

CORPORATE & SOCIAL PACKAGES



Erlanger

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Fairfield

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(513) 860-4100



RECEPTIONS EVENT CENTERS

ABOUT US

Welcome to Receptions Event Centers. Our facilities are conveniently located minutes from the highway. Each location offers a unique and beautiful ambiance for any event. The buildings can accommodate groups of 10 – 900. Providing a place where you can feel comfortable, relaxed, and assured you are in good hands. Your event will be customized and personal. Our expert event planners will work beside you to ensure a memorable event.

WHAT'S INCLUDED

- Experienced Staff, Banquet Manager & Event Captain
- Full Set-Up & Tear Down
- Tables & Chairs
- Linen Toppers, Choice of Napkin Color
- China & Glass Plates, Stainless Flatware

PACKAGES

Room Charge, 24% Service Charge, and Sales Tax apply to all packages





MEETING PLANNER PACKAGE



AMENITIES

Custom Room Setup and Event Coordination, Wireless Internet Access, On-Site AV Equipment (LCD Projector and Pull Down Projection Screens, Handheld Microphone), All Day Non-Alcoholic Beverages

CONTINENTAL BREAKFAST

Chef's Assorted Pastries, Fresh Bagels w/ Assorted Cream Cheese, Fresh Fruit Display, Assorted Juices, Unlimited Coffee & Teas

MORNING & AFTERNOON BREAK SERVICES

Detailed Room Refresh, Unlimited Assorted Sodas, Bottled Water, Coffees, Tea, and Assorted Packaged Snacks

LUNCH BUFFET: (CHOOSE ONE)

INCLUDES CHOICE OF CHEESECAKES, BROWNIES, OR COOKIES

Build Your Own Fajita Bar

Grilled Chicken and Beef Strips
Shredded Lettuce, Shredded Cheese, Sour Cream, Salsa, Jalapeños, Peppers, Onion, Guacamole, Nacho Chips, Floured Tortillas, Southwest Rice, Chef's Mexican Layered Salad

Chicken Caesar & Wrap Buffet

Chef's Select Chicken Caesar Salad, Fresh Fruit Display, Executive Chef's Turkey-Cheese and Veggie Wraps

Cookout Picnic Buffet

Hamburgers, Hot-Dogs, Old Fashioned Brats & Metts, Coleslaw, Baked Beans, Sauerkraut, Potato Salad, Pasta Salad, Chips, Pretzels, Buns, Condiments

Soup & Potato Bar with Salad

Broccoli & Cheddar Soup, Homemade Chili, Baked Potato, Shredded Cheese, Salsa, Sour Cream, Bacon Bits, Butter, Chives, Diced Ham, Chef's Selection of Salad, Breadsticks

Build Your Own Pasta Bar

Tortellini, Penne and Linguine Pasta, Signature Marinara and Alfredo Sauce Grilled Chicken and Italian Meatballs, Sautéed Seasonal Vegetables, Executive Chef's Garden Salad Fresh grated Parmesan

BBQ Buffet

BBQ Pulled Pork, BBQ Chicken Breast, Homemade Corn Bread, Chef's Gourmet Mac-N-Cheese, Coleslaw, Baked Beans

Sandwich Station with Soup & Salad

Roasted and Sliced Beef Top Round, Turkey, & Ham Swiss/Cheddar Cheese, Croissants & Breads, Two Varieties of Soup D'Jour, Condiments, Chef's Caesar Salad





BREAKFAST PACKAGES

CONTINENTAL BREAKFAST

Chef's Assorted Pastries, Fresh Bagels w/ Assorted Cream Cheese, Fresh Fruit Display, Assorted Juices, Unlimited Coffee & Teas

SOUTHERN DELIGHT PACKAGE

Chef's Assorted Pastries and Baked Goods, Fresh Fruit Display, Fresh Yogurt w/ Granola, Scrambled Eggs w/ Chives & Aged Cheddar Home Fries Hot Biscuits & Sausage Gravy Fresh Farm Sausage Links Assorted Juices, Coffee, and Teas

EUROPEAN DELICATESSEN PACKAGE

Belgian Waffles with Strawberries and Cream
English Muffins with Egg, Prosciutto & Cheese
Fresh Cut Fruit
Greek Yogurt with Granola

