



OLINDA PRIVATE DINING



Group Dining Event

UPDATED: 08.19.2026



CATERING PACKAGE OVERVIEW

Group & Private Dining guests can host their event in The Kay Room, OLINDA's private dining space designed for intimate gatherings, business meetings, and special celebrations.



Located in Jackson Township, OLINDA offers a modern American dining experience with warm hospitality, thoughtfully crafted cuisine, and an inviting atmosphere that makes every occasion memorable.



OLINDA is different and uniquely its own while achieving the standards that the community has come to expect from a Gervasi Experience.

Private Dining space is also available at Gervasi Vineyard. Contact GV Event Sales for more information.

OLINDA • 7160 FULTON DR NW. • CANTON, OHIO 44718



THE KAY ROOM



- 40 Max
- Private Room
- Shared Restrooms
- A/V available - ClickShare, no Podium
- Ideal for pharmaceutical dinners, showers, rehearsal dinners, and presentations.

Based on the private group's size, à la carte menu ordering or preplanned buffets are available.

Groups of 12 or less guests

Guests order from the full OLINDA Menu upon seating at the event. Dinner is served plated.

Groups of 13-24 guests - Plated

Guests order à la carte from the pre-selected OLINDA Event Menu upon seating at the event. Dinner is served plated.

Groups of 16-40+ guests - Buffet

The host selects one of the following Buffet Menus prior to the event. Meal served as a buffet for on-premise consumption only, for a period of time up to 75 minutes, carry-outs are not permitted on buffets.

OLINDA FLOOR PLAN





GROUP DINING MENUS

PLATED OPTION 1 (13-24 GUESTS)



PLATED 1

\$31 PER GUEST

*(Does not include sales tax or gratuity)
All beverages charged per consumption.*

APPETIZERS *(Choose One - Preselected)*

MINI JOES

Linda's Sloppy Joe Recipe, Mini Bread Cups, Horseradish Crème

SAUERKRAUT BALLS

Italian Sausage, Horseradish Mustard Aioli

GOAT CHEESE CIGARS

Crispy Fillo, Roasted Grape Reduction, Honey, Microgreens

ELOTE DIP

Roasted Corn, Red Onions, Poblano Peppers, Lime, Cotija Cheese, Tortilla Chips

SALADS *(Choose One - Preselected)*

CREAMY GEM

Gem Lettuce, Shaved Parmesan, Creamy Parmesan Dressing, Brioche Croutons

OLINDA SALAD

Gem and Romaine, Grapefruit, Toasted Almonds, Dried Cranberries, Blue Cheese, Orange Honey Vinaigrette

SANDWICHES *(Each Guest Selects One at the Event - Served with Fries)*

GRILLED CLUB

Toasted Sourdough, Blackened Chicken, Bacon, Gruyère, Tomato, Sundried Tomato Garlic Aioli

CRISPY CHICKEN SANDWICH

Toasted Brioche Bun, Pecorino, Creamy Slaw, Pickled Red Onion, House Made Pickles, Hot Honey

OLINDA BURGER

8oz Niman Ranch, Toasted Brioche Bun, Smoked Gouda, Bacon Onion Jam, Lettuce, Tomato, Garlic Aioli

PHILLY FRENCH DIP

Thinly Sliced Steak, French Roll, Provolone Cheese, Caramelized Onions, Red Bell Pepper, Horseradish Cream, Au Jus

DESSERTS

Additional cost per person | Quantity of desserts due 7 days prior to event, if added)

WARM BUTTER CAKE

Graeter's Vanilla Ice Cream \$9

NANA'S CHOCOLATE CHIP COOKIE

Linda's Recipe and Two Milk Shots \$6

****Add Graeter's Vanilla Ice Cream +\$3**



GROUP DINING MENUS

PLATED OPTION 2 (PM ONLY, 13-24 GUESTS)



PLATED 2

APPETIZERS *(Choose One - Preselected)*

MINI JOES

Linda's Sloppy Joe Recipe, Mini Bread Cups, Horseradish Crème

SAUERKRAUT BALLS

Italian Sausage, Horseradish Mustard Aioli

GOAT CHEESE CIGARS

Crispy Fillo, Roasted Grape Reduction, Honey, Microgreens

ELOTE DIP

Roasted Corn, Red Onions, Poblano Peppers, Lime, Cotija Cheese, Tortilla Chips

SALADS *(Choose One - Preselected)*

CREAMY GEM

Gem Lettuce, Shaved Parmesan, Creamy Parmesan Dressing, Brioche Croutons

OLINDA SALAD

Gem and Romaine, Grapefruit, Toasted Almonds, Dried Cranberries, Blue Cheese, Orange Honey Vinaigrette

ENTRÉES *(Each Guest Selects One at the Event)*

OLINDA BURGER

8oz Niman Ranch, Toasted Brioche Bun, Smoked Gouda, Bacon Onion Jam, Lettuce, Tomato, Garlic Aioli

LOBSTER GRILLED CHEESE

Toasted Sourdough, Lobster, Old Bay, Lemon Tarragon Mascarpone, Gruyère, Provolone, Caramelized Onions

PECORINO CHICKEN

Thinly Pounded Crispy Chicken, Roasted Potatoes, Seasonal Vegetable, Tarragon Sauce

STEAK FRITES

Sliced 8oz Coulotte Steak, Hand Cut Fries, Béarnaise and Bordelaise Sauces

GRILLED PORK CHOP

Sweet Potato Purée, Succotash, Cherry Sauce

CARNE ASADA STRIP

12oz Strip Steak, Rice Pilaf, Latin Corn, Pickled Red Onion, Cotija Cheese, Chimichurri

SHRIMP RISOTTO

Sautéed Shrimp, Saffron Mushroom Risotto, Herb Oil, Microgreens

DESSERTS

Additional cost per person | Quantity of desserts due 7 days prior to event, if added)

WARM BUTTER CAKE

Graeter's Vanilla Ice Cream \$9

NANA'S CHOCOLATE CHIP COOKIE

Linda's Recipe and Two Milk Shots \$6

**Add Graeter's Vanilla Ice Cream +\$3

\$59 PER GUEST

*(Does not include sales tax or gratuity)
All beverages charged per consumption.*



GROUP DINING MENUS

BUFFET OPTION 1 (AM OR PM, 16+ GUESTS)



BUFFET 1

(Available to groups with 16 or more guests)

The host selects one of the following Buffet Menus prior to the event.

Meal served as a buffet for on-premise consumption only, for a period of time up to 75 minutes.

Carry-outs are not permitted on buffets.

