

[MENUS & PACKAGES](#)[ONESTO BECOME A VIP](#)[SIGN IN](#)[PEACOCK RIDGE](#)[TUDOR HOUSE](#)[MORE](#)

Onesto Wedding Packages

All full-service packages include:

- *Upscale disposables for cocktail hour and desserts*
- *Complimentary tray passing of 2 of your hors d'oeuvre selection with cocktail hour (dependent on selection)*
- *China service (Choice of 3 patterns) on each table for dinner which includes dinner plate, salad plate, flatware, water goblets, carafe of water, basket of bread, dish of butter, salt & pepper shakers*
- *Five (5) hours of service staff for set-up and clean-up of food and bussing of guests' tables*
 - *Cake cutting and plating*
 - *Basic coffee station*

****Events held on a major holiday will be assessed an extra charge of \$1,500****

****Events requiring a room flip will be assessed an extra charge of \$1,500****

BECOME A VIP

Be the first to receive updates on exclusive events, secret menus, special offers/discounts, loyalty rewards & more!

SIGN UP

silver package - full-service buffet style dinner

Includes Coffee Station, Water, and Ice Tea.

CHOICE OF FOUR (4) HORS D'OEUVRES

- *cranberry meatballs*
- *pesto chicken and goat cheese tarts*
- *basil & sun-dried tomato crusted chicken skewers with golden aioli*
- *sweet soy glazed bacon wrapped chicken and water chestnuts*
- *chicken satay skewers*
- *asparagus cigars*
- *spanakopita*
- *raspberry brie bites*
- *spinach & artichoke dip with tortilla chips & baguettes*
- *fresh fruit trifles*

see our full list of hors d'oeuvres choices – additional hors d'oeuvres starting at \$7.50



3

CHOICE OF TWO (2) ENTRÉES

- *slow roasted beef au jus*
- *savory beef brisket with 3 bbq sauces*
- *bourbon glazed pork tenderloin*
- *lemon chicken picatta*
- *chicken parmesan*
- *creamy chicken marsala*
- *creamy tuscan chicken*
- *chicken cordon bleu*
- *roma stuffed chicken*
- *mediterranean stuffed chicken*
- *bruschetta chicken*
- *braised beef short-ribs \$*

see our full list of entrées – some additional charges may apply



2

CHOICE OF ONE (1) PLATED SALAD

- *garden salad*
- *dbd house salad*
- *traditional spinach salad*
- *dbd italian salad*
- *traditional caesar dressing*
- *summer spinach salad*
- *pear & walnut salad*

- fall apple & pear salad
- harvest salad
- roasted asparagus & strawberry salad \$



1

CHOICE OF THREE (3) ACCOMPANIMENTS

- baby potatoes in garlic herb butter
- fresh green beans
- roasted redskin mashed potatoes
- roasted asparagus with lemon aioli
- homemade cheesy au gratin potatoes
- roasted seasonal vegetables
- smoked gouda mac & cheese
- six cheese ravioli in homemade marinara
- wild rice pilaf
- bowtie pasta with pesto alfredo
- leek & mushroom gruyere potato gratin
- butternut squash ravioli \$

see our full list of side choices – some additional charges may apply



silver buffet style package

SILVER BUFFET STYLE PACKAGE

includes basic china, service staff for 5 hours, and cake cutting

\$40.95 per guest - minimum of 150 guests to secure package pricing
(\$43.95 per guest for events under 150 guests)



1

gold package - full-service family style dinner

Includes Coffee Station, Water, and Ice Tea.

