

MEETING & EVENT MENUS

BREAKFAST

We politely request a minimum of 12 people for hot breakfast buffets.

A set-up fee of \$100 will be applied to all hot breakfast buffets of fewer than 12 people.

LIGHT MORNING SNACKS \$18 per person

Fresh-cut seasonal melon & berries.
Vanilla honey yogurt & housemade granola cereal.
Housemade breakfast pastries.
Whipped butter & fruit preserves.
Morning juices, fresh brewed coffee & hot tea.

COUNTRY PICNIC BREAKFAST \$21 per person

Vegetable & meat frittata.
Fresh-cut seasonal melon & berries.
Vanilla honey yogurt & housemade granola cereal.
Housemade breakfast pastries.
Whipped butter & fruit preserves.
Morning juices, fresh brewed coffee & hot tea.

NEW YORK DELI BREAKFAST \$23 per person

Scrambled farm eggs.
Metropole cold-soaked muesli or hot oatmeal.
NY-style plain & everything bagels.
Whipped butter, fruit preserves & cream cheese.
Smoked salmon with traditional garnishes.
Morning juices, fresh brewed coffee & hot tea.

POWER BREAKFAST BUFFET \$24 per person

Scrambled whole eggs or egg whites.
Sautéed baby spinach & oven roasted tomatoes.
Steel-cut oatmeal with walnuts, raisins & brown sugar.
Fresh-cut seasonal melon & berries.
Vanilla honey yogurt & housemade granola cereal.
Carrot muffins.
Morning juices, fresh brewed coffee & hot tea.

21c HOT BREAKFAST \$28 per person

Scrambled farm eggs.
Brioche french toast or buttermilk pancakes.
Breakfast potatoes or grits.
Applewood smoked bacon & breakfast sausage.
Fresh-cut seasonal melon & berries.
Vanilla honey yogurt & housemade granola cereal.
White and wheat toast with whipped butter & fruit preserves.
Morning juices, fresh brewed coffee & hot tea.

THE BROWN BAG BREAKFAST \$18 per person

Breakfast to go!
A hot egg & cheese sandwich on a buttermilk bun.
Whole fruit.
Bottled water, fresh brewed coffee or tea.

SMOOTHIE BOWL \$12 per person

Yogurt, berries, banana, granola & pumpkin seeds.
Bottled water, fresh brewed coffee or tea.

A LA CARTE

These items can be added to any of our breakfast menus.
No substitutions please.

SCRAMBLED FARM EGGS \$4 per person

BUTTERMILK PANCAKES \$5 per person

BRIOCHE FRENCH TOAST \$5 per person

BACON, BREAKFAST SAUSAGE OR GLIERS GOETTA \$5 per person

FRUIT SMOOTHIE \$7 per person

STEEL-CUT OATMEAL WITH WALNUTS, RAISINS & BROWN SUGAR \$8 per person

SMOKED SALMON PLATTER \$9 per person



DAYTIME MEETING BREAKS

Served with bottled spring water unless otherwise noted.

REJUVENATE \$10 per person

Vegetable crudité with hummus & green goddess dip.
Served with flatbread crackers.

HEALTHY SNACK \$12 per person

Fresh-cut melon & berry skewers.
Toasted almonds & vanilla honey yogurt.
Still & sparkling water.

TEA PARTY \$16 per person

Assorted tea sandwiches, scones & macarons.
Clotted cream & preserves.
Assorted teas & fresh brewed coffee.

BUILD YOUR OWN TRAIL MIX \$10 per person

Make your own trail mix. Choose from a selection of nuts, grains, chocolate, coconut, marshmallows & dried fruit.

MILK & COOKIES \$10 per person

Seasonal assorted cookies. Served with ice cold milk & fresh brewed coffee.

DOUGHNUTS & COFFEE BREAK \$13 per person

Housemade cake doughnuts.
Served with fresh brewed coffee.

METROPOLE CHEESE BREAK \$13 per person

An assortment of housemade pickles & artisan cheeses.
Served with crackers, housemade mostarda & smoked grapes.

A LA CARTE BEVERAGE

OPTION ONE \$6 per person

Regular & decaffeinated coffee, hot tea.

OPTION TWO \$9 per person

Regular & decaffeinated coffee, hot tea, bottled water.

