



Hyde Park Golf & Country Club Banquet Menu





South Entrance—closest to restaurant



Front Entrance—used for banquets

Hyde Park Golf & Country Club

3740 Erie Ave. Cincinnati, Oh 45208 Phone: 513-871-3111

Hyde Park Country Club is pleased to have on our staff:

General Manager - Eric O'Bryan

Event Coordinator - Angi Neises aneises@hydeparkcc.com

Bar Manager - Les Hemingway les@hydeparkcc.com

Executive Chef - Steven Regensburger sregensburger@hydeparkcc.com



KORTNEE KATE



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Breakfast

Prices are subject to change.

Hyde Park Continental

Orange juice & milk
Fresh fruits & berries
Baked breakfast breads
Bagel & cream cheese
Fruit preserves
Sweet butter
Coffee

Healthy Breakfast

Muffins
Yogurt
Fruit
Granola
Coffee

Breakfast "Works" Bar

Biscuits & Gravy
Scrambled Eggs
Bacon
Sausage
Hash-Browns
Danishes
Muffins
Fruit Salad
Coffee
****A minimum of 15 people required**

16 Assorted Breakfast Breads 24/dozen

Muffins
Danish
Croissants
Doughnuts
Cinnamon Rolls
Bagels with Cream Cheese

13 Hyde Park McMuffin 5.5 each

Egg, Cheese, (Bacon, Sausage or Geotta)
Sub Croissant 1.5 each
**** A minimum of 15 people required**

Omelet & Waffle Station 15

****A minimum of 15 people required**
****\$75 attendant fee per attendant**

18 Coffee (Regular and Decaf), Hot Chocolate 27/gallon

Juices 32/ gallon 9/quart

Orange
Grapefruit
Cranberry
Apple
Tomato

Bowl of Champagne Punch 60/bowl

Serves 20 people

Lunch

Prices are subject to change

All sandwiches are served with your choice of cole slaw, fresh fruit, chips, fries or sweet potato fries.

Soup of the Day

Club

Turkey, Bacon, Swiss, Lettuce, Tomato

B.L.T. Wrap

Bacon, Lettuce, Tomato

Grilled Chicken Sandwich

Chicken, Bacon, Cambozola, Arugula, Apple Chutney, Focaccia

Roasted Beef French Dip

Onion, Provolone, Horsey Sauce, Jus

Cobb Salad

House Greens, Turkey, Ham, Bacon, Cheese, Egg

Caesar Salad

Romaine, Parmesan, Croutons, Chicken

Duo Quiche Plate

1 slice of ham/asparagus quiche and 1 Slice veggie quiche, served with 2 sides

3 cup

12

10

14

15

15

15

13

Lunch Entrees

Prices are subject to change

All entrees come with your choice of salad, sauce and two sides.

Tossed Salad-Chef's choice of the season's best available products

Caesar Salad- Croutons, Parmesan

Chicken

Salmon

Beef

18

20

23

Sides

Salted Potatoes

Mashed Potatoes

Maple Carrots

Mushrooms

Vegetable Medley

Sauces

Red Wine Demi

Burre Blanc

Burre Rouge

Boursin Cream

Herb Lemon Oil

Hors D'Oeuvres

Price is per piece and can be mixed and matched

\$3.25

Spanakopita
Mini Franks in a Blanket

Cheddar Cheese Puffs
Vegetable Spring Roll

\$3.75

Chicken Kabob
Raspberry & Brie in Phyllo
Prosciutto Mozzarella Skewer

Mini Chicken Quesadilla
Bacon Wrapped Apple

\$4.25

Coconut Shrimp
Cheese and Bacon Quiche

Scallop wrapped in Bacon
Tuscan Shrimp and Olive Skewer

Displays

Prices are subject to change.

Charcuterie

Wine Tasters Garden

Cheese, Fruit, Cracker, Marinated Vegetable

Imported and Domestic Cheese

Market Cheese, Fruits, Berries, Crackers

Farmers Market

Vegetable Crudite OR Seasonal Fruits

Smoked Salmon

Serves 50 ppl

Baked French Brie

Whole Wheel, Brown Sugar, Pecans

Serves 50 ppl

Raw Bar

12/ person

8/person

9/person

6/person

150/side

85/wheel

Market Price

Findlay Market Deli

** A minimum of 15 people required

19/person

Soup Du Jour

Deli tray to include:

Roast Beef

Salami

Ham

Roasted Turkey

Tuna Salad

Chicken Salad

Cheeses

An assortment of fresh breads

Salads to include:

Fresh Fruit

Tossed Salad

Relish tray to include:

Lettuce

Tomatoes

Onion

Pickles

Dinner Entrees

Dinner Entrees include warm rolls, salad, two sides, and sauce.

