



The
COMMONS
&

AT FRANKLIN

www.thecommonsatfranklin.com
(814)437-7771

*Event & Wedding
Program*

Heritage of The Commons

The building at 1340 Liberty Street in Franklin, Pennsylvania was originally built in the Queen Anne style as the private residence of Richard Terrell in 1887. It was apparently purchased by George H. and Lizzie White for \$8,000 from Mr. Terrell through an agent, a Dr. G. B. Stillman. In 1889, there was a deed transfer from the Whites to a social club known as "The Nursery Club". This club eventually became known as "The Franklin Club", and was the social center of downtown Franklin for over the next century.

The Franklin Club was organized in 1877 as a social club by a group of local young men, home from college, with no place to gather for social activities. The club's first headquarters consisted of a single corner room on the third floor of the Hancock building on the corner of Liberty and Twelfth Streets.

In 1879, this group was granted a perpetual charter as "The Franklin Club" organized for social fellowship and with a membership limited to fifty. Two years later the identity of the Franklin Club became lost with the granting of a corporate charter to another group of young men known as "The Nursery Club". The membership merged and continued under the name of the Nursery Club until 1913. In 1913, the club petitioned the court to have its name changed from The Nursery Club to The Franklin Club.

After purchasing the home from the Whites, and before the Nursery Club moved in, they constructed the present ballroom and during the next decade added a billiard room, grand staircase, and large porch. The inviting 12' x 16' fireplace in the ballroom was built under the direction of the Honorable S.C. Lewis, who headed the Eclipse Works, which was located just north of Franklin. It was during the latter years that plans were drawn for the bowling alleys, kitchen, dining rooms, and grill rooms.

The original hard maple floors and southern pine trim in the ceiling remain intact. The raised stage area added prominence to the orchestra which provided music for weekend entertainment. The cost of the ballroom work was set at \$6,000. The total cost of acquiring the property, its furnishings, and the additional was placed at \$18,000.

The completion of the redecorating and expansion of The Franklin Club was celebrated with a gala event, which was held Friday, January 15, 1892. Some excerpts from the *Franklin Evening News* relative to the event follows:

"At 8:00 p.m., the carriages began to roll up to the clubhouse which was highly lighted by electric lamps."

"Toward 9:00 p.m., the rooms and halls were a moving mass of ladies and gallants."

"An evening of dining and dancing was enjoyed by 728 guests."

The newspaper account added,

"900 Havanas were burned in the billiard room."

In 1908, plans for the bowling alleys, kitchen, dining rooms and grill room were completed. Throughout the years, The Franklin Club has been improved to meet the demands of its membership, which in 1993 stood at 745. It was during that year that the latest upgrading, an \$80,000 façade renovation project, was accomplished. Today, the club is very proud to serve as the civic center for this area and to offer its facilities as a launching platform for worthwhile community projects.

Owners Gary and Sandy Baker purchased the former Franklin Club building in 2009 and have restored it to its original luster. The facility has been renamed "The Commons at Franklin" and is no longer a private club. The Commons is a multi-level, multi-venue facility which houses McGinnis' Irish Pub and Grill as well as The Terrace fine dining restaurant. The Grand Ballroom, The Galena Room, the Victorian Parlour, and The Heritage Room make for perfect private event hosting. Event Manager Lisa Richards will assist you to create an immaculate and memorable occasion. Two fully equipped kitchens under the supervision of our professional Chef Asa Seelbaugh, serve the finest cuisine and a staff of over 50 provides first rate service.

We are committed to providing the finest Food and Beverage services, in the most unique and historical facility throughout Venango County. Please take a minute to review our Banquet and Event offerings. If there is any service or offering not listed, we welcome the opportunity to meet with you and signature any unique details for your next event. Our Event Team and Executive Chef are highly skilled and eager to assist you, bringing your concept to life.

