TANGIER WEST

Wedding Package

3150 W Market Street
Akron, OH 44333

www.tangierwest.com

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PRICING

TANGIER WEST WEDDING PACKAGE
$85 PER GUEST PLUS 20% SERVICE CHARGE AND TAX

Wedding Coordinator and Design Team
A professional staff member will be available throughout the planning of your reception.

Bridal "Ready" Room
Each Tangier Bride will receive a complimentary room where she and her bridal party can get ready. This room will be available to you the entire day and night of your reception.

Bridal Table
The shape and size of your head table will be customized according to your taste and the number of people in your bridal party. Your choice of linens, décor, and the use of our cake knife and server for cake cutting are included. Champagne flutes, chargers, and flower vases for bouquets are also available for the head table and tables seating immediate family.

Hors D'ouevres
Each wedding package includes (4) four Hors D'oeuvre selections. Hot Hors D'oeuvre selections are limited to two (2) per guest.

Plated or Buffet Dinner
Our all-inclusive wedding packages include your choice of a buffet dinner or a plated dinner for an additional $3.00 per guest.

Your buffet selections will include your choice of a salad, served with rolls and butter rosettes, two main entrees, as well as a pasta side dish selection and two choices of accompaniments. All buffets are elegantly presented with polished chafing dishes complete with lighting, decorative touches and color schemes to match your event. Plated dinners will include salad, rolls, and one beautifully garnished main entrée with two choices of accompaniments. Plated entrée duos and vegetarian dishes are also available.

Open Bar
Your all-inclusive package price will include a 4-hour open bar with bar service and a champagne toast for the head table and immediate family tables.

VENUE FEE

$1,000- FRIDAY/SUNDAY
$1,500- SATURDAY

Includes:
5 Hour Venue Rental
All Tables and Chairs
China, Glassware, and Flatware
Free Parking

ADD-ONS

Ceremony/Cocktail Hour Space- $1,000
Linens- $18 to $35 per table
Centerpieces- $15 to $80 per table

HORS D'OEUVRES

Choice of four (4):

VEGETARIAN

Our Signature Award Winning Vegetable Crudités Display
Fresh Vegetables arranged dramatically and served Our Homemade Buttermilk Ranch Dressing

Imported and Domestic Cheese Display
Served with assorted Crackers

Hummus
Served with Toasted Pita Points

Cheese Ravioli
Served with Marinara Sauce

Assorted Flatbreads
Cut and Served in Bite Sized Portions

Baked Brie (add $1 per guest)
Puff Pastry wrapped with Raspberries

White Cheddar Grilled Cheese & Chilled Tomato Soup (add $1 per guest)

Whipped Goat Cheese and Sundried Tomato Crostini (add $1 per guest)

Fruit and Berries (add $2 per guest)
Seasonal Fresh Fruit and Berries served with our Honey Dip

LAMB

Baby Lollipop Lamb Chops*
(add $4 per guest)
Served with Rosemary Apple Chutney

BEEF

Sauerkraut Balls
The Tangier's famous Sauerkraut Balls with Honey Mustard Dip

Sambucci
Stuffed with Spinach and Feta Cheese or Ground Beef and Pine nuts

Sirloin and Pepper Kabob *
(add $2 per guest)
Served with a 5-Spice Dipping Sauce

Middle Eastern Sampler*
(add $6 per guest)
Our Classic Presentation of Hummus, Tabouli, Baba Ganoush, Green Bean Salad, Grape Leaves, and Kibbee Balls, Served with Fresh Pita Points

POULTRY

Chicken Wings
Served with a choice of Buffalo Style Hot Sauce, Mild Sauce, Honey Mustard, Oriental Teriyaki, or Barbecue

Cashew Crusted Chicken Skewers
(add $1 per guest)
Served with Honey Mustard Sauce

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HORS D'OEUVRES

Choice of four (4):

PORK

Water Chestnut Ramaki
Bacon Wrapped Water Chestnuts, broiled

Bruschetta
An assortment of traditional, prosciutto and olive, and balsamic glazed pear

