





LET FOOD BE THY MEDICINE.

We curated our menu the way we did not because it was easy—but because it's right. If an ingredient doesn't meet our standards, we don't serve it. Period. No shortcuts. We offer a 100% non-GMO, mostly organic menu that can accommodate gluten-free, vegan, vegetarian, paleo and keto dietary needs.

CREATE AN UNFORGETTABLE EXPERIENCE FOR ANY EVENT

Featuring a private, full-service bar, state-of-the-art A/V system and a customizable healthy menu, our party room is an unforgettable destination for any event. Event coordinator available.



GUIDELINES

HEALTHY, 100% NON-GMO MENU

Choose from dozens of healthy, non-GMO options to create a unique event experience:

- · We accommodate: gluten-free, vegan, & vegetarian dietary needs
- · All day service: breakfast, brunch, lunch & dinner options
- From light snacks to multi-course meals

FULL SERVICE, PRIVATE BAR

Fully stocked with fine spirits and American craft beers:

- Top shelf spirits
- · American craft beers
- Premier wine selections
- Enhanced bar experiences available: mimosa bar & bloody mary bar
- Soft drinks included

SEATING FOR 40 GUESTS / STANDING ROOM FOR 70 GUESTS

Our spacious private room features mixed seating options to encourage mingling:

- Mixed seating with bar, booth, 4 tops and high tops
- Wait service & buffets available
- State-of-the-art A/V equipment included
- Create a memorable event in a private, unique space

PRIVATE ROOM OR CAFE RENTAL CHARGE

- A/V Rental
- Minimum spend varies
- Coordinator available
- Optional amenities
- 25% Deposit required
- Custom pairings available

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ITEMS WITH AN ASTERISK CONTAIN RAW OR UNDERCOOKED INGREDIENTS.



OFFSITE CATERING

ORDERS

- Orders need to be received 48 hour in advance of the actual event date.
- 10 person minimum.
- Same-day orders are only fulfilled as we are able.

SPECIAL ORDERS

For special requests and orders larger than 100 people,
 please email us at: info@townhallornowhere.com

PAYMENT

- Payments are done in advance.
- Gratuity is always appreciated.

DELIVERY

- We charge a 10% delivery fee.
- We deliver within a 5-mile radius. Any deliveries outside of that area will be considered for an additional delivery fee.
- Deliveries begin at 12pm. If pick up is preferred, we can schedule an exact time.

OPTIONAL OFFSITE CATERING SETUP

For an additional cost, we will set up and include:

- Disposable chafing dishes
- Serving utensils
- Disposable plates
- Disposable silverware
- Napkins

PLATTERS PER 25 PEOPLE

ASSORTED SUSHI/SASHIMI

8 ROLLS – 4 SPECIALTY & 4 REGULAR ADDITIONAL SUSHI CHEF FEE ON MONDAY AND TUESDAY

VEGETABLE CRUDITES WITH ROSEMARY AIOLI

CHIPS, SALSA, GUAC, QUESO

FULL PAN CHIPS – 2.5OZ PER DIP SUB-CRUDITÉ FOR ADDITIONAL COST

WINGS

2 WINGS PER PERSON



RECEPTION PACKAGES

MINIMUM 25 PEOPLE

CHOOSE 2, 3 OR 4

KETO BAKED TENDERS (2 PER)
KETO WINGS (2 PER)
BUFFALO CAULIFLOWER
TRUFFLE FRIES
FLATBREADS (3 PIECES PER)
DIP TRILOGY

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STATIONS

NACHO STATION

INCLUDES:

CORN CHIPS, SALSA, SMASHED AVO, QUESO FRESCO, CILANTRO, CABBAGE, SWEET PEPPERS, VERDE CRÈME FRAICHE, JALAPENO, CHICKEN OR BRAISED BEEF.

*This can also be turned into a build your own taco station and corn chips will be replaced by flour tortillas.

PIZZA BAR

ASSORTED FLAT BREADS

FRIES STATION

FRIES WITH ASSORTED DIPPING SAUCES

BYO BURGER BAR

INCLUDES:

BURGERS, BUNS, LETTUCE, TOMATO, ONION, PICKLE, CHEESE, PUB SAUCE, KETCHUP, MUSTARD

BYO BOWL STATION

PROTEIN - PICK 1

ORGANIC CHICKEN
PORK BELLY
SEARED HOISIN TOFU
GRASS-FED STEAK
BRAISED BEEF
BURGER PATTY
WILD-CAUGHT SHRIMP|
WILD-CAUGHT SALMON
VEGAN CHICKEN