*Lisa Richards
Event Manger*

EVENT INFORMATION & AGREEMENT

The Commons is available for private functions with seating from 10 to 400 guests

THE GRAND BALLROOM

The Grand Ballroom can accommodate up to 250 guests depending on the types of services needed. To accommodate parties of more than 250 guests the Galena Room, which is located upstairs and connected to the Grand Ballroom through a staircase and balcony, would be used as well. A refundable reservation fee of \$500 will reserve the Grand Ballroom for your event. Your reservation fee will be deducted from your invoice on the day payment is due. Cancellations 30 days or less before the event date will be charged a \$250 cancellation fee. Full refunds will be given for cancellations prior to 30 days before the event date. Rental time is for five (5) hours. Additional time is charged at \$150 per hour. If you book the Grand Ballroom for a Saturday night, there will be a 150 person minimum during the months of April through August. This room is handicap accessible.

THE GALENA ROOM

The Galena Room can accommodate up to 100 guests depending on the types of services needed. If weather permits the covered porch may accommodate an additional 40 guests and allows easy access for smoking. A refundable reservation fee of \$200 will reserve the Galena Room for your event and will be deducted from your final invoice on the day payment is due. Cancellations 30 days or less before the event date will be charged a \$100 cancellation fee. Full refunds will be given for cancellations prior to 30 days before the event date. Rental time is for five (5) hours. Additional time is charged at \$75 per hour. This room is NOT handicap accessible.

THE HERITAGE ROOM

The Heritage Room can accommodate up to 28 guests depending on the types of services needed. A refundable reservation fee of \$25 will reserve the Heritage Room for your event and will be deducted from your final invoice on the day payment is due. Cancellations 30 days or less before the event date will be charged a \$15 cancellation fee. Full refunds will be given for cancellations prior to 30 days before the event date. Rental time is for five (5) hours. Additional time is charged at \$25 per hour. This room is handicap accessible.

- **Payment for all events must be made in full two (2) weeks before event date.**
- To insure accurate communication of information necessary in making your function as successful as possible, we would prefer to work with one person in the planning of your event. The Commons must also be notified of meal selection, approximate guest count, & linen/sash color two weeks in advance of your event.
- The Commons must be notified of the exact number of guests attending your function by 12:00 noon, two (2) weeks prior to your event. This number will be considered the GUARANTEED NUMBER and may not be reduced after this time. The Commons will set up and prepare for 5% above the guaranteed number of guests. The guaranteed number is the established minimum number for billing purposes on all services. If the number of guests attending exceeds the guaranteed number you will be charged for each person above that number at the per person price. If the number of guests exceeds 5% of the guaranteed number you will be charged 1 ½ times the per person price and a setup charge may apply. The Commons reserves the right to substitute other available food and services if necessary when the guaranteed number of guests is exceeded.
- All federal, state and local laws with regard to food and beverage purchases or consumption are strictly adhered to. Employees are R.A.M.P. (Responsible Alcohol Management Program) and ServSafe Certified for your protection. All food and beverages must be purchased from The Commons. No food or beverage of any kind with the exception of wedding cake, wedding cookies and birthday cakes may be brought into The Commons. Any guest found with an alcoholic beverage in their possession that has not been purchased from The Commons will be asked to leave. Please advise your guests that in order to purchase an alcoholic beverage they must show a valid form of state ID proving they are 21 years of age. No ID, no service, no exceptions. Left-over food or beverages may not be taken from The Commons.
- Price quotations, verbal or written, are subject to changes due to fluctuations in food costs or increased costs of operation. All prices are guaranteed when the menu is set two (2) weeks prior to the event date. All food and beverages served are subject to Pennsylvania sales tax and a 20% gratuity. Additional services will be subject to Pennsylvania sales tax.
- Last call will be given on all alcohol service 30 minutes before the end of the scheduled closing time. The Commons reserves the right to discontinue service of alcoholic beverages at any time.
- The Commons does not allow the affixing of anything to the walls, floor, furnishings or ceiling of rooms with nails, tape, staples or any other substance. The host of an event assumes responsibility for any and all damages to, or loss of property from The Commons facility caused by their guests or independent contractors affiliated with their function. The Commons also does not allow the throwing of rice or birdseed, or the use of open flame candles, bubbles, glitter, confetti or other similar substances.
- Access to your banquet room, prior to the contracted time, must be arranged with the event manager.
- The Commons will not store personal property, equipment or supplies belonging to or rented by the host. All such items must be removed from The Commons at the end of the function. The Commons will not assume responsibility for damage to or loss of personal articles or rented equipment left at The Commons prior to, during, or following any function.