Salami and Olive Cream Cheese Cones

Puff Pastry Wrapped Cocktail Wieners

Pot Stickers
Served with Oriental Dipping Sauces

Mediterranean Antipasto Display
Imported and Domestic Black and Green Olives, Provolone and Mozzarella Cheese, Salami, Capicola, and Pepperoni

Miniature Meatballs
Cooked and served in your choice of Swedish Brown Sauce, Italian Tomato Sauce, Barbecue Sauce, Oriental Sauce, Sweet & Sour Sauce, or Portabella Mushroom Cream Sauce

SEAFOOD

Smoked Scottish Salmon* on a Potato Pancake (add $1 per guest
Topped with a Whipped Goat Cheese

Stuffed Mushrooms (add $1 per guest)
Smoked Salmon and Garlic Cheese, Crab and Cream Cheese, or Italian Sausage Stuffed

Ceviche of Cod, Shrimp & Scallops* (add $2 per guest)
Topped with an avocado cream sauce

Miniature Maryland Crab Cakes (add $3 per guest)
Served with a Spiced Remoulade

Shrimp & Grape Tomato Skewers (add $3 per guest)
Served with Ginger Black Bean Sauce

Chilled Shrimp Display (add $5 per guest)

An elegant display of Chilled Shrimp with Our Homemade Cocktail Sauce

Seafood Raw Bar* (add $14 per guest)
Whole Poached Salmon, Surrounded by Poached Peel and Eat Shrimp, Cracked Crab Claws, Marinated New Zealand Mussels and Oysters on the Half Shell. Served with Traditional Sauces and Accompaniments

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SALADS

Plated or Buffet

CHOOSE ONE (1) SALAD SELECTION

Tangier House Salad
A lettuce blend of fresh baby greens, iceberg, and romaine lettuce garnished with English cucumbers ad grape tomatoes with your choice of two dressings

Tangier Caesar Salad
Hearts of Romaine tossed in our Balsamic Caesar Dressing with Garlic toasted Croutons and Parmesan Cheese

California Field Greens Salad (add $1 per guest)
Field Greens, Arugula and baby Spinach topped with Cinnamon roasted walnuts and served with a Raspberry Vinaigrette

Wedge Salad (add $1 per guest)
An Iceberg Wedge topped with Grape Tomatoes, Red Onion, Egg, Bleu Cheese, Bacon, and drizzled with White French Dressing.

Caesar Salad Station (add $2 per guest)
All of your favorite Caesar Salad components, including Hearts of Romaine, Balsamic Caesar salad dressing, Garlic toasted croutons, Parmesan Cheese, Cucumbers, Tomatoes, and Anchovies, hand-tossed to your specifications.

Tomato & Buffalo Mozzarella Salad (add $1 per guest)
Served with a Balsamic Vinaigrette.

Goat Cheese Salad (add $2 per guest)
Field Greens and Arugula topped with fresh Goat Cheese, Cranberries, and Walnuts. Served with a Raspberry Vinaigrette Dressing.

Coconut Lobster Salad (add $3 per guest)
Topped with Grilled Pineapple and Toasted Macadamia Nuts.

BUFFET ENTREES

RED MEAT

Tenderloin Filet Tips*

Tender, trimmed filet mignon tips seared in olive oil along with button mushrooms and pearl onions in our red wine demi-glace. Choose a seasoning of New Orleans Cajun or a fresh herb lemon pepper to spice up your selection. Presented with your choice of Mediterranean Pilaf or Herb butter noodles

Oven Roasted Sirloin*

Tender beef sirloin is slow roasted, seasoned with fresh herbs, and finished with a horseradish demi-glace

Chef Carved Roasted Prime Rib*

U.S.D.A. choice aged prime rib, dusted with select seasonings then slow oven roasted, sliced and finished with pepper au jus, served with creamy Horseradish sauce on the side

Chef Carved Roast Strip Loin* (add $4 per guest)

Aged U.S.D.A. choice beef strip loin trimmed and jaccard to ensure tenderness, seasoned with fresh herbs and roasted garlic then slow roasted to medium and thinly sliced. Presented with a caramelized onion and horseradish Demi-glace

Roasted Tenderloin of Beef* (add $5 per guest)

