

PRIVATE EVENTS

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MOST AWARDED RESTAURANT IN COLUMBUS

COLUMBUS MONTHLY

Best Patio

614 MAGAZINE

Best Restaurant

Best Wait Staff

CEO MAGAZINE

Best Restaurant

Best Power Lunch & Place to Take a Perspective Client Best Patio

Best Happy Hour

OPENTABLE DINER'S CHOICE AWARDS

Top Ten Best Overall Restaurant Most Booked Restaurant

Top Ten Best Food

Top 100 Patios in America

Top 100 Brunch spots in America

COLUMBUS UNDERGROUND

Best Fine Dining Restaurant

COLUMBUS ALIVE

Best Splurge Restaurant

Best Fine Dining Restaurant

Best German Village Restaurant

TRIP ADVISOR

Certificate of Excellence

COLUMBUS DISPATCH

Best Patio

Best Fine Dining Restaurant

BOOK

Featured in the book "As the Tables Turn, Biography of a Bistro" by Sue Doody and Michael Rosen

PRIVATE EVENT ROOMS & CAPACITIES

When you hold an event at Lindey's, we make it easy by dedicating one of our specialized event coordinators to work with you on the details of your event. Special requests are our specialty - whether it's assisting with flower arrangements, cake set up, or meeting and presentation needs, our event staff is well-equipped with the experience and professionalism to make your event a success.

LIBRARY ROOM

Max 28 Guests

\$50 Room rental fee

The Library Room offers groups of 20-30 a rich and inviting atmosphere for family gatherings, business meetings and corporate presentations. Various table arrangements allow flexibility to accommodate a wide range of events. A single table can be set for 20, or smaller rounds can be arranged to view a 72-inch smart TV for multimedia needs.

MOHAWK ROOM

Max 48 Guests

\$50 Room rental fee

The Mohawk Room is our most spacious private dining space. Overlooking the corner of Beck & Mohawk Streets, the room provides scenic views of historic German Village. Venetian plaster walls with signed Itzhak Tarkay artwork and antique chandeliers add to the room's charm. The Mohawk room is equipped with a 100" retractable screen and projector. Events hosted in the Mohawk room also include the adjacent Reception area, a spacious venue for convivial cocktail hours and after-dinner conversation. An antique bar serves as a centerpiece welcoming your guests to a memorable event.

TERRACE ROOM

Max 14 Guests

\$50 Room rental fee

Our most intimate dining space, the Terrace Room's colorful artwork, exposed brick and hammered tin ceiling immediately transport your guests to an elegant setting with all the charm of the New Orleans' Garden District. Small family celebrations, showers and business dinners are all perfectly accommodated by our attentive staff. A 50-inch smart TV is available for slideshows, presentations and sharing memories. Take a virtual room tour at lindeys.com/private-rooms.

Take a virtual room tour at lindeys.com/private-rooms

HORS D'OEUVRES

HORS D'OEUVRES | PRICED PER DOZEN

Seared Beef, Caramelized Onion and Gorgonzola Crostini	\$34
Mini Smoked Turkey Sandwiches with White Cheddar and Honey Mustard	\$32
Prosciutto Wrapped Asparagus with Herbed Goat Cheese	\$32
Chicken, Avocado and Tomato Pinwheels with Herbed Cream Cheese	\$34
Tuna Tartare on English Cucumber with Soy-Ginger Vinaigrette	\$40
Mini Prime Rib Sandwiches with Provolone and Horseradish Sauce	\$40
Jumbo Shrimp with Traditional Cocktail Sauce	\$52
Sundried Tomato Pesto & Mozzarella Crostini with EVOO, Basil and Balsamic Drizzle	\$26
Shiitake Mushroom Spring Rolls with Soy-Ginger Dipping Sauce	\$31
Chicken Skewers with Hunan Glaze	\$29
Nut Crusted Chicken Skewers with Warm Honey Mustard Dipping Sauce	\$31
Chicken and Artichoke Potstickers with Thai Chili Dipping Sauce	\$34
Mini Chicken Salad Croissants	\$32
Mini Burgers with Widmer Cheddar, Pickle and Chipotle Aioli	\$38
Mini Crab Cakes with Roasted Garlic Aioli	\$59
Gorgonzola Crusted Lamb Lollipops	\$54