\$24 PER GUEST

*(Does not include sales tax or gratuity)
All beverages charged per consumption.*

SALADS *(Choose One)*

CREAMY GEM

Gem Lettuce, Shaved Parmesan, Creamy Parmesan Dressing, Brioche Croutons

OLINDA SALAD

Gem and Romaine, Grapefruit, Toasted Almonds, Dried Cranberries, Blue Cheese, Orange Honey Vinaigrette

SANDWICHES *(Choose Two)*

GRILLED CLUB

Toasted Sourdough, Blackened Chicken, Bacon, Gruyère, Tomato, Sundried Tomato Garlic Aioli

CRISPY CHICKEN SANDWICH

Toasted Brioche Bun, Pecorino, Creamy Slaw, Pickled Red Onion, House Made Pickles, Hot Honey

OLINDA BURGER

8oz Niman Ranch, Toasted Brioche Bun, Smoked Gouda, Bacon Onion Jam, Lettuce, Tomato, Garlic Aioli

PHILLY FRENCH DIP

Thinly Sliced Steak, French Roll, Provolone Cheese, Caramelized Onions, Red Bell Pepper, Horseradish Cream, Au Jus *(Additional \$3 Per Person)*

LOBSTER GRILLED CHEESE

Toasted Sourdough, Lobster, Old Bay, Lemon Tarragon Mascarpone, Gruyère, Provolone, Caramelized Onions *(Additional \$3 Per Person)*

SIDES *(Choose One)*

SEASONAL VEGETABLE

ROASTED POTATOES

LATIN CORN

Roasted Corn, Red Onions, Poblano Peppers, Lime, Cotija Cheese *(Additional \$2 Per Person)*



GROUP DINING MENUS

BUFFET OPTION 2 (AM OR PM, 16+ GUESTS)



BUFFET 2

(Available to groups with 16 or more guests)

The host selects one of the following Buffet Menus prior to the event.

Meal served as a buffet for on-premise consumption only, for a period of time up to 75 minutes.

Carry-outs are not permitted on buffets.

\$33 PER GUEST

*(Does not include sales tax or gratuity)
All beverages charged per consumption.*

APPETIZERS *(Choose One)*

MINI JOES

Linda's Sloppy Joe Recipe, Mini Bread Cups, Horseradish Crème

ELOTE DIP

Roasted Corn, Red Onions, Poblano Peppers, Lime, Cotija Cheese, Tortilla Chips

SAUERKRAUT BALLS

Italian Sausage, Horseradish Mustard Aioli

SALADS *(Choose One)*

CREAMY GEM

Gem Lettuce, Shaved Parmesan, Creamy Parmesan Dressing, Brioche Croutons

OLINDA SALAD

Gem and Romaine, Grapefruit, Toasted Almonds, Dried Cranberries, Blue Cheese, Orange Honey Vinaigrette

SANDWICHES *(Choose Two)*

GRILLED CLUB

Toasted Sourdough, Blackened Chicken, Bacon, Gruyère, Tomato, Sundried Tomato Garlic Aioli

CRISPY CHICKEN SANDWICH

Toasted Brioche Bun, Pecorino, Creamy Slaw, Pickled Red Onion, House Made Pickles, Hot Honey

OLINDA BURGER

8oz Niman Ranch, Toasted Brioche Bun, Smoked Gouda, Bacon Onion Jam, Lettuce, Tomato, Garlic Aioli

PHILLY FRENCH DIP

Thinly Sliced Steak, French Roll, Provolone Cheese, Caramelized Onions, Red Bell Pepper, Horseradish Cream, Au Jus

LOBSTER GRILLED CHEESE

Toasted Sourdough, Lobster, Old Bay, Lemon Tarragon Mascarpone, Gruyère, Provolone, Caramelized Onions

SIDES *(Choose One)*

SEASONAL VEGETABLE

ROASTED POTATOES

LATIN CORN

Roasted Corn, Red Onions, Poblano Peppers, Lime, Cotija Cheese *(Additional \$2 Per Person)*



GROUP DINING MENUS

BUFFET OPTION 3 (PM ONLY, 16+ GUESTS)



BUFFET 3

(Available to groups with 16 or more guests)

The host selects one of the following Buffet Menus prior to the event.

Meal served as a buffet for on-premise consumption only, for a period of time up to 75 minutes.

Carry-outs are not permitted on buffets.

\$44 PER GUEST

*(Does not include sales tax or gratuity)
All beverages charged per consumption.*

APPETIZERS *(Choose Two)*

MINI JOES

Linda's Sloppy Joe Recipe, Mini Bread Cups, Horseradish Crème

ELOTE DIP

Roasted Corn, Red Onions, Poblano Peppers, Lime, Cotija Cheese, Tortilla Chips

SAUERKRAUT BALLS

Italian Sausage, Horseradish Mustard Aioli

SALADS *(Choose One)*

CREAMY GEM

Gem Lettuce, Shaved Parmesan, Creamy Parmesan Dressing, Brioche Croutons

OLINDA SALAD

Gem and Romaine, Grapefruit, Toasted Almonds, Dried Cranberries, Blue Cheese, Orange Honey Vinaigrette

CHOPPED SALAD

Gem and Romaine, Cucumber, Hardboiled Egg, Tomato, Bacon, Sweet & Sour Dressing

ENTRÉES *(Choose Two)*

CRISPY PECORINO CHICKEN

SAUTÉED SHRIMP

ROASTED SALMON

STRIP STEAK *(Additional \$4 Per Person)*

SIDES *(Choose Two)*

SEASONAL VEGETABLE

ROASTED POTATOES

LATIN CORN *(Additional \$2 Per Person)*

Roasted Corn, Red Onions, Poblano Peppers, Lime, Cotija Cheese

DESSERTS *(Choose One)*

CHOCOLATE CHIP COOKIE PLATTER BUTTER CAKE PLATTER



GROUP DINING MENUS

BUFFET OPTION 4 (PM ONLY, 16+ GUESTS)



BUFFET 4

(Available to groups with 16 or more guests)

The host selects one of the following Buffet Menus prior to the event.

Meal served as a buffet for on-premise consumption only, for a period of time up to 75 minutes.

Carry-outs are not permitted on buffets.

\$64 PER GUEST

*(Does not include sales tax or gratuity)
All beverages charged per consumption.*

APPETIZERS *(Choose Three)*

MINI JOES

Linda's Sloppy Joe Recipe, Mini Bread Cups, Horseradish Crème

ELOTE DIP

Roasted Corn, Red Onions, Poblano Peppers, Lime, Cotija Cheese, Tortilla Chips

SAUERKRAUT BALLS

Italian Sausage, Horseradish Mustard Aioli

GOAT CHEESE CIGARS

Crispy Fillo, Roasted Grape Reduction, Honey, Microgreens

CRISPY RICE WITH SPICY TUNA

Fried Rice Cake, Scallions

SALADS *(Choose One)*

CREAMY GEM

Gem Lettuce, Shaved Parmesan, Creamy Parmesan Dressing, Brioche Croutons

OLINDA SALAD

Gem and Romaine, Grapefruit, Toasted Almonds, Dried Cranberries, Blue Cheese, Orange Honey Vinaigrette

CHOPPED SALAD

Gem and Romaine, Cucumber, Hardboiled Egg, Tomato, Bacon, Sweet & Sour Dressing

TOMATO FETA SALAD

Tomatoes, Cucumbers, Red Onion, Feta Cheese, Olive Oil

ENTRÉES *(Choose Three)*

CRISPY PECORINO CHICKEN

SAUTÉED SHRIMP

ROASTED SALMON

HERB CRUSTED HALIBUT

(Additional \$3 Per Person)

STRIP STEAK

SIDES *(Choose Two)*

ROASTED POTATOES

LATIN CORN

Roasted Corn, Red Onions, Poblano Peppers, Lime, Cotija Cheese

SEASONAL VEGETABLE

DESSERTS *(Choose One)*

CHOCOLATE CHIP COOKIE PLATTER BUTTER CAKE PLATTER



GROUP DINING MENUS

BRUNCH OPTION 1 (AM ONLY, 16+ GUESTS)



BRUNCH 1

(Available to groups with 16 or more guests)

The host selects one of the following Buffet Menus prior to the event.