Hors D'Oeuvres

Prices are per 50 pieces unless specified differently

HOT

Lobster Romano Bites with Roasted Garlic Aioli	100.00
Blackened Sirloin Tips with Cilantro Hollandaise	75.00
Chicken Tenders	60.00
BBQ Water Chestnuts wrapped with Bacon	50.00
Mini Crab Cakes	85.00
Stuffed Mushrooms	65.00
<i>Choice of: sausage, spinach with feta, seafood</i>	
BBQ Swedish Meatballs	50.00
Mini Quiche	70.00
Mini Egg Rolls with Plum Sauce	75.00
Asian Chicken Satay with Peanut Sauce	70.00
Oriental Pot Stickers with Teriyaki Sauce	65.00
Scallops wrapped with Bacon	90.00
Country Fried Chicken Wings	65.00
Sliced Italian Sausage with Peppers & Onions (feeds 30)	50.00
<i>Includes crispy Italian style rolls</i>	
Buffalo Style Wings (75 wings)	70.00
Spinach Artichoke Dip with Fried Pita Bread (feeds 50)	70.00
Chef's Carving Table	6.00 per person
<i>Choice of: House Sirloin of Beef, Virginia Baked Ham or Roasted Breast of Turkey served with assorted rolls and condiments</i>	
Chef's Antipasto Display	10.00 per person
<i>A specialty display of meats, cheeses, imported olives, marinated and Grilled vegetables</i>	
Sundried Tomato Bruschetta	60.00
Scallops en Puff Pastry with caramelized onions	85.00
Shrimp & Andouille Sausage Skewers	85.00
Baked Oysters Rockefeller	100.00
Clams Casino	90.00
Lamb Lollipops with mint gastrique	120.00
Wild Mushroom & Mascarpone Risotto Cakes	65.00

COLD

Jumbo Shrimp Cocktail	125.00
Spinach Dip with Pumpnickel (feeds 30)	30.00
Fruit & Cheese Kabobs	65.00
Elegant Mini Croissants	75.00
Assorted Tea Sandwiches	80.00
Italian Bruschetta with Toasted Crostinis (feeds 50)	75.00
Chocolate Covered Strawberries	50.00
Chilled Seafood Display	7.00 per person
Chef's Assorted Canapes	5.00 per person
Domestic Cheeses	2.00 per person
<i>Cheddar, provolone, Swiss & pepper jack with artisan crackers</i>	
Imported Cheeses	3.50 per person
<i>Chef's choice display served with artisan crackers</i>	
Add Pepporoni or Ham	.50 per person
Fresh Fruit	2.50 per person
<i>Assorted melons, grapes, berries and pineapple</i>	
Fresh Vegetables	2.00 per person
<i>Baby carrots, celery, olives, broccoli, cucumbers, cauliflower & Cherry tomatoes served with ranch dressing</i>	
Fruit, Veggie & Cheese Display	5.50 per person
Whipped Cheese & Crackers	1.50 per person
<i>Famous Wisconsin cheddar and beer blend</i>	
Smoked Salmon Platter (feeds 30)	85.00
<i>Includes rye points, chopped egg, red onion & capers</i>	
Assorted Sushi & California Rolls	90.00
Smoked Salmon Tartar en brique cone	90.00

