TWISTED OLIVE PRIVATE DINING



UPDATED: 12.02.2025

Group Dining Event

CATERING PACKAGE OVERVIEW

Group & Private Dining guests have a variety of unique, beautiful room selections to choose from depending on group size & style of their event.

The Twisted Olive provides a modern, vibrant dining experience in the City of Green.





Nestled in a beautiful park setting with plentiful indoor and outdoor seating, this modern restaurant estate overlooks beautiful landscapes and water features. The casual menu includes classic Italian American fare perfect for family and business luncheons and dinners.

PRIVATE DINING OPTIONS INCLUDE:

1. Terrace Room
2. Four Seasons Room
3. Twisted Room
4. Oval Room
5. Board Room
6. Covered Outdoor Patio

**For group sizes with 10-50 guests*

The Twisted Olive 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.

THE TWISTED OLIVE • 5430 MASSILLON RD. • GREEN, OHIO 44720

GROUP & PRIVATE DINING OPTIONS



TERRACE ROOM

- 546 sq. ft. located on the main level
- Shared restrooms and portable A/V available
- Ideal for pharmaceutical dinners, showers, rehearsal dinners, and presentations



FOUR SEASONS ROOM

- 410 sq. ft. located on the main level
- Shared restrooms and portable A/V available
- Ideal for pharmaceutical dinners, showers, rehearsal dinners, and presentations



OVAL ROOM

- 378 sq. ft. located on the lower level
- Shared restrooms and portable A/V available
- Ideal for bachelor/bachelorette parties, intimate dining, family special occasions, small meetings, and presentations



TWISTED ROOM

- 856 sq. ft. located on the lower level
- Shared restrooms and portable A/V available
- Ideal for pharmaceutical dinners, showers, rehearsal dinners, and presentations



BOARD ROOM

- 271 sq. ft. located on the upper level
- Shared restrooms and wall-mounted A/V available
- Ideal for presentations, meetings, and corporate events/dining



COVERED PATIO

- 1423 sq. ft. lower-level patio; mix of bar height tables and low tables
- Shared restrooms
- Limited seasonal availability; available during lunch only

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

Groups of 16 guests or less

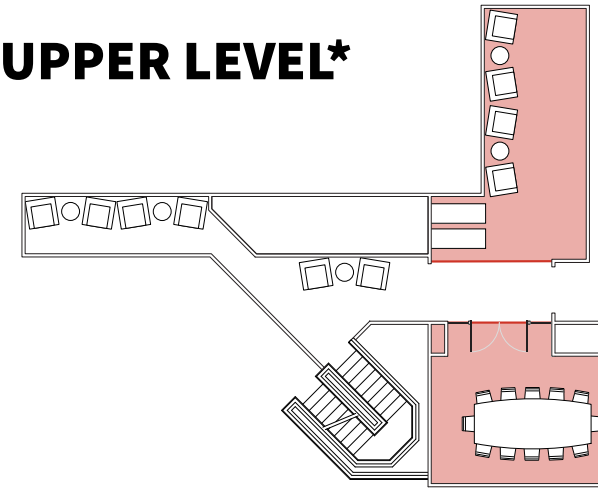
Guests order à la carte from The Twisted Olive Menu upon seating at the event. Dinner is served plated.

Groups of 17 guests or more

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.

