

MANOR HOUSE

EVENT & CONFERENCE CENTER

WWW.MANORHOUSEOHIO.COM

CORPORATE & SOCIAL VENUE & EVENT GUIDE





FROM OUR TEAM TO YOURS...

Set on 18 acres, the Manor House offers a vast array of settings that accommodate any indoor or outdoor event making for an idyllic location for corporate meetings, galas, and private events. Between the main building, the gardens, or Carriage House, you will surely find the perfect setting for your event.

The Manor House can accommodate all of your business needs for corporate retreats, awards banquets, anniversary celebrations, training sessions, or social gatherings. We provide flexible meeting spaces and have the technology to produce customized, innovative events that help you achieve your event goals.

Our highly trained and knowledgeable staff is also here to help you every step of the way. We will work with you to deliver a customized event that reflects the character and spirit of your organization no matter the size and scope of your event. From large open rooms perfect for a banquet or keynote to smaller meeting spaces and breakout rooms, we have everything you need to make your next event a success!

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.

'We look forward to hosting your next event and are excited to foster an environment that supports the community and your success!'

- Janet & David Nelson, Owners

WELCOME TO THE MANOR HOUSE!



MANOR HOUSE Event Center



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WHAT'S INCLUDED

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

THE MANOR HOUSE TEAM

- ♦ In-House Event Planning & Support
- ♦ Executive Chef & Culinary Team
- ♦ Event 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

Ask about our Off-Site Catering Services now Available!

ADDITIONAL EVENT ESSENTIALS

- ♦ All Setup and Teardown
- ♦ Day of Event Management
- ♦ Complimentary WiFi
- ♦ Free On-Site Parking
- ♦ Tables & Chairs (Upgrades Available)
- ♦ Manor House Notepads, Pens & Chocolate for Meetings
- ♦ House Table Linens (Upgrades Available)
- ♦ Complimentary Dance Floor
- ♦ Cake Cutting and Plating
- ♦ Dressing Suite(s)
- ♦ PA System as well as AV Capabilities with Upgrades and Coordination Available
- ♦ House Centerpieces & Table Numbers

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.

Clients who routinely book events understand 'The Manor House Difference' and come back to us year after year 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 event goals. Let us take care of the rest!