BASE — PICK 1

WHITE RICE
RICE NOODLES
CAULIFLOWER RICE

SIDES - PICK 2

SPICY GARLIC BROCCOLI*
ROASTED BRUSSEL SPROUTS*
MARINATED CUCUMBER
CHARRED PINEAPPLE
GRILLED VEGETABLES
SMASHED AVOCADO
KIMCHI SLAW
SCRAMBLED EGGS

SAUCE - PICK 1

BANG BANG
SUNSHINE VIN
ROSEMARY AIOLI
KOREAN BBQ
REBOL HOT
TOGARASHI AIOLI

GARNISHES - PICK 3

SCALLIONS
JALAPENOS
CILANTRO
SESAME SEEDS
RED ONION
CRISPY RICE NOODLE
SHAVED PARMESAN

BUFFET LUNCH

PLATED LUNCH

MINIMUM 25 PEOPLE

BUFFET OPTIONS INCLUDES CHOICE OF 1 ENTREE, 1 VEGETABLE, 2 STARCH, AND CHOICE OF DESSERT.

LUNCH INCLUDES: WATER, COFFEE, POP (ADD. CHARGE)
EXTRA ENTREE CHOICES ARE AVAILABLE FOR AN
ADDITIONAL COST.

VEGETABLE

SPICY GARLIC BROCCOLI*, ROASTED BRUSSEL SPROUTS*, SIMPLE SALAD

STARCH

RICE, TRUFFLE FRIES, SWEET POTATO FRIES

ENTREE

GRASS-FED CHEESEBURGER, THAI PEANUT BOWL, NASHVILLE HOT CHICKEN SANDWICH

DESSERT

BROWNIE BITES, MINI CHOCOLATE CHIP COOKIE (PALEO OPTION AVAILABLE)

PERSONALLY CURATED LIMITED MENU BASED OFF OF ITEMS FROM OUR STANDARD MENU.



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BUFFET DINNER

MINIMUM 25 PEOPLE

BUFFET OPTIONS INCLUDES CHOICE OF 1 ENTREE, 1 VEGETABLE, 2 STARCH, AND CHOICE OF DESSERT.

DINNER INCLUDES: WATER, COFFEE, SIMPLE SALAD.

EXTRA ENTREE CHOICES ARE AVAILABLE FOR AN ADDITIONAL COST.

VEGETABLE

SPICY GARLIC BROCCOLI*, ROASTED BRUSSEL SPROUTS*, GRILLED SEASONAL VEGETABLES*

STARCH

RICE, SWEET POTATO PUREE, TRUFFLE CAULIFLOWER MASH

FNTRFF

CHICKEN (GRILLED/KETO), WILD SALMON, GRASS-FED STEAK (ADDITIONAL \$6/PP)

DESSERT

BROWNIE BITES, MINI CHOCOLATE CHIP COOKIE (PALEO OPTION AVAILABLE)

PLATED DINNER

- CHOICE OF 2 ENTRÉE CHOICES FOR GUESTS & SIDES MUST BE CONSISTENT BETWEEN ALL DISHES
- 1 VEGAN/VEGETARIAN OPTION NO ADDITIONAL CHARGE
- ADDITIONAL ENTRÉE CHOICE FOR AN ADDITIONAL CHARGE

DINNER INCLUDES: COFFEE, WATER, SIMPLE SALAD, CHOICE OF STARCH, CHOICE OF VEGETABLE & CHOICE OF DESSERT

ENTREE

WILD SALMON | GRASS-FED STEAK KETO FRIED CHICKEN

STARCH

TRUFFLE CAULIFLOWER MASH, SWEET POTATO PUREE, RICE

VEGETABLE

SPICY GARLIC BROCCOLI*, ROASTED BRUSSEL SPROUTS*

DESSERT

SEASONAL CHEESECAKE, BUTTER CAKE





CONTINENTAL BREAKFAST BUFFET

INCLUDES:

- GREEK YOGURT AND ASSORTED TOPPINGS (STRAWBERRIES, BLUEBERRIES, BLACKBERRIES, GRAIN-FREE GRANOLA, PISTACHIOS, MAPLE SYRUP, HONEY)
- EVERYTHING BAGELS WITH CREAM CHEESE + STRAWBERRY PRESERVES
- WHOLE FRUIT: BANANAS, APPLES, ORANGES
- COFFEE, TEA, ORANGE JUICE, CRANBERRY JUICE

BREAKFAST BUFFET

INCLUDES:

SCRAMBLED EGGS, BACON, TURKEY SAUSAGE, ROSEMARY POTATOES, MIXED FRUIT, COFFEE, TEA, ORANGE JUICE, CRANBERRY JUICE

BRUNCH BUFFET

INCLUDES:

