

THE
Monastery
EVENT CENTER

Weddings

Historic Mount Adams

MonasteryEventCenter.com

Wedding Packages

Romantic ruins have been revived. In a dramatic endeavor, Towne Properties and Receptions Event Centers converged to revitalize The Monastery at St. Paul Place in Mount Adams. Rich in Cincinnati history and tradition, this beautiful, classic building originally housed the Cincinnati Observatory; thereafter the Holy Cross Monastery.

The Monastery's memorable building, exquisite courtyard, and beautifully landscaped grounds offer the perfect location for your event. The scenic views and delightful neighborhood are captivating. As a bonus, the unique photo opportunities are remarkable. The historic building's elegance and old world charm provide an idyllic setting for the celebration of a lifetime. The Monastery opened as a premiere venue for special events in May of 2016. After two years of planning, the historic property's rejuvenation was guided by careful reverence for this iconic building which is over 100 years old. The neighborhood, Mount Adams, often described as an urban island, is a treasure chest of history.

The Monastery rests atop that treasure as a royal jewel. Your guests now have the opportunity to share in the experience that is The Monastery; to take in the ambiance of old world enchantment—untarnished by modernization.

Finally, in Mount Adams, where parking comes at a premium, The Monastery Event Center offers abundant on-site parking. The parking, the magnificence of the entire property, the neighborhood, a creative culinary team and a professional staff dedicated to your event are the perfect components for creating a memorable event of a lifetime.

Historic Registry & Certification, Property Exclusivity, Distinctive Facilities

- Exclusive use of the historically registered property at the top of Mt Adams dedicated solely to your event—no other events or ceremonies will be scheduled.
- Exclusive use of the private, well-manicured grounds with unlimited access to surrounding views and property for unique photo opportunities, select gatherings, guest cocktail hours or memorable ceremonies. Consider also, the charming and alluring neighborhood that adjoins the property for after-parties, rehearsal occasions and photography.
- Exclusive use of the Bride’s Suite & Private Powder Room for the Bride’s comfort. Private use of the Groom’s Room & Bridal Staging Area.
- Full access to abundant, well lit, free parking—a notable feature in Mt. Adams.
- Upon guest arrival, a Monastery attendant will be stationed at the top of Pavilion Street & St. Paul intersection to direct guests. Plus, personalized signage at St. Gregory & Pavilion will be included to direct guests to the property’s private parking.
- Professional coordination & scheduled early admittance for all vendors or sub-contractors providing goods or services for your event.
- Personalized menu cards created, professionally printed and set on Gold or Silver charger plates at each place setting.
- The Monastery provides etched personalized champagne flutes for the bride & groom as keepsakes. Notably, your champagne toast features The Monastery’s private labeled “Golden Wedding” champagne. This is historically significant because Nicholas Longworth (1830 “The Father of the American Wine Industry”), purchased land in Mt Adams for vineyards where he produced America’s first champagne called “Golden Wedding”. It achieved recognition & awards across the Atlantic. This piece of history is unique to your special event and is memorialized in your glass flutes.
- Advanced planning assistance, customized room set up and professional event coordination detailing all aspects of your special event. Dedicated, experienced executive chef and culinary staff; skilled banquet captains; TIPS certified bartenders. Professional orchestration of all elements relating to your event.
- The property is on the historic registry. It is being vigilantly kept intact. Additionally, it has been awarded LEED Certification through a careful restoration focused upon the environment. The USGBC states LEED properties save “resources and have a positive impact on the health of occupants, while promoting renewable, clean energy.” It is meaningful to a community when the interests of historic preservation can lock arms with the concerns for safeguarding the environment and advance together into a better future—honoring the past and respecting our children’s future. [USGBC: “LEED stands for green building leadership transforming the way we think about how buildings & communities are maintained and operated across the globe.”]

The Monastery's Culinary Services

Food is prepared on the property in The Monastery's state of the art kitchen by the dedicated culinary team.