OPTION THREE \$12 per person

Regular & decaffeinated coffee, hot tea, soft drinks, bottled water.

OPTION FOUR \$13 per person

Regular & decaffeinated coffee, hot tea, bottled still & sparkling water.



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SIT-DOWN LUNCH

Served with iced tea, fresh brewed coffee & hot tea. Also served with assorted artisan rolls & whipped butter.

SOUPS

Potato Leek Bisque chive & crème fraîche.

White Bean Soup housemade bacon & fresh herbs.

Roasted Butternut Squash Soup grilled scallion & pumpkin seeds.

Corn Chowder sweet potato, vidalia onion & wild rice.

San Marzano Tomato Soup arugula pesto & parmesan.

SALADS

Mixed Lettuces shaved radish, parmesan & red wine vinaigrette.

Strawberry & Arugula feta, red onion & balsamic vinegar.

Farro & Green Bean Salad mushrooms, goat cheese & hazelnuts.

Frisee Salad smoked almonds, manchego & quince dressing.

ENTRÉES

Rigatoni Bolognese classic Italian meat sauce & parmesan.

Grilled Amish Chicken haricot vert & romesco sauce.

Smoked Pork Loin potato puree & fennel gremolata.

Pan-Roasted Verlasso Salmon coriander & black-eyed pea succotash.

Ricotta Chive Gnudi oyster mushroom, spinach & pecorino.

DESSERT

Dark Chocolate Mousse malt ice cream & cocoa nibs.

Vanilla Crème Brulee candied orange & seasonal berries.

Upside Down Cake vanilla ice cream & raspberries.

OPTION ONE Choice of one soup or salad, one entrée, one dessert.
\$29 per person

OPTION TWO Choice of one soup or salad, two entrées, two desserts.
\$36 per person



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WALNUT STREET LUNCH BUFFET

We politely request a minimum of 12 people for all lunch buffets. A set-up fee of \$150 will be applied to all lunch buffets of fewer than 12 people. Served with iced tea, fresh brewed coffee & hot tea, assorted artisan rolls & whipped butter.

SOUPS

Potato Leek Bisque chive & crème fraîche.

White Bean Soup housemade bacon & fresh herbs.

Corn Chowder sweet potato, vidalia onion & wild rice.

San Marzano Tomato Soup arugula pesto & parmesan.

SALADS

Mixed Lettuces shaved radish, parmesan & red wine vinaigrette.

Chickpea & Cucumber Salad red onion, shaved carrots & ginger vinaigrette.

Apple & Fennel Salad shaved celery, vinegar raisins & scallion.

Romaine Heart Salad anchovy dressing, croutons, kale & parmesan.

ENTRÉES

Rigatoni Bolognese classic meat sauce & parmesan.

Grilled Amish Chicken haricot vert & romesco sauce.

Smoked Pork Loin potato puree & fennel gremolata.

Pan-Roasted Salmon coriander & black-eyed pea succotash.

Chermoula Tiger Shrimp roasted cauliflower, potatoes & currants.

SIDE DISHES

Braised Greens

Weisenberger Grits

Roasted Fingerling Potatoes

Yukon Gold Potato Purée

Lemon Roasted Broccoli

DESSERT

Seasonal Berries bourbon chantilly & shortbread cookies.

Mascarpone Cheesecake salted caramel.

Metropole Profiteroles vanilla crème & chocolate.

OPTION ONE Choice of one soup, one salad, one entrée, one side, one dessert.
\$32 per person

OPTION TWO Choice of one soup, one salad, two entrées, two sides, two desserts.
\$40 per person



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DELI-STYLE LUNCHES

Served with iced tea, fresh brewed coffee & hot tea.

BOXED LUNCH \$24 per person

Choose from a selection of two sandwiches & one side. Also served with bottled water, one piece of whole fruit & chocolate chip cookie.

DELI BUFFET \$26 per person

Choose a selection of one soup, three sandwiches, two sides & one dessert.

DELI SPREAD \$24 per person

Sliced artisan meats & cheeses, lettuce, tomato, shaved red onion, pickle spears & gourmet condiments. Also choice of two sides & one dessert.

SOUPS

Potato Leek Bisque chive & crème fraîche.

Roasted Butternut Squash Soup grilled scallion & crème fraîche.

San Marzano Tomato Soup arugula pesto & parmesan.