Hyde Park Salad-Greens, Cucumbers, Tomatoes, Carrots, Ranch

Caesar Salad-Romaine, Parmesan, Croutons

<u>Filet</u>	42
<u>Strip</u>	40
<u>Chicken</u>	32
<u>Pork</u>	34
<u>White Fish</u>	35
<u>Salmon</u>	36

Perfect Pairing Options

Dinner Entrees include warm rolls, salad, two sides, and sauce.

<u>Boneless Breast of Chicken</u> paired with <u>Petite Filet Mignon</u>	43
<u>Breast of Chicken</u> paired with <u>White Fish</u>	48
<u>Grilled Petite Filet Mignon</u> paired with <u>White Fish</u>	50

Sides

Salted Potatoes
Mashed Potatoes
Maple Carrots
Mushrooms
Vegetable Medley

Sauces

Red Wine Demi
Burre Blanc
Burre Rouge
Boursin Cream
Herb Lemon Oil

Buffet

Prices are subject to change.

***A minimum of 30 people required*

Southern

*Brisket
Braised Chicken
Collard Greens
Sweet Butter
Potato Salad*

*Pulled Pork
Baked Beans
Corn Bread
Coleslaw*

30/person

Indian

*Chana Pindi
Chicken Tikka Masala
Tandoori Mushrooms
Mint Sauce*

*Saag Paneer
Papri Chaat
Riata
Tamarind Date Sauce*

30/person

Asian

*Beef & Broccoli
Szechuan Pork
White Rice
Hot and Sour Soup*

*General Tso
Fried Rice
Eggrolls
Dumplings*

30/person

Italian

*Tossed Greens and accompaniments
Spaghetti & Marinara
Grilled chicken strips*

*Antipasto
Fettuccine Alfredo
Garlic Bread*

30/person

Mexican

*Create your own Tacos, Burritos & Fajitas
Accompanied with:*

Rice, Beans, Lettuce, Jalapeno Peppers, Tomatoes, Sour Cream, Onion, Shredded Cheese, Salsa, Nacho Chips

30/person

Carving Stations

Includes accompanying sauces and rolls.

Beef Serves 150ppl

500

Tenderloin of Beef Serves 20-25ppl

280

Roasted Turkey Serves 40ppl

120

Ham Serves 60ppl

150

Roast Pork Serves 25ppl

125

****\$75.00 attendant fee per action or carving station. One carver required per 50 guests.**

Desserts

\$7.00 each

Chocolate

Chocolate Cake, Chocolate Ganache, Icing

Tiramisu

Served with a Kahlua Anglaise Sauce

New York Cheesecake

Cheesecake served with Fresh Berries or Chef's Toppings

Graeter's Ice Cream Bar

Choice of two flavors and assortment of Chef's Toppings

Vanilla, Chocolate or Raspberry Chip

Viennese

Assorted miniature desserts and pastries

12/person

Pie

Peach, Blueberry, Pecan, Apple

20/each

Cookies

Chocolate Chip, Macadamia Nut, Sugar, Oatmeal Raisin

20/dozen

Brownies

With or Without Nuts

20/dozen

Miscellaneous Items

Pizzas—15 inch crust, 8 large triangle slices or 12 small square slices

18 each

Your choice of toppings: cheese, pepperoni, sausage, mushrooms, peppers, olives, artichokes, or a custom-created gourmet pizza (price will vary accordingly)

Kid's Chicken Fingers with French Fries

6/order

3 pieces of chicken per order

Tossed Salad Station

5/ person

Bowls of "pre-tossed" Caesar

6/ person

Tea Sandwiches

8/person

Includes one side item ...Fruit, Potato Chips, Pretzels

Tater Tot Bar or Walking Taco Bar

6/person

Toppings to include:

Scallions

Sour Cream

Bacon

Chili

Cheese

Jalapeno

Banquet Bottle Prices for Fine Spirits and Beverages

A minimum bar charge is \$200.00 for banquets under 20 people.