Menus are designed for optimal taste and presentation. Offerings are focused upon delivering choice diversity. The following submissions include plated and served dinners, food stations offerings, buffet service, hors d'oeuvres and "small plate" food service. Customization is available. Tastings for plated meal selections will be individually scheduled. Tastings for The Monastery's specialty food stations and other offerings must be performed in a group setting in order to be effective and provide proper services & displays. Therefore, these tastings can be on scheduled dates only. Special event menu cards will be professionally printed and set at all place settings. Additionally, for stations, each menu card will display a marked floor plan on the reverse side showing station locations and providing guidance for guests. The Monastery staff is knowledgeable and will professionally engage guests and be expertly conversant regarding the services being provided for all special events.

St. Paul's Stations Menu

Plentiful international food stations presented from separate striking displays.

Select this entire menu offering, or Option B: Choose 3 of the 4 stations.

Recommended for guest counts of 175 or less.

- Asian Station** • Custom Sushi Display offering Monastery favorites | Chef Action Station w/Stir Fried Chicken & Vegetables | Steamed Rice | Asian Salad with Ginger Dressing | Fried Rice from Chef Action Station | Chef's Asian Slaw
Accompaniments: Soy, Teriyaki Sauce, Sesame Seeds, Wasabi, and Ginger
- Mediterranean Station** • Chef Action Station featuring two Pasta Choices – with Alfredo or Monastery's Marinara | Monk's Favorite – Charcuterie Boards with Dry Aged Salami, Chef's Pâté and Olive Selections | Roasted Red Peppers | Chilled Sliced Specialty Italian Sausage Marinated Vegetables | Monastery's Double-Cooked Cured Pit Ham w/Sundried Tomato Rub – sliced cold | Caprese Salad w/Fresh Mozzarella, Tomatoes & Fresh Greens | Crostini Display with Olive Tapenade and Chef's Roasted Garlic Hummus
- Mexican Station** • Street Tacos Al Pastor: Roasted & Carved Pork Shoulder | Corn or Flour Tortillas
Chicken Fajitas with Premium Breasts filleted, seasoned and grilled
Accompaniments include: Sautéed Red & Green Peppers & Onions, Pico de gallo, Shredded Jack & Cheddar Cheese, Black Olives, Chopped Onions, Jalapeño Peppers, Black Beans, Sour Cream, and Cilantro | Spanish Rice | Warm Nachos and Queso Blanco Sauce
- Americana Comfort Food Station** • Chef's already famous Meatloaf – finished by flash searing at the food station.
Mashed Potato Bar and Accompaniments: Snipped Chives, Shredded Cheddar, Homemade Gravy, Whipped Butter, Hickory Bacon Crumbles, Lemon Pepper, Seasoned Sea Salt | Southern Style Green Beans with Old Fashioned Hams, diced Onions & Butter | Fresh Yeast Rolls | Iceberg and Tomato Salad with Ranch and Italian Dressing

Pavilion Plated Menu Offerings

Dinners include fresh fruit and domestic & imported cheese display upon arrival. Dinners are served and include baked rolls warm from the kitchen with whipped butter. Additional appetizers upon request – Plated service or an appetizer station upon guest arrival. Current offerings are listed but Chef welcomes the opportunity to customize your plated dinner. Additional fresh fish and poultry offerings can be arranged. Duet plates customized upon request. Below entrée pairings can be interchangeable and at client's discretion in collaboration with the Chef.

