



~ **Love** ~  
Is Our Craft

Wedding Packages

Wedding Sales Coordinator

Jaime Morphy

Direct Line: (614) 247-4008

Email: [Morphy.2@osu.edu](mailto:Morphy.2@osu.edu)



From intimate ceremonies to grand receptions; every moment, every bite, every sparkling detail is our focus so you can delight in a celebration that's all about you. The Blackwell Inn will provide the space, talent, and accoutrements to ensure you have a Wedding day you will never forget!

### *Complimentary Delights*

- *Reception Space including Plaza Level, Grand Ballroom & Terrace Patio*
- *Dedicated Wedding Coordinator to assist before & during Wedding*
- *Customized Wedding Menu by Executive Chef*
- *Private Menu Tasting for up to Four Guests*
- *Waived Ballroom Rental & Five Hours of Event Time*
- *Professional Banquet Captain & Staff dedicated to your Event*
- *Customized Ballroom Diagram*
- *20 by 20 Wooden Parquet Dance Floor*
- *Staging & Risers for Band or Head Table*
- *Floor Length Poly Cotton Table Cloths & Coordinating Napkins*
- *Modern Designer China & Classic Oversize Flatware*
- *Blackwell Wedding Centerpiece with Votive Accent Candles*
- *Custom Monogram & Slide Show upon Request*
- *Waived Cake Cutting & Service Fees*
- *Discounted Hotel Rate for Wedding Guests*
- *Complimentary Overnight Suite for Couple with bottle of Champagne*
- *Walking accessibility to central Campus for Bridal Party Photography*
- *Close proximity to Short North, Arena District and Downtown Columbus*
- *Complimentary Pre-Arranged Shuttle service from Columbus Airport*

*All charges are subject to a 23% service charge and current sales tax.  
Subject to change without prior notice.*



# Blushing Package

*\$72.00 per guest*

## **Cocktail Hour Hors D'oeuvres**

Chef Crafted Display

*Add Chef Crafted Display; \$7.00 per guest*

*Add Butler Passed Hors D'oeuvre Selection; \$5.00 per guest*

## **Four Hours Hosted Bar**

Full Selections of Domestic & Imported Beers, House Wines, Soft Drinks

*Additional Hour of Bar; \$7.00 per guest*

*Upgrade to Include Call Brand Cocktails; \$5.00 per guest*

*Upgrade to Include Premium Brand Cocktails; \$10.00 per guest*

## **Champagne Toast**

Sparkling Toast for Head Table

## **Plated Dinner Service**

Chef Customized Salad & Entrée

Dinner Service includes Artisan Breads & Creamy Butter,  
Crimson Cup Coffee, Hot Tea, Freshly Brewed Iced Tea, Water

*Vegetarian or Dietary Entrées upon request*

*Additional Dinner Entrée Selection; \$3.00 per guest*

## **Blushing Décor**

Blackwell Banquet Chairs

Blackwell Wedding Centerpieces

Floor Length Poly Cotton Table Cloths

Coordinating Napkins

Custom Monogram

*Centerpiece Includes:*

*Square Mirror, Hurricane Vase, White Pillar Candle  
With Three Votive Candles*

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# Beloved Package

*\$92.00 per guest*

## **Cocktail Hour Hors D'oeuvres**

Chef Customized (3) Butler Passed Hors D'oeuvres

*Add Chef Crafted Display; \$7.00 per guest*

*Additional Butler Passed Hors D'oeuvre; \$5.00 per guest*

## **Four Hours Hosted Call Bar**

Full Selections of Call Brand Spirits, Domestic & Imported Beers,  
House Wines, Soft Drinks  
Champagne Toast

*Additional Hour of Bar; \$8.00 per guest*

*Upgrade to Include Premium Brand Cocktails; \$5.00 per guest*

## **Champagne Toast**

Sparkling Toast for all guests

## **Dinner Service**

Chef Customized Salad & (2) Custom Plated Entrées  
OR

Chef Customized Blackwell Buffet  
Salad, Soup or Compose Salad, (2) Entrees, (2) Side Selections

Dinner Service includes Artisan Breads & Creamy Butter,  
Crimson Cup Coffee, Hot Tea, Freshly Brewed Iced Tea, Water

*Vegetarian or Dietary Entrées upon request*

*Additional Dinner Entrée Selection; \$3.00 per guest*

## **Beloved Décor**

Chair Covers with Sash or White Padded Folding Chairs

Blackwell Wedding Centerpieces

Floor Length Poly Cotton Table Cloths

Coordinating Napkins

LED Up-lighting

Custom Monogram

*Centerpiece Includes:*

*Square Mirror, Hurricane Vase, White Pillar Candle*

*With Three Votive Candles*

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# Brilliance Package

*\$110.00 per guest*

## **Cocktail Hour Hors D'oeuvres**

Chef Crafted Display

Chef Customized (3) Butler Passed Hors D'oeuvres

*Add Chef Crafted Display; \$7.00 per guest*

*Additional Butler Passed Hors D'oeuvre; \$5.00 per guest*

## **Four Hours Hosted Premium Bar**

Full Selections of Premium Brand Spirits, Domestic & Imported Beers,  
House Wines, Soft Drinks