Requesting a bartender is at a rate of \$20.00 per hour

(Prices are per bottle and are subject to change)

Bourbon

<i>Jim Beam</i>	<i>125</i>
<i>Jack Daniel</i>	<i>125</i>
<i>Makers Mark</i>	<i>125</i>
<i>Wild Turkey</i>	<i>125</i>

Gin

<i>Beefeater</i>	<i>125</i>
<i>Tanqueray</i>	<i>125</i>
<i>Bombay Sapphire</i>	<i>125</i>

Canadians

<i>VO</i>	<i>125</i>
<i>CC</i>	<i>125</i>
<i>Crown Royal</i>	<i>125</i>

Rum

<i>Bacardi</i>	<i>125</i>
<i>Myers Dark Rum</i>	<i>125</i>
<i>Captain Morgan</i>	<i>125</i>

Beer

<i>Domestic Beer</i>	<i>3.5/each</i>
<i>Imported Beer</i>	<i>4.25/each</i>

Vodka

<i>Sobieski</i>	<i>115</i>
<i>Absolut</i>	<i>125</i>
<i>Stolichnaya</i>	<i>125</i>
<i>Titios</i>	<i>125</i>
<i>Absolut Citron</i>	<i>125</i>
<i>Ketel One</i>	<i>125</i>
<i>Belvedere</i>	<i>140</i>
<i>Gray Goose</i>	<i>140</i>
<i>Double Cross</i>	<i>140</i>

Scotch

<i>Dewar's White Label</i>	<i>125</i>
<i>J & B</i>	<i>125</i>
<i>Cutty Sark</i>	<i>125</i>
<i>Johnnie Walker Red</i>	<i>125</i>
<i>Chivas</i>	<i>140</i>
<i>Johnnie Walker Black</i>	<i>140</i>
<i>Famous Grouse</i>	<i>125</i>
<i>All Single Malts</i>	<i>150 or more</i>

Other

<i>Sparkling Water</i>	<i>3.00/each</i>
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<i>Bowl of Mimosa or Champagne Punch</i>	<i>60.00</i>
<i>Bowl of N/A Punch</i>	<i>15.00</i>

Open bar minimum charge with a bartender is \$200.

Open bars are charged per consumption.

***Liquor for large parties are charged by
the 10th of a bottle (one 10th = 2 drinks).***

***Cash bars available for \$85 per ticket seller.
Cash bars are cash only (no credit/debit cards or ATMs).***

We supply ticket seller and tickets.

Ticket prices include tax and gratuity:

Super Premium Drinks and Wine 12

Call Brands and House Wines 9

Imported Beer 6

Domestic Beer 5

Soft Drinks 2

Red Wine List

*(Wine Brands and Prices are subject to change)
(Additional Wines are Available on Request)*

Cabernet Sauvignon

- Estancia, Paso Robles** 27.5
Rich, dark fruit with layers of chocolate and French oak
- Justin, Pas Roblas** 37.99
A lovely complex Cabernet Sauvignon with well balanced fruit of red cherries, blackberries, red plum hints of milk chocolate on the long finish.
- Hidden Crush, California** 22.99
Aromas of ripe plum and cherry, followed by cedar wood, vanilla and some smokey toast. A full-bodied wine with suple tannins and refreshing acidity.
- Decoy, California** 33.99
Enticing aromas of blackberry, currant and cocoa. On the palate, the lush fruit flavors are framed by rich tannins and hints of sweet oak and spice.

Pinot Noir

- Laetitia Point, California** 35.99
With an initial spiced marionberry quality, the wine unwinds slowly into notes of cedar plank and delicate rose petal, framed by fine, dusty tannins. The palate is expressive with tangy notes of sarsaparilla, red currant and warm baking spice.
- Vinum, Cellars Monterey** 24.99
This is a lighter Pinot Noir with fresh strawberries and red plum fruit with a hint of spice
- Erath, Dundee Hills, Oregon** 32.99
Dark cherry and mixed berry cobbler aromas are accented by a subtle, beachy smokiness. The sweet entry leads to a mouthful of dark berry cobbler, a plush ribbon of caramel, and whispers of anise and wet slate. Plush, velvety and emphatically fruitdriven, this is indulgent in all the right ways.

Shiraz

- Layercake, Australia** 26.99
Nice black cherry plum and ripe strawberries show in this dark structured wine with hints of espresso and vanilla on the long finish.