<i>Seared Filet Mignon</i>	•	Cheddar Mashed Potatoes and Glazed Carrots finished with a Horseradish Mushroom Gravy
<i>Braised Short Rib</i>	•	Creamy Polenta and Crispy Pancetta Brussels Sprouts finished with a rich Beef Sauce
<i>Center Cut New York Strip Steak</i>	•	Parsnip Puree, Roasted Red Potatoes and Seared Zucchini topped with a Cream Demi Glaze
<i>Monastery's Signature Pan Seared Fresh Salmon</i>	•	Roasted Asparagus Spears, Roasted Fingerling Potatoes, Butternut Squash Puree and a Lemon Shallot Buerre Blanc G/F
<i>Fresh Filet of Halibut</i>	•	Rice Pilaf, Grilled Zucchini and Portabella Mushrooms finished with a Creamy Pesto Sauce
<i>Seared Yellowfin Tuna</i>	•	Almond Crusted topped with a Sweet and Spicy Pineapple Salsa with Spanish Rice and Fire Roasted Poblano Peppers
<i>Seared Chicken Breast</i>	•	Smoked Gouda Bacon Mac 'n Cheese, Roasted Asparagus Spears and Chef's Dark Chicken Gravy
<i>Grilled Chicken Breast</i>	•	Sautéed Haricot Vert, Roasted Butter Parsley Red Potatoes and Dijonnaise Sauce G/F
<i>Grilled Center Cut Pork Chop</i>	•	Potato and Corn Hash, Sautéed Bell Peppers ~ finished with Monastery Bourbon BBQ Sauce
<i>Soy-Dijon and Rosemary Marinated Pork Loin</i>	•	Parsnip Puree, Roasted Root Vegetables and a Whiskey Teriyaki Sauce
<i>Duet Plates</i>	•	Choose 2 Entrees for each guest plate. Select preferred sides – or Chef will advise. Chicken & Beef or Fish & Beef

Offering 2 Separate Entree Choices (e.g. Either Chicken or Beef) For Advance Selection By Guests

Salad Selections for Pavilion Plated Dinners

Nina Salad • Mixed Greens, Sun Dried Cranberries, Goat Cheese and Toasted Pecans with Raspberry Vinaigrette G/F

Caesar Salad • Fresh Romaine with Aged Parmesan Cheese and Croutons with The Monastery Caesar Dressing (Anchovies upon request)

Monastery Spinach Salad • Fresh Spinach, Bosc Pears, Cranberries, Red Onion, Toasted Hazelnuts and Goat Cheese with Balsamic Dressing G/F

Arugula Salad • Arugula Greens, Shaved Parmesan and Halved Cherry Tomatoes with House Lemon Parmesan Dressing

Caprese • Fresh Mozzarella and Ripe Tomatoes on a Bed of Mixed Greens with Balsamic Vinaigrette G/F

Greek Salad • Romaine, Tomatoes, Feta, Red Onion and Cucumbers with Greek Dressing G/F

⁸ *Nicholas Longworth Signature Table Service Menu*

Dinner includes fresh fruit and domestic & imported cheese display upon arrival. Dinner service includes gourmet breads warm from the oven, your choice of Entrée served Family Style and a complimentary Nicholas Longworth Beverage Selection.

Introductory Table Service

- Handmade Gourmet Breads warm from the oven
Your choice of Chef's Signature Salad Offerings
Nina Salad, Caesar Salad, or Monastery Spinach Salad

Primary Service

- Select your Base Pasta - Cavatappi, Penne or Fettuccini
- Toss with your Favorite Sauce
 - Olive Oil, Lemon Zest, Salt and Pepper
 - Fire Roasted Tomato Sauce
 - Garlic and White Wine Cream Sauce
- Paired with Chef's Locally Sourced Vegetables
- Top with your Choice of Entrée (Served Family Style)
 - Braised Short Rib
 - Grilled Julienned Chicken Breast
 - Shrimp Scampi with Lemon and Garlic Aioli

Nicholas Longworth Beverage Selection

- Choice of Full Room Champagne Toast with "Golden Wedding" Bubbly or
Choice of One Local Cincinnati Craft Beer Available at Bars
*(MadTree PsychOPathy, MadTree Happy Amber, Rhinegeist Truth or
Rhinegeist Cheetah)*