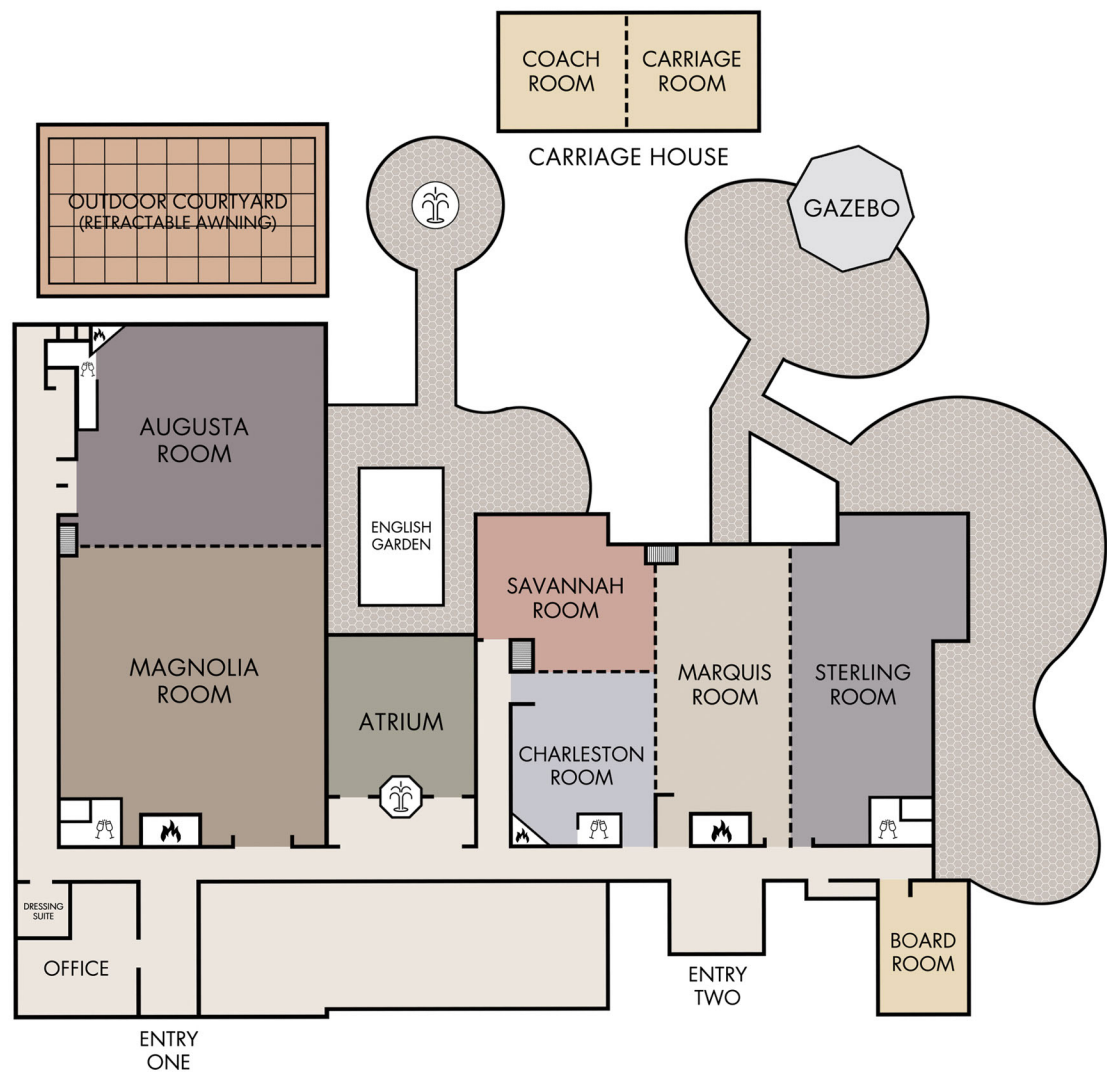


MANOR HOUSE OVERVIEW

The Manor House features flexible spaces that can be customized to meet a multitude of event needs. From 20 to 2,000 people, we have numerous spaces available 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 meetings or corporate breakout sessions.



POSSIBLE ROOM COMBINATIONS	MAX OCCUPANCY*
Augusta + Magnolia = Georgian Ballroom	500
Marquis + Sterling = Crystal Ballroom	250
Savannah + Charleston = Carolina Room	150
Crystal + Carolina = Manor Ballroom	500
Board Room	40

*Maximum banquet occupancy with a dance floor. Board Room occupancy does not include a dance floor.



GEORGIAN BALLROOM

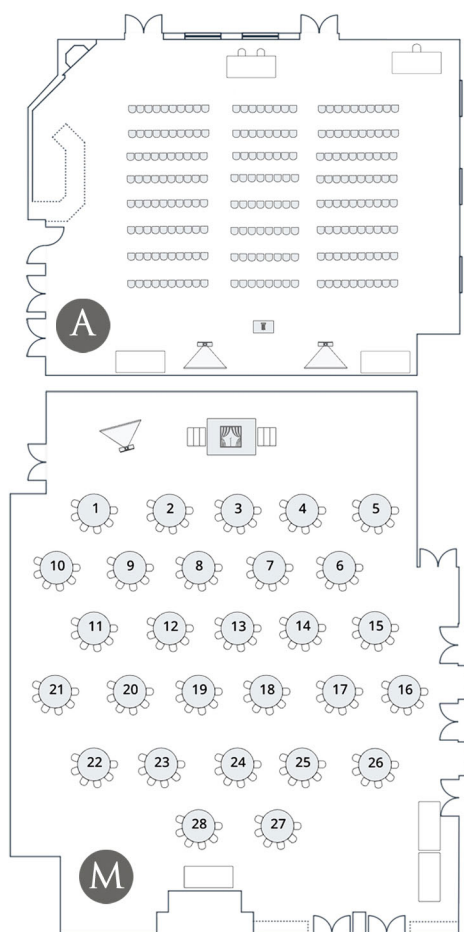
The Georgian Ballroom is made from the combined Augusta and Magnolia Rooms. Those same rooms can be separated by a sound-dampening room divider or opened to make our largest event space.

Both the Augusta and Magnolia Rooms feature a built-in Mahogany bar, fireplace, crystal chandeliers and garden views. The Magnolia Room connects with The Atrium, and the Augusta Room opens on to The Courtyard for additional space.

Designed for maximum visibility and crowd flow, the Georgian Ballroom is perfectly suited for galas, award ceremonies, fundraisers, keynotes, holiday parties, trade shows and banquets.

Need assistance with audio visual and specialty lighting? We have an in-house AV partner that can provide you with everything you need from microphones, production equipment, projectors, lecterns, lighting, tech support and more!

