

Weddings by Mozart's



A taste of Europe in the heart of Columbus, Ohio!

Doris and Anand Saha, the creators of Mozart's, were educated in some of Europe's finest establishments, including the famous Dolder Grand Hotel in Zurich, Switzerland. They bring their commitment to excellence and extensive training to every celebration.

Mozart's hosts weddings and receptions of all sizes and budgets- We're proud to work with each couple to create a celebration as unique as they are.

From the ceremony to cocktail hour, the elegant Europe-inspired dinner to champagne toast, cake cutting, and everything in between, our experienced event staff will coordinate every detail of your celebration.



Love our location, but have a special cuisine or caterer in mind?

No problem! We welcome outside caterers.

Contact us to learn more.

Mozart's Wedding Dinner Package

Served buffet dinner with authentic European cuisine prepared in house

Two Entrees \$35 per guest • Three Entrees \$40 per guest

Pricing includes house made Focaccia, Garden Salad and Entrée.

Non-alcoholic beverages included with purchase of any bar package, or +\$5 per guest

Entrées

Beef Stroganoff

Tender cubes of beef braised with mushrooms and onions in a red wine demi glaze.

Hungarian Goulash

Hearty beef and potatoes in a Hungarian paprika sauce

Chicken in White Wine Mushroom Sauce

Fork-tender chicken in a creamy mushroom sauce.

Chicken Paprikash

Succulent chicken in a rich Hungarian paprika sauce.

Chicken Marsala

Tender chicken and mushrooms in a Marsala wine sauce.

Chicken Florentine* In a creamy spinach sauce

Chicken Curry

Fork tender pieces of chicken breast and thighs simmered in a flavorful curry sauce.

German Roast Pork Loin*

Tender roast pork loin served with your choice of cranberry-apple compote* or a rich demi glaze.

Pork Wiener Schnitzel

Lightly breaded, golden brown pork cutlets.

Pork Tenderloin with Peppercorn Sauce

Succulent roast pork in a creamy peppercorn sauce.

Zurich-Style Veal +\$5 per guest

Tender strips of veal in a creamy mushroom demi glaze.

Baked Salmon in Dill Sauce +\$3 per guest

Baked Atlantic salmon in a lemon-dill cream topped with fresh parsley and herbs.

Portabella Stroganoff *Vegetarian*

Portabella mushrooms braised in a rich red wine sauce.

Black Forest Ham & Swiss Spatzle

House made spatzle with ham in a creamy Swiss sauce.

Spinach Spatzle *Vegetarian*

Tender spinach with melted Swiss and our house made spatzle in a luscious cream sauce.

Ratatouille* *Vegetarian*

A flavorful stew with tomato, eggplant, bell pepper, zucchini, onion and spices.

Butternut Squash Ravioli *Vegetarian*

Roasted Butternut and parsnip with Fontina cheese and a hint of sweet spice, served in a creamy tomato sauce.

Penne Pasta with Tomato Sauce *Vegetarian*

Penne Pasta with Basil Pesto *Vegetarian*

Coconut Lentil Curry with Carrot* *Vegetarian*

Red lentils with vegetables and a blend of Indian spices.

Chana Masala* *Vegetarian*

A chickpea curry with Indian spices, tomato and herbs.

Side Dishes

Please choose one:

Mashed Potatoes*

Buttered Spatzle

Basmati Rice*

Buttered Penne Pasta

Vegetable Dishes

Please choose one:

Seasonal Market Vegetables*

Broccoli Almondine*

German Red Cabbage*

Tax, service charge, and facility rental are additional

Mozart's • 4784 N. High Street, Columbus Ohio 43214 • 614-268-3687

Facility Rental

Amadeus Ballroom

With In-House Catering

Saturday \$1500
Friday or Sunday \$1000

With Outside Catering

Contact us for availability and pricing

What is included in the rental rate with in-house catering?

- ◆ 5 hour block of time– Additional time for set up when available
- ◆ Chiavari Chairs
- ◆ Banquet tables
- ◆ Cabaret tables
- ◆ China, flatware, and table glassware
- ◆ Classic table linens
- ◆ Mozart's house table centerpiece
- ◆ Seating for up to 200 guests
- ◆ Ample free, on-site parking
- ◆ On-site event coordinator

Beechwold Tavern Room

Seating for up to 70 guests. Perfect for small, intimate weddings! \$1000

Appetizer & Add-On Options

Savory Canapes \$8 per guest

Choose 3 types for group: Black Forest Ham & Swiss, Cranberry Almond Chicken Salad, Cucumber & Dill, Smoked Salmon with Caper, Mini Quiche Lorraine, Mini Garden Vegetable Quiche

Appetizer Trays \$4 to \$14 per guest

Cheese Tray with Grapes & Crackers, Fresh Vegetable Tray with Dip, Hummus & Pita Tray, Fresh Fruit Salad

Mozart's Award-Winning Handcrafted Pastries

European Miniature Pastry Assortment \$7.50 per guest

Alcohol and Bar Packages

Mimosa Bar Package*

\$20 per guest

Wolfgang Bar Package*

House white wine, house red wine, and two types of domestic bottled beer. \$20 per guest

Amadeus Bar Package*

Two types of bottled craft or import beers, two white wines and two red wines \$25 per guest

Mozart Bar Package*

Two bottled craft or import beers, two white wines, two red wines, and a selection of premium liquor \$30 per guest

Cash Bar/Hosted Bar

Bar staffing needs vary by group size. Please request a quote for your event.

**All bar packages include 4 hours of service. Bartender/ barback fee is additional.*

On-Site Ceremony and Entertainment

On-site Wedding Ceremony Fee \$500

Wedding officiant \$250

House sound system (mic, speakers) \$250

House pianist, per hour \$100; 2 hour minimum