



Wedding Packages at The Cincinnati Club

Each package includes the following

A Five Hour Event - Not your standard four hour event

(The bar will close ½ hour prior to the end of all events.)

Inviting ballrooms with ample parking included at the 13 West 9th Street Garage

Complimentary wedding planner services provided by our knowledgeable event planners in addition to a McHale's Wedding Planning Binder

Complete set-up and clean-up of the room including contacting vendors for set-up times and placing all personal items

McHale's trained staff of dedicated bartenders, servers, chefs, banquet manager and Venue

Coordinators to coordinate the details of your event while anticipating your guests' needs

A beautiful display of fresh fruit and assorted cheeses, smoked meats and crackers

Chef's choice of sumptuous hors d'oeuvres passed to your guests as they arrive

Beer, red and white wine passed to your guests as they arrive

Pre-set iced water and salad plate-served to each guest

Ivory table linens, napkins in your choice from a variety of colors, china, silverware and glassware

Complimentary amenities include toasting flutes, cake knife and server, vases for your tables, table numbers and stanchions

Unlimited coffee, iced and hot tea and soft drinks

Bottled beer and house wines

For your wedding reception we will include a champagne toast for the bridal party as well as cake cutting services

All banquet packages are for 100 adult guests or more.

All events are subject to minimum spending requirements.

All charges are subject to a room charge, 20% service charge and 7.8% sales tax.

All prices are subject to change.



Five Star Buffet Event

Choice of one salad served with dinner rolls and butter

Caesar Salad

Romaine lettuce, black olives, parmesan cheese, croutons and a Caesar dressing

Signature Salad

Bed of mixed greens, fresh tomatoes, julienne red onions, crumbled feta cheese with a basil-balsamic vinaigrette

Marquise House Salad

Fresh mixed greens, cucumbers, tomatoes, onions, cheese, croutons and a ranch dressing

Spinning Salad

Fresh mixed greens, chopped eggs, parmesan cheese, croutons and a creamy house dressing

Strawberry Fields

Mixed field greens, hearts of romaine, sliced strawberries, crumbled feta cheese, candied walnuts drizzled with a raspberry vinaigrette

Select one of the following entrées

Hand Carved Choice Prime Rib of Beef served with Au Jus and fresh Horseradish

Herb Crusted Pork Tenderloin served with Plum Walnut Chutney

Grilled Atlantic Salmon Filet served with a Citrus Honey Butter

Chicken Francese thin sliced Chicken Breast Coated in and Egg and Parmesan Batter Pan Fried with Lemon Butter

Select one of the following entrées

Panko Encrusted Tilapia pan seared with Garlic Aioli

Sun-Dried Tomato and Feta Stuffed Chicken Breast topped with a Tomato Alfredo Sauce

Tuscan Chicken topped with Tomato, Mozzarella and Parmesan Cheese

Select three items from the suggested accompaniments.
Please note that we are always able to customize a menu just for you.



Four Star Buffet Event

Choice of one salad served with dinner rolls and butter

Caesar Salad

Romaine lettuce, black olives, parmesan cheese, croutons and a Caesar dressing

Marquise House Salad

Fresh mixed greens, cucumbers, tomatoes, onions, cheese, croutons and a ranch dressing

Spinning Salad

Fresh mixed greens, chopped eggs, parmesan cheese, croutons and a creamy house dressing

Select two of the following entrées

Hand Carved Smoked Beef Brisket served with choice of two sauces:

(Sweet and Smokey Barbecue Sauce and Carolina Mustard Barbecue Sauce) and Tabasco Sauce.

Pulled Pork BBQ, served with Mini Buns

Hand Carved Home Baked Glazed Ham

Hand Carved Roasted Breast of Turkey served with a side of Gravy

Hand Carved Apple Glazed Pork Loin Roast

Panko Encrusted Tilapia pan seared with Garlic Aioli

Tuscan Chicken topped with Tomato, Mozzarella and Parmesan Cheese

Sun-Dried Tomato and Feta Stuffed Chicken Breast topped with a Tomato Alfredo Sauce

OR

Includes all three of the following entrées + \$2

Pulled Pork BBQ, served with Mini Buns

Hand Carved Smoked Beef Brisket served with choice of three sauces

Tuscan Chicken topped with Tomato, Mozzarella and Parmesan Cheese

Select three items from the suggested accompaniments.
Please note that we are always able to customize a menu just for you.



Suggested Accompaniments

(If you have a favorite accompaniment that is not on our list, just ask.)

