





You're getting married!

We would be honored to celebrate your big day with you.

With the cool museum setting of the Ohio History Center and the vintage charm of Ohio Village, we offer a unique experience you can't get anywhere else. Let us help you create a wedding day for the history books!









-our charming Ohio town set in the 19th century. There are a variety of spaces available for your perfect day, and you can customize each to your specific taste.

You can create your ideal ceremony in our nondenominational church, in our quaint Town Hall or outside in our Bier Garden; celebrate your nuptials with dinner and drinks in the American House Hotel and dance all night on the village green!













Classical or quirky, your special day promises to be one for the ages. Have your dream 1950s wedding in our pre-fabulous Lustron Home, explore our museum exhibits and take a selfie with Conway the mastodon.

Plan your classy wedding ceremony and reception with our customizable wedding packages, complete with exhibits and signature cocktails.











Our staff can guide the way and help you create a wedding experience uniquely suited to your style.

You want a horse and carriage? You can have a horse and carriage. What about a moonlit evening on the village green? You got it.

cheers



One of the many perks of getting married at a museum is our extensive knowledge of historic cocktails.

How about a 19th-century drink for guests at your Victorian wedding? Would you like a signature 1950s martini to enjoy on the lawn of the Lustron Home? Check out a couple of our recipes below, or create your own!

4 lumps of broken ice

1 ounce of brandy

TIP-TOP PUNCH

1 pinch granulated sugar

2 orange slices

2 pineapple slices

3 drops lemon juice

Place ice in a highball glass and add the next 5 ingredients. Fill glass with champagne, mix with a spoon and garnish with seasonal fruit.

CLASSIC OLD-FASHIONED

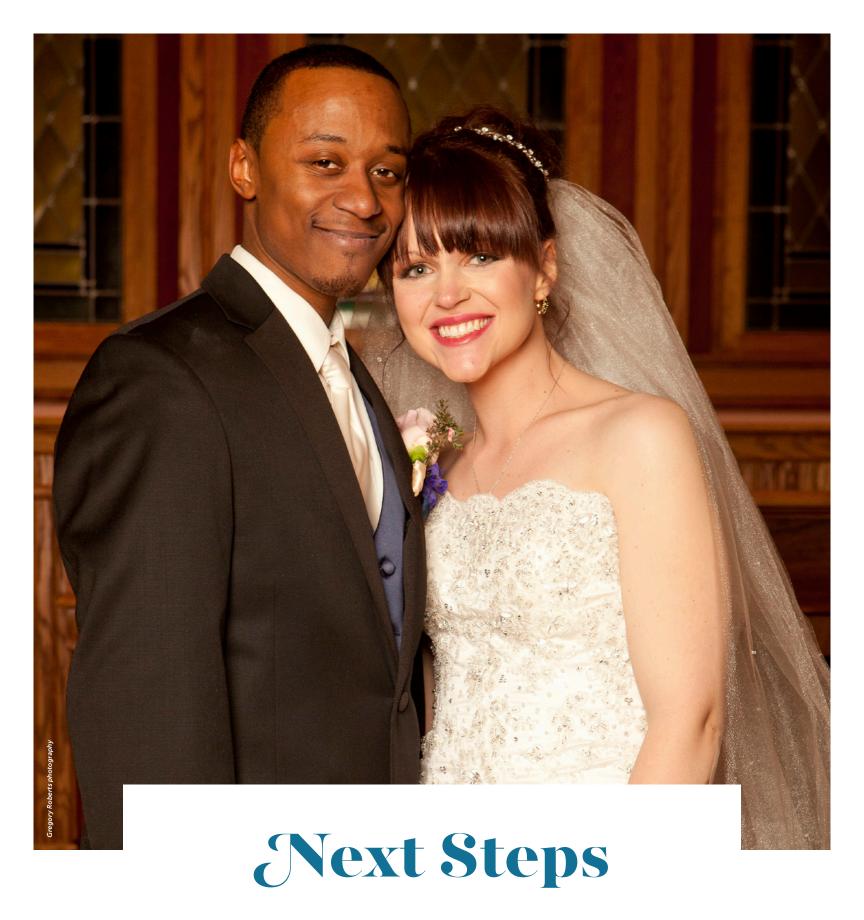
1 ice cube

1 sugar cube

3 dashes Angostura bitters

2 ounces rye whiskey club soda

Place the sugar cube in an old-fashioned glass. Wet it down with 2 or 3 dashes of Angostura bitters and a short splash of club soda. Crush the sugar with a strong spoon. Rotate the glass so that the sugar grains and bitters give it a lining. Add a large ice cube. Pour in the rye. Serve with a stirring rod.



Our event coordinators can answer your questions and help you through every step of planning your wedding. If you'd like more information about a wedding with the Ohio History Connection, email us at events@ohiohistory.org, call us at 614.298.2915, 800.646.5184 or visit our website at ohiohistory.org/weddings.