CHOICE OF FOUR (4) HORS D'OEUVRES

- *cranberry meatballs*
- *pesto chicken and goat cheese tarts*
- *basil & sun-dried tomato crusted chicken skewers with golden aioli*
- *sweet soy glazed bacon wrapped chicken and water chestnuts*
- *chicken satay skewers*
- *asparagus cigars*
- *spanakopita*
- *raspberry brie bites*
- *spinach & artichoke dip with tortilla chips & baguettes*
- *fresh fruit trifles*

see our full list of hors d'oeuvres choices – additional hors d'oeuvres starting at \$7.00



3

CHOICE OF THREE (3) ACCOMPANIMENTS

- *baby potatoes in garlic herb butter*
- *fresh green beans*
- *roasted redskin mashed potatoes*
- *roasted asparagus with lemon aioli*
- *homemade cheesy au gratin potatoes*
- *roasted seasonal vegetables*
- *smoked gouda mac & cheese*
- *six cheese ravioli in homemade marinara*
- *wild rice pilaf*
- *bowtie pasta with pesto alfredo*
- *leek & mushroom gruyere potato gratin*
- *butternut squash ravioli \$*

see our full list of side choices – some additional charges may apply



CHOICE OF TWO (2) ENTREES

slow roasted beef au jus

mediterranean stuffed chicken

creamy chicken marsala

savory beef brisket

lemon chicken picatta

creamy tuscan chicken

bourbon glazed pork tenderloin

bruschetta chicken

red wine braised beef short ribs \$

teriyaki or bourbon glazed salmon \$

see our full list of entrées – some additional charges may apply



CHOICE OF ONE (1) PLATED SALAD

- garden salad

- dbd house salad

- traditional spinach salad

- dbd italian salad

- traditional caesar dressing

- summer spinach salad

- pear & walnut salad

- fall apple & pear salad

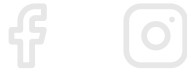
- harvest salad

- roasted asparagus & strawberry salad \$



1

Made with  by Popmenu



Location

Dishes by Design

3909 Blackburn Rd NW

Canton, OH 44718

(330) 454-6527



Website Accessibility Assistance



Onesto Ceremony with full room flip

\$2,500



- All décor can be brought in on Friday between 11am – 4pm.
- Rehearsal takes place on Friday evening at the time of your choice.
- Adds an additional hour to event rental time. (6 hours)
- Must move right from ceremony to cocktail hour/reception.
- First look is highly recommended, as no photos are permitted in the ballroom following the ceremony to allow enough time to complete room flip during the cocktail hour.
- Both bridal suites are included for Friday to Saturday through end of the event, to ensure that there are spaces to keep both the bride and groom while guests are being seated.
- Onesto staff will handle full room flip but décor limitations will be set.
 - Staff will handle placement of tables, chairs, linens, table number and centerpieces.
 - If any additional décor needs placed, this will need to be discussed and approved in advance with the venue manager.
 - No live flame candles are permitted.
- Room flips are limited to those guest counts that are **less than 200**.
 - Anything over 200 will incur an additional \$500 charge.

Room flips require extreme organization for all of the above reasons. We are always happy to assist with suggestions and advice on how this can be done most efficiently. We want to execute your wedding vision to the best of our ability.

Premium Bar

Second bar used only if over 150 guests.

\$32 per person plus tax and service fee. (\$40.48)

Liquor

Vodka

- Grey Goose
- Titos

Gin

- Tanqueray
- Hendricks

Rum

- Captain Morgan
- Barcardi
- Malibu

Bourbon

- Bulleit

Tequila

- Patron Silver
- Cuervo Gold

Whiskey/Scotch

- Crown Royal
- Crown Royal Apple
- Jameson
- Jack Daniels

Cordials

- Bailey's
- Kahlua
- Amaretto

Two Signature drinks of your choice.

- No additional charge if using components listed in the package.

Beer Selection

- Budweiser
- Bud Light
- Miller Lite
- Michelob Ultra
- Stella Artois
- Blue Moon
- Angry Orchard
- Great Lakes Dortmund
- Corona
- Columbus IPA
- White Claw – Black Cherry

Soda, Juices & Mixers

- Coca-Cola, Diet Coke, Sprite, & Ginger Ale
- Orange Juice
- Grapefruit Juice
- Cranberry Juice
- Pineapple Juice
- Bottled Water
- Sweet & Dry Vermouth
- Triple Sec
- Peach Schnapps
- Lime Juice, Lemon Juice, Grenadine
- Sweet & Sour Mix
- Half & Half Cream

Wine Selection

Red:

- Cabernet Sauvignon
- Merlot

White:

- Chardonnay
- Sauvignon Blanc
- Moscato

Champagne

*The Onesto does not supply or offer Coffee & Hot Tea beverages.