The Sweet Shoppe

Tiramisu Italian Torte	5.99		
House Made Crème Brulée	5.99		
<i>Vanilla Bean</i>			
<i>Blackberry</i>			
<i>Kahula</i>			
<i>Plum</i>			
<i>Gingered Peach</i>			
<i>*served with fresh berries & whipped cream</i>			
Sheet Cake	2.50		
<i>Chocolate with chocolate frosting</i>			
<i>Yellow with white frosting</i>			
Tortes (choice of 2)	5.99		
(choice of 3)	6.49		
<i>German Chocolate</i>			
<i>Raspberry Tango</i>			
<i>Chocolate Decadence</i>			
<i>Lemon Italian Crème</i>			
<i>Layered Carrot Cake</i>			
		Petits Fours	4.99
		Sundaes	3.50
		<i>Mexican</i>	
		<i>Crème Brulee</i>	
		<i>Butterscotch</i>	
		<i>Chocolate</i>	
		New York Style Cheesecake	4.99
		<i>with Strawberry Topping</i>	5.99
		<i>with Blueberry Topping</i>	5.99
		<i>with Cherry Topping</i>	5.99
		Ice Cream (2 scoops)	4.99
		<i>Chocolate</i>	
		<i>Vanilla Bean</i>	
		Sorbet (2 scoops)	4.99
		<i>Mango</i>	
		<i>Mixed Berry</i>	
		<i>Watermelon</i>	
		<i>Raspberry</i>	
		Cookies (per dozen)	7.99
		<i>Peanut Butter</i>	
		<i>Oatmeal Raisin</i>	
		<i>M & M</i>	
		<i>Chocolate Chip</i>	
		<i>Sugar</i>	

A 17% gratuity, 3% service charge and 6% sales tax will be added to final bill

Breakfast Buffets

Continental Breakfast <i>Fresh breakfast pastries and muffins, chilled juices, coffee & hot tea</i>	4.99 per person
Add Fresh Fruit Tray	5.99 per person
Traditional Breakfast Buffet <i>Scrambled eggs, country ham, bacon, sausage links, home fries, assorted breakfast pastries</i> <i>Fresh fruit, juices, coffee & hot tea</i>	8.99 per person
Add Belgian Waffles with fresh strawberries & whipped cream	9.99 per person
Brunch Buffet <i>Scrambled eggs, breakfast meats, fresh pastries, home fries, corned beef hash, fresh fruit,</i> <i>And our made-to-order omelet station</i>	11.99 per person
Add Belgian Waffles with fresh strawberries & whipped cream	12.99 per person
Chef's Quiche and Fresh Fruit	10.99 per person

Soup Du Jour Choices
<i>Wedding</i>
<i>Chicken Noodle</i>
<i>Potato O Brian</i>
<i>Cream of Asparagus</i>
<i>Cream of Broccoli</i>
<i>Bean & Ham</i>
<i>Minestrone</i>

Lunch Buffets

AVAILABLE FROM 11AM UNTIL 2PM ONLY

Deli Buffet <i>Choice of Soup Du Jour</i> <i>Choice of potato salad, pasta salad or coleslaw</i> <i>Assorted Meat Tray with</i> <i>Sliced Beef</i> <i>Turkey</i> <i>Ham</i> <i>Swiss Cheese</i> <i>American Cheese</i> <i>Assorted Breads & Rolls</i> <i>Lettuce, tomato & shaved red onion</i> <i>Mayonnaise & Mustard</i> <i>Potato Chips</i> <i>Coffee & Hot Tea</i>	9.49 per person
Add Brownies or Cookies	9.99 per person
Chef's Soup & Salad Buffet <i>Choice of Soup Du Jour</i> <i>Tossed Salad with Ranch & Italian</i> <i>Cottage Cheese</i> <i>Fresh Fruit Salad</i> <i>Choice of Tuna salad, Chicken salad, or Ham salad</i> <i>Assorted Rolls</i> <i>Coffee & Hot Tea</i>	9.49 per person

