

A black and white photograph of a smiling couple at a wedding. The man is on the left, wearing a suit and tie, looking towards the woman on the right. The woman is wearing a wedding dress and holding a bouquet of flowers. The background is blurred, showing other guests.

TL
THE LANDS
WEDDINGS & EVENTS

Celebrations that honor the journey.

WEDDING PACKAGES



*The Lauls is more than a venue.
It's an experience.*

FROM INSPIRATION TO CELEBRATION

From small, intimate gatherings to festive celebrations for 300 or more, **The Lands** offers elegance, expert coordination, and total convenience.

Work with our seasoned events staff to plan and coordinate your one-of-a-kind celebration. We are the only local, large capacity venue that offers everything under one roof, including elegant spaces for pre-event preparations, ceremonies, cocktail hours, and receptions.

We provide an all-inclusive selection of services including upscale, finely crafted catering, tables and full place settings, a full bar, audio/visual crews, and lighting packages. We'll also handle all the logistic set-up and clean up so all you have to do is enjoy every moment.

THE LANDS

WEDDINGS & EVENTS

PACKAGES

The Lands is a canvas that allows you to plan and host the celebration you've always imagined.

Our packages are just the starting point. Let's talk about what you're envisioning and make the day uniquely yours.

THE JOURNEY CONTINUES



INCLUDED WITH ALL PACKAGES

Exclusive use of the entire 15,000+ square-foot venue	All tablecloths and napkins in your choice of color
Full logistic setup and take down	Tealight candles
Dedicated audio/visual support for on-site equipment	Table numbers
One hour of exclusive rehearsal time	Cake table, cake knife, and serving utensils
Two dedicated wedding coordinators to assist with coordinating your event	Use of on-site decorative glassware (vases)
All standard tables and chairs	All waitstaff and bar staff
All dinnerware for full place settings	Never any hidden fees

RESTRICTIONS

Exclusive venue access is available four hours prior to the start of the event until 12am that evening or a maximum of 11.5 hours.

All guests are required to leave the venue by 12am.

Any additional hours are billed at \$100 per hour.

CAPACITY

220 guests with round tables

300 guests with banquet tables

VENUE FEE

Reserve your date with the non-refundable \$1,500 venue fee.

MINIMUM SPEND

The following minimum spend is comprised of the packages you choose for food, service, bar, and any add-ons purchased through The Lands. The \$1,500 venue fee is not counted towards the minimum spend.

Off Peak | \$6k

Peak Season | \$9k *(May - October)*

SERVICES

PLATINUM

- COURSES**
4-course experience
- FOOD SERVICE**
Plated, service by waitstaff
- COCKTAIL HOUR SERVICE**
Service by waitstaff & table spread
- DINNERWARE**
Chinaware, glassware, silverware
- NAPKINS**
Linen, choice of color

GOLD

- COURSES**
3 courses (gourmet)
- FOOD SERVICE**
Buffet
- COCKTAIL HOUR SERVICE**
Table spread
- DINNERWARE**
Chinaware, glassware, silverware
- NAPKINS**
Linen, choice of color

SILVER

- COURSES**
2 courses (standard)
- FOOD SERVICE**
Buffet
- COCKTAIL HOUR SERVICE**
Table spread
- DINNERWARE**
Chinaware, glassware, silverware
- NAPKINS**
Linen, choice of color

FOOD

PLATINUM

\$80
PER
GUEST*

Luxury

COURSE 1 ~ COCKTAIL HOUR APPETIZERS

Select 2:

- Crostini Trio**
Paired with fresh tomato bruschetta, pesto, and boursin cheese spread
- Charcuterie Board**
A selection of cured meats, cheeses, and other chef-inspired accompaniments
- Stuffed Baby 'Bella Mushrooms**
Filled with sausage, grated cheese, fresh herbs, and garlic

Selection from Gold

COURSE 2 ~ SALAD OR SOUP & DINNER ROLLS

Select 1:

- House Salad (2 dressings)
- Roasted Butternut Squash Soup
- Selection from Gold

COURSE 3 ~ MAIN COURSE

Select 2:

- Beef Tenderloin Filet**
Herb infused tenderloin served over a potato puree and topped with a red wine bordelaise
- Oven Roasted Salmon**
With herb butter and fresh dill sauce
- Creamy Chicken Marsala**
A seared breast stuffed with a blend of cheeses, spices, and sun-dried tomatoes topped with a creamy marsala sauce
- Custom Requests Available**
- Selection from Gold

SIDES

Sides are incorporated into the main dish to create a cohesive, truly exceptional, chef-inspired dining experience

COURSE 4 ~ DESSERT

Select 3:

- Cheesecake Shooters
- Chocolate Mousse Shooters
- Berry Shortcake
- Brownies, Berries & Cream

GOLD

\$65

PER
GUEST*

COURSE 1 ~ COCKTAIL HOUR APPETIZERS

Select 2:

Fresh Fruit Board

Served with cream cheese dip

Meat + Cheese Board

A selection of cured meats and cheeses

Mediterranean Dip + Pita Chips

Layered with hummus, herb cream cheese, feta and fresh vegetables

Queso + Chips

Creamy white cheese sauce with green chilies, served with tortilla chips

Spinach Artichoke Dip

Served with tortilla chips

COURSE 2 ~ SALAD & DINNER ROLLS

Select 1:

House Salad

Caesar Salad

1 Selection from Platinum - \$1 per guest*

COURSE 3 ~ MAIN COURSE

Select 2:

Parmesan Crusted Chicken

Marinated, creamy parmesan and crusted cheese topping

Beef Bourguignon

Slow cooked with red wine and bacon and topped with sautéed mushrooms and onions

Pork Tenderloin

Rosemary infused and topped with a brown butter glaze

Selection from Silver

SIDES

Select 2 (only one roasted option allowed):

Mashed Potatoes

Roasted Honey Maple Glazed Carrots

Roasted Vegetables Trio

Green Beans with Bacon or Toasted Almonds

Rosemary Roasted Red Potatoes

Creamed Corn

Selection from Silver

COURSE 4 ~ DESSERT

1 Platinum Option - \$5 per guest*

SILVER

\$50

PER
GUEST*

COURSE 1 ~ COCKTAIL HOUR APPETIZERS

Select 1:

Cocktail Hour Bar Snacks

An assortment of buttery pretzel sticks, vegetable chips, potato chips, and nuts

COURSE 2 ~ {UPGRADE TO GOLD - \$2 per guest}*

COURSE 3 ~ MAIN COURSE

Select 1:

Pulled Pork 'n' Slaw Sandwich

Slow roasted with sweet and tangy barbecue sauce, house slaw, and served on a gourmet bun

Creamy Chicken Alfredo

With grilled chicken and freshly grated parmesan

Taco Salad

Tortilla chips and crispy lettuce served with beef, tomato, cheese, sour cream, and salsa

Brown Sugar Glazed Ham

Baked with domestic ale and topped with a brown sugar and mustard glaze

SIDES

Select 2:

Mashed Potatoes

Roasted Sweet Potatoes

Toasted Garlic Bread

Side Salad

COURSE 4 ~ DESSERT

1 Platinum Option - \$5 per guest*

{ BAR > }

KIDS

0-3 years are free. For kids 4-11 years, **THE COST IS 50% of selected meal package.** If 10 kids or more are attending, choose the meal package or select the kids meal below:

Chicken Tenders & Fries - \$25/child*

* Prices are subject to change.

Most Popular

Budget Friendly

BAR

PLATINUM	4-HOUR BAR SERVICE House Beer + 2 Premium Options House Wine + 2 Premium Options Premium Mix Drink (2 options) Cocktail Choice (1 option) <i>Additional Platinum Bar Hours - \$450/hr</i>	\$45 PER GUEST	GOLD	4-HOUR BAR SERVICE House Beer + 1 option House Wine + 1 option Mix Drink (2 options) <i>Additional Gold Bar Hours - \$300/hr</i>	\$35 PER GUEST	SILVER	4-HOUR BAR SERVICE House Beer House Wine <i>Additional Silver Bar Hours - \$150/hr</i>	\$25 PER GUEST

Basic non-alcoholic bar package available for \$10/guest. Premium non-alcoholic bar package with signature mocktails available for \$20/guest. Champagne toast, \$3 per guest.
Children under 12 are free for all alcoholic bar packages. All packages come with iced tea, lemonade, water, a variety of pop, and coffee. Additional non-alcoholic bar hours is \$100/hr.





À LA CARTE OPTIONS

Mezzanine canopy lights (mini or patio lights) | \$300

Lounge room canopy lights (mini or patio lights) | \$300

Reception uplighting package | \$20 per light

20' x 11' LED screen or tulle and light backdrop | \$300

Premium lighting package | \$899

Includes mezzanine canopy lights, great room lights, eight reception uplights, use of 20'x11' LED screen or tulle and light backdrop

Banister light wrap | \$100

Roman columns with lights | \$500

Geometric, wooden or copper arch | \$50

Large white lantern with candle (13 available) | \$9 each

Small white lantern with candle (18 available) | \$6 each

Additional venue rental | \$125 per hour

Additional AV support and AV equipment usage | \$100 per hour

Wedding ceremony streaming link | \$200

NEXT STEPS

FIND OUT IF YOUR DATE IS AVAILABLE

Contact us via the contact information below or visit our website at **thelandsevents.com** to see if your date is available.

BOOK A TOUR ON OUR WEBSITE

Tour the facility to get the whole experience of how magical your dream wedding could be.

SECURE YOUR DATE

To secure your date, a \$1500 non-refundable venue fee is required.

START PLANNING

Once you have placed your deposit, our staff and your dedicated coordinator will reach out to you four months prior to your big day.



CONTACT

Booking Manager

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937.652.1528

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