SANDWICHES

Deli Turkey Breast provolone, pickled fennel & arugula.

Shaved Roast Beef shaved red onion, sharp cheddar cheese & horseradish sauce.

Country Ham gruyere, green goddess & leaf lettuce.

Metropole Hummus shaved cucumber, green goddess & watercress.

DELI SIDES

Cold Pasta Salad elbow macaroni, roasted peppers, olives, pickles & scallions.

New Potato Salad hardboiled egg, Dijon mustard, cornichon & paprika.

Napa Cabbage Slaw carrots, mustard seeds & apple cider vinegar.

DESSERT

Dark Chocolate Brownies & Pecan Blondies

Assorted Fresh Baked Cookies

Metropole Profiteroles



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QUICK MEETING LUNCHES

We politely request a minimum of 12 people for all lunch buffets. A set-up fee of \$150 will be applied to all lunch buffets of fewer than 12 people. Served with iced tea, fresh brewed coffee & hot tea, artisan rolls & whipped butter.

SOUP & SALAD

Select one soup, two salads & one dessert

With grilled chicken \$23 per person

With grilled shrimp \$24 per person

With grilled chicken & shrimp \$28 per person

SOUP, SALAD & PASTA

Select one soup, two salads, one pasta & one dessert

With grilled chicken \$25 per person

With grilled shrimp \$26 per person

With grilled chicken & shrimp \$29 per person

SOUPS

Potato Leek Bisque chive & crème fraîche.

White Bean Soup housemade bacon & fresh herbs.

Corn Chowder sweet potato, Vidalia onion & wild rice.

SALADS

Mixed Lettuces shaved radish, parmesan & red wine vinaigrette.

Farro & Green Bean Salad roasted mushrooms, goat cheese & hazelnuts.

Strawberry & Arugula feta, red onion & balsamic vinegar.

Romaine Heart Salad anchovy dressing, croutons, kale & parmesan.

PASTA

Rigatoni bolognese classic Italian meat sauce & grated parmesan.

Farfalle basil and pine nut pesto & ricotta salata.

Hand-Rolled Penne Little Italy-style vodka sauce, peas & pecorino.

DESSERT

Dark Chocolate Brownies & Pecan Blondies

Assorted Fresh Baked Cookies

Metropole Profiteroles



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RECEPTION CANAPÉS & STATIONED SNACKS

Choice of four canapés for \$15 per person. Hand passed for the first 30 minutes of your event.
Two hour service is provided for stationed items.

HOT & COLD CANAPÉS

- Cheddar Gougeres** ham, arugula & red eye aioli.
- Pickled Shrimp** chili sauce & grilled lemon.
- Quinoa Fritters** cashew, pickled beet & red cress.
- Mini Egg Frittata** vegetable or meat.
- Broccoli 'Beignets'** lemon parmesan aioli.
- Parmesan Crisps** goat cheese & poppy seeds.
- Smoked Deviled Eggs** bacon, romesco & scallion.
- Pimento Cheese Biscuits** hot pepper & pickles.
- Blue Crab** cucumber aioli.
- Everything Pancake** applesauce & frisee.

STATIONED SNACKS

- BAR SNACKS** \$5 per person
Mixed nuts, truffled popcorn & marinated olives.
- SEASONAL VEGETABLE CRUDITE** \$10 per person
An assortment of vegetables served with Metropole accoutrements & flatbread crackers.
- ARTISAN CHEESE** \$12 per person
Selection of artisan cheeses served with Metropole accoutrements & flatbread crackers.
- CHARCUTERIE** \$14 per person
Selection of housemade & artisan charcuterie served with Metropole accoutrements & flatbread crackers.
- CHARCUTERIE & ARTISAN CHEESE** \$18 per person
Assortment of housemade & artisan cheese & charcuterie served with two antipasti-style seasonal vegetables & flatbread crackers.
- FLATBREADS & DIPS** \$16 per person
Chickpea hummus, artichoke relish, ash roasted peppers, crème fraiche and dukkah, served with grilled naan bread & lettuce wraps.

PASTA & SALAD

\$16 per person
Garganelli with broccoli, fresno chilies, lemon & parmesan.
Romaine salad with lemon parmesan aioli, croutons & kale.

DUO OF SLIDERS

\$18 per person
Metropole cheeseburger with bacon, apple jam & red onion.
Quinoa fritter slides served with pickles & condiments.

