

MANOR HOUSE EVENT CENTER

WWW.MANORHOUSEOHIO.COM





WELCOME TO THE MANOR HOUSE!

Cheers to your engagement and upcoming wedding! The fun and excitement is just getting started, and the entire team at the Manor House is thrilled to help you create the wedding of your dreams.

We know that planning a wedding is an exciting, yet sometimes overwhelming time, which is why our dedicated team of wedding pros are here for you throughout this journey. In fact, that’s one of the top benefits of booking your wedding at the Manor House ...you have an experienced team working with you every step of the way. Go team!

Whether you’re planning something small and intimate or ornate and grand, our flexible floor plans, indoor and outdoor spaces, and fabulous menus, easily allow you to design a wedding day that perfectly reflects who you are as a couple.

From bridal showers and rehearsals, to wedding ceremonies and receptions, we have everything you need all in one place making planning a breeze.

We pride ourselves on offering all of our clients and guests delicious food, a professional and courteous staff, and a variety of top-notch amenities all set within a beautiful and tranquil environment.



‘Thank you for sharing such a momentous occasion with us! We look forward to hosting your wedding and are excited to be part of your wedding story!’

-Janet and David Nelson, Owners

MANOR HOUSE Event Center



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7440 S. Mason-Montgomery Road
Mason, Ohio 45040
513.459.0177

Info@ManorHouseOhio.com
www.ManorHouseOhio.com

   @ManorHouseEventCenter

WHAT'S INCLUDED

Planning a wedding requires many different resources and services all coming together seamlessly. We pride ourselves on making this process as easy as possible for you, which is why we offer all of these planning services and solutions...all of which *are included* when you book your wedding with the Manor House.

THE MANOR HOUSE TEAM

- ♦ In-House Event Planning & Support
- ♦ Executive Chef & Culinary Team
- ♦ Event Management and Serving Staff
- ♦ Experienced Bartenders
- ♦ Involved Owners

PLANNING & EVENT DESIGN

- ♦ Event Detail Meeting(s)
- ♦ Menu & Bar Selection Guidance
- ♦ Invitation to Food Tasting Event
- ♦ Vendor Recommendations & Follow Up
- ♦ Customized Room Layout
- ♦ Upgraded Linen, Decor & Lighting Available

MENU & BAR ESSENTIALS

- ♦ Extensive Culinary Menu
- ♦ Delicious Food Prepared On-Site by our Executive Chef and Culinary Team
- ♦ Flexible Bar Packages
- ♦ Ivory Dinnerware
- ♦ Gold or Silver Flatware
- ♦ Table & Bar Glassware
- ♦ Serving Platters, Bowls & Chafers
- ♦ Water, Coffee & Hot Tea Service
- ♦ Cake Cutting and Plating

ADDITIONAL WEDDING PERKS

- ♦ Wedding Concierge
- ♦ All Setup and Teardown
- ♦ Day of Event Management
- ♦ Complimentary WiFi
- ♦ Free On-Site Parking
- ♦ Tables & Chairs (Upgrades Available)
- ♦ House Table Linens (Upgrades Available)
- ♦ Complimentary Dance Floor
- ♦ Dressing Suite(s)
- ♦ House Centerpieces & Table Numbers
- ♦ Wedding Rehearsal with Ceremony Booking
- ♦ 18 acres of beautifully manicured grounds for wedding photos

THE MANOR HOUSE DIFFERENCE

Many venues do not provide even a portion of these amenities and event planning resources leaving you to outsource them causing extra work and expense.

We're known for 'The Manor House Difference' because of our dedicated staff, attention to detail, and truly supporting you with all of your event needs.

We want you to focus on what really matters...your guests and making fabulous wedding day memories.
Let us take care of the rest!



MANOR HOUSE OVERVIEW

The Manor House features flexible spaces that can be customized to meet a multitude of wedding needs whether it is just for the wedding day or a full wedding weekend. From 20 to 2,000 people, we have numerous indoor and outdoor spaces that can be arranged a variety of ways.

The main building features a country club setting and inviting rooms, featuring oversized windows and walkout French doors. Each ballroom contains a Mahogany bar, fireplace and magnificent covered porch. As the newest addition to the Manor House Estate, The Carriage House is reminiscent of a rustic lodge with outdoor spaces as well. The Carriage House also includes three smaller rooms on a lower level perfect for wedding party dressing suites.



Just like the happy couple, all of our rooms have their own perfect match! Here we have listed the reception room and the corresponding ceremony location that goes with that room. To make planning easy, we have also included your ceremony and reception time frames for you.

ROOM	RECEPTION TIME	CEREMONY	CEREMONY TIME
Augusta Room	8:00PM - 12:00AM	Courtyard	7:30PM
Magnolia Room	8:00PM - 12:00AM	Carriage Room or CH Patio	7:30PM
Georgian Ballroom	8:00PM - 12:00AM	Courtyard	7:30PM
Carolina Room	7:00PM - 11:00PM	Atrium or Gazebo	6:30PM
Crystal Room	7:00PM - 11:00PM	Atrium or Gazebo	6:30PM
Manor Ballroom	7:00PM - 11:00PM	Atrium or Gazebo	6:30PM
Carriage Room	7PM - 11PM or 8PM - 12AM	Coach Room or CH Patios	6:30PM or 7:30PM



GEORGIAN BALLROOM

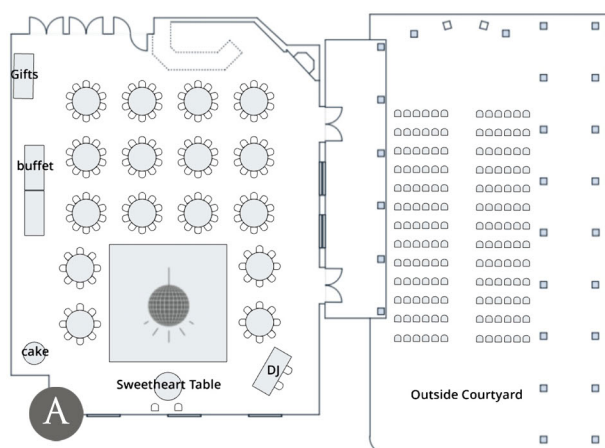
The Georgian Ballroom is made from the combined Augusta and Magnolia Rooms. Those same rooms can be separated by a sound-dampening room divider or opened to make our largest event space. These rooms feature a built-in Mahogany bar, fireplace, crystal chandeliers and garden views.

Designed for maximum visibility and crowd flow, the Georgian, Augusta and Magnolia Rooms are perfectly suited for wedding ceremonies and receptions of all sizes and floor plans.

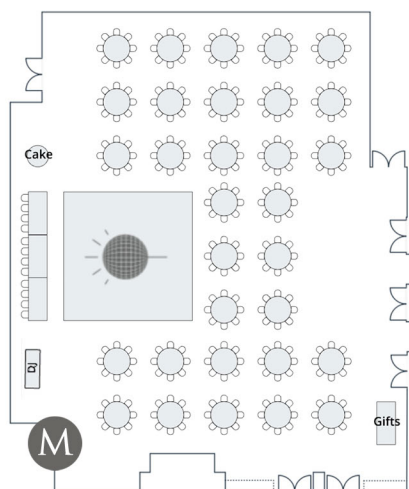
Your Sales Manager will be happy to help you design a floor plan that optimizes the room for your guest size, dining preferences, and reception activities. They will also help you select and order any decor upgrades like linens, chairs or dinnerware so you can easily design the perfect look for your special day.

Planning a ceremony and reception at Manor House? Don't forget to review the venue map on Page 4, which covers the ceremony location and time that corresponds with your reception room.

