

# Relax and Enjoy!

## Aston Oaks Banquet Center General Information

With a seating capacity of 300 guests, the Oak Room is large enough to accommodate a wedding reception or perfect for small intimate events such as birthday and anniversary parties, class reunions, rehearsal and retirement dinners, and showers.

### Event service pricing is determined by your menu and beverage selections and includes the following:

- Room rental
- Professional room setup and cleanup
- 4 hours of bar service
- Gratuity (Excludes Bar Tender)
- Parking
- Use of projection screen and sound system
- Uplighting
- Table centerpieces
- Table Linens and color coordinated choice of napkin
- Champagne toast for entire bridal party
- Complete wedding cake cutting service

#### **Event Service Minimums\***

Monday through Thursday: \$795 Afternoon events ending before 5 p.m.: \$595

Friday and Sunday evenings (November – April): \$1,500 Friday and Sunday evenings (May – October): \$2,500

Saturday (November – April): \$2,500 Saturday (May – October): \$6,000

Holidays (4th of July, Sundays of Labor Day and

Memorial Day): \$6,000

\* Minimums are calculated by the total value of food and beverage purchases only. Ceremony services are not included to determine minimums.

All pricing and gratuties subject to sales tax.

A 10% discount\* is given on food packages for wedding receptions taking place on Friday or Sunday evenings. For parties taking place November through March, off-season pricing is available on our Winter Special Menu.

\*10% discount does not apply for Winter Special Menu, Holiday and Holiday Weekends.

#### Additional Event Service Options

- White chair covers with white satin sashes are available for \$3 each or, \$2 each without sashes.
- Add an extra hour to your event for \$800 including your alcohol package, or \$400 if you are having a cash bar

#### Room and Bar Service Usage

All pricing is based on four hours of room usage. Extra hours can be purchased for an additional fee. The room opens 30 minutes prior to the event and closes 30 minutes after. Bar service starts 15 minutes before the scheduled event and stops 15 minutes prior to the ending time.

#### **On-Site Ceremony Services**

We are happy to accomodate your ceremony at Aston Oaks. A ceremony fee of \$999 includes: ceremony time, patio and gazebo reserved for the ceremony, set up and removal of chairs, a wireless microphone and rehearsal time. Please note that our golf course remains open during ceremonies.

#### Ohio State Guidelines

- All food and services are subject to sales tax. Tax will be added after total event service fees are calculated.
- Food remaining after an event may not leave the premises.

#### Parking and Handicap Accessibility

There are 250 parking spots available. Aston Oaks provides a commuter golf cart to transport guests from their cars to the facility during spring, summer, and fall months at no additional charge.

The Oak Room is handicap accessible. Additional handicapped parking is available in the rear of the banquet hall if there is not an on-site ceremony.



# Extra Pleasures

## Appetizer Selections

Set the mood for your party with a select variety of savory starters. Choose from our wide assortment of hot or cold appetizers to mix and match whatever pleases you and your guests.

#### **Hot Appetizers**

Each of our delicious hot appetizers is priced per 50 pieces and may be served buffet style or passed around the room.

Chicken tenders with honey mustard	\$90.00
Stuffed potato skins with sour cream and chives	\$90.00
Mozzarella sticks with marinara sauce	\$90.00
Swedish meatballs	\$80.00
Italian meatballs	\$80.00
BBQ meatballs	\$80.00
Crab Rangoon with sweet chili dipping sauce	\$110.00
Buffalo wings with blue cheese	\$90.00
Sausage stuffed mushrooms	\$90.00
Vegetable spring egg roll	\$90.00
Buffalo chicken spring roll	\$90.00
Mini crab cakes	\$115.00
Sea scallops wrapped in bacon	\$115.00
Buffalo boneless wings	\$90.00
Honey garlic shrimp	\$90.00
Jalepeño fried ravioli	\$90.00
Pepperoni or sausage pizza bombs	\$90.00
Gouda mac and cheese bites	\$90.00
Fried zucchini sticks with peppercorn ranch	\$90.00
Corkscrew shrimp with special sauce	\$90.00
Spicy pepper cheese bites with marinara	\$80.00
Fried avacado slices with peppercorn ranch	\$90.00
Franks in puff pastry	\$90.00
Bacon wrapped chicken jalepeño	\$90.00
Chicken and cheese quesadilla	\$90.00
Asparagus asiago	

#### **Cold Appetizers**

Our cold appetizers are priced per tray. Each delightfully fresh tray is piled high with enough appetizers for 25 people.