Meal served as a buffet for on-premise consumption only, for a period of time up to 75 minutes.

Carry-outs are not permitted on buffets.

\$24 PER GUEST

*(Does not include sales tax or gratuity)
All beverages charged per consumption.*

BREAKFAST SWEET

ASSORTED PASTRIES

SALADS *(Choose One)*

CREAMY GEM

Gem Lettuce, Shaved Parmesan, Creamy Parmesan Dressing, Brioche Croutons

OLINDA SALAD

Gem and Romaine, Grapefruit, Toasted Almonds, Dried Cranberries, Blue Cheese, Orange Honey Vinaigrette

TOMATO FETA SALAD

Tomatoes, Cucumbers, Red Onion, Feta Cheese, Olive Oil

BRUNCH ENTRÉES

SERVED WITH SCRAMBLED EGGS

SIDES *(Choose One)*

MEXICALI HASH

Sautéed Sweet Potatoes, Chorizo, Poblano Peppers, Onion, Cotija Cheese

HOMESTYLE SKILLET HASH

Roasted Redskin Potatoes, Bacon, Onion, Red Peppers



GROUP DINING MENUS

BRUNCH OPTION 2 (AM ONLY, 16+ GUESTS)



BRUNCH 2

(Available to groups with 16 or more guests)

The host selects one of the following Buffet Menus prior to the event.

Meal served as a buffet for on-premise consumption only, for a period of time up to 75 minutes.

Carry-outs are not permitted on buffets.

\$39 PER GUEST

*(Does not include sales tax or gratuity)
All beverages charged per consumption.*

BREAKFAST SWEET

HOUSE MADE CINNAMON ROLLS

Pour Over Cream Cheese Frosting

APPETIZERS *(Choose Two)*

ELOTE DIP

Roasted Corn, Red Onions, Poblano Peppers, Lime, Cotija Cheese, Tortilla Chips

SAUERKRAUT BALLS

Italian Sausage, Horseradish Mustard Aioli

GOAT CHEESE CIGARS

Crispy Fillo, Roasted Grape Reduction, Honey, Microgreens

CRISPY RICE WITH SPICY TUNA

Fried Rice Cake, Scallions

BRUNCH ENTRÉES *(Choose Two)*

SCRAMBLED EGGS

PANCAKES

House Made Lemon Curd Served on the Side

CRÈME BRÛLÉE FRENCH TOAST

Vanilla Bread Pudding, Caramelized Sugar, Berries, Rum Maple Syrup

SIDES *(Choose Two)*

CRISPY BACON

MEXICALI HASH

Sautéed Sweet Potatoes, Chorizo, Poblano Peppers, Onion, Cotija Cheese

HOMESTYLE SKILLET HASH

Roasted Redskin Potatoes, Bacon, Onion, Red Peppers



GROUP DINING ENHANCEMENTS



SUSHI

PM events only
Ordered by the roll - 8 pieces per roll, 8 rolls max

SPICY TUNA
\$9 EACH

SWEET POTATO
\$7 EACH

SPICY CRAB
\$9 EACH - SERVED CHILLED

SALAD ADD-ONS

GRILLED CHICKEN
\$4 per person

BLACKENED CHICKEN
\$4 per person

STEAK (4OZ)
\$8 per person

SHRIMP
\$10 per person (4 pieces)

SALMON
\$7 per person

ADDITIONAL SIDES

HAND CUT FRIES
\$3 per person

SEASONAL VEGETABLE
\$4 per person

ROASTED POTATOES
\$4 per person

LATIN CORN
Roasted Corn, Red Onions, Poblano Peppers, Lime, Cotija Cheese
\$4 per person

CHILDREN'S MEALS

BLT
Toasted Sourdough, Bacon, Lettuce, Tomato, Hand Cut Fries
\$11 per person

FRIED CHICKEN SANDWICH
Toasted Bun, Pickles, Hand Cut Fries
\$8 per person



OLINDA BRUNCH MENU

OLINDA BRUNCH

BRUNCH PLATES

LEMON CURD PANCAKES 14
Buttermilk Pancakes, House Made Lemon Curd Drizzle, Whipped Mascarpone

CRÈME BRÛLÉE FRENCH TOAST 16
Vanilla Bread Pudding, Caramelized Sugar, Berries, Rum Maple Syrup

EGGS BENEDICT 19
Poached Eggs, Tomato Jam, English Muffin, Bacon, Béarnaise Sauce, Roasted Redskin Potatoes

HOUSE MADE CINNAMON ROLL 12
Shareable for 2-3; Pour Over Cream Cheese Frosting Presented Tableside

MEXICALI HASH 17
Sautéed Sweet Potatoes, Chorizo, Poblano Peppers, Onion, Cotija Cheese, Fried Eggs

BACON ONION JAM OMELET 17
Three Egg Omelet, Bacon Onion Jam, Roasted Redskin Potatoes **Choice of Cheese:** Goat Cheese, Cheddar, Gruyère

HOMESTYLE SKILLET HASH 17
Roasted Redskin Potatoes, Bacon, Onion, Red Peppers, Fried Eggs

BRUNCH CLUB 17
Toasted Sourdough, Fried Eggs, Bacon, Gruyère, Tomato, Sundried Tomato Garlic Aioli, Roasted Redskin Potatoes

BREAKFAST BURGER 19
8oz Niman Ranch, Toasted Brioche Bun, Fried Egg, Smoked Gouda, Bacon, Onion Jam, Garlic Aioli, Roasted Redskin Potatoes

SHARED PLATES

OLINDA BUTTER ROLLS V 9
Lavender Honey Butter, Smoked Sea Salt

PIMENTO SPREAD V 9
Tortilla Chips

SMOKED TROUT SPREAD 16
Red Onion, Scallions, Lemon, Crostini

ELOTE DIP V 10
Roasted Corn, Red Onions, Poblano Peppers, Lime, Cotija Cheese, Tortilla Chips

MINI JOE'S 13
Linda's Sloppy Joe Recipe, Mini Bread Cups, Horseradish Crème

THEO'S WINGS 14
Crispy Wings, Choice of Sauce
· "Classic" Garlic Parmesan Sofrito
· House Made Barbecue
· Buffalo
· Sweet and Sour

STUFFED MUSHROOMS V 15
Roasted Portobella Caps, Vegetables, Herb Cream Cheese, Balsamic Drizzle

GOAT CHEESE CIGARS V 13
Crispy Fillo, Roasted Grape Reduction, Honey, Microgreens

