

CATERING & PRIVATE EVENTS



Levy

WELCOME

— TO YOUR EVENT EXPERIENCE AT WESTERN & SOUTHERN OPEN

Levy welcomes you to the 2019 Western & Southern Open! We look forward to providing you & your guests with exceptional food & beverage choices as well as heartfelt hospitality throughout the tournament. In order to ensure that your tournament experience is a memorable one, we would like to present this guide as a starting point for planning your dining experiences during the event.

Our passion for food & enthusiasm for creating a stellar dining experience has taken us to some of the most spectacular events in the country, from Super Bowls & Major League All Star games to the Grammy Awards, Ryder Cup, US Open & Americas Cup. We bring a wealth of experience to the Western & Southern Open in the form of attentive service & innovative menus that are sure to exceed your expectations. Our team of chefs has prepared a formidable line-up of tennis classics for you.

We are proud of the menu & look forward to working with you in selecting the perfect options to complete your experience. We are here to serve you, so do not hesitate to call on us for all your event day needs!

HOW TO CONTACT LEVY RESTAURANTS

Our experienced catering consultants will be assigned to assist you with your menu selection & planning. Consultants are available Monday through Friday, 9:00am-5:00pm Eastern Standard Time.

Our contact numbers are as follows:

Suites Catering: 513-234-7163

Hospitality Tent Catering: 513-234-7164

E-mail: wsopen@levyrestaurants.com

TIMELINE FOR PLACING ORDERS

The Levy team will ensure that your selections are prepared with only the freshest & highest quality ingredients. Your orders will be attractively displayed, artfully garnished & delivered in a timely fashion. In order to accommodate your needs, we need your assistance.

You will receive your catering order form via email shortly. We ask that you place your orders as soon as possible, but no later than Friday July 19, 2019. Should you have any problems meeting this required date, please contact us immediately so that we can make alternate arrangements.

A minimum order of 24 guests is required for the Hospitality Tents & a minimum order of 12 guests is required for the Suites.

Up to 72 hours before your event, increases may be made to the guest count or food items. If your guest counts increase or menu revisions are made less than 72 hours prior to your event, a 10% fee will be charged for the items added or changed. Unfortunately, we cannot decrease your guest count with less than 72-hours' notice.

All menu prices are based on a 2-hour food service time & buffets will be set-up for a 2-hour duration. If additional time is needed, please indicate on the catering order form and quantities & pricing will be adjusted appropriately.

SAME DAY ORDERING

Levy will make every attempt to accommodate last minute orders. Food orders placed or orders added onto for that day will incur an 18% service charge. Payment for the orders will be required at the time of the service.

CANCELLATION POLICY

Orders may be canceled without penalty or service charge at any time up to 72 hours prior to the session for which the food is ordered.

Orders canceled between 72 hours & 24 hours before the session will be subject to a 50% charge of the menu price to cover the cost of food purchases already made in preparation for the event. In the event that an order is canceled with less than 24 hours' notice, you will be charged the full menu price.

HOURS OF OPERATION

Duration of the tournament, Levy's hours of operation are 9:00am to 10:00pm or 1 hour after the end of play, whichever comes first.

DELIVERY TIMES

Our suite or hospitality tent will be set upon your arrival with your pre-ordered beverage & non-temperature sensitive food. Hot & cold food will be delivered according to the following delivery schedule:

Day Sessions - Food delivery by 12:00pm

Evening Sessions - Food delivery by 6:00pm

We will make every effort to accommodate any requests for specific delivery times.

IMPORTANT PAYMENT INFORMATION

All information should be provided & submitted with your orders.

This includes:

- A completed Catering Order Form

- A valid credit card number. We accept American Express, Visa, MasterCard & Discover.

- A 100% deposit due at the time of your order. This will be charged to the credit card number on file.

- Additional event day orders, items billed on consumption and additional charges (if any) will be charged to the credit card on file.