Fresh vegetable tray with ranch style dip	\$45.00
Assorted cheese tray with crackers	\$50.00
Assorted cheese tray with crackers, pepperoni	
and Italian meats	\$70.00
Fresh sliced fruit	\$60.00
Miniature Silver dollar sandwiches	\$70.00
Antipasto display assorted Italian meats,	
cheese, olives, and peppers	\$70.00
Jumbo shrimp cocktail	\$80.00
Bruschetta	\$80.00

#### Sliders

Our popular mini sandwiches are priced per slider with a minimum order of 25 per selection.

Prime rib sliders	. \$2.95 each
Pepperjack sliders	\$2.25 each
Pulled pork BBQ sliders	\$2.25 each
BLT waffle sliders	\$2.25 each



# Exquisite Catering

### Dinner Buffet Packages

Choosing from our dinner buffet package menu is an easy and cost-effective way to plan your event. Our chef has created a variety of delicious entrées to be paired with your choice of the perfect side dishes that are sure to please everyone's taste. Buffets are stylishly served with an elegant table set-up. Packages are priced per guest.

Buffet packages include soft drinks, iced tea, coffee, lemonade, dinner rolls served with butter and choice of salad.

#### Package I:

Choose two entrées and two side items .......\$23.95

- Chicken Supreme
- Honey Garlic Glazed Chicken
- Brown Sugar Ham
- Shrimp and Crab Pasta
- Lemon Butter Baked Cod
- Herb Crusted Pork Loin in Natural Gravy
- Beef Brisket with BBQ Demi Glaze
- Beef Burgundy Tips over Buttered Noodles

#### Package 2:

Choose two entrées and three side items......\$26.95

- Chicken Parmesan
- Loaded Honey Mustard Chicken
- Tuscan Chicken
- Pub Style Chicken
- Pecan Crusted Tilapia
- Oven Roasted Turkey
- Slow Roasted Top Round of Beef
- Marinated and Grilled Flank Steak
- Walnut and Apple Stuffed Pork Loin
- Meat Lasagna

#### Package 3:

Choose two entrées and three side items......\$29.95

- Slow Roasted Prime Rib
- Beef Tenderloin
- Tender Beef Medallions
- Shrimp Scampi
- Salmon with Fruit Salsa
- Chicken Florentine
- Asparagus and Provolone Stuffed Chicken
- Mozzarella, Tomato, Basil Stuffed Chicken Topped with Marinara Sauce
- Bronzed Mahi Mahi Served Over Edamame Black Bean Relish with Avocado Cilantro Cream

#### **Salad Selections**

- Caesar Salad Romaine lettuce, parmesan and croutons
- Oak Leaf Salad Spring mix, red onion, fried apples, and almonds
- Tossed Salad Iceberg lettuce, tomato, onion, cucumber and croutons
- Fancy Nancy Salad Spring mix, caramelized walnuts, red onion, tomato with house dressing
- Harvest Salad Spring mix, dried cranberries, crisp bacon, candied walnuts, tomato, red onion, croutons, crumbled blue cheese served with raspberry vinaigrette dressing

#### Side Item Selections

- Steamed Green Beans with Pepper Bacon and Sautéed Red Onion
- Herb Butter California Vegetable Medley
- Steamed Broccoli and Cheese
- Normandy Blend Vegetables with Broccoli, Carrots, Squash, Cauliflower, and Zucchini
- Asparagus
- Chuck Wagon (Peppers, Onion and Corn)
- Caribbean Blend (Broccoli, Green Beans, Yellow Carrots and Red Peppers
- Baked Apples

- Mostaciolli
- Macaroni and Cheese with Bacon
- Four Cheese Pasta
- Warm Grilled Vegetable Pasta Salad
- Garlic Mashed Potatoes
- Loaded Mashed Potatoes with Bacon, Cheese, Sour Cream and Chives
- Parsley New Potatoes
- Twice Baked Potato
- Au Gratin Potato Bake
- Oven Roasted Herb and Garlic Parmesan Potatoes

#### **Additional Options**

Add any additional entrée in your package \$3.50 per guest | Add any additional side to any package \$1.50 per guest Some entrées can be served at a carving station for an additional \$100.



# Served Specialties

# Elegant Meals, Individually Served

Create an elegant atmosphere by offering your guests one of chef's distinctive dinner recommendations served to them at their table. Each meal will include soft drinks, iced tea, coffee, lemonade, and dinner rolls with butter. Items are priced per person with a 30 person minimum.