HORS D'OEUVRES | PRICED PER PERSON*

Mediterranean Hummus with Flax Seed Crisps	\$8
Hot Artichoke and Spinach Dip with Parmesan Crisps	\$8
Crudités with Creamy Parmesan Dip	\$8
Seasonal Fruit Platter	\$8
Artisanal Cheeses with Crackers and Fruit Mostarda	\$9
Baked Brie in Puff Pastry with Fruit Mostarda	\$8
Antipasto of Grilled Vegetables, Fresh Mozzarella, and Marinated Olives	\$9
Wisconsin Cheddar Fondue with Warm Pretzel Bread	\$8
Crispy Calamari and Shrimp with Remoulade Sauce	\$9
Charcuterie of Cured Meats and Pâtés with Cornichons and Ale-Whole Grain Mustard	\$16

* Minimum of 10 people

DINNER | TWO COURSES

- ~ Sit down service
- ~ Available Monday to Sunday after 3pm
- ~ Beverages not included in price per Guest
- ~ Only two options allowed per course
- ~ All prices per Guest

1ST COURSE | HOST SELECTS TWO OPTIONS

House Salad	\$11
Caesar Salad	\$11
Wedge Salad	\$12
Cup of Mushroom Soup	\$8
Cup of Tomato Basil Bisque	\$7
Cup of Lobster Bisque	\$8

2ND COURSE | HOST SELECTS TWO OPTIONS

Salmon	\$37
Seabass	\$49
Crab Cakes (double)	\$44
Roasted Statler Chicken	\$28
Tournedoes of Beef* (double)	\$43
Filet Mignon*	\$53
Surf & Turf*	\$44
Pork Chop*	\$33
Chef's Risotto	\$29

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

DINNER | THREE COURSES

- ~ Sit down service
- ~ Available Monday to Sunday after 3pm
- ~ Beverages not included in price per Guest
- ~ Only two options allowed per course
- ~ All prices per Guest

1ST COURSE | HOST SELECTS TWO OPTIONS

House Salad	\$11
Caesar Salad	\$11
Wedge Salad	\$12
Cup of Mushroom Soup	\$8
Cup of Tomato Basil Bisque	\$7
Cup of Lobster Bisque	\$8

2ND COURSE | HOST SELECTS TWO OPTIONS

Salmon	\$37
Seabass	\$49
Crab Cakes (double)	\$44
Roasted Statler Chicken	\$28
Tournedoes of Beef* (double)	\$43
Filet Mignon*	\$52
Surf & Turf*	\$44
Pork Chop*	\$33
Chef's Risotto	\$29

3RD COURSE | HOST SELECTS TWO OPTIONS

Chef's Creme Brûlée	\$10
Pecan Crusted Key Lime Pie	\$10
Double Layer Chocolate Cake	\$10
New York Style Cheesecake	\$10
Fresh Cut Berries & Cream	\$10

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DINNER | FOUR COURSES

- ~ Sit down service
- ~ Available Monday to Sunday after 3pm
- ~ Beverages not included in price per Guest
- ~ Only two options allowed per course
- ~ All prices per Guest

1ST COURSE | HOST SELECTS TWO OPTIONS

Cup of Mushroom Soup	\$8
Cup of Tomato Basil Bisque	\$7
Cup of Lobster Bisque	\$8

2ND COURSE | HOST SELECTS TWO OPTIONS

House Salad	\$11
Caesar Salad	\$11
Wedge Salad	\$12

3RD COURSE | HOST SELECTS TWO OPTIONS

Salmon	\$37
Seabass	\$49
Crab Cakes (double)	\$44
Roasted Statler Chicken	\$28
Tournedoes of Beef* (double)	\$43
Filet Mignon*	\$53
Surf & Turf*	\$44
Pork Chop*	\$33
Chef's Risotto	\$29

4TH COURSE | HOST SELECTS TWO OPTIONS

Chef's Creme Brûlée	\$10
Pecan Crusted Key Lime Pie	\$10
Double Layer Chocolate Cake	\$10
New York Style Cheesecake	\$10
Fresh Cut Berries & Cream	\$10

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LUNCH | ONE COURSE

- ~ Sit down service
- ~ Available Monday to Friday 11am to 3pm
- ~ Beverages not included in price per Guest
- ~ Only two options allowed per course
- ~ All prices per Guest