EXPLANATION OF FEES

DAILY SET UP

Chafing dishes, buffet equipment, disposable plates & cutlery are included in menu pricing.

Basic black or white table linens are provided with a charge of \$2.00 per linen. Custom linens are available through our preferred vendors.

Small tropical plants are provided as centerpieces in the hospitality tents. Custom flower arrangements are available through our preferred florist.

SERVICE CHARGE

Please note that all food and beverage items are subject to an 18% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

SALES TAX

Sales tax of 7.00% will be added to your order.

STAFFING

The Levy staff will be on site to attend to your Chef's Table and fulfill your needs. If you request designated staff members to service your event additional fees may apply.

BARTENDERS

Charges for all beverages will be based on consumption or by package pricing. Following are the tournament's policies regarding bartenders:

HOSPITALITY TENTS

A bartender is required. The charge for a bartender is \$25 per hour, per bartender, for a minimum of five hours, which includes set up and break down. Larger parties may require more than one bartender.

SUITES

Client may choose one of the following:

Option 1: Suite Ambassador - This attendant would be assigned to your suite only & would act as your full-time bartender. The cost is \$30 per hour for a minimum of five hours, which includes set up & break down.

Option 2: Roaming Attendant - This person would be a roaming suite attendant & would service up to three suites at a time. The cost is \$100 per session.

Levy is the liquor permit holder for the Lindner Family Tennis Center. Please note that the Ohio Department of Liquor Control mandates that only the liquor permit holder may bring alcohol onto the premises or remove alcohol from the premises.

Full CATERING MENU

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TENT & SUITE

PACKAGES

Package One **FIRST SERVE**

27.50 / person

HEIRLOOM GRAIN and ROASTED VEGETABLE SALAD

Market fresh vegetables

ICEBERG WEDGE SALAD

Tomatoes, red onion, bacon, blue cheese dressing

ALL BEEF HOT DOGS

Ketchup, mustard, pickled relish

WESTERN & SOUTHERN SANDWICH SAMPLER

Includes:

TURKEY BLT

Shaved turkey, sliced tomatoes, butter lettuce, crispy bacon, shaved red onion, lemon aioli

ITALIAN GRINDER

Smoked ham, genoa salami, prosciutto, smoked mozzarella, pepperoncini mayonnaise

GRILLED VEGETABLE BRIOCHE

Beef steak tomatoes, grilled local vegetables, avocado mayo

Package Two **SECOND SERVE**

29.50 / person

SUMMER CUCUMBER TOMATO SALAD

Apple cider vinaigrette

GRILLED SWEET POTATO SALAD

Chimichurri sauce

PAN ROASTED SUMMER VEGETABLES

Chive butter

ROASTED NEW POTATOES

Fried sage, lemon butter

BALSAMIC PORK MEDALLIONS

Basil peach chutney

QUINOA AND ROASTED SHRIMP

Heirloom tomatoes, red onion, champagne vinaigrette



TENT & SUITE

PACKAGES

Package Three **DEUCE**

32.95 / person

SUMMER MELON SALAD

Watermelon, cucumber, cantaloupe, watercress, fresh mint

SOUTHERN POTATO SALAD

Whole grain mustard, red pepper, pickled jalapeño

SMOKEHOUSE BAKED BEANS

Smoked pork, charred onion, molasses, brown sugar

OPEN MAC and CHEESE

A classic updated exclusively for the Western & Southern Open

SMOKEHOUSE Q'

Includes:

