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**Group Dining Experiences**

**Benny's Pizza**

Once upon a time, Benny’s Pizza was a Frostop Root Beer stand — the kind of place where food and drinks were delivered via roller skates to cars parked outside with the windows rolled down. Folks still eat outside at Benny’s — and their crafted root beer is still on the menu — but a few amenities have been added. Just a few. 😉 The now veritable entertainment complex — equal parts family eatery, popular bar, live-music venue, and sports-memorabilia museum — covers almost 12,000 square feet. Enjoy a delicious lunch of their famous pizza and root beer or other popular menu selections.

**Length of Experience:** 1- 1.5 hours

**Bokes Creek Winery**

Visitors to this family-owned and operated award-winning winery can’t help but feel the energy and enthusiasm as soon as they enter the front door. Taste and delight in the Frasca family’s labor of love, as they take great pride in wines made with estate-grown grapes and fruits with no artificial flavors or colors.

**Cost:** $10 for tour, tastings, and souvenir glass

**Note:** Group capacity is limited

**Dalton Union Winery & Brewery**

After years of dabbling in winemaking and receiving positive feedback from friends and family, Dale and Tonya decided to make it official. Playing on their love of wine and each other; they named the winery after the combination of their names, the celebration of their nuptials and their location in Ohio. With that, the Dalton Union Winery and Brewery was born! Visitors enjoy a warm spirit of hospitality, delicious wines, and craft brews at this lovely Union County winery.

**Cost:** $10 for six tastings of wine, beer, mead, or cider.

**Length of Experience:** 1 hour

**Add on Option#1:** Enjoy custom-made charcuterie cups while you sample your beverages. Cost $10/person. Hearty box lunch including sandwich, chips, side, and dessert. Cost $25/person.

**Add on Option #2:** Hearty box lunch including sandwich, chips, side, and dessert. Cost $26/person (please add an additional hour for the experience).

**Der Dutchman Restaurant & Bakery**

From meat-and-potatoes meals to made-from-scratch pastries and pies, Der Dutchman Restaurant is the place to savor the delicious bounty of genuine Amish kitchen cooking. Located next to the restaurant/bakery, Carlisle Gifts, offers a unique shopping experience.

**Cost:** $20.99\* per person, includes beverage and dessert. Does not include tax or gratuity.

\*Based on their standard buffet

**Length of Experience**: approximately one hour to dine and additional for shopping at the bakery and Carlisle Gifts

**Dine on a Covered Bridge**

Participate in a truly unique experience of dining on a covered bridge, complete with delicious cuisine, folk music, storytelling, lively conversation, and a setting sure to celebrate a slower era. Picturesque Pottersburg Bridge, built in 1873, has become the venue for our signature covered bridge lunches and dinners, which are always a delight for the senses.

**Note:** Special dietary meals are available on request. Meals are served on the Pottersburg Covered Bridge with padded white chairs, tables with linens, and seasonal table scape.

**Menu Options**

Please choose from the options below. Send final requests to the Union County Tourism Sales & Services Coordinator one week prior to the tour. Pricing is all inclusive (taxes, entertainment, environmental). Make checks payable to: Union County Tourism.

**Lunch on the Bridge**

**Menu Option #1 –** **Boxed Lunch on the Bridge**

**Cost:** $30 per person

**Length of Experience:** 1 hour

**Comp Policy:** Driver and escort are comp.

**Menu Option #2 - Hot Buffet Lunch on the Bridge**

**Cost:** $35 per person

**Length of Experience:** 1 hour

**Comp Policy:** Driver and escort are comp.

Meats (Pick Two):

* Smoked Pulled Pork
* Smoked Carved Turkey
* Smoked Sausage
* Smoked Pulled Chicken
* Smoked Beef Brisket ($2 per person upcharge for premium meat)
* Sides (Pick Two):
* Green beans
* Baked beans
* Corn Pudding
* Mac and Cheese
* Smashed Potatoes
* Side Salad

Included

* Buns
* Drinks (tea, lemonade, and water)
* Homemade Chocolate Chip Cookies
* (Vegetarian meals available upon request)

**Dinner on the Bridge**

Served buffet style with a band for entertainment/music and historical presentation.

**Cost:** $50 per person

**Length of Experience:** 1 hour

**Comp Policy:** Driver and escort are comp.

**Hot Buffet Includes:**

Meats (Pick Two):

* Carved Beef Brisket ($1 per person upcharge for premium meat)
* Smoked Carved Turkey
* Smoked Chicken (breast, thighs, and wings)
* Smoked Pulled Chicken
* Smoked Sausage
* Smoked Pulled Pork
* Sides (Pick Two):
* Green beans
* Baked beans w/ Brisket
* Corn Pudding
* Cornbread
* Mac and cheese
* Smashed Potatoes w/Gravy
* Potato Salad
* Garden salad with ranch and Italian dressing ($1 per person upcharge)
* Drinks (Tea, lemonade, and water)
* Dessert (Choose one):
  + Cornbread
  + Banana pudding
  + Chocolate cake
  + Chocolate Chip Cookies
  + Warm cobbler ($1/ per person upcharge)

**Dinner on the Bridge**

Served buffet style with a band for entertainment/music.