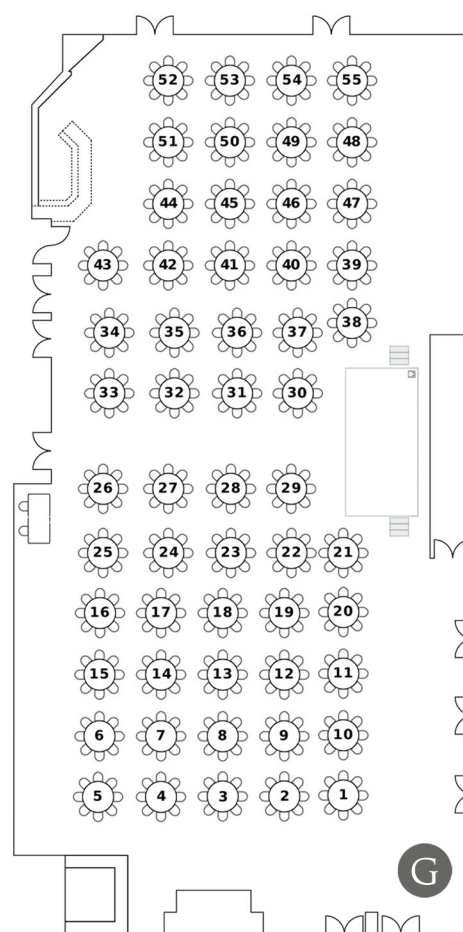
SAMPLE AUGUSTA, MAGNOLIA AND GEORGIAN FLOOR PLANS



A
Augusta Room set for 224 guests theater style with 2 tech tables in the back of the room with 2 projectors, 2 screens and 2 award tables in the front of the room.

M
Magnolia Room set for 162 conference attendees with 2 registration tables in the back of the room with 1 projector and screen, stage and lectern in the front of the room.

G
Georgian Ballroom set for a Banquet with 440 guests with a tech table in the back of the room and a stage in the front of the room.



ROOM	THEATER	CONFERENCE	CLASS	COCKTAIL	BANQUET
Augusta	350	130	200	300	180 w/ Dance Floor
Magnolia	600	190	300	500	250 w/ Dance Floor
Georgian	1,000	525	500	1,000	500 w/ Dance Floor



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 cocktail hour, networking, conference intermissions, team building games, or seated meals, 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 Early October, and is subject to extreme weather conditions potentially requiring an indoor room.

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 conference registration or intermission, a VIP lounge, cocktail hour, buffet lines, or for seated meals.

THEATER	COCKTAIL	BANQUET
275	275	80

Please note that the use of The Atrium can be used for presentations, but we do not recommend using TV Monitors or Projectors because of the available sunlight making them hard to view.

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

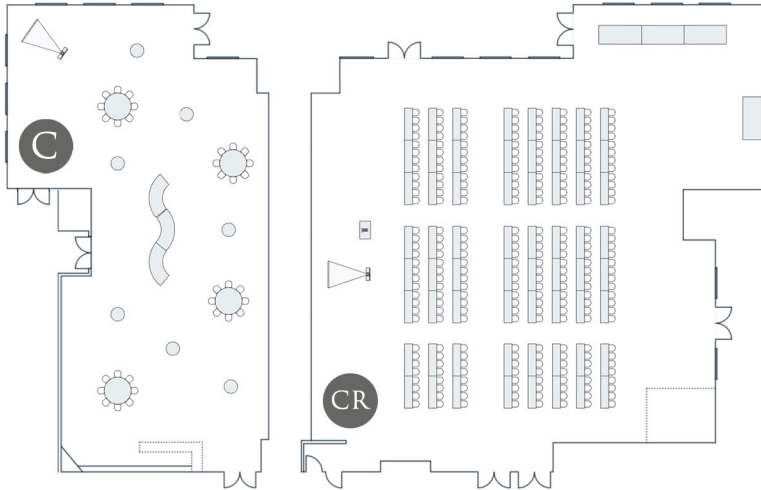


MANOR BALLROOM

The Manor Ballroom is made from the combined Savannah, Charleston, Marquis and Sterling 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 Board Room is also conveniently close acting as a great staging room, dressing suite, VIP or volunteer lounge, or as a room for breakout sessions.