U.S.D.A. beef tenderloin seared in olive oil then roasted medium, sliced and served with a Bleu Cheese & Rosemary Demi-glace

Veal Piccata* (add $5 per guest)

U.S.D.A. beef tenderloin seared in olive oil then roasted medium, sliced and served with a Bleu Cheese & Rosemary Demi-glace

Veal Cordon Bleu* (add $5 per guest)

Veal scallopini stuffed with gruyere, sliced smoked ham and a cream cheese and Dijon mustard blend. This timeless dish is then oven roasted, sliced and served napped with a fresh herb lamb velouté

Chef Carved Leg of Lamb* (add $4 per guest)

Flavorful and tender Leg of Lamb is carved and served with a garlic mustard sauce

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BUFFET ENTREES

POULTRY

Chicken Marsala

Boneless breast, pan seared in olive oil, in a delicate sauce of hand sliced moonlight mushrooms reduced with garlic, white wine, chicken stock and finished with sweet Marsala wine

Chicken Piccata

Pan seared boneless breast of chicken simmered with capers, parsley, white wine and lemon juice then finished with whole butter, a timeless classic dish

Chicken Ambassador

Boneless breast chicken filled with hearty wild rice, walnut and Granny Smith apple stuffing then oven baked, and sliced, and topped with a Bourbon chicken velouté

Chicken Scarpalla

Red onion, bacon and mushrooms sautéed in red wine and whole butter served atop pan seared boneless, skinless breast of chicken

Chicken Cordon Bleu

Chicken breast stuffed with gruyere, sliced smoked ham and a cream cheese and Dijon mustard blend. This timeless dish is then oven roasted, sliced and served napped with a fresh herb chicken velouté.

Chicken Florentine

Boneless breast of chicken sliced and served over a bed of penne pasta with buttery cooked spinach and tossed in a garlic cream sauce

Chicken Romano

Boneless breast of chicken dredged in a batter of eggs, white wine, lemon juice, Romano and Asiago cheeses then sautéed to a golden brown served on a pool of marinara sauce

Chicken & Artichokes

Boneless breast of chicken grilled then finished in a rich cream sauce of artichokes and watercress

Chicken Ambrosia

Breaded in a sweet coconut crumb mixture and oven baked, this boneless chicken breast is then finished with a light sauce of Mandarin orange, water chestnut and sweet peas

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BUFFET ENTREES

SEAFOOD

English Style Orange Roughy

New Zealand cold water catch, topped with a sherry bread crumb mixture, oven baked in white wine, lemon juice and fresh drawn butter then finished with a rich Mornay sauce

Baked Boston "Day Boat" Cod

Oven roasted at high heat to sear in a marinade of champagne, lemon and lime zest with fresh cilantro. Finished with a roasted garlic butter and fresh parsley

Salmon N'Orlean's

Farm raised, our salmon is baked in a wine and drawn butter sauce then dusted with New Orleans style Cajun seafood seasoning and finished with spice herb butter

Lemon Sole Roulades

Delicate whit fish filled with a homemade stuffing of Maryland blue crab and baked in white wine, lemon juice and fresh drawn butter garnished with Hungarian paprika & parsley

Lemon-Pepper Citrus Roughy

New Zealand cold water Roughy topped with our lemon pepper seasoning then fresh chive BBQ sauce served over caramelized onions

Seafood Newburg (add $2 per guest)

A medley of Cod, Shrimp, Scallops, Mussels and Crab meat in a rich Lobster, sherry and cream sauce, served with Rice Pilaf

Potato Crusted Grouper (add $5 per guest)

Fresh fillet of Halibut coated with shredded potato and pan-fried golden served with a Horseradish Cream sauce

Pan Seared Halibut de la Oscar (add $6 per guest)

Halibut topped with buttery crab meat, asparagus, and powdered béarnaise sauce

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BUFFET ENTREES

PASTA

Penne Marinara
A semolina enriched penne noodle tossed with our homemade California tomato marinara and topped with grated Italian cheeses and freshly chopped parsley

Farfalle Alfredo
Bow-ties! Tossed in a house-made Alfredo sauce of roasted garlic, freshly ground black pepper and heavy cream with grated, aged Romano cheese