Classic Buffet <i>Includes tossed salad with ranch & italian, rolls & butter, coffee & hot tea</i>	12.49 per person
Choice of 2 Entrees <i>Herb Roasted Chicken</i> <i>Meatballs Marinara</i> <i>Beef Tips with Gravy</i> <i>Baked Virginia Ham</i> <i>With brown sugar glaze</i> <i>Stuffed Cabbage Rolls</i> <i>Herb Crusted Haddock</i> <i>Sliced Roast Beef</i> <i>With bordelaise sauce</i>	Choice of 1 Vegetable <i>Buttered Green Beans</i> <i>Glazed Baby Carrots</i> <i>Bread & Butter Corn</i> <i>Prince Edward Medley</i> <i>green beans, yellow beans</i> <i>& baby carrots</i> <i>California Mix</i> <i>broccoli, cauliflower &</i> <i>carrot coins</i> <i>Summer Squash Medley</i>
Choice of 1 Starch <i>Mashed Potatoes with Gravy</i> <i>Pasta Marinara</i> <i>Buttered Egg Noodles</i> <i>Au Gratin Potatoes</i> <i>Rice Pilaf</i> <i>Parsley Boiled Red Skins</i> <i>Scalloped Potatoes</i>	
Add Sheet Cake	13.99 per person

A 17% gratuity, 3% service charge and 6% sales tax will be added to final bill

Dinner Buffets

Includes choice of vegetable & starch, table served garden salad with Ranch ,Italian & Club dressings, rolls & butter, coffee & hot tea

Heritage Buffet

Choice of 2 Entrees 15.99 per person
Choice of 3 Entrees 17.99 per person

Entrée Choices

Herb Roasted Chicken
Sirloin Tips
with Buttered Noodles
Swiss Steak
Chicken Stir Fry with Rice
Vegetable Lasagna
Stuffed Cabbage Rolls
Penne Pasta with Meatballs
Herb Crusted Haddock
Baked Virginia Ham
With brown sugar glaze
Oven Roasted Pork Loin
With country gravy
Slow Roasted Beef
With bordelaise sauce
Stuffed Banana Peppers
With marinara & provolone
cheese
Guinness Glazed Roasted Chicken
Pan-fried Salmon Cakes
With hollandaise sauce

Galena Buffet

Choice of 2 Entrees 17.99 per person
Choice of 3 Entrees 19.99 per person

Entrée Choices

Vegetarian Pasta Pomodoro
Stuffed Chicken
with Autumn's Country Dressing
Chicken Dijonaise
Breast of Chicken Cassandra
Seafood Newburg with Rice Pilaf
Baked New England Style Cod
Lump Crab-Stuffed Sole
with Lemon Beurro blanc
Pan Roasted Salmon
With horseradish beet sauce
Ancho-glazed Breast of Chicken
Chicken Parmigiana
Hickory House Braised Beef Tips
Roast Sirloin of Beef Carving Station
Baked Virginia Ham Carving Station
Roast Turkey Carving Station
Prime Rib Carving Station

Choice of 1 Vegetable

California Mix
Broccoli, cauliflower, &
carrot coins
Bread & Butter Corn
Glazed Baby Carrots
Sugar Snap Peas
Green Beans with Toasted Almonds
Prince Edward Medley
Green beans, yellow beans &
baby carrots

Choice of 1 Starch

Baked Potato
Mashed Potatoes with Gravy
Scalloped Potatoes
Au Gratin Potatoes
Buttered Red Skins
Parslied Parisian Potatoes
Pasta Marinara
White Rice
Wild Rice
Irish Roasted Red Skins
Mashed Red Skin Potatoes
Sweet Potato Dauphinoise
Rostii Potato with Boursin Cheese