SAMPLE CAROLINA, CRYSTAL & MANOR BALLROOM FLOOR PLANS

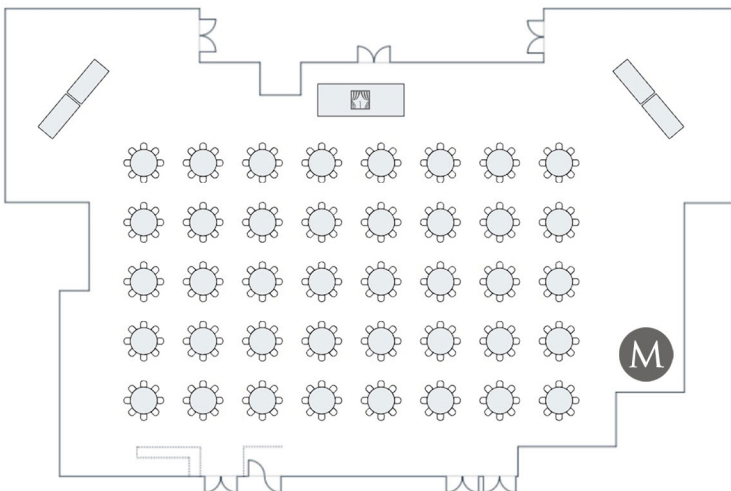


C

The Carolina Ballroom is made from joining the Savannah & Charleston Rooms. Here it is set for a networking event with center buffet, 7 tall cocktail tables, seating for 32 Guests and a projector and screen.

CR

The Crystal Ballroom is made from joining the Marquis and Sterling rooms. Here it has been set for 256 class attendees with 1 projector and screen, and lectern in the front of the room. A double-sided buffet and beverage station have been placed in the far corner.



M

The Manor Ballroom is made from joining the Carolina and Crystal Ballrooms. Set for a Banquet with 320 guests with a stage in the front of the room. A double-sided buffet has been added to each corner of the room.

ROOM	THEATER	CONFERENCE	CLASS	COCKTAIL	BANQUET
Savannah	125	50	65	125	50 w/ Dance Floor
Charleston	100	50	60	100	50 w/ Dance Floor
Carolina	250	125	140	300	150 w/ Dance Floor
Marquis	225	150	175	225	125 w/ Dance Floor
Sterling	225	120	140	225	150 w/ Dance Floor
Crystal	600	225	300	500	250 w/ Dance Floor
Manor	1,000	350	400	800	500 w/ Dance Floor





The Carriage House
Entrance and Front Patio



The Coach Room
with Theater Seating
for 144



1 of 3 Private Rooms
for Dressing Suites or
Breakout Sessions



The Carriage House
Back Patio



The Carriage Room set for a
Networking Happy Hour for 100



THE CARRIAGE HOUSE

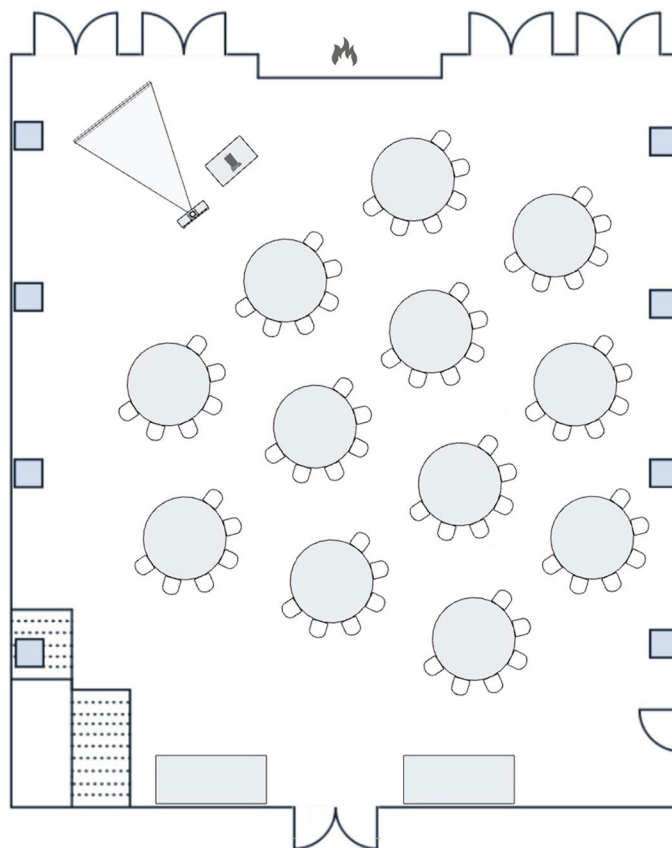
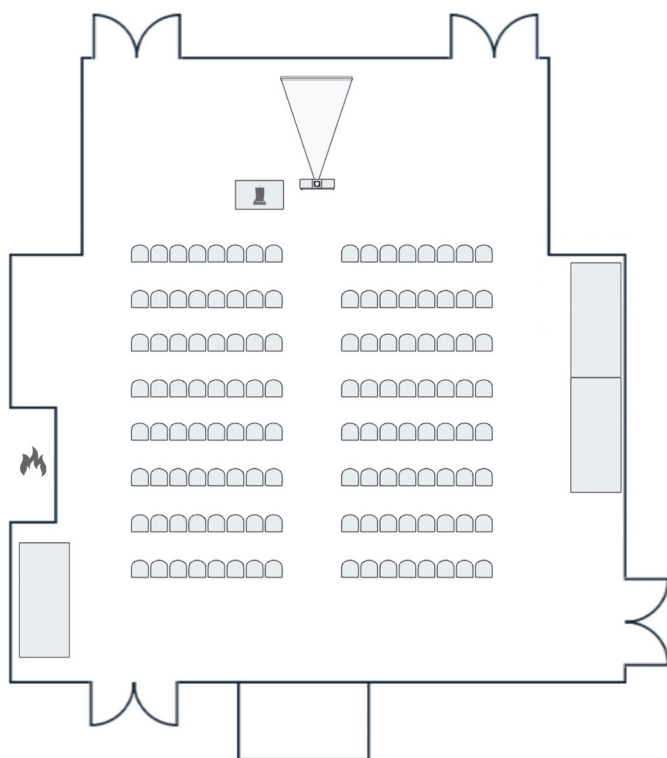


