

### Room Rental Rates

Listed below are our room rental rates and the capacity of each room. We break the room rental charge out of our food cost to save you sales tax. There is NOT SALES TAX on the following room rental charges.

<u>Room</u>	<u>Occupancy</u>	<u>Size</u>	<u>Rental</u>		<u>Saturday</u>	
			<u>Weekday &amp; Sunday</u>		<u>Before 5:00 pm</u>	<u>After 5:00 pm</u>
			<u>Before 5:00 pm</u>	<u>After 5:00 pm</u>	<u>Before 5:00 pm</u>	<u>After 5:00 pm</u>
Pompadour \$500.00	80-100	31'x53'	\$250.00	\$375.00	\$250.00	
Harrison \$1,100.00	125-180	45'x77'	\$550.00	\$825.00	\$600.00	
Gold \$600.00	90-130	45, x49'	\$300.00	\$450.00	\$300.00	
Oak & Grill \$1,500.00	250-300	53'x78'	\$750.00	\$1,125.00	\$800.00	
Parlor C \$50.00	5-10	17'x22'	\$50.00	\$50.00	\$50.00	
Parlor D&E \$50.00	10-30	34'x22'	\$50.00	\$50.00	\$50.00	
Parlor F&G \$50.00	10-30	34'x22'	\$50.00	\$50.00	\$50.00	
Parlor H \$50.00	5-10	17'x22'	\$50.00	\$50.00	\$50.00	
Executive Suite \$300.00	25-75	36'x35'	\$100.00	\$150.00	\$150.00	

Occupancy is contingent upon room set-up; actual occupancy may differ from what is listed above, please inquire.

In order to reserve a room for a given date, a minimum deposit equal to the above listed room rent must be received along with a signed room rental agreement.

Pianos are available at an additional charge and will be reserved on a first come, first serve basis.

For more detailed room reservation information, please contact one of our consultants.

### Individual Hors d'oeuvres for Passing

#### Hot hors d'oeuvres

##### Option One

Almond Cheese Balls  
Onion Puffs  
Artichoke Puffs  
New Potatoes with Creamy Artichoke Salsa

**\$12.50 per dozen**

##### Option Two

Sesame Asparagus Rolls  
Sausage Puffs with Hot Mustard Dip  
Shrimp Puffs  
Pigs in Blanket with Hot Mustard Dip  
Tiny Cheese Pizza  
Fresh Mushrooms stuffed with choice of  
(Boursin cheese & bacon, spinach, clam & cream cheese  
Sausage, zucchini, pecans & cream)

**\$13.50 per dozen**

##### Option Three

Spanakopita  
Water Chestnuts wrapped in Bacon  
Sherry Mushroom Tarts  
Brie Tarts topped with Raspberry Sauce  
Cheese  
Brie Tarts topped with Carmel & Walnuts  
Pasta filling  
Spring Rolls with Plum Sauce  
Phyllo Triangles with Curried Chicken & Walnuts  
Rolls  
Chicken Sesame with Honey Mayonnaises Sauce  
Mousse  
Taco Tartlets  
choice of;  
Small BLT Sandwich  
avocado)  
Puff Shells stuffed with choice of (crab filling, shrimp filling,  
Flowers  
Or mushroom filling)  
Crab or Fresh Mushrooms stuffed with Crab  
Herb Cheese  
Quiche (fillings: bacon, spinach, broccoli or mushrooms)  
Tiny Reuben's  
Portobello Mushroom Tarts in Cheddar Crust  
Mushroom Fritters with Sun dried Tomato Pesto  
Phyllo Cups with Spicy Shrimp & Crab Newburg  
Bruschetta with Asparagus & Prosciutto or Goat Cheese, Tomato & Pesto  
Sun Dried Tomato & Goat Cheese Tarts  
Tortilla Cups with Black Bean, Chicken & Salsa

