

Private Dining Menu



Moerlein Lager House

Locally owned and independently operated, Moerlein Lager House offers upscale casual dining in a warm and inviting environment. As a part of the Cunningham Restaurant Group, Moerlein Lager House is located in the heart of Cincinnati.

Offering a private dining area with seating for up to 104 people, Moerlein Lager House is sure to meet any of your banquet needs. In addition to the private dining menus that follow, customized menus are available upon request.

Please contact our Private Dining Manager to discuss the details of your event.

Privatedining@moerleinlh.com



Room Capacity

The Moerlein Lager House offers several private dining options. The two primary options are the Beer Baron Hall and the John Hauck Room. For groups up to 250 people, the entire top floor of the Moerlein Lager House can be rented, pricing for this option is available upon request.

Beer Baron Hall:

The Beer Baron Hall is our largest private dining space with two walls of floor to ceiling windows overlooking The Banks area and Great American Ballpark. This space can accommodate large events or be separated into two spaces, Beer Baron Hall - East and Beer Baron Hall – West, to accommodate smaller events. Seated capacities are based on 60” rounds which seat 8 guests.

- Total Seated Capacity: 104
 - Beer Baron Hall – East Seated Capacity: 48
 - Beer Baron Hall – West Seated Capacity: 40
- Cocktail Capacity: 125
 - Beer Baron Hall – East Cocktail Capacity: 60
 - Beer Baron Hall – West Cocktail Capacity: 50



Beer Baron Hall Facing East



Beer Baron Hall Facing West



John Hauck Room:

The John Hauck Room is our most intimate private dining space. It offers a wall of floor to ceiling windows overlooking the Ohio River with views of the Roebling Suspension Bridge. The Hauck Room is set up to serve as a dining room or boardroom with full audio-visual capabilities provided by a flat screen television mounted in the room.

- Seated Capacity: 20
- Seated Capacity with audio visual: 18



Private Dining notes and policies:

- To confirm your reservation of the space, we will need a signed contract and valid credit card authorization form.
- All private events will have a room minimum charge. This is the minimum food and beverage purchase required to waive any room charge. Room minimums may vary seasonally, on holidays and on special event dates.
- All private events will have a 2% administrative fee and prevailing sales tax added to the final bill. Gratuity will be at the client's discretion, but can be determined ahead of time to expedite the payment process.
- The menu prices include house table linens, china, flatware, napkins and glassware. If you would like to customize any part of your event, we will be happy to arrange specialty items for an additional fee.



Reception Package and A La Carte Options

Reception Package: \$24.99 per person

Our Reception Package is available for groups of 20 or more and includes your choice of three Hot Appetizers and three Cold Appetizers. Package price includes non-alcoholic beverages.

Cold Appetizers: choose three

- Fresh Fruit Platter with assorted seasonal fruit served with cream cheese dip
- Fresh Vegetable Platter with an assortment of crisp vegetables, served with ranch dip
- Cheese Platter with an assortment of domestic cheeses, served with crackers
- Caprese Salad with fresh mozzarella, basil tomatoes and balsamic vinegar
- Smoked Salmon Bruschetta with lemon aioli dill cream and capers, served on crostini

Hot Appetizers: choose three

- Soft Pretzels: Served with beer cheese and spicy mustard
- Jumbo Lump Crab Cake: Served with tomato chutney and lemon caper aioli
- Lager House Wings: Choice of buffalo, chipotle or Thai garlic sauce
- Angry Mac and Cheese: Andouille sausage and jalapeno tossed in pepper jack sauce
- Wurst Sampler: Slices of our favorite brats and sausages with Lager House apple-kraut

A La Carte Pre-Dinner Appetizers

Served buffet style, 20-person minimum

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|---|-------------------|
| ● Soft Pretzels: Served with beer cheese and spicy mustard | \$2.00 per person |
| ● Caprese Salad with fresh mozzarella, basil tomatoes and balsamic vinegar | \$4.00 per person |
| ● Lager House wings: Choice of buffalo, chipotle or Thai garlic sauce | \$4.50 per person |
| ● Sliders: Choice of BBQ Pulled Pork or Burger | \$6.00 per person |
| ● Mini Jumbo Lump Crab Cakes: Served with tomato chutney and lemon caper aioli | \$8.50 per person |
| ● Fresh Fruit and Vegetable Platter with dipping sauce | \$3.00 per person |
| ● Smoked Salmon Bruschetta with lemon aioli dill cream and capers, served on crostini | \$6.00 per person |
| ● Shrimp Cocktail with horseradish cocktail sauce and lemon wedges | \$7.50 per person |
| ● Smoked Salmon and Artisan Cheese Board | \$7.50 per person |
| ● Wurst Sampler: Slices of our favorite brats and sausages with Lager House apple-kraut | \$4.50 per person |
| ● Angry Mac and Cheese: Andouille sausage and jalapeno tossed in pepper jack sauce | \$4.00 per person |
| ● Artisan Cheese and fruit compote | \$6.00 per person |