TWISTED OLIVE FLOORPLAN

UPPER LEVEL*



NO ELEVATOR

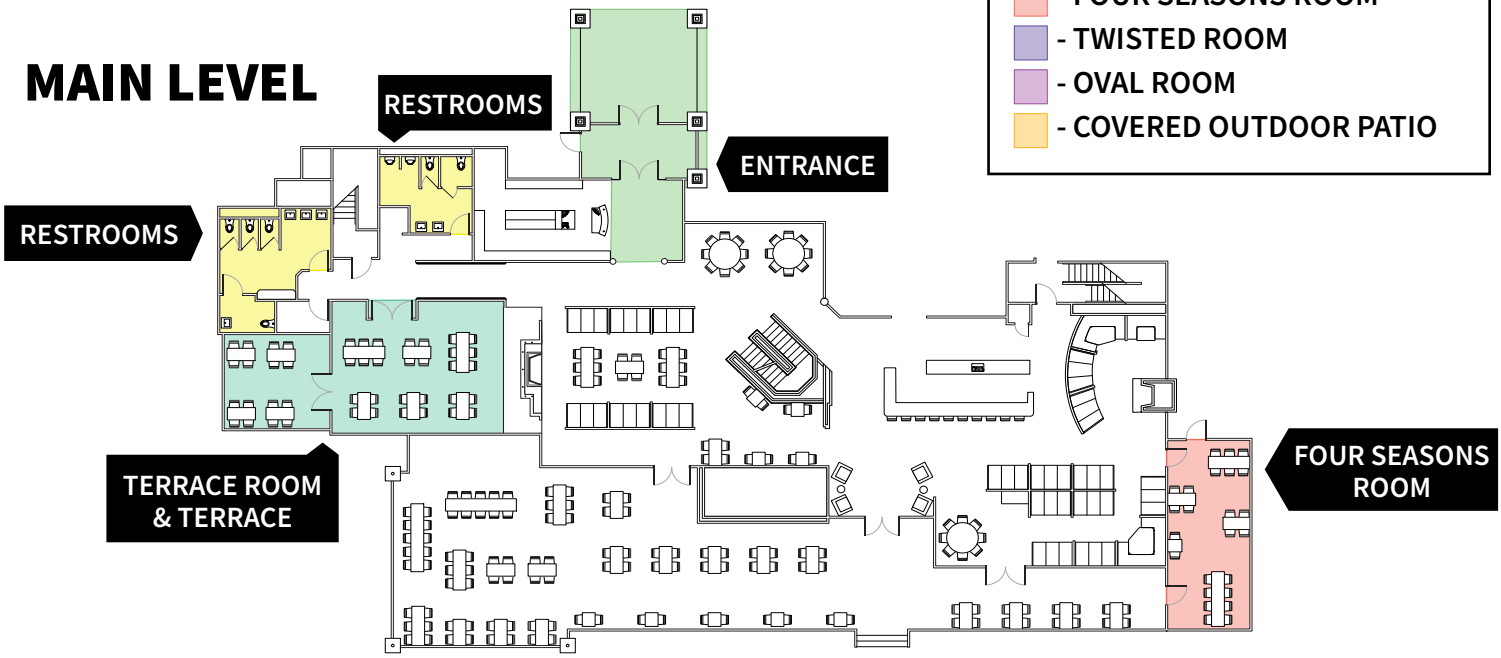
***UPPER** - requires stairs

***LOWER** - requires stairs or wheelchair ramp around back

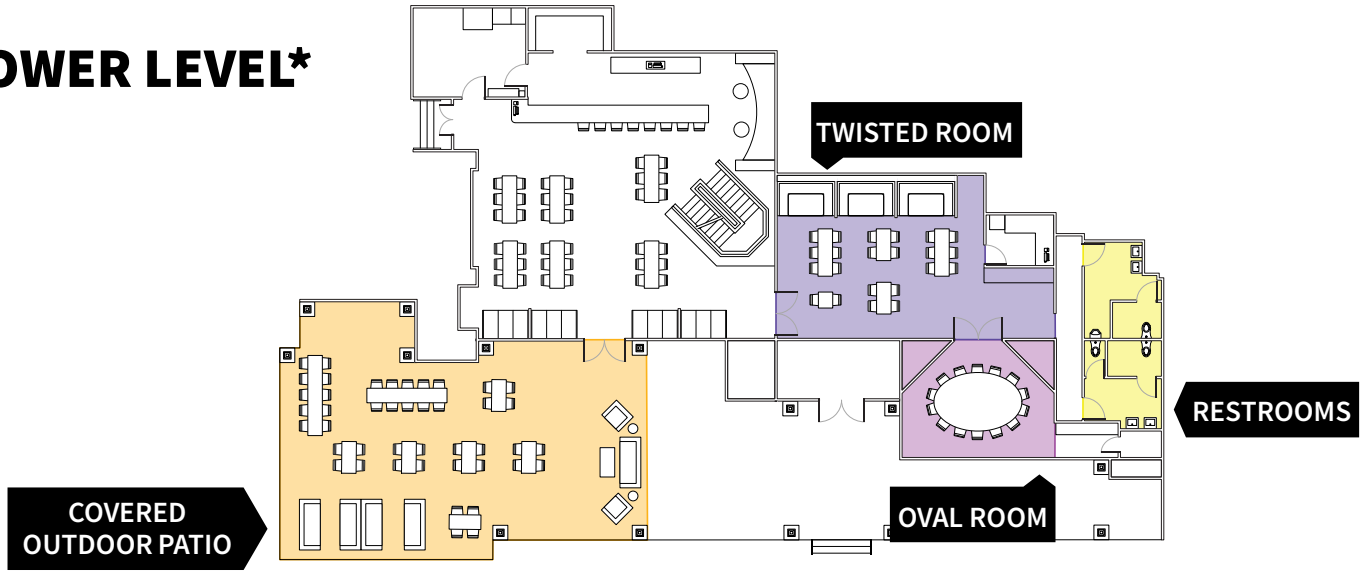
KEY

- LIBRARY/BOARD ROOM
- ENTRANCE
- RESTROOMS
- TERRACE ROOM
- FOUR SEASONS ROOM
- TWISTED ROOM
- OVAL ROOM
- COVERED OUTDOOR PATIO

MAIN LEVEL



LOWER LEVEL*



GROUP DINING MENUS

BUFFET OPTION 1



BUFFET 1

(Available to groups with 17 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)*

CAESAR SALAD
Chopped Romaine, Croutons, Parmesan Cheese, Caesar Dressing

HOUSE ITALIAN SALAD
Mesclun Greens, Hot Peppers, Tomatoes, Cheese Puffs, Red Wine Vinaigrette

PIZZAS *(Choose Two)*

AMERICANO
Pepperoni, Mozzarella/Provolone Blend, Parmesan, Red Sauce

BIANCO
Spinach, Garlic, Fresh Ricotta, Mozzarella, Garlic Cream

CHICKEN MEDITERRANEAN
Artichokes, Tomato, Kalamata Olives, Red Onion, Spinach, Feta, Provolone, Crushed Red Pepper, Garlic, Oregano, EVOO

NAPOLI
Tomato, Basil, Mozzarella/Provolone Blend, Balsamic, EVOO

AMANTI DELLA CARNE
Pepperoni, Sausage, Meatball, Mozzarella/Provolone Blend, Red Sauce

TWISTED
Pepperoni, Banana Peppers, Mozzarella/Provolone Blend, Red Meat Sauce

PASTAS *(Choose One)*

MARINARA

GARLIC CREAM

DESSERTS *(Additional Cost of $4 Per Person)*

DESSERT JAR
Chocolate Peanut Butter Brownie, Tiramisu Dip, or Berry Cobbler
(Please Select Flavors & Quantities of Each)

INDIVIDUALLY-SERVED ICE CREAM CAKE SLICE

GROUP DINING MENUS
BUFFET OPTION 2



BUFFET 2

(Available to groups with 17 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)*

CAESAR SALAD
Chopped Romaine, Croutons, Parmesan Cheese, Caesar Dressing

HOUSE ITALIAN SALAD
Mesclun Greens, Hot Peppers, Tomatoes, Cheese Puffs, Red Wine Vinaigrette

SOUPS *(Choose One)*

CHIPOTLE POTATO SOUP

VEGETABLE SOUP

SANDWICHES *(Choose Two)*

CHICKEN SALAD PIADA
Flatbread, Raisins, Walnuts, Lettuce, Tomato

CHICKEN BLT
Multigrain Bun, Bacon, Lettuce, Tomato Jam

CRAB CAKE SLIDERS
Lump Crab, Marmalade, Whole Grain Mustard Glaze, Arugula, Tomato, Verde Tartar Sauce
ADDITIONAL $3 PER PERSON