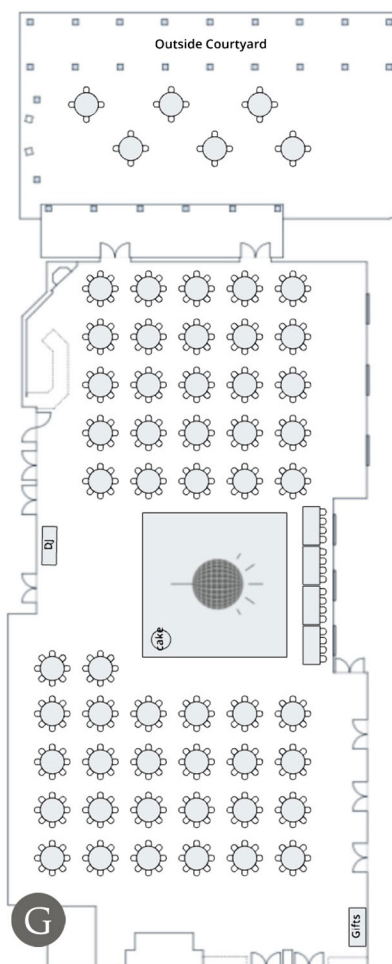
SAMPLE AUGUSTA, MAGNOLIA AND GEORGIAN FLOOR PLANS



A
Augusta Room set for 154 guests, a dance floor, gift table, cake table, DJ table, buffet line and sweetheart table. The adjoining Courtyard is set for a ceremony with 156 seats.



M
Magnolia Room set for 248 guests with a head table for a wedding party of 12, dance floor, gift table, cake table and DJ Table.



G
Georgian Ballroom set for 408 guests with a head table for a wedding party of 16, dance floor, gift table, cake table and DJ table. The adjoining Courtyard is set for cocktails with seating for 24 guests.

ROOM	CEREMONY	COCKTAIL	RECEPTION	PLANNING IDEAS...
Augusta	350	300	180 w/ Dance Floor	See more sample floor plans, event photos and planning ideas at www.Pinterest.com/ManorHouseOhio
Magnolia	600	500	250 w/ Dance Floor	
Georgian	1,000	1,000	500 w/ Dance Floor	

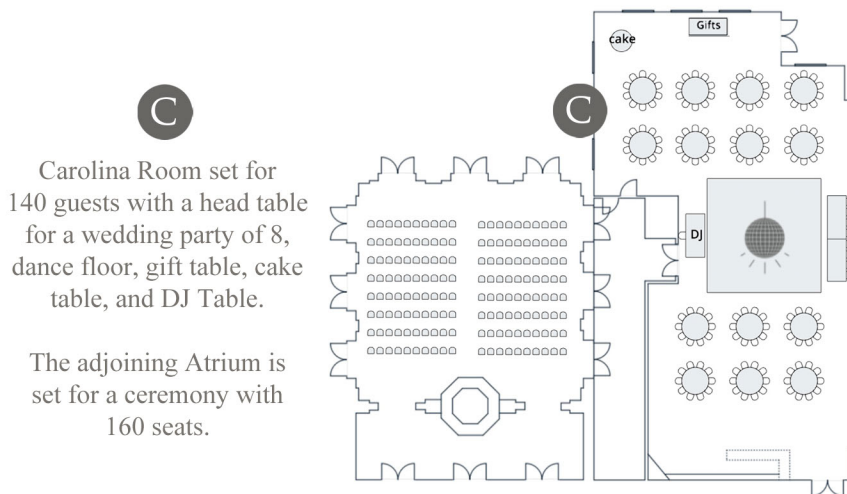
MANOR BALLROOM

The Manor Ballroom is made from the combined Carolina and Crystal Rooms. Those same rooms can be separated by a sound-dampening room divider or opened to make one large event space.

These rooms also feature a built-in Mahogany bar, fireplace, crystal chandeliers and garden views with access to covered porches and garden patios. The Carolina Room also has direct access to The Atrium.

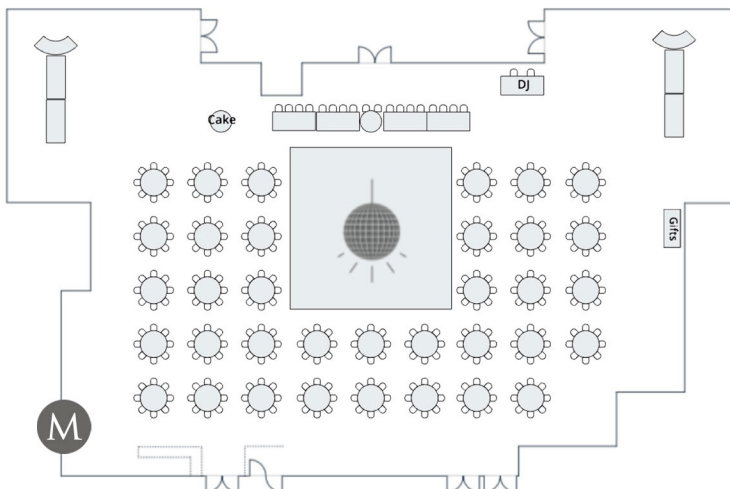
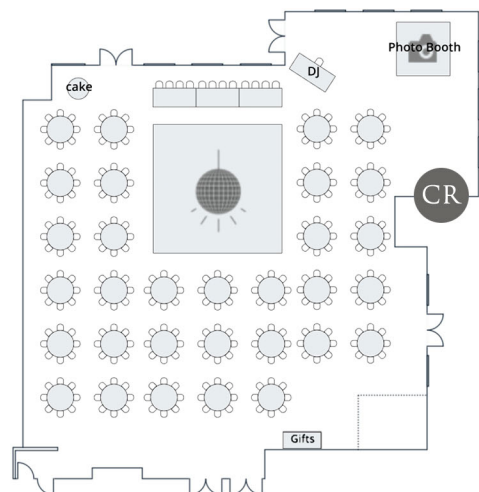
Planning a ceremony and reception at Manor House? The venue map on Page 4 covers the ceremony location and time that corresponds with your reception room along with the hours of your reception.

SAMPLE CAROLINA, CRYSTAL & MANOR BALLROOM FLOOR PLANS



CR

Crystal Ballroom set for 248 guests with a head table for a wedding party of 12, dance floor, gift table, cake table, DJ table and photo booth.



M

Manor Ballroom set for 280 guests with a head table for a wedding party of 18, dance floor, gift table, cake table, DJ Table and two buffets.

ROOM	CEREMONY	COCKTAIL	RECEPTION
Carolina	250	300	150 w/ Dance Floor
Crystal	600	500	250 w/ Dance Floor
Manor	1,000	800	500 w/ Dance Floor





Reception in the Carriage Room set for 118 guests and 14 in the wedding party at the head table.



Ceremony in the Carriage Room

Babcock Studio



1 of 3 Private Rooms for Dressing Suites



The Carriage House Back Patio



Ceremony in the Coach Room

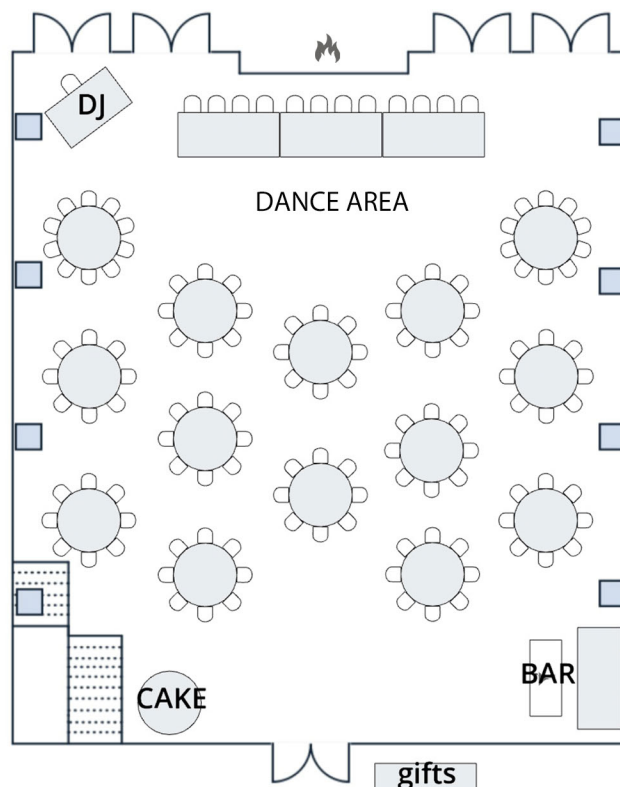
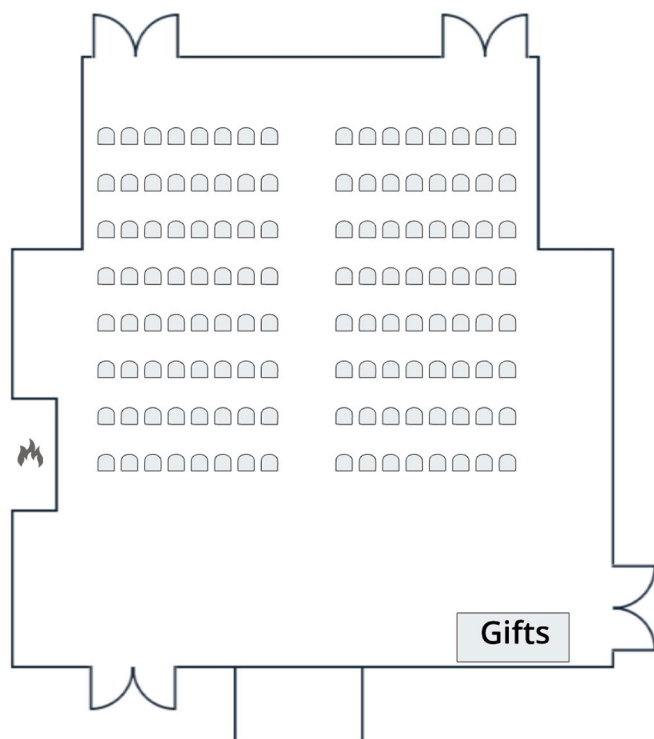
THE CARRIAGE HOUSE