The Carriage House features exposed wood beams, vaulted ceilings, stone fireplace, and hardwood floors artfully blending rustic charm with modern amenities.

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 patios for a welcome reception, meeting breaks, outdoor lunch or cocktail hour.

The Carriage House features two large 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 128 guests theater style with 2 snack tables on the right and a beverage station in the back, with a projector, screen, and lectern in the front of the room.



Carriage Room set for 72 conference attendees with a snack table and a beverage table in the back of the room with 1 projector, screen, and lectern in the front of the room.

ROOM	THEATER	CONFERENCE	CLASS	COCKTAIL	BANQUET
Carriage Room	280	96	60	280	150
Coach Room	170	72	48	170	100
Front Patio	300	N/A	N/A	300	N/A
Back Patio	150	N/A	N/A	150	N/A

BREAKFAST

Start your day off right with one of our fabulous Breakfast Buffets, Stations or Plated options!
All Breakfast Buffets are provided for one hour and refreshes for thirty minutes.

MANOR HOUSE CONTINENTAL

Priced per person with mid-morning refresh available for an additional charge

An assortment of Breakfast Pastries, Sticky Buns, Fresh Seasonal Fruit *GF*, Muffins, Croissants and Bagels with Cream Butter, Fruit Preserves and Cream Cheese, Coffee & Hot Tea

PREMIUM CONTINENTAL

Priced per person with mid-morning refresh available for an additional charge

The Manor House Continental with the addition of assorted Cold and Hot Cereals with Toppings, Yogurt and Chilled Fruit Juices

A LA CARTE OFFERINGS

- ♦ Omelet Station priced per person
- ♦ Build Your Own Waffle Bar priced per person
- ♦ Chilled Fruit Juices & Milk priced per person
- ♦ Seasonal Fresh Fruit *GF* priced per person
- ♦ Muffins, Bagels or Pastries priced per dozen, minimum one dozen each

CARRIAGE PLATED BREAKFAST

Priced per person

Your choice of any of four items:

Scrambled Eggs *GF*, Ham and Cheddar Quiche, Home Fries, Pancakes, Freshly Baked Muffin, Bacon, Ham or Sausage *GF*, Southern-Style Biscuits, Seasonal Fruit Garnish *GF*

Includes Coffee & Hot Tea

BREAKFAST BUFFETS

Available for service before 11:30am

- ♦ Under 50 People add an additional fee per person
- ♦ Under 25 people add an additional fee per person

CARRIAGE BREAKFAST BUFFET

Priced per person with mid-morning refresh available for an additional charge

Scrambled Eggs *GF*, Home Fries, Southern-Style Biscuits, Bacon, Ham or Sausage *GF*, Coffee & Tea

TERRACE BREAKFAST BUFFET

Priced per person

Fluffy Scrambled Eggs *GF*, Home Fries Lyonnaise, Pancakes with Maple Syrup, Crispy Bacon & Sausage *GF*, Assortment of Breakfast Pastries, Muffins, Warm Sticky Buns, Bagels & Croissants (with Butter, Fruit Preserves & Cream Cheese), Seasonal Fresh Fruit *GF*, Chilled Fruit Juices, Milk, Coffee & Hot Tea