DESSERTS *(Additional Cost of $4 Per Person)*

DESSERT JAR
Chocolate Peanut Butter Brownie, Tiramisu Dip, or Berry Cobbler
(Please Select Flavors & Quantities of Each)

INDIVIDUALLY-SERVED ICE CREAM CAKE SLICE

GROUP DINING MENUS
BUFFET OPTION 3



BUFFET 3

(Available to groups with 17 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 Two)*

BRUSSELS SPROUTS
Bacon, Truffle Honey, Parmesan

CRISPY SHRIMP
Adobo Seasoned, Calabrian Chilis, Orange Sauce

CALAMARI
Bell Peppers, Herb Aioli

LEMON FETA SPREAD
Cucumbers, Tomato, Kalamata Olives, EVOO, Naan Bread

SALADS *(Choose One)*

CAESAR SALAD
Chopped Romaine, Croutons, Parmesan Cheese, Caesar Dressing

HOUSE ITALIAN SALAD
Mesclun Greens, Hot Peppers, Tomatoes, Cheese Puffs, Red Wine Vinaigrette

PIZZAS *(Choose Three)*

AMERICANO
Pepperoni, Mozzarella/Provolone Blend, Parmesan, Red Sauce

BIANCO
Spinach, Garlic, Fresh Ricotta, Mozzarella, Garlic Cream

CHICKEN MEDITERRANEAN
Artichokes, Tomato, Kalamata Olives, Red Onion, Spinach, Feta, Provolone, Crushed Red Pepper, Garlic, Oregano, EVOO

NAPOLI
Tomato, Basil, Mozzarella/Provolone Blend, Balsamic, EVOO

AMANTI DELLA CARNE
Pepperoni, Sausage, Meatball, Mozzarella/Provolone Blend, Red Sauce

TWISTED
Pepperoni, Banana Peppers, Mozzarella/Provolone Blend, Red Meat Sauce

PASTAS *(Choose One)*

MARINARA

GARLIC CREAM

DESSERTS *(Additional Cost of $4 Per Person)*

DESSERT JAR
Chocolate Peanut Butter Brownie, Tiramisu Dip, or Berry Cobbler
(Please Select Flavors & Quantities of Each)

INDIVIDUALLY-SERVED ICE CREAM CAKE SLICE

GROUP DINING MENUS
BUFFET OPTION 4



BUFFET 4

(Available to groups with 17 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)*

BRUSSELS SPROUTS
Bacon, Truffle Honey, Parmesan

CRISPY SHRIMP
Adobo Seasoned, Calabrian Chilis, Orange Sauce

CALAMARI
Bell Peppers, Herb Aioli

LEMON FETA SPREAD
Cucumbers, Tomato, Kalamata Olives, EVOO, Naan Bread

SALADS *(Choose One)*

CAESAR SALAD
Chopped Romaine, Croutons, Parmesan Cheese, Caesar Dressing

HOUSE ITALIAN SALAD
Mesclun Greens, Hot Peppers, Tomatoes, Cheese Puffs, Red Wine Vinaigrette

ENTRÉES *(Choose Two)*

GRILLED CHICKEN BREAST
Marsala Sauce

MEATBALLS
(Choice of - Beef, Eggplant, or Greek Chicken) with Pasta

OVEN ROASTED SALMON

PASTA
Spinach, Sundried Tomatoes, Garlic Cream

SIDES *(Buffet entrées served with BOTH of the following)*

ROASTED GARLIC RED SKIN MASHED POTATOES

SEASONAL VEGETABLE

DESSERTS *(Choose One)*

DESSERT JAR
Chocolate Peanut Butter Brownie, Tiramisu Dip, or Berry Cobbler
(Please Select Flavors & Quantities of Each)

INDIVIDUALLY-SERVED ICE CREAM CAKE SLICE

GROUP DINING MENUS
BUFFET OPTION 5



BUFFET 5

(Available to groups with 17 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.

$59 PER GUEST

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

APPETIZERS *(Choose Two)*

BRUSSELS SPROUTS
Bacon, Truffle Honey, Parmesan

CRISPY SHRIMP
Adobo Seasoned, Calabrian Chilis, Orange Sauce

CALAMARI
Bell Peppers, Herb Aioli

LEMON FETA SPREAD
Cucumbers, Tomato, Kalamata Olives, EVOO, Naan Bread

SALADS *(Choose One)*

APPLE AND DRIED FIG
Mesclun Greens, Candied Pistachios, Boursin Cheese, Fig Balsamic Vinaigrette

CAESAR SALAD
Chopped Romaine, Croutons, Parmesan Cheese, Caesar Dressing

GREEK SALAD
Mesclun Greens, Kalamata Olives, Cucumbers, Tomatoes, Pickled Peppers, Feta, Red Wine Vinaigrette

HOUSE ITALIAN SALAD
Mesclun Greens, Hot Peppers, Tomatoes, Cheese Puffs, Red Wine Vinaigrette

ENTRÉES *(Choose Two)*

BRAISED BEEF SHORT RIBS

GRILLED CHICKEN BREAST
Marsala Sauce

MEATBALLS
(Choice of - Beef, Eggplant, or Greek Chicken) with Pasta

OVEN ROASTED SALMON

PASTA
Spinach, Sundried Tomatoes, Garlic Cream

STRIP STEAK
Sautéed Mushrooms

SIDES *(Buffet entrées served with BOTH of the following)*

ROASTED GARLIC RED SKIN MASHED POTATOES

SEASONAL VEGETABLE

DESSERTS *(Choose One)*

DESSERT JAR
Chocolate Peanut Butter Brownie, Tiramisu Dip, or Berry Cobbler
(Please Select Flavors & Quantities of Each)

INDIVIDUALLY-SERVED ICE CREAM CAKE SLICE

APPETIZER SELECTIONS

(Available to groups with 17 or more guests)





APPETIZER PACKAGE 1

(Choose Three)

BEEF MEATBALLS
Marinara, Mozzarella

BRUSSELS SPROUTS
Bacon, Truffle Honey, Parmesan

CHICKEN MEATBALLS
Garlic Cream, Feta

LEMON FETA SPREAD
Cucumbers, Tomato, Kalamata Olives, EVOO, Naan Bread

LOADED FRIES
White Cheddar Cheese Sauce, Shredded Cheddar, Bacon, Scallions, Roasted Pepper Aioli

PIZZA
Choose one from Americano, Napoli, or Bianco

$22 PER PERSON
(Does not include sales tax or gratuity)
All beverages charged per consumption.