Ziti Puttenesca
A spicy variety of flavors with roasted garlic, banana peppers, black olives, fresh basil, shredded carrots and diced tomatoes tossed with al dente cooked Ziti in your choice of olive oil or homemade marinara sauce

Carbonara
Tender peas and julienne smoked ham tossed with light cream sauce

Tomato & Basil Pesto
Diced ripe tomato tossed with linguine pasta and our own Basil Pesto Sauce

Penne Vera Alfredo
A seasonal blend of fresh vegetables tossed with your choice of penne, Farfalle noodles and our house- made Alfredo

Portabella Marinara
Thin sliced jumbo Portabella mushrooms simmered in our homemade marinara tossed with fresh penne pasta and topped with a fresh grated Asiago Cheese

Chef Attended Pasta Station (add $6 per guest)
Your Choice of Two Pastas Cooked Al Dente, Marinara and Alfredo Sauces, Grilled Chicken Strips and Meatballs, Sweet Italian Sausage with Green Peppers and Onions, and Fresh Steamed Italian Vegetable

BUFFET ENTREES

PORK

Oven Roasted Pork Loin
Grain fed, seasoned with fresh herbs, slow roasted and thinly sliced. Finished with a whole grain mustard and caramelized onion gravy

Smoked Stuffed Pork Loin
Slow roasted, wrapped in cured, smoked apple wood bacon filled with country style Current and Sage Stuffing then served thick sliced and finished with Dijon cream sauce

Chef Carved Honey Ham
Both meats expertly seasoned & cooked to perfection served with home-style pan gravy and orange-peach chutney. One of our trained Chefs will attend this buffet at no additional charge

Chef Carved Asiago Pork Loin (add $1 per guest)
Grain fed, butcher carved and stuffed with roasted peppers, baby spinach and Asiago cheese stuffing, sliced and sauced with sun dried tomato and portabella mushroom Demi-glace

Roasted Pork Tenderloin Medallions (add $4 per guest)
Choice pork sesame-soy marinated Tenderloin dusted with select seasonings grilled, sliced and finished with an artichoke and roasted red pepper Demi-glace

VEGETARIAN

Casbah Baked Eggplant
Lightly breaded Eggplant cutlets pan seared in olive oil and topped with our fresh marinara, Provencal vegetables and fresh Mozzarella cheese oven baked to perfection

Stuffed Peppers
Grilled vegetables and Mediterranean rice pilaf blended to fill twin green peppers, slow roasted in tomato sauce

Grilled Vegetable Lasagna
With rich ricotta and Mozzarella cheeses and a slow roasted tomato sauce

Eggplant Parmesan
Lightly breaded eggplant, fried and topped with marinara sauce, mozzarella and parmesan cheese. Served with spaghetti.

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SIDE DISHES

STARCHES

Roasted Red Skin Potatoes

Garlic Mashed Potatoes

Heavenly Potatoes

Twice Baked Bacon & Cheddar Potatoes

Parley Buttered, Steamed Red Skin Potatoes

Dijon Rosemary Potato Cakes

Truffle Roasted Yukon Gold Potatoes

Roasted Sweet Potatoes Whipped with Coconut and Cinnamon

Mediterranean Rice Pilaf

Saffron Rice Pilaf

Martini Mashed Potato Bar (add $3 per guest)
Includes Mashed Potatoes and Mashed Sweet Potatoes accompanied with sides of cheddar cheese, sour cream, chives, gravy, brown sugar, cinnamon, and butter

VEGETABLES

Whole Green Beans, Almandine

California Fresh Vegetable Medley

Sugar-Glazed Carrots

Sugar Snap Peas with Mushrooms

Green Beans with Roasted Red Peppers

Chef's Recommended Seasonal Fresh Vegetable

Corn served with Roasted Red Pepper

Lebanese Green Beans

Fire Roasted Corn & Pickled Jalapeno in a Light Cream Sauce

Sautéed Green Beans with Onion and Garlic

PLATED ENTREES

RED MEAT

Oak Barrel Marinated Filet of Sirloin*

U.S.D.A. private reserve aged sirloin, will surprise all your guests with its rich flavor and tender texture. Char-grilled medium and finished with our smoked herb demi-glaze