1ST COURSE | HOST SELECTS TWO OPTIONS

Nut Crusted Chicken Salad	\$18
Pulled Chicken Salad	\$17
Salmon Salad	\$21
Crispy Shrimp Salad	\$20
Spicy Chicken Sandwich	\$18
Turkey Melt Sandwich	\$15
Crab Cake (single)	\$23
Tournedo of Beef* (single)	\$23
Salmon	\$37
Seabass	\$49
Crab Cakes (double)	\$44
Roasted Statler Chicken	\$28
Tournedoes of Beef* (double)	\$43
Filet Mignon*	\$53
Surf & Turf*	\$44
Pork Chop*	\$33
Chef's Risotto	\$29

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LUNCH | TWO COURSES

- ~ Sit down service
- ~ Available Monday to Friday 11am to 3pm
- ~ Beverages not included in price per Guest
- ~ Only two options allowed per course
- ~ All prices per Guest

1ST COURSE | HOST SELECTS TWO OPTIONS

House Salad	\$11
Caesar Salad	\$11
Wedge Salad	\$12
Cup of Mushroom Soup	\$8
Cup of Tomato Basil Bisque	\$7
Cup of Lobster Bisque	\$8

2ND COURSE | HOST SELECTS TWO OPTIONS

Nut Crusted Chicken Salad	\$18
Pulled Chicken Salad	\$17
Salmon Salad	\$21
Crispy Shrimp Salad	\$20
Spicy Chicken Sandwich	\$18
Turkey Melt Sandwich	\$15
Crab Cake (single)	\$23
Tournedo of Beef* (single)	\$23
Salmon	\$37
Seabass	\$49
Crab Cakes (double)	\$44
Roasted Statler Chicken	\$28
Tournedoes of Beef* (double)	\$43
Filet Mignon*	\$53
Surf & Turf*	\$44
Pork Chop*	\$33
Chef's Risotto	\$29

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LUNCH | THREE COURSES

- ~ Sit down service
- ~ Available Monday to Friday 11am to 3pm
- ~ Beverages not included in price per Guest
- ~ Only two options allowed per course
- ~ All prices per Guest

1ST COURSE | HOST SELECTS TWO OPTIONS

House Salad	\$11
Caesar Salad	\$11
Wedge Salad	\$12
Cup of Mushroom Soup	\$8
Cup of Tomato Basil Bisque	\$7
Cup of Lobster Bisque	\$8

2ND COURSE | HOST SELECTS TWO OPTIONS

Nut Crusted Chicken Salad	\$18
Pulled Chicken Salad	\$17
Salmon Salad	\$21
Crispy Shrimp Salad	\$20
Spicy Chicken Sandwich	\$18
Turkey Melt Sandwich	\$15
Crab Cake (single)	\$23
Tournedo of Beef* (single)	\$23
Salmon	\$37
Seabass	\$49
Crab Cakes (double)	\$44
Roasted Statler Chicken	\$28
Tournedoes of Beef* (double)	\$43
Filet Mignon*	\$53
Surf & Turf*	\$44
Pork Chop*	\$33
Chef's Risotto	\$29

3RD COURSE | HOST SELECTS TWO OPTIONS

Chef's Creme Brûlée	\$10
Pecan Crusted Key Lime Pie	\$10
Double Layer Chocolate Cake	\$10
New York Style Cheesecake	\$10

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

BRUNCH | ONE COURSE

- ~ Sit down service
- ~ Available Saturday & Sunday 11am to 3pm
- ~ Beverages not included in price per Guest
- ~ Only two options allowed per course
- ~ All prices per Guest

1ST COURSE | HOST SELECTS TWO OPTIONS

Eggs Benedict	\$17
Brioche French Toast	\$14
Crab & Eggs	\$23
Classic Breakfast Plate	\$16
Nut Crusted Chicken Salad	\$18
Pulled Chicken Salad	\$17
Salmon Salad	\$21
Crispy Shrimp Salad	\$20
Spicy Chicken Sandwich	\$18
Turkey Melt Sandwich	\$15

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BRUNCH | TWO COURSES

- ~ Sit down service
- ~ Available Saturday & Sunday 11am to 3pm
- ~ Beverages not included in price per Guest
- ~ Only two options allowed per course
- ~ All prices per Guest

1ST COURSE | HOST SELECTS TWO OPTIONS

House Salad	\$11
Caesar Salad	\$11
Wedge Salad	\$12
Cup of Mushroom Soup	\$8
Cup of Tomato Basil Bisque	\$7
Cup of Lobster Bisque	\$8
Banana Bread	\$6