The Carriage House features exposed wood beams, vaulted ceilings, stone fireplaces, and hardwood floors artfully blending rustic charm with modern amenities.

Nestled on the backside of the Manor House property amongst the trees, The Carriage House has ample outdoor space around the Carriage House giving your guests a secluded oasis. Enjoy use of the front or back patios for a wedding ceremony or cocktail hour.

The Carriage House features open event rooms (The Coach Room and The Carriage Room), three private smaller rooms, and elevator access between floors. The Carriage House includes all the amenities listed on the 'What's Included Page.' The chairs included are Mahogany Folding Chairs, but upgrades are available. Be sure to ask your Sales Manager for more information.

Coach Room set for a ceremony with 128 guests with a gift table.



Carriage Room set for 116 guests and a head table for 12 in the wedding party, dance area, cake table, DJ table and bar. Gift table is in the foyer.



ROOM	CEREMONY	COCKTAIL	RECEPTION
Carriage Room	280	280	150
Coach Room	170	170	N/A
Front Patio	300	300	N/A
Back Patio	150	150	N/A



Please note that the Carriage Room is only used for a ceremony location when paired with a reception in the Magnolia Room. The Coach Room and either front or back patio can be the ceremony locations for the Carriage Room.





THE COURTYARD

The Courtyard is located adjacent to the Augusta Room or Georgian Ballroom. Featuring a retractable awning roof, The Courtyard provides you with a scenic outdoor event space protected from light rain and direct sunlight.

Perfect for wedding ceremonies, baby showers, bridal showers, or cocktail hour, The Courtyard is a favorite gathering place for guests.

THEATER	COCKTAIL	BANQUET
350	350	100

The Courtyard includes White Resin Folding Chairs with upgraded seating available. You can also add a Portable Outdoor Bar (See list of options under Beverage Services).

Please note that the use of The Courtyard is only recommended May through October, and is subject to extreme weather conditions potentially requiring an indoor room.





Emma McMahan Photography

THE ATRIUM

Bring the great outdoors in! The Atrium is the best of both worlds allowing you to soak in a beautiful sky and views of the English Garden all while protected from the elements.

The Atrium is truly a four-seasons room with air conditioning and heat, and is ideal for wedding ceremonies, baby or bridal showers, cocktail hour, buffet lines, or a fun late night lounge space.

CEREMONY	COCKTAIL	BANQUET
250	275	80

You have your choice of either The Atrium or The Gazebo for a ceremony location when your reception is held in the Carolina, Crystal or Manor Ballroom.

The Atrium includes all the items mentioned on the 'What's Included' page.



Emma McMahan Photography



THE GAZEBO

Say 'I do' surrounded by our breathtaking grounds and tranquil atmosphere at The Gazebo. A long-standing Manor House favorite ceremony location, The Gazebo can accommodate up to 250 seated guests.

Want to enjoy the fresh air and beautiful grounds even longer? At the end of the ceremony, your guests can stroll over to an outdoor cocktail hour on the spacious patio and iconic covered porches just off of the Crystal or Manor Ballrooms.

The Gazebo includes White Resin Folding Chairs with upgraded seating available. Ask your DJ about providing music and audio services for your ceremony.

Please note that the use of The Gazebo and nearby patio is only recommended May through October, and is subject to weather conditions potentially requiring The Atrium as a back up plan. Some restrictions and additional fees may apply.



LET'S DO BRUNCH!

Who doesn't love a great weekend brunch?
The Manor House does brunch better than anyone
else with a tantalizing array of everyone's
favorite brunch selections!

Weekend brunch selections are available on Saturday
and Sunday for events ending by 4pm.

WEEKEND BRUNCH

The Weekend Brunch includes an elegant Smoked Salmon Display with Mini-Bagels, Herb Cream Cheese and classic Garnishes, Seasonal Sliced Fresh Fruit and Berries, Tossed Salad with choice of 2 Dressings, Tortellini Roma Tomato Salad tossed with Balsamic Vinaigrette, Manor House Homestyle Potatoes, Fresh Baked Bread and Breakfast Pastries with Jams, Jellies, Cream Cheese & Sweet Butter, and Coffee & Hot Tea

Plus, select 5 additional options...

Poached Eggs Benedict or Scrambled Eggs
Bacon and Sausage *DF/GF*
Pancakes with Maple Syrup, Fruit Toppings and Whipped Cream
Rosemary Garlic Roasted Chicken with Sauteed Wild Mushrooms *DF/GF*
Angus Beef Tenderloin Tips Stroganoff over Buttered Noodles
Grilled Norwegian Salmon Medallions with Tomato Mint Salsa *DF/GF*
Chef Attended Omelet Station *GF*
Carved Glazed Virginia Baked Ham with Honey-Dijon Mustard Sauce *DF/GF*
Belgian Waffle Station with Maple Syrup, Fruit Topping and Whipped Cream

ADDITIONS

- ♦ Iced Tea and Soft Drinks are additional
- ♦ Add Milk and Chilled Juices
- ♦ Add Mini Dessert Assortment

DF = Dairy Free Menu Item

GF = Gluten Free Menu Item

A service charge and sales tax will be added to Brunch items.



HOT LUNCH ENTREES



All Hot Lunch Entrees include a Manor House Signature Salad with one Salad Dressing, Choice of Accompaniment (please see Selections page for choices), Choice of Vegetable, Bread, Coffee and Hot Tea.

Luncheon Entrees are priced for daytime events ending by 4pm.

BEEF

Angus Beef Broiled New York Strip

A juicy New York Strip topped with sautéed Wild Mushrooms, Sweet Onions and a roasted Garlic Herb Butter *GF*

Tenderloin Tips Stroganoff

Served over Buttered Noodles, topped with Pearl Onions & Sautéed Mushrooms

Angus Beef Filet Mignon

A 6 oz. Filet topped with sautéed Wild Mushrooms and a Peppercorn, Cognac Sauce

Red Wine Braised Short Ribs

Served over our Homestyle Mashed Potatoes

CHICKEN

Herb Roasted Chicken Breast - *DF/GF*

Boneless Chicken Breast, herbed and roasted to perfection

Grilled Balsamic Chicken Breast - *GF*

Herbed marinated and topped with a Plum Tomato Basil Pesto Concasse *GF*

Lemon Chicken Picata

Sautéed Chicken Breast topped with a White Wine Lemon Caper Butter Sauce

Chicken Marsala

Sautéed with a Marsala Wine and topped with a Wild Mushroom Glaze

SEAFOOD

Oven Poached Halibut

Topped with Gulf Shrimp and Lobster Chive Brandy Cream *GF*

Steamed Fillet of Norwegian Salmon

Salmon Fillet topped with Pesto Mushroom and Scallop Butter

PASTA

Shrimp with Lemon Pepper Linguini - *DF*

Lemon Pepper Linguini tossed in a light Garlic & Oil Sauce, topped with Grilled Shrimp

Bowtie Pasta - *V*

A Bowtie Pasta with Green Onion, Chopped Parsley, Basil, Sundried Tomatoes and shredded Parmesan, tossed with a creamy Basil Sauce.

