



Menu

www.villamilano.com

Voted Best Banquet Hall of 2017 by The Columbus Dispatch



Thank you for your consideration of Villa Milano, Columbus and Central Ohio's premier Banquet and Conference Facility. Our sincere desire is to make your event a total success. Management and our professionally trained staff will do what is necessary to ensure success.

Policies

- A **deposit** may be required to secure your date. The amount will be indicated on your contract. The deposit will be applied to your invoice following the function. If you cancel less than 180 days from the date of the function, you will forfeit your deposit.
- A **Food and Beverage minimum will be in place for certain dates. The specific amount will be indicated on your contract.**
- A \$200 room set up fee is required for all events (**except Weddings**). We will provide up to two registration tables and two display tables (all with table cloth and skirting) at no charge. Any additional tables will be provided at a charge of \$15 per table.
- **We are a full-service banquet facility, so we do not rent rooms nor do we allow outside catering and alcohol. We have a full liquor license and must provide all alcoholic beverages at our facility, no outside beverages are permitted.**
- Our menu represents many of the more popular items we serve. We are able to provide custom menus, subject to availability.
- All menu selections must be made **two weeks** prior to the function.
- **Menu prices will be verified 90 days prior to the event.**
- You may select only **one entree** from the menus entitled **Luncheon or Dinner. Additional entrée may be subject to an additional charge.**
- Luncheon menus are only available on Monday thru Friday until 2 PM. **Saturday events will only use Dinner or Dinner buffet menus, regardless of the time of day.**
- A confirmation of attendance is required five (5) days prior to your function.
- Your confirmed attendance will be your guarantee, for which you will be charged, even if fewer attend than expected. We will be prepared to serve 5%, or a maximum of 20 meals (whichever is less) above your guarantee.
- If your attendance should decrease or increase from your original estimate, we reserve the right to assign a room more appropriate to the size of the group, and/or assess a room rental fee.
- **Deliveries to Villa Milano for your function must be coordinated in advance.** We are not responsible for unexpected deliveries or items left by your group after the function.
- **One hour prior** to your event, your room will be available for any necessary set up on your part. Additional time if available may be subject to an additional charge.
- You will be expected to depart at the function conclusion time on the contract. Any extension beyond this time must be approved by the management, and may be subject to a room rental fee of \$200 per hour.
- **Birdseed, rice and confetti are prohibited.** Use may result in an additional charge of \$500.
- **The affixing of anything to the walls is not permitted without approval. All decorations must be approved by Villa Milano**
- **Your group may be held responsible for damage to or theft of Villa Milano property.**
- A special set of policies apply to weddings, and a separate page entitled "Wedding Reception Policies" will be attached to your contract.
- All food and beverage sale are subject to a 25% service charge and 7.5% sales tax.
- Authorization for billing must be approved in advance; otherwise payment is due in full on the event date. Prices subject to change and do not include 25% service charge or 7.5% sales tax.

Breaks

Continental Breakfast

Served with Fresh Muffins and Danish Selections

Coffee, Tea and Decaf \$7.95 Orange & Cranberry Juice \$8.95 Juices and Yogurt \$10.95

Breakfast Buffet

*Eggs, bacon, sausage, home fries, fruit, Danishes, and muffins. Coffee, tea, decaf station.
Orange and cranberry juice.*

\$20.95

Beverage Breaks

Coffee, Tea and Decaf \$2.95

Soft Drinks \$2.95

Bottled Water \$2.95

Specialty Breaks

Assorted Cheese & Crackers, Bottle Water, & Soft Drinks \$8.95

with Fresh Fruit Tray \$10.95

Gourmet Cookies, Soft Drinks, Coffee, Tea & Decaf \$6.95

with Fresh Fruit Tray \$8.95



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Lunch Entrées

Entrée prices include our famous house salad, our chef's selection of seasonal vegetables, and potato, rice or pasta accompaniments, rolls, and beverage. Available Monday through Friday until 2 PM.