2ND COURSE | HOST SELECTS TWO OPTIONS

Eggs Benedict	\$17
Brioche French Toast	\$14
Crab & Eggs	\$23
Classic Breakfast Plate	\$16
Nut Crusted Chicken Salad	\$18
Pulled Chicken Salad	\$17
Salmon Salad	\$21
Crispy Shrimp Salad	\$20
Spicy Chicken Sandwich	\$18
Turkey Melt Sandwich	\$15

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BRUNCH | THREE COURSES

- ~ Sit down service
- ~ Available Saturday & Sunday 11am to 3pm
- ~ Beverages not included in price per Guest
- ~ Only two options allowed per course
- ~ All prices per Guest

1ST COURSE | HOST SELECTS TWO OPTIONS

House Salad	\$11
Caesar Salad	\$11
Wedge Salad	\$12
Cup of Mushroom Soup	\$8
Cup of Tomato Basil Bisque	\$7
Cup of Lobster Bisque	\$8
Banana Bread	\$6

2ND COURSE | HOST SELECTS TWO OPTIONS

Eggs Benedict	\$17
Brioche French Toast	\$14
Crab & Eggs	\$23
Classic Breakfast Plate	\$16
Nut Crusted Chicken Salad	\$18
Pulled Chicken Salad	\$17
Salmon Salad	\$21
Crispy Shrimp Salad	\$20
Spicy Chicken Sandwich	\$18
Turkey Melt Sandwich	\$15

3RD COURSE | HOST SELECTS TWO OPTIONS

Chef's Creme Brûlée	\$10
Pecan Crusted Key Lime Pie	\$10
Double Layer Chocolate Cake	\$10
New York Style Cheesecake	\$10

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BUFFET | BRUNCH

- ~ \$34 per Guest
- ~ Available Saturday & Sunday 11am to 3pm
- ~ Minimum of 20 Guests
- ~ Beverages not included in price per Guest
- ~ Additional selections beyond the initial choices are an additional \$6 per guest per item
- ~ Entree items are limited in quantity based on the Guest count

ENTREES | HOST SELECTS THREE CHOICES

Brioche French Toast with Miligan's Ohio Maple Syrup
Buttermilk Waffles with Miligan's Ohio Maple Syrup
Scrambled Eggs
Cherrywood Smoked Bacon
Candied Bacon
Chicken & Apple Sausage Links
Crispy Yukon Potatoes with Herb Butter

INCLUDED ITEMS

House Salad with Point Reyes Blue Cheese
Soup of the Day
Sourdough & House-Made Flax Seed crackers

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

BUFFET | LUNCH

- ~ \$50 per Guest
- ~ Available every day 11am to 3pm
- ~ Minimum of 20 Guests
- ~ Beverages not included in price per Guest
- ~ Additional entrée selections beyond the initial two choices are an additional \$15 per guest per item
- ~ Additional accompaniments selections beyond the initial two choices are an additional \$6 per guest per item
- ~ Entree items are limited in quantity based on the Guest count

ENTREES | HOST SELECTS TWO CHOICES

Grilled Chicken Breast with Marsala Sauce
Seared Salmon with Citrus Vinaigrette
Shrimp Penne with Spicy Cajun Cream
Chicken Penne with Spicy Cajun Cream
Boneless Pork Loin with Hunan Glaze*
Torchio Pasta with Marinara or Walnut Basil Pesto and vegetables

ACCOMPANIMENTS | HOST SELECTS TWO CHOICES

Buttermilk Chive Mashed Potatoes Herb Roasted
Yukon Gold Potatoes Seasonal Vegetables
Grilled Asparagus
Haricot Verts

INCLUDED ITEMS

House Salad with Point Reyes Blue Cheese
Soup of the Day
Sourdough & House-Made Flax Seed Crackers

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

BUFFET | DINNER

- ~ \$65 per Guest
- ~ Available every day after 3pm
- ~ Minimum of 20 Guests
- ~ Beverages not included in price per Guest
- ~ Additional entrée selections beyond the initial two choices are an additional \$20 per guest per item
- ~ Additional accompaniments selections beyond the initial two choices are an additional \$6 per guest per item
- ~ Entree items are limited in quantity based on the Guest count

ENTREES | HOST SELECTS TWO CHOICES

Salmon
Jumbo Lump Crab Cakes
Roasted Chicken Statler with Truffle Sauce
Shrimp Penne with Spicy Cajun Cream
Chicken Penne with Spicy Cajun Cream
Torchio Pasta with Marinara or Walnut Basil Pesto 4 oz
Tournedoes of Beef*
Boneless Pork Loin with Hunan Glaze*

