



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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