Prime Rib*

U.S.D.A. private reserve dusted with roasted garlic, cracked black pepper and kosher salt then slow oven roasted served with a pepper au jus

Beef Short Ribs "Osso Buco" Style* (add $2 per guest)

Burgundy wine and herb marinated, crosscut short ribs seared in olive oil and braised with mirepoix vegetables of roasted celery, carrots and onions finished with a rich Demi-glace

Roasted New York Strip Steak* (add $2 per guest)

U.S.D.A. private reserve New York style roast thin sliced then served with Red Current Demi-glace

Veal Tuscany* (add $5 per guest)

Tender veal scaloppini sautéed with mushrooms, artichoke bottoms and roasted peppers finished with a Chianti wine Demi-glace and melted provolone cheese. Served with piped White Cheddar & Chive Potatoes and steamed Broccoli Florets in Truffle Oil

Filet Mignon* (add $7 per guest)

Choice tenderloin dusted with select seasonings grilled and plated with black Truffle Demi-glace. Accompanied by Oven Roasted Fingerling Potatoes with Thyme and steamed asparagus with a classic Hollandaise Sauce

Veal Chop with Portobello Mushrooms* (add $10 per guest)

Veal chop topped with Portobello mushrooms, beautifully complemented by a rosemary and red wine reduction

Rack of Lamb* (add $14 per guest)

Tender oven-roasted rack of lamb, seasoned with rosemary, thyme, garlic, salt and freshly ground black pepper, and slathered with olive oil

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PLATED ENTREES

POULTRY

Chicken Provencal
Boneless, skinless chicken breast seared in olive oil to assure tenderness then oven baked crumbled Feta cheese and flat leaf Italian parsley

Chicken Florentine
A mixture of fresh baby spinach, roasted pine nuts, shallot and shitake mushroom stuffing fill this boneless, skinless chicken breast. It is oven baked, sliced and plated on a pool of Rich Creamy Spinach and Swiss Cheese Sauce

Chicken Tangier
Boneless, skinless chicken breast sautéed with Apples, Hazelnuts and Shiitake Mushrooms finished with a Calvados Brandy Cream Sauce

Chicken Tiffany
Boneless, skinless chicken is filled with Broccoli, Cheddar cheese and Long Grain and Wild Rice, served with a light Chicken and Herb Velouté Sauce

Chicken Cashew
Boneless chicken cutlets lightly dusted with freshly ground cashews and Panko bread crumbs, pan fried and finished with an Apricot Sesame glaze, toasted cashew pieces and parsley

Grecian Chicken (add $1 per guest)
Herb marinated breast sautéed with Oregano, Roasted Red Peppers, Artichokes and finished with White Wine, Lemon and melted Feta Cheese.

Pistachio Chicken (add $1 per guest)
Pistachio crusted boneless chicken finished with an herb and mustard cream sauce

Frenched Chicken (add $2 per guest)
Boneless chicken breast stuffed spinach, feta cheese, roasted red pepper, and ricotta cheese

Duck Breast a la Orange (add $5 per guest)
Butcher carved duck breast, soy marinated and seared, oven roasted medium with select herbs and seasonings then plated and finished with a sweet honey orange coulis

PLATED ENTREES

SEAFOOD

Oven Roasted Caribbean Salmon

Fresh salmon fillet dusted with Caribbean jerk seasoning baked in cane sugars and citrus served with a spicy tomato-mango salsa

Lobster Stuffed Sole

Grilled vegetables and Lobster meat stuffing in a delicate Sole fillet served with Roasted Garlic & Lobster Cream Sauce. Along with our Chef's own Dijon Rosemary Potato Cake and Sugar Snap Peas with Water Chestnuts

Scrod Casino

New England baby Cod fillet topped with baby Shrimp in a classic Casino Butter of roasted red and green peppers, shallots, garlic and smoked bacon

Potato Crusted Cod

Fresh Cod fillet coated with shredded potato and pan-fried, topped with a spicy chipotle pepper cream sauce