A La Carte Desserts

Choose one for \$4.99 per person or choose two for \$7.99 per person

- Chocolate Stout Cheesecake
- Apple Almond Bread Pudding
- Black Forest Cherry Graeter's Ice Cream Cake
- Blueberry Cobbler

- Prices do not include sales tax, service fees or room fees if applicable

Lager House Plated Package One

Please choose one Entrée from each group and two Desserts. Dinner includes a Lager House B.L.T. Salad. Your selected menu will be printed and ready upon your arrival for your guests to select from that evening. Package price includes assorted dinner rolls and non-alcoholic beverages.

Plated Package One: \$42.00 per person

Entrée Group One: choose one

- Honey Glazed Chicken: with whole grain mustard and honey glazed, served with roasted fingerling potatoes and Brussels Sprouts
- BBQ Chicken: Basted with Moer-BBQ sauce, served with smoked cheddar mashed potato and green beans
- Smothered Chicken: Topped with honey mustard, bacon, cheddar and mozzarella, served with green beans and smoked cheddar mashed potatoes

Entrée Group Two: choose one

- Pork Shank: Barbarossa braised pork shank served with cheddar mashed potatoes and tomato chutney.
- Half Rack Baby Back Ribs: Basted with Moer-honey chipotle sauce, served with cheddar mashed potatoes
- Filet Mignon: 6oz cut, with smoked cheddar mashed potatoes and a bordelaise sauce*

****There will be an additional charge of \$2 per person for this item selection***

Entrée Group Three: choose one

- Salmon Romesco: Seasoned and pan seared served over spaetzle tossed with diced tomato, white wine, herb butter and goat cheese, garnished with and Romesco sauce
- Blackened Tilapia: Over dirty rice, with black bean-cucumber salsa, cilantro aioli and guacamole.
- Chicken Parmesan Pasta: Parmesan chicken bites tossed in a Rosa cream sauce with caramelized onions and garlic, smothered in mozzarella cheese

Dessert Choices: Desserts will be Served Family Style, choose two

- Chocolate Stout Cheesecake
- Apple Almond Bread Pudding
- Black Forest Cherry Graters Ice Cream Cake
- Blueberry Cobbler



- Prices do not include sales tax, service fees or room fees if applicable

Lager House Plated Package Two

Please choose two Appetizers, two Salads, three Entrees and two Desserts. Your selected menu will be printed and ready upon your arrival for your guests to select from that evening. Package price includes assorted dinner rolls and non-alcoholic beverages.

Plated Package Two: \$53.00 per person

Appetizer Choices: Appetizers will be served buffet style, choose two

- Spicy Garlic Shrimp: In chili garlic butter, over grilled baguette
- Jumbo Lump Crab Cake: Served with tomato chutney and lemon caper aioli
- Soft Pretzels: Served with beer cheese and spicy mustard
- Lager House Wings: Choice of buffalo, chipotle or Thai garlic sauce

Salad Choices: choose two

- Moerlein Salad: Field greens, candied pecans, dried cranberries and bleu cheese with cranberry poppy seed dressing
- Caesar: Parmesan and buttered croutons
- Lager House B. L. T. Salad: Chopped bacon, lettuce and tomato with buttered croutons in creamy garlic peppercorn dressing

Entrée Choices: choose three

- Prime Rib: With Emancipator demi, smoked cheddar mashed potatoes
- Smothered Chicken: Topped with honey mustard, bacon, cheddar and mozzarella with green beans and smoked cheddar mashed potatoes
- Honey Glazed Chicken: with whole grain mustard and honey glazed, served with roasted fingerling potatoes and Brussels Sprouts
- Salmon Romesco: Seasoned and pan seared served over spaetzle tossed with diced tomato, white wine, herb butter and goat cheese, garnished with baby mixed greens and romesco sauce.
- Half Rack Baby Back Ribs: Basted with Moer-honey chipotle sauce, served with smoked cheddar mashed potatoes
- Pork Shank: Barbarossa braised pork shank served with smoked cheddar mashed potatoes and tomato chutney.
- Blackened Tilapia: Over dirty rice, with black bean-cucumber salsa, cilantro aioli and guacamole
- Short Ribs: Barbarossa braised topped with tomato chutney and served with a smoked cheddar mashed potato and green beans*
- Filet Mignon: 6oz cut, with smoked cheddar mashed potatoes and a bordelaise sauce*