Merlot

- Kenwood Yulupa, California** 22.99
Soft supple with nice dark fruit easy to drink good food wine

Other Red Wines

- Federalist Zinfandel** 35.99
Sappy and rich, oak infuses this wine with a wild mesquite scent. It gains clarity as its sweetness resolves into chewy tannins that suggest cherry skins, leaving a clean and fresh impression in the end.
- Dona Paula Malbec, Mendoza, Spain** 22.99
Fruity layers of cherry, strawberry jam, and blackberries with soft tannins and a nice lingering finish.

White Wine List

(Wine Brands and Prices are subject to change)

(Additional Wines are Available on Request)

Chardonnay

- Wente, Riva Ranch Reserve Arroyo Seco** 33.99
This well rounded Chardonnay with nice tropical fruit, shows light butter and some oak with small amounts of Pinot Blanc and Gewurztraminer to soften this well-made Chardonnay
- Stimson Estate Cellars, Washington State** 22.99
Produced by Chateau Ste. Michelle this is a lovely unoaked Chardonnay showcasing mostly tropical fruit with a hint of ripe apples on the finish. Easy to drink the ladies love it!
- Lava Cap, Reserve El Dorado** 39.99
Layers of creamy butter with nice rounded oak green apples, peach and melon flavors make this a very impressive Chardonnay
- Sonoma Cutrer, Sonoma County** 42.99
This is by far a very elegant Chardonnay with a brush of oak and lovely butter. Layers of tropical fruit ripe melon and peach pie filling that shows a long and brilliant finish that keeps one coming back for more.
- Darcie Kent, Central Coast** 24.99
Best Buy year after year a nice rounded unoaked Chardonnay with nice forward tropical fruit along with honeydew and ripe peaches on the nice finish.
- Cakebread, Napa Valley, California** 66.99
Bright, creamy, golden apple, white peach, pear and melon aromas, with hints of mineral, yeast and oak spice, introduce rich, full-bodied, apple, pear and melon flavors that persist throughout a lingering finish refreshed by vibrant citrus and mineral tones.

Other White Wines

- Kris, Italian Pinot Grigio** 24.99
More tropical balanced with a little more elegance
- Dazanti, Italian Pinot Grigio** 23.50
Nice green apple, peach and pineapple flavors
- Matua, Sauvignon Blanc, New Zealand** 25.99
Layers of pink and white grapefruit hints of lemon zest and crisp green apples. A crowd pleaser.
- Miraval, Rose, Cote de Provence France** 43.99
Join ownership between Brad Pitt and Angelina Jolie with the famed Perrin family of France. A soft blush in color. Crisp and precise with delicate aromas of citrus, red fruits and white flowers. Elegant and balanced with a very nice tensions bringing length to the finish.
- Whispering Angel, Rose, Cotes de Provence** 40.99
Very clean and fresh showing exuberant light red fruits, ripe strawberries and a glaze of honey.
****Hard to obtain so let me know at least one month out if you would like to have this wine.**
No promises as this is the most sought after Rose in the America.

Sparkling Wine and Champagne

- Il Conte Passerina, "The Wedding Bottle" Prosecco** 22.99
Our Members favorite Prosecco light easy to drink nice and firm dry and long lasting
- Mumm Cuvee, Napa Brut Prestige** 32.5
From the great Champagne House of France comes this excellent Napa Valley production
- Domaine Chandon, Brut** 34.5
Crisp, lively mostly Chardonnay grape with Pinot Blanc. One of the most respected Sparkling wines houses in Napa Valley
- Veuve Cliquot (Yellow Label) NV France** 97.99
One of the most sought after French Champagnes in the States. Will rival with any top producer in France.

For additional wine recommendations please ask Les Hemmingway.

Member's or guest's cannot bring wine into the Club to be served at any banquet.

Wines cannot be sold at Ohio retail for banquets.

Bowling Parties

Have your party in the fast lanes in our 6 lane bowling alley. You can rent the bowling alley for parties or small family get togethers. There is no limit to how long you bowl or how many games you play. You must be 7 years or older to bowl.

The costs to bowl are:
\$5 per person ages 13 years and up
\$2.50 per person ages 7-12
with a \$35 minimum for rental
and a maximum of 40 people

We have some shoes, but if we don't have your size, you can bowl in socks. It is a casual atmosphere, so feel free to wear jeans.