GRILLED BOURBON BBQ CHICKEN

ANCHO-SPICED PULLED PORK

SMOKED TRI TIP

SOUTHERN CORN BREAD and SLICED ROLLS

Honey molasses butter

Package Four **QUEEN CITY**

34.95 / person

ANCIENT GRAIN-WHEATBERRY TABBOULEH SALAD

Lemon, pistachio, pomegranate, cilantro, dill

CAPRESE SALAD

Fresh mozzarella, heirloom tomatoes, basil, extra virgin olive oil

SUMMER FRESH FRUIT

Market fresh seasonal fruits, orange yogurt dipping sauce

CHICKEN MILANESE

Chicken breast, baby arugula, tomatoes, shaved fennel, red wine vinaigrette

QUEEN CITY SAUSAGE SAMPLER

Local sausage, grilled peppers, onions, sweet hoagie roll



TENT & SUITE

PACKAGES

Package Five ADVANTAGE

39.95 / person

TURKEY COBB SALAD

Crisp romaine hearts accompanied by roasted turkey, bacon, red onions, tomatoes, cucumbers, blue cheese dressing

ORGANIC KALE SALAD

Toasted pine nuts, golden raisins, lemon yogurt dressing, shaved Parmesan cheese

LOCAL FARMERS MARKET VEGETABLES

Green goddess dip

CHARRED BROCCOLI and CAULIFLOWER

Garlic herb butter

ROASTED NEW POTATOES

Olive oil, sea salt, pepper, Parmesan

CEDAR PLANK SALMON

Honey and grain mustard

KOREAN BEEF LETTUCE WRAPS

Bibb lettuce, ginger glaze, steamed jasmine rice

Package Seven GRAND SLAM

49.50 / person

SUMMER MELON SALAD

Watermelon, cucumber, cantaloupe, watercress, fresh mint

FARRO and HEIRLOOM TOMATO SALAD

Chickpeas, fresh mint, toasted pine nuts, baby arugula, spicy Mediterranean vinaigrette

CHILLED GRILLED ASPARAGUS

Char-grilled, lemon aioli

GRILLED SWEET POTATOES

Chimichurri

TRUFFLE MAC and CHEESE

Macaroni, white truffle cheese sauce

MINI LOBSTER ROLLS

Fresh lobster salad stuffed into a soft bakery roll

BALSAMIC GLAZED SHORT RIBS

Red wine demi-glaze

Package Six GAME, SET, MATCH

44.50 / person

BABY SPINACH SALAD

Dried cherries, goat cheese, radicchio, peaches, Belgium endive, cider vinaigrette

HERB -ROASTED VEGETABLES

Local vegetables, baby heirloom carrots, roasted peppers, asparagus, Italian broccoli, balsamic reduction

SUMMER FRESH FRUIT

Market fresh seasonal fruits, orange yogurt dipping sauce

CHEESE TASTING BOARD

Cheeses of Europe artisan cheese, dried fruits, flatbreads, honey

SIGNATURE CRAB CAKES

Zesty lemon aioli

GRILLED LEMON CHICKEN

All-natural marinated grilled chicken, little gem potatoes, grilled vegetables



A LA CARTE

CLASSICS



Cold APPETIZERS

Serves 12

LOCAL FARMERS MARKET VEGETABLES

Green goddess dip

33.00 / order

CHEESE TASTING BOARD

Cheeses of Europe artisan cheese, dried fruits, flatbreads, honey

46.00 / order

SUMMER FRESH FRUIT

Market fresh seasonal fruits, orange yogurt dipping sauce

71.00 / order

BUTCHER, BAKER and CHEESE MAKER

Hand-cut cheeses, sliced meats, artisan chutneys, mustard, local honeys

75.00 / order

CHILLED SHRIMP COCKTAIL

Steamed and chilled, zesty cocktail, remoulade sauces, fresh cut lemons

121.00 / order

Warm APPETIZERS

Serves 12

CRISPY CHICKEN TENDERS

Herb ranch dip

55.00 / order

HONEY BUFFALO CHICKEN WINGS

Ranch dressing

60.00 / order

PHILLY PRETZEL FACTORY

Fresh Philly Pretzel Factory pretzels

60.00 / order

DUO OF ASIAN POT STICKERS and SPRING ROLLS

Ponzu dipping sauce

80.00 / order

SIGNATURE CRAB CAKES

Zesty lemon aioli

135.00 / order

A LA CARTE

CLASSICS



Delicious HANDHELDS

Serves 12

MEATBALL SLIDERS

Beef meatballs, marinara, soft mini rolls

50.00 / order

KOSHER-STYLE ALL BEEF HOT DOGS

75.00 / order

MINI SANDWICH SAMPLER

Includes:

TURKEY BLT

Shaved turkey with sliced tomatoes, butter lettuce, crispy bacon, shaved red onion, lemon aioli

ITALIAN GRINDER

Smoked ham, genoa salami, prosciutto, smoked mozzarella, pepperoncini mayonnaise

GRILLED VEGETABLE BRIOCHE

Beef steak tomatoes, grilled local vegetables, avocado mayo

120.00 / order

MINI LOBSTER ROLLS

Fresh lobster salad stuffed into a soft bakery roll

180.00 / order

Local SALADS

Serves 12

CLASSIC CAESAR SALAD

Chopped romaine, shaved parmesan, house made crouton, Caesar dressing

80.00 / order

SOUTHERN POTATO SALAD

Whole grain mustard, red pepper, pickled jalapeño

80.00 / order

GRILLED SWEET POTATO SALAD

Chimichurri

85.00 / order

ANCIENT GRAIN - WHEAT BERRY TABBOULEH SALAD

Lemon, pistachio, pomegranate, cilantro, dill

90.00 / order

TURKEY COBB SALAD

Crisp romaine hearts accompanied by roasted turkey, bacon, blue cheese, red onions, tomatoes, cucumbers, vinaigrette dressing

90.00 / order

WATERMELON and TOMATO SALAD

Red watermelon, heirloom tomatoes, fresh mint, cucumber, citrus vinaigrette

105.00 / order

A LA CARTE

CLASSICS

Savory SNACKS

Serves 12

SNACK ATTACK

House-made snack mix, mustard pretzels, chocolate covered raisins, assortment of potato chips

95.00 / order

SALSA and GUACAMOLE BAR

Salsa verde, salsa cruda, fresh house-made tortilla chips

57.00 / order

BOTTOMLESS POTATO CHIP SAMPLER

BBQ, vinegar, sea salt

35.00 / order

GOURMET TRAILMIX

Peanuts, yogurt covered raisins, dried pineapples, banana chips, roasted almonds, pretzels

35.00 / order

BOTTOMLESS POPCORN

32.00 / order

Sweet ENDINGS

Serves 12

COOKIES and BROWNIES

47.00 / order

ASSORTED GOURMET DESSERT BARS

50.00 / order

INDIVIDUAL NEW YORK CHEESECAKES

Graham cracker crust

66.00 / order

GOURMET MINI DESSERT SAMPLER

Mini key lime pie, carrot cake bites, cheese cake bites, chocolate shooters, strawberry short cake shooters

72.00 / order

ASSORTED GRAETER'S ICE CREAM

72.00 / order

TENNIS BALL COOKIES

80.00 / order



BEVERAGE

PACKAGES

Beverage packages are priced per person for one session only. Please note that prices may be different for hospitality tents vs. suites as service times in hospitality tents are typically shorter than in suites.

DELUXE BAR

LIQUORS

Belvedere Vodka, Bombay Gin, Dewar's, Jim Beam, Bacardi Superior, Canadian Club, Don Julio Tequila

WINES

Kim Crawford Sauvignon Blanc, Pinot Noir, Robert Mondavi Private Selection Chardonnay, Cabernet Sauvignon

BEERS

A selection of domestic, import, craft beers from Anheuser Busch, Rhinegeist

BAR MIXERS

Bloody Mary mix, sour mix, orange juice, cranberry, soda, tonic water, lemons, limes, olives