****There will be an additional charge of \$2 per person for this item selection***

Dessert Choices: Desserts will be served family style, choose two

- Chocolate Stout Cheesecake
- Apple Almond Bread Pudding
- Black Forest Cherry Graeter's Ice Cream Cake
- Blueberry Cobbler

- Prices do not include sales tax, service fees or room fees if applicable

Lager House Buffet Package One

Please choose one Salad, two Entrees, two Side Items and one Dessert. Package price includes assorted dinner rolls and non-alcoholic beverages.

Buffet Package One: \$32.00 per person

Salad Choices: choose one

- Caesar: Parmesan and buttered croutons
- Lager House B. L. T. Salad: Chopped bacon, lettuce and tomato tossed with buttered croutons in creamy garlic peppercorn dressing

Entrée Choices: choose two

- Sliced Roast Beef with house made au jus
- BBQ Chicken: Basted with Moer-BBQ sauce
- Honey Glazed Chicken: with whole grain mustard and honey glaze
- Grilled Salmon with Romesco sauce
- Tuscan Pasta: Chicken, sausage, mushrooms and onions in a gouda cream sauce
- Chicken Parmesan Pasta: Parmesan chicken tossed in tomato cream sauce with caramelized onions smothered in mozzarella cheese

Side Choices: choose two

- Smoked cheddar mashed potatoes
- Roasted fingerling potatoes
- Spaetzle and mushrooms
- French green beans
- Roasted Balsamic Brussels Sprouts

Dessert Choices: choose one

- Chocolate Stout Cheesecake
- Apple Almond Bread Pudding
- Blueberry Cobbler



- Prices do not include sales tax, service fees or room fees if applicable

Lager House Buffet Package Two

Please choose one Salad, two Entrees, two Side Items and one Dessert. Package price includes assorted dinner rolls and non-alcoholic beverages.

Buffet Package One: \$39.00 per person

Salad Choices: choose one

- Caesar: Parmesan and buttered croutons
- Lager House B. L. T. Salad: Chopped bacon, lettuce and tomato tossed with buttered croutons in house dressing
- Moerlein Salad: Field greens, candied pecans, dried cranberries and bleu cheese with cranberry poppy seed dressing

Entrée Choices: choose two

- Grilled Salmon with Romesco sauce
- Honey Glazed Chicken: with whole grain mustard and honey glaze
- Smothered Chicken: Topped with honey mustard, bacon, cheddar and mozzarella cheese
- BBQ Chicken: Basted with Moer-BBQ sauce
- Tuscan Pasta: Chicken, sausage, mushrooms and onions in a gouda cream sauce
- Chicken Parmesan Pasta: Parmesan chicken tossed in tomato cream sauce with caramelized onions smothered in mozzarella cheese
- Short Ribs: Barbarossa braised*
- Prime Rib: With Emancipator demi*

**There will be an additional charge of \$2 per person for this item selection*

Side Choices: choose two

- Smoked cheddar mashed potatoes
- Roasted fingerling potatoes
- Spaetzle and mushrooms
- French green beans
- Roasted Balsamic Brussels Sprouts

Dessert Choices: choose one

- Chocolate Stout Cheesecake
- Apple Almond Bread Pudding
- Black Forest Cherry Graeter's Ice Cream Cake
- Blueberry Cobbler



- Prices do not include sales tax, service fees or room fees if applicable

Lager House Luncheon Plated Package

Please choose two items from the Entrée Salad and Pasta options as well as two Entrée Sandwiches. Your selected menu will be printed and ready upon your arrival for your guests to select from that day. Package price includes non-alcoholic beverages. ****This package is available to parties of 25 people or less.****

Lunch Package: \$16.00 per person

Entrée Salad or Pasta: choose two

- Applewood Chicken Salad: Field greens, apple wood smoked bacon, egg, grilled chicken, spiced pecans, dried cranberries, bleu cheese and cranberry poppy seed dressing
- Smoked Salmon Salad: Mixed greens, orange segments, red onion, crispy capers, quinoa, sunflower seeds, avocado, goat cheese, and orange marmalade vinaigrette
- Spinach Salad: Fresh spinach, candied pork belly, roasted red peppers, red onion, blue cheese, egg, and white balsamic vinaigrette
- Chicken Caesar Salad: Grilled chicken, romaine, parmesan and buttered croutons
- Chicken Parmesan Pasta: Parmesan chicken bites tossed in Rosa cream sauce with caramelized onions and garlic, smothered in mozzarella cheese
- Tuscan Pasta: Chicken, Sausage, Mushroom, and Onion in a Gouda cream sauce