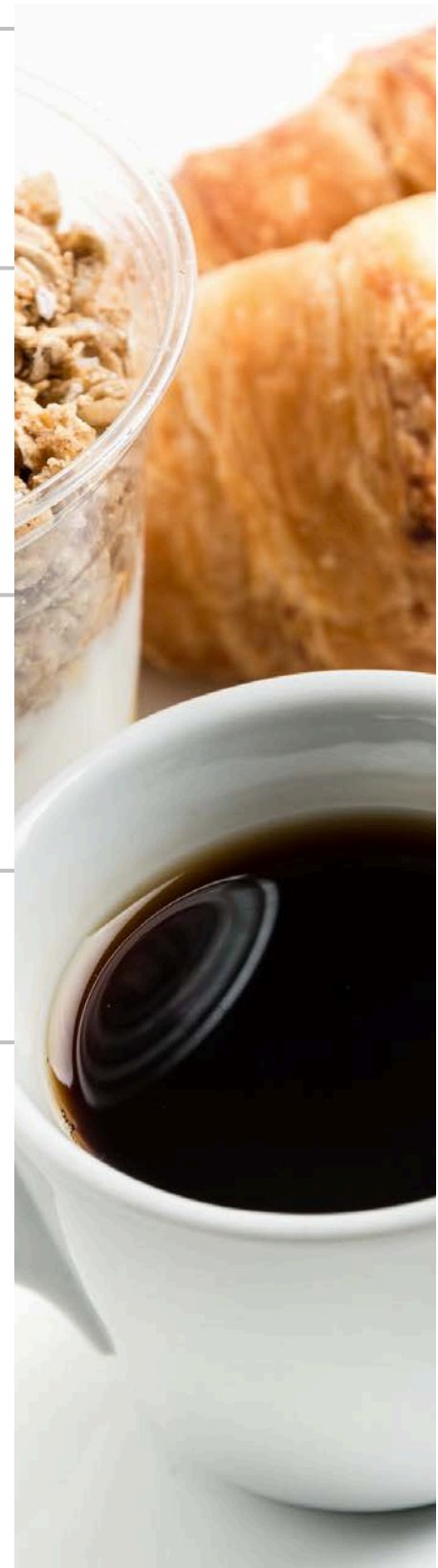
OMELET STATION PACKAGE

Add Chef's Action Station To Any Menu

A LA CARTE BREAKFAST ITEMS

(Add to Packages)

Scrambled Eggs
Homefries
Fresh Farm Sausage Links
Hot Biscuits and Sausage Gravy
Bacon
Goetta
Fresh Yogurt w/ Granola
Vegetable and Cheese Strata
Western Omelet Casserole
Egg & Cheese Breakfast Burrito
Egg, Cheese, & Sausage Breakfast Burrito
Egg, Cheese, & Bacon Breakfast Burrito





HEARTY LUNCHEON BUFFET



ENTREES: (CHOOSE TWO)

Upgrade to Carving Station for an additional cost

Roast Beef and Gravy
Pork Loin and Gravy
Chicken Monterey
Grilled Chicken Breast w/ Tomato Basil Salsa
Glazed Bourbon Chicken
Chicken Alec
Lasagna (Meat or Vegetable)
Baked Tilapia with Lemon Caper Sauce

SIDE ACCOMPANIMENTS: (CHOOSE TWO)

Seasoned Vegetable Bouquet
Glazed Baby Carrots
Corn O'Brien
Southern Style Green Beans
Roasted Garlic Mashed Potatoes
Potatoes Almante
White & Wild Rice Blend
Pasta ala Caprious

SIGNATURE SALAD: (CHOOSE ONE)

Tossed Salad (Choice of Ranch, French, or Italian)
Caesar Salad
Spring Greens w/Balsamic Vinaigrette

Oven Fresh Rolls & Butter





CLASSIC DINNER BUFFET



APPETIZER

Signature Fruit & Cheese Display - to greet your guests upon arrival

ENTREES: (CHOOSE TWO)

Upgrade to Carving Station for an additional cost

Roast Beef and Gravy
Pork Loin and Gravy
Chicken Monterey
Grilled Chicken Breast w/ Tomato Basil Salsa
Chicken Parmesan
Glazed Bourbon Chicken
Chicken Alec
Lasagna (Meat or Vegetable)
Baked Tilapia with Lemon Caper Sauce