SAUERKRAUT BALLS 12
Italian Sausage, Horseradish Mustard Aioli

GREEN PLATES

Add: Grilled Chicken 7 | Steak* 16 | Shrimp (4)* 10

CREAMY GEM V 10
Gem Lettuce, Shaved Parmesan, Creamy Parmesan Dressing, Brioche Croutons

OLINDA SALAD V 11
Gem and Romaine, Grapefruit, Toasted Almonds, Dried Cranberries, Blue Cheese, Orange Honey Vinaigrette

CHOPPED SALAD 14
Gem and Romaine, Cucumber, Hardboiled Egg, Tomato, Bacon, Sweet & Sour Dressing

MEXICALI CHICKEN SALAD 20
Blackened Chicken or Shrimp (+3), Gem and Romaine, Red Onion, Cherry Tomatoes, Cotija Cheese, Chipotle Lime Dressing

THAI STEAK SALAD 22
Sautéed Steak, Chilled Noodles, Cucumbers, Carrots, Peppers, Cabbage, Sesame Vinaigrette

MAIN PLATES

Served with: Hand Cut Fries or **Substitute:** Latin Corn (+2) or Tomato Feta Salad (+3)

STEAK FRITES 34
Sliced 8oz Coulotte Steak, Hand Cut Fries, Béarnaise and Bordelaise Sauces

CRISPY CHICKEN SANDWICH 18
Toasted Brioche Bun, Pecorino, Creamy Slaw, Pickled Red Onion, House Made Pickles, Hot Honey

LOBSTER GRILLED CHEESE 26
Toasted Sourdough, Lobster, Old Bay, Lemon Tarragon Mascarpone, Gruyère, Provolone, Caramelized Onions

OLINDA BURGER 18
8oz Niman Ranch, Toasted Brioche Bun, Smoked Gouda, Bacon, Onion Jam, Lettuce, Tomato, Garlic Aioli

PHILLY FRENCH DIP 24
Thinly Sliced Steak, French Roll, Provolone Cheese, Caramelized Onions, Red Bell Pepper, Horseradish Cream, Au Jus

GRILLED CLUB 18
Toasted Sourdough, Blackened Chicken, Bacon, Gruyère, Tomato, Sundried Tomato Garlic Aioli

SIDE PLATES

LATIN CORN V 5
Roasted Corn, Red Onions, Poblano Peppers, Lime, Cotija Cheese

TOMATO FETA SALAD V 7
Tomatoes, Cucumbers, Red Onion, Feta Cheese, Olive Oil

HAND CUT FRIES V 5

BROCCOLINI V 7

SWEET PLATES

WARM BUTTER CAKE 9
Graeter's Vanilla Ice Cream

PECAN PIE SUNDAE 14
Shareable for 2-3; Linda's Recipe, Graeter's Vanilla Ice Cream, Chocolate Ganache, Whipped Cream

NANA'S CHOCOLATE CHIP COOKIE 6
Linda's Recipe and Two Milk Shots; Add Two Espresso Shots with GS Giava Liqueur (+10); Add Graeter's Vanilla Ice Cream (+3)

GRAETER'S FEATURED ICE CREAM 7

V - Vegetarian Option

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

ALLERGEN DISCLAIMER - Please be aware that our food is prepared in a common kitchen and may come in contact with common allergens, such as dairy, eggs, wheat, soy, tree nuts, peanuts, fish, shellfish, or sesame.

PAYMENT POLICIES - A 2.5% processing fee applies to all transactions paid with a credit card. Cash, debit, and gift card payments are not subject to this fee. We accept: Cash, VISA, Mastercard, Discover, American Express. We do NOT accept: personal checks or prepaid gift cards. Groups of 8+ have a 20% gratuity added automatically.

Non-Gervasi cakes, confections, or family favorites - \$1.5 per person

OLINDA BRUNCH DRINK MENU

BRUNCH POURS

MIMOSA FLIGHT

Orange, Cranberry, Watermelon

17

BLOODY MARY FLIGHT

Regular, Blazing, Dill Pickle – Choice of Vodka or Gin

18

BEERMOSA

GS Small Batch Vodka, Blue Moon Belgian White, Orange Juice

14

LAMBRUSCO SUNRISE

Tequila Blanco, Pineapple Juice, Grenadine, Lambrusco

15

GS SIGNATURE POURS

THE ORIGINAL MARTINI

GS Small Batch Gin or Vodka, Dry Vermouth
No.1: Orange Bitters, Lemon Twist
No.2: Blue or Feta Stuffed Green Olives

14

THE DOUBLE BARRELED

GS Wine Barrel Bourbon, Muddled Orange and Lemon, Honey, Grand Marnier, Ginger Beer

16

LUSH BLUSH MARTINI

GS Sinner's Blush Rosé Vodka, Grand Marnier, Lemon Juice, Morin Strawberry Purée, Soda