METROPOLE BBQ

\$20 per person
Metropole chicken wings & Tuscan spiced smoked pork ribs served with housemade bread & butter pickles.

HOT CHICKEN

\$19 per person
Fried chicken tossed in house hot sauce. Served with pickle chips buttermilk dressing & baked macaroni & cheese.

SHRIMP & OYSTERS

\$24 per person
Pickled shrimp salad & oysters on the half shell served with remoulade, mignonette & cocktail sauce.

CARVING STATION

\$22 per person (\$100 chef fee)
Salt and pepper crusted prime rib, pastrami-style beef brisket, or smoked fennel-rubbed pork loin served with assorted sauces & artisan rolls.

ASSORTED SWEETS

\$9 per person
Assorted Fresh Baked Cookies \$7 per person

SIDE DISHES

- Metropole Fries** \$3 per person
- Brussels Sprout Slaw** \$4 per person
- Parmesan Grits** \$4 per person
- Lemon Roasted Broccoli** \$5 per person
- Charred Green Beans** \$5 per person



SIT-DOWN DINNER

Served with fresh brewed coffee & hot tea, assorted artisan rolls & whipped butter.

SOUPS

Purée of Butternut Squash Soup croutons, scallion & crème fraîche.

Celery Root Soup truffled toast.

White Bean Soup housemade bacon & fresh herbs.

Corn Chowder sweet potato, vidalia onion & wild rice.

SALADS

Arugula Salad butternut squash, spiced pecans & ricotta salata.

Mixed Green Salad shaved radish, parmesan & red wine vinaigrette.

Romaine Heart Salad anchovy dressing, croutons, kale & parmesan.

Burnt Carrot Salad avocado, pickled red onions, pepitas & feta.

ENTRÉES

Ricotta Chive Gnudi oyster mushroom, spinach & pecorino.

Seared Sea Scallops caramelized spaghetti squash & caper raisin sauce.

Pan-Roasted Verlasso Salmon coriander & black eyed pea succotash.

Grilled Swordfish bulghur wheat, cucumber & romesco

Smoked Amish Chicken roasted potatoes, salsa verde & grilled lemon.

Braised Pork Shank yukon gold potato puree & celery gremolata.

Grilled Beef Tenderloin charred mushrooms, smoked grapes & bleu cheese.

DESSERT

Mascarpone Tart seasonal fruit.

Flourless Almond Cake caramel & coffee crème.

Dark Chocolate Mousse malt ice cream, cookie crumble & cocoa nibs.

THREE COURSE MENU

Choice of one soup or salad, one entrée, one dessert.

\$60 per person

THREE COURSE MENU

Choice of two soups or salads, three entrées, two desserts.

\$72 per person

FOUR COURSE MENU

Choice of one soup, one salad, one entrée, one dessert.

\$75 per person



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METROPOLE DINNER BUFFET

Served with fresh brewed coffee & hot tea, artisan rolls & whipped butter.

We politely request a minimum of 15 people for all dinner buffets. A set-up fee of \$350 will be applied to all dinner buffets of fewer than 15 people.

SOUPS

Roasted Butternut Squash Soup grilled scallion & crème fraîche.

Potato Leek Bisque chive & crème fraîche.

San Marzano Tomato Soup arugula pesto & parmesan.

Corn Chowder sweet potato, vidalia onion & wild rice.

SALADS

Mixed Lettuces shaved radish, parmesan & red wine vinaigrette.

Romaine Heart Salad kale, parmesan, croutons & anchovy dressing.

Chickpea & Cucumber Salad red onion, shaved carrots & ginger vinaigrette.

Apple & Fennel Salad shaved celery, vinegar raisins & scallion.

ENTRÉES

Garganelli broccoli, fresno chillies, garlic & parmesan.

Pan-Roasted Verlasso Salmon cilantro & black-eyed pea succotash.

Grilled Swordfish bulghur wheat, cucumber & romesco.

Smoked Amish Chicken sweet & hot peppers, tomato, lemon & white wine.

Smoked Pork Loin grilled haricot vert & olive gremolata.

Grilled Beef Tenderloin salsa verde & crispy shallots.