Entrée Sandwich: choose two

- Beer Can Chicken Melt: Pulled rotisserie chicken, caramelized onion, roasted tomato and cheddar with honey mustard
- Blackened Tilapia: Blackened, with lettuce, tomato, onion and jalapeno tartar sauce
- Smoked Stack BBQ: Pulled pork, smoked sausage, spicy Barbarossa sauce and fried onions on brioche roll
- Philly Cheesesteak: Sliced prime rib, sautéed onions, peppers, and mushrooms with Swiss Cheese and pepper aioli

Entrée Sandwiches will be served with your guest's choice of fresh fruit or sweet potato chips.



- Prices do not include sales tax, service fees or room fees if applicable

Lager House Luncheon Buffet

Please choose one Salad, two Entrees and one Dessert. Package price includes non-alcoholic beverages and sweet potato chips.

Lunch Buffet: \$20.00 per person

Salad Choices: choose one

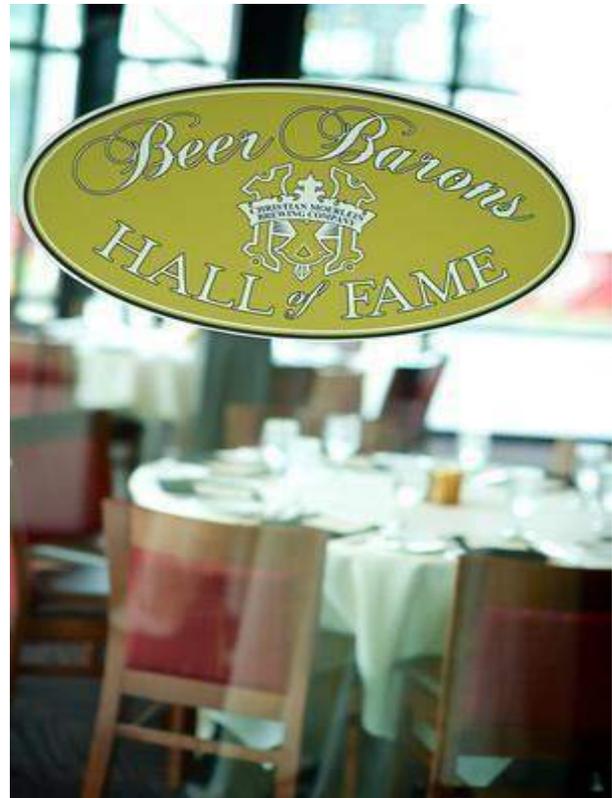
- Caesar: Parmesan and buttered croutons
- Lager House B. L. T. Salad: Chopped bacon, lettuce and tomato tossed with buttered croutons in house dressing
- Moerlein Salad: Field greens, candied pecans, dried cranberries and bleu cheese with cranberry poppy seed dressing

Entrée Choices: choose two

- Tuscan Pasta: Chicken, sausage, mushrooms and onions in a gouda cream sauce
- Chicken Parmesan Pasta: Parmesan chicken tossed in tomato cream sauce with caramelized onions smothered in mozzarella cheese
- BBQ Pulled Pork Sandwich: build-your-own sandwich with our house red pepper coleslaw and cheddar cheese on a brioche roll
- Sliced Roast Beef Sandwich: build-your-own sandwich horseradish cream, au jus and provolone cheese on a brioche roll
- Angry Mac & Cheese: Hot Mett with a jalapeno cheese sauce
- BBQ Rotisserie Chicken: served with green beans

Dessert Choices: choose one

- Chocolate Stout Cheesecake
- Apple Almond Bread Pudding
- Black Forest Cherry Graters Ice Cream Cake
- Blueberry Cobbler



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Private Dining Bar Beverage Packages

All beverages will be ordered and delivered via the private dining service staff. There is no additional fee for this service. This includes a cash bar option. Any beverages ordered through the servers will count towards the food and beverage minimum. Any drinks ordered directly from the bar will not count towards the minimum. The packages are based on consumption pricing. You may choose to only offer the Beer and Wine or Beer selections of any package.