Italian Mostaccioli

Baked pasta smothered in an herbed marinara sauce and topped with a blend of three cheeses

Vegetable Rotini

Tri-color rotini pasta with mixed vegetables including yellow squash, zucchini, red peppers and red onion in a rich alfredo sauce and baked with feta and parmesan cheeses

Wild Rice Blend with Butter and Herbs

Steamed long grain wild and white rice infused with a blend of aromatic spices

Roasted Garlic Mashed Potatoes

Whipped potatoes with a blend of garlic and butter

Rosemary Quartered Potatoes

New red and Yukon gold potatoes seasoned with a hint of rosemary and other herbs

Sour Cream Potatoes

Sliced white potatoes baked in a creamy cheddar, sour cream and onion sauce

Country Style Seasoned Green Beans

Fresh green beans seasoned with diced ham and onions

Green Bean Casserole

Fresh green beans mixed with a creamy mushroom sauce and french fried onions

Glazed Baby Carrots

Belgian baby carrots glazed with a sweet orange butter

Steamed Vegetable Medley

A blend of fresh cauliflower, baby carrots and broccoli florets tossed in a seasoned butter

Pan Seared Garden Vegetables

Fresh zucchini, yellow squash, red onion, red bell pepper and carrots seasoned with butter, garlic and fresh herbs

Steamed Broccoli

Fresh broccoli florets steamed to perfection and tossed with a seasoned butter
(with or without cheddar cheese topping)



Five Star Seated Dinner Event

First Course

A Charcuterie display, a fresh fruit display and a display of jumbo shrimp cocktail
Chef's choice of four assorted hors d'oeuvres passed to your guests as they arrive

Second Course

Choice of one salad plate-served with warm dinner rolls and cinnamon honey butter

Signature Salad

Bed of mixed greens, fresh tomatoes, julienne red onions, crumbled feta cheese and basil-balsamic vinaigrette

Spinning Salad

Fresh mixed greens, chopped eggs, parmesan cheese, croutons, and a creamy house dressing

Strawberry Fields

Mixed field greens, hearts of romaine, sliced strawberries, crumbled feta cheese, candied walnuts drizzled with a raspberry vinaigrette

Iceberg Wedge Salad

Iceberg wedge with crumbled bacon, ripe tomatoes, and Blue Cheese

Third Course

Choice of two from below or any entrée on the Four Star Seated Menu

(Five Star Seated dinner served as a duet)

Grilled Filet seasoned with Steakhouse Dust with a Merlot Mushroom Demi Glace (4oz)

(Oscar Style add \$3 per person)

Steakhouse-Style Charred New York Strip Steak topped with Crispy Onion Straws (6oz)

Local Ale Braised Beef Short Rib served over a bed of White Cheddar Polenta

Grilled Atlantic Salmon served with a Citrus Honey Butter

Prawns – Large Grilled Shrimp Skewers Topped with a Tomato, Garlic and Caper Relish

Jumbo Lump Maryland Style Crab Cakes with Subtle Spices and a Lemon Caper Mayonnaise

Sun-Dried Tomato and Feta Stuffed Chicken Breast topped with a Tomato Alfredo Sauce

Chicken Francese thin sliced Chicken Breast Coated in and Egg and Parmesan Batter Pan Fried with Lemon Butter

Suggested Accompaniments

Choose two accompaniments

Rosemary Quartered Potatoes

Roasted Garlic Mashed Potatoes

Parmesan Potato Duchess Rosette

Wild Rice Blend with Butter and Herbs

Seasoned Steamed Vegetable Medley

Pan Seared Garden Vegetables

Steamed Asparagus

Sautéed French Green Beans with Toasted Almonds



Four Star Seated Dinner Event

First Course

A Charcuterie and fresh fruit display

Chef's choice of four assorted hors d'oeuvres passed to your guests as they arrive

Second Course

Choice of one salad plate-served with warm dinner rolls and cinnamon honey butter

Signature Salad

Bed of mixed greens, fresh tomatoes, julienne red onions, crumbled feta cheese and basil-balsamic vinaigrette

Spinning Salad

Fresh mixed greens, chopped eggs, parmesan cheese, croutons and a creamy house dressing

Caesar Salad

Romaine lettuce, black olives, parmesan cheese, croutons and Caesar dressing

Strawberry Fields

Mixed field greens, hearts of romaine, sliced strawberries, crumbled feta cheese, candied walnuts drizzled with a raspberry vinaigrette

Third Course

Choose two from below (duet)

Steakhouse-Style Charred New York Strip Steak topped with Crispy Onion Straws (4oz)

Herb Crusted Pork Tenderloin served with Plum Walnut Chutney

Baked Filet of Cod served with Lemon Garlic Butter

Panko Encrusted Tilapia pan seared with Garlic Aioli

Tuscan Chicken topped with Tomato, Mozzarella and Parmesan Cheese served over a bed of Rice or

Spinach Fettuccine

Sun-Dried Tomato and Feta Stuffed Chicken Breast topped with a Tomato Alfredo Sauce

Spinach and Gruyere Stuffed Chicken Breast

Suggested Accompaniments

Choose two:

Rosemary Quartered Potatoes

Roasted Garlic Mashed Potatoes

Parmesan Potato Duchess Rosette

Wild Rice Blend with Butter and Herbs

Seasoned Steamed Vegetable Medley

Pan Seared Garden Vegetables

Steamed Asparagus

Sautéed French Green Beans with Toasted Almonds

Please note that we are always able to customize a menu just for you.