Although there are not many seats and tables, you can have any and all food in the alley, preordered 3 days in advance. A full bar is available. You are welcome to bring in your own cake or dessert item, and you can decorate however you'd like.

An attendant or bartender will be with you during your event.

The bowling alley is equipped with pencil and paper scoring sheets for manual scoring, 2 televisions, some "bumpers," and an assortment of bowling balls.

Game Room Parties

You can rent the game room for parties or small family get togethers.

The costs are:
\$5 per person
with a \$35 minimum for rental
and a maximum of 40 people

We have ping-pong, pop-a-shot, air hockey, foosball, TVs, and several arcade video games.

We only allow drinks in the game room, but you can book a private room for eating or celebrating with a cake.

An attendant will be with you during your event.

Angi's Recommendations

Florist

Yellow Canary 859-609-2020 (Kristen)
Ford Ellington 859-781-0700 (Kevin)
Lisa Underhill 237-1460 (Lisa)
Robin Wood 531-5590
Del Apgar 321-2600
Buttelwerth 321-3611
Jones 961-6631
Blossoms 531-7673 (Carol)
The Wedding Designer 460-5468 (Susan)
Hyde Park Floral & Garden Center
Petals And Things 942-0500 (Rosemary)

Cake

Sweet Water Bakehouse 238-2774
Bonbonerie 321-3399
A Spoon Fulla Sugar 683-0444 (Molly)
Chef's Kitchen 271-2828 (Liz)
Patricia's Wedding Cakes
Dessert Works 697-9293
Frieda's 272-0939
Tres Belle 241-CAKE

Photographer

Abby Hathaway/Limelight 729-6159
Fresh View Studio 235-5044 (Jennifer)
Essenza 831-5351
Michael Bambino 779-8600
Photosmith 651-3105 (Brad)
Katie Woodring 859-992-7056
Laura Leppert 697-6700
Tom Taylor tomtaylorphoto.com
Kortnee Kate 807-3000

Pianist

Pete Michaels 922-5445 (Randy)
Steve Schmidt 861-4008 (Steve)

Band

Johnny Clueless 374-3770 (Kimberly)
Laika 633-6055 (Dana)
The Sly Band 659-3099 (Tim)
2nd Wind (Ed)
The Mistics 588-0937 (Arlene)
Clyde Brown 821-4742 (Clyde)
Soul Pocket 739-7383 (Pete)
Paul Otten 602-1623 (Paul)
Stays in Vegas 479-0577 (Ed)
The Modulators 922-5445 (Randy)
The Remains 794-0686 (Lou)
The Company Band (Paul)

DJs, Misc Musicians

Randy 922-5445

Linens, Chair Covers, Etc

All Occasions 563-0600
Camargo 271-6510
Connie Duglin 923-0101 Kristan
Sphire Elegance 706-0545
Adora 755-5403
Prime Time 937-296-9262
BBJ bbjlinen.com

