



Hajjar

HOSPITALITY



Event Planning and Catering

catering@hajjarhospitality.com

419-931-0281 ext 1



GLASS CITY PAVILION PROCESS

Step 1: Book the Pavilion

- www.metroparkstoledo.com
 - <https://metroparkstoledo.com/plan-your-event/riverwalk-event/events-at-glass-city-riverwalk-request-form/>
- Date/Time/Rental Fee/Confirmation all handled by the Metroparks

Step 2: Connect with Hajjar Hospitality Catering Director by Phone (419-931-0281) or Email (catering@hajjarhospitality.com)

- Menu Options - in addition to this menu, see full Poco Piatti menu at pocopiatti.com
- Service Options
- Rentals
- Timeline
- Discuss all the details of your event!

Step 3: Approve Customized Invoice

- At least 30 days prior to event: 20% deposit (on invoices >\$1000)
- At least 14 days prior to event: finalize menu
- At least 10 days prior to event: finalize guest count & pay invoice

Step 4: Show up and Enjoy!



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GLASS CITY PAVILION MENU

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Your menu options include anything from our Poco Piatti catering menu
(www.pocopiatti.com/catering)

and/or

these extended offering by our Poco Piatti & The Garden catering kitchens.
See page 6 for all bar packages

BREAKFAST/BRUNCH

Brunch Package Starting at \$16 pp

Choice of:

Eggs/Bacon/Sausage/
Pancakes/French Toast

Charcuterie Platter Small \$90
Large \$170

Fresh Cut Fruit Platter Small \$60
Large \$110

Mini Quiche (12) \$24

Sausage, Egg & Cheese Sliders (12) \$48

Mini Pastries (12) \$24

Yogurt Parfaits (10) \$35

Bagel & Cream Cheese (12) \$30

BEVERAGES

Coffee Service \$5 pp

Local Brickhouse Roastery

Regular and Decaf fair trade organic coffee
with assorted creamers & Torani Italian
syrops/sweeteners

Cold Beverages \$4 pp

Choose from individual fruit juices:
Orange/Apple/Cranberry/Grape Sodas,
Iced Tea, Water

LUNCH

Trays of Wraps \$80 for 12 halves
\$155 for 24 halves
\$225 for 36 halves

Any assortment of Jasmine, Violet, Lily or Dahlia wraps
Served with potato chips

Jasmine

Falafel, mixed greens, pickled turnips/beets, lebanese
pickles, tabouli, tahini sauce

Violet

Chicken tawook tips, arugula, pickled turnips/beets,
lebanese pickles, cabbage salad, sumac fries, garlic sauce

Lily

Steak tips, spinach, vermicelli rice, babaghanoush, garlic
feta dip, cilantro vinaigrette

Dahlia

Braised lamb, arugula, tomato cracked wheat, pickled
vegetables, lebanese yogurt, harissa sauce

Pizza \$90 for 6 pizzas (48 slices)

Pepperoni Pizza

Chicken Spinach Artichoke Pizza (+1)

Braised Lamb Pizza (+3)

Margherita Pizza

White Pizza

Garden Veggie Pizza

Cheezy Bread

Salads & Dips

Greek Salad or Fatoosh \$45 half pan
Falafel, chicken tawook, rosemary \$20 add
chicken, steak tips, braised lamb (+\$3) protein

Hummous \$45 half pan

Roasted Garlic Feta Dip \$55 half pan



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THE FOLLOWING MENUS ARE AVAILABLE PAST 4PM ONLY

SOUTH OF THE BORDER

All include:

- Tortilla Chips
- Corn or Flour Tortillas
- Shredded Lettuce, Tomato, Shredded Jack & Sour Cream