VERANDA BREAKFAST BUFFET

Priced per person

Fluffy Scrambled Eggs *GF*, Home Fries Lyonnaise, Pancakes with Maple Syrup, Crispy Bacon & Sausage *GF*, Assortment of Breakfast Pastries, Muffins, Warm Sticky Buns, Bagels & Croissants (with Butter, Fruit Preserves & Cream Cheese), Seasonal Fresh Fruit *GF*, Chilled Fruit Juices, Milk, Coffee & Hot Tea

Chef Attended Omlet Station

Attended Belgian Waffle or Pancake Station with an additional charge for each Chef added

GF = Gluten Free Menu Item

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



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

Priced per person, Children ages 3-10 are half price

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 priced per person
- ♦ Add Mini Dessert Assortment priced per person

DF = Dairy Free Menu Item

GF = Gluten Free Menu Item

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





INTERMISSIONS

Cure those afternoon munchies and keep your energy up between meetings with an afternoon snack. Your team will be glad you did! All Intermissions are provided for a one hour period.

SWEETS SPREE

Priced per person

Assorted Cookies, Brownies & Mini-Cupcakes, Manor House Chocolate Fondue with assorted goodies perfect for dipping, Freshly Popped Popcorn, and a variety of Soft Drinks, Iced Tea, Bottled Water, and Coffee & Tea

WHOLESOME TREATS

Priced per person

International and Domestic Cheese Display, Whole Fresh Seasonal Fruit, an assortment of Low-fat Yogurt, Sweet Trail Mix, Freshly Popped Popcorn, Granola Bars, and a variety of Soft Drinks, Iced Tea, Bottled Water, and Coffee & Tea

SWEETS SPREE & WHOLESOME TREATS COMBINATION

Priced per person

The best of both worlds! Assorted Cookies, Fruit Cobbler, Mini-Cupcakes, International and Domestic Cheese Display, Whole Fresh Seasonal Fruit, an assortment of Low-fat Yogurt, Granola Bars, Sweet Trail Mix & Dried Fruits, Freshly Popped Popcorn, and a variety of Soft Drinks, Iced Tea, Bottled Water, and Coffee & Tea

ENERGY BURST

Priced per person

Assorted Energy Bars, Chocolate Covered Peanuts, Trail Mix, Whole Fresh Fruit, Assorted Juices, Teas and Energy Drinks

ICE CREAM SOCIAL

Priced per person

We all scream for ice cream! Delight your guests with a build your own ice cream bar. Includes Creamy French Vanilla and Rich Double Chocolate Ice Cream, Hot Fudge Topping and 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

BEVERAGE SERVICE & ADD ONS...

- ♦ Energy Drinks & Energy Bars priced per person
- ♦ Half Day Beverage* priced per person (up to 4 hours)
- ♦ All Day Beverage* priced per person
- ♦ Coffee Service priced per person and includes Coffee, Decaf Coffee, Hot Tea and Iced Tea

*Beverage Service includes a variety of Soft Drinks, Coffee, Decaf Coffee, Bottled Water, Iced Tea & Tea

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

COLD LUNCH ENTREES

Don't let the name fool you...these are not your typical cold lunches! We've crafted artisanal salads, hearty soups, and craveable sandwiches perfect for any lunch.

Luncheon entrees are priced for Monday through Friday events ending before 4pm, and an additional charge per person will be added for Saturday and Sunday events ending by 4pm. Lunches include Coffee and Hot Tea.

There is an additional charge per person for each additional entree selected.

SANDWICHES

Manor House Club

Our special version! Ham and Turkey with Cheddar and Swiss Cheeses on a Croissant, accompanied with your choice of Pasta Salad or Fruit Medley

Chicken or Shrimp Salad

Served on your choice of Bagel, Croissant, Roll or Bread with your choice of Pasta Salad or Fruit Medley

Traditional Tuscan Chicken

Ciabatta Bread filled with marinated, grilled Chicken Breast topped with Smoked Mozzarella and Sun-Dried Tomato Pesto Dressing, garnished with a Plum Tomato. Accompanied with your choice of Pasta Salad or Fruit Medley

Manor House Wraps

Your choice of either a Black Forest Ham and Swiss Cheese Wrap filled with Lettuce and Tomatoes dressed in a Honey Mustard Sauce, Smoked Turkey and Cheddar Cheese Wrap with Lettuce, Tomatoes and Ranch Dressing, BLT Wrap (Bacon, Lettuce, Tomato) with gourmet Mayonnaise, or a Grilled Veggie Wrap with Lettuce and Tomatoes drizzled with Ranch Dressing (Vegan option without Ranch Dressing)

Accompanied by your choice of Pasta Salad or Fruit Medley

Boxed Lunch To Go

Choice of Turkey, Ham or Roast Beef on choice of Croissant, Ciabatta, Pretzel Bread (a favorite!) or Focaccia. Includes a Bag of Chips, an Apple, Cookie, and a utensil packet with condiments.

