# LAGER HOUSE
CINCINNATI

Cincinnati  Lager House is located in the heart of Cincinnati with unparalleled views of the Ohio River and Roebling Suspension Bridge.

Offering private dining spaces that can accommodate up to 300 people, Cincinnati Lager House can meet any of your banquet needs. In addition to the private dining menus that follow, customized menus are available upon request.

PLEASE CONTACT OUR PRIVATE DINING MANAGER TO DISCUSS THE DETAILS OF YOUR EVENT. PRIVATEDINING@CINCYLAGERHOUSE.COM | 513-421-2337 EXT. 2

# ROOM OPTIONS

The Cincinnati Lager House offers several private dining options. The two primary options are the Beer Baron Hall and the Pilot House (formerly known as the John Hauck Room). For groups up to 300 people, the entire first floor of the Cincinnati Lager House can be rented - pricing for this option is available upon request.

# BEER BARON HALL

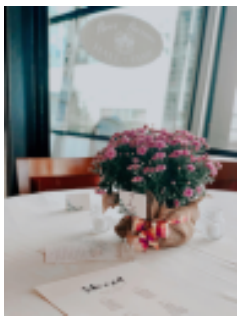
The Beer Baron Hall is our largest private dining space with two walls of floor to ceiling windows overlooking The Banks area and Great American Ballpark. This space can accommodate large events or be separated into two spaces, Beer Baron Hall - East and Beer  Baron Hall - West, to accommodate smaller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

Beer Baron Hall Facing West

TOTAL SEATED CAPACITY: 104

• Beer Baron Hall – East Seated Capacity: 48

• Beer Baron Hall – West Seated Capacity: 40



COCKTAIL CAPACITY: 125

- Beer Baron Hall – East Cocktail Capacity: 60
- Beer Baron Hall – West Cocktail Capacity: 50

# PILOT HOUSE

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

TOTAL SEATED CAPACITY: 20

SEATED CAPACITY WITH A/V: 18

# PRIVATE DINING NOTES AND POLICIES

- To confirm your reservation of the space, we will need a signed contract, a valid credit card authorization form, and a non refundable security deposit equal to 25% of the food and beverage minimum .
- All private events will have a room minimum charge. This is the minimum food and beverage purchase required to waive any room charge. Room minimums may vary seasonally, on holidays, and on special event dates.
- All minimums are prior to prevailing tax, a 6% service fee, a 1% NCA fee, and an automatic gratuity of 18%.

- The menu prices include house table linens, china, flatware, napkins and glassware. If you would like to customize any part of your event, we will be happy to arrange specialty items for an additional fee.

# APPETIZER PACKAGE & A LA CARTE

## RECEPTION PACKAGE: $30 PER PERSON

Available for groups of 20 or more and includes your choice of three hot appetizers and three cold appetizers. Package price includes non-alcoholic beverages.

### COLD APPETIZERS (CHOOSE THREE)

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

### HOT APPETIZERS (CHOOSE THREE)

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

## A LA CARTE PRE-DINNER APPETIZERS

Served buffet style, 20-person minimum (prices are per person).

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| • Soft Pretzels: Served with beer cheese and spicy mustard | $4.00 |
| • Caprese Salad: Fresh mozzarella, basil, tomatoes and balsamic vinegar | $5.00 |
| • Lager House Wings: With buffalo sauce (3 per person) | $6.00 |
| • Sliders: Choice of Crispy Chicken with mayo or CheeseBurger | $6.00 |
| • Mini Jumbo Lump Crab Cakes: Served with tomato chutney and lemon caper aioli | $8.50 |
| • Fresh Fruit Platter: With dipping sauce | $4.50 |
| • Fresh Vegetable Platter: With dipping sauce | $4.00 |
| • Smoked Salmon Bruschetta: Lemon aioli dill cream and capers, served on crostini | $7.00 |
| • Shrimp Cocktail: With horseradish cocktail sauce and lemon wedges | $9.00 |
| • Wurst Sampler: Slices of our favorite brats and sausages with Lager House apple kraut | $6.50 |
| • Angry Mac and Cheese: Andouille sausage and jalapeño tossed in pepper jack sauce | $5.00 |
| • Cheese Platter: Assorted domestic cheeses served with crackers | $4.50 |

## ASSORTED MINI DESSERTS

$6 per person - Servatii Bakery dessert assortment

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# PLATED PACKAGE ONE

## PLATED PACKAGE ONE: $46.00 PER PERSON

Please choose one entrée from each group and two desserts. Dinner includes our Garden Salad. Your selected menu will be printed and ready upon your arrival for your guests to select from that evening. Package price includes assorted dinner rolls and non-alcoholic beverages.