NON-ALCOHOLIC

Dasani water, Coke products, juices

Tents 26.00 PP / Suites 34.00 PP

BEER, WINE and SOFT DRINK BAR

WINES

Kim Crawford Sauvignon Blanc, Pinot Noir, Robert Mondavi Private Selection Chardonnay, Cabernet Sauvignon

BEERS

A selection of domestic, import, craft beers from Anheuser Busch, Rhinegeist

NON-ALCOHOLIC

Dasani water, Coke products, juices

Tents 21.00 PP / Suites 28.00 PP

SOFT DRINK and JUICE BAR

SOFT DRINKS

Dasani water, Coke products, assorted juices

Tents 14.00 PP / Suites 14.00 PP



A LA CARTE

BEVERAGES

LIQUORS

LIQUORS (750ml bottles)

Belvedere Vodka **80.00 each**

Tanqueray Gin **60.00 each**

Bombay Gin **75.00 each**

Don Julio Blanco Tequila **100.00 each**

Don Julio Reposado Tequila **90.00 each**

Captain Morgan Rum **50.00 each**

Bacardi Silver Rum **50.00 each**

Jack Daniel's Whiskey **70.00 each**

Johnnie Walker Black Whiskey **80.00 each**

Crown Royal Whiskey **50.00 each**

Maker's Mark Bourbon **80.00 each**

Canadian Club Whiskey **60.00 each**

Bulleit Bourbon **50.00 each**

BEERS (Priced per can, ordered by six pack)

Domestic Beer **7.00 each**

Import and Craft Beer **8.00 each**

WHITE CLAW **8.00 each**

WINE (By the glass, Hospitality tents only)

First Tier **8.00 each**

Second Tier **9.00 each**

MIXED DRINKS **8.00 each**

CORDIALS (750ml bottles, Hospitality tents only)