**\$14.00 per dozen**

#### Cold hors d'oeuvres

Toasted Rounds with Cream Cheese & Chutney

Tortilla Rolls with Fiesta Salsa  
Melon wrapped in Prosciutto  
Spinach & Cheese Spirals  
Belgian endive with Herbed

Belgian endive with Anti-

Artichoke Truffles  
Roast Beef & Horseradish

Cucumber Rounds with Salmon

Cherry Tomatoes stuffed with  
(spinach, egg salad, artichoke &

Salmon Phyllo

Snow Peas stuffed with

**Option Four**

Chevre stuffed Dates wrapped in Prosciutto  
Prosciutto  
Sausage & Pepper Jack Cheese Tarts  
Saga Bleu & Ham Spiral  
Eggplant Crisp with Goat Cheese & Fresh Basil  
Apple Havarti Quesadilla  
Brie & Merlot Mushroom Bites  
Bacon wrapped Dates stuffed with Almonds  
Bacon wrapped Scallops  
**\$14.50 per dozen**

Grilled Asparagus wrapped in  
Smoked Salmon Carpaccio  
Taco Rolls with Crab & Avocado

**Cocktail Menus**

**Option One**

Cocktail Sliced Beef & Turkey with Condiments  
Assorted Breads  
Twice Baked New Potatoes with Bacon  
Imported Cheese Platter with assorted Crackers  
Hot Artichoke Dip with Toasted Pita Chips & Nacho Chips  
Fresh Fruit Platter  
Coffee, Decaffeinated, Tea  
**\$15.50 per person**

**Option Two**

Greek Torte-Feta, Sun dried Tomato, Toasted Pine Nuts & Pesto served with Parmesan Toasted Pita Chips  
Phyllo Triangles with Goat Cheese, Caramelized Onions & Sun dried Tomatoes  
Hot Crab Dip with Crunchy topping served with Toasted Pita Chips & Nacho Chips  
Platter of Crudités: Asparagus, Carrots, Jicama, Snow Peas, & Red Peppers with  
Cilantro Ranch & Curry Dips  
Marinated Flank Steak with Creamy Horseradish Sauce  
Chicken & Artichoke Crostini with Basil  
Assorted Breads 7 Crackers  
Coffee, Decaffeinated, Tea  
**\$17.50 per person**

**Option Three**

Tortilla Cups with Chicken & Black Bean Salsa  
Apple Havarti Quesadilla  
Mini Crab Cakes with Red Pepper Sauce  
Wild Mushroom Tarts with Cheddar Cheese Crust  
Almond Chicken Bites with Plum Sauce  
Marinated Asparagus Platter with Raspberry Vinaigrette  
Cocktail Sliced Beef Tenderloin with Creamy Horseradish & Peppercorn Mustard Dips  
Assorted Breads & Crackers  
Coffee, Decaffeinated, Tea  
**\$24.50 per person**

**\*Cocktail Menu Prices are based on a 30-person minimum**

## Dinner Menus

All dinner selections include one entrée, starch seasonal vegetable, salad rolls & butter and coffee & tea

### \$27.50 per person

Chicken Rosin in White Wine Sauce with Mushrooms  
Chicken Breast in Wine Sauce

### \$28.00 per person

Oriental Stuffed Fish  
Whole Turkey Breast Stuffed with Wild Mushrooms & Sun-dried Cherries with Gravy

### \$28.50 per person

Beef Marue with Juniper Berries, Apple Jelly & Bacon  
Beef Stroganoff with Sour Cream, Pearl Onions, & Sliced Mushrooms  
Beef Burgundy with Mushrooms, Onions in Burgundy Wine Sauce  
Chicken Milano with Buerre Blanco Sauce  
Chicken Masala with Wild Mushrooms & Shredded Vegetables in Masala Sauce  
Chicken Veronique Grapes in a White Wine Sauce  
Chicken Imperial in Natural Gravy with Cherry Tomatoes, Mushrooms, & Artichokes Hearts  
Pecan Chicken Breast with Bourbon Glaze Sauce  
Sautéed Chicken Breast with Crackers, Pecans with Creamy Asparagus Sauce  
Chicken Porto with Currants in a Port Wine Sauce  
Chicken Breast stuffed with Brie & Apples with Mushroom Demi Glaze  
Chicken Breast with Artichoke with Mushrooms & Herbs  
Chicken Breast with Mustard & Chive Sauce  
Chicken Breast Diana in Puff Pastry stuffed with Spinach, Mushrooms & Bread Crumbs  
With Chasseur Sauce (**Davis Catering, Inc. Recipe**)