**Cost:** $50 per person

**Length of Experience:** 1 hour

**Comp Policy:** Driver and escort are comp.

**Hot Buffet Options:**

Meats:

* Classic Short rib with demi-glace
* Herb Grilled Chicken
  + Both meat options for a $1 upcharge
* Sides (Pick Two):
  + Green Beans
  + Garlic Buttermilk Mashed Potatoes
  + Seasonal Harvest Salad
  + Herb Risotto
* Dessert:
  + Seasonal Dessert
* Drinks (Tea and water)

**NEW! Add-On Dessert on the Bridge!**

**Length of Experience:** Add an additional 30 minutes

**Cost:** $8 pp

**Option 1: Eda’s Italian Ice**

Highlighted on the Ohio Ice Cream Trail

The experience would include the choice of 2 Italian Ice and 2 Gelato flavors.

We recommend the Chocolate Covered Cherry Bridge Strato for the Covered Bridge Trail enthusiasts as well.  This frozen dessert layers their Chocolate Brownie Bite gelato with a tart and fun Cherry Italian Ice.

**Option 2: Chef’s Parlor Ice Cream Bar**

Chocolate and Vanilla Ice Cream

Variety of seasonal and house toppings

**Eda's Italian Ice**

It feels like a homecoming the moment you walk in the door, as Lisa and Jack (the owners) and their friendly staff greet you. Their story is as lovely as their gelato and ices, which are both handmade in small batches. The location, which has been in the family as a variety of businesses for many years, is cheery, sunny, and memorable – from both hospitality and deliciousness standpoints. The most challenging part of a visit to Eda’s is the decision making, as it’s tough to choose from 14 ices, 12 gelatos and any combination of the two.

**Cost:** $5 for a “Smidge” (8 oz.) or “Middie” size serving (10 oz.)

**Length of Experience:** 1 hour/Varies, as groups often sit outside on their lovely patio or take it to go on the motorcoach.

**Giovanni’s Pizza**

Learn from owner, Cindy, how to toss and turn your pizza dough to make it nice and round! After tomato sauce and cheese, you get to choose your favorite topping and add it however you want. Of course, you won't be leaving this fun-filled cooking class without experiencing the best part: eating your very own pizza. Personal 10” pizza meal includes garden salad, drink with refills and Cinnamon Snazzy!

**Cost:** $15 per person

**Length of Experience:** 1 ½ hours

**Kelly’s Kitchen**

Kelly believes in fresh ingredients and wholesome food prepared the way your grandma might have cooked. Kelly’s Kitchen is a restaurant that is considered a local secret in the quaint small town of Richwood. A freshly prepared sandwich wrap with fresh fruit, chips, dessert and bottled water is the ideal picnic style meal to enjoy at nearby Richwood Park.

**Cost:** $20/person

**Leon’s Garage**

Head on down to the garage and let loose in a nostalgia-filled garage of the classic 30s-50s automotive service centers. Leon’s Garage brings you back to what matters – great friends and great food. Escape the “busy” and relax. We’ll make it a great time! Known for our smoked brisket, we offer an authentic menu utilizing locally sourced ingredients in many of our items.

**Cost:** depending on menu selections

**Length of Experience:** 1 hour

**NEW! Rhetoric Brewing Co.**

Rhetoric is a locally owned and operated brewery & winery located in rural Union County. They specialize in small-batch handcrafted beer, wine, hard cider, and mead. Their taproom is located on a multi-generation family farm less than 15 minutes north of Marysville.

**Wine and Cheesecake Tasting**

A flight of 4- 3oz wines and 4 cupcake size cheesecakes (locally sourced from Kitschen bakery)

**Cost:** $25 per person

**Length of experience**: 1-1 ½ hours

**Whit’s Frozen Custard**

Opened in an old historic building in the heart of Uptown Marysville. As you drive by the center of town today, you will likely find the street corners filled with smiling faces and joyous laughter as they enjoy the unique flavors of our blossoming town center. We are always delighted to sweeten your day with our freshly made hand-crafted premium frozen custard.

**Cost:** $3.75 for one small dish or cone

**Length of Experience:** 1 hour/Varies, as groups often sit outside on their lovely patio or take it to go on the motorcoach.

**The Taphouse at Retreat 21**

Savor the sights of the rolling hills and vineyard landscape while you sip a naturally crafted beverage at Retreat 21. As a 64-acre farm with an onsite cidery, Retreat 21 is a place to adventure, unwind, and celebrate thoughtfully.

**Options:**

**Lemon Lavender Experience:** The fragrant and delicious culinary lavender grown and harvested on the Retreat 21 farm is used for lemonade and other specialty cocktails. During your visit, you will create your own dried lavender sachet while you learn more about the farm, cidery and winery.

**Season:**Anytime

**Cost:** $10 per person

**Length of Experience:** 1 hour

**Cider or Wine Tasting Experience:** Enjoy an immersive tasting experience surrounded by nature. Sip on a flight of onsite-made ciders or R21 Brand wines while you learn from our cider makers and wine experts about the selected beverages.

**Season:**Anytime

**Cost:** $16 per person

**Length of Experience:** 1 hour

**Add paired local snacks:** $10 per person

**Create your own wine or cider blend:** custom pricing