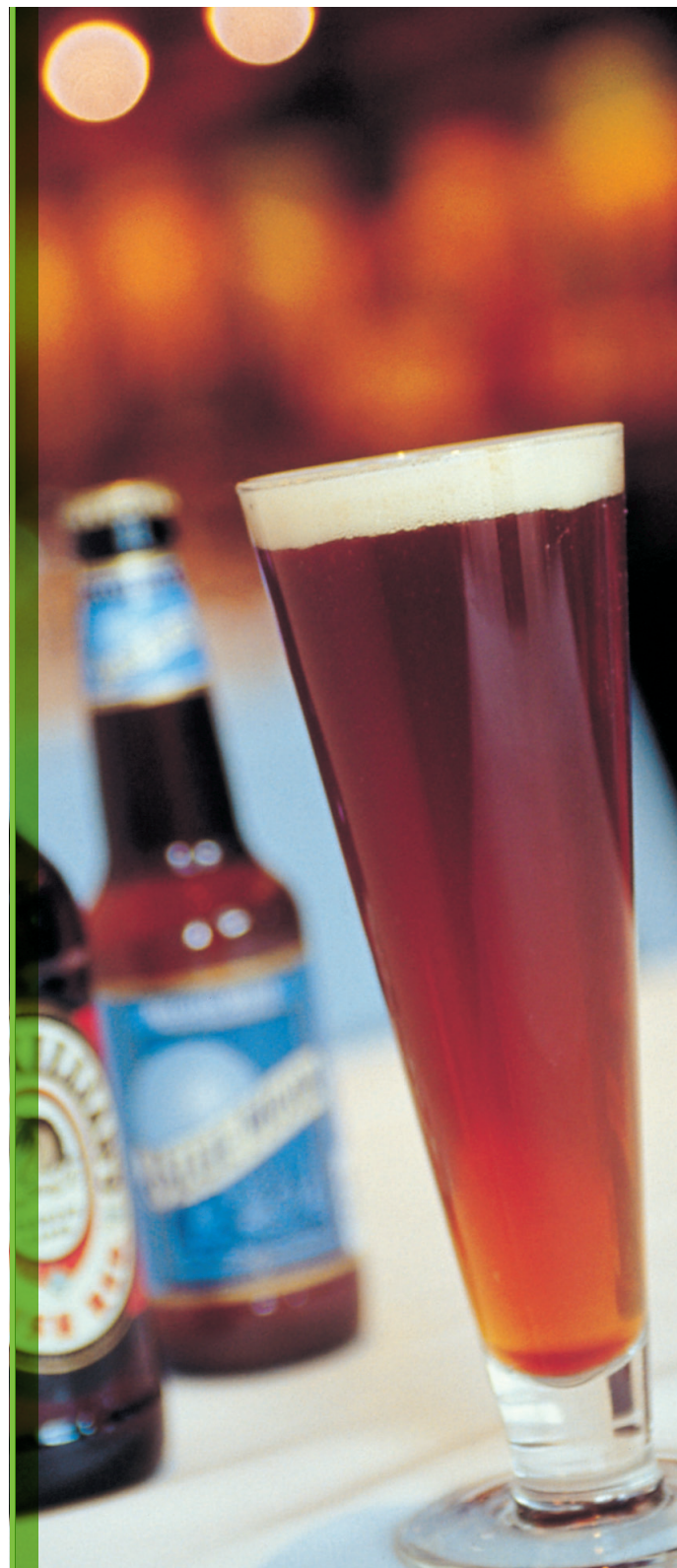
Rémy Martin V.S.O.P. **110.00 each**

Kahlúa **75.00 each**

Bailey's Original Irish Cream **75.00 each**

Grand Marnier **100.00 each**

Chambord **95.00 each**



A LA CARTE

BEVERAGES

NON-ALCOHOLIC

SODA, JUICE and REFRESHMENTS

(Priced per can, ordered by six pack)

Coca-Cola **3.75**

Diet Coke **3.75**

Sprite **3.75**

Cranberry Juice (1 qt bottles) **20.00**

Orange Juice (1 qt bottles) **20.00**

Grapefruit Juice (1 qt bottles) **20.00**

Fresh Brewed Iced Tea (1 gallon) **24.00**

Lemonade (1 gallon) **24.00**

WATER (Priced per bottle, ordered by six pack)

Dasani Water **3.75**

COFFEE and TEA SERVICE (Serves 12)

100% Colombian Coffee **45.00**

100% Colombian Decaf **45.00**

Breakfast Blend, Earl Grey and
Green Tea, Hot Cocoa **45.00**



WINE LIST

SELECTIONS

WHITE WINE

By The Bottle

Robert Mondavi Woodbridge Moscato	Lodi	28.00
Robert Mondavi Private Select Chardonnay	California	32.00
Kim Crawford Sauvignon Blanc	New Zealand	36.00
Kim Crawford Unoaked Chardonnay	New Zealand	36.00
Kim Crawford Pinot Grigio	New Zealand	36.00
Simi Chardonnay	Sonoma	40.00

ROSÉ

By The Bottle

Kim Crawford Rosé	New Zealand	36.00
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RED WINE

By The Bottle

Robert Mondavi Private Select Cabernet Sauvignon	California	32.00
Kim Crawford Pinot Noir	New Zealand	36.00
Dreaming Tree Red Blend 'Crush'	California	36.00
Simi Cabernet Sauvignon	Alexander Valley	45.00

CHAMPAGNE

By The Bottle

Moët & Chandon Imperial Brut	Eprenay France	95.00
Moët & Chandon Imperial Rosé	Eprenay France	110.00

CAPTAIN'S

List

Simi Chardonnay	Russian River	60.00
Simi Cabernet Sauvignon 'Landslide'	Alexander Valley	70.00
MT Veeder Cabernet Sauvignon	MT Veeder	100.00
Robert Mondavi Maestro	Napa Valley	100.00
Prisoner Red Blend	Napa Valley	90.00
Saldo Zinfandel	California	60.00