SCRAMBLED EGGS, BACON, TURKEY SAUSAGE, ROSEMARY POTATOES, MIXED FRUIT, CASHEW CRUSTED TENDERS, HARVEST SALAD

CHOOSE 1 BOWL:

GRASS-FED, THAI PEANUT BOWL, BANGKOK BAZAAR

COFFEE, TEA, ORANGE JUICE, CRANBERRY JUICE

BEVERAGE STATION

HALF DAY | 1-4 HOURS

COFFEE, DECAF COFFEE, HOT TEA, ICED TEA

FULL DAY | 4-8 HOURS

COFFEE, DECAF COFFEE, HOT TEA, ICED TEA

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LIBATIONS OPTIONS

SIGNATURE BAR

SPIRITS

ABSOLUT VODKA

NEW AMSTERDAM GIN

BACARDI WHITE RUM

CAPTAIN MORGAN SPICED RUM

CAZADORES BLANCO TEQUILA

JACK DANIELS WHISKEY

BULLEIT BOURBON

BOTTLE/CAN

BUD LIGHT
MILLER LITE
MICHELOB ULTRA GOLD
HIGH NOON

CRAFT CANS

ASSORTED CRAFT CANS

WINE

STELLA RED - MONTEPULCIANO STELLA WHITE - PINOT GRIGIO PROSECCO - LA MARCA

*IF THE GUEST PREFERS DIFFERENT WINE OPTIONS, WE CAN ACCOMMODATE UPON REQUEST.

PREMIUM BAR

SPIRITS

TITO'S VODKA

KETEL ONE

HENDRICK'S GIN

BACARDI OCHO RUM

CAPTAIN MORGAN SPICED RUM

ALTOS SILVER TEQUILA

JAMESON WHISKEY

MAKER'S MARK BOURBON

BOTTLE/CAN

BUD LIGHT
MICHELOB ULTRA GOLD
MILLER LITE
HIGH NOON

CRAFT CANS

ASSORTED CRAFT CANS

WINE

STELLA RED - MONTEPULCIANO STELLA WHITE - PINOT GRIGIO PROSECCO - LA MARCA

*IF THE GUEST PREFERS DIFFERENT WINE OPTIONS, WE CAN ACCOMMODATE UPON REQUEST.

LIBATIONS OPTIONS

BEER / WINE BAR

BOTTLE / CAN

BUD LIGHT
MILLER LITE
MICHELOB ULTRA GOLD
HIGH NOON

CRAFT CANS

ASSORTED CRAFT CANS

WINES

STELLA RED - MONTEPULCIANO STELLA WHITE - PINOT GRIGIO PROSECCO - LA MARCA

*IF THE GUEST PREFERS DIFFERENT WINE OPTIONS, WE CAN ACCOMMODATE UPON REQUEST.

ENHANCED BAR EXPERIENCE

BLOODY MARY BAR

CHOICE OF SIGNATURE OR PREMIUM VODKAS.

AVAILABLE TO ADD TO ANY TOWNHALL BAR PACKAGE.

SIGNATURE:

ABSOLUT VODKA

PREMIUM:

TITO'S HANDMADE VODKA

MIMOSA BAR

SELECTION OF FRESH JUICES PAIRED WITH LAMARCA PROSECCO. AVAILABLE TO ADD TO ANY TOWNHALL BAR PACKAGE.





WHAT IS THE ROOM MINIMUM?

The room minimum varies based on the day of the week and number of guests, ranging from \$1000-\$2000. All minimum spends are based on a combination of the room rental, food and libations, and total spends.

HOW MUCH IS THE DEPOSIT?

A 25% deposit will be taken upon booking the private party. It will be applied to the party on the day of the event.

HOW MANY PEOPLE CAN IT HOLD?

Dependent upon the type of party, the room can hold between 40 seated guests and 70 guests with limited seating.

CAN I BRING IN MY OWN DECORATIONS?

Yes. We also have relationships that we can refer to, suit your needs.

CAN I BRING IN MY OWN DESSERT?

Yes, you may bring you own dessert.

WHAT THE COST OF THE AV EQUIPMENT?

The AV equipment rental is included in the cost of renting the room with each party package.

HOW LONG CAN WE HAVE THE ROOM?

The room pricing guide is based on 4 hours. If you would like additional time, we will determine the additional hourly rate.

WHAT'S THE ROOM LAYOUT?

We can design each room layout on a case-by-case basis.

CAN I BRING A DJ?

Yes, we can make arrangements.



BE SURE TO FOLLOW US

@townhallornowhere

LOCATIONS

COLUMBUS

792 N HIGH ST, COLUMBUS, OH

CLEVELAND

1909 W 25TH ST, CLEVELAND, OH

TOWNHALLORNOWHERE.COM