SOUPS

Additional charge per person for soups.

Creamy Chicken Tortellini

Shrimp Tortilla with Sour Cream, Avocado & Cilantro

Creamed Baked Potato Soup with Cheddar Cheese

Hearty Vegetable *GF*

Cream of Broccoli and Cheddar

Tomato Bisque *GF*

Chicken with Rice

ARTISANAL SALADS

Caesar Salad *GF*

Upgrade with Chicken, Salmon or Steak

Cobb Salad *GF*

Strips of marinated Herb Chicken Breast on a bed of Mixed Greens with Egg, Avocado, Bacon, Scallions, Cheddar Cheese and Crumbled Blue Cheese

Grilled Chicken or Shrimp Salad *GF*

Sliced Chicken Breast or Grilled Shrimp served over Spring Mix with Mandarin Oranges, Strawberries, Red and Green Seedless Grapes and Smoked Mozzarella with Coconut Cream Dressing on the side

Angus Beef Tenderloin Salad *GF*

Feta Cheese, Cucumbers and Bell Peppers tossed with Spring Mix in a Tomato Vinaigrette Dressing, topped with thickly sliced Beef Tenderloin

Southwest Chicken Salad *GF*

Tequila-Lime marinated Chicken grilled with Banana Peppers, Black Beans, Sundried Tomatoes, Cilantro and Avocado with Spring Mix tossed in a tangy Tomato Fennel Vinaigrette

Chicken or Shrimp Salad *GF*

Choose one or half portions of both, served on Lettuce Leaves, accompanied by a Fruit Medley

GF = Gluten Free Menu Item

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

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



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 sauteed Wild Mushrooms, Sweet Onions and a roasted Garlic Herb Butter *GF*

Tenderloin Tips Stroganoff

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

Angus Beef Filet Mignon

A 6 oz. Filet topped with sauteed 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

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

Chicken Marsala

Sauteed 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 2.00 per person

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 fee per person
- ♦ Add Soup along with Salad for an additional fee per person
- ♦ Additional Salad Dressing for an additional fee per person
- ♦ For each additional entree selected there is an extra per person charge
- ♦ Additional charge per person 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 charge per person.

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

Choice of 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. Additional Dressing per person is extra
- ♦ Iced Tea and Soft Drinks are additional
- ♦ Add Mini Dessert Assortment for an additional charge per person

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.*



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

Priced per person

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

Priced per pizza.

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

SARATOGA CHIPS

Priced per person

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.

Can't decide? Upgrade to get a variety of sliders.

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 - Additional fee per person.

Additional Salad Dressings are available for an additional fee per person.



ACCOMPANIMENTS

Garlic & Herb Tiny Redskin Potatoes *GF* - 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. Additional fee per person.

Twice Mashed Redskin Potato Cups *GF* - Redskin Potatoes mashed with Sour Cream, Cheddar Cheese, Chopped Bacon & Horseradish piped into Potato Cups. Additional fee 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 *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 - Lemon Pepper Linguini tossed in a light Garlic & Oil Sauce

SOUPS

Additional charge per person for soups.

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

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* - Added fee

ADDITIONS: Add an additional vegetable or starch to any buffet or plated entree for an additional charge per person.

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 all 3 Selections
Refreshed - for an additional 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.



Beer Battered Coconut Shrimp



Mini Baked Raspberry Brie



Mini Crab Cakes with Remoulade

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 fee 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.

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!

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



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 additional charge per person.

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 per person

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 or

Choice of 3 Entrees

Under 50 people there is an additional charge per person, 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* - Add 2.00 per person

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 per person

Add Mini Dessert Assortment per person

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



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 fee per person



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 add an additional charge per person

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 available 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 - Priced per person

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 to Manor House Premium Brands available

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
Michelob Ultra	Cabernet Sauvignon	Jim Beam	White Claw in	Pinot Grigio	Jack Daniel
Yuengling	Pinot Noir	Bacardi Rum	Assorted Flavors	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

HOST OR TICKETED BAR

Drinks are purchased 'per ticket' compliments of the event host. Reserved for Corporate Events only and does not go toward your food and beverage minimum. There is a charge per bartender for Host or Ticketed Bar Service

Call Brands per Drink Ticket | Premium Brands per Drink Ticket

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 150.00 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 per bar applies. Bar is priced by the 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

Eggnog
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.