*All inventory requested not provided, will be ordered by the Onesto, & billed separately from the bar tab. There will also be a 20% service fee added per case ordered.

*Additional hour of bar service is \$8 per person.

Standard Bar

Second bar used only if over 150 guests.

\$25 per person plus tax and service fee. (\$31.63)

Liquor Selection

- Well Vodka
- Well Gin
- Well Rum
- Well Tequila
- Well Bourbon
- Well Whiskey

Cordials

- Bailey's
- Kahlua
- Amaretto

Beer Selection

- Budweiser
- Bud Light
- Miller Lite
- Michelob Ultra
- Stella Artois
- Blue Moon
- Angry Orchard
- Great Lakes Dortmunder
- Corona
- Columbus IPA
- White Claw – Black Cherry

Soda, Juices & Mixers

- Coca-Cola, Diet Coke, Sprite & Ginger Ale
- Orange Juice, Grapefruit Juice, Cranberry Juice & Pineapple Juice
- Sweet & Dry Vermouth
- Triple Sec
- Peach Schnapps
- Lime Juice & Lemon Juice
- Grenadine
- Sweet & Sour mix
- Half & Half Cream

Fresh Fruit Garnishes

- Lemons
- Limes
- Oranges
- Cherries
- Olives

Wine Selection

Red:

- Cabernet Sauvignon
- Merlot

White:

- Chardonnay
- Sauvignon Blanc
- Moscato

Champagne

*The Onesto does not supply or offer Coffee & Hot Tea beverages.

*All inventory requested not provided, will be ordered by the Onesto, & billed separately from the bar tab. There will also be a 20% service fee added per case ordered.

*Additional hour of bar service is \$8 per person.

Beer & Wine Bar

Main bar only

\$20 per person plus tax
and service fee (\$25.30)

Beer Selection

- Budweiser
- Bud Light
- Miller Lite
- Michelob Ultra
- Stella Artois
- Blue Moon
- Angry Orchard
- Great Lakes
Dortmunder
- Corona
- Columbus IPA
- White Claw – black
cherry

Wine Selection

Red:

- Cabernet
Sauvignon
- Merlot

White:

- Chardonnay
- Sauvignon Blanc
- Moscato

Champagne

Soda, Juices & Mixers

- Coca-Cola, Diet
Coke, Sprite &
Ginger Ale
- Orange Juice and
Cranberry
- Grenadine

Fresh Fruit Garnishes

- Lemons
- Limes
- Oranges

*The Onesto does not
supply or offer Coffee &
Hot Tea beverages.

*All inventory requested
not provided, will be
ordered by the Onesto, &
billed separately from the
bar tab. There will also be
a 20% service fee added
per case ordered.

*Additional hour of bar
service is \$8 per person.

Non-Alcoholic

\$8 per person plus tax
and service fee (\$10.12
per person)

- Coke
- Diet Coke
- Sprite
- Ginger Ale
- Lemonade
- Juices
 - Orange
 - Cranberry

*Dishes by Design can
and typically provides Iced
Tea and Coffee.

Dishes by Design

2025 Onesto Wedding Packages

All full-service packages include:

- Upscale disposables for cocktail hour and desserts
- Complimentary tray passing of 2 of your hors d'oeuvre selection with cocktail hour (dependent on selection)
- China service (Choice of 3 patterns) on each table for dinner which includes dinner plate, salad plate, flatware, water goblets, a carafe of water, a basket of bread, a dish of butter, salt & pepper shakers
- Beverage Station with Water and Iced Tea
- Five (5) hours of service staff for set-up and clean-up of food and bussing of guests' tables
- Cake cutting and plating
- Basic coffee station