A 17% gratuity, 3% service charge and 6% sales tax will be added to final bill

Dinner Buffets Continued

Victorian Buffet

Choice of 2 Entrees 22.99 per person

Choice of 3 Entrees 25.99 per person

Entrée Choices

Shrimp & Scallops Scampi over Pasta

Asian Grilled Pork Tenderloin

Virginia Spots Veronique

Virginia Spots Maryland Style

Boursin Crusted Filet Mignon Medallions **Add 1.00 per person**

Breast of Chicken Oscar

Mediterranean Stuffed Chicken

With feta cheese, baby spinach & kalamata olives

Pepper Crusted Tenderloin of Beef with Bearnaise **Add 3.00 per person**

Dried Fig & Apple Stuffed Pork Loin

With smoked bacon demi glace

Choice of 2 Salads

Hearty Caesar Salad

Franklin Spinach Salad

Fattoush Salad

Caprèse Salad

Baby Arugula

With balsamic grilled vegetables

Garden Waldorf Salad

Garden Salad

With Ranch & Italian

Choice of 2

Seasonal Squash Medley

Snow Peas with Onion

Grilled Asparagus Spears

Grilled Seasoned Vegetables

Chive Ranch Smashed Potatoes

Sweet Potato & Pecan Cassoulet

House Buttered Spaetzle

Harvest Gold Potatoes

With cilantro butter and parmesan cheese

Wild Mushroom Risotto

Cheese Ravioli

A 17% gratuity, 3% service charge and 6% sales tax will be added to final bill

Sit - Down Dinner Options

* Includes choice of vegetable & starch, table served garden salad with Ranch, Italian & Club Dressings, rolls & butter, coffee & hot tea.

- Your choice of 2 pre-ordered entrée selections. You may add a 3rd for an additional 1.00 per person attending your event. All meat selections will be cooked to ONE designated temperature only.

Roast Prime Rib of Beef

Aged beef slowly roasted for tenderness and flavor
9 oz. 17.99 • 13 oz. 20.99

Swiss Steak

8oz. cubed sirloin quickly seared and then slowly roasted in the oven with our special gravy 12.99

Roasted Country Club Sirloin

The whole sirloin is seasoned and then roasted to perfection. Served with demi-glaze, 9 oz. 16.99

Whole Roasted Tenderloin

Seasoned, baked to a medium rare, and fanned on the plate for an excellent presentation.

Served with choice of demi-glaze or béarnaise sauce. (Minimum 10 orders) 6 oz. 25.99 • 8 oz. 28.99

Stuffed Pork Chop

A center cut pork chop with country stuffing and our own pork gravy. 15.99

Veal Cutlet Anastasia

Tender veal sautéed with artichoke hearts, lump crab meat, and lobster sauce. 20.99

Roast Pork Loin

Boneless loin of pork, slow roasted and sliced to order. 13.99

Veal Parmigiana

Panko breaded, then pan-fried, and topped with parmesan and mozzarella cheeses 19.99

Filet Mignon

Served medium rare 6 oz. 25.99 • 8 oz. 28.99

Oak-barrel Marinated Sirloin

Chef's favorite! 17.99

Lobster Ravioli

Sauteed with crimini mushrooms, spinach, and tomatoes, then topped with vodka cream sauce. 24.99

Stuffed Chicken Breast

6 oz. boneless breast stuffed with country dressing and chicken gravy 14.99

Breast of Chicken Romano

A pesto egg batter-dipped 6 oz. breast, sautéed and topped with a tomato coulis. 15.99

Chicken Dijonnaise

6 oz. boneless breast sautéed with mushrooms, bacon, and artichoke hearts in a Dijon mustard cream sauce. 15.99

Lump Crab Stuffed Sole with Lemon Beurre Blanc

Filet stuffed with fresh seafood stuffing. 18.99

Pan Roasted Atlantic Salmon Fillet

Filet topped with apricot coulis. 15.99

Broiled Cod

Served with lemon and tartar sauce. 15.99

Surf & Turf

6 oz. filet mignon paired with a 5 oz broiled lobster tail, served with demi-glaze and drawn butter. 33.99

Broiled Lobster Tail

Served with drawn butter. Market price.