Chicken Milano \$26.75

Boneless breast of chicken baked with flavorful prosciutto and succulent artichoke hearts in a creamy white sauce. A Villa Milano specialty

Chicken Piccata \$26.75 GF

Lemon, hint of garlic and white wine give this baked chicken breast a wonderfully mild flavor

Chicken Parmigiana \$26.75

Boneless breast of chicken oven-fried to a golden brown, topped with zesty marinara sauce and provolone cheese, a specialty of the house

Chicken Marsala \$26.75 GF

A juicy breast of chicken cooked in a marsala wine sauce with mushrooms

Broiled Cod Loin \$26.75 GF

Light white fish broiled with lemon butter

Pork Loin \$26.75 GF

A tender loin of pork roasted with herbs, sliced in a delicate wine sauce.

Short Rib \$30.75

*With mashed potatoes and vegetables.
Comfort food!*

Honey Mustard Chicken \$26.75

Boneless breast of chicken baked with a light honey mustard cream sauce

Milano's Grilled Chicken Salad

\$25.75 GF

Crisp greens, dried cranberries, tomatoes, olives, and cheese topped with marinated chicken breast with balsamic vinaigrette dressing

Seasonal Chicken \$26.75

A special preparation of the seasons bounty

Lasagna \$25.75

Our famous lasagna. Layers and layers of meat, house made sauce and 3 kinds of cheese. Served with vegetable.

Lasagna Cacciatora \$25.75 V

Traditional vegetables and tomatoes in a new look. A vegetarian delight! Served with vegetable.

Manicotti \$25.75 V

Cheese filled pasta covered in marinara or a light cream sauce. Served with vegetable.

Broiled Flat Iron Steak \$30 GF

Succulent steak, a perfect special lunch.

Desserts

Spumoni Ice Cream - add \$1.50

Cake - add \$2.50

Assorted Cheesecake - add \$3.50

*Prices subject to change and do not include 25% service charge or 7.5% s
GF - Gluten Free V - Vegetarian*

Luncheon Buffet

Villa Milano is pleased to present our taste tempting buffet selections. All luncheon buffets include coffee, hot tea, iced tea, lemonade, and rolls. Available Monday through Friday until 2 PM only.

Two Entrees \$26.95

Three Entrees \$29.95

Buffet Includes

Milano's Italian Salad

ENTREES

Lasagna

Our famous lasagna. Layers and layers of meat, house made sauce and 3 kinds of cheese

Lasagna Fiorentino

Fresh spinach, broccoli, and mushroom, layered between pasta and cheeses, then smothered and baked in a white cream sauce

Manicotti

Cheese filled pasta covered in marinara or a light cream sauce.

Broiled Cod Loin

Light white fish broiled with lemon butter

Beef Brochettes

Tender beef sautéed and roasted in hearty mushroom gravy

Homemade Italian Meatballs

Hand rolled, oven baked and served in our homemade tomato sauce.

Brisket

Slow cooked and perfectly sliced

Oven Fried Chicken

Chicken pieces breaded and oven fried for a delicious light crisp

Italian Roast Chicken

Chicken pieces marinated Italian style and roasted to perfection.

Chicken Milano

Boneless breast of chicken baked with flavorful prosciutto and succulent artichoke hearts in a creamy white sauce. A Villa Milano specialty.

Chicken Marsala

A juicy breast of chicken cooked in a marsala wine sauce with mushrooms

Chicken Piccata

Lemon, hint of garlic and white wine give this baked chicken breast a wonderfully mild flavor

Honey mustard Chicken

Boneless breast of chicken baked with a light honey mustard cream sauce

Sides (Choice of 2)

Green Beans

Roasted Vegetable medley

Rice

Broccoli

Italian Roasted Potatoes

Red Skinned Potatoes

Garlic Mashed Potatoes

Pasta (marinara or cream sauce)

Desserts

Spumoni Ice Cream – add \$1.50

Cake – add \$2.50

Assorted Cheesecake – add \$3.50

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Dinner Entrées

Entrée prices include our famous house salad, our chef's selection of seasonal vegetables, and a potato, rice or pasta accompaniments, rolls, and beverage service.