22% Service Charge and 6.5% Sales Tax are not included in prices

Service staff gratuity not included in prices

Events held on a major holiday will be assessed an extra charge of \$1,500

Events requiring a room flip will be assessed an extra charge of \$750

Contact information:

- Business phone: (330) 454 – 6527
- Email: cateringdirectordbd@gmail.com
- Website: www.dishesbydesign.com

Silver & Gold Packages

Silver Package – Full-Service Buffet Style Dinner

\$40.95 per guest if 150 or more guests

\$43.95 per guest if under 150 guests

Gold Package – Full-Service Family Style Dinner

\$46.95 per guest if 150 or more guests

\$49.95 per guest if under 150 guests

Includes:

- Choice of Four (4) Hors d'oeuvres
- Choice of One (1) Plated Salad
- Choice of Two (2) Entrees
- Choice of Three (3) Accompaniments
- Homemade crusty bread and rolls with whipped butter

22% Service Charge and 6.5% Sales Tax are not included in prices

Service staff gratuity not included in prices

Platinum Package – Full-Service Sit-Down Duo Dinner

\$59.95 per guest

Note: This package is only available for 100 or less guests and is dependent on food choices

Includes:

- Choice of Four (4) Hors d'oeuvres
- Choice of One (1) Plated Salad
- Choice of Two (2) Entrees
- Choice of Two (2) Accompaniments
- Homemade crusty bread and rolls with whipped butter

22% Service Charge and 6.5% Sales Tax are not included in prices

Service staff gratuity not included in prices

Black Tie Affair Package – Heavy Hors D’oeuvres Stations

Includes 11 Food Items, Coffee Station, and Upscale Disposables*

(China available for addl. charge)

\$46.95 per guest if 125 or more guests

\$49.95 per guest if under 125 guests

Recommended Menu Includes:

DBD Charcuterie Boards

Spinach and Artichoke Dip with Baguettes and Crackers

Thinly Sliced Beef Tenderloin with Silver Dollar Rolls and Sauces

Sundried Tomato & Basil Crusted Chicken Skewers with Golden Aioli

Garlic Parmesan Pork Medallions

Cranberry Meatballs

Jumbo Shrimp Cocktail Shooters

Honey Goat Cheese Triangles

Tomato, Cucumber & Feta Salad

Smoked Gouda Macaroni & Cheese

Seasonal Roasted Vegetables with Balsamic Reduction

*Additional Hors d’oeuvres may be added for an additional charge

Choose this menu or customize your menu with selections from the Hors d’oeuvres List
for your special event.

(Some items may require an additional charge.)

Diamond Upgrade Package

\$13 per guest

This package can be added to any wedding package and includes the following
upgrades:

- ❖ 10" and 7" Trieste White and Gold Plates with Gold Capri Flatware
- ❖ DBD Charcuterie Boards with Crackers, Crisps and Baguettes for Cocktail
Hour (replaces one (1) hors d’oeuvre from original package)
 - ❖ Specialty Napkin Fold with Fresh Herb or Greenery
(Pocket fold to accommodate menu card or rolled and tied napkins)
- ❖ Choice of the Miniature Dessert Package or a Late-Night Snack
 - ❖ Coffee Bar with Flavored Syrups and Creamers

Hors d'oeuvre Options

Cranberry, Spicy Italian, or Apricot Chili Meatballs
Cheese Display with Crackers
Sun-dried Tomato & Basil Crusted Chicken Skewers
Pesto Chicken & Goat Cheese Tarts
Spinach & Artichoke Dip – **V, GF**
Bourbon Chicken, Pork or Beef Skewers
Teriyaki Chicken or Beef Skewers
Bacon Wrapped Chicken & Water Chestnuts - **GF**
Potato & Cheddar Pierogies w/Onions - **V**
Sausage Stuffed Mushrooms – **GF**
Vegetarian Spring Rolls w/ Sweet Chili Sauce – **V**
Jumbo Shrimp Cocktail Shooters - **GF**
Artichoke & Parmesan Tarts - **V**
Mini Crab Cakes (\$\$)
Shrimp & Grit Shooters (\$) – **GF**
Chilled Shrimp Cocktail Bowl (\$) – **GF**
Charcuterie Grazing Table (\$\$) – **V, GF**