Add Chicken or Shrimp for an additional charge

Pasta Primavera - *V*

Bowtie Pasta and fresh Roma Tomato Basil Sauce tossed with a medley of fresh Seasoned Vegetables

Vegetable Napoleon - *DF/GF/V/Vegan*

Marinated grilled Vegetables stacked over a bed of Wild Rice and Spicy Marinara. Tofu option available.

- ♦ Substitute Salad for Soup - for an additional charge
- ♦ Add Soup along with Salad - for an additional charge
- ♦ Additional Salad Dressing - for an additional charge
- ♦ For each additional entree selected there is an extra per person charge
- ♦ Additional will be added for Saturday & Sunday events ending by 4pm
- ♦ Please ask for Duet pricing

A service charge and sales tax will be added to Hot Luncheon Entree items. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

LUNCHEON BUFFETS

All Luncheon Buffets are for daytime events ending by 4pm. If your event is under 50 people, there is an additional per person charge.

LEXINGTON LUNCHEON BUFFET

Children ages 3-10 are half price

Your Choice of 3 Salads DF/GF/V:

Tossed Salad, Cucumber Salad, Bowtie Pasta Vegetable Salad, Redskin Potato Salad, Coleslaw, or Green Bean Salad

Plus:

Roast Turkey Breast, Virginia Baked Ham, Roast Sirloin of Beef, Assorted Cheeses, various Breads and Rolls, Soup du Jour, and Coffee & Hot Tea

AUGUSTA LUNCHEON BUFFET

Choice of 2 Entrees or 3 Entrees

Children ages 3-10 are half price

The Augusta Luncheon Buffet includes a Tossed Salad and one Salad Dressing, Rolls, Coffee, Hot Tea, and your choice of an Accompaniment as well as your choice of Vegetable (please see Selections page for choices)

Select Your Choice of Entrees (2 or 3):

Carved Honey Glazed Virginia Baked Ham with Honey
Dijon Mustard Sauce *DF/GF*

Baked Fillet of Sole with Almond Cream Sauce *GF*

Herb Roasted Boneless Chicken Breast *DF/GF*

Grilled Balsamic Boneless Chicken Breast *GF*

Chicken Marsala

Lemon Chicken Picata

Carved Roasted Prime Rib *DF/GF*

Carved Roasted Center Cut Pork Loin *DF/GF*

Carved Roasted Breast of Turkey *DF/GF*

Fillet of Norwegian Salmon with Lobster Brandy Cream Sauce *GF*

ADDITIONS

- ♦ Salad includes one Dressing
- ♦ Iced Tea and Soft Drinks are additional
- ♦ Add Mini Dessert Assortment for an additional charge

DF = Dairy Free Menu Item

GF = Gluten Free Menu Item

V = Vegetarian Menu Item

*A service charge and sales tax will be added to Luncheon Buffets.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness.*



HORS D'OEUVRES

Appetizers, Tapas, Lite Bites...or whatever you want to call them are the perfect bite sized bundles sure to please any crowd! Hors d'Oeuvres are priced per 50 pieces.

HOT & CHILLED HORS D'OEUVRES

- *Scallops Wrapped in Bacon *DF/GF*
- Cajun Shrimp with Creole Barbeque Sauce
- Petite Spinach Quiche
- +*Meatballs in Kiwi Barbeque Sauce
- +Southern Hot Wings with Bleu Cheese Dip
- *Mini Crab Cakes with Remoulade Sauce
- +Sesame Chicken with Orange & Plum Sauce
- Cheddar Cheese Puffs
- Water Chestnuts Wrapped in Bacon *DF/GF*
- *Spanakopita
- Ravioli Espanol with Marinara Sauce
- +*Steamed Pot Stickers with Ginger Teriyaki Glaze
- *Mini Vegetable Spring Rolls with Sweet Thai Chili Sauce *DF*
- Mini Baked Raspberry Brie in Phyllo
- *Smoked Gouda Mac & Cheese with Ranch
- *Beer Battered Coconut Shrimp with Seville Orange Chutney
- *Smoked Chicken Quesadilla Coronets with Chipotle Ranch Dressing
- +Jumbo Gulf Shrimp *DF/GF*
- +Finger Sandwiches
- +Fruit Kabobs *DF/GF/V/Vegan*
- +*Bruschetta topped with Roma Tomato, Fresh Mozzarella and Balsamic Reduction -V

+ = Recommend to Display * = Crowd Favorites!

MANOR HOUSE DISPLAYS

*CHEESE DISPLAY

Imported and Domestic Cheeses and your choice of Seasonal Raw Vegetables or Seasonal Fruit with Crackers and Dip

Priced per person for either 2 or 3 Selections
Refreshed - for an additoinal charge per person per additional hour

SUSHI STATION (50 PIECES)

- ♦ Kawasaki - Spicy Tuna & California Rolls
- ♦ Osaka - Spicy Tuna, California Rolls, Nigari, Fusion Roll and Fire & Ice Roll
- ♦ Tokyo - Rainbow Roll, Spicy Tuna, Sashimi and Dragon Roll

BAKED BRIE DISPLAY

A Wheel of Baked Brie topped with your choice of Fresh Sliced Strawberries and Toasted Almonds or Caramelized Apples and Sliced Pecans.
Served with sliced French Baguette -V
(Serves 50 guests)

SNACKS

Priced per Pound (Minimum 3 pounds per item)
Tortilla Chips with Salsa - *DF/GF*, Peanuts - *DF/GF*, Goldfish Crackers, Pretzels, Salty Southern Snack Mix

DF = Dairy Free Menu Item

GF = Gluten Free Menu Item

A service charge and sales tax will be added to Hors d'Oeuvres, Displays & Snacks.



HORS D'OEUVRES & STATION RECEPTIONS

Want a more relaxed event atmosphere, but still have plenty of fabulous food? A heavy Hors d'Oeuvres or Stations Reception is the perfect solution! Guests can mingle, while sampling a variety of tastes and treats.
All stations include coffee and tea service.

HORS D'OEUVRES RECEPTION

CARVING STATION - SELECT 2

Roasted Angus Prime Rib *DF/GF*

Roasted Turkey Breast *DF/GF*

Honey Glazed Virginia Baked Ham *DF/GF*

Beef Tenderloin *DF/GF* for an additional charge per person

*Attended and served with appropriate condiments
and mini buns to be open for 1.5 hours*

ELEGANT MANOR HOUSE DISPLAY

Featuring Imported and Domestic Cheeses, Seasonal Raw Vegetables, Seasonal and Tropical Fruits served with an assortment of Dips and Crackers

CHAFER STATION - SELECT 2

An elegant display of Manor House Chafers featuring Meatballs in Kiwi Barbeque Sauce, Sesame Chicken, and Manor House Tuxedo Bowtie Pasta
Chafter Station open for 1.5 hours

PASSED HORS D'OEUVRES

Select 7 items from our Hot and Chilled Hors d'Oeuvres Offerings.

The number of Hors d'Oeuvres prepared is based on the number of guests attending and a set amount will be passed.

ADD SUSHI

Tuna Roll and California Roll for an additional charge per person

ADD STATIONS

Add any of the Stations listed on the right to your Hors d' Oeuvres Reception for an additional charge per person, per station.

Add Plated Salad with Rolls & Butter for an additional charge per person.

A service charge and sales tax will be added to Hors d'Oeuvres Receptions and Stations.

STATIONS

Create your own Stations Reception by selecting your favorite stations. A minimum of 2 Stations is required.