Chicken Milano \$32.95

Boneless breast of chicken baked with flavorful prosciutto and succulent artichoke hearts in a creamy white sauce. A Villa Milano specialty

Chicken Piccata \$32.95 GF

Lemon, hint of garlic and white wine give this baked chicken breast a wonderfully mild flavor

Honey Mustard Chicken \$32.95

A savory honey and Dijon cream sauce complement this lightly floured and baked chicken breast

Pesto Chicken \$32.95

Marinated boneless breast of Chicken is grilled, brushed with Basil Pesto and topped with Mozzarella Cheese

Lasagna \$30.95

Our famous lasagna. Layers and layers of meat, house made sauce and 3 kinds of cheese. Served with vegetable.

Lasagna Florentino \$30.95 V

Fresh spinach, broccoli, and mushrooms, layered between pasta and cheeses, then smothered and baked in a white cream sauce. Served with vegetable.

Chicken Parmigiana \$32.95

Boneless breast of chicken baked to a golden brown, topped with zesty marinara sauce and mozzarella cheese, a specialty of the house

Chicken Marsala \$32.95 GF

A juicy breast of chicken cooked in a marsala wine sauce with mushrooms

Roast Half Chicken \$32.95 GF

Whole half chicken marinated and cooked in Italian spices and herbs.

Seasonal Chicken \$32.95

A special preparation of the seasons bounty

Manicotti \$29.95 V

Pasta sheets filled and rolled with ricotta, parmesan and mozzarella cheese. With vegetable.



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Dinner Entrées (cont)

Entrée prices include our famous house salad, our chef's selection of seasonal vegetables, potato, rice or pasta accompaniments, rolls, and beverage.

Filet Mignon \$48.95 GF

Served with a flavorful béarnaise sauce, this choice beef will melt in your mouth

Prime Rib Au Jus \$42.95 GF

The classic dinner choice, slow roasted for succulent flavor and beautifully hand-carved

Braised Short Rib \$ 39.95

Slow cooked in a Tomato Red Wine sauce with vegetables, served over mashed potatoes

Salmon Filet \$33.00 GF

A beautiful filet, baked tenderly with a honey glaze topping

Pork Loin Al Bosco \$32.95

Tender pork loin baked with wild mushrooms in a marsala wine sauce... wonderful

Combination Entrées

Filet Mignon and Chicken

\$52.95 GF

Two melt-in-your-mouth flavors... perfect!

Chicken Piccata and Shrimp Scampi

\$42.95 GF

Served over a bed of rice.

Desserts

Spumoni Ice Cream -add \$1.50

Cake - add \$2.50

Assorted Cheesecake - add \$3.50



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Dinner Buffet

Villa Milano is pleased to present our taste-tempting buffet selection. All dinner buffets include: coffee, hot tea, iced tea, lemonade, and rolls.

TWO Entrée \$32.95

THREE Entrée \$34.95

Salads

Milano's Italian Salad

Sides (Choice of 2)

*Green Beans
Buttered Broccoli
Roast Vegetable Medley*

*Red Skinned Potatoes
Oven Roasted Potatoes
Garlic Mashed Potatoes*

*Rice Pilaf
Pasta (marinara or cream sauce)*

Entrées

Chicken Piccata GF

Lemon, hint of garlic and white wine give this baked chicken breast a wonderful mild flavor

Chicken Honey Mustard

A honey and Dijon cream sauce complement this lightly floured and baked chicken breast

Chicken Milano

Boneless breast of chicken baked with flavorful prosciutto and succulent artichoke hearts in a creamy white sauce.

Chicken Marsala GF

Breast of chicken cooked in a marsala wine sauce with mushrooms.

Salmon GF

A beautiful filet, baked tenderly with a honey glaze topping

Manicotti V

Pasta sheets filled and rolled with ricotta, parmesan and mozzarella cheese.

Lasagna

Our famous lasagna. Layers of meat, ricotta, house made sauce and 3 kinds of cheese

Lasagna Fiorentino V

Fresh spinach, broccoli, and mushrooms, layered between pasta and cheeses, then smothered and baked in a white cream sauce

Italian Roast Chicken GF

Chicken pieces marinated Italian style and roasted to perfection.