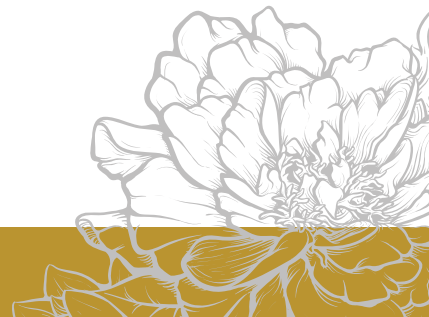
SIDE ACCOMPANIMENTS: (CHOOSE THREE)

Seasoned Vegetable Bouquet
Baby Carrots
Corn O'Brien
Southern Style Green Beans
Buttered Parsley Potatoes
Roasted Garlic Mashed Potatoes
Potatoes Almante
White & Wild Rice Blend
Pasta Primavera Farfalle
Pasta ala Caprious

SIGNATURE SALAD: (CHOOSE ONE)

Tossed Salad (Choice of Ranch, French, or Italian)
Caesar Salad
House Salad
Spring Greens w/Balsamic Vinaigrette

Oven Fresh Rolls & Butter





BLUE GRASS BUFFET

CARVED ENTREE: (CHOOSE ONE)

Slow Roasted BBQ Mesquite Brisket
Maple Soy Bourbon Glazed Salmon
Flank Steak with Dijon Horseradish Crust

ADDITIONAL ENTREE: (CHOOSE ONE)

Bourbon Chicken
Honey Sriracha Chicken
Kentucky Hot Brown

SIDE ACCOMPANIMENTS: (CHOOSE THREE)

Sweet and Sour Greens
Corn O'Brien with Harissa Butter and Feta
Southern Style Green Beans
Charred Carrots with Parsley & Honey
Roasted Brussels with Bacon Vinaigrette
Vegetable Medley
Charred Jalapeno Avocado Slaw
Boiled Reds with Old Bay
Roasted Red Skinned Potatoes
Roasted Garlic Mashed Potatoes
Southern Style Rice and Beans
Four Cheese Mac & Cheese

SIGNATURE SALAD: (CHOOSE ONE)

Bourbon Maple Salad
Tossed Salad
Caesar Salad
Chef's BLT Salad

DESSERT: ADDITIONAL COST PER PERSON

Peach Cobbler
Pecan Pie
Bread Pudding with Bourbon Glaze
Assorted Cheesecake Bites





ELEGANT OFFERINGS BUFFET



APPETIZER:

Signature Fruit & Cheese Display w/Butler Passed Appetizer - to greet your guests upon arrival

EXECUTIVE CHEF'S CARVING STATION: (CHOOSE ONE)

Slow Roasted Top Round of Beef with Demi Glaze & Horseradish Sauce
Roasted Pork Loin with Chef's Signature Sauce
Old Fashioned Pit Ham w/ Honey Mustard Aioli
Pure Oven Roasted Turkey Breast w/ House Turkey Gravy
Flank Steak with Dijon Horseradish Crust (Upgrade)
Roasted Pork Tenderloin with Rosemary Cream Sauce (Upgrade)

ADDITIONAL ENTREE: (CHOOSE ONE)

Chicken Florentine
Chicken Picatta
Chicken Pomadora
Chicken Prosciutto
Chicken Marsala

Fruits de Mer Penne
Salmon w/ Lemon Shallot Buerre Blanc
Chicken Romano
Mahi Mahi with Fruit Salsa (Upgrade)

SIDE ACCOMPANIMENTS: (CHOOSE THREE)

Steamed Vegetable Medley
Broccoli w/ Dijon Hollandaise
Green Beans Almondine Parmesano
Asparagus w/ Roasted Red Pepper Sauce
Bacon Cheddar Mashed Potatoes
Herb Roasted Red Skin Potatoes

Tuscan Potatoes Roasted w/ Pancetta
Applewood Bacon Mashed Yukon Gold Potatoes
Chef's Gourmet Mac N Cheese
Pasta Michelangelo
Pasta Goeb'el Pasta
Pomadora