Taco Bar #1 \$18pp

PICK TWO: Chorizo, Ground Beef, Shredded Chicken

Taco Bar #2 \$28pp

PICK ONE: Chorizo, Ground Beef, Shredded Chicken

+

PICK ONE: Al Pastor, Seasonal Fish

Taco Bar #3 \$33pp

PICK ONE: Chorizo, Ground Beef, Shredded Chicken

+

PICK ONE: Al Pastor, Seasonal Fish

+

PICK ONE: Shrimp, Carne Asada

Additional Toppings

STREET TACO \$3pp

Diced Onion, Cilantro, Salsa Rojo & Salsa Verde

SPECIALTY \$5pp

Pico de Gallo, Guacamole, Pickled Cabbage Slaw,
Queso Fresco (crumbled white cheese)

South of Border Salad \$5pp

DESSERTS \$6pp

Caramel Flan Shooter

Cheesecake Shooter

Dessert Nacho

ITALIAN

All include House or Caesar Salad

Italian #1 \$24pp

PICK TWO PASTA

Penne

Rigatoni

Baked Ziti

Spaghetti

PICK TWO SAUCES

Pomodoro

Bolognese

Alfredo

Pesto Primavera

PICK ONE PROTEIN

Meatballs

Grilled Chicken Breast

Italian #2 \$35pp

PICK ONE:

Chicken Parmesan

Chicken Marsala

Chicken Picatta

Grilled Salmon w/ Lemon Butter

+

PICK TWO PASTA AND SAUCE from Italian #1 options

Italian #3 \$45pp

PICK TWO:

Veal Parmesan

Veal Marsala

Veal Picatta

½ Roasted Chicken

Seasonal Fish

Beef Braciole

Calabrian Shrimp

+

PICK TWO PASTA AND SAUCE from Italian #1 options

Garlic Bread \$2pp

Antipasto Salad \$5pp

Seasonal Pasta \$10pp

DESSERTS \$6pp

Tiramisu Shooter

Cheesecake Shooter

Cannoli



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HOMESTYLE

All include:

- House or Caesar Salad
- 1 Starch
- 1 Vegetable

Homestyle #1 \$24pp

PICK TWO:

Meatloaf
Brown Sugar Glazed Ham
Roasted Turkey Natural Jus

Homestyle #2 \$30pp

PICK TWO:

½ Roasted Chicken- Natural Jus
Salmon- Lemon Butter
Roast Beef- Brown Gravy

Homestyle #3 \$38pp

PICK TWO:

Cajun Shrimp & Mango & Pineapple Salsa
Prime Rib- Au Jus & Horseradish Sauce
Seasonal Fish- Lemon Butter

Starches \$4pp

Cheesy Potato Casserole
Sweet Potato Casserole
Rice Pilaf Roasted Potato
Baked Potato Mac &
Cheese

Vegetables \$4pp

Green Bean Casserole
Glazed Carrots
Seasonal Medley

DESSERTS \$6pp

Chocolate Cake Shooter
Cheesecake Shooter
Carrot Cake

BARBEQUE

All include:

- House or Caesar Salad
- 1 Starch
- 1 Vegetable

BBQ #1 \$22pp

PICK TWO:

Cajun Chicken Breast
BBQ ½ Roasted Chicken
Sausage

BBQ #2 \$30pp

PICK TWO:

Salmon- Lemon Butter
Ribs
Pulled Pork
Brisket

Starches \$4pp

Cheesy Potato Casserole
Sweet Potato Casserole
Rice Pilaf
Cornbread
Baked Beans
Mac & Cheese