Single Entrée Dinners With this option you may select two single entrée items to offer your guests.

Salmon topped with Fruit Salsa	\$28.95
Tuscan Chicken	
Slow Roasted Prime Rib Au Jus	\$36.95
Walnut and Apple Stuffed Porkloin	\$26.95
Grilled Filet Mignon with Bernaise Sauce	\$36.95
New York Strip	\$36.95
Spinach Stuffed Chicken Breast with Parmesan Cream Sauce	\$30.95
Asparagus and Provolone Stuffed Chicken	\$30.95
Mozzarella Tomato Basil Stuffed Chicken Topped with Marinara	\$30.95

#### Combination Entrée Dinners With this option each guest will receive the same combination plate.

4 oz. Filet Mignon and 4 oz. Chicken Breast	\$38.95
4 oz. Shrimp Scampi and 4 oz. Filet Mignon	\$38.95
4 oz. Salmon and 4 oz. Filet Mignon	\$38.95

Salads and Accompaniments Choose one salad and two side dishes to compliment your entrées. All guests will receive the same salad and side dishes.

#### Salads

- Caesar Salad Romaine lettuce, parmesan and croutons
- Oak Leaf Salad Spring mix, red onion, fried apples, and almonds
- Tossed Salad Iceberg lettuce, tomato, onion, cucumber, croutons
- Fancy Nancy Salad Spring mix, caramelized walnuts, red onion, tomato with house dressing
- Harvest Salad Spring mix, dried cranberries, crisp bacon, candied walnuts, tomato, red onion, croutons, crumbled blue cheese served with raspberry vinaigrette dressing

#### Side Dishes

- Steamed Green Beans with Pepper Bacon and Sautéed Red Onion
- Herb Butter California Vegetable Medley
- Steamed Broccoli and Cheese
- Normandy Blend Vegetables with Broccoli, Carrots, Squash, Cauliflower, and Zucchini
- Asparagus
- Chuck Wagon (Peppers, Onion and Corn)
- Caribbean Blend (Broccoli, Green Beans, Yellow Carrots and Red Peppers

- Baked Apples
- Mostaciolli
- Macaroni and Cheese with Bacon
- Four Cheese Pasta
- Warm Grilled Vegetable Pasta Salad
- Garlic Mashed Potatoes
- Loaded Mashed Potatoes with Bacon, Cheese, Sour Cream and Chives
- Parsley New Potatoes
- Twice Baked Potato
- Au Gratin Potato Bake
- Oven Roasted Herb and Garlic Parmesan Potatoes



# Added Treats

### Dreamy Desserts

Lavish your guests with selections from our sweet cakes, pies and ice cream menu, or pour it on with our fancy cheesecake bar that includes assorted cheesecakes and a refreshing variety of tasty toppings.

Prices listed below are by the slice or by the scoop.

#### Cakes, Pies and Ice Cream

Amaretto Strawberry Shortcake	\$4.75
Hot Fudge Sunday New York Cheesecake	\$4.75
Pecan Turtle Cheesecake	\$4.75
Carrot Cake	\$4.75
Reeses Peanut Butter Cake	\$4.75
Ultimate Chocolate Cake	\$4.75
Fried Brownie Bites with Powdered Sugar	\$2.65
Miniature Desserts -	
Hot Fudge Volcano, Red Velvet Layer, Tiramisu,	
Key Lime Pie	\$3.75

Key Lime Pie	\$3.75
Vanilla Ice Cream	. \$2.95
Chocolate Ice Cream	. \$2.95
Raspberry Sorbet	. \$2.95

#### Cheesecake Bar \$4.95 Per Person

Assorted cheesecake flavors include all of the favorites:

- New York Vanilla
- Raspberry Swirl
- Silk Tuxedo
- Chocolate Chip

Toppings for cheesecake include: chocolate, raspberry, caramel, whipped cream, strawberries, and blueberries.

### Kiddy Café



Kids love parties but not always grown-up food. Be sure the kids eat with a selection from our special children's items. Kids 5 and under eat Free. Children age 6 to 10 are \$11.95 each.

Kids Buffet (for parties with 15 or more children on the guest list)

Buffet includes Chicken Fingers, French Fries, Mac and Cheese, and Fresh Fruit.

