



Room Reservation Fees

Large Rooms & Seating Capacity	Under 4 hours	4-8 hours	8-12 hours
Radebaugh Room & Café 55 (200)	\$500.00	\$900.00	\$1,700.00
Radebaugh Room (100)	\$200.00	\$400.00	\$800.00
Café 55 (100)	\$200.00	\$400.00	\$800.00
Smaller Rooms & Seating Capacity			
Dance Room (no table or chairs)	\$100.00	\$200.00	\$400.00
Library (24)	\$100.00	\$200.00	\$400.00
Art Room (24)	\$100.00	\$200.00	\$400.00
Independence Room (65)	\$100.00	\$200.00	\$400.00
Discovery Room (24)	\$100.00	\$200.00	\$400.00
Cheshire Room (20)	\$100.00	\$200.00	\$400.00
Room 119 (24)	\$50.00	\$100.00	\$200.00
Room 120 (16)	\$50.00	\$100.00	\$200.00

- For large rooms only, fee includes large cardboard trash bins. Rooms are pre-set with round tables of 8.
- Sales tax (7%) not included in stated fees. Nonprofit organizations must have a tax exempt certificate on file.
- Rooms are available for rent during SourcePoint's hours of operation when staff is present in the building. Hours of operation are Monday through Thursday 8 a.m. to 8 p.m., Fridays, 8 a.m. to 5 p.m., and Saturdays 8 a.m. to noon.
- A signed contract is required for room bookings at our facility.

Event Services

BREAKFAST

Served between 7 and 11 a.m.

Express Continental \$7.95/person:

Assorted baked goods, including pastries, muffins, and croissants.
Two chilled juices (orange, apple, grapefruit, or cranberry).
Freshly-brewed coffee (decaf available) and an array of fine teas.

Ohio Classic Breakfast \$9.75/person:

Scrambled eggs, home-fried potatoes, choice of two meats (bacon, sausage links, or black forest ham), and choice of fresh fruit bowl or whole fruits (bananas, apples, oranges).
Two chilled juices (orange, apple, grapefruit, or cranberry).
Freshly-brewed coffee (decaf available) and an array of fine teas.

Add a bowl of seasonal fruit salad or whole fresh fruit for an additional \$1.00/person.

Eye Opener \$3.25/person:

Two chilled juices (orange, apple, grapefruit, or cranberry).
Freshly-brewed coffee (decaf available) and an array of fine teas.

A La Carte Breakfast Items:

Black forest ham, sausage links, or crisp bacon	\$2.50/person
Muffins	\$12.00/dozen
Assorted pastries.	\$18.75/dozen
Fresh seasonal fruit salad or whole fresh fruit.	\$1.75/person

A La Carte Beverage Selections:

Coffee or hot tea assortment (approx. 20 cups).	\$21.00/gallon
Assorted sodas	\$1.25 each
Milk carton	\$0.75 each

Menus can be customized to suit your dietary needs. Prices do not include tax. An 18% service charge applies to groups 50 or more. Depending on the size and scope of your event, there may be an additional labor charge included on your event proposal.



LUNCH

Served between 11:30 a.m. and 2 p.m.

Buffet service available with a minimum of 25 people.

\$18.95/person

Select one entree:

Chicken parmesan	Chicken marsala with wild mushrooms
Oven-roasted pork loin with demi-glace	Slow-roasted beef with pan sauce
Herb-crusted turkey breast with pan gravy	Chicken piccata with lemon and caper sauce
Traditional or vegetarian lasagna	

Add a second entree to your buffet for an additional \$3.00/person.

Select two side dishes:

Long grain and wild rice	Green bean amandine
Roasted red-skinned potatoes	Vegetable medley (carrots, broccoli, cauliflower)
Garlic mashed potatoes	

All lunch selections are served with choice of garden salad or soup du jour.
Warm rolls and butter are included, as well as coffee, iced tea, and dessert.

Upgrade your salad selection for an additional \$2.95/person to a Caesar salad or signature house salad (spinach, cranberries, and toasted coconut).

Select two dressings: homemade balsamic vinaigrette, ranch, French, Italian, or raspberry vinaigrette.

Select one assortment of desserts:

Assorted pies (apple, peach, and cherry)
Assorted layer cakes (carrot, chocolate, and German chocolate)
Assorted cookies and brownies

Premier Desserts (add \$3.50/person):

Assorted cheesecake
Chocolate lava cake
Chocolate torte

Afternoon Break A La Carte:

Cookies	\$12.00/dozen	Granola bars	\$1.25/bar
Bagged snacks	\$2.00/bag	Assorted sodas	\$1.25/can
Fresh cut fruit.	\$1.75/person	Bottled water	\$1.00/bottle
Greek yogurt	\$3.00/cup		

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