Fresh Vegetables w/Dip - **V, VG, GF**
Fresh Fruit Trifles - **V, VG, GF**
Caprese Skewers – **V, VG, GF**
Tuscan Chicken Tarts
Buffalo Chicken Dip
Raspberry Brie Bites - **V**
Goat Cheese Bruschetta - **V**
Asparagus Cigars - **V**
Chicken or Beef Satay Skewer - **GF**
Honey & Goat Cheese Filos
Vegetable Stuffed Mushrooms - **V**
Spanakopita - **V**
Cold Ponzu Shrimp Shooters – **GF**
Crab Cake Stuffed Mushrooms (\$\$)
Salmon Canapes (\$)
Chicken & Waffle Bites (\$)
Charcuterie boards (\$) – **V, GF**

Salad Options

Garden Salad – **V, VG, GF**
DBD House Salad – **V, GF**
Traditional Spinach Salad
Summer Spinach Salad – **V, VG, GF**
Tomato, Cucumber, Feta Salad – **V**

Italian Salad – **V, GF**
Traditional Caesar Salad - **GF**
Harvest Salad
Pear & Walnut Salad – **V, GF**
Fall Apple Salad – **V, GF**

*(\$) and (\$ \$) indicates an upcharge

V = Vegetarian, **VG** = Vegan, **GF** = Gluten Free

Items indicated are already made **V, VG, GF** or can be made as such.

Entrees

Slow Roasted Beef in Au Jus - **GF**
Savory Beef Brisket w/3 BBQ sauces - **GF**
Bourbon Glazed Pork Tenderloin
Garlic Parmesan Glazed Pork Tenderloin
Italian Sausage w/Onions & Peppers - **GF**
Bruschetta Chicken
Sun-dried Tomato & Basil Crusted Chicken
Braised Beef Short Ribs (\$) – **GF**
Herb Crusted Beef Tenderloin (\$\$) – **GF**
DBD Crab Cake w/Cajun Remoulade (\$\$)
Steak Diane (\$\$)

Chicken Piccata - **GF**
Chicken Cordon Bleu
Chicken Parmesan
Creamy Chicken Marsala - **GF**
Creamy Tuscan Chicken
Roma Stuffed Chicken
Mediterranean Stuffed Chicken
Lemon Dill Salmon Filets (\$)
Bourbon Glazed Salmon Filets (\$)
Carved Prime Rib (\$\$) – **GF**

Accompaniments

Garlic Redskin Mashed Potatoes – **V, GF**
Yukon Gold Mashed Potatoes – **V, GF**
New Baby Potatoes in Garlic Herb Butter – **V, GF**
Roasted Seasonal Vegetables - **V, VG, GF**
Potato & Cheddar Pierogies w/Onions - **V**
Fried Brussels Sprouts w/Bacon & Onion – **GF**
Roasted Asparagus w/Lemon Aioli or Balsamic Drizzle- **V, VG, GF**
Penne Pasta w/Marinara Sauce - **V, VG**
Cheese Ravioli in Bruschetta Alfredo or Marinara
Penne w/Creamy Pancetta Tomato Sauce (\$)
Mushroom, Leek, & Gruyere Potato Gratin (\$)
Butternut Squash Ravioli w/Cinnamon Pecan Butter (\$)
Mushroom Ravioli w/Creamy Marsala Sauce (\$) – **V**

Smoked Gouda Mac & Cheese - **V**
White Cheddar Mac & Cheese - **V**
Loaded Mashed Potatoes
Bowtie Pasta w/Pesto Alfredo – **V**
Pasta Primavera - **V, VG, GF**
Baked Ziti – **V**
Penne Pasta w/Alfredo Sauce – **V**
Fresh Green Beans - **V, GF**
Fresh Green Beans w/Almonds **V, GF**
Rice Pilaf - **V, GF**
Sweet Potato Casserole - **V**

*(\$) and (\$ \$) indicates an upcharge

V = Vegetarian, **VG** = Vegan, **GF** = Gluten Free

Items indicated are already made **V, VG, GF** or can be made as such.