❧ CATERING MENU ❧

Shake up the office lunch takeout routine and have freshly prepared Manor House favorites delivered to you! Even better...Delivery is FREE Monday-Friday within a 10 mile radius of the Manor House. To place your order, simply fill out this form and call or email it to your Sales Manager 48 hours in advance.

Company Name: _____	Contact Name: _____
Address: _____	Suite #: _____
Phone Number: _____	Email: _____
Delivery Day: _____	Delivery Date: _____
Delivery Time: _____	
Special Delivery or Food Instructions: _____	

INDIVIDUAL BOXED LUNCH

Sandwiches come with a Bag of Chips, Apple, Cookie, Utensil Packet and Condiments

Manor House Club on Croissant. x 12.95 ea.
Ham & Swiss on Croissant. x 12.95 ea.
Turkey & Cheddar on Focaccia. x 12.95 ea.
Roast Beef & Smoked Gouda on Pretzel Bread _____ x 12.95 ea.
Chicken Salad on Croissant. x 12.95 ea.
Grilled Vegetable Wrap. x 12.95 ea.

DESSERTS

Cookies by the Dozen. x 12.00 dozen
Brownies. x 2.00 each
Chocolate Dipped Strawberries. x 2.00 each

BEVERAGES

A variety of canned Coke products and

Bottled Water. x 2.00 ea.

Add Servingware (Napkin, Plate & Fork). x 0.75 ea.

SALADS

Salads come with utensil packet and appropriate salad dressing.

Garden Salad. x 12.95 ea.
Traditional Caesar Salad. x 12.95 ea.
Add Chicken. x 2.00 ea.
Add Salmon. x 5.00 ea.
Add Steak. x 7.00 ea.

Cobb Salad. x 12.95 ea.
Add Chicken. x 2.00 ea.
Add Salmon. x 5.00 ea.
Add Steak. x 7.00 ea.

Chicken Salad. x 12.95 ea
Southwest Chicken Salad. x 12.95 ea.

The Catering Menu requires a minimum order of 150.00



AN URBAN OASIS...

Set on 18 pristine acres, the Manor House offers a unique setting to accommodate any indoor or outdoor event. Conveniently located just minutes from hotels, highways and the top local attractions, the Manor House's tranquil environment provides a relaxing oasis and escape from the typical meeting space.



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 tastings events. Typically, once booked, you will attend the tasting that is closest to your detail appointment usually 3 months before your event.

♦ 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 event. Those dates are typically 6 months out, 3 months out (what we call your details 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!

♦ We have all these decorations and conference swag. 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 your attendee gift bags go to where banners 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 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 any items.
- ♦ Have a plan for your decor items after the event. Items must be removed at the conclusion of your 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!

♦ 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 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 event 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 happy 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 | Lisa.Birck@Marriott.com

Courtyard by Marriott

4753 Socialville Foster Rd, Mason, OH 45040

Located 0.8 miles from Manor House

513.770.0071 | Valerie.Ciotti@Marriott.com

Hilton Garden Inn

5200 Natorp Blvd, Mason, OH 45040

Located 2.3 miles from Manor House

513.204.6000 ex502 | Taylor.Riesenberg@Hilton.com

Hyatt Place

5070 Natorp Blvd, Mason, OH 45040

Located 2.2 miles from Manor House

513.754.0003 | Jennifer.Neff@Hyatt.com

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

Prestige AV

Prestige AV is our in-house AV partner that is a full service provider of audio visual, specialty lighting systems, and computer rental. They can assist you with everything from audio components, projectors and screens, lighting, microphones, TV monitors, lecterns, tech support and more.

Contact Brad Monahan at BradMonahan@PrestigeAV.com

513.641.1600 | www.PrestigeAV.com

LOCAL ATTRACTIONS

Planning a multiple-day event and need some fun activities for spouses or between meetings? 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

The Cincinnati Zoo

Newport Aquarium

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





NOT YOUR TYPICAL EVENT & CONFERENCE CENTER...

For nearly 30 years, the Manor House has been redefining and setting the standard for corporate 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

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www.ManorHouseOhio.com

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