Vegetables \$4pp

Green Bean Casserole, Glazed Carrots, Seasonal Medley

Barbeque Sauce

Sweet, Spicy, Carolina

Chopped Cobb Salad \$5pp

DESSERTS \$6pp

Chocolate Cake Shooter
Cheesecake Shooter
Peach Cobbler



DRINK PACKAGES

**ALL BAR PACKAGES INCLUDE:
ICE, COCKTAIL STRAWS, LEMON & LIME GARNISHES**

Pavilion Bubbly Bar

Assorted Juices & Champagne for Mimosas

White, red, and mixed Sangria

2 Hrs / 18 per person

3 Hrs / 28 per person

Pavilion Brew, Wine & Sangria

Domestic & Import Beer

Red and White Poco Wine

White, Red, and Mixed Sangria

2 Hrs / 20 per person

3 Hrs / 30 per person

4 Hrs / 40 per person

Pavilion Full Bar

Premium or Well Liquor

Domestic, Import, and Craft Beer

Red and White Poco Wine

White, Red, and Mixed Sangria

2 Hrs / 25 (well), 30 (premium) per person

3 Hrs / 35 (well), 40 (premium) per person

4 Hrs / 45 (well), 50 (premium) per person

Coffee Service

Local Brickhouse Roastery

5 per person

**Regular and Decaf fair trade organic coffee,
including cups, stir sticks, assorted Torani Italian syrups & sweeteners**

Non-Alcoholic Beverages

4 per person

Choose from individual fruit juices:

Orange/Apple/Cranberry/Grape

Sodas, Iced Tea, Water



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SERVICES

Our catering team will assist you in every step of your event planning process by helping you choose the right menu for your size and occasion and providing service and rental options based on your needs. We offer different levels of service for all sorts of events - business meetings, birthday parties, bridal and baby showers, rehearsal dinners, weddings, bat mitzvah's, etc.. Creating a special and one-of-a-kind event is what we do best!

Level #1 Hospitality (\$25 Charge): All food will be delivered in foil/disposable serving pieces for you to discard or transport at the end of your event. Includes disposable utensils, plates, and napkins (if needed). All room setup/chairs is the responsibility of the guest. (Added fee for delivery before 11am)

Level #2 Hospitality (\$75 Charge): Chair set up prior to event. All food will arrive in foil/disposable serving pieces for you to discard or transport at the end of your event. Includes disposable utensils, plates, and napkins (if needed)

Level #3 Full Service Hospitality: Chair set up prior to event, assistance with room setup, decor, staffing for serving food and beverages, bartenders (if applicable), table service for plated meals or buffet assistance, continuous food replenishment and guest assistance, cleanup, breakdown, and trash disposal after the event

\$25 per service hour/ \$35 per service hours for bar services or if rented chinaware/glassware.

RENTALS

We can help you work with Meredith Party Rentals for items like linens, tableware, silverware, etc... Tent rental options available with use of the event lawn. We offer assistance with layouts and event flow, etc...

TERMS & CONDITIONS

All catering sales are subject to applicable sales tax and a 12% administrative fee. These charges will be applied to the subtotal of your catering order and reflected on your final invoice.

***The 12% admin fee is designed to cover the operational costs associated with providing exceptional catering services. This fee supports the labor required for preparation & delivery as well as the use of catering equipment and administrative coordination. Please note that this is not a gratuity, and any additional tips for service staff are at your discretion.**

Confirmed menu selection, detailed arrangements and a signed estimate is due no less than 14 days prior to event

Final headcount and full payment of invoice is due no less than 10 days prior to event. The confirmed count is guaranteed and will be charged even if a lesser number attends. If a group exceeds the guaranteed count, each person will be charged in accordance with the cost per person per contract.

If the invoice exceeds \$1,000, a 20% non-refundable deposit is due 30 days prior to the event.

Tax exemption certification is due upon booking.

No food or beverage, with the exception of a special occasion cake will be permitted to be brought onto the premises or into the Glass City Pavilion by the guest or any of the guests event participants without prior written consent of Metroparks Toledo and Hajjar Hospitality. No outside alcoholic beverages will be permitted at any time.

Service agreements between guests and Hajjar Hospitality will be binding in the confirmed contract, and any changes could affect service charges and will be subject to additional fees.

Cancellations made within 7 days of the scheduled event date will receive a 50% refund of food & beverage charges. Cancellations made within 5 days of the scheduled event date will receive a 25% refund of food & beverage charges. No refund of food & beverage charges for events cancelled within three days of the event.