DBD Dessert Options

Assorted Miniature Dessert and Cookie Bar

Assorted Brownie Bites, Macarons, Petite Cookies, and Dessert Bars.

Coffee Bar with Flavored Syrups and Flavored Creamers

\$6/person

Homemade Pie and Cobbler Bar

Peach Cobbler, Apple Pie, Cherry Pie, Blueberry or Peach Pie, and Seasonal Pie

With Vanilla Ice Cream and Whipped Cream

Coffee Bar with Flavored Syrups and Flavored Creamers

\$5/person

Cheesecake Bar

New York Style Cheesecake, Assorted Flavored Cheesecakes, and Seasonal Cheesecake.

Served with Cherry Topping, Blueberry Topping,

Strawberry Topping, and Whipped Cream

Coffee Bar with Flavored Syrups and Flavored Creamers

\$7/person

Ultimate Dessert Bar

Assorted mix of Miniature Desserts, Cannoli, and Dessert Shooters.

\$8/person

Dessert Shooters

Decadent Brownie Mousse Shooters, Reese's Peanut Butter Cup Shooters,

Lemon Blueberry Mascarpone Shooters, Cheesecake Shooters, Seasonal Shooters

(Ordered in batches of 50 with a minimum of 100)

\$3 each

Build Your Own Sundae Bar

Assorted Ice Cream with Chocolate Syrup, Caramel Syrup, Strawberry

Topping, Chopped Reese's Cups, Heath Bar Crunch, Chopped Nuts,

Whipped Cream and Cherries

\$6/person

Small 2-Tier Wedding Cake

Small cake for cutting ceremony. Requires purchase of a Dessert Package.

\$125.00

*Minimum of 100 Guests to Secure Package Pricing

**22% Service Charge and 6.50% Sales Tax are not included

DBD Late-Night Snacks

Chicken Fingers and Tater Tots

Breaded Chicken Tenders and Tater Tots served with Homemade BBQ Sauce, Golden Aioli, and Ranch
\$7/person

Mini Meatball Subs

Italian Meatballs in Homemade Marinara Sauce and Miniature Buns with Mozzarella Cheese
\$5/person

Walking Tacos

Taco Seasoned Ground Beef, Shredded Cheeses, Diced Tomatoes, Sour Cream
over a Bag of Crushed Doritos
\$5/person

Cookies and Milk

Homestyle Chocolate Chip, Peanut Butter, and White Chocolate Macadamia Nut Cookies
with White and Chocolate Milk
\$3/person

Hot Pretzels and Cheese

Soft-Pretzels Sticks w/Cheese Sauce, Mustard, and our Homemade Golden Aioli
\$5/person

Chips and Dips

Assorted Potato Chips, Tortilla Chips and Pita Chips served with
French Onion Dip, Hummus, Salsa and Guacamole
\$4/person

*Minimum of 100 Guests to Secure Package Pricing

**22% Service Charge and 6.50% Sales Tax are not included

Specialty Items

Gold or Silver Chargers can be added for \$3.00 each
Upgraded flatware, glassware, and plates are available and individually priced

Additional Charges:

Events held on a major holiday will be assessed an extra charge of \$1,500

Events requiring a room flip will be assessed an extra charge of \$750

22% Service Charge and 6.50% Sales Tax will be added to all packages

FAQs

What is the payment structure for my event?

- \$250 due at the time of booking to secure the date
- \$1,500 due 90 days before the event date
- Final payment is due 2 weeks before the event date
- **Note:** All deposits go toward your final payment and are non-refundable

What types of payments do you accept?

- Cash
- Check
- Zelle (dishesbydesign@yahoo.com)
- Credit Card (4% convenience fee added)

What if I cancel my event?

- All payments are non-refundable

What is the service charge and tax?