Oven Fried Chicken

Chicken pieces breaded and oven fried for a delicious light crisp

Roast Pork Loin

A tender loin of pork roasted with herbs, sliced in a delicate wine sauce.

Homemade Italian Sausage

Made in house and roasted with peppers and onions.

Braised Short Rib

Slow cooked in a Tomato Red Wine sauce with vegetables.

Beef Tenderloin Tips

Tender beef sautéed and roasted in hearty mushroom gravy

Briskett

Slow cooked and perfectly sliced

Prime Rib-carved by chef

Add \$3.00

The classic dinner choice, slow roasted for succulent flavor and beautifully hand carved

Assorted Dessert Table - Add \$5.50

Includes Spumoni Ice Cream, Cake, Cheesecake, and Tiramisu

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Hors D'oeuvres

For many events, hors d'oeuvres are desired for the social hour preceding the meal. Hot appetizers can be ordered in any quantity and can be served on a buffet or passed by servers.

Hors d'oeuvres in lieu of a Meal (includes Six Items) - \$28.00 per person

* Not included in package pricing

Hors D'Oeuvres (per person)

<i>Grilled Chicken Drumettes</i>	2.50
<i>Italian Meatballs in sauce</i>	2.00
<i>Scallops Wrapped in Bacon</i>	3.00
<i>Crab Stuffed Mushrooms</i>	3.00
<i>Ravioli with Pesto Sauce</i>	2.50
<i>Homemade Sausage and Peppers</i>	2.50

Presentations *

<i>Iced Shrimp Bowl</i>	\$8.75
<i>Fresh Fruit Display</i>	\$3.75
<i>Antipasto Platter</i>	\$7.75
<i>Cheese and Cracker Platter</i>	\$3.75
<i>Fresh Relish Display</i>	\$3.75

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Beverages

We have a full liquor license and must provide all alcoholic beverages at our facility, no outside beverages are permitted. Unless otherwise specified, house brands are provided for all open bars. Prices are based on consumption and include bartender service. There is no minimum sales requirement.

House Brands	Call Brands	Premium Brands
<i>Gordon's Gin</i> <i>Bacardi Light</i> <i>Smirnoff Vodka</i> <i>Seagram's 7 Whiskey</i> <i>Jim Bean</i> <i>Lauders Scotch</i> <i>La Prima Tequila</i>	<i>Tanqueray Gin</i> <i>Captain Morgan's Rum</i> <i>Tito's Vodka</i> <i>Jack Daniel's</i> <i>Bulleit Bourbon</i> <i>Johnie Walker Red</i> <i>Cuervo Especial</i>	<i>Hendricks Gin</i> <i>Grey Goose</i> <i>Crown Royal</i> <i>Makers Mark</i> <i>Chivas Regal</i> <i>Don Julio</i>

Beer

Domestic: Bud Light, , Miller Light

Imports/Craft: Heineken, Corona, IPA

Wine Selection: Chardonnay, Pinot Grigio, Moscato, Cabernet Sauvignon. Pinot Noir

All cash bars are priced per drink. There is no bartender fee, nor is there a minimum sales requirement.

House Brands \$8.00

Call Brands \$9.00

Premium Brands

\$10.00

Domestic Beer \$5.00

Import Beer \$6.00

Soft Drink \$2.00

Wine \$7.00

Fruit Juice \$2.00

All open bars are priced per drink. Service charge and sales tax applied.



Prices subject to change and do not include 25% service charge or 7.5% sales tax

Wedding Reception Policies

Minimum Sales

Friday \$16,000 | Saturday \$20,000 | Sunday \$16,000

Villa Milano will provide standard tables, chairs, linens and flatware. Also included are a cake table and gift table. The package price is for (5) hour reception (1 hour cocktail reception, 1 hour dinner, and 3 hours dancing). Should you desire a longer reception or require additional amenities, an additional fee will be assessed. Villa Milano also strongly recommends you have assigned seating for your guests. This will insure you have proper family and guest seating and also easy collection of dinner choices. There will be no drink shots served and Villa Milano Reserves the right to close the bar early if guests have too much to drink.