*Additional Hour of Bar; \$8.00 per guest*

## **Champagne Toast**

Sparkling Toast for all guests

## **Dinner Service**

Chef Customized Salad & (2) Custom Plated Entrées

OR

Chef Customized Blackwell Buffet

Salad, Soup or Compose Salad, (2) Entrees, (2) Side Selections

Dinner Service includes Artisan Breads & Creamy Butter,  
Crimson Cup Coffee, Hot Tea, Freshly Brewed Iced Tea, Water

*Vegetarian or Dietary Entrées upon request*

*Additional Dinner Entrée Selection; \$3.00 per guest*

## **Brilliance Décor**

Chiavari Chairs

*Color Selections: Black, White, Gold, Silver or Mahogany*

Upgraded Blackwell Wedding Centerpieces

Floor Length Poly Cotton Table Cloths

Coordinating Napkins

LED Up-lighting

Custom Monogram

*Centerpiece Includes:*

*Color Coordinating Rose Petals, Square Mirror, Hurricane Vase,  
White Pillar Candle with Three Votive Candles*

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# Children's Meal

*\$17.00 per child (Ages 13 & Under)*

## *Choose One Selection*

### **Buttered Spaghetti and Petite Meatballs**

*Served with Cheesy Garlic Toast and Cinnamon Apple Sauce*

### **Carnival Style Corn Dog**

*All-Beef Corn Dog on a Stick with Creamy Macaroni and Cheese,  
Steamed Carrots and Cinnamon Apple Sauce*

### **Breaded Chicken Tenders**

*All-White Meat Chicken Tenders served with Ranch Dip,  
Cob-Cut Sweet Corn and Creamy Mashed Potatoes*

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## Reception Upgrades

Champagne Toast	\$3.00	Pipe and Drape	Price Varies
Ice Sculpture	Market Price	LED Up lighting	\$10.00 each
Signature Cocktail	\$5.50 - \$10.00	Hotel Welcome Boxes	\$9.00 - \$14.00
Edible Wedding Favor	\$2.50 - \$15.00	Additional Guest at Tasting	\$60.00
Upgraded Linen	Price Varies	Additional Hour	\$200.00
Late Night Snacks	\$5.00 - \$9.00		

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# As Unique as Your Journey

“Your Wedding is exactly that, yours. My mission is for your Wedding Menu to reflect you and your future spouse in a way that will be remembered forever.

The information provided below will me design a menu as unique as your journey to not only capture the food you both enjoy, but to also reflect your personality and style within the food itself.

Thank You for choosing the Blackwell Inn for such an important occasion. It is both an honor and a privilege to be part of this special day, a responsibility that myself and my staff take very seriously.”

Sincerely,

Daniel Heckathorn  
Executive Chef

**Assist our Executive Chef create your dream wedding menu! Fill out the following survey with your fiancé and share with our Wedding Sales Coordinator.**

What did you eat on your first date? \_\_\_\_\_

What are your favorite types of cuisines? \_\_\_\_\_

Would you describe yourselves as traditional or adventurous eaters on a scale from 1 to 10? 1 being traditional and 10 being adventurous? \_\_\_\_\_

What is your ethnic background? (i.e. Italian, Greek, Indian etc.) Should we incorporate your cultural background to help craft your menu? \_\_\_\_\_

What are your favorite aromas (i.e. favorite scented candles)? \_\_\_\_\_  
\_\_\_\_\_

Are there any foods or flavors to specifically avoid, things you simply do not care for? \_\_\_\_\_  
\_\_\_\_\_

Is there anything that you absolutely want incorporated into your meal? For example, as small as a type of vegetable as large as a dish that you particularly enjoy? List anything that comes to mind: \_\_\_\_\_

Will you be having a plated meal or a buffet? \_\_\_\_\_

Does your wedding have a theme, if so what is it? \_\_\_\_\_

How would you describe your personal styles? \_\_\_\_\_

What are some of your favorite foods? \_\_\_\_\_

What are your favorite cocktails or beverages? \_\_\_\_\_

What are your favorite snacks? \_\_\_\_\_

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Do you have any childhood food memories that are important to you, if so what are they? \_\_\_\_\_

What is your idea of a perfect date; (circle one)

Dinner and Dancing

Drinks at one of the city's finest bars

Dinner and a movie

Ordering in and staying at home in your pajamas

What does comfort food mean to you? \_\_\_\_\_

Do you have any particular proteins in mind for your wedding: beef, chicken, fish, etc.?

Are your families' eating habits and tastes similar to yours? If not, how do they differ and how would you like those differences to affect your menu? \_\_\_\_\_

What is your beverage of choice: coffee, tea or soda? \_\_\_\_\_

What style of food do you envision for your wedding; fun, classic, casual, artistic, and upscale?

Favorite desserts? \_\_\_\_\_

Favorite Sandwich? \_\_\_\_\_

Are you interested in adding any an action stations or late night snacks? \_\_\_\_\_

Any additional information you would like to offer that you believe would help us customize your experience is welcome, please add it below.

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