APPETIZER PACKAGE 2

(Choose Five)

BEEF MEATBALLS
Marinara, Mozzarella

BRUSSELS SPROUTS
Bacon, Truffle Honey, Parmesan

CALAMARI
Bell Peppers, Herb Aioli

CHICKEN MEATBALLS
Garlic Cream, Feta

CRISPY SHRIMP
Adobo Seasoned, Calabrian Chilis, Orange Sauce

LEMON FETA SPREAD
Cucumbers, Tomato, Kalamata Olives, EVOO, Naan Bread

LOADED FRIES
White Cheddar Cheese Sauce, Shredded Cheddar, Bacon, Scallions, Roasted Pepper Aioli

MINI CRABCAKES
Lump Crab, Verde Tartar Sauce

PIZZA
Choose one from Americano, Napoli or Bianco

$32 PER PERSON
(Does not include sales tax or gratuity)
All beverages charged per consumption.

GROUP DINING ENHANCEMENTS





ADDITIONAL APPETIZER CATEGORY*

PIZZA *(Choose One)*
$7 per person

BRUSSELS SPROUTS
$5 per person

CALAMARI
$6 per person

CRISPY SHRIMP
$7 per person

LEMON FETA SPREAD
$4 per person

MEATBALLS *(Choose One)*
Beef, Chicken, Eggplant
$6 per person

**For a full list of pizzas and appetizer description, please see Twisted Olive Menus*

ADDITIONAL SIDES

ROASTED GARLIC REDSKIN MASHED POTATOES
$4 per person

SEASONAL VEGETABLE
$4 per person

ADD PROTEIN FOR SALAD OR PASTA CATEGORY

ADD CHICKEN SALAD TO SALAD
$4 per person

ADD GRILLED CHICKEN
$4 per person

ADD SALMON
$7 per person

CHILDREN'S MEALS

CHILDREN 12 AND UNDER HAVE TWO OPTIONS FOR PRIVATE EVENTS

1. Order à la carte items from regular children's menu

OR

2. 50% off selected buffet menu for ages 5-12. Children 4 and under will have no charge for buffet style meals.

ENTRÉE ADDITIONS

ADD BEEF TENDERLOIN
Market Price

ADD GRILLED STEAK
Market Price

ADD GRILLED CHICKEN
$8 per person

ADD SALMON
$14 per person

DESSERT ADDITIONS

CELEBRATION ICE CREAM CAKE
$4 per individual slice

DESSERT JAR SELECTION*
$4 per person
**(Please select flavors and quantities of each - Chocolate Peanut Butter Brownie, Tiramisu Dip, or Berry Cobbler)*

CAKES, DESSERTS, OR CONFECTIONS BROUGHT IN BY GUESTS
$1.50 per person

BUBBLY BAR PACKAGE

Enjoy an elegant "self-serve" private Mimosa Bar at your event. The bar includes seasonal fresh berries, herbs, and a choice of two juices.



MIMOSAS

BUBBLY BAR SET-UP FEE

GROUPS OF 20 OR FEWER GUESTS – $50

GROUPS 21-40 GUESTS – $75

GROUPS 41+ GUESTS – $125

BUBBLY OPTION

**Based on consumption, per bottle, subject to applicable taxes and gratuity*



FRANCIACORTA
Sparking Rose
$55 PER BOTTLE



PROSECCO
Dry Italian Champagne
$39 PER BOTTLE



LAMBRUSCO
Sweet, Sparkling White
$35 PER BOTTLE

FRUIT JUICE OPTIONS *(Choice of Two)*

ORANGE
GRAPEFRUIT
PINEAPPLE
CRANBERRY

**Each Additional Juice Option is $9 Per Carafe*

TWISTED OLIVE LUNCH MENU

the Twisted Olive lunch menu

STARTERS

CHIPOTLE POTATO SOUP √
Birra, Pepper Jack Cheese, Mustard Croutons • 6

FRENCH ONION SOUP
Swiss Cheese Au Gratin, Crostini, Chives • 6

CRISPY SHRIMP
Adobo-Seasoned, Calabrian Chilis, Scallions, Orange Sauce • 14

RISOTTO STUFFED PEPPER DUO
Mozzarella Sausage Risotto, Marinara, Basil, Balsamic • 16

STUFFED PORTOBELLOS
Portobello Mushrooms, Italian Sausage, Mozzarella/ Provolone Blend, Parmesan Cheese, Rosemary, Balsamic Glaze, Marinara • 16

CRISPY BRUSSELS SPROUTS
Bacon, Truffle Honey, Parmesan • 13

LEMON FETA SPREAD √
Cucumbers, Tomato, Kalamata Olives, EVOO, Naan Bread • 13

CALAMARI
Bell Peppers, Herb Aioli • 15

LOADED FRIES
White Cheddar Cheese Sauce, Shredded Cheddar, Bacon, Scallions, Roasted Pepper Aioli • 13

MEATBALLS

CLASSIC BEEF
Marinara, Mozzarella • 12

GREEK CHICKEN
Garlic Cream Sauce, Feta • 12

VEG "MEATBALLS" √
Eggplant, Marinara, Mozzarella • 12

TRIO
Beef, Chicken, Veg • 13

ADDED TWISTS

All Added Twists are Vegetarian √

HOUSE CUT FRIES • 5

STEAMED BROCCOLI • 5

SEASONAL VEGETABLE • 5

SALADS

Add Grilled Chicken 7 • Salmon 12 • Steak* 15*
Shrimp 10 • Crab Cake 14 • Scallops* 16*