14

GS GIMLET

GS Small Batch Gin, Fresh Lime Juice, House Made Simple Syrup, Cherry Bitters

13

BLU MOJITO

GS Spiced Rum, GS BLU Liqueur, Soda, Blueberries, Mint, Lime

15

GV MANHATTAN

GS Straight Bourbon Whiskey, Santo (Gervasi Port), Orange Twist, Cherries

15

STRAWBERRY SAGE LEMONADE

GS Small Batch Vodka, Lemon, Strawberry, Organic Cane Sugar, Sage

13

COFFEE POURS

SHAKEN ESPRESSO

Shaken Espresso, Cream, Vanilla Foam

7

GV HOUSE BLEND COFFEE

Regular or Decaf

3

LATTE

4.5

CAPPUCCINO

4

HOT CHOCOLATE

4.5

ESPRESSO

2.5 SINGLE, 3 DOUBLE

AMERICANO

3 3 SHOT, 4 4 SHOT

HOT TEA

3

ESPRESSO MARTINI

GV Cold Brew, GS Small Batch Vodka, GS Giava Liqueur

14

SEASONAL SANGRIA

Ask about our handcrafted, seasonal sangria

11

SPIRIT-FREE MOCKTAILS

Strawberry Cooler: Strawberry Sage Lemonade, Soda Water

8

Pineapple Cooler: Pineapple Juice, Mint, N/A Ginger Beer

OLINDA POURS

WHISKEY GARDEN

Irish Whiskey, Cucumber, St-Germain, Lemon Juice

12

PEAR-ADISE SPRITZ

Pear Vodka, St-Germain, Simple Syrup, Soda

13

LITTLE BIT OF CAPRI IN CABO

Reposado Tequila, Aperol, Simple Syrup, Lime Juice

15

TRACY'S SPICY MARG

Reposado Tequila, Lime, Dry Curacao, Chili Liqueur, Spicy Bitters

16

SMOKED AMARO

Casamigos Mezcal, Amaro Nonino, Herb Liqueur

16

TIPSY TOTE

Shareable for 2-3; GS Small Batch Vodka, Signature Punch

35

BOURBON & BREW

GS Wine Barrel Bourbon, GS Giava Coffee Liqueur, Maple Syrup, Cold Brew

18

100 YEAR OLD CIGAR

GS Spiced Rum, Amaro Nonino, Bénédictine, Scotch, Absinthe

18

WHITE POURS

SOGNATA

Vidal Blanc Ice Wine

Glass: 10.5 | On-Site: 48 (375 ml) | Take Home: 41

DOLCE SÈRA

Late Harvest Riesling

Glass: 11.25 | On-Site: 27 (375 ml) | Take Home: 20

BARILE SWEET RIESLING

Glass: 12 | On-Site: 32 (375 ml) | Take Home: 25

MOSCATO

Glass: 11.75 | On-Site: 30 (375 ml) | Take Home: 23

TESORO

Vidal Blanc

Glass: 7.5 | On-Site: 28 | Take Home: 20

LASCITO

Fronthenac Gris

Glass: 10.5 | On-Site: 40 | Take Home: 32

PASSIONE

Aromella

Glass: 10 | On-Site: 38 | Take Home: 30

ROMANZA

Rosé

Glass: 9.25 | On-Site: 35 | Take Home: 26

AMORE

Sangiovese Rosé

Glass: 11 | On-Site: 43 | Take Home: 35

PIOVE

Riesling

Glass: 9.25 | On-Site: 35 | Take Home: 27

FIORETTO

Sauvignon Blanc

Glass: 10 | On-Site: 38 | Take Home: 30

LUCELLO

Pinot Grigio

Glass: 9.75 | On-Site: 37 | Take Home: 29

CIAO BELLA

Chardonnay

Glass: 9.75 | On-Site: 37 | Take Home: 29

BELLINA

Oaked Chardonnay

Glass: 12 | On-Site: 46 | Take Home: 38

RED POURS

SANTO

Tawny Port Style Wine

Glass: 11.75 | On-Site: 60 (500 ml) | Take Home: 54

RISATA

Sangria

Glass: 11 | On-Site: 37 | Take Home: 29

BRIGANTE

Sweet Red Blend

Glass: 9.75 | On-Site: 37 | Take Home: 29

CELEBRAZIONE

Marquette Blend

Glass: 9.75 | On-Site: 37 | Take Home: 29

UNITA

Marquette

Glass: 11.75 | On-Site: 45 | Take Home: 37

VELLUTO

Pinot Noir

Glass: 12.5 | On-Site: 49 | Take Home: 41

TRUSCANO

Sangiovese

Glass: 11.5 | On-Site: 44 | Take Home: 35

NEBBIOLO

Glass: 11.75 | On-Site: 45 | Take Home: 37

SERENATA

Malbec

Glass: 11.5 | On-Site: 44 | Take Home: 36

SCARLATTÀ

Premium Zinfandel Blend

Glass: 13.5 | On-Site: 55 | Take Home: 47

SIGNORA IN ROSSO

Syrac

Glass: 17 | On-Site: 77 | Take Home: 70

ZINZIN

Zinfandel

Glass: 11.5 | On-Site: 44 | Take Home: 36

ABBACCIO

Cabernet Sauvignon

Glass: 13 | On-Site: 52 | Take Home: 44

SOLERA

Premium Red Blend

Glass: 18 | On-Site: 79 | Take Home: 72

BARILE CABERNET SAUVIGNON

Glass: 14 | On-Site: 57 | Take Home: 49

CHIANTI CLASSICO RESERVA

Glass: 15.75 | On-Site: 66

BARBERA

Glass: 11.75 | On-Site: 45

BRUNELLO DI MONTALCINO

Glass: 17 | On-Site: 77

BAROLO

Glass: 16 | On-Site: 67

AMARONE

Glass: 16 | On-Site: 67

SPIRIT POURS

Straight Bourbon Whiskey

Single Barrel Release (L/A)

Wine Barrel Bourbon

Brandy Cask Bourbon

Maple Cask Bourbon

Rum Barrel Bourbon

Winter White Whiskey (L/A)

Honey Heat Whiskey (L/A)

Spiced Rum

Small Batch Vodka

Sinner's Blush Rosé Vodka

Small Batch Gin

Pink Peppercorn Gin (L/A)

BLU Blueberry Liqueur

Giava Coffee Liqueur

Be sure to ask your server for select wines and spirits available for take home purchase. Cheers!

* - Limited Seasonal Availability

DRAFT POURS

EXCLUSIVE GV CRAFTED BEERS BREWED BY THIRSTY DOG

FARMHOUSE ALE

» Light, crisp refreshing easy-drinking ale.

JABBERWOCKY PALE ALE

» Traditional pale ale with smooth hop flavor.

SAWMILL IPA

» New England-style IPA with tropical fruit flavors.

BLUE MOON BELGIAN WHITE

GUINNESS STOUT

MILLER LITE

PERONI

SEASONAL SELECTIONS

HEINEKEN 0.0 (Bottled)

SPARKLING POURS

LAMBRUSCO

Crisp White

Glass: 9.25 | On-Site: 35

PROSECCO

Extra Dry White

On-Site: 39

FRANCIACORTA

Rosé

On-Site: 55

OLINDA DINNER MENU

OLINDA

MODERN PLATES + POURS

SHARED PLATES

- | | |
|---|---|
| OLINDA BUTTER ROLLS  9 | THEO'S WINGS 14 |
| Lavender Honey Butter, Smoked Sea Salt | Crispy Wings, Choice of Sauce |
| PIMENTO SPREAD  9 | · "Classic" Garlic Parmesan Sofrito |
| Tortilla Chips | · House Made Barbecue |
| SMOKED TROUT SPREAD 16 | · Buffalo |
| Red Onion, Scallions, Lemon, Crostini | · Sweet and Sour |
| ELOTE DIP  10 | GOAT CHEESE CIGARS  13 |
| Roasted Corn, Red Onions, Poblano Peppers, Lime, Cotija Cheese, Tortilla Chips | Crispy Fillo, Roasted Grape Reduction, Honey, Microgreens |
| MINI JOE'S 13 | SAUERKRAUT BALLS 12 |
| Linda's Sloppy Joe Recipe, Mini Bread Cups, Horseradish Crème | Italian Sausage, Horseradish Mustard Aioli |
| | STUFFED MUSHROOMS  15 |
| | Roasted Portobello Caps, Vegetables, Herb Cream Cheese, Balsamic Drizzle |

GREEN PLATES

Add: Grilled Chicken **7** | Steak* **16** | Shrimp (4)* **10**

- | | |
|---|--|
| CREAMY GEM  10 | CHOPPED SALAD 14 |
| Gem Lettuce, Shaved Parmesan, Creamy Parmesan Dressing, Brioche Croutons | Gem and Romaine, Cucumber, Hardboiled Egg, Tomato, Bacon, Sweet & Sour Dressing |
| OLINDA SALAD  11 | MEXICALI CHICKEN SALAD 20 |
| Gem and Romaine, Grapefruit, Toasted Almonds, Dried Cranberries, Blue Cheese, Orange Honey Vinaigrette | Blackened Chicken or Shrimp (+3), Gem and Romaine, Red Onion, Cherry Tomatoes, Cotija Cheese, Chipotle Lime Dressing |