MANOR HOUSE BBQ STATION

Your Choice of 2 Meats: Pulled Pork *DF/GF*, Brisket *DF/GF* or Pulled Chicken *DF/GF*. Includes Buns, two flavors of Barbeque Sauce, Baked Beans, Coleslaw, Corn Bread and Saratoga Chips

PASTA STATION

Your Choice of 2 Pastas: Penne, Bowtie or Spaghetti. Includes Marinara and Alfredo Sauce, Meatballs, Grilled Chicken, Shredded Parmesan, Hot Pepper Flakes and Garlic Rolls
Make it an Action Station for an additional charge per person

STIR FRY STATION

Choice of 2 Stir Frys: Vegetable, Chicken, Beef or Shrimp
Includes White Rice, Lo Mein Noodles and toppings of Scallions, Sesame Seeds, Soy Sauce, Chow Mein Noodles and Siracha Sauce.

FAJITA & TACO BAR

Includes Grilled Chicken and Thinly Sliced Grilled Steak, Rice, Black Beans, Shredded Cheese, Lettuce, Sour Cream, Flour Tortillas, Guacamole, Tortilla Chips & Salsa
Add our Made-To-Order Fresh Guacamole Action Station for an additional charge per person

MAC & CHEESE BAR

Create your own Mac & Cheese masterpiece with our creamy Cavatappi Macaroni blended with Gruyere, Fontina, Smoked Gouda, Aged Cheddar, and Parmesan Cheese in a martini glass! Top with Bread Crumbs, Bacon Bits, Scallions, Tomatoes and more cheese!



Carving Station



Made-To-Order Fresh Guacamole



Manor House Tuxedo Pasta



Dinner is served...

ALASKAN HALIBUT

Topped with Gulf Shrimp and Lobster
Chive Brandy Cream served with
Manor House Scalloped Potatoes and
Steamed Seasonal Vegetables

SIT DOWN DINNERS

For the last three decades, The Manor House has become known for its exceptional cuisine and elegant dinner service.

All of our dinner entrees on this page include a Manor House Signature Salad with one Dressing, Vegetable, Choice of Accompaniment, Dinner Rolls, Coffee and Hot Tea.

See the 'Selections' page for Vegetable and Accompaniment options.

For each additional entree selected, there is an added per person charge.

Children's Dinner available for ages 3-10 years: Chicken Fingers and French Fries

Substitute Soup for Salad or add Soup for an additional charge per person.

BEEF

Angus Beef Filet Mignon *GF*

Char-broiled, brushed with Garlic Butter and served with Housemade Bèarnaise Sauce

Angus Beef Tenderloin Boursin *GF*

A tender Filet stuffed with Boursin Cheese, topped with Canadian Snow Crab and served with a Roasted Garlic Plum Tomato Rosemary Hollandaise

Broiled Angus Beef New York Strip *GF*

A juicy New York Strip served with Sautéed Wild Mushrooms, Sweet Onions and a roasted Garlic Herb Butter

Angus Prime Rib

Hand-cut and slowly roasted to seal in all the natural juices, served with Au Jus - *DF/GF*

Red Wine Braised Short Ribs

Served over our Homestyle Smashed Potatoes

SEAFOOD

Steamed Fillet of Norwegian Salmon

Salmon Fillet served with Pesto Mushrooms topped with Scallop Butter

Oven Poached Alaskan Halibut *GF*

Topped with Gulf Shrimp and Lobster Chive Brandy Cream

Grilled Fillet of Sea Bass

Served with a Basil Pesto Plum Tomato Concasse *GF* or Pesto Cream Sauce

Grilled Mahi Mahi *DF/GF*

With Mango Salsa over Black Bean Corn Relish.

PORK AND VEAL

Available upon request.

DF = Dairy Free Menu Item

GF = Gluten Free Menu Item

V = Vegetarian Menu Item

A service charge and sales tax will be added to Dinner Entrees.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DUETS

Angus Beef Filet Mignon & Boneless Chicken Breast

Petite Filet topped with Wild Mushrooms & Bordelaise paired with a Boneless Chicken Breast topped with Champagne Cream Sauce - Alternate Chicken Choice for an additional charge

Angus Beef Filet Mignon & Shrimp

Petite Filet accompanied by two Shrimp stuffed with Crabmeat

Boneless Chicken Breast & Shrimp with Lemon Pepper Linguini

Roasted Chicken Breast topped with Champagne Cream Sauce paired with Grilled Shrimp atop a bed of Lemon Pepper Linguini tossed in a light Garlic & Oil Sauce

Angus Beef Filet Mignon & Norwegian Salmon

Petite Filet topped with Wild Mushrooms & Bordelaise accompanied by Grilled Salmon topped with Gulf Shrimp and Champagne Saffron Basil Sauce

For your dining pleasure, consider adding served Hors d'Oeuvres before your dinner. See a complete listing on the Hors d'Oeuvres page. Bon appetite!





STUFFED CHICKEN BREAST
With Garlic & Herb Redskin Potatoes
and Baby Carrots with Grande
Marnier Butter Glaze

SIT DOWN DINNERS CONT.

There is an additional charge per person for each additional entree selected.
Children's Dinner available for ages 3-10 years: Chicken Fingers and French Fries
Substitute Soup for Salad or add Soup for an additional charge per person.

CHICKEN

Chicken Entrees include a Manor House Signature Salad
with one Salad Dressing, Vegetable, Choice of
Accompaniment, Dinner Rolls, Coffee & Hot Tea.
See the 'Selections' page for Vegetable and Accompaniment options.

Chicken Marsala

Sauteed with a Marsala Wine and topped with a Wild
Mushroom Glaze

Portabella Chicken Breast

Sauteed and topped with Portabella Mushrooms, Artichoke
Hearts and a Cream Basil Sauce

Stuffed Chicken Breast *GF*

Roasted Chicken Breast stuffed with Broccoli, Cheddar
Cheese, Bacon and Pine Nuts topped with a Sundried Tomato
Cream Sauce

Herb Roasted Chicken Breast *DF/GF*

Boneless Chicken Breast herbed and roasted to perfection

Lemon Chicken Picata

Sauteed Chicken Breast topped with a White Wine Lemon
Caper Butter Sauce

Grilled Balsamic Chicken Breast *GF*

Herb marinated and topped with a Plum Tomato Basil Pesto
Concasse

*A service charge and sales tax will be added to Dinner Entrees.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness.*

PASTA AND VEGETARIAN

These Entrees include a Manor House Signature Salad with
one Salad Dressing, Dinner Rolls, Coffee & Hot Tea.

Manor House Tuxedo Pasta with Chicken

A Bowtie Pasta with Green Onion, chopped Parsley, Basil,
Sundried Tomatoes and shredded Parmesan, tossed with a
creamy Basil Sauce. *Vegetarian without the Chicken.*

Pasta Primavera -V

Bowtie Pasta and fresh Roma Tomato Basil Sauce tossed with a
medley of fresh Seasoned Vegetables

Shrimp with Lemon Pepper Linguini -*DF*

Lemon Pepper Linguini tossed in a light Garlic & Oil Sauce,
topped with Grilled Shrimp. Add Scallops and Crab for
an additional charge per person.

Seafood Trio Alfredo

Shrimp, Crab and Scallops served on a bed of Fettuccine tossed
with Alfredo Sauce

Vegetable Napoleon -*DF/GF/V/Vegan*

Marinated grilled Vegetables stacked over a bed of Wild Rice and
Spicy Marinara. Tofu option available

Grilled Cauliflower Steak -*DF/GF/V/Vegan*

glazed in a blend of sweet and savory Mexican spices
accompanied by a house made chimichurri sauce, served with a
cilantro lime brown rice and black bean mix.