*** Mediterranean Pasta Pomodora**

Chef's specialty 13.99 • Add chicken or seafood 17.99

*** Grilled Portobella and Vegetable Stack**

With pesto penne pasta and rustic greens. 14.99

*** Ratatouille & Chic Pea Stuffed Tomatoes**

Served on top of penne pasta with roasted garlic and fresh basil. 14.99

*** Grilled Summer Vegetables & Wild Mushroom Risotto**

Drizzled with tomato coulis and balsamic reduction 15.99

*** Vegetarian Items**

<p>Vegetable Choice of One: Green beans (w/ toasted Almonds) Glazed Baby Carrots California Mix Prince Edward Medley Bread and Butter Corn Sugar Snap Peas Grilled Asparagus</p>	<p>Starch Choice of One: Twice Baked Potato Buttered Redskin Potatoes Baked Potato Mashed with Gravy Smashed Redskin Potatoes White and Wild Rice Palif Scalloped Sweet Potato Dauphinoise Chateau Potato</p>
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A 17% gratuity, 3% service charge and 6% sales tax will be added to final bill.

Additional Services

Complimentary Services

Room Rental Fee
Table Linens & Skirting (White or Ivory)
Cake Cutting
Cookie Display
Big Screen & Projector
Small Projector Screen
Easel
Easel with Pad
Easel with Dry Erase Board
Micophone
Wireless Microphone
Podium
PA System with Microphone
Wireless Internet (passcode required)
Bar Setup

Butlered Hors D'Oeuvres	\$20 per server per hour
Additional Servers	\$20 per server per hour
Favor & Name Card Placement	\$30 per 100 guests
Chrome Number Stand	\$3
Hurricane Centerpiece	\$5
Linen Napkin	.50 cents and up
Organza Chair Sash	1.50 and up
Satin Chair Sash	1.75 and up
Chair Covers(white or ivory)	3.50 each
Head Table Riser (per 8 ft section)	\$75.00
Marquee Display	\$50.00

Complimentary Wedding Services

Marquee Display
Champagne Toast for Head Table
Dinner Tasting
Reserved Parking for Wedding Party
10% Off Rehearsal Dinner Food Service
10% Off Gift Opening Ceremony Food Service

Event Manager Lisa Richards can help you with any additional services needed. Just ask for a referral.

Bridal Boutiques
Photographer
Videographer
Cake Decorator
Horse & Carriage
Limousine Service
Bands
DJ Service
Tuxedo Rentals

BEVERAGE SERVICE

The Commons provides several options for alcohol and non-alcohol service. Liquor and beer pricing is available upon request.

Open Bar

An open bar is where the host pays for the alcohol consumed. You may pick your selection of alcohol to be served and only pay for what is consumed per 10th of the bottle. We begin the evening with full bottles of your selection and at the end of the event an inventory will produce the amount of usage and added to your invoice.

Open Bar 2

This again is where the host pays for the alcohol consumed. You may choose your selection of alcohol to be served. A running tab of each individual drink served will be added to your invoice at the end of the evening. If you only have a limited amount of money towards the bar we can resort to the cash bar once this limit is reached.

Cash Bar

This option allows your guests to purchase their own alcohol at our current per drink price. The Commons would setup a standard bar with a wide selection of house, call and premium liquor as well as house wines.

Combination Bar

This option allows the host to furnish some of the alcohol and the guests may purchase additional beverages of their choice.

Beverage Station

All buffets and sit down dinners will be provided with a beverage station at no additional cost. This includes coffee, hot tea and ice water for your guests to serve themselves. If you would prefer to have your coffee served there will be an additional charge of \$1 per person.

Beverage Station with Soda

This beverage station includes the same items as listed on the regular beverage station with the addition of Pepsi, Diet Pepsi, Sierra Mist and Unsweetened Iced Tea. The cost is \$2 per person attending your event.

Open Soda

This option allows your guests to order non alcohol drinks from the bartender. The bartender will create a running tab of the drinks ordered and this will be added to your invoice. The cost is \$2 per drink for soda and iced tea with endless refills.

Cash Soda

This option allows your guests to purchase their own soda or iced tea. The cost is \$2 per glass with free refills.