STACKED PLATES

Served with: Hand Cut Fries or **Substitute:** Latin Corn (+2) or Tomato Feta Salad (+3)

- | | | |
|--|--|--|
| OLINDA BURGER 18 | PHILLY FRENCH DIP 24 | GRILLED CLUB 18 |
| 8oz Niman Ranch, Toasted Brioche Bun, Smoked Gouda, Bacon Onion Jam, Lettuce, Tomato, Garlic Aioli | Thinly Sliced Steak, French Roll, Provolone Cheese, Caramelized Onions, Red Bell Pepper, Horseradish Cream, Au Jus | Toasted Sourdough, Blackened Chicken, Bacon, Gruyère, Tomato, Sundried Tomato Garlic Aioli |
| CRISPY CHICKEN SANDWICH 18 | LOBSTER GRILLED CHEESE 26 | |
| Toasted Brioche Bun, Pecorino, Creamy Slaw, Pickled Red Onion, House Made Pickles, Hot Honey | Toasted Sourdough, Lobster, Old Bay, Lemon Tarragon, Mascarpone, Gruyère, Provolone, Caramelized Onions | |

MAIN PLATES

- | | | |
|---|--|---|
| STEAK FRITES  34 | PECORINO CHICKEN 21 | HERB CRUSTED HALIBUT 46 |
| Sliced 8oz. Coulotte Steak, Hand Cut Fries, Béarnaise and Bordelaise Sauces | Thinly Pounded Crispy Chicken, Roasted Potatoes, Broccolini, Tarragon Sauce | Herb and Panko Crust, Corn Purée, Sautéed Mushrooms, Spinach, Bacon |
| SHRIMP RISOTTO 27 | HOUSE BARBECUE RIBS 23 | GRILLED PORK CHOP 28 |
| Sautéed Shrimp, Saffron Mushroom Risotto, Herb Oil, Microgreens | Half Rack St. Louis-Style Ribs, Creamy Slaw, Pickled Red Onion, Hand Cut Fries | Sweet Potato Purée, Succotash, Cherry Sauce |

SIDE PLATES

- | |
|---|
| LATIN CORN  5 |
| Roasted Corn, Red Onions, Poblano Peppers, Lime, Cotija Cheese |
| TOMATO FETA SALAD  7 |
| Tomatoes, Cucumbers, Red Onion, Feta Cheese, Olive Oil |
| HAND CUT FRIES  5 |
| BROCCOLINI  7 |

5-2-1 HAPPY HOUR

ENJOY FOOD AND DRINK SPECIALS
MONDAY-FRIDAY FROM 4-6 PM

- 5 Off Select Bottles of Wine
- 2 Off All Appetizers
- 2 Off Select Beers
- 2 Off Select Cocktails
- 1 Off Glasses of Wine

SWEET PLATES

- | |
|--|
| WARM BUTTER CAKE 9 |
| Graeter's Vanilla Ice Cream |
| PECAN PIE SUNDAE 14 |
| Shareable for 2-3; Linda's Recipe, Graeter's Vanilla Ice Cream, Chocolate Ganache, Whipped Cream |
| NANA'S CHOCOLATE CHIP COOKIE 6 |
| Linda's Recipe and Two Milk Shots; Add Two Espresso Shots with GS Giava Liqueur (+10) Add Graeter's Vanilla Ice Cream (+3) |
|  FEATURED ICE CREAM 7 |

 - Vegetarian Option

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

ALLERGEN DISCLAIMER - Please be aware that our food is prepared in a common kitchen and may come in contact with common allergens, such as dairy, eggs, wheat, soy, tree nuts, peanuts, fish, shellfish, or sesame.

PAYMENT POLICIES - A 2.5% processing fee applies to all transactions paid with a credit card. Cash, debit, and gift card payments are not subject to this fee. We accept: Cash, VISA, Mastercard, Discover, American Express. We do NOT accept: personal checks or prepaid gift cards. Groups of 8+ have a 20% gratuity added automatically.

Non-Gervasi cakes, confections, or family favorites - \$15 per person



OLINDA COCKTAIL MENU

GS SIGNATURE POURS

THE ORIGINAL MARTINI 14

GS Small Batch Gin or Vodka, Dry Vermouth
No.1: Orange Bitters, Lemon Twist
No.2: Blue or Feta Stuffed Green Olives

LUSH BLUSH MARTINI 14

GS Sinner's Blush Rosé Vodka, Grand Marnier,
 Lemon Juice, Monin Strawberry Purée, Soda

BLU MOJITO 15

GS Spiced Rum, GS BLU Liqueur, Soda,
 Blueberries, Mint, Lime

THE DOUBLE BARRELED 16

GS Wine Barrel Bourbon, Muddled Orange and
 Lemon, Honey, Grand Marnier, Ginger Beer