FAMILY STYLE SIGNATURE SALAD: (CHOOSE ONE)

Nina Salad w/Raspberry Vinaigrette
Pear Salad w/Honey Balsamic
Caesar Salad
Signature Spinach Salad

Guest Tableside Service of Oven Fresh Rolls & Butter





SIGNATURE PLATED DINNER



APPETIZER:

Signature Fruit & Cheese Display- to greet your guests upon arrival

SINGLE ENTREE SELECTION:

Filet Mignon	Chicken Alec
Salmon w/ Lemon Shallot Buerre Blanc	Chicken Romano
Pork Tenderloin Medallions	Chicken Florentine
Vegetarian (Customized w/ Chef)	Chicken Prosciutto

DUET PLATE SELECTION: (CHOOSE TWO)

Filet Mignon	Grilled Chicken wi/ Tomato Basil Salsa
Salmon w/ Dill Cream Sauce	Chicken Pomadora
Pork Tenderloin Medallions	Seasoned Shrimp (upgrade)

VEGETABLE: (CHOOSE ONE)

Roasted Root Vegetable Medley
Steamed Broccoli & Fresh Baby Carrots
Sautéed Haricot Vert
Asparagus w/ Roasted Peppers

STARCH: (CHOOSE ONE)

Twice Baked Potato	Confetti Rice
Truffle Potato	Chef's Gourmet Mac N Cheese
Tuscan Roasted Potatoes	Herb Roasted Red Skin Potatoes
Buttered Parsley Potatoes	Bowtie Pasta w/ Sundried Tomato Cream Sauce

PLATED SIGNATURE SALAD: (CHOOSE ONE)

Caesar Salad
House (Nina)
Spring Greens w/Balsamic Vinaigrette Dressing

Guest Tableside Service of Oven Fresh Rolls & Butter









ST. PAUL'S STATIONS



ASIAN STATION:

Stir-Fried Chicken and Vegetables
Steamed Rice or Fried Rice
Chef's Asian Slaw
Asian Salad with Ginger Dressing
Egg Rolls
Upgrade: Sushi Display with Sesame Seeds, Wasabi, Ginger

ITALIAN STATION:

Two Pastas: Penne and Linguine
Two Sauces: Alfredo and Marinara
Grilled or Breaded Chicken Breast
Italian Meatballs
Italian Green Beans
Freshly Grated Parmesan Cheese
Garlic Bread Sticks
Upgrade: Charcuterie Board

MEXICAN STATION:

Street Tacos & Fajitas With All Listed Accompaniments:
Soft Flour Tortillas & Hard Shelled Corn Tortillas
Sautéed Red and Green Peppers & Onions
Salsa, Shredded Cheeses, Lettuce, Black Olives, Chopped Onions, Jalapeno Slices,
Black Beans, Sour Cream, Cilantro
Spanish Rice
Warm Nachos & Queso Sauce

AMERICAN COMFORT STATION:

Flank Steak Crusted w/ Whole Grain Mustard & Horseradish
Southern Style Green Beans
Tossed Salad with Assorted Dressings
Choice One: Chef's Gourmet Mac-N-Cheese or Mashed Potato Bar: Cheddar
Cheese, Homemade Gravy, Whipped Butter, Sour Cream & Chives, Hickory
Bacon
Fresh Baked Rolls & Butter

Custom Menu Cards Printed and Placed at Each Place Setting





BAR SERVICES FOR ALCOHOL

OPEN BAR PACKAGES:

(PER PERSON CHARGE + BARTENDER FEE)

Open Bar: Bottled Beer, Wine, and Call Liquor
Open Bar: Bottled Beer, Wine, and Well Liquor
Open Bar: Bottled Beer and Wine

CASH BAR & NON-ALCOHOLIC PACKAGES:

((BARTENDER FEE))

Cash Bar
Drink Tickets - Ask Sales Manager Pricing
All Non-Alcoholic Drinks at a \$2.95 Per Person Charge

BAR PACKAGE UPGRADES:

(PER PERSON CHARGE)

Wine Service During Dinner
Seltzer - (75 MIN)
Craft Beer - (75 MIN)

BOURBON BAR: (CHARGE PER 100 PEOPLE)

Includes: Custom Barrel Designed Bar for 1 Hour, 3 House Bourbons, Finished with Garnish Fixings & Bitters Selections