Package A

Beer – \$6.50 - \$7.50, offering both 16 oz and 22 oz. draft sizes

Christian Moerlein Lager House Christian Moerlein Barbarossa
Double Dark Lager Christian Moerlein Over the Rhine Ale
Christian Moerlein Third Wave IPA Christian Moerlein Seasonal
Selections

**Liquor - \$7.50 - \$9.50 per drink
depending on preparation**

Kettle One Vodka
Tanqueray Gin
Captain Morgan Spiced Rum
Avion Silver Tequila
Jack Daniels Whiskey
Dewars Scotch Whiskey

Wine - \$10-\$12 per glass

Whitehaven Sauvignon Blanc
Coppola Pinot Noir
Louis M Martini Cabernet Sauvignon

**Wine Selections are subject to change based on availability.

**Prices do not include service charge or sales tax.

**Cost is based on a per drink consumption basis.

Package B

Beer - \$6.50 - \$7.50 per 16 oz. draft

Christian Moerlein Lager House
Christian Moerlein Barbarossa Double Dark Lager
Christian Moerlein Over the Rhine Ale
Christian Moerlein Third Wave IPA
Christian Moerlein Seasonal Selections

Liquor - \$6.50 - \$8.50 per drink depending on preparation

Stoli Vodka
Beefeater Gin
Bacardi Silver Rum
Cuervo Gold Tequila
Seagrams 7 Whiskey
Dewars Scotch Whiskey

Wine - \$9 per glass

Banfi "LeRime" Pinot Grigio
William Hill Chardonnay
Sterling Vintners Merlot
Louis Martini Cabernet Sauvignon

Package C

Beer - \$6.50 - \$7.50 per 16 oz. draft

Christian Moerlein Lager House
Christian Moerlein Barbarossa Double Dark Lager
Christian Moerlein Over the Rhine Ale
Christian Moerlein Third Wave IPA
Christian Moerlein Seasonal Selections

House Liquor - \$5.50 - \$7.50 per drink depending on preparation

Vodka
Gin
Rum
Tequila
Whiskey
Scotch Whiskey

Wine - \$7-\$8 per glass

Canyon Road Chardonnay
Canyon Road White Zinfandel
Apothic Red

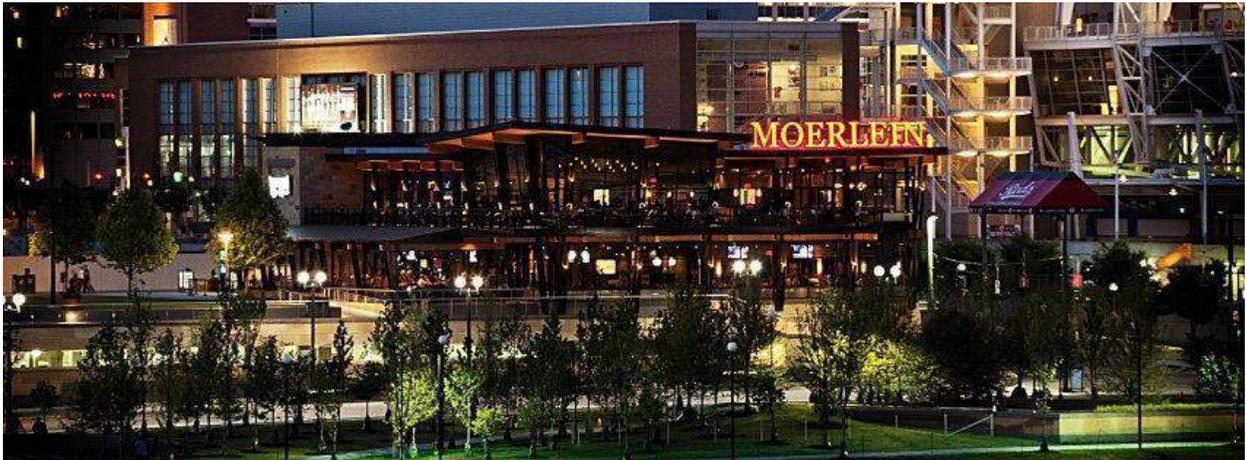
**Wine Selections are subject to change based on availability.

**Prices do not include service charge or sales tax.

**Cost is based on a per drink consumption basis.

Ticketed Option

We also offer the option to host a ticketed beverage package. Guests that choose to utilize tickets to enhance their event will still be charged on a per drink consumption basis. You will not be charged for any unused tickets since they only serve as placeholders. We are unable to create a uniform ticket price that can be redeemed for different value drinks. A pre-set amount of tickets will be supplied to the host at the beginning of the event. The master bill will be charged for the drinks that were ordered utilizing those tickets as place markers to control the quantity of drinks covered by the host.



- **Wine Selections are subject to change based on availability.
- **Prices do not include service charge or sales tax.
- **Cost is based on a per drink consumption basis.