GS GIMLET 13

GS Small Batch Gin, Fresh Lime Juice, House
 Made Simple Syrup, Cherry Bitters

GV MANHATTAN 15

GS Straight Bourbon Whiskey, Santo (Gervasi
 Port), Orange Twist, Cherries

STRAWBERRY SAGE LEMONADE 13

GS Small Batch Vodka, Lemon, Strawberry,
 Organic Cane Sugar, Sage

ESPRESSO MARTINI 14

GV Cold Brew, GS Small Batch Vodka, GS
 Giava Liqueur

SEASONAL SANGRIA 11

Ask about our handcrafted, seasonal sangria

SPIRIT-FREE MOCKTAILS 8

Strawberry Cooler: Strawberry Sage
 Lemonade, Soda Water

Pineapple Cooler: Pineapple Juice, Mint, N/A
 Ginger Beer

WHISKEY GARDEN 12

Irish Whiskey, Cucumber, St-Germain,
 Lemon Juice

PEAR-ADISE SPRITZ 13

Pear Vodka, St-Germain, Simple Syrup,
 Soda

LITTLE BIT OF CAPRI IN CABO 15

Reposado Tequila, Aperol, Simple Syrup,
 Lime Juice

OLINDA POURS

TIPSY TOTE 35

*Shareable for 2-3; GS Small Batch Vodka,
 Signature Punch*

TRACY'S SPICY MARG 16

Reposado Tequila, Lime, Dry Curacao, Chili
 Liqueur, Spicy Bitters

SMOKED AMARO 16

Casamigos Mezcal, Amaro Nonino, Herb
 Liqueur

BOURBON & BREW 18

GS Wine Barrel Bourbon, GS Giava Coffee
 Liqueur, Maple Syrup, Cold Brew

100 YEAR OLD CIGAR 18

GS Spiced Rum, Amaro Nonino,
 Benedictine, Scotch, Absinthe

WHITE POURS

SOGNATA · Vidal Blanc Ice Wine

Glass: 10.5 | On-Site: 48 (375 ml) | Take Home: 41

DOLCE SERA · Late Harvest Riesling

Glass: 11.25 | On-Site: 27 (375 ml) | Take Home: 20

BARILE SWEET RIESLING

Glass: 12 | On-Site: 32 (375 ml) | Take Home: 25

MOSCATO

Glass: 11.75 | On-Site: 30 (375 ml) | Take Home: 23

TESORO · Vidal Blanc

Glass: 7.5 | On-Site: 28 | Take Home: 20

LASCITO · Frontenac Gris

Glass: 10.5 | On-Site: 40 | Take Home: 32

PASSIONE · Aromella

Glass: 10 | On-Site: 38 | Take Home: 30

ROMANZA · Rosé

Glass: 9.25 | On-Site: 35 | Take Home: 26

AMORE · Sangiovese Rosé

Glass: 11 | On-Site: 43 | Take Home: 35

PIOVE · Riesling

Glass: 9.25 | On-Site: 35 | Take Home: 27

FIORETTO · Sauvignon Blanc

Glass: 10 | On-Site: 38 | Take Home: 30

LUCELLO · Pinot Grigio

Glass: 9.75 | On-Site: 37 | Take Home: 29

CIAO BELLA · Chardonnay

Glass: 9.75 | On-Site: 37 | Take Home: 29

BELLINA · Oaked Chardonnay

Glass: 12 | On-Site: 46 | Take Home: 38

SPARKLING POURS

LAMBRUSCO · Crisp White

Glass: 9.25 | On-Site: 35

PROSECCO · Extra Dry White

On-Site: 39

FRANCIACORTA · Rosé

On-Site: 55

RED POURS

SANTO · Tawny Port Style Wine

Glass: 11.75 | On-Site: 60 (500 ml) | Take Home: 54

RISATA · Sangria

Glass: 11 | On-Site: 37 | Take Home: 29

BRIGANTE · Sweet Red Blend

Glass: 9.75 | On-Site: 37 | Take Home: 29

CELEBRAZIONE · Marquette Blend

Glass: 9.75 | On-Site: 37 | Take Home: 29

UNITA · Marquette

Glass: 11.75 | On-Site: 45 | Take Home: 37

VELLUTO · Pinot Noir

Glass: 12.5 | On-Site: 49 | Take Home: 41

TRUSCANO · Sangiovese

Glass: 11.5 | On-Site: 44 | Take Home: 35

NEBBIOLO

Glass: 11.75 | On-Site: 45 | Take Home: 37

SERENATA · Malbec

Glass: 11.5 | On-Site: 44 | Take Home: 36

SCARLATTÀ · Premium Zinfandel Blend

Glass: 13.5 | On-Site: 55 | Take Home: 47

SIGNORA IN ROSSO · Syrah

Glass: 17 | On-Site: 77 | Take Home: 70

ZINZIN · Zinfandel

Glass: 11.5 | On-Site: 44 | Take Home: 36

ABBACCIO · Cabernet Sauvignon

Glass: 13 | On-Site: 52 | Take Home: 44

SOLERA · Premium Red Blend

Glass: 18 | On-Site: 79 | Take Home: 72

BARILE CABERNET SAUVIGNON

Glass: 14 | On-Site: 57 | Take Home: 49

CHIANTI CLASSICO RESERVA

Glass: 15.75 | On-Site: 66

BARBERA

Glass: 11.75 | On-Site: 45

BRUNELLO DI MONTALCINO

Glass: 17 | On-Site: 77

BAROLO

Glass: 16 | On-Site: 67

AMARONE

Glass: 16 | On-Site: 67

SPIRIT POURS

• Straight Bourbon
 Whiskey

• Single Barrel
 Release*

• Wine Barrel
 Bourbon

• Brandy Cask
 Bourbon

• Maple Cask
 Bourbon

• Rum Barrel
 Bourbon

• Winter White
 Whiskey*

• Honey Heat
 Whiskey*

• Spiced Rum

• Small Batch Vodka

• Sinner's Blush Rosé
 Vodka

• Small Batch Gin

• Pink Peppercorn
 Gin*

• BLU Blueberry
 Liqueur

• Giava Coffee
 Liqueur

Be sure to ask your server for select wines and
 spirits available for take home purchase. Cheers!

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DRAFT POURS

EXCLUSIVE GV CRAFTED BEERS BREWED BY THIRSTY DOG

» FARMHOUSE ALE

Light, crisp refreshing easy-drinking ale.

» JABBERWOCKY PALE ALE

Traditional pale ale with smooth hop flavor.

» SAWMILL IPA

New England-style IPA with tropical fruit flavors

BLUE MOON BELGIAN WHITE

GUINNESS STOUT

MILLER LITE

PERONI

SEASONAL SELECTIONS

HEINEKEN 0.0 (Bottled)



OLINDA KIDS MENU

OLINDA

MODERN PLATES + POURS

KIDS MENU

For Children 10 and Under

BRUNCH *(Available Sat + Sun 10:30am-2pm)*

PANCAKES • 8

Maple Syrup, Fresh Berries

FRENCH TOAST • 11

Maple Syrup

CHEESE OMELET • 8

Two Eggs, Cheddar Cheese, Roasted Redskin Potatoes

DINNER

CHEESEBURGER • 12

Toasted Bun, Cheddar Cheese, Lettuce, Tomato, Hand Cut Fries

FRIED CHICKEN SANDWICH • 8

Toasted Bun, Pickles, Hand Cut Fries

BLT • 11

Toasted Sourdough, Bacon, Lettuce, Tomato, Hand Cut Fries

DESSERT

NANA'S CHOCOLATE CHIP COOKIE • 6

Linda's Recipe and Two Milk Shots; Add Graeter's Vanilla Ice Cream (+3)

WARM BUTTER CAKE • 9

Graeter's Vanilla Ice Cream

ICE CREAM SUNDAE • 8

Graeter's Vanilla Ice Cream, Chocolate Ganache, Whipped Cream



FACILITY RENTAL FEE

FACILITY RENTAL FEE AND FOOD & BEVERAGE MINIMUMS

GUIDELINES:

- Food and beverage minimums are before gratuity and taxes
- OLINDA is closed for select holidays or may require custom quoting
- Deposit 25% of food & beverage minimum to secure the space. Balance due at event - see cancellation policy for details

FACILITY NAME & LOCATION	TYPE & DESCRIPTION	CAPACITY MAXIMUMS	WHEN	FOOD & BEV. MINIMUM
KAY ROOM	Private room	Single Table – 20	Saturday & Sunday Lunch (10:30AM-2PM)	\$1,000
	Shared restrooms	U-Shape – 22	Monday-Thursday Dinner (5-9PM)	\$1,700
	A/V available	Classroom – 18	Sunday Dinner (5-8PM)	\$1,200
	Ideal for pharmaceutical dinners, showers, rehearsal dinners, and presentations	Multiple Tables – 40	NO FRIDAY/SATURDAY DINNER	

OLINDA Facility Rental Fees and Food & Beverage Minimums are subject to change without notice.

Please see the OLINDA Event Agreement for all policies, procedures, and disclaimers.



SAMPLE CONTRACT - OLINDA



PRIVATE EVENT AGREEMENT

Client Contact:

Event Name : Block ID #:
Event Dates :

PRIVATE EVENT ACCESS: Exclusive private interior and exterior access.