Valet

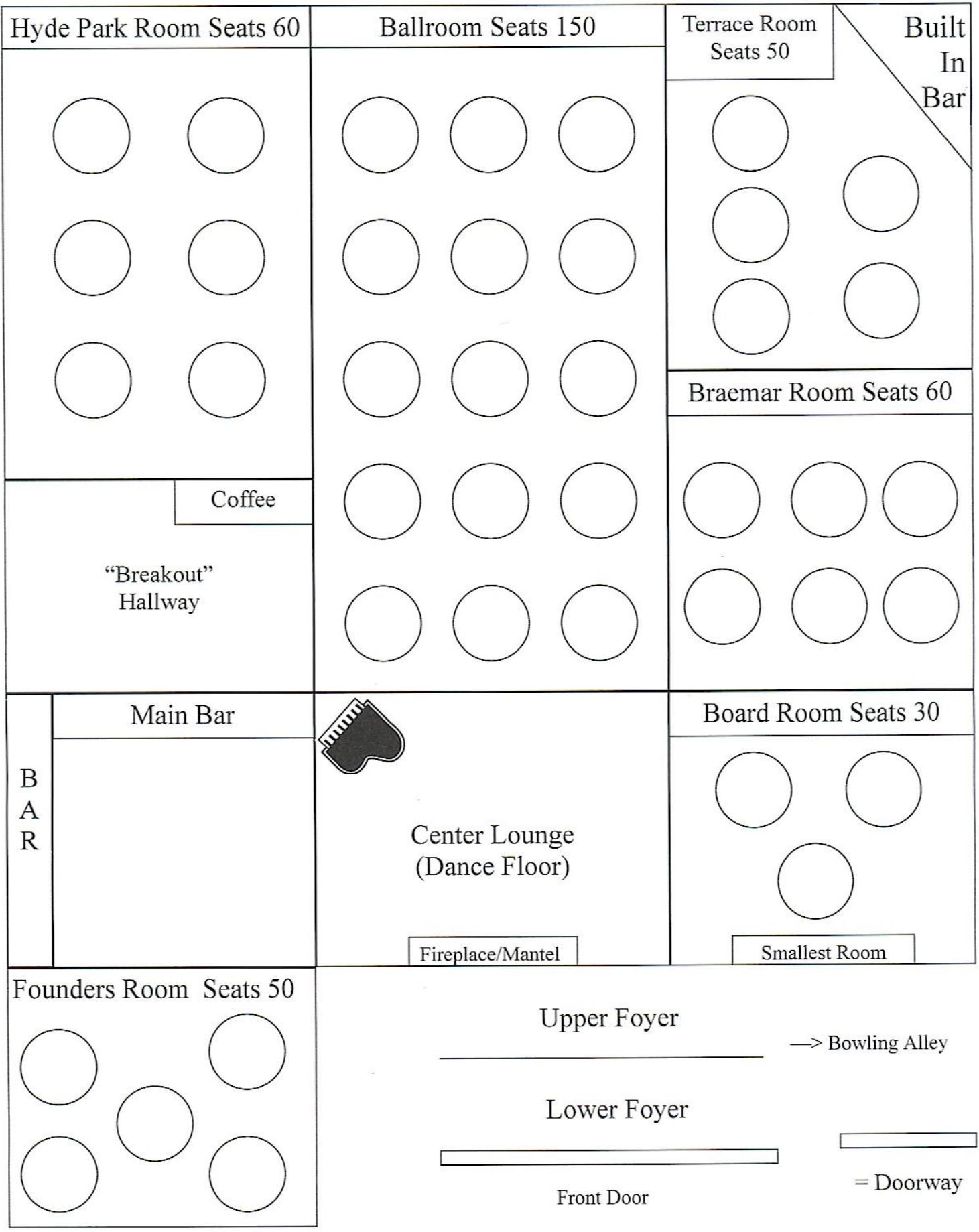
VP Parking 651-5434 (Jeff)
Prestige 871-4220 (Jeff)

Limo

Executive Services Group 235-3454 (Wes)

Performers & Entertainment

Cincinnati Circus 921-5454
Balloons Across the River (859-781-5666)
Charlie Cadabra 702-4400
Cookie the Clown 602-9109 (Gretchen)



Items free to use:

White folding chairs	143
Wood chairs	147
Blue cushioned chairs	166
5 foot round tables	17
6 foot round tables	33
High cocktail tables	10
6 foot long banquet tables	13
8 foot long banquet tables	31
Grand piano	1
White square table clothes	unlimited
Assorted colors of cloth napkins	unlimited



White
 Cream
 Yellow
 Gold
 Red
 Burgundy
 Pink
 Purple
 Light Blue
 Royal Blue
 Navy Blue
 Sea Foam
 Hunter Green
 Gray
 Brown
 Black

Items for use at a fee:

Votive candles	.25
Pillar candles	2
Mirrors	.50
Cake stand	10
Audio/Visual rental	10
Propane heaters for porch	10

Wedding Cost Estimates

Prices are subject to change and does not include \$5/person room charge if applicable

Chicken entrée	\$106.72/person
Hor d'oeuvres	9.75
(3 pieces pass per person from \$3.25 price group)	
Dinner	32
Bar average	40
Gratuity	17.99
Tax	6.98

Beef/Chicken Pairing	\$121.08/person
Hor d'oeuvres	9.75
(3 pieces pass per person from \$3.25 price group)	
Dinner	43
Bar average	40
Gratuity	20.41
Tax	7.92

Beef entrée	\$119.78/person
Hor d'oeuvres	9.75
(3 pieces pass per person from \$3.25 price group)	
Dinner	42
Bar average	40
Gratuity	20.19
Tax	7.84

Additional options

Portable bar set-up	200
Ceremony on site	150



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