat or Veggie
- Roasted Pork Loin
- Herb Roasted Turkey Breast With Cornbread

Chicken

- Chicken Madeira
- Chicken Marsala
- Lemon Pepper Chicken
- Herb Chicken
- Duxelle Stuffed Chicken
- (+ \$4 per person)

Fish

- White Fish | Lemon Pepper or Potato Crusted

Also Included:

White Linen with choice of napkin color.

Non Alcoholic Beverages (soft drinks, tea, lemonade and a coffee station)

Ohio Sales Tax will be added to all food and beverage. 18% service charge will be added to total food/beverage/alcohol. No food remaining on the buffet will be packaged up for take out. No exceptions.

The above dinner selections may be prepared and served as a plated dinner at an additional charge of \$5.00 per guest. This will include one entree per guest with a choice of two selections. All entrees are served with vegetables, pasta and choice of potato, tossed salad and rolls with butter.

Side Options | CHOICE OF THREE

Veggies

- Roasted Vegetable Assortment
- Grilled Vegetable Assortment
- Steamed Vegetable Assortment
- Asparagus Roasted
- Brussel Sprouts Roasted
- Green Beans | Steamed, Almondine or Aoli

Starches

- Whipped Potatoes (Garlic Mashed, Truffle, Classic)
- Baked Potato
- Au Gratin Potatoes
- Roasted Redskins
- Roasted Fingerlings

Pasta

- Pasta Marinara
- Blush Pasta
- Spring Pasta
- Pasta Primavera

A Prime Rib Station can be added to the Grand Buffet (substitute for one Entree) at an additional \$6.00 per guest.

All Buffets include Tossed Garden Salad/ Dressings/Dinner Rolls/Butter.

Appetizers

Cheese and Vegetable Tray (Serves 80-100 Guests) \$150 | Assorted Cheeses, Vegetables, Pretzels/Crackers and Dips

\$4.00 per person per selection during cocktail hour

- Meatballs
- Boneless Wings
- Pierogies

- Cheese Sticks
- Southwest Egg Rolls
- Cocktail Sausages

Alcohol Options

Standard Bar Service:

Seagrams Seven, Clan MacGregor Scotch, Jim Beam, Kentucky Tavern, Gilbeys Gin, Smirnoff Vodka, RonRico Rum, LaPrima Tequila, Parrot Bay Coconut Rum, Peach Schnapps, Choice of 2 domestic draft beers on tap, Amaretto, a Coffee Liquor and House Chardonnay, Moscato, Merlot and Cabernet

Four Hour Bar: \$15 per guest Five Hour Bar: \$16.50 per guest

Premium Bar Service:

Canadian Club, Dewars, Jim Beam, Tangueray, Absolute or Titos Vodka, Jose Cuervo Tequila, Bacardi Rum, Parrot Bay Coconut Rum, Peach Schnapps, Choice of 2 domestic draft beers on tap, Amaretto, a Coffee Liquor and House Chardonnay, Moscato, Merlot and Cabernet.

Four Hour Bar: \$19 per guest Five Hour Bar: \$20.50 per guest

Standard Liquor \$5.00
Premium Liquor \$6.00
Grand Liquor \$7.00
Domestic Drafts \$5.00
Imported Drafts\$6.00
House Wines\$5.00
House Champagne\$5.00

Cash Bar:

Beer and Wine Service Only:

House Chardonnay, Moscato, Merlot and Cabernet and Choice of 2 domestic draft beers (includes no liquor options)

Four Hour Bar: \$14per guest Five Hour Bar: \$15 per guest

Additional alcohol options are available to be purchased and added to the bar service at a specified price per bottle prior to the event.

All bar service includes bartender, mixers and condiments.

If service extends past the maximum 5 hours specified, an additional room charge of \$200 per hour will apply and cash bar prices go into effect with a credit card secured. All alcoholic beverages must be purchased from Coppertop Golf - no outside alcohol of any kind is permitted to be brought into the building.