- Setup: Client will have access half an hour prior to start of event.
- Actual Event: See detail below.

Events

GVY Gervasi Destinations

Day / Date	Time	Event	Function Space	Setup Style	Att.	Rental

FOOD & BEVERAGE MINIMUM: All Food & Beverage must be supplied by OLINDA (Gervasi).

- Food & Beverage Minimum (including unmet minimum) will incur a 20% service charge plus applicable taxes.
- Food & Beverage Minimums are based on the facility/room selected and the date of the event.
- Neither guest nor attendee will be permitted to remove any alcohol or alcoholic beverage from Gervasi. Any open bottles or partially empty alcoholic beverages will be retained by Gervasi, with the exception of Gervasi Wine. In accordance with prevailing laws, Gervasi will refuse to serve anyone under the legal drinking age of 21, Guests required to show a photo ID for proof of age.
- Gervasi reserves the right to refuse to serve alcohol to any guest(s) our staff deems appropriate, including inability to produce an official government issued I.D.
- Guests may enjoy Gervasi buffet (period up to 75 minutes) options for on-site consumption for a limited



SAMPLE CONTRACT - OLINDA



PRIVATE EVENT AGREEMENT

time, carry-outs not permitted on buffets.

- Gervasi reserves the right to increase menu pricing due to market price fluctuations at any time.
- All Food and Beverage must be supplied by Gervasi Vineyard. Outside desserts not provided by Gervasi will incur a \$1.50 per person charge, added to menu cost.

FEES & PAYMENT SCHEDULE:

Gervasi 1700, LLC does not accept cash, pre-paid credit or debit cards, Gervasi Gift & Loyalty Cards or checks for Event payments. Payments made by credit card will be subject to a 2.5% processing fee.

Payment to Secure Event Space: Deposit

- Deposit of 25% of the Food and Beverage Minimum is required to secure event date and time.
- Final guest count is required 7 days prior to the event, or original count will be considered a guaranteed count for final payment. No refund will be given after final payment is made, regardless of guest count. For additional guests after the final count is received, every effort will be made to accommodate additional guests. If more than 16 guests arrive day of the event, the only option is a buffet. Additional time is required to prepare and execute. Accurate counts prior to the event are needed to avoid a delay in preparation.

Deposits

Final Payment: Due at Conclusion of Event:

- Any unmet food and beverage minimum will be charged as a facility rental fee at the conclusion of the event. This facility rental fee is subject to 20% gratuity.
- Happy Hour pricing is not valid on private events.
- Balance of all charges are due at the conclusion of the event.
- Refunds - In the event Event charges are LESS THAN monies previously paid, then Gervasi will issue an appropriate refund within 5 business days.

Note: Any amounts not paid to Gervasi will accrue interest after the date such payment was due at the rate of 18% per annum. Guest shall be responsible and shall reimburse Gervasi by scheduled date for all costs and expenses incurred by Gervasi in the collection of any amounts due from Guest; including, but not limited to attorney fees, court costs and other related expenses.



SAMPLE CONTRACT - OLINDA



PRIVATE EVENT AGREEMENT

CANCELLATION POLICY: Gervasi Must Receive Notice of Cancellation in Writing

- Cancellation more than 20 days prior to event results in a full refund of deposit.
- Cancellation from 20-10 days prior to the event, forfeiture of 50% of the deposit.
- Cancellation from 9-0 days prior to the event, 100% forfeiture of deposit plus 50% of Food and Beverage Minimum
- Customer agrees that cancellation during the time periods set forth above will cause Gervasi to incur losses of types and in amounts which are impossible to compute and ascertain with certainty, and that the cancellation payment required by the cancellation policy above is liquidated damages that represent a fair, reasonable and appropriate estimate thereof.
- Accordingly, in the event of a cancellation, Customer agrees to pay the amounts set forth in the Cancellation Policy hereinabove as liquidated damages (the "Cancellation Payment"), upon payment of which Customer shall have no further obligation to Gervasi. Such Cancellation Payment is intended to represent estimated actual damages and are not intended as a penalty. Further, Customer agrees and acknowledges that it shall not be entitled to any services, food or beverages from Gervasi in exchange for the required Cancellation Payment.
- A one-time date change, if available, may be accommodated in accordance with the cancellation policy stated above; however, date changes are not available when you are within the 9-0 day window prior to your event. Any additional date changes may incur a date change fee.

DISCLAIMER:

- OLINDA (Gervasi) reserves the right to monitor all events. In order to prevent damage to the fixtures and furnishings; banners or display items may not be affixed to any wall, floor, window or ceiling with nails, staples, tape or any other substance. Guest agrees to be responsible for any damage done to the facility or any other part of the property by the Guest and/or its invitee's, employees, independent contractors, or others under Guest's control. Liability for damages to the facility or any other part of the property will be charged to the Guest accordingly, minimum fee \$250
- The use of fireworks, sparklers, cigar/cigarettes (including favors) or any other type of flammable items is strictly prohibited inside the buildings on property.
- House music provided by Gervasi Vineyard only, no outside vendors/music permitted. The use of dancefloor rentals are also not permitted.
- Gervasi is not liable for damage to or loss of items, equipment or personal property belonging to the Guest and/or its invitees, employees or independent contractors.
- Gervasi shall not be liable for the non-performance of this Agreement when said non-performance is attributable to labor disputes; strike; accident; government regulation; unavailability of food or beverage;



SAMPLE CONTRACT - OLINDA



7160 FULTON DR NW,
CANTON, OH 44718
PHONE (330) 353-8988

OLINDARESTAURANT.COM

gervasi est. 1999
destinations

PRIVATE EVENT AGREEMENT

riot; national emergency; act of God and/or other causes whether listed herein or not, which are beyond the reasonable control of Gervasi. In the event of the non-performance of this Agreement for any of the above-referenced reasons contained in this paragraph, Guest shall be entitled to a complete refund of their deposit and all other payments made, and there shall be no further liability by and between the parties.

- A guest may not assign his/her/its interests under this Agreement without the written approval of Gervasi.
- This Agreement represents the entire agreement of the parties and supersedes any other agreements or understandings, written or oral, between the parties with respect to the event.
- This Agreement shall be construed under and interpreted in accordance with the laws of the State of Ohio.
- The parties agree that any claim arising out of or in any way related to this Agreement shall be brought in the Common Pleas Court of Stark County, Ohio and the parties expressly consent to personal jurisdiction and venue in said Court.

I HAVE COMPLETELY READ AND AGREE TO BE BOUND BY THE TERMS AND CONDITIONS CONTAINED IN THIS AGREEMENT.

COMPANY/ORGANIZATION: _____

EVENT DATE: _____

Signature: _____

(Print Name): _____

If Corporate Group, Title: _____

Signed Agreement must be returned no later than (decision date). By signing this agreement on or before decision date confirms mutual agreement of the terms listed above. Signatures received later than the decision date are subject to void.

Digital Signature of Gervasi Representative:

GERVASI 1700, LLC, dba GERVASI VINEYARD RESORT AND SPA ("Gervasi")