OTR Stations Event

Passed Hors d'oeuvres (choose four)

Rueben Egg Rolls
Ale Braised Short Rib Baguette with Pickled Onion
Applewood Bacon and Beer Cheese Tart
Sriracha Deviled Eggs
Sauerkraut Fritters with Whole Grain Mustard
Kim Chee Egg Roll with Sweet and Sour Sauce

Displayed Hors d'oeuvres (choose two)

Spicy Ale Cheese with Soft Bavarian Pretzels
Findlay Market Crudité with Buttermilk Garlic Dip
Seasonal Fruit Display
Charcuterie Display with Local Sausage and Cheeses

Choice of one Salad

Hot Slaw
Freddie Salad
Fresh chopped romaine lettuce with crisp bacon and ripe tomatoes in a creamy buttermilk dressing
Farm House Salad
Mixed greens with beer braised onion, ripe tomato, creamy buttermilk dressing and buttery croutons

Choice of Three Stations below or from the Five Star Stations Menu

(To add additional stations, please add \$5 per station)

OTR Gourmet Hot Dogs – Local all beef Frankfurters, bakery fresh buns with gourmet toppings to include Ale Mustard, Kim Chee, Pickles, Onion, Cheese and Bacon served with Mashed Potatoes and Gravy, Pulled Pork and Popcorn Shrimp

Classic Cincinnati Station – Build your own Coneys with Cincinnati Chili, Local Franks, Klosterman Buns, Cheese, Mustard and Onions and served with Kentucky-Style Green Beans and Saratoga Chips

Bier Garten Station – Ale Braised Sausage with fresh Sauerkraut, crusty dinner rolls and Whole Grain Mustard, warm Applewood Smoked Bacon Potato Salad, Braised Red Cabbage with sweet Honey Crisp Apples and Fennel

Cincinnati Open Pit Style BBQ – Pulled Pork BBQ Sandwiches, Jalapeño Corn Bread and Dirty Baked Beans

Chicken and Waffle Station -Thick Belgian Style Waffles with a Boneless Fried Chicken Breast topped with Whipped Butter, Honey with Chili Spice, Maple Syrup and Hot Sauce.



Five Star Stations Event

Choice of Three Stations (To add additional stations, please add \$5 per station)

Antipasti Station Antipasti Display of assorted Grilled Seasonal Vegetables, with Roasted Peppers, Gourmet Meats, Fresh Mozzarella, Provolone and Smoked Gouda Cheeses, Marinated Mushrooms, Artichokes and Olives, Baguettes, Flat Breads and Hummus and Chips.

Bruschetta Station

Grilled Italian Bread brushed with extra Virgin Olive Oil served with Fresh Tomato Basil, Garlic Shrimp, Grilled Chicken and Roasted Vegetables

Carving Station

Hand Carved Top Round of Beef and Rotisserie Turkey Breast served with Gourmet Rolls, Dijonnaise Sauce, Horseradish Cream and Cranberry Relish

Asian Station

Grilled Chicken, Garlic Shrimp (add \$1) or Marinated Steak (choose two) served with Stir-Fried Vegetables in a Ginger and Garlic Soy Sauce with Fried Rice

Latin Station

Grilled Chicken, Marinated Steak or Pork Carnitas (choose two) served with Soft Flour Tortillas, Shredded Cheddar Cheese, Salsa, Sautéed Peppers and Onions, Sour Cream and Refried Beans

Indian Station

Choice of Curry Dal or Vindaloo (Chicken, Lamb or Vegetable) served with Basmati Pilaf, Roasted Cauliflower and Carrot with Mustard Oil and Fresh Garlic

Cincinnati Station

Build your own Cones with Cincinnati Chili, Cheese, Mustard and Onions and a choice of two sides; Hot Slaw, Kentucky Style Country Green Beans, Saratoga Chips or Freddie Salad

Kentucky Station

Bourbon BBQ, Sorghum Slaw, Buttered Grilled Buns, Mustard Potato Salad and Country Green Beans

Mashed Potato Station

Roasted Garlic and Mashed Sweet Potatoes served with Shredded Cheddar Cheese, Crumbled Bacon, Chives, Butter, Sour Cream, Candied Nuts and Cinnamon Sugar

Pasta Station

Tri-Color Cheese Filled Tortellini and Bow Tie Pasta served with Herbed Marinara, Alfredo and Pesto Sauces; Grilled Chicken, Sautéed Vegetables and Shredded Parmesan Cheese (add Grilled Shrimp \$1)

Dessert Station

Mini Dessert Bites including Raspberry Crunch, Fudge Walnut and Pecan Pie Bars, Oreo Blondie's and S'mores torched before your eyes

This package includes passed hors d'oeuvres, displayed hors d'oeuvres and plate-serve salad.