Additional Charges

If your wedding is held at Villa Milano, there will be an additional charge of \$750, for which we will provide a rehearsal time at our discretion and theatre style seating (to be removed for the reception). Should you choose to cancel your reservation less than six **(6) months** from the date you have reserved, you will be subject to a **cancellation fee** in the amount shown on your contract.

Set Up Time

Delivery and setup of your flowers, wedding cake, balloons, DJ or band set up, etc. will be expected at Villa Milano **2 hours prior** to your guest's arrival time. Earlier delivery and/or setup times must be approved and may not be possible; there are often two events per day scheduled in our rooms. If we have to come in early for the sole purpose of receiving a delivery for your reception, you may be charged a fee for this service. Villa Milano will not be available or responsible for decoration setup. Villa Milano requests to speak directly with your outside planners regarding set up time. Please have your florist, DJ, decorators, etc., contact the Villa Milano two (2) weeks prior to the wedding date to make specific arrangements. All decorations and personal belongings must be removed from Villa Milano immediately following your event. You have one hour to remove all belongings and DJ to tear down.

Reception Conference

While most of the preliminary arrangements for your reception may be handled by phone, we request that at least two (2) weeks prior to the reception, you schedule a conference with us to discuss all of the final arrangements and details of your reception. We will try our best to accommodate your time schedule; however, it is most convenient to meet with you during the week between the hours of 9:00 a.m. and 5:00 p.m.

Confetti and rice are not permitted

NO FOOD may be brought in to Villa Milano due to health codes and liability regulations.
NO alcoholic beverages may be brought in due to state law.

ALL Decorations must be approved by Villa Milano

Payment Policy

\$2,000 deposit required to secure your date. Balance to be paid two (2) days prior to your reception and you are required to call between 9:00 a.m. and 11:00 a.m. to give us the guaranteed attendance.

Silver Wedding Package

Your Wedding Package Includes:

- Four and ½ Hour Open Bar
- Cocktail Reception Hors d'oeuvres
- Full Service Plated or Buffet
- Cake Cutting Service
- Reception Coordination

Host Open Bar

Bar includes Domestic, Imported and Craft Beer, House Wine

Cocktail Reception Hors d'oeuvres

Assorted Cheese Display

Milano Italian Salad

Entrée Selection

Plated - select up to Two Entrees

Buffet - select Two choices

We will customize preparations for you!

Any Chicken Entree

Roast Pork Loin

Salmon

Lasagne

Braised Short Rib

Filet Mignon add **\$8 per person**

Accompaniments

Plated - choose Two

Buffet - choose Three

Green Beans

Buttered Broccoli

Roast Vegetable Medley

Pasta

Red Skinned Potatoes

Oven Roasted Potatoes

Garlic Mashed Potatoes

Rice

\$75.00 per person

Prices subject to change and do not include 25% service charge or 7.5% sales tax



Gold Wedding Package

Your Wedding Package Includes:

- Four and ½ Hour Open Bar
- Cocktail Reception Hors d'oeuvres
- Champagne Toast
- Full Service Plated or Buffet
- Cake Cutting Service
- Reception Coordination

Host Open Bar

Bar includes Domestic, Imported and Craft Beer, House Wine and House Liquor

Champagne Toast

Cocktail Reception Hors d'oeuvres

Passed Hors d'oeuvres

Choose Three:

Chicken Drumettes
Crab Stuffed Mushrooms
Italian Meatballs in sauce
Ravioli in Pesto
Scallops Wrapped in Bacon
Homemade Sausage and Peppers

Milano Italian Salad

Entrée Selection

Plated - select up to Three Entrees

Buffet - select Three choices

We will customize preparations for you!

Any Chicken Entree

Roast Pork Loin

Salmon

Lasagne

Ravioli

Braised Short Rib

Filet Mignon

Accompaniments

Plated - choose Two

Buffet - choose Three

Green Beans

Buttered Broccoli

Roast Vegetable Medley

Pasta

Red Skinned Potatoes

Oven Roasted Potatoes

Garlic Mashed Potatoes

Rice

\$100.00 per person

Prices subject to change and do not include 25% service charge or 7.5% sales tax

Additions: Add one hour of Bar service

\$8 per hour

Upgrade to call brands \$7/person