HOUSE ITALIAN √
Mesclun Greens, Hot Peppers, Tomatoes, Cheese Puffs, Red Wine Vinaigrette
Small • 7 | Large • 14

APPLE AND DRIED FIG √
Mesclun Greens, Candied Pistachios, Boursin Cheese, Fig Balsamic Vinaigrette
Small • 8 | Large • 16

CHOPPED ITALIAN
Romaine, Tomatoes, Kalamata Olives, Red Onion, Pepperoncini, Provolone, Pepperoni, Parmigiano Reggiano, Creamy Parmesan Dressing
Small • 8 | Large • 16

CAESAR*
Romaine, House Made Croutons, Parmigiano Reggiano, Caesar Dressing
Small • 7 | Large • 14

GREEK √
Mesclun Greens, Kalamata Olives, Cucumbers, Tomatoes, Pickled Peppers, Feta, Red Wine Vinaigrette
Small • 8 | Large • 16

CHOPPED WEDGE
Iceberg, Bacon, Tomatoes, Egg, Kalamata Olives, Blue Cheese, Buttermilk Emulsion, Balsamic Glaze
Small • 8 | Large • 16

PASTAS

LOBSTER RADIATORI
Radiatori Pasta, Lobster, Shrimp, Squash, Zucchini, Roasted Tomato, Garlic, Butter, Crushed Red Pepper, EVOO • 39

CREAMY TUSCAN CHICKEN
Angel Hair Pasta, Grilled Chicken Breast, Garlic Cream, Roasted Tomatoes, Spinach, Parmesan Cheese • 27

CHEESE TORTELLINI √
Cheese-Filled Pasta, Roasted Corn, Peas, Butternut Squash Cream • 20
With Grilled Chicken • 27

SHRIMP CARBONARA
Fettuccine, Green Peas, Bacon, Parmigiano Reggiano, Garlic Cream • 28

ITALIAN MAC AND CHEESE
Radiatori Pasta, White Cheddar Cheese Sauce, Hot Italian Sausage, Roasted Tomatoes, Parmigiano Reggiano • 19

PIES

House Made Rustic Pizza • No Substitutions

AMERICANO
Pepperoni, Mozzarella/Provolone Blend, Parmesan, Red Sauce • 11

NAPOLI √
Tomato, Basil, Mozzarella/Provolone Blend, Balsamic, EVOO • 11

BIANCO √
Spinach, Garlic, Fresh Ricotta, Mozzarella, Garlic Cream • 11

CHICKEN MEDITERRANEAN
Artichokes, Tomato, Kalamata Olives, Red Onion, Spinach, Feta, Provolone, Crushed Red Pepper, Garlic, Oregano, EVOO • 13

AMANTI DELLA CARNE
Pepperoni, Sausage, Meatball, Mozzarella/Provolone Blend, Red Sauce • 12

TWISTED
Pepperoni, Banana Peppers, Mozzarella/Provolone Blend, Red Meat Sauce • 12

CREATE YOUR OWN

Start with a Cheese Pizza with Red Sauce • 10

CHOOSE YOUR TOPPINGS

Spinach, Tomato, Arugula, Mushrooms, Banana Peppers, Olives, Onions • .75 each

Chicken, Pepperoni, Beef Meatballs, Sausage, Bacon, Eggplant "Meatballs" • 1.5 each

SANDWICHES

All Sandwiches Served with House Cut Fries

CHICKEN SALAD PIADA
Flatbread, Raisins, Walnuts, Lettuce, Tomato • 15

CRAB CAKE SLIDERS
Lump Crab, Orange and Whole Grain Mustard Glaze, Arugula, Tomato, Verde Tartar Sauce • 20

ITALIAN BEEF
Italian Hoagie Bun, Short Rib, Pepperoncini, Provolone Cheese, Roasted Garlic Horseradish Aioli • 18

LOADED BURGER*
Egg Bun, Bacon, Provolone, Smoked Bacon and Onion Jam, Mushrooms, Arugula • 17
Classic Hamburger • 15*

GRILLED CHICKEN BLT
Multigrain Bun, Bacon, Lettuce, Tomato Jam • 14

Our goal at The Twisted Olive is to exceed your expectations. If we did not, please let us know while you're here. Your complete satisfaction is paramount to our team.

Spicy √ Vegetarian House Favorite

TWISTED OLIVE DINNER MENU

the Twisted Olive dinner menu

STARTERS

CHIPOTLE POTATO SOUP √
Birra, Pepper Jack Cheese, Mustard Croutons • 6

FRENCH ONION SOUP
Swiss Cheese Au Gratin, Crostini, Chives • 6

CRISPY SHRIMP
Adobo-Seasoned, Calabrian Chilis, Scallions, Orange Sauce • 14

RISOTTO STUFFED PEPPER DUO
Mozzarella Sausage Risotto, Marinara, Basil, Balsamic • 16

STUFFED PORTOBELLOS
Portobello Mushrooms, Italian Sausage, Mozzarella/Provolone Blend, Parmesan Cheese, Rosemary, Balsamic Glaze, Marinara • 16

CRISPY BRUSSELS SPROUTS
Bacon, Truffle Honey, Parmesan • 13

LEMON FETA SPREAD √
Cucumbers, Tomato, Kalamata Olives, EVOO, Naan Bread • 13

CALAMARI
Bell Peppers, Herb Aioli • 15

LOADED FRIES
White Cheddar Cheese Sauce, Shredded Cheddar, Bacon, Scallions, Roasted Pepper Aioli • 13

MEATBALLS

CLASSIC BEEF
Marinara, Mozzarella • 12

GREEK CHICKEN
Garlic Cream Sauce, Feta • 12

VEG "MEATBALLS" √
Eggplant, Marinara, Mozzarella • 12

TRIO
Beef, Chicken, Veg • 13

SALADS

Add Grilled Chicken 7 • Salmon† 12 • Steak† 15
Shrimp 10 • Crab Cake 14 • Scallops 16