Saint Gregory Buffet

- Upon Guest Arrival** • An elegant station display:
 Charcuterie including imported Prosciutto, Capicola, and Mortadella
 Seasoned Crostinis with Goat Cheese, Olive Tapenade, and Bruschetta
 Domestic and Imported Cheeses
 Seasonal and Tropical Fruits
- Carving Service** • From the carving station (Choose One):
 Slow Roasted Beef Tenderloin with Horseradish Mushroom Demi-Glace
 Roasted Pork Tenderloin with Monastery Bourbon BBQ Sauce
- Buffet Service** • Choice of One Additional Entrée:
 Chicken Marsala pan fried with a Marsala Wine Sauce and Sautéed Crimini Mushrooms
 Chicken Piccata pan fried with a Lemon Butter Cream Sauce topped with Capers
 Signature Pan Seared Fresh Salmon with Lemon Shallot Buerre Blanc G/F
- Additional Pasta Upgrade \$2.95 per person*
- Choice of One Potato:
 Trio of Roasted Red Potatoes, Yukon Gold Potatoes & Fingerling Potatoes G/F
 Aged Cheddar Mashed Potatoes G/F
 Roasted Asparagus Spears with a Fire Roasted Red Pepper Puree G/F
 Warm from the oven Chef's Roll selection
 Homemade Whipped Butter
- Choose One Salad** • Monastery Spinach Salad:
 Fresh Spinach, Bosc Pears, Cranberries, Red Onion, Toasted Hazelnuts and
 Goat Cheese with Balsamic Dressing G/F
- Caesar Salad:
 Fresh Romaine with Aged Parmesan Cheese and Croutons with
 The Monastery Caesar Dressing (Anchovies upon request)
- Nina Salad:
 Mixed Greens, Sun Dried Cranberries, Goat Cheese and Toasted Pecans
 with Raspberry Vinaigrette G/F

Immaculata Buffet

- Upon Guest Arrival*** • A distinctive station display:
 Fresh Seasonal Fruits
 Domestic and Imported Cheeses
 Seasoned Crostinis with Olive Tapenade and Goat Cheese
- Carving Service*** • From the carving station (Choose One):
 Roasted New York Strip Loins with Cream Demi-Glace
 Roasted Pork Loins with Monastery Bourbon BBQ Sauce
- Buffet Service*** • Choice of One Additional Entrée:
 Seared Chicken Breast topped with Smoked Gouda Sauce, Sautéed Bell Peppers, Onions and Chives G/F
 Signature Pan Seared Fresh Salmon with Lemon Shallot Buerre Blanc G/F
- Additional Pasta Upgrade \$2.95 per person*
- Roasted Root Vegetables G/F or Sautéed Haricot Vert G/F
 Garlic Roasted Red Mashed Potatoes G/F
 Warm from the oven Chef's Roll selection
 Homemade Whipped Butter
- Choose One Salad*** • Nina Salad:
 Mixed Greens, Sun Dried Cranberries, Goat Cheese and Toasted Pecans with Raspberry Vinaigrette G/F
- Caesar Salad:
 Fresh Romaine with Aged Parmesan Cheese and Croutons with The Monastery Caesar Dressing (Anchovies upon request)

Celestial Buffet

Carving Service

From the carving station (Choose One):
 USDA Prime Hearts of Sirloin with Cream Demi-Glace
 Roasted Pork Loins with Monastery Bourbon BBQ Sauce
 Roasted Breast of Turkey with Turkey Gravy G/F

Buffet Service

Choice of One Additional Entrée:
 Grilled Chicken Breast with a Garlic & White Wine Cream Sauce topped with
 Caramelized Onions & Scallions G/F
 Grilled Chicken Breast topped with Monastery Bourbon BBQ Sauce and
 Applewood Smoked Bacon

Additional Pasta Upgrade \$2.95 per person

Steamed Vegetable Bouquet G/F
 Chef's Baked Potato – sour cream, bacon, cheese, butter and snipped chives G/F
 Warm from the oven Chef's Roll Selection
 Homemade Whipped Butter