### \$29.50 per person

Cornish Hens with Tarragon or Apricot Glaze  
Bourbon Glazed Pork Loin  
Chicken Frangelico with Mushrooms, Pistachio, Green Onions, Kiwi with Frangelico Demi Glaze  
Chicken Breast stuffed with Brie, Spinach, and Caramelized Onions with Creamy Leak Sauce

### \$32.00 per person

Oriental Glazed Salmon

### \$35.50 per person

Flat Iron Steak with Creamy Shitake Mushroom Sauce

### \$37.50 per person

Flat Iron Steak with Half of Chicken Breast (see chicken dishes above for choices)

### \$38.00 per person

Beef Tenderloin  
Prime Rib of Beef  
Veal Forrestier with Mushrooms, Vermouth, Parsley & Cherry Tomatoes  
Veal Calvados with Mushrooms & Apple Cream Sauce

### \$39.50 per person

Beef Tenderloin with Half of Chicken Breast (see chicken dishes above for choices)

### **Vegetarians: \$24.50 per person**

Wild Mushroom & Walnut with Creamy Alfredo Sauce  
Florentine Lasagna Roll with Marinara Sauce  
Whole Portobello Mushroom stuffed with Artichoke & Cheese  
Layered Vegetable & Cheese Torte in Puff Pastry with Creamy Leek Sauce  
Zucchini Cakes with Diavola Sauce & Fresh Parmesan

### **Station Buffet**

A very popular selection is the station buffet. This option allows for the benefits of both a cocktail and dinner party.

Guest can try from several smaller selections. Listed below is just one of the limitless menus that can be prepared using the Station Buffet?

#### **Station One**

Steamboat Round of Beef-carved at table  
Marinated Turkey Breast-carved at table  
Cocktail Sliced Breads & Condiments  
Caramelized Onion New Potatoes  
Mix Green Salad with choice of two dressings

#### **Station Two**

Macaroni & Cheese with Lobster Bites, Bacon Crumbles, Sharp Cheddar & Gorgonzola Cheeses,  
Fresh Chives, Roasted Red Peppers & Sautéed Mushrooms  
Crab Cakes with Chipotle Avocado Sauce  
Sun-dried Tomato, Goat Cheese, Pesto & Pine Nut Torte with Parmesan Toasted Pita Chips  
Chicken Strips with Pecans, Potato Chips, & Crackers with Mango Sauce

#### **Station Three**

Cheese Stuffed Tortellini & Bow Tie Pasta with Spicy Creamy Tomato Vodka Sauce & Gorgonzola Sauce  
Three Cheese & Herb French Breads  
Fresh Fruit Platter

The above menu cost **\$39.00 per person**

**Other station buffets menus can vary in price depending on your final menu select**

### **Late Night Snack**

Slider Station-Mini Hamburgers & Cheese Hamburgers with all the fixings, and French Fries  
Skyline Bar- Coney with Skyline Chili and all the toppings  
Munchies Station-Hot Pretzel Bites with Hot Cheese Dip, Fresh Pop Popcorn just like the movies,  
Nacho Cheese & Chips with toppings  
Sweet Station-Mini Éclairs, Mini Red Velvet Cupcakes, Mini Cheese Cupcakes, &  
Assorted Homemade Cookies  
Ice Cream Bar-Vanilla, Chocolate & Strawberry Ice Cream with all the fixings

