

The Olde Jaol Restaurant

Banquet Facilities

Garden Room

Our Garden Room is our main banquet facility that can accommodate groups of 20-60 people. We offer lunch buffets and dinner buffets or a served dinner for a more formal event. This is a perfect setting for a Corporate Dinner, Business Meeting, Holiday Celebration, Rehearsal Dinner, Class Reunion and Retirement Dinner.

Library Room

Our Library Room is ideal for a Business Meeting & Dinner, Off Premise Training Classes, and Family or Social Club Gatherings of 10-20 people.

Historic Cells

Enjoy fine dining in one of our Historic Cells for an evening out with your group of 20 or less people. We specialize & are proud to serve only Certified Angus Beef®.

So for your future Dining and/ or Meeting needs, think of The Olde Jaol Restaurant at 215 Walnut St., Wooster, Ohio. For reservations call 330.262.3333 and ask for Dave Schauble.

Banquet Policies & Procedures

Food and Beverage Service

All food and beverage consumed on premises must be supplied by The Olde Jaol Restaurant. *Food prepared for functions must be consumed on premise and is not permitted to leave the premises.*

Alcohol Service

The Olde Jaol holds liquor licenses and adheres to all laws imposed by the state of Ohio. All alcoholic beverages must be provided by The Olde Jaol Restaurant, no alcohol may be bought to any public functions. No unconsumed alcoholic beverage may be taken from the premises. The Olde Jaol will not serve alcoholic beverages to anyone under the age of 21. If alcohol consumption appears to be excessive, the host of the party will be notified immediately. Failure to control reasonable alcohol consumption will result in immediate cancellation of the bar service.

Service Charge

A service charge of 18% is applied to all food and beverage billed. State of Ohio sales tax of 6.50% will be added to all food, beverage and service charges.

Event Confirmation

Room set-up needs and menu selection must be confirmed **NO LATER THAN 14 DAYS** prior to the event.

Guarantee Policy

A guaranteed number of guests Must be received three days (72 hours) prior to the scheduled event. The number guaranteed will be the minimum number for which the client is charged. Increases in the guaranteed number will be accepted up to 24 hours prior to the event. No reduction in the guaranteed number of guest will be accepted within 72 hours of the event. If the guarantee is not received 72 hours prior to the event, the original number will be considered the minimum number.

Billing

Final payment for the event is required to be paid upon departure and may be made by check, cash or credit card.

Decorations

Decorations and signs are permitted but prior approval must be given for any decorations or signs that need to be attached to walls, ceiling, door surfaces or furniture. No outdoor signage may be used in connection with any event.

Liability

Any damage done to property as a result of a group function will be the responsibility of the person booking the event. The Olde Jaol cannot assume responsibility for the damage to, or loss of any articles left prior to, during, or following an event. The Olde Jaol Reserves the right to inspect and control private parties being held on premises. The client in charge of the function is responsible that the function will be conducted in an orderly and safe manner.

Cake Service

The Olde Jaol allows groups to furnish their own cake for special events.

Room Availability

The Olde Jaol reserves the right to change function rooms and to decrease the function space if the number of persons attending the function decreases or increases beyond the capacity of the original room

Room Charge

There will be a \$65.00 room charge added to the bill to cover cost of linens, bartenders and servers.

Hors D' Oeuvre & Bar Service

Hors D' Oeuvres

All hors d' oeuvres are sold and priced by the dozen

Jump Shrimp Cocktail \$48	Tomato Bruschetta Bread \$12
Candied Bacon Crab Stuffed Mushrooms \$24	Buffalo Style Chicken Wings \$11
Jumbo Sea Scallops Wrapped with Bacon \$60	Cocktail Meatballs \$21
Sausage and Cheese Stuffed Mushroom \$20	Barbeque Meatballs \$21
	Sauerkraut Balls \$8
	Dessert Petit Fours \$22

Hors D' Oeuvre Trays

Gourmet Cheeses with assorted Crackers...	\$125/50 servings, \$75/25 servings
Spinach & Artichoke Dip With Flat Bread...	\$115/50 servings, \$65/25 servings
Fresh Seasonal Fruit (seasonal)...	\$125/50 servings, \$75/25 servings
Vegetable Crudités with Dip...	\$115/50 servings, \$65/25 servings

Beer and Wine

Domestic Beer and Non-alcohol Beer.....	\$3.50 per bottle
Import Beer.....	\$4.50 per bottle
House Wine.....	\$5.00 per glass
(Merlot, Chardonnay, Cabernet and White Zinfandel)	

Mix Drinks

Well Liquor.....	\$5.00 per glass
Top Self Liquor.....	\$6.00 per glass
Soft Drinks.....	\$2.75 per person
Mineral Water.....	\$2.00 per bottle

Desserts

All Desserts are sold by the piece

Cheesecake	\$6.00	Cinnamon Ice Cream	\$3.00
Assorted Fruit toppings.....	\$.50 each	Vanilla Bean Ice Cream.....	\$3.00
Turtle Bundt Cake.....	\$6.00	Dessert Petit Fours (per dozen)	\$22

Dinner Buffet

Choice of One Entree

\$18.99 per person
Plus Tax and Gratuity

Choice of Two Entrees

\$21.99 per person
Plus Tax and Gratuity

.....
Carved Buffets

Carved Prime Rib

\$29.99

Carved Beef Tenderloin

\$34.99

Carved buffets includes one additional buffet entree

All Buffets include salad, rolls, coffee, tea and choice of one vegetable and one starch from the lists below:

Vegetable (choice of one)

Buttered Sweet Corn
Green Bean Almandine

Starch (choice of one)

Baked Potato with butter & sour cream
Butter Parsley Red Skin Potatoes
Garlic Red Skin Mashed Potatoes
Oven Roasted Red Skin Potatoes

Certified Angus beef® Pot Roast:

Slow roasted tender C.A.B.® pot roast, sliced and topped with a reduced beef stock

Grilled Salmon: Atlantic salmon lightly grilled and oven roasted then topped with a lemon dill butter sauce

Stuffed Pasta Shells: Pasta Shells stuffed with ricotta cheese and topped with our house marinara sauce

Pasta Primavera: Penne pasta tossed with roasted vegetables in a garlic cream sauce. (with or without chicken)

Lemon Chicken: Pan seared chicken breast topped with mushrooms in a white wine lemon cream sauce

Lobster Raviolis: Raviolis stuffed with lobster and Italian cheeses, served with a tomato lobster cream sauce

Sautéed Chicken Breast: Served with choice of Marsala sauce or Piccata sauce

Marinated Herb Crusted Pork Loin: Marinated, pork loin with an herb crust slow roasted

If you don't see an entrée that you would like, ask. We can do almost anything you want. Seasonal and cost may vary.