ACCOMPANIMENTS | HOST SELECTS TWO CHOICES

Buttermilk Chive Mashed Potatoes Herb Roasted
Yukon Gold Potatoes Seasonal Vegetables
Grilled Asparagus
Haricot Verts

INCLUDED ITEMS

House Salad with Point Reyes Blue Cheese
Soup of the Day
Sourdough & House-Made Flax Seed Crackers

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DESSERTS

INDIVIDUAL DESSERTS | PRICED PER PERSON

Crème Brulee	\$10
Key Lime Pie	\$10
Double Chocolate Cake	\$10
New York Cheesecake	\$10
Fresh Berries & Cream	\$10

DESSERT PLATTERS | PRICED PER DOZEN

Chocolate Chip Cookies	\$24
Chocolate Covered Strawberries	\$32
Brownies	\$36
Macarons	\$42

BEVERAGE SERVICE | ALCOHOL

LIQUOR | PRICED EACH*

Grey Goose Vodka	\$10
Ketel One Vodka	\$8
Ketel Orange Vodka	\$8
Smirnoff Citrus Vodka	\$8
Watershed Vodka	\$8
Tanqueray Gin	\$8
Bombay Sapphire Gin	\$8
Bacardi Rum	\$8
Captain Morgan Rum	\$8
Dewar's Scotch	\$9
Jack Daniels Tennessee Whiskey	\$8
Crown Royal Canadian Whiskey	\$8
Seagram's	\$8
Canadian Whiskey	\$8
Jameson Irish Whiskey	\$10
Maker's Mark Bourbon	\$10
Woodford Reserve Bourbon	\$10

* Doubles, on the rocks or up drinks have additional costs

BEER | PRICED EACH

Bud Light	\$6
NA Beer	\$6
Corona	\$7
Sam Adams Boston Lager	\$7
Sam Adams Seasonal	\$7
North Coast 'Scrimshaw' Pilsner	\$7
Stone IPA	\$7

WINE | PRICED EACH

Chardonnay	\$10 \$40
Sauvignon Blanc	\$10 \$40
Pinot Noir	\$10 \$40
Pinot Grigio	\$10 \$40
Cabernet Sauvignon	\$10 \$40

BEVERAGE SERVICE | NON-ALCOHOLIC

BEVERAGES | PRICED EACH

Soft Drinks	\$3.50
Drip Coffee	\$3.50
Hot Tea	\$4.50
Iced Tea	\$3.50
Lemonade	\$3.50

BOTTLED WATER | PRICED EACH

San Pellegrino Sparkling (500ml)	\$4
San Pellegrino Sparkling (Liter)	\$6
Panna Still (500ml)	\$4
Panna Still (Liter)	\$6

POLICIES & NOTICES

ACCESSIBILITY

All our Private Event rooms are located on the second floor of the restaurant and are only reachable by stairs. As a result, our second floor is not handicap accessible.

PRIVATE DINING FEE

A 3% Private Dining Fee will be added to the final bill before applicable sales tax and gratuity. Please contact Lindey's Private Event Manager with any questions.

EVENT AGREEMENT

All Private Events must have a signed Event Agreement on file at the restaurant. Rooms, services, and products will not be provided without a signed Agreement.

MENU CHOICES AND GUARANTEE

To ensure the food quality that Lindey's is known for, we request that all Private Events adhere to the following menu guidelines:

- Groups of 14 guests or less may order off our regular menu.
- Groups greater than 14 guests must choose from one of the Event menus.
- All Event menu selections must be finalized 5 business days prior to the event.
- Guests counts must be finalized 48 hours prior to the event.
- Groups over 35 guests must provide their pre-ordered Event Package selections with exact counts 48 hours (two business days) prior to event.

GUEST COUNT GUARANTEE

To ensure the service that Lindey's is known for, a guaranteed guest count is due 48 hours (two business days) in advance of any event. If no guaranteed guest count is received by this time, Lindey's will prepare for the original guest count on the Banquet Event Agreement. This guest count guarantee will serve as the final arrangements for your event and will be applied to your bill. Lindey's cannot ensure additional seating should the actual guest count exceed the room capacity or the original guest count. Every attempt will be made to accommodate additional guests; however, it is possible a guest may not be seated or served.

