

WEYMOUTH COUNTRY CLUB

PRIVATE EVENTS

guide



Weymouth Country Club has become one of the most desired venues in the area. From top to bottom, the club's already spectacular clubhouse has been updated with state-of-the-art spaces, furnishings, and décor. Explore our immersive experience to get an in-depth view of where your next event will come to life. When you're ready, we'd be honored to show you in person!



Allie Stokes | Sales Manager 440.280.2356
allie.stokes@arcisgolf.com





Whether you're planning an intimate celebration, corporate gathering, or milestone event, our Club offers an elegant setting paired with warm hospitality and exceptional service. Surrounded by beautiful golf course views and timeless charm, our inviting atmosphere creates the perfect backdrop for unforgettable moments shared with family, friends, and colleagues.



EARLY MORNING FEATURES

BREAKFAST INCLUDES HOT TEA, ORANGE & CRANBERRY JUICE



MENUS PRICED PER PERSON - (\$85 FEE FOR BUFFETS UNDER 10 PEOPLE)

BASIC CONTINENTAL

Seasonal Fresh Fruit Display | Oven Fresh Danish and Croissants | Bagels Served with Assorted Jams, Butter, and Cream Cheese
\$18 per person

ENGLISH CONTINENTAL

Seasonal Fresh Fruit Display
Oven Fresh Danish, Scones, Croissants and Assorted Muffins — Served with Assorted Jams, Jellies, and Butters
Greek Yogurt or Hot Oatmeal Served with Honey, Raisins, and Walnuts
Assorted Sliced Meats and Cheese
\$28 per person



DINING

**MENUS PRICED PER PERSON
(\$85 FEE FOR BUFFETS
UNDER 20 PEOPLE)**

CLASSIC BREAKFAST BUFFET

Seasonal Fresh Fruit Display
Oven Fresh Danish and Croissants Served with Assorted Jams and Butter | Scrambled Eggs (Plain, Cheese, or Western Style)
Bacon | Sausage | Home-Fried Potatoes
\$30 per person

BREAKFAST ENHANCEMENTS

Beignets | \$6 per person

Pancakes and Warm Maple Syrup
\$8 per person

Hot Oatmeal Served with Honey, Raisins, and Walnuts | \$5 per person

Buffets will be continuously stocked for up to 1 ½ hours based on consumption



BUFFET FEATURES

BUFFETS INCLUDE ICED TEA & LEMONADE MENUS PRICED PER PERSON
(\$85 FEE FOR BUFFETS UNDER 20 PEOPLE)

Buffets will be continuously stocked for up to 1 ½ hours based on consumption

ITALIAN BUFFET

Garlic Bread | Caesar Salad | Italian Sausage
Served with Peppers and Onions | Chicken
Parmesan | Penne Pasta Marinara or Alfredo
| Parmesan Herb Roasted Cauliflower
\$32 per person

COOKOUT BUFFET

Grilled Marinated Chicken Breasts | Black
Angus Beef Hamburgers | Hebrew Nation-
al Hot Dogs | Buns | Assorted Condiments
| Cheddar | Swiss | American and Pep-
per-Jack Cheeses | Lettuce | Tomato | Onion
| Pickles | Bacon | Potato Salad | Mac and
Cheese | Cole Slaw and Seasonal Fresh
Fruit Salad
\$34 per person

THE WRAPS BUFFET

A Combination of Roast Beef (Provolone
Cheese, Horseradish Cream, Lettuce, Tomato,
Flour Tortilla) | Vegetarian (Balsamic Mari-
nated Zucchini, Onion, Red Pepper, Tomato,
Pesto Cream Cheese, Spinach Tortilla) and
Roasted Turkey and Ham (Bacon, Swiss
Cheese, Lettuce, Tomato, Mayo, Roasted Red
Pepper Tortilla) Wraps | House-Made Potato
Chips | Seasonal Fresh Fruit Salad | Pasta
Salad | Weymouth House Salad with Balsamic
Vinaigrette and Ranch
\$32 per person

BBQ BUFFET

House Smoked Beef Brisket | BBQ Bone-In
Chicken with House-Made Apple BBQ Sauce
| Cowboy Baked Beans | Cole Slaw | South-
west Salad with Avocado Ranch | Mac and
Cheese | Corn Bread | Corn on the Cob
\$36 per person



ENTREE SALADS

WEYMOUTH CAESAR SALAD

Chopped Romaine Lettuce | Garlic Herb
Croutons | Parmesan Cheese | House Caesar
Dressing | \$18 per person

WEYMOUTH HOUSE SALAD

Field Greens | Grape Tomatoes | Sliced
Cucumber | Croutons | Carrots | Parmesan
Cheese | Balsamic Dressing | \$14 per person

SALAD ENHANCEMENTS

Grilled Chicken | \$7
Grilled Salmon | \$12
Seared Shrimp | \$10
Wagyu Steak | \$16

LUNCHEES ON THE GO

\$30 PER PERSON

ALL BOX LUNCHEES INCLUDE (1) APPLE, BAG OF CHIPS,
1 SIDE AND CHOCOLATE CHIP COOKIE

CALIFORNIA CHICKEN WRAP

Grilled Chicken | Avocado | Bacon |
Provolone Cheese | Lettuce | Tomato | Flour Tortilla Wrap

ROAST BEEF

Sliced Roast Beef | Horseradish | Cheddar Cheese |
Lettuce | Tomato | Red Onion | Brioche Bun

ITALIAN SUB

Salami | Capicola | Peppered Ham | Lettuce | Tomato |
Mozzarella Cheese | Herb Italian Dressing | Sub Bun

CHICKEN OR TRADITIONAL TUNA SALAD WRAP

Chicken or Tuna Salad | Lettuce | Tomato |
Cheddar-Jack Cheese | Flour Tortilla

VEGAN SWEET POTATO WRAP

Seasoned Roast Sweet Potato Planks | Kale Slaw |
Tomato | Lime Dressing | Flour Tortilla

SIDE OPTIONS

Pasta Salad or Cole Slaw





HORS D’OEUVRES

PRICING REFLECTS 25 PIECES

- | | |
|---|--------------------------------------|
| Beef Wellington \$150 | Bruschetta \$75 |
| Vegetable Spring Rolls \$95 | Arancini \$110 |
| Buffalo Chicken Spring Rolls \$110 | Mac N’ Cheese Croquettes \$85 |
| Philly Steak Spring Rolls \$75 | Caprese Skewers \$65 |
| Sausage Mushrooms \$130 | Honey Siracha Meatballs \$70 |
| Shrimp Cocktail \$150 | |

HORS D’OEUVRE DISPLAYS

PRICED PER PERSON | MINIMUM 20 GUESTS PER SELECTION

FARMER’S DISPLAY

Seasonal Fresh Vegetables | Domestic Cheeses |
Assorted Crackers | Dips with Seasonal Fresh Berry Garnish
\$18 per person

SEASONAL FRESH FRUIT DISPLAY

An Assortment of Melons | Berries | Tropical Fruits
\$15 per person

CHEESE DISPLAY

Muenster | Havarti | Gouda | Swiss | Cheddar and
Pepper-Jack Cheeses with a Seasonal
Fresh Berry Garnish and Assorted Crackers
\$20 per person

CHARCUTERIE BOARD

Grilled and Pickled Vegetables
with Cured Italian Meats and Cheeses Served with Crostini
\$24 per person

VEGETABLE CRUDITÉ

An Assortment of Fresh Cut and Baby Vegetables
Served with Ranch and Hummus for Dipping
\$14 per person

PLATED ENTREES

PRICING INCLUDES FRESH BAKED ROLLS & BUTTER, CHOICE OF (1) SALAD, (1) STARCH AND (1) VEGETABLE

SALADS

Weymouth House Salad
Field Greens | Julienne Carrots |
Cucumber Slices | Grape Tomatoes

Caesar Salad
Chopped Romaine | Shaved
Parmesan Cheese | Croutons
with Caesar Dressing

STARCHES

Mashed Yukon Golds
Smashed Red Skin Potatoes
Potato Au Gratin

VEGETABLES

Broccolini
Root Vegetables
Cauliflower
Haricot Verts

BEEF

Texas Wagyu
8 oz. | \$38
12 oz. | \$42

Filet Mignon
6 oz. | \$52 8 oz. | \$62

NY Strip
No Sauce Choice 8 oz. | \$40
12 oz. | \$45

BEEF

ACCOMPANIMENTS

Mushroom Port Demi
Peppercorn Demi
Bearnaise Sauce

POULTRY

Boneless Skinless Chicken Breast
6 oz. | \$26
8 oz. | \$30

Bone-In Chicken Breast
7 oz. | \$28
9 oz. | \$33

POULTRY

ACCOMPANIMENTS

Grain Mustard Reduction
Red Wine Ju
Marsala

SEAFOOD

Norwegian Salmon
7 oz. | \$36

Halibut
5 oz. | \$35

SEAFOOD

ACCOMPANIMENTS

Citrus Herb Cream Sauce
Beurre Blanc
Lemon Basil Pesto

DESSERTS

PRICED PER PERSON

Assorted Pastry Display
An Assortment of Miniature Pastries |
\$18

New York Cheesecake Station
A Selection of Chocolate Sauce |
Strawberry | Fruit Compotes with Fresh
Whipped Cream | \$18

Warm Molten Lava Cake | \$12
Serve A La Mode with Vanilla Ice Cream
| Add \$3

Ice Cream Social
Chocolate and Vanilla Ice Cream |
Caramel | Chocolate | Strawberry
Sauces | Whipped Cream | Cherries |
Nuts | Sprinkles | \$12

Chef's Selections
of Assorted Cakes and Pies | \$16

Triple Chocolate Cake | \$14
Assorted Cookies and Brownies | \$8
Tiramisu | \$12



VENUE CAPACITIES & FEES

GENERAL INFORMATION

MAIN DINING ROOM
RENTAL FEE: \$500 CAPACITY: 80

NORTH DINING ROOM
RENTAL FEE: \$250 CAPACITY: 40

**MAIN + VENTURA + NORTH
DINING ROOM**
RENTAL FEE: \$750
CAPACITY: 90

½ BALLROOM
RENTAL FEE: \$1,000 CAPACITY: 250

**WEYMOUTH
GRAND BALLROOM**
RENTAL FEE: \$2,000 CAPACITY: 500

ALL FOOD & BEVERAGE SUBJECT TO 22% SERVICE CHARGE AND 6.75% MEDINA COUNTY SALES TAX

VENUE INFO





No outside food or beverage is permitted with the exception of wedding/specialty cakes & cupcakes, pre-plattered/ non-refrigerated cookies and edible favors.

All food & beverages are subject to 22% service charge & 6.75% Medina County Sales Tax.

When offering a plated menu for your guests to pre-select from, a maximum of two entrees is permitted. If guest count is over 250 attendees, a duet plate is required. Special dietary needs and kid's meals are also available upon request.

Due to food safety regulations, the removal of food and beverages from the meeting rooms and functions spaces is not permitted at any time.

Absolutely no outside alcohol (wine, beer & liquor) is permitted per Ohio State liquor laws. Any outside alcohol brought on premises by guests will be immediately confiscated and disposed of.

A Bar Setup Fee of \$250 per bar will be applied for all mobile bars.

Final guest/meal/golf counts are due no later than 10 days prior to the event date.

Deposit of 25% is due at contract signing -remaining balance due at 10 days prior to event along with final guest/meal counts.

Event Hosts and Host-contracted vendors have access to the facility 2 1/2 hours prior to event start time. If Event Host is interested in accessing facility earlier (only if facility isn't in use for another event), they may contact the coordinator.

The Event Host is responsible for setting up their own décor, centerpieces, favors, place cards, chair covers, cookie/candy stations, auction displays, and all other event-related items.

The Event Host is responsible for tearing down of their own décor, centerpieces, favors, place cards, chair covers, auction displays, and all other event-related items at the end of their event unless other arrangements are made ahead of time with their Private Event Services Manager.

Events end at contracted exit time. If Event Host is interested in extending the exit time a \$250 fee per hour will be applied.

A 30-minute courtesy clean-up time is extended to all events.

PACKAGE BAR PRICING

Per Person Package Price

PRICE FOR FIRST 2 BARTENDERS | \$100
EACH ADDITIONAL BARTENDER | \$150

Number Of Bartenders Based On Guest Count.
2 BARTENDER EVERY 100 GUESTS

	4HRs	5HRs
Soft Beverages (Only)	\$10 PP	\$12 PP
BRONZE (Beer and Wine)	\$26 PP	\$29 PP
SILVER (House Brand Cocktails, Beer and Wine)	\$31 PP	\$34 PP
GOLD (Call Brand Cocktails, Beer and Wine)	\$38 PP	\$42 PP
DIAMOND (Premium Brand Cocktails, Beer and Wine)	\$43 PP	\$50 PP

CONSUMPTION OR CASH BAR PRICING

Consumption Bar Only on Events Smaller than 200 People

BARTENDER \$150 PER BARTENDER

Beverages / Juices | \$4
Domestic Beer | \$6
Import / Specialty Beer | \$7
House Wine | \$8

House Brand / Mixed Drinks | \$9
Call Brand / Mixed Drinks | \$11
Premium Brand / Mixed Drinks | \$13



BEVERAGES

HOUSE BRAND LIQUOR

Svedka Vodka | Castillo Silver Rum |
New Amsterdam Gin | Exotico Tequila |
Jim Beam | Elijah Craig | Canadian Club |
Clan McGregor

CALL BRAND LIQUOR

Tito’s Handmade Vodka or Ketel One Vod-
ka | Bacardi Silver Rum | Captain Morgan
Spiced Rum | Tanqueray Gin | Jose Cuervo
Tequila | Jack Daniel’s Whiskey | Jameson
Irish Whiskey | Dewar’s Scotch

PREMIUM BRAND LIQUOR

Grey Goose Vodka | Bombay Sapphire
Gin | Kracken Black Spiced Rum | Patron
Tequila | Bulleit 10-Year Bourbon | Maker’s
Mark Bourbon | Crown Royal Canadian
Whiskey | Crown Royal Regal Apple |
Johnnie Walker Black Scotch | Amaretto di
Saronno | Bailey’s Irish Cream | Kahlua

DOMESTIC BEER (CHOOSE TWO)

Bud | Bud Light | Coors Light | Miller
Light | Yuengling and Michelob Ultra

IMPORT/ MICRO/ SPECIALTY BEER (CHOOSE TWO)

Blue Moon | Sierra Nevada Pale Ale
| Corona | Great Lakes Dortmunder |
Rhinegeist Truth | Stella Artois |
Non- Alcoholic Beer

WINE: CANYON ROAD

Cabernet Sauvignon | Pinot Noir |
Merlot | Chardonnay | Pinot Grigio |
Moscato and Sauvignon Blanc



Scan to inquire about
hosting a private event.



Scan me



3946 Weymouth Rd, Medina, OH 44256 | 330.725.6297 | www.weymouthcc.com



ARCIS GOLF

A Curated Collection of Lifestyle Clubs