### ENTRÉE GROUP ONE (CHOOSE ONE)

- Oven Roasted Pork Loin: Balsamic Mushroom Dijon Cream served with garlic mashed potatoes and green beans
- Smothered Chicken: Topped with sautéed mushroom, honey mustard, bacon, cheddar, and mozzarella, served with mashed potatoes and green beans
- German Sausage Platter: Served with garlic mashed potatoes, green beans, mustard demi

### ENTRÉE GROUP TWO (CHOOSE ONE)

- Pork Shank: Barbarossa-braised, tomato jam, and bordelaise, served with garlic mashed potatoes
- Braised Short Ribs: Green beans, chipotle demi glace, served with mashed potatoes
- Filet Mignon*: 6oz cut with mashed potatoes and BBQ hollandaise*
  *There will be an additional charge of $5 per person for this item selection

### ENTRÉE GROUP THREE (CHOOSE ONE)

- Pan Seared Salmon: BBQ hollandaise sauce served with green beans and roasted fingerling potatoes
- Blackened Tilapia: Mashed potatoes and tartar sauce
- Mediterranean Grilled Chicken Pasta: Grilled chicken sliced on top of pasta tossed in gruyere cream sauce with spinach, caramelized onions, and roasted tomatoes

### DESSERT CHOICES (SERVED FAMILY STYLE, CHOOSE TWO)

- Chocolate Pot de Créme
- Apple Almond Bread Pudding
- Blueberry Cobbler

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# PLATED PACKAGE TWO

## PLATED PACKAGE TWO: $56.00 PER PERSON

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

### APPETIZER CHOICES (SERVED BUFFET STYLE, CHOOSE TWO)

- Spicy Garlic Shrimp: Chili garlic butter over grilled baguette
- Jumbo Lump Crab Cake: Served with tomato chutney and lemon caper aioli
- Soft Pretzels: Served with beer cheese and spicy mustard
- Lager House Wings: With buffalo sauce

### SALAD CHOICES (CHOOSE TWO)

- Garden Salad: Spring greens, cucumber, carrot, heirloom tomato, red onion, crouton, parmesan, garlic-peppercorn dressing
- Caesar Salad: Parmesan and buttered croutons
- Lager House Salad: Field greens, candied pecan, dried cranberry, bleu cheese, cranberry-poppyseed dressing

### ENTRÉE CHOICES (CHOOSE THREE)

- Smothered Chicken: Topped with sautéed mushroom, honey mustard, bacon, cheddar, and mozzarella served with garlic mashed potatoes and green beans
- Pan Seared Salmon: BBQ hollandaise sauce served with green beans and roasted fingerling potatoes
- Pork Shank: Barbarossa-braised with tomato jam, bordelaise, served with garlic mashed potatoes and green beans
- Blackened Tilapia: Garlic mashed potatoes and dill tartar
- Braised Short Ribs: Green beans, chipotle demi glace, smoked paprika oil, served with garlic mashed potatoes
- Filet Mignon*: 6oz cut with garlic mashed potatoes and BBQ hollandaise*

*There will be an additional charge of $5 per person for this item selection

### DESSERT CHOICES (SERVED FAMILY STYLE, CHOOSE TWO)

- Chocolate Pot de Créme
- Apple Almond Bread Pudding
- Blueberry Cobbler

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# BUFFET PACKAGE ONE

## BUFFET PACKAGE ONE: $36.00 PER PERSON

Please choose one salad, two entrées, two side Items and one dessert. Package price includes assorted dinner rolls and non-alcoholic beverages.

### SALAD CHOICES (CHOOSE ONE)

- Garden Salad: Spring greens, cucumber, carrot, heirloom tomato, red onion, crouton, parmesan, garlic-peppercorn dressing
- Caesar Salad: Parmesan and buttered croutons

### ENTRÉE CHOICES (CHOOSE TWO)

- Sliced Roast Beef: With house-made au jus
- Oven Roasted Pork Loin: Balsamic Mushroom Dijon Cream
- Smothered Chicken: Topped with sautéed mushroom, honey mustard, bacon, cheddar, and mozzarella
- Pan Seared Salmon: BBQ hollandaise
- Mediterranean Grilled Chicken Pasta: Grilled chicken sliced on top of pasta tossed in gruyere cream sauce with spinach, caramelized onions, and roasted tomatoes

### SIDE CHOICES (CHOOSE TWO)

- Garlic mashed potatoes
- Roasted fingerling potatoes
- French green beans

### DESSERT CHOICES (CHOOSE ONE)

- Chocolate Pot de Créme
- Apple Almond Bread Pudding
- Blueberry Cobbler
- Servatii Mini Dessert Assortment

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# BUFFET PACKAGE TWO

## BUFFET PACKAGE TWO: $43.00 PER PERSON

Please choose one salad, two entrées, two side Items and one dessert. Package price includes assorted dinner rolls and non-alcoholic beverages.