Oriental Mahi-Mahi (add $4 per guest)

The game fish is cold water farmed, marinated and char-grilled then served with a ginger plum sauce over peanut sesame soba noodles

Florida Grouper (add $5 per guest)

Oven baked in white wine, lemon juice and drawn butter then plated with a fresh jalapeno and pineapple salsa

Jumbo Sautéed Scampi (add $8 per guest)

A trio of jumbo shrimp sautéed in Garlic, Lemon & White Wine Butter Sauce. Served over angel hair pasta, and a roasted Baby Squash Medley with Garlic Oil

Chesapeake Bay Blue Crab Cake* add $8 per guest)

Jumbo lump back-fin crab meat seasoned and blended to make our own special crab cake lightly breaded and pan-fried, served drizzled with a roasted pepper Remoulade sauce. Accompanied by our Sweet Potato and Yukon Golden Potato Hash with Onions and Peppers and a Steamed Medley of Green, Italian and Yellow Wax Beans

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PLATED ENTREES

PORK

Oven Roasted Pork Loin
Grain fed, seasoned with fresh herbs, slow roasted and thinly sliced. Finished with a whole grain mustard and caramelized onion gravy

Smoked Stuffed Pork Loin
Slow roasted, wrapped in cured, smoked apple wood bacon filled with country style Current and Sage Stuffing then served thick sliced and finished with Dijon cream sauce

Chef Carved Honey Ham
Both meats expertly seasoned & cooked to perfection served with home-style pan gravy and orange-peach chutney. One of our trained Chefs will attend this buffet at no additional charge

Chef Carved Asiago Pork Loin (add $1 per guest)
Grain fed, butcher carved and stuffed with roasted peppers, baby spinach and Asiago cheese stuffing, sliced and sauced with sun dried tomato and portabella mushroom Demi-glace

Roasted Pork Tenderloin Medallions (add $4 per guest)
Choice pork sesame-soy marinated Tenderloin dusted with select seasonings grilled, sliced and finished with an artichoke and roasted red pepper Demi-glace

VEGETARIAN

Casbah Baked Eggplant
Lightly breaded Eggplant cutlets pan seared in olive oil and topped with our fresh marinara, Provencal vegetables and fresh Mozzarella cheese oven baked to perfection

Stuffed Peppers
Grilled vegetables and Mediterranean rice pilaf blended to fill twin green peppers, slow roasted in tomato sauce

Grilled Vegetable Lasagna
With rich ricotta and Mozzarella cheeses and a slow roasted tomato sauce

Eggplant Parmesan
Lightly breaded eggplant, fried and topped with marinara sauce, mozzarella and parmesan cheese. Served with spaghetti.

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PLATED ENTREES

DUOS

Classic Steak & Lobster (market price)*

A 6 oz. Petit Filet Mignon paired with a 10 oz. Cold Water Lobster Tail with Drawn Butter. Served with our Jumbo Twice Baked Potato and steamed Asparagus with Hollandaise Sauce. Price per Market Availability in addition to package pricing

Roasted Sirloin & Salmon en Croute (add $8 per guest)*

Sliced roasted New York Strip Loin with a Red Currant glaze served alongside Atlantic Salmon wrapped in fresh Spinach and baked in a delicate Puff Pastry, served on a pool of creamy Florentine sauce. Accompanied by Oven Roasted Fingerling Potatoes with Thyme and steamed Asparagus and Roasted Pepper Bundle with Lemon Butter

Grilled Quail & Crab Cake Combo (add $10 per guest)

Garlic and Rosemary marinated Quail, grilled to perfection, presented on a bed of Saffron Rice Pilaf with a sun dried cherry and port wine reduction. Along with a jumbo lump back-fin crab cake, lightly breaded and pan-fried, served drizzled with a roasted pepper Remoulade sauce. Served with and Asparagus & Roasted Pepper Bundle with Lemon Butter

Tenderloin & Scampi (add $12 per guest)*

Oven Roasted Tenderloin sliced and sauced with Cabernet & Truffle Demi-glace served on a Dijon Rosemary Potato Cake along side of twin sautéed Scampi on Angel Hair Pasta with Garlic, White Wine and Lemon Butter and a roasted Baby Squash Medley with Garlic Oil