DINNER BUFFET

THE CRYSTAL DINNER BUFFET

Choice of 2 Entrees

Choice of 3 Entrees

Under 50 people an additional charge per person applies, Children ages 3-10 are half price

The Crystal Dinner Buffet includes a Manor House Salad and one Salad Dressing, Rolls, Coffee, Hot Tea, and your choice of Two Accompaniments as well as your choice of Vegetable. (Please see Selections page for options)

Select Your Choice of Entrees (2 or 3):

BEEF

Carved Angus Roasted Prime Rib *DF/GF*

Angus Tenderloin of Beef with
Peppercorn Bearnaise Sauce *GF/DF without sauce*

PORK

Carved Roasted Center Cut Pork Loin *DF/GF*

Carved Honey Glazed Virginia Baked Ham with
Honey Dijon Mustard Sauce *GF/DF without sauce*

CHICKEN & TURKEY

Carved Roasted Breast of Turkey *DF/GF*

Chicken Marsala

Lemon Chicken Picata

Herb Roasted Boneless Chicken Breast *DF/GF*

Grilled Balsamic Boneless Chicken Breast *GF*

Roasted Chicken Breast with Artichoke Hearts,

Portabella Mushrooms & Pesto Cream Sauce

SEAFOOD

Baked Icelandic Cod with Lemon Caper Butter *GF*

Fillet of Norwegian Salmon with Lobster

Brandy Cream Sauce *GF*

Oven Poached Lemon Sole Almondine *GF*

Seafood Newburg with Lobster, Shrimp, Scallops

& Crab in a Cream Sherry Wine Sauce

Grilled Mahi Mahi with Mango Salsa over Black Bean

Corn Relish *DF/GF*

Grilled Sea Bass with Tomato Basil

Concasse *GF* - for an additional charge

PASTA

Chicken Bowtie Pasta - *V without Chicken*

Manor House Primavera - *V*

Creamy Fettuccini Alfredo with Shredded Parmesan Cheese - *V*

Shrimp with Lemon Pepper Linguini *DF*

Fettuccini Trio Seafood Alfredo with Gulf Shrimp,
Crab & Scallops

ADDITIONS

Additional Salad Dressing

Add Mini Dessert Assortment

DF = Dairy Free Menu Item GF = Gluten Free Menu Item V = Vegetarian Menu Item

A service charge and sales tax will be added to Dinner Buffet items.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



GRILLED MAHI MAHI
With Mango Salsa over Black Bean
Corn Relish With Five Cheese Macaroni
and Cheese & Brussel Sprouts

❧ LATE NIGHT BITES ❧

No more late night snack attacks...we have you covered! Whether you need a little extra energy after showing off your best moves on the dance floor or just want to treat your guests to a little something extra, we have selected the perfect late night bites.

HUMMUS WITH GRILLED PITA BREAD

Roasted Pepper Hummus made with a blend of fresh Chickpeas and Roasted Red Peppers. Served with Grilled Greek-style Pita Bread. Traditional Hummus also available. *DF*

BAVARIAN PRETZEL STICKS AND CHEESE

Serves 50 people

Served with cheese and an assortment of gourmet mustards.

SOUTHERN HOT WINGS

Priced per 50 pieces

Classic Southern-style Hot Wings served with Celery and Blue Cheese.

MANOR HOUSE SIGNATURE PIZZA

Hand-tossed Pizza with Marinara Sauce and the toppings of your choice. Eight slices per pizza.

SARATOGA CHIPS

Housemade Saratoga Potato Chips with Montgomery Inn BBQ Sauce...another Cincinnati favorite! *DF*

SLIDERS

Serves 50 people

Everyone loves a great slider! Choose either a Pulled Pork, Hamburger, Cheeseburger or Chicken Terriyaki with Grilled Pineapple served on Brioche buns.

SUSHI STATION

Tackle those late night cravings with a healthy snack! Priced per 50 pieces.

- ♦ Kawasaki - Spicy Tuna & California Rolls
- ♦ Osaka - Spicy Tuna, California Rolls, Nigari, Fusion Roll and Fire & Ice Roll
- ♦ Tokyo - Rainbow Roll, Spicy Tuna, Sashimi and Dragon Roll

CINCINNATI CHEESE CONEY

Serves 50 people

Treat your guests to a Cincinnati original favorite!

A service charge and sales tax will be added to Late Night Bites items.



SELECTIONS...

Add your personal flair to your Buffet or Plated Dinner Entrees with any of these wonderful entree selections. A Manor House Signature Salad is included with any dinner buffet or dinner entree selection.

SALADS

Manor House Signature Salad: Mixed Field Greens topped with Dried Cranberries, Toasted Sunflower Seeds & Shredded Parmesan Cheese nestled in a Cucumber Wrap accompanied by our Vinaigrette House Dressing.

Grilled Pear Salad: Mixed Field Greens topped with Grilled Pears, Toasted Walnuts, Feta Cheese accompanied by a Raspberry Vinaigrette Dressing - for an additional charge per person.



ACCOMPANIMENTS

Garlic & Herb Tiny Redskin Potatoes *GF/Vegan* - Roasted Redskin Potatoes with a Garlic, Thyme, Basil & Olive Oil

Manor House Scalloped Potatoes - Sliced White Potatoes baked in a creamy Smoked Mozzarella Cheese Sauce

Homestyle Smashed Potatoes *GF* - Redskin Potatoes mashed with Sweet Butter and Cream

Baked Potato *GF/DF without toppings* - A steaming Idaho Baked Potato served with Sour Cream and Sweet Cream Butter

Gorgonzola Rosemary Whipped Potato Cups *GF* - Russett Potatoes whipped and flavored with Roasted Garlic, Rosemary and Italian Gorgonzola piped into Potato Cups...for additional charge per person

Twice Mashed Redskin Potato Cups *GF* - Redskin Potatoes mashed with Sour Cream, Cheddar Cheese, Chopped Bacon & Horseradish piped into Potato Cups...for additional charge per person

Five Cheese Macaroni and Cheese - With golden brown Pancetta blended with Gruyere, Fontina, Smoked Gouda, Aged Cheddar and Parmesan Cheeses

Moroccan Spiced Couscous *DF* - With fire roasted Peppers and Chickpeas

Wild Rice Blend *DF/GF* - A savory blend of Long Grain Wild, Jasmine and White Rices

Mandarin Rice *DF/GF* - White Rice tossed with Mandarin Oranges, Raisins and Sweet Peppers

Manor House Tuxedo Pasta - Bowtie Pasta with Green Onion, Chopped Parsley, Basil, Sundried Tomatoes and Parmesan tossed with a creamy Basil Sauce

Fettucini Alfredo - Fettuccini tossed with a rich Alfredo Sauce

Lemon Pepper Linguini *DF* - Lemon Pepper Linguini tossed in a light Garlic & Oil Sauce

SOUPS

Add Soups to your meal for an additional charge per person.

Creamy Chicken Tortellini

Shrimp Tortilla with Sour Cream, Avocado & Cilantro

Creamed Baked Potato Soup with Cheddar Cheese

Hearty Vegetable *DF/GF*

Cream of Broccoli and Cheddar

Tomato Bisque *GF*

Chicken with Rice *DF*

Shrimp or Lobster Bisque - for additional charge per person

VEGETABLES - All *GF*

Fresh Baby Carrots with Grande Marnier Butter Glaze

Steamed Assortment of Seasonal Fresh Vegetables *DF*

Brussel Sprouts shaved with Caramelized Onion & Bacon *DF*
Oven Roasted Corn

Sugar Snap Peas with Mushrooms & Red Peppers *DF*

Fresh Green Beans Almondine *DF*

Fresh Broccoli Hollandaise *DF without sauce*

Fresh Asparagus Spears with Sweet Pepper Medley *DF* - for additional charge per person

ADDITIONS: Add an additional vegetable or starch to any Buffet or Plated Entree for an additional charge per person.



DESSERTS

We saved the best for last...our vast selection of sweets and treats
sure to delight any sweet cravings!
Desserts are priced per person.

SIGNATURE DESSERT

Triple-Chocolate Cake

Three layers of deliciously moist Chocolate Cake, filled and iced with a delectable
Chocolate Frosting and garnished with even more Chocolate

CAKES

Carrot Cake

Moist Carrot Cake covered with Cream Cheese Buttercream Icing,
garnished with chopped Walnuts

White Raspberry Cake

Rich Raspberry Puree and Mascarpone Cheese Mousse set off three layers
of fluffy White Cake, real Whipped Cream and a White Chocolate
Raspberry on top of each slice

Lemon Twist Cake

A Butter Cake layered with loads of luscious Lemon Cream and a hint of Lemon
Filling, iced with Lemon Cream and finished with White Chocolate Chips

Triple Mousse Cake

PIES

Key Lime Pie

A tender Graham Cracker Crust filled with a light, refreshing
Key Lime Mousse made with authentic Key Lime Juice

Double Apple Caramel Pie

Deep dish Graham Cracker Crust with two kinds of Apples, mixed with a Sour
Cream Filling, topped with Cinnamon Streusel and Caramel

CHEESECAKES

Vanilla Bean Cheesecake

A Graham Cracker Crust layered with a Vanilla Bean Cheesecake and
a Vanilla Bean Mousse topped with a Vanilla Bean Whipped Cream

Turtle Cheesecake

Oreo Cookie Crust, creamy Cheesecake Filling with Semi-sweet Chocolate
swirled throughout, topped with creamy Caramel and fresh chopped Pecan Pieces

New York Style Cheesecake

A Graham Cracker Crust with creamy Cheesecake Filling, served plain
or with your choice of Topping or Plate Paintings
Strawberry, Blueberry or Raspberry Topping - for an additional charge

Please note that any desserts brought in from outside suppliers other than
wedding cake, will have a plating charge.

