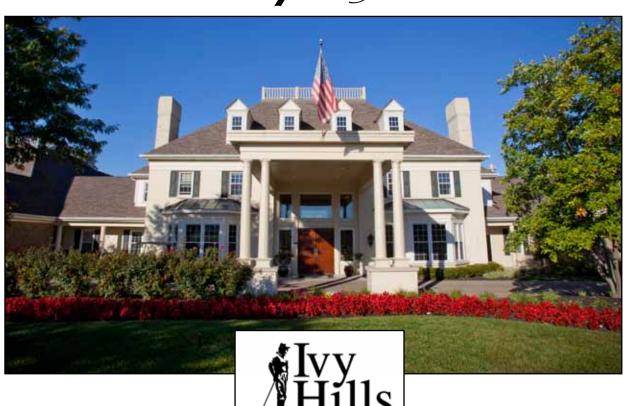
Your dream day....







deserves the perfect venue.



Country Club

Welcome!

At Ivy Hills, we like to think that our job as hosts to your wedding is pretty simple. To make you look <u>incredible</u>. Whether you are hosting a small family wedding, or your guest list is a couple of hundred, let us take care of your guests so that you don't have to.

Our club mission is as simple as we are... We want to be the best value Country Club in Cincinnati; providing the right combination of excellent facilities, service and support at attractive costs. Our club also provides many spots for breathtaking photographs as well as panoramic views.

Please let me know how my team of dedicated service staff and I can serve you and your guests. I look forward to helping you create not only a special event, but an exceptional one at that. Thank you for considering Ivy Hills for your wedding.

Warm Regards,

Melissa

Melissa Paule, Director of Sales Ivy Hills Country Club sales@IvyHillsCountryClub.com (513) 561-9119



OS - Se sure to ask about our carriage House!

The Carriage House is the perfect place to get ready with your bridal party before your big day, or to spend a romantic first night!





Entrées

Select Two

Braised Beef in Roasted Garlic Jus
Beef Burgundy with Root Vegetables

Goat Cheese & Spinach Stuffed Chicken with a Sun Dried Tomato Cream Sauce

Herb Roasted Chicken with Asiago Cream Sauce
Roasted Pork Loin with Rosemary-Thyme Sauce
Cavatappi Pasta with Fresh Vegetables, Brie Cheese & Herbs
Rigatoni Pasta with Mushrooms in Red Wine Butter

Vegetables & Sides

Select Two

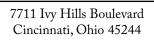
Roasted Shallot Mashed Potatoes
Herb Roasted Red Skin Potatoes
Fresh Green Beans with Caramelized Onions
Fresh Vegetable Medley
Loaded Baked Potatoes
Ratatouille



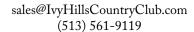
Garden Salad and Rolls with Butter Included

Buffet - \$42.50





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* The Ivory Buffet



Entrées

Select Two

Blackened Sirloin with Gorgonzola Cream Sauce Sirloin Au Poivre with Brandy Peppercorn Cream Sauce Pecan Crusted Chicken with Honey-Chablis Beurre Blanc Chicken "Coq Au Vin" in Red Wine Sauce with Bacon Lardons Prosciutto Wrapped Pork Tenderloin with Cherry Tomato Jam Baked Ziti with Fresh Vegetables and Pecorino Romano Cheese Sauce Almond Crusted Tilapia with Lemon-Basil Butter Sauce

Vegetables & Sides

Select Two

Crispy Loaded Yukon Potatoes Red Skin Potato Casserole with Onion Straws Green Bean Amandine Asparagus in White Wine with Garlic Brussel Sprouts in Worcestershire Butter with Bacon Lardons



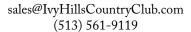
Garden Salad and Rolls with Butter Included

Buffet - \$47.50





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Entrées

Select Two

Beef Tenderloin Wellington with Mushroom Duxelles, Prosciutto, Puff Pastry and Merlot Demi-Glace

Prime Rib Carving Station with Rosemary Jus (Chef Attended)

Braised Short Ribs with Pearl Onion Demi-Glace
Chicken Confit with Candied "Nueske's" Bacon Gastrique
Chicken Cacciatore with Wild Mushrooms and Heirloom Tomatoes
Macadamia Crusted Halibut with Ginger Saffron Glaze
Bone-In Pork Loin Carving Station with Pomegranate Demi Glace

Vegetables & Sides

Select Two

Pommes Napoleon

Pommes Chantilly

Scalloped Potatoes

Brie Au Gratin Potatoes Haricot

Vert Amandine Prosciutto

Wrapped Asparagus

White Cheddar Polenta

Creamed Spinach with Pancetta



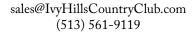
Garden Salad and Rolls with Butter Included

Buffet - \$52.50

Prices are subject to 20% club surcharge and 7% sales tax. All menus and prices are subject to change.

















Non-Alcoholic Open Bar

Includes Unlimited Assorted Soft Drinks, Iced Tea, Hot Tea & Coffee \$9.00

Select Open Bar

Includes Domestic Beer, House Wines & Assorted Soft Drinks \$19.00

House Open Bar

House Liquor: Kamchatka Vodka, Gordon's Gin, Castillo Rum, Lauder's Scotch,
Old Crow Bourbon, La Prima Tequila
Domestic Beer: Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light
House Wine: Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio, White Zinfandel
\$22.00

Premium Open Bar

Premium Liquor: Tito's Vodka, Tanqueray Gin, Bacardi Rum, Dewar's Scotch,
Jim Beam Bourbon, Jack Daniel's Whiskey, Jose Cuervo Tequila
Domestic Beer: Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light
Imported Beer: Corona, Amstel Light, Heineken
House Wine: Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio, White Zinfandel
\$25.00

Delux Open Bar

Delux Liquor: Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Rum, J&B Scotch, Maker's Mark, Crown Royal Whiskey
Domestic Beer: Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light
Imported Beer: Corona, Amstel Light, Heineken
House Wine: Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio, White Zinfandel
\$28.00

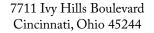
Prices above are for four hours, per person.

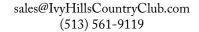
Cost to extend beyond four hours is \$5 per person for each additional hour.

The listed brands are meant to serve as examples. The exact selection may vary.

Prices are subject to 20% club surcharge and 7% sales tax.











Room Rental Fees

All room rentals include the set up and tear down of all tables and chairs, linens, china, flatware, glassware and a team of servers and bartenders at your service.

Fees Valid May-October

Garden Room (up to 70) \$1,250

Ivy Room (up to 100) \$1,250

Garden and Ivy (up to 170) \$2,500

All Space (Garden, Ivy, Grille Room and Veranda Access) (Up to 230 seated, 350 standing) \$3,500

Wedding Ceremony \$1,000 (Includes all white folding chairs and labor)

Carriage House Rental \$500

Off peak months of November-April are discounted by 25%

Prices are subject to 20% club surcharge and 7% sales tax.



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