SIDE DISHES

Braised Greens

Weisenberger Grits

Roasted Fingerling Potatoes

Yukon Gold Potato Purée

Charred Green Beans

DESSERT

Seasonal Berries bourbon chantilly crème & shortbread cookies.

Mascarpone Cheesecake salted caramel.

Metropole Profiteroles vanilla crème & chocolate.

OPTION ONE Choice of one soup, one salad, two entrées, one side & one dessert.

\$60 per person

OPTION TWO Choice of one soup, two salads, two entrées, two sides & two desserts.

\$65 per person



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HOSTED & CASH BARS

All bars are subject to a \$100 bar set-up fee. One bar is required for every 75 guests. Premium and super premium selections are available upon request.

WELL BAR

\$7 Liquor Finlandia Vodka, New Amsterdam Gin, Bacardi Rum, Old Forester Bourbon, Famous Grouse Scotch, Sauza Tequila

\$8 Wine Ca'donini Pinot Grigio, Line 39 Chardonnay, Tinto Negro Malbec, Line 39 Cabernet Sauvignon

\$4-\$7 Beer Bud Light, Stella Artois, local craft & specialty beer

PREMIUM BAR

\$9 Liquor Absolut Vodka, Tanqueray Gin, Bacardi Rum, Maker's Mark Bourbon, Dewar's Scotch, El Jimador Tequila

\$8 Wine Ca'donini Pinot Grigio, Line 39 Chardonnay, Tinto Negro Malbec, Line 39 Cabernet Sauvignon

\$4-\$7 Beer Bud Light, Stella Artois, local craft & specialty beer

SUPER PREMIUM BAR

\$11 Liquor Grey Goose Vodka, Bombay Sapphire Gin, Mt. Gay Eclipse Silver, Woodford Reserve Bourbon, Glenmorangie 10yr Scotch, Herradura Tequila

\$8 Wine Ca'donini Pinot Grigio, Line 39 Chardonnay, Tinto Negro Malbec, Line 39 Cabernet Sauvignon

\$4-\$7 Beer Bud Light, Stella Artois, local craft & specialty beer

BAR PACKAGES

HOUSE BEER & WINE PACKAGE

\$15 per person for first hour

\$10 per person for each additional hour

WELL BAR PACKAGE

\$20 per person for first hour

\$12 per person for each additional hour

PREMIUM BAR PACKAGE

\$24 per person for first hour

\$16 per person for each additional hour

SUPER PREMIUM BAR PACKAGE

\$26 per person for first hour

\$18 per person for each additional hour



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WINE BY THE BOTTLE

CHAMPAGNE & SPARKLING

Enza Prosecco, Italy \$40
Moet Imperial, France \$125
Dom. Baumard Cremant de Loire NV, Loire Valley \$48

CHARDONNAY

Olivier Leflaive 'Les Setilles' 2013, Burgundy \$75
Jordan 2013, Napa Valley \$79
Freemark Abbey 2013, Napa Valley \$57

SAUVIGNON BLANC

Cakebread 2013, Napa Valley \$79
Mohua 2014, Marlborough \$42
Craggy Range 2014, New Zealand \$64

PINOT GRIGIO/PINOT GRIS

Livio Felluga 2013, Friuli \$63
St. Michael-Eppan Pinot Grigio 2013, Alto Adige \$49
Anne Amie Pinet Gris 2014, Willamette Valley \$43

PINOT NOIR

Stoller Family Estate 2013, Dundee Hills \$62
Au Bon Climat, Santa Barbara \$52
Anne Amie 2013, Willamette Valley \$72

MERLOT

Mercer 2012, Columbia Valley \$55
Revelry 2012, Walla Walla \$38
Meeker 'Handprint' 2011, Sonoma \$84

CABERNET

Katherine Goldschmidt 2013, Sonoma \$59
Justin 2013, Paso Robles \$52
L'Ecole 2011, Washington State \$85

ROAD LESS TRAVELED WHITES

Cantina del Taburno, Falanghina 2012, Italy \$48
Pascal Jolivet 2014, Sancerre \$72
Hermit Crab Viognier/Marsanne 2014, Australia \$48

ROAD LESS TRAVELED REDS

Mendel Malbec 2013, Argentina \$65
Badia Coltibuono, Sangiovese 2012, Italy \$52
Il Fauno di Arcanum, Super Tuscan 2011, Italy \$67

*Additional selections available upon request.