A service charge and sales tax will be added to Dessert items.

DESSERTS

Desserts are priced per person.

MANOR HOUSE VIENNESE TABLE

Under 50 people an additional per person fee applies.

Assortment of Manor House Mini-Desserts

Triple Chocolate Cake

Vanilla Bean Cheesecake

Lemon Twist Cake

Triple Mousse Cake

Turtle Cheesecake

Key Lime Pie

Manor House Chocolate Swans filled with Belgian White Chocolate Mousse

Additional Chef Choice Desserts

OTHER SWEET CHOICES

Mini Dessert Assortment

A tiered varied assortment of our delicious Mini-Desserts

Chocolate Mousse *GF*

Rich Chocolate Mousse served in a wine glass topped with real Whip Cream and garnished with Fresh Fruit

Sheet Cake

Your choice of cake and icing flavors. Can be customized with your logo or design for an additional charge. Minimum of 50 people

Cupcakes

Your choice of Chocolate or Vanilla. Minimum of 50 people

Bundtinis

Available in assorted flavors

Cookies

Assortment of freshly baked Cookies

Brownies

Upgrade for both Cookies and Brownies assortment

Fresh Raspberry Sorbet *DF without Whipped Cream*

Fresh Strawberries with Grand Marnier Sauce

Fresh marinated Strawberries topped with a chilled Grand Marnier Cream Sauce

Strawberry Shortcake

Traditional Southern-style Strawberry Shortcake

Ice Cream Social

A Manor House favorite! Delight your guests with a build your own Ice Cream bar. Includes Creamy French Vanilla and Rich Double Chocolate

Ice Cream, Hot Fudge Topping, Warm Caramel Sauce, and a variety of Ice Cream toppings like Chopped Nuts, Oreo Cookie Crumbs, Confetti Sprinkles, Sweet Whipped Cream, Chocolate Curls and Cherries

Dessert Additions

Chocolate Dipped Strawberry Garnish *DF/GF*

Any Dessert with Raspberry or Chocolate Plate Painting

Cookies and Brownies



BEVERAGE SERVICE

NON-ALCOHOLIC OPEN BAR*

Includes assorted Soft Drinks, Orange, Pineapple and Cranberry Juices
4 Hours | Additional Hour(s)** Available

LIMITED OPEN BAR*

Includes House Bottled Beer & Manor House Wines with no substitutions. Assorted Soft Drinks and Juices
4 Hours | Additional Hour(s)** Available

PREMIUM LIMITED BAR*

Includes House and Premium Craft Bottled Beer, White Claw in assorted flavors & Manor House Premium Wines with no substitutions, and assorted Soft Drinks and Juices
4 Hours | Additional Hour(s)** Available

HOUSE OPEN BAR*

Includes House Bottled Beer, Manor House Wines, Mixed Drinks, and assorted Soft Drinks and Juices
Call Brand Liquors listed below with no substitutions
4 Hours | Additional Hour(s)** Available
Upgrade available to Manor House Premium Brands

PREMIUM OPEN BAR*

Includes House Bottled Beer, Craft Beer, White Claw in assorted flavors & Manor Premium Wines, Mixed Drinks, and assorted Soft Drinks and Juices. Premium Brands in addition to Call Brands listed below with no substitutions
4 Hours | Additional Hour(s)** Available

SIGNATURE DRINKS

Signature Drinks can be added to House or Premium Open Bar for an additional charge per person. Ingredients must be included in your bar package. Please ask for a quote.

HOUSE, CALL AND PREMIUM LIQUOR SELECTION

HOUSE BEER	HOUSE WINE	CALL BRANDS	PREMIUM CRAFT BEER	PREMIUM WINE	PREMIUM BRANDS
Bud Light	Proverb Brand	Smirnoff Vodka	Rhinegeist Truth	Clos Du Bois Brand	Titos Vodka
Miller Lite	Chardonnay	Beefeaters Gin	Sonder Voss	Chardonnay	Tanqueray Gin
Corona Extra	Pinot Grigio	Dewars Scotch	Stella Artois	Cabernet Sauvignon	Makers Mark Bourbon
Yuengling	Cabernet Sauvignon	Jim Beam	White Claw in Assorted Flavors	Pinot Grigio	Jack Daniel
Michelob Ultra	Pinot Noir	Bacardi Rum		Pinot Noir	Chivas Regal Scotch
O'Doul's	Canyon Road Moscato	Captain Morgan Rum		Canyon Road Moscato	Crown Royal
Non-alcoholic Beer		Canadian Club			Cuervo Gold Tequila
		Jameson Irish Whiskey			
		El Jimador Tequila			

CORDIALS: Kahlua, Frangelico, Grand Marnier, Baileys | Add Cordials to House or Premium Open Bar for 4.00 per person

**Guests under 21 will be charged for Non-alcoholic Open Bar - all Alcoholic Bars include Soft Drinks and Juices*

State Law Requires us to check identification for Alcoholic Beverage Service

***Beverage extension charges must meet minimum extension fees*

In the best interest of our patrons (your guests) and others on the road, it is a Manor House Policy not to serve, 'shots' at the bar. Please do not put our bartenders in an uncomfortable position by asking them to stray from this policy.

A service charge and sales tax will be added to Beverages.

BEVERAGE SERVICE

CASH BAR

Guests pay 'per drink' for their own drinks. See individual drink prices listed below. Does not go toward your food and beverage minimum. There is a charge per bartender for Cash Bar Service.

House Beer
Non-alcoholic Beer
Premium & Craft Beer
Premium Wine

Cordials
Soft Drinks
Bottled Water
White Claw

Call Mixed Drinks
Manor House Wine
Premium Mixed Drinks

PORTABLE BAR

Without a Purchased Beverage Package (Ticketed or Cash Bars). Additional Bartender fee applies per bar. Bar is priced per hour.

MIMOSA BAR

Mimosa Bars are a super fun addition to holiday brunches, wedding and baby showers, or summer celebrations. Your guests will love making their own Mimosas! Includes Champagne, Orange, Pineapple and Cranberry Juices with Seasonal Fresh Fruit to garnish. Priced per bottle.

GOURMET COFFEE BAR

Truly a special treat for your guests! After dinner, an attended Gourmet Coffee Bar will be set up with your choice of two brewed Specialty Coffees, Rock Candy and Cinnamon Stirs, Kahlua Whipped Cream, Chocolate Shavings and Orange Zest. Specialty Hot Teas are also included.

Available with or without liquor.

PUNCH BOWL DISPLAY

Priced Per Gallon - Minimum purchase of 3 Gallons

Mimosa
Lemonade

Champagne Punch
Manor House Punch

Egg nog
Hot Cider

ADDITIONAL WINE OFFERINGS

In addition to our Open Bar wines, you have the option of offering: Open Bar wines poured at the table with a corkage fee per bottle...or...personalized bottled wine selections at the bar for your guests at an additional cost. Approximately 6 glass per bottle. Request a quote for special bottled wines of your choice.

MANOR HOUSE WINE BY THE BOTTLE UPON REQUEST

Champagne
Non-Alcoholic Champagne
Non-Alcoholic Sparkling Grape Juice

The Manor House and renter shall at all times comply with the Ohio Liquor Control Laws. Manor House cannot be held responsible to abide by Renter's requests that do not comply with the laws and the State of Ohio regarding liquor sales, serving and consumption. The Manor House will check guest identification in accordance with Ohio Law if guests are requesting alcohol service. At no time shall Renter, Renter's vendors nor Renter's guests bring alcohol onto Manor House premises.