House: Makers Mark, Jim Beam and Jack Daniel

Package 1: Includes One (1) Basic and One (1) Silver

Package 2: Includes One (1) Basic and Two (2) Silver

Package 3: Includes One (1) Basic, One (1) Silver, and Two (2) Premium

BASIC BOURBON SELECTION:

Wild Turkey 101

Bulleit Bourbon Frontier Whiskey

Four Roses Small Batch

Larceny Very Special Small Batch

Knob Creek

SILVER BOURBON SELECTION:

Russell's Reserve Bourbon 10yr

1792 Small Batch

New Riff Small Batch

Buffalo Trace

Wild Turkey Straight Bourbon Long Branch

Woodford Reserve

PREMIUM BOURBON SELECTION:

Elijah Craig Small Batch

Jefferson Reserve Very Old Bourbon

Old Forester 1920 Prohibition Whiskey

Angels Envy Small Batch

High West Double Rye



BUILD YOUR OWN APPETIZER PACKAGE



APPETIZER PACKAGE OFFERINGS:

(PER PERSON CHARGE)

Package A: Includes Three (3) Bronze and Two (2) Silver

Package B: Includes Three (3) Bronze, Two (2) Silver, and One (1) Gold

Package C: Includes Three (3) Bronze, Three (3) Silver, and Two (2) Gold

Package D: Includes Three (3) Bronze, Three (3) Silver, Two (2) Gold, and One (1) Platinum

BRONZE:

Mama Monhollen Meatballs
Vegetable Crudité w/ Dipping Sauce
Southwest Caviar

Herb Cream Cheese Cucumber Bites
Spanakopita Bites
Fruit and Cheese

SILVER:

Chicken Quesadilla Bites
Pizza Flatbread
Tomato-Mozzarella Caprese Skewers

Taco Bites
Bruschetta Bites
Sausage Stuffed Mushrooms

GOLD:

Miniature Flatbreads
Goetta Quiche
Castle Craze - Hamburger Slider
Chicken Wings or Boneless – Buffalo, Plain, or BBQ Chicken Teriyaki Skewers

PLATINUM:

Bacon-Wrapped Scallops
Montgomery Inn Pulled Pork Sliders
Philly Cheese Steak Petites

Crab Stuffed Mushrooms
Southwest Egg Rolls

BUTLER PASSED HORS D'OEUVRES:

(PER PERSON CHARGE)

Cocktail Shrimp
Bacon-Wrapped Scallops
Philly Cheesesteak Petites
Chicken Teriyaki Skewers

Chicken Quesadilla Bites
Vegetable Crudité
Bruschetta
Mama Monhollen Meatballs

LATE NIGHT SNACKS:

(MINIMUM PURCHASE OF 75)

Coney Bar
Nacho Bar
Soft Pretzel Bites w/ Cheese

Walking Taco Bar
Mini Pulled Pork Sliders
Castle Craze Bar





DESSERT OFFERINGS



DECADENT DESSERT DISPLAY: (PER PERSON CHARGE)

Executive Chef's Chocolate Mousse
Espresso Brownie Bites
Raspberry Petit Fours

Pecan Chocolate Chunks
Picked & Dipped Chocolate Strawberries
Signature Meltaway Petit Fours

PLATED PREFERENCE: (Per Person Charge for plated sit-down service)

Executive Chef's Dinner Sized Chocolate Mousse
Fanned Cut Strawberry Garnish

A LA CARTE DESSERTS:

Oven Fresh Cookies
Chocolate Brownies
Plain Cheesecake
Pretzel Crust Caramel Brownie
Peanut Butter Crème Pie
Carrot Cake
Strawberry Shortcake
Chocolate Torte Decadence
Oreo Cheesecake
Raspberry Swirl Cheesecake
Creamsicle Cheesecake
Chocolate Marble Cheesecake

Apple Pie
Cherry Pie
Pecan Pie
Blueberry Pie
Pumpkin Pie (Seasonal)
Lemon Meringue Pie
Boston Crème Pie
Peach Cobbler
Turtle Cheesecake with Chocolate Drizzle
Sundae Bar
Assorted Miniature Cheesecakes
Assorted Miniature Petit Fours



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