Seared Scallops and Veal Francois (add $12 per guest)*

A Trio of jumbo Day-boat Diver Scallops seared and served over julienne peppers and vegetables with a buerre blanc sauce along with Egg & Parmesan battered sautéed Veal Scaloppini with lemon & caper sauce served over Angel Hair Pasta with steamed Broccoli Rabe and Shiitake Mushrooms

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STARCHES

Roasted Red Skin Potatoes

Garlic Mashed Potatoes

Heavenly Potatoes

Twice Baked Bacon & Cheddar Potatoes

Parley Buttered, Steamed Red Skin Potatoes

Dijon Rosemary Potato Cakes

Truffle Roasted Yukon Gold Potatoes

Roasted Sweet Potatoes Whipped with Coconut and Cinnamon

Mediterranean Rice Pilaf

Saffron Rice Pilaf

Martini Mashed Potato Bar (add $3 per guest)
Includes Mashed Potatoes and Mashed Sweet Potatoes accompanied with sides of cheddar cheese, sour cream, chives, gravy, brown sugar, cinnamon, and butter

VEGETABLES

Whole Green Beans, Almandine

California Fresh Vegetable Medley

Sugar-Glazed Carrots

Sugar Snap Peas with Mushrooms

Green Beans with Roasted Red Peppers

Chef's Recommended Seasonal Fresh Vegetable

Corn served with Roasted Red Pepper

Lebanese Green Beans

Fire Roasted Corn & Pickled Jalapeno in a Light Cream Sauce

Sautéed Green Beans with Onion and Garlic

DESSERTS

Dessert Shooters ($5 per guest)
A variety of Strawberry Shortcake, Banana Creme, Key Lime, Chocolate Peanut Butter, Raspberry Lemon, and New York Cheesecake

Cookie Bar ($3 per guest)
Chocolate Chip , Sugar, Oatmeal Raisin, Snickerdoodle , Double Chocolate Chip, and White Chocolate Macadamia Nut

Banana Foster Station ($4 per guest)
Ripe Bananas sautéed in Sweet Butter, Brown Sugar, and Spices Flambéed in Rum and Banana Liquor, Served over Vanilla Ice Cream.

French Pastry Station ($6 per guest)
House Made Napoleon, Crème Puffs, Éclairs, Chocolate Covered Strawberries, and Cannolis

Assorted Gourmet Cheesecake Station ($7 per guest)
Four chef chosen assorted cheesecakes elegantly displayed as a signature station

LATE NIGHT BITES

CHOOSE THREE (2) ($5 PER GUEST):

Mini Quesadillas (Cheese, Chicken, or Steak)

Bite Sized Pizzas (Sausage, Pepperoni, or Three Cheese)

Mini Corn Dogs

Potato Skins with Bacon

Wings (Buffalo, Honey BBQ, or Plain)

Mini Hot Dogs

Sliders (Kobe Beef, Chicken, or Pulled Pork

BAR PACKAGES

STANDARD OPEN BAR

$7 PER PERSON FOR EACH ADDITIONAL HOUR

Package includes:

House brand vodka, gin, rum, scotch, whiskey, bourbon, tequila, amaretto, vermouth, triple sec

Budweiser, Bud Light, and Miller Lite

House wine selections of White Zinfandel, Chardonnay, Merlot, and Cabernet
Soft drinks, mixers, juice, and garnishes.

PREMIUM OPEN BAR

$8 PER PERSON UPGRADE, $9 PER PERSON FOR EACH ADDITIONAL HOUR

Package includes:

Standard bar from above, plus Absolut, Tanqueray, Bacardi, Captain Morgan, Jose Cuervo, Dewar's, Seagrams 7, Jim Beam, Jack Daniels, and Baileys.