### SALAD CHOICES (CHOOSE ONE)

- Garden Salad: Spring greens, cucumber, carrot, heirloom tomato, red onion, crouton, parmesan, garlic-peppercorn dressing
- Caesar Salad: Parmesan and buttered croutons
- Lager House Salad: Field greens, candied pecan, dried cranberry, bleu cheese, cranberry-poppy seed dressing

### ENTRÉE CHOICES (CHOOSE TWO)

- Oven Roasted Pork loin: Balsamic Mushroom Dijon Cream
- Pan Seared Salmon: BBQ hollandaise
- Smothered Chicken: Topped with sautéed mushroom, honey mustard, bacon, cheddar, and mozzarella
- German Sausage Platter: Mustard demi
- Mediterranean Grilled Chicken Pasta: Grilled chicken sliced and placed on top of pasta tossed in gruyere cream sauce with spinach, caramelized onions and roasted tomatoes
- Short Ribs: Barbarossa braised, chipotle demi

### SIDE CHOICES (CHOOSE TWO)

- Garlic mashed potatoes
- Roasted fingerling potatoes
- French green beans

### DESSERT CHOICES (CHOOSE ONE)

- Chocolate Pot de Créme
- Apple Almond Bread Pudding
- Blueberry Cobbler
- Servatii Mini Dessert Assortment

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# LUNCHEON PLATED

## LUNCH PACKAGE: $23.00 PER PERSON

Please choose two items from the entrée salad and pasta options as well as two entrée sandwiches. Your selected menu will be printed and ready upon your arrival for your guests to select from that day. Package price includes non-alcoholic beverages.

**This package is only available to parties of 30 people or less.**

### ENTRÉE SALAD OR PASTA (CHOOSE TWO)

- Applewood Chicken Salad: Field greens, apple wood smoked bacon, egg, grilled chicken, spiced pecans, dried cranberries, feta cheese and cranberry poppy seed dressing
- Grilled Salmon Greek: Romaine, iceberg, cucumber, kalamata olive, banana pepper, cherry tomato, avocado, onion, feta, tzatziki vinaigrette
- Chicken Caesar Salad: Romaine, grilled chicken, parmesan, buttered croutons
- Mediterranean Grilled Chicken Pasta: Grilled chicken sliced and placed on top of pasta tossed in gruyere cream sauce with spinach, caramelized onions and roasted tomatoes

### ENTRÉE SANDWICH (CHOOSE TWO)

- Chicken Pecan Grape Salad Sandwich: Chicken salad with honey, grape, pecan, celery shaved iceberg lettuce on sourdough
- Blackened Tilapia: Blackened with lettuce, tomato, onion and jalapeño tartar sauce
- Philly Cheesesteak: Sliced prime rib, sautéed onions, peppers, and mushrooms with white cheese sauce
- Bratwurst: Apple kraut and spicy mustard

Entrée sandwiches will be served with your guest's choice of fresh fruit, french fries or coleslaw.

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# LUNCHEON BUFFET

## LUNCH BUFFET: $28 PER PERSON

Please choose one salad, two entrées, and one dessert.
Package price includes non-alcoholic beverages.

### SALAD CHOICES (CHOOSE ONE)

- Garden Salad: Spring greens, cucumber, carrot, heirloom tomato, red onion, crouton, parmesan, garlic-peppercorn dressing
- Caesar Salad: Parmesan and buttered croutons
- Lager House Salad: Field greens, candied pecan, dried cranberry, bleu cheese, cranberry-poppyseed dressing

### ENTRÉE CHOICES (CHOOSE TWO)

- Mediterranean Grilled Chicken Pasta: Grilled chicken sliced and placed on top of pasta tossed in gruyere cream sauce with spinach, caramelized onions and roasted tomatoes
- Sliced Roast Beef Sandwich: Build-your-own sandwich with horseradish cream, au jus and swiss cheese on a brioche roll
- Angry Mac & Cheese: Hot mett and jalapeño tossed in pepper jack sauce
- Oven Roasted Pork loin: Balsamic Mushroom Dijon cream sauce

### DESSERT CHOICES (CHOOSE ONE)

- Chocolate Pot de Créme
- Apple Almond Bread Pudding
- Blueberry Cobbler
- Servatii Mini Dessert Assortment

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# BREAKFAST BUFFET

Package price includes non-alcoholic beverages.

## COLD BREAKFAST BUFFET: $18 PER PERSON

MINI BAGELS

Whipped cream cheese + house cured smoked salmon

ASSORTED PASTRIES AND MUFFINS

YOGURT

Side of granola topping

FRESH CUT FRUIT

## HOT BREAKFAST BUFFET: $24 PER PERSON

MINI BAGELS

Whipped cream cheese + house cured smoked salmon

ASSORTED PASTRIES AND MUFFINS

YOGURT

Side of granola topping

FRESH CUT FRUIT

SCRAMBLED EGGS

AVRIL BLEH MINI SAUSAGE LINKS

APPLEWOOD SMOKED BACON

GARLIC PARMESAN HASH BROWNS

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