**Served Meals** (for parties with less than 15 children on the guest list or non-buffet style dinner events)

Choose one below served with French Fries and Fresh Fruit:

- Grilled Cheese
- Cheeseburger
- Chicken Fingers

Aston Oaks Golf Club | 3 Aston Oaks Drive | North Bend, OH 45052 For more information please contact Lindsey Theissen at 513.467.0070 ext. 5 or info@astonoaksgolfclub.com



# Time For The Toasts!

## Alcoholic Beverage Options

Aston Oaks Banquet Center is pleased to offer several options for alcoholic beverages. We want you and your guests to enjoy your party in a fun and responsible way. Please read our policy at the bottom of the page.

#### Per Person Pricing Options

Per person pricing is based on the number of guests 21 years of age and older. One bartender is included for each 100 guests. Additional bartenders beyond the number provided per 100 guests are \$100 each.

Package 1: Draft beer	\$11 per person
Package 2: Bottle beer	\$13 per person
Package 3: Draft beer and house wine	\$15 per person
Package 4: Bottle beer and house wine	\$16 per person
Package 5: Draft beer, house wine, and well liquors	\$17 per person
Package 6: Bottle beer, house wine, and well liquors	\$18 per person
Package 7: Draft beer, house wine, and well and call liquors	\$18 per person
Package 8: Draft beer, bottle beer, and house wine	\$18 per person
Package 9: Draft beer, house wine, bottle beer, and well and call liquor	\$19 per person
Package 10: Draft beer, house wine, bottle beer, and well, call and premium liquor	\$20 per person

Draft Beer Selections: Budlight, Millerlite, Blue Moon, Stella and 2 rotational taps

Bottle Beer Selections: Bud Light, Miller Lite, McUltra, Coors Light, Bud, Yuengling Lager, Angry Orhard, Sam Adams, Warsteiner Dunkel, Corona, Goose Island IPA, Summer Shandy (seasonal), Sam Adams Octoberfest (seasonal)

House Wine Selections: Cabernet Sauvignon, Merlot, Pinot Noir, Moscato, White Zinfandel, Chardonnay, Riesling, Pinot Grigio

#### **Champagne Toast**

- Bridal party	Included with event service
- Additional for guests	\$2.00 per person

Cash Bar: Subject to current prices

All Federal, State, and Local laws pertaining to beverage purchases and consumption are adhered to strictly. Aston Oaks Golf Club, as licensee, is responsible for the administration of the sale and service of alcoholic beverages. Aston Oaks Golf Club takes seriously its responsibility to serve alcohol with care and therefore reserves the right to refuse the service of alcoholic beverages at anytime to anyone. Under no circumstance will shots be given at anytime.



# Winter Party Special

# Winter Special Pricing

Winter party special requires a 40 person minimum. The special is valid for the months of November, December, January, February and March. Price includes four hours of bar service. All pricing includes gratuity for the servers but not the bartender. All pricing is subject to sales tax.

#### \$22.95 Per Person

Includes soft drinks, iced tea, and coffee

#### \$30.95 Per Person

Includes non-alcoholic beverages, draft beer, and house wine

#### \$37.95 Per Person

Includes non-alcoholic beverages, draft and bottle beer, house wine, and mixed drinks (well and call liquors included)

#### Ages 5 and Under Are Free! Ages 6 to 10 - \$11.95 Per Person

Guests 11 and older are considered an adult for meal pricing

#### All Packages Include:

Room Rental
Set Up and Clean Up
4 Hours of Bar Service
Use of Projection Screen
Table Linens and Color Napkins

#### Salads (Choice of 1)

- Harvest Salad
- Tossed Salad
- Caeser Salad

#### Entrees (Choice of 2)

- Tuscan Chicken
- Chicken Parmesan
- Honey Garlic Glazed Chicken
- Brown Sugar Ham
- Pecan Crusted Tilapia
- Lemon Butter Baked Cod
- Oven Roasted Turkey
- Pork Loin with Natural Gravy
- Top Round of Beef
- Beef Tips Over Noodles

#### Accompaniment (Choice of 3)

- Steamed Green Beans with Pepper Bacon and Sautéed Red Onion
- Herb Butter California Vegetable Medley
- Steamed Broccoli and Cheese
- Normandy Blend Vegetables with Broccoli, Carrots, Squash, Cauliflower, and Zucchini
- Asparagus
- Chuck Wagon (Peppers, Onion and Corn)
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- Parsley New Potatoes
- Twice Baked Potato
- Au Gratin Potato Bake
- Oven Roasted Herb and Garlic Parmesan Potatoes

#### **On-site Ceremony Service**

A ceremony fee of \$425 includes: Ceremony time, patio and gazebo reserved for ceremony, set up and removal of chairs, a wireless microphone and rehearsal time. Indoor ceremony options are available.