Budweiser, Bud Light, Miller Lite, Heineken, and Corona

House wine selections of White Zinfandel, Pinot Grigio, Chardonnay, Riesling, Pinot Noir, Merlot, and Cabernet

EXECUTIVE OPEN BAR

$15 PER PERSON UPGRADE, $10 PER PERSON FOR EACH ADDITIONAL HOUR

Package includes:

Premium bar from above plus Grey Goose and Ketel One vodkas, Bombay Sapphire gin, Cuervo 1800 Tequila, Crown Royal, Makers Mark, Kahlua, Chivas, Johnnie Walker Black

Budweiser, Bud Light, Miller Lite, Heineken, Corona, Seasonal Sam Adams, Great Lakes, and Thirsty Dog

Premium wine selections of White Zinfandel, Pinot Grigio, Chardonnay, Riesling, Pinot Noir, Merlot, and Cabernet

POLICIES & PROCEDURES

DEPOSITS

$1,000 deposit is required to book your date, time, and room. A date is considered tentative until a deposit is received. All deposits are non-refundable. A date change may be made within the first 30 days after the deposit has been received.

PRICING & PAYMENT

Full payment of the balance due is required 3 business days prior to each event. We accept Cash, Personal Checks, Visa, Mastercard, Discover, and American Express. Corporate clients may apply for direct billing. A 3% Credit Card Processing fee will be added to all invoices. This fee will be removed if all payments are made via ACH, check, or cash.

GUARANTEES

Final counts and guarantees are required 7 days prior to the event. The party size can increase up to 24 hours prior to the event. No allowances or credit will be made for any decrease in attendance or numbers of guests served.

SERVICE CHARGE

All Service Charges are used to pay the salaries of our banquet, kitchen, and administrative staff for the setup, service, and cleanup of your event. This fee is not a gratuity to the staff working your event. Gratuities are not required or added to your invoice. Gratuities are encouraged if you feel your service exceeded expectations. If you choose to add gratuity to your invoice, the gratuity is paid out immediately to the staff and is therefore non-refundable or adjustable.

BAR SERVICE

We reserve the right to make decisions on continued service of alcoholic beverages. Shots are not included in any of our bar packages. We ID guests who appear to be under the age of 25.

LEFT OVER FOOD

Ilt is our obligation to satisfy all our guests that attend all our events. Decrease or lower attendance actually does not constitute an obligation by The Tangier to compensate with food to be taken home. State of Ohio Health Department restrictions, concerns and legalities prevent us from allowing food to be removed from our premises.

POLICIES & PROCEDURES

SECURITY

Security is required. Security can be provided by the Akron Police Department for $33 per hour at the customer's request.

SMOKING

Smoking is prohibited in Tangier West.

ACTS OF GOD

Our facilities have state-of-the-art heating and cooling systems and other mechanical systems. However, mechanical systems and utilities do fail on rare occasions. In the event of a failure, due to an Act of God or Mechanical failure, we will do our best to restore the failed system, but it is understood that we will not be held responsible for actual or consequential damages caused by an Act of God or a Mechanical System Failure.

DAMAGES

All public areas are cleaned and inspected prior to and after each use and provide you and your guests in good condition, free of damage. By signing below, or on your event statement, you acknowledge that you clearly understand you are financially liable for any damage to the event center because of your function.

LOST, STOLEN, OR BROKEN ITEMS

Tangier Banquets and Catering is not responsible for lost, stolen, or broken personal items, or items which have been left after an event by the client or their guests. Security is available upon request.

CANCELLATION POLICY

All deposits are non-refundable. If cancellation for any reason occurs, the client is responsible for 50% of estimated contract if cancellation occurs 60-180 days prior to the event. If cancellation occurs fewer than 60 days prior to the event the client is responsible for the entire contract obligations. Cancellation of more than 180 days forfeits all deposits.

By signing below you are acknowledging and understand all the above statements and hold Tangier Banquets and Catering harmless from any and all stated Procedures and Policies.

Signature_____ Date___/___/___ Date of Event___/___/___

KEEP IN TOUCH

Your love story doesn’t end after the “I do”—and neither does your journey with us! Follow us on social media to stay inspired with real wedding highlights, behind-the-scenes moments, venue updates, planning tips, and special offers. Whether you're newly engaged or reminiscing about your big day, we love keeping in touch and celebrating every chapter with you. Let’s stay connected—your happily ever after starts here!

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