This policy applies to all Parties on Manor House Property prior to and during the event.



FREQUENTLY ASKED QUESTIONS

♦ We heard you have wonderful food at the Manor House, when do I get to try it?

Great question! You will get to try our largest assortment of dishes at one of our two tasting events. Typically, once booked, you will attend the tasting that is closest to your detail appointment usually 3 months before your wedding.

♦ What happens once we book?

Here is the plan: upon booking, you will receive an event detail sheet and receipt. This form is date specific to your big day. Those dates are typically 6 months out, 3 months out (what we call your detail appointment) and a 2 week out final count and balance appointment.

We are happy to recommend vendors and answer questions along the way. Always feel free to reach out to your Sales Manager. The next step will be getting invited to one of our tasting events. The ball really gets rolling from there and we will set up a details meeting as well as a final count meeting and walk through!

♦ What are some tips you can give me for when I arrive on my wedding day?

First of all - it is YOUR day! You should enjoy it to the fullest. Anything we can do to make it a breeze, we will do. That being said, all of our timelines will have been perfected at our two week meeting, final payment will have been made, and our entire Manor House team will be working tirelessly to prep your room with final touches. So relax, take photos, and let us take care of the rest!

- ♦ Don't forget to treat yourself! Ask your Sales Manager about ordering champagne, wine, buckets of beer, chocolate covered strawberries, or cheese and fruit displays for your wedding suites or before the ceremony. You'll be glad you did!

♦ We have all these decorations and party favors. What can we bring in? What do we do with all those items?

Decor drops are scheduled with your Sales Manager the week of your event. You will need to prepare in advance of the drop a detailed sheet with photos, depictions and specific instructions from things like where wedding favors go to where any signs need placed. Your Event Manager will be in charge of following your directions on how to display those decor items. Please note that we handle all items with the utmost care, but we are not to be held responsible or liable for any damage, lost or stolen items. Here are a few other decor pointers to keep in mind:

- ♦ You will need to prep all decor items before your drop-off appointment meaning you will have removed all price tags or packaging materials and have pre-assembled all items.
- ♦ Have a plan for your decor items after the event. Items are expected to be removed immediately after the event.
- ♦ All upgraded options such as linens and chair covers must be purchased through Manor House. Things like flowers, branded or specialty decor, and other unique decor touches for your event are welcomed!



FREQUENTLY ASKED QUESTIONS

♦ Where is my rehearsal held and is it included with my ceremony cost?

A one hour rehearsal is included in your ceremony fee. Your officiant will run your rehearsal. Your bridal party (including ring bearers and flower girls), families, and officiant should be at your rehearsal as well as anyone doing readings.

- ♦ Scheduling your rehearsal is done closer to your wedding date. Note: we do our best to place you in your ceremony location. Sometimes conflicting events do not allow for rehearsal in your preferred space or time. The typical time to rehearse is Monday through Friday ending by 4pm.
- ♦ Pro Tip: Look into having your rehearsal dinner with us at the Manor House to make for an easy transition into dinner! Scheduling your rehearsal is done closer to your wedding date.

♦ You sit on 18 acres of beautiful grounds, can we take photos?

Absolutely! This is why we put so much energy into our breathtaking grounds. A few things to note: if you are having a ceremony with us you get access to our grounds 2.5 hours before your scheduled ceremony start.

If you do not have a ceremony with us, you may absolutely still use our grounds. We just ask that you coordinate with your Sales Manager and photographer the best spots. For example, if another ceremony is still taking place when you arrive we will ask you to begin with photos in a different area not interrupting a current event!

♦ What staff does the Manor House provide for our event?

Here's the kicker! Not only do you receive planning services from your Sales Manager but the week before your event, each Sales Manager sits down with the Event Manager running your event. We go over every detail and the Event Manager will be running your event day from start to finish! Aside from those major roles, all servers and bartenders (with purchased open bar) are provided through Manor House as we believe in working with a strong, vetted team!

♦ Who is running the show during our event?

When it comes to things like introductions, announcements, and other planned activities, your Emcee or DJ is the go-to contact. Your Event Manager ensures all Manor House functions like dinner and desserts run on time. Emcee's or DJ's are the best vendor to coordinate scheduled events and announcements. This leads us to another tip: hire an event planner or manager for your event. An experienced event planner allows for someone to be your voice during the night so you don't need to be bothered!

♦ You are an event center, do you host multiple events in one night?

We sure do! With over 25 years in the event industry and a perfected event timing schedule, we can easily say that timing and other events are no issue at the Manor House. We have one priority and that is you and your guests. You have our word. Per our contracts, we have the ability to control noise, music, crowds and other aspects of events that prevent conflicts.



PLANNING RESOURCES

We are delighted to be your event partners throughout your planning journey! Your Sales Managers will be happy to help you find all the planning resources you need from florists, photographers, specialty event decor, musicians, and anything else you may need. Feel free to ask for referrals for those additional services, and below we have included some of the most frequently requested resources. Happy Planning!

HOTELS

Marriott Northeast

9964 S. Montgomery Rd, Mason, OH 45040
Located 2.5 miles from Manor House
513.459.9800

Courtyard by Marriott

4753 Socialville Foster Rd, Mason, OH 45040
Located 0.8 miles from Manor House
513.770.0071

Homewood Suites by Hilton

5325 Natorp Blvd, Mason, OH 45040
Located 2.3 miles from Manor House
513.701.9232

Hyatt Place

5070 Natorp Blvd, Mason, OH 45040
Located 2.2 miles from Manor House
513.754.0003 ext. 5103

AIRPORTS

Cincinnati/Northern KY International Airport (CVG)

Located 36 miles from Manor House

Dayton International Airport (DAY)

Located 47 miles from Manor House

TRANSPORTATION

Jimmy's Limousine Service

www.Jimmyslimo.com
Penny or Danielle 513-769-1888

AUDIO VISUAL

The Manor House does have an in-house AV partner that is a full service provider of audio visual, specialty lighting systems, and computer rentals. They specialize in large scale and more technically challenging installations.

Most DJ's are more than capable of handling your lighting, sound and AV needs for any wedding ceremony, cocktail hour or reception. Feel free to talk to your Sales Manager for recommendations or if you need additional support.

LOCAL ATTRACTIONS

Planning a complete wedding weekend of events and need activities for your guests? Well, you're in luck because the Manor House is just minutes away from the region's top attractions. From amusement parks to golf courses, day spas, night life, and everything in between, we have you covered!

SPORTS

Top Golf
City of Mason Golf Center
Linder Family Tennis Center
iFLY Indoor Skydiving
FC Cincinnati Soccer
Cincinnati Bengals
Cincinnati Reds

AMUSEMENT

Kings Island
Soak City Outdoor Water Park
Newport Aquarium
The Cincinnati Zoo

SPAS & SHOPPING

Woodhouse Day Spa
Mitchell's Salon & Day Spa
Kenwood Mall
Cincinnati Premium Outlets
Liberty Center Mall

NIGHT LIFE

Miami Valley Gaming
Hard Rock Casino
BB Riverboat Cruises
The Banks Entertainment District
Newport on the Levee





Emma McMahon Photography



Emma McMahon Photography



Emma McMahon Photography



YOUR WEDDING OASIS...

Set on 18 pristine acres, the Manor House offers a unique setting to accommodate any indoor or outdoor wedding ceremony or reception. Conveniently located just minutes from hotels, highways and the top local attractions, the Manor House's tranquil environment provides a relaxing oasis and escape perfect for making once in a lifetime memories.



Emma McMahon Photography



Bambino International





NOT YOUR TYPICAL EVENT CENTER...

For nearly 30 years, the Manor House has been redefining and setting the standard for wedding and special event hospitality.

Conveniently located in Mason, Ohio on 18 pristine acres, the Manor House offers flexible floor plans, distinctive catering, a friendly and knowledgeable staff, and amenities galore!

We make planning a delight too! Give us a call or visit our website to start planning your event today...an unforgettable experience awaits you.



7440 S. Mason-Montgomery Road
Mason, Ohio 45040
513.459.0177

Info@ManorHouseOhio.com
www.ManorHouseOhio.com

   @ManorHouseEventCenter