**Pricing will vary on the menu of your choice. You may mix & match menus and we are more than happy to come up with your favorite late night snack**

## Bar Prices

<u>House \$59.79</u>	<u>Name \$64.79</u>	<u>Premium \$69.79</u>	<u>Ultra Premium \$79.79</u>
Vodka Seagram's Seven	Canadian Club	Crown Royal	Grey Goose
Black Popov Vodka	Smirnoff Vodka	Absolut Vodka	Johnny Walker
10 Gin Clan McGregor	Beefeater Gin	Stolichnaya Vodka	Tanqueray No.
Reserve Castillo Rum	Dewars	Chivas Regal	Woodford
Gordon's Gin	Johnny Walker Red	Meyers Dark Rum	
Peach Schnapps	Bacardi Silver Rum	Tanqueray Gin	<u>Cognacs &amp;</u>
<u>Cordials</u> Amaretto	Captain Morgan's Spice	Bombay Gin	<b>\$5.00 per drink</b>
	Jim Beam	Makers Mark	
	Jack Daniels		

(Above prices per 750ml bottle used)

Wine: Please ask for our current wine list

**Beer by the Bottle;**

**Domestic Beer-**Bud, Bud Light, Miller Lite, Yuengling, Yuengling Light, O'Douls **\$3.50 per bottle**

**Imported Beer-** Heineken, Amstel Lite, Samuel Adams, Corona, Stella, Christian Moreline **\$4.00 per bottle**

**Other Beverages;**

Soft Drinks **\$1.25 per drink**

Sparkling Waters **\$2.00 per drink**

All bars are priced by the bottle, based on actual consumption. You will be charged to the nearest quarter bottle on all liquors and for each bottle open for wine & beer. Soft drinks, sparkling waters, cognacs and cordials charged per drink poured.

There is a \$300.00 minimum on all bars set ups. There will be a \$150.00 charge per bartender on all events that are below the minimum. Additionally, a cashier is required for all cash bars. There is a \$150.00 charge per cashier.

All **FOOD AND BEVERAGES SALES** are subject to Labor Charges and prevailing Ohio Sales Tax.

All prices are current and subject to without notice.

## General Information

### Payment Policy

All events must be fully paid 3 to 4 weeks before your event by Check, Cashier's Check, or Credit Card (Visa, Master Card, or American Express). **If you pay by credit card there will be a parentage charge and Credit Cards are not accepted for room rental deposit.**

### Food

All Food must be prepared by Davis Catering, Inc. Menu selections must be made 8 weeks prior to the event. Guaranteed guest count, room diagram and all other arrangements must be received 7 days before the event. All menus prices are subject to change without notice.

### Beverages

It is the policy of the Cincinnati Club to provide all beer, wine and liquor for the event in accordance to our license.

### Guarantees

The Cincinnati Club is required to receive the exact number attendees 72 hours prior to the date of the event. This number will constitute a guaranteed minimum attendance for which you will be charged.

**The Cincinnati Club charges a \$13,000.00 minimum for the Oak & Grill Rooms on a Saturday evening, and \$8,000.00 minimum for the Harrison Room on a Saturday evening. All said minimums include all food, beverage, and labor charge.**

### Room & Rental

All room rental charges cover a five (5) hour room usage from when guest arrive. There is a additional \$350.00 per hour overtime. Overtime will be billed to the nearest quarter hour. Room Rentals charges include set-up and breakdown of the room, table linen-white or ivory (not chair covers), china, silverware, and glass stemware.

### Labor Charge & Tax

The Cincinnati Club charges prevailing Ohio Sale Tax on food, beverage and labor charges.

### Special Menu Requests

We are constantly exploring new menu ideas and would be happy to use your input in designing a menu to suit your particulars needs and desires.

### Cancellations

Please refer to Standard Terms and Conditions on your contract.

**The Cincinnati Club Building  
Proprietor Davis Catering, Inc.  
30 Garfield Place, Suite 10, Cincinnati Ohio 45202**