HOUSE ITALIAN √
Mesclun Greens, Hot Peppers, Tomatoes, Cheese Puffs, Red Wine Vinaigrette
Small • 7 | Large • 14

APPLE AND DRIED FIG √
Mesclun Greens, Candied Pistachios, Boursin Cheese, Fig Balsamic Vinaigrette
Small • 8 | Large • 16

CHOPPED ITALIAN
Romaine, Tomatoes, Kalamata Olives, Red Onion, Pepperoncini, Provolone, Pepperoni, Parmigiano Reggiano, Creamy Parmesan Dressing
Small • 8 | Large • 16

CAESAR†
Romaine, House Made Croutons, Parmigiano Reggiano, Caesar Dressing
Small • 7 | Large • 14

GREEK √
Mesclun Greens, Kalamata Olives, Cucumbers, Tomatoes, Pickled Peppers, Feta, Red Wine Vinaigrette
Small • 8 | Large • 16

CHOPPED WEDGE
Iceberg, Bacon, Tomatoes, Egg, Kalamata Olives, Blue Cheese, Buttermilk Emulsion, Balsamic Glaze
Small • 8 | Large • 16

PIES

House Made Rustic Pizza • No Substitutions

AMERICANO
Pepperoni, Mozzarella/Provolone Blend, Parmesan, Red Sauce • 18

NAPOLI √
Tomato, Basil, Mozzarella/Provolone Blend, Balsamic, EVOO • 17

BIANCO √
Spinach, Garlic, Fresh Ricotta, Mozzarella, Garlic Cream • 17

CHICKEN MEDITERRANEAN
Artichokes, Tomato, Kalamata Olives, Red Onion, Spinach, Feta, Provolone, Crushed Red Pepper, Garlic, Oregano, EVOO • 21

AMANTI DELLA CARNE
Pepperoni, Sausage, Meatball, Mozzarella/Provolone Blend, Red Sauce • 20

TWISTED
Pepperoni, Banana Peppers, Mozzarella/Provolone Blend, Red Meat Sauce • 19

CREATE YOUR OWN

Start with a Cheese Pizza with Red Sauce • 15.5

CHOOSE YOUR TOPPINGS

Spinach, Tomato, Arugula, Mushrooms, Banana Peppers, Olives, Onions • 1.5 each
Chicken, Pepperoni, Beef Meatballs, Sausage, Bacon, Eggplant "Meatballs" • 2.5 each

PASTAS

LOBSTER RADIATORI
Radiatori Pasta, Lobster, Shrimp, Squash, Zucchini, Roasted Tomato, Garlic, Butter, Crushed Red Pepper, EVOO • 39

CREAMY TUSCAN CHICKEN
Angel Hair Pasta, Grilled Chicken Breast, Garlic Cream, Roasted Tomatoes, Spinach, Parmesan Cheese • 27

CHEESE TORTELLINI √
Cheese-Filled Pasta, Roasted Corn, Peas, Butternut Squash Cream • 20
With Grilled Chicken • 27

SHRIMP CARBONARA
Fettuccine, Green Peas, Bacon, Parmigiano Reggiano, Garlic Cream • 28

ITALIAN MAC AND CHEESE
Radiatori Pasta, White Cheddar Cheese Sauce, Hot Italian Sausage, Roasted Tomatoes, Parmigiano Reggiano • 19

CLASSIC LASAGNA
Garlic Cream, Marinara, Italian Sausage, Mozzarella, Provolone, Parmesan Cheese, Herbed Ricotta Cheese • 19.5

SANDWICHES

Served with House Cut Fries

CRAB CAKE SLIDERS
Lump Crab, Orange and Whole Grain Mustard Glaze, Arugula, Tomato, Verde Tartar Sauce • 20

LOADED BURGER†
Egg Bun, Bacon, Provolone,
Smoked Bacon and Onion Jam, Mushrooms, Arugula • 17
Classic Cheeseburger† • 15

GRILLED CHICKEN BLT
Multigrain Bun, Bacon, Lettuce, Tomato Jam • 14

Spicy √ Vegetarian House Favorites

TWISTED OLIVE DINNER MENU

STEAK HOUSE

*Garlic Herb Butter, Roasted Garlic Redskin Mashed Potatoes, Seasonal Vegetable**

FILET 7oz† • MKT
STRIP STEAK 12oz† • 47
FLAT IRON 7oz† • 29

PRESENTATIONS

BLACK & BLUE • 5
Blackened Steak, Blue Cheese, Crispy Onion Straws

SMOTHERED • 5
Caramelized Onions, Mushrooms, Veal Demi

TWISTED • 5
Poblano Butter, Hot Peppers, Onions

ADD-ONS

Shrimp 10 • Crab Cake 14 • Scallops 16
**Substitute Premium Sides for $2 each*

ENTRÉES

GRILLED PORKCHOP†
Thick Cut, Melted Blue Cheese, Roasted Garlic Redskin Mashed Potatoes, Seasonal Vegetable • 28

ITALIAN HARVEST CHICKEN
Grilled Chicken, Butternut Squash Purée, Roasted Corn, Mushroom, Zucchini, Yellow Squash, Roasted Red Pepper, Red Pepper Flakes • 24

PANKO-BREADED WALLEYE
Caper-Dill Tartar Sauce, Parmesan Risotto, Seasonal Vegetable • 30

BLACKENED SALMON†
Cilantro Lime Glaze, Roasted Garlic Redskin Mashed Potatoes, Seasonal Vegetable • 28

SEARED SEA SCALLOPS
Orange and Whole Grain Mustard Glaze, Parmesan Risotto, Seasonal Vegetable • 39

BRAISED BEEF SHORT RIBS
Mushrooms, Bacon Onion Jam, Veal Demi, Roasted Garlic Redskin Mashed Potatoes, Seasonal Vegetable • 35

PUFF PASTRY WRAPPED MEATLOAF
Barbecue Sauce, Mozzarella, Roasted Garlic Redskin Mashed Potatoes, Seasonal Vegetable • 22

