



# COMBINED WORKING INVOICE



Event: \_\_\_\_\_

Event Date & Times: \_\_\_\_\_ # Guests \_\_\_\_

## SPECIAL INTRODUCTORY PRICING

**FACILITY** -----Saturdays \$4,500; Fridays \$3,200; S-Thurs. \$2,200; VIP +\$300----- \$

**BEVERAGES\***-\$250 /100 Soft drinks; Domestic Beer & Wine \$28; "Well" \$32; "Top Shelf" \$39; VIP \$47--- \$

Selections \_\_\_\_\_

**CATERING & EVENT PLANNER** ----- \$

Selections - \_\_\_\_ See Catering Proposal \_\_\_\_\_

### AMENITIES

**Total Event Package with A/V/Lighting & DJ (1900) \_\_ or, Band Production (1500) \_\_**

*Includes use of all "in-house" equipment (mics, podium, monitors, speakers, projector, movie screen, all lighting options, & House linens & House dinnerware)*

DJ (\$1,500) \_\_ A/V Tech (\$580) \_\_ Designer Lighting (\$450) \_\_ Band Production (\$650) \_\_

Uplighting (\$200) \_\_ Valet \_\_\_\_\_ Photo Booth (\$775) \_\_ Other: \_\_\_\_\_ \$

SUBTOTAL ----- \$

ADMINISTRATION FEE @ 20% of total invoice ----- \$

SALES TAX (7.8%) \* ----- \$

\$

Deposit or other monies received ----- --

**TOTAL DUE \$**

# THANK YOU!

*(Prices do not include gratuity.)*

All catering is subject to the 20% administrative fee applicable to the full invoice.

# SAMPLE MENU SELECTIONS

All meals are served with seasonal salad with brioche rolls smothered in goat cheese butter, as well as, your selection of 2 sides including:

*Corn Pudding – Orzo with Greek Veggies and Tomato Garlic Vinaigrette – 7 Vegetable Couscous – Brie and Spring Pea Risotto Cakes – Potatoes Dauphine laced with Gruyere and Pesto – 4 Cheese Macaroni & Cheese – Cheesy Garlic Mashed Potatoes – Roasted Red and Sweet Potatoes with Sugar Snap Peas – Marinara Baked Ziti with Mozzarella and Kalamata Olives – Seasonal Assorted Grilled Veggies.*

Select a suggested entrée below OR -- build your own Signature Menu from scratch!

## CLASSIC RENDITION

### MAIN COURSE (Choose 2)

Bourbon Onion Braised  
Short Ribs

Chicken Coq Au Vin

Olive Oil Poached  
Salmon with Champagne  
Leek Sauce

Tuscan Roast Pork  
Tenderloin

**\$28 per person**



## BUFFET STYLE

Set  
Hors D'oeuvres

**Average \$9 per person**

## SMASH HIT

### MAIN COURSE (Choose 2)

Port Wine Peppercorn  
Braised Short Ribs

Sea Salt Brined Pork Rib  
Chops with Whipped  
Horseradish

Sumac Chicken with  
Green Tomato Chutney

Balsamic Grilled  
Chicken with Lemon  
Caper Beurre Blanc

**\$36 per person**

CHOOSE FROM  
3 LEVELS OF  
SERVICE

## MANNED STATIONS

with dual set & passed  
Hors D'oeuvres

**Average \$16 per person**

**Based on 100 guests**

## BOMBSHELL

### MAIN COURSE (Choose 2)

Beef Tenderloin with  
Horseradish Demi Glaze

Chicken Saltimbocca  
with Braised Chianti

Pan Seared Sea Bass  
with Lemon Dill Butter

Parmesan Panko  
Chicken with Lemon  
Caper Beurre Blanc

**\$44 per person**



## PLATED SERVICE

with Passed  
Hors D'oeuvres

**Average \$31 per person**

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## BAR & BEVERAGE SELECTIONS

Select a Bar & Beverage Package. Prices are per guest over 21 for a 4-hour event.

### GENERAL ADMISSION    **\$ 26**

#### Domestic Beers & Wines

*Budweiser, Miller Lite, Bud Light, Miller High Life  
Carneros Highway, Berringer, & Yellow Tail*

### 'BEST WELL'    **\$ 31**

#### Domestic & Imported Beers, Seltzers, Wines, 'Best Well' Spirits

***Home of the "Best 'Well' in Greater Cincinnati" !***

*Madtree, White Claw, Blue Moon, Coors, Corona,  
Titos, Captain, Beam, Bacardi, Tanguery, Seagrams  
Imagery, Bosco, & Pongo Wines*

### TOP SHELF    **\$ 36**

#### Domestic, Imported & Craft Beers, Wines, & 'Top Shelf' Spirits

*Jack, Jameson, Crown, 1800, Bombay Sapphire, Absolut, Beefeater,  
Wild Turkey, Grey Goose, Cuervo, 4 Roses, Christian Brothers,  
Coppolla & Meomi Wines*

### VIP    **\$ 42**

#### Domestic, Imported, & Craft Beers, Wines, Seltzers, & VIP Spirits

*Monkey Shoulder, Patron, Woodford, Hennessy, Remy, Belvedere,  
Hendricks, Johnnie Walker, Makers' Mark,*

*Ca'bolani & Joel Gott Wines*

Soft Drinks, Coffee, & Tea are free with all tiers. Without a Bar Package \$2.50 per person.

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SAMPLES FOR ...

## LITE FARES AND APPETIZERS

Enjoy one of our favorites or create a fanfare all your own!

### Fresh, Healthy, Flavorful

Roast Turkey with Brie & Tomato Chutney on flaky Croissants  
Chilled Cajun Meatloaf on Brioche Roll with 3-Pepper Ketchup  
Garlic Rosemary Roast Creamer Potatoes with Dijon  
Pesto Cheese Torte garnished with Fresh Fruit & Grilled Baguette  
Shrimp Louie in Profiterole

**\$18.75 per person**

### *Kitchen-made Fried Potato Chip Bar*

Kitchen Fried Buffalo Chips with Blue Cheese  
Kitchen Fried Curry Chips with Indian Chutney  
Kitchen Fried Fajita Chips with Chimichurri Ranch

**\$6.50 per person**

### Hearty Fare

Chilled Turkey Club Pasta with Roast Turkey, Bacon, Tomato, Farfalle Pasta,  
Greens, Parmesan & Creamy Garlic Vinaigrette  
Grilled Vegetable Salad with Pesto  
Fresh Cut Fruit Salad with Mint & Currant Syrup  
Tiramisu Cupcakes

**\$21.75 per person**

### Charcuterie Board

3 Italian Cured Meats & 2 Imported Cheeses  
Assortment of Olives & Grilled Baguette  
Marcona Almonds

**\$9.75 per person**

### Assortment of Kitchen Made Cookies

**\$4.75 per person**

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