Choose One Salad

Nina Salad:
 Mixed Greens, Sun Dried Cranberries, Goat Cheese and Toasted Pecans with
 House Raspberry Vinaigrette G/F

Caesar Salad:
 Fresh Romaine with Aged Parmesan Cheese and Croutons with
 The Monastery Caesar Dressing (Anchovies upon request)

Eden Buffet

Carving Service

• From the carving station (Choose One):
Top Round of Beef with Demi-Glace
Roasted Pork Loins with Monastery Bourbon BBQ Sauce
Roasted Breast of Turkey with Turkey Gravy G/F

Buffet Service

• Choice of Chef's freshly prepared Pasta (Choose One):
Chicken Cavatappi Alfredo with julienned Chicken Breast in Creamy Alfredo Sauce
Bowtie Pasta with Sundried Tomato Cream Sauce
Smoked Gouda Bacon Mac 'n Cheese

Steamed Vegetable Bouquet G/F
Roasted Red Skin Potatoes with Herbed Garlic Butter G/F
Warm from the oven Chef's Roll Selection
Homemade Whipped Butter

Caesar Salad

• Fresh Romaine with Aged Parmesan Cheese and Croutons with
The Monastery Caesar Dressing (Anchovies upon request)

The Grotto Beverage Options

Any type of beverage package may be customized for any event. All bar and beverage setups and arrangements are provided with appropriate glassware accompaniments & garnishes.

- Grotto I** • **Non Alcoholic Drinks**
Hot Tea | Coffees | Iced Tea Station | Soft Drinks
- Grotto II** • **Open Bar: Non Alcoholic Drinks, Beer & Wine**
Non Alcoholic Drinks
Hot Tea | Coffees | Iced Tea Station | Soft Drinks
Domestic Beers
Bud Light | Budweiser | Miller Lite | Yuengling
House Wine-Mirassou
Chardonnay | Pinot Grigio | Cabernet Sauvignon | Pinot Noir | Moscato
- Grotto III** • **Open Bar: Non Alcoholic Drinks, Beer, Wine & Well Liquors**
Non Alcoholic Drinks
Hot Tea | Coffees | Iced Tea Station | Soft Drinks
Domestic Beers
Bud Light | Budweiser | Miller Lite | Yuengling
House Wine-Robert Mondavi Private Selection
Chardonnay | Pinot Grigio | Cabernet Sauvignon | Pinot Noir | Riesling
Well Liquor | Smirnoff Vodka, Beefeater Gin, Dewars Scotch, Jim Beam, Bacardi Rum, Canadian Club and El Toro Tequila
- Grotto IV** • **Open Bar: Non Alcoholic Drinks, Beer, Wine, Well Liquors & Premium Liquors**
Non Alcoholic Drinks
Hot Tea | Coffees | Iced Tea Station | Soft Drinks
Domestic Beers
Bud Light | Budweiser | Miller Lite | Yuengling | Heineken
House Wine-William Hill & Chateau St. Michelle
Golden Wedding Champagne | Chardonnay | Pinot Gris | Cabernet Sauvignon
Pinot Noir | Riesling
Premium & Well Liquor | Absolut Vodka, Stoli Vodka, Tanqueray Gin, Makers Mark Bourbon, Jack Daniels, Chivas Regal Scotch, Crown Royal and Jose Cuervo Gold Tequila
- Grotto V** • **The Crafty Monk Option**
Craft Beers: A distinctive addition to Grotto Bar Packages (MadTree or Rhinegeist)
- Grotto VI** • **Golden Wedding Champagne Toast**
This option provides The Monastery's historic "Golden Wedding Champagne" to be poured in all guests champagne flutes for a toast.

Grotto Beverage Options Cont.

Any type of beverage package may be customized for any event. All bar and beverage setups and arrangements are provided with appropriate glassware accompaniments & garnishes.

Grotto VII • Open Bar: Non Alcoholic Drinks, Beer, Wine & Ultra-Premium Liquors

Non Alcoholic Drinks