ADDED TWISTS

ROASTED GARLIC REDSKIN MASHED POTATOES • 5
HOUSE CUT FRIES • 5
STEAMED BROCCOLI • 5
SEASONAL VEGETABLE • 5

PREMIUM SIDES

WHITE CHEDDAR MAC AND CHEESE • 7
1 LB. BAKED POTATO • 6 **LOADED** • 7
THREE CHEESE POTATO AND BACON AU GRATIN • 7
PARMESAN RISOTTO • 7

DESSERT

SEASONAL DESSERT
Ask your server for details

TIRAMISU
Shaved Chocolate, Fresh Berries • 9

LEMON BRÛLÉE CHEESECAKE
Cabernet Marinated Strawberries • 9

FLOURLESS CHOCOLATE TRUFFLE TORTE
Berry Jam, Caramel Vanilla Sauce • 8

WARM BERRY COBBLER
Vanilla Ice Cream *(Allow Extra Time)* • 9

CHOCOLATE PEANUT BUTTER CAKE JAR
Gluten-Free Brownie, Whipped Cream, Peanut Butter Mousse • 6

CELEBRATION ICE CREAM CAKE
8" Round - White Cake, Fudge Ripple • 32

PAV'S CREAMERY ICE CREAM
Vanilla, Chocolate, Seasonal • 4

5 to 2

happy hour
WEEKDAYS 2-6 PM

$5 Off Select Bottles of Wine

$2 Off All Appetizers
$2 Off Select Beers
$2 Off Select Cocktails

$1 Off Glasses of Wine

ORDER ONLINE & CARRY OUT

THETWISTEDOLIVE.COM

† These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

ALLERGEN DISCLAIMER

Applicable to All Menus: Please be aware that our food is prepared in a common kitchen and may come in contact with common allergens, such as milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, sesame, gluten, etc. While we take steps to minimize risk, please be advised that cross contamination may occur.

PAYMENT POLICIES

- ***A 2.5% processing fee applies to all transactions paid in full with a credit card.*** *The fee will be removed for any transactions paid in full with cash, debit card, or gift card.*
- *We accept cash, VISA, Mastercard, Discover, and American Express. We do NOT accept personal checks or prepaid credit card gift cards.*
- *A 20% gratuity is applied to parties of 8 or more.*

REV : FEBRUARY 2025

TWISTED OLIVE COCKTAIL MENU

the Twisted Olive
cocktail menu

GS SIGNATURE COCKTAILS

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, Fresh 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 • 16
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 your server 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

TWISTED OLIVE COLLECTION

GIN IT TO WIN IT • 14
GS Small Batch Gin, Fresh Mint, Lime Juice, Rose Syrup, Watermelon Syrup

JALAPEÑO BUSINESS • 14
Espolòn Reposado Tequila, Citrus Liqueur, Pineapple, Jalapeño

DON'T TAKE FOR GRANATE • 13
GS Spiced Rum, Tuaca, Orange, Pomegranate, Lime

BLUEBERRY BASIL LEMONADE • 13
GS Small Batch Vodka, Fresh Basil, Blueberry Lemonade

IT'S ABOUT FIGGIN' THYME • 13
GS Small Batch Vodka, Fig Jam, Thyme Syrup, Lemon

CHERRY MUCH IN LOVE • 14
GS Sinner's Blush Rosé Vodka, Luxardo Cherry Juice, Orange Bitters, Ginger Ale

BEERS

EXCLUSIVE GV CRAFT BEERS BREWED BY THIRSTY DOG • 6
Farmhouse Ale • Jabberwocky Pale Ale • Sawmill IPA

BLUE MOON
BUD LIGHT
CORONA
CORONA LIGHT
FAT TIRE
HEINEKEN 0.0 NA
JACKIE O'S MYSTIC MAMA IPA
LEFT HAND BREWING MILK STOUT
MICHELOB ULTRA
MILLER LITE
PERONI
REDBRIDGE (GF.)
THIRSTY DOG LABRADOR LAGER
THIRSTY DOG RASPBERRY ALE
THIRSTY DOG SEASONAL
YUENGLING

CLASSIC WHITES

		27 375 ml	
DOLCE SERA *"Sweet Evening" • Late Harvest Riesling*	11.25		20
MOSCATO	11.75	30 375 ml	23
TESORO *"Darling, Treasure" • Vidal Blanc*	7.5	28	20
ROMANZA *"Romance" • Rosé*	9.25	35	26
PIOVE *"Raining" • Riesling*	9.25	35	27
FIORETTO *"Little Flower" • Sauvignon Blanc*	10	38	30
LUCELLO *• Pinot Grigio*	9.75	37	29
CIAO BELLA *"Hello Beautiful" • Chardonnay*	9.75	37	29

CLASSIC REDS

SANTO *• Tawny Port Style Wine*	11.75	60 500 ml	54
BRIGANTE *"Brigand" • Sweet Red Blend*	9.75	37	29
VELLUTO *"Velvet" • Pinot Noir*	12.5	49	41
TRUSCANO *• Sangiovese*	11.5	44	35
NEBBIOLO	11.75	45	37
SERENATA *• Malbec*	11.5	44	36
ZIN ZIN *• Zinfandel*	11.5	44	36
ABBRACCIO *"Embrace" • Cabernet Sauvignon*	13	52	44
SOLERA *• Red Blend • LIMITED AVAILABILITY*	18	79	72

BLACK LABEL COLLECTION

The exclusive production of artisan wines created for the distinguished palate.

SOGNATA *"Dream" • Vidal Blanc Ice Wine*	10.5	48 375 ml	41
BELLINA *"Pretty" • Chardonnay*	12	46	38

BARILE COLLECTION

Collaboration of Gervasi's winemaking & distilling crafts. LIMITED AVAILABILITY.

SWEET RIESLING *Aged in Bourbon Barrels*	12	32 375 ml	25
CABERNET SAUVIGNON *Aged in Bourbon Barrels*	14	57	49

GV FAMILY RESERVE

Estate wines produced from on-site vineyards. LIMITED AVAILABILITY.

