



## **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 9<sup>th</sup> 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

Spinach and Gruyere Stuffed Chicken Breast

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 Choice Top Round of Beef served with Au Jus and fresh Horseradish

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

Spinach and Gruyere Stuffed Chicken Breast

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)

Stuffed Flank Steak Roulade with Spinach and Ciabatta

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 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

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 Crudit  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 Cones 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, Jalape o 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.





## Beverage Service

Unlimited coffee, iced tea, hot tea and soft drinks.

Bottled Beer selections include Budweiser, Bud Light, Miller Lite and Mich Ultra. Bottles of O'Doul's are also always available upon request.

Wine selections include Chardonnay, Cabernet Sauvignon and Moscato.

Mixer selections include tonic water, soda water, sweet & sour mix, orange, cranberry and grapefruit juices.

House Brands		Premium Package	
Jim Beam Bourbon	Dewar's Scotch	Jack Daniel's Whiskey	Pinot Noir
Smirnoff Vodka	Amaretto	Maker's Mark Bourbon	Pinot Grigio
Gilby's Gin	Seagram's 7 Whiskey	Crown Royal	Three Local Craft Beers
Bacardi Rum	Captain Morgan's Rum	Titos Vodka	
Sweet & Dry Vermouth		Tanqueray Gin	

  

Host Bar	House Brands	House and Premium	Premium Beer & Wine only
4 Hours	12.00 per guest	17.00 per guest	3.00 per guest
4 1/2 Hours	13.00 per guest	18.00 per guest	4.00 per guest

### Tab Bar

The bartender will keep a count of the drinks served throughout the evening and the host will settle the tab on the first business day following the event.

Premium Beers	5.00 per beer
Premium Wines	5.00 per glass
Mixed Drinks (House Brands)	4.00 per drink
Mixed Drinks (Premium Brands)	5.00 per drink

\*To add specialty beer, wine or liquor to a host or tab bar package, the host will be charged our cost. Due to not having a package liquor license, the host will not be able to take any leftovers.

### Cash Bar

Mixed Drinks (House Brands)	4.00 per drink
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**Bourbon Tasting Bar** (Served during cocktail hour only. An additional bartender charge will apply) Bourbon selections (choose four) Woodford Reserve, Angel's Envy, Knob Creek, Buffalo Trace, Bulleit and Basil Hayden's.

<b>Bourbon Tasting Bar with Host or Tab Bar</b>	add 2.00 per person
<b>Bourbon Tasting Bar with Cash Bar</b>	add 4.00 per person

Selections are subject to change at our discretion.



## **Ala Carte Items**

### **The Cincinnati Club**

Candy Bar (up to 250 guests) Eight assorted candies of your choice, white frosted candy bags and twist ties. Displayed in glass containers with scoops	845.00 each
Coffee Station Includes vanilla, amaretto, mocha and hazelnut flavorings, whipped cream, half and half, cinnamon sticks, shaved chocolate, sugar and sweeteners	1.50 per guest
Hot Cocoa Bar (minimum 100 guests) Hot cocoa packets, vanilla, amaretto, mocha and hazelnut flavorings, whipped cream, half and half, cinnamon sticks, shaved chocolate, mini marshmallows, sugar and sweeteners	1.50 per guest
Ice Cream Sundae Bar (minimum 100 guests) Includes vanilla and chocolate ice cream, chocolate, caramel and strawberry toppings, whipped cream, chopped nuts, crushed Oreos and assorted sprinkles and cherries	4.50 per guest
S'mores Bar (minimum 100 guests, price does not include staffing) Chocolate coated graham crackers dipped in marshmallow cream and toasted to order (requires open flame)	2.75 per guest
Cincinnati Chili Coney Bar	2.50 per coney
Gourmet Sliders- updated version of the traditional "Slider"	2.50 per slider
Soft Bavarian Pretzels with Spicy Ale Cheese	2.50 per pretzel
<b>Miscellaneous Rentals</b>	
Small Square / Round Mirror Centerpieces	2.00 per table
Glass Votive Candle Holder and Candle	.75 each
Silver or Gold Chargers	2.00 per charger

All Ala Carte Items are subject to a 20% Service Charge and 7.8% Sales Tax.

McHale's suggests reserving ala carte items 90 days prior to event date.



## **Ala Carte Items (continued)**

### **The Cincinnati Club**

#### **Specialty Linens**

Priced Upon Request

Change to White or Black Floor-length Linens (Banquet packages only) 2.50 per linen

#### **Additional Services**

Wine Service with Dinner 2.00 per guest

Champagne Served to each Guest 2.50 per guest

Coffee Served to each Guest 1.50 per guest

Ceremony Package (includes the rehearsal the week of your wedding, ceremony setup, extra hour rental, extra half hour on the bar, and extra hour staffing) 750.00

Extra Hour Rental 500.00 each

Extra Hour of Beer and Wine 2.00 per guest

Extra Hour of Mixed Drinks 2.00 per guest

Extra Buffet Line (Under 300 guests) 250.00

Extra Hot Side Item 1.00 per guest

Extra Salad 1.00 per guest

Assorted Salad Dressing at each Table .50 per guest

Audio Visual Equipment Rental Priced Upon Request

Piano Tuning 125.00

All Ala Carte Items are subject to a 20% Service Charge and 7.8% Sales Tax.

McHale's suggests reserving ala carte items 90 days prior to event date.