- All packages will have a 22% service charge and 6.5% sales tax added. The service charge is to cover incidentals, use of our equipment, travel fees, etc and is NOT a gratuity for the service staff at your event. We recommend that you provide a gratuity for the service staff separately.

Should I tip the service staff or is that included in my bill?

- We currently do not add gratuity to your bill. We recommend that you tip the service staff separately by adding the gratuity to your final payment and indicating it as such or bringing cash to the event.

When do you need to know my final head count?

- A final head count is required 3 weeks before the event date

When do you need to know my final food choices?

- Final food choices are required 60 days before the event date

If I choose the buffet, will someone serve the food?

- No, your guests will be able to serve themselves and select any or all of the options you have selected on the buffet.

What is family style?

- Family style is served at your guests' tables. Each of the food options you selected for your dinner will be served in one serving dish per item for the entire table to enjoy.

What if I have guests with dietary restrictions?

- Our menu indicates items that are or can be made Gluten-Free, Vegetarian, or Vegan. We recommend that you consider these choices when selecting your options. If you have specific concerns, please discuss them with us individually and we will do our best to accommodate your needs.

On your menu I see (\$) and (\$\$), how do the upcharges work?

- The single dollar sign indicates a small upcharge fee of a few dollars per person and a double dollar sign indicates a larger upcharge fee per person. Both are subject to the current market prices.

Will I receive any leftover food from my event?

- Yes, we will package up any leftover food you have from your event and leave them in the refrigerator at the venue.

Will you cut my cake?

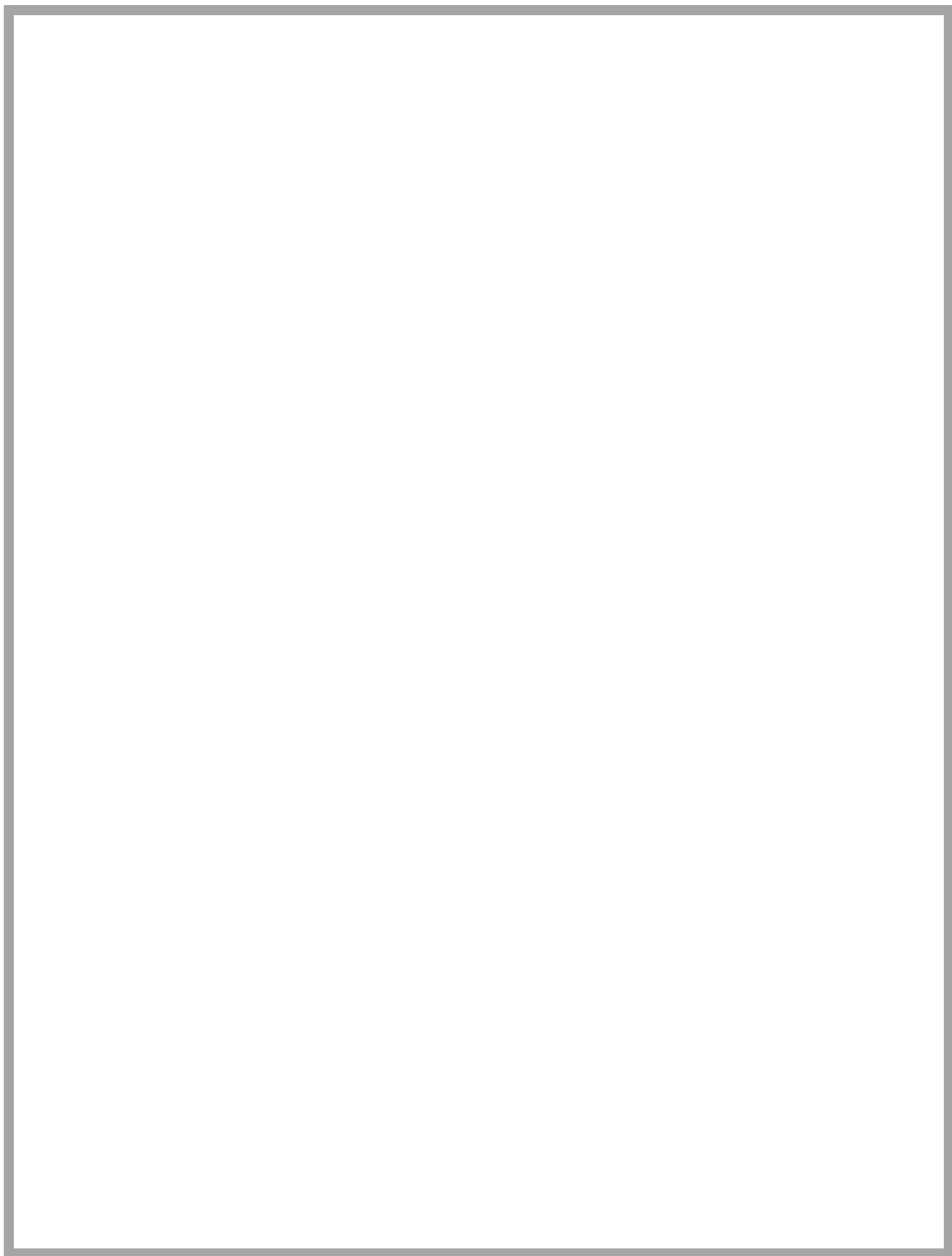
- Yes, cake cutting and plating are included in all of our packages. Please let us know before the day of your event if you want any portion of your cake to be saved.

Can you set up and refill my desserts if I don't purchase desserts from you?

- If you have purchased desserts from a licensed professional, we will refill your desserts throughout the night for \$125. Unfortunately, we cannot handle food items provided by family members or anyone who is not licensed due to possible allergens or contamination.

Contact information:

- Business phone: (330) 454 – 6527
- Email: cateringdirectordbd@gmail.com
- Website: www.dishesbydesign.com



Historic Onesto Event Center Pricing

2025/2026

Friday \$6,500

Saturday \$7,000

Sunday \$5,500

*There is a 20% off-season discount on rental for all January-March dates.

**This discount is also being applied to all remaining 2025 dates until further notice.

All rental pricing includes:

- 5 hour event rental. Set up can begin at 10am on the day of the event.
- round and rectangular tables & gold chiavari chairs
- floor length linens (black, white or ivory)
- color tri-fold napkin of your choice
- set up (according to floor plan)
- cleaning
- bar service staff
- security staff
- front desk staff (complimentary coat check)

We also offer some additional rental items that are optional.

- Onesto Suite – one bedroom suite
 - \$200 per night
- Bliss Suite – two-bedroom suite
 - \$350 per night
- Champagne Walls
 - \$300
 - 90 glasses filled one time.
- GOBO projector
 - \$150
- Valet
 - Starts at \$500
- Old Stone Chapel use for Ceremony
 - \$1,500
- Décor Package
 - \$400

The Onesto works exclusively with Dishes by Design for all catering.

- **Owner & Chef:** Toni Altimore
- **Website:** www.dishesbydesign.com
- **Phone:** 330.454.6527
- info@dishesbydesign.com

All beverage services are provided by the Onesto. Below are the three bar and one non-alcoholic option.

Premium Bar Package – 4 hours of unlimited service during the 5 hour event including all of the premium liquor, beer and wine options.

\$32 per person plus tax and service fee.
(\$40.48)

Standard Bar Package – 4 hours of unlimited service during the 5 hour event including all of the standard liquor, beer and wine options.

\$25 per person plus tax and service fee.
(\$31.63)

Beer & Wine Package - 4 hours of unlimited service during the 5 hour event including all of the listed beer and wine options.

\$20 per person plus tax and service fee
(\$25.30)

*Additional hour of bar service is able to be added to any package for \$8 per person.

Non-Alcoholic

\$8 per person plus tax and service fee
(\$10.12 per person)

Coke, Diet Coke, Sprite, Ginger Ale & Lemonade
Juices (Orange, Cranberry)
Water

*Dishes by Design can provide iced tea and coffee per request.