LASCITO *"Legacy" • Frontenac Gris*	10.5	40	32
PASSIONE *"Passion" • Aromella*	10	38	30
UNITA *"Unity" • Marquette*	11.75	45	37
CELEBRAZIONE *"Celebration" • Blend*	9.75	37	29

ITALIAN COLLECTION

*Italian artisan wines produced exclusively for Gervasi Vineyard, available for **on-site** enjoyment only. LIMITED AVAILABILITY*

SPARKLING

LAMBRUSCO *• Emilia Romagna, Italy*	9.25	35	—
PROSECCO *• Veneto, Italy*	—	39	—
FRANCIACORTA *• Lombardy, Italy*	—	55	—

REDS

CHIANTI CLASSICO RESERVA *• Tuscany, Italy*	15.75	66	—
BARBERA *• Piedmont, Italy*	11.75	45	—
BRUNELLO DI MONTALCINO *• Tuscany, Italy*	17	77	—
BAROLO *• Piedmont, Italy*	16	67	—
AMARONE *• Veneto, Italy*	16	67	—

REV: MAY 2025

TWISTED OLIVE KIDS MENU

Kids Menu

• For Children 10 and under •

KIDS ENTREES - $8



PASTA & MEATBALL
Red Sauce, White Sauce or Butter Sauce

KIDS PIZZA
Individual Pepperoni or Cheese

GRILLED CHICKEN & FRIES

MAC & CHEESE
Gemelli Pasta, White Cheddar Sauce



BEVERAGES $2

MILK, CHOCOLATE MILK,
CRANBERRY, ORANGE & APPLE JUICE,
VARIETY OF SODAS AVAILABLE

DESSERTS



ICE CREAM $2
Vanilla, Chocolate

SUNDAE $3
Whipped Cream, Hot Fudge & Cherry

FACILITY RENTAL FEE

FACILITY RENTAL FEE AND FOOD & BEVERAGE MINIMUMS

GUIDELINES:

- Food and beverage minimums are before gratuity and taxes
- The Twisted Olive 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
TERRACE ROOM 546 Sq. Ft.	Private room located on the Main Floor with a fireplace. Outdoor Terrace use included. Portable A/V available. Shared restrooms.	Single Table – 16 U-Shape – 20 Classroom – 18 Multiple Tables – 24-30	Monday-Friday Lunch (11:30AM-3PM) Saturday Lunch (11:30AM-3PM) Monday-Thursday Dinner (5-9PM) Friday-Saturday Dinner (5-10PM)	$300 $400 $700 $1700
FOUR SEASONS ROOM 410 Sq. Ft.	Private room located on the Main Floor with heated floor and beautiful scenic lake views. Portable A/V available. Shared restrooms.	Single Table – 18 Multiple Tables – 16-24 Presentation – 18	Monday-Friday Lunch (11:30AM-3PM) Saturday Lunch (11:30AM-3PM) Monday-Thursday Dinner (5-9PM) Friday-Saturday Dinner (5-10PM)	$300 $400 $700 $1700
OVAL ROOM 378 Sq. Ft.	Private room located on Lower Level with unique tiered table conducive to meetings or intimate parties. Portable A/V available. Shared restrooms.	Single Table – 16 Presentation – 12	Monday-Friday Lunch (11:30AM-3PM) Saturday Lunch (11:30AM-3PM) Monday-Thursday Dinner (5-9PM) Friday-Saturday Dinner (5-10PM)	$250 $300 $450 $800
TWISTED ROOM 856 Sq. Ft. **Oval Room Use Included*	Private room located on the Lower Level with unique seating options. Handicap accessible via an alternate entrance. Portable A/V available. Private Restrooms	Multiple Tables – 24-50 With Buffet in Oval or Presentation – 36 Maximum Seating; including Oval seating and buffet along wall – 50	Monday-Friday Lunch (11:30AM-3PM) Saturday Lunch (11:30AM-3PM) Monday-Thursday Dinner (5-9PM) Friday-Saturday Dinner (5-10PM)	$550 $650 $850 $3100
BOARD ROOM 271 Sq. Ft.	Private executive style room located on the Upper Level. *Only accessible by stairs. Wall-Mounted A/V available. Shared restrooms.	Single Table – 10	Monday-Saturday Lunch* (11:30AM-3PM) Monday-Thursday Dinner* (5-9PM) Friday-Saturday Dinner* (5-10PM)	$250 $450 $800
COVERED PATIO 1423 Sq. Ft.	Private Outdoor Patio with unique table layout of high-tops, standard dining, and soft seating. Handicap accessible via alternate entrance. Shared Restrooms Available Mid-May through October.	Multiple Tables – 24-50 Tables and Chairs – 40 With Soft Seating – 50 No A/V Available	Monday-Friday Lunch (11:30AM-3PM) Saturday Lunch Only (11:30AM-3PM) Mid-May through October	$550 $650 —

The Twisted Olive Facility Rental Fees and Food & Beverage Minimums are subject to change without notice.

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

SAMPLE CONTRACT - TWISTED OLIVE



PRIVATE EVENT AGREEMENT

Client Contact:
TO Business
(FIRST NAME, LAST NAME)
(ADDRESS)
(CITY, STATE, ZIP)
(PHONE)
(EMAIL)

Event Name : SE GV Produced Block ID #: 000000
Event Dates : 2025-01-01 to 2025-01-01

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.

SAMPLE

Events
GVY Gervasi Destinations

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

FOOD & BEVERAGE MINIMUM: All Food & Beverage must be supplied by The Twisted Olive (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 and family style food (period up to 75 minutes) options for on-site consumption for a limited time, carry-outs not permitted on buffets.



PRIVATE EVENT AGREEMENT

- 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.

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.

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

SAMPLE



PRIVATE EVENT AGREEMENT

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:

- The Twisted Olive (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; 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.

SAMPLE



PRIVATE EVENT AGREEMENT

- 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: SE GV Produced

EVENT DATE: 2025-01-01 - 2025-01-01

Signature: _____

(Print Name): (FIRST NAME, LAST 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: GV EVENT SALES

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

SAMPLE