SINGLE CHECK

To ensure the best possible service to all our guests, we request one check per event on all private events. Please contact Lindey's Private Event Manager with any questions.

TAXES

Guests agree to pay all federal, state, municipal or other taxes imposed on or applicable to event. Guests, groups, or organizations requesting exemption from applicable taxes are responsible for providing Lindey's with a copy of the organization's tax exemption certificate; otherwise, applicable taxes will be charged.

GRATUITIES

A prearranged gratuity, designated by you, will be charged on all food and beverages, any applicable fees, and rental charges.

PAYMENTS

All charges must be paid in full at the conclusion of the event. Charges may be paid by American Express, MasterCard, Visa, certified check, or cash. Lindey's Holiday Gift Cards may not be used as payment on private events.

DISCOUNTS & PROMOTIONS

Any Lindey's discounts or promotions do not apply to Lindey's private events.

ALCHOLIC BEVERAGES

At Lindey's, we practice the responsible service of alcohol and strictly adhere to all laws and regulations relating to the sales and service of alcoholic beverages, including sales to minors and intoxicated persons. In accordance with Ohio law, all alcoholic beverage sales will begin at 11am and conclude at 12am.

DECORATIONS & DISPLAYS

All decorations and/or displays are subject to prior approval by Lindey's management. Lindey's strictly prohibits any type of glitter from being used. Additionally, nothing can be attached/taped to walls, paintings, light fixtures, etc... Damage caused to Lindey's will be the responsibility of the guest.

MUSIC, BANDS & DJ'S

Due to the layout of our event rooms and to ensure a quality experience for all our guests, Lindey's does not allow DJ's, amplified bands, microphones or amplified music. Please contact one of Lindey's Event managers to discuss music options.

EXCUSED NON-PERFORMANCE

Neither party shall be responsible for failure to perform this contract if circumstances beyond their control, including, but not limited to; acts of God, fire, flood or explosion, strikes, labor disputes, inability to procure labor, shortage of commodities or supplies to be furnished by Lindey's, governmental authority, or war in the United States make it illegal or impossible for Lindey's to hold the event.

VALET SERVICE

Lindey's provides complimentary valet service for all our guests. Tipping is suggested and can be applied to your bill for your guest's convenience in you desire. A \$5.00 charge per guest will be applied for such charges.

AUDIOVISUAL

Lindey's features state-of-the-art audiovisual equipment. All our interior rooms are equipped with either a flat screen television or a ceiling mounted projector and screen. The Exterior Terrace Room does not have visual capabilities. These items are for your use at no additional charge. Any equipment requested outside of these items, which have associated costs, will be passed on to your group.

RENTALS

Any equipment, tables, chairs, plateware, glassware, silverware, etc... requested outside of Lindey's normal inventory, which have associated costs, will be passed on to your group.

CHANGES

Food, beverages, vintages, and prices subject to change without notice.

OUTSIDE FOOD AND BEVERAGE

Due to Ohio law, guests may not bring alcoholic beverages into the restaurant. Additionally, guests may not bring in any food or nonalcoholic beverages from outside sources. Specialty birthday and wedding cakes are permitted with prior notice. \$1.00 per guest will be charged for cutting and serving of any outside specialty cakes. Service fees, taxes and gratuities will apply to any outside food served in our event space. Due to Ohio law, Lindey's does not allow Corkage Fees.

ROOM MINIMUMS

Please ask Lindey's Banquet Manager for more details.

ROOM FEES

Each private event room comes with a \$50 room rental fee.

CANCELLATIONS

In the place of a deposit, Lindey's will hold the credit card information provided in the Event Agreement as a guarantee for this Private Event reservation. For events cancelled within 14 business days of the contracted date, 15% of the entire amount of the Event Agreement will be charged and placed on a Lindey's gift card for your future use. For events cancelled within 7 business days of the contracted date, 30% of the entire amount of the Event Agreement will be charged and placed on a Lindey's gift card for your future use. For events cancelled within 3 business days of the contracted date, 50% of the entire amount of the Event Agreement will be charged and placed on a Lindey's gift card for your future use. For small events that are allowed to order off the regular brunch, lunch, or dinner menus and not a banquet package, a predetermined price per person will be used to calculate the above-mentioned cancellation fees (\$25 for lunch and \$45 for dinner). If the card on file cannot be charged, another form of payment must be provided within 24 hours. Please contact Lindey's Private Event Manager with any questions.