

PATRICK S. PARKER COMMUNITY SAILING CENTER



PRIVATE ROOM RENTAL NORTH OR SOUTH ROOM

\$200 per hour

Rent both at \$300 per hour

2 hour booking minimum required, food & beverage minimums on Saturday & Sunday

Our rentals include all set up & tear down of the banquet space.
We provide tables, chairs, linen, glassware, plates, utensils & more.
Our staff will take care of all your needs before, during & after the event.

20% gratuity & 8% sales tax are applied to all events

\$400 deposit required to secure date and time.
This amount will be deducted from your final bill.

For event inquiries call 216.716.6028 or go to
clevelandmetroparks.com/sailingcenter

BAR PACKAGES

Cash bar, drink tickets & host bar available. Bartender rates: \$25/hour per bartender
All glassware, garnishes & washes are provided with every bar.

Basic Bar Package

1 Red & 1 White house wine, Domestic beer
\$12 per person, for 2 hours.
Additional hours \$5 more per person

Premium Bar Package

Mid-shelf liquor, house wine, 3 craft & 3 domestic beer
options \$18 per person, for 2 hours.
Additional hours \$7 more per person

Substitute Top Shelf Liquor - \$24 per person, for 2 hours, additional hours \$9 per person

BATCH DRINK COCKTAILS

Served in drink dispenser - approximately 50 servings
No bartender needed; self-serve

Red or White Sangria - \$250

Your choice of red or white wine

Signature Margarita - \$300

Served with limes and salt rimmed glasses
made with fresh fruit & juices
Upgrade to Strawberry, Raspberry or Watermelon +\$80

Boozy Arnold Palmer - \$200

Unsweetened Tea, Lemonade & Tito's vodka

Paloma - \$300

Tequila, grapefruit, lime, served with jalapeños and limes

BEVERAGES

Coffee Bar- \$3 per person

includes mugs, creamers, sugar & sweeteners,
decaf coffee & hot tea provided upon request

Combo Beverage Package- \$4 per person

includes coffee & soft drinks

Juice Bar- \$4 per person

includes orange mango, strawberry pineapple &
peach nectar

Lemonade Bar- \$3 per person

includes strawberry lemonade, lavender lemonade,
mango mint lemonade

BRUNCH COCKTAILS

\$40 per bottle/carafe - approximately 6 servings
No bartender needed; self-serve

Bloody Mary Bar - Served with hot sauce, celery,
limes & olives

Mimosa Bar- Champagne served with assorted
juices & fresh berries



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HORS D'OEUVRE BUFFET BARS

Each bar serves approximately 50 guests

Dip Trio - \$225

- Seasonal hummus
- Artichoke asiago dip served with house made chips
- Bacon & cheddar dip served with pita

Pub Style - \$275

- 50 crispy potato skins with bacon & cheddar
- 100 Pretzel bites served with mustard
- Spinach & artichoke dip served with house made chips

Slider Bar - \$325

(Choose 2 slider options, 50 of each served)

- Burger sliders with cheddar, lettuce & pickles
- Falafel, naan, tomato, tzatziki & arugula
- BBQ pulled pork sliders topped with coleslaw
- Fried chicken with lettuce, pickles, ranch

HORS D'OEUVRE PLATTERS

\$80 each. Estimated serving of 30 people per platter

Fresh Fruit Platter

Pineapple, honeydew, cantaloupe, garnished with grapes

Cheese & Cracker Board

Smoked gouda, cheddar, Swiss, pimento cheese spread, garnished with grapes

Add salami, capicola, pepperoni, garnished with dried fruit +\$30

Fresh Vegetable Crudité

Cucumber, tomatoes, broccoli, carrots & celery, served with ranch dipping sauce

Add Hummus & Naan +\$30

Pretzel Bites

Freshly baked with 120 bites, served with wharf mustard & queso blanco.

Chips & Dip

House made chips served with balsamic onion dip

HORS D'OEUVRE PER PIECE

\$3 each. Minimum of 50 pieces per item

- Caprese skewers with balsamic drizzle
- Thai Peanut chicken with satay sauce
- Watermelon, mint & feta skewer with balsamic
- Veggie spring rolls with thai chili sauce

DINNER BUFFET

Choose one entrée, one starch, one vegetable
Starting at \$30 per person

Choose two entrées, two starch, two vegetable
Starting at \$40 per person

Lemonade, iced tea & Pepsi products provided with all on-site events.
Each meal includes plated garden salad, rolls & butter.

ENTREES

Chicken Marsala with mushrooms & herbs*
Chicken Piccata with capers & tomatoes*
Blackened pork tenderloin with pineapple salsa*
Sirloin tips with onions, peppers & demi glaze
Red wine braised beef short rib*
Lemon roasted Atlantic salmon*
Breaded Lake Erie walleye
Vegan Stuffed Peppers with Impossible sausage*
Eggplant Schnitzel with capers, arugula & parmesan
Caprese Stuffed Portabella Mushrooms*

**Ask your coordinator about incorporating
your favorite menu entrée from The Galley**

Kids Meals

Children 8 years or under will be charged half price
for any buffet.

Additional options: Chicken fingers served with
french fries \$10 per child, ages 12 & under

STARCH

Herb roasted redskin potatoes*
Garden vegetable quinoa*
Smashed garlic potatoes*
Mac & cheese
Penne pomodoro
Herb rice pilaf*

VEGETABLE

Flash fried green beans with roasted tomatoes*
Vegetable medley*
Roasted broccoli*
Roasted brussel sprouts with parmesan & balsamic*
Apple glazed carrots*

*Denotes gluten free items or can be modified to gluten free. All dietary needs must be placed in advance.



SPECIALTY MENU

LUNCH MENU

All menus below are served buffet style. Lemonade, iced tea & Pepsi products provided with all on-site events

Smoker Specialties \$30

Pulled pork, pulled chicken, Raddell's Italian sausage
Served with sauces, pickles & buns. Choose two sides

Cleveland Proper Entree \$24

Potato & cheese pierogies topped with butter & onions,
Raddell's Slovenian sausage, rolls, sauerkraut, sour cream
& mustard. Choose two sides

Sides:

Street corn salad
Mac & cheese
Sriracha slaw
Cowboy baked beans
Garden salad
Caesar salad

Taco Bar \$18 per person

Choice of ground beef or fajita chicken, cilantro lime rice,
flour tortillas, shredded lettuce, shredded cheddar,
pico de gallo, jalapeños & sour cream

Add-ons: Seasoned pinto beans, tortilla chips & salsa,
guacamole, corn & black bean salsa, queso

\$2 per person for each add-on

\$6 per person for extra protein

Kids Meals

Children 8 years or under will be charged half price for
any buffet

Additional options: Chicken fingers served with
french fries \$10 per child, ages 12 & under

Assorted Wraps Buffet \$16 per person

Choice of two wraps & two sides

Sides, Salad, Wrap Buffet \$21 per person

Choice of two wraps, two sides & Caesar or garden salad

Box Lunches \$15 per person

Choice of two wraps options per group.
Bagged chips & cookie included

Sides:

Steak house potato salad
Coleslaw
Pasta salad
House made chips
Rolls & Butter

All options below served on wheat wrap with lettuce,
tomato, onion, cheddar. Unless noted differently.

Served with sides of mayo & mustard

Wrap options:

- Turkey avocado
- Turkey club
- Chicken salad on croissant
- Smoked ham
- Chicken Caesar
romaine, parmesan, croutons, & Caesar dressing
- Hummus & Veggie

Please let us know if there is any allergy needs
in your group. Gluten free allergy-sandwiches can be
made on bed of lettuce or gluten free bread.

BRUNCH MENU

Lemonade, orange juice & coffee provided
with brunch packages

Breakfast Classic Buffet: \$17 per person

Fluffy scrambled eggs, roasted red skin potatoes,
your choice of meat & toast with butter & preserves

Sunrise Buffet: \$14 per person

Choice of pancakes or french toast, fluffy scrambled
eggs and your choice of meat

Meat choices: Bacon, sausage, turkey sausage

Cold Breakfast Bar: \$12 per person

Yogurt & granola served with fresh berries

Vegan & Vegetarian

Pancakes served with plant based sausage & fruit

Breakfast Platters Serves approximately 30 guests

Assorted Donuts - \$75 per platter

From Lakewood's Doughnut Pantry

Fruit Platter - \$80 per platter

Pineapple, honeydew & cantaloupe, garnished
with grapes

Muffins & Pastries - \$90 per platter

Assorted muffins and breakfast pastries

SWEET TREATS

Dessert Trays

- **Oreo brownies** - \$50 (24 per tray)
- **Donut assortment** - \$75 (36 per tray)
- **Classic cookie assortment** - \$50 (25 per tray)
- **Mini dessert display** - \$125 (50 pieces per tray)
cake truffles, lemon bar, cheesecake brownies
- **Deluxe Dessert Tray** - \$175 (50 pieces per tray)
macarons, cheesecake bites, cannolis and cream puffs

Dessert Mason Jars

 - minimum 15 per order

- **Chocolate**
Crumbled Oreo bites, fudge & chocolate mousse
- **Strawberry Cassata**
Chiffon cake, fresh strawberries & whipped cream
- **Lemon & Blueberry Cake**
Vanilla cake, lemon curd & fresh blueberries

4 oz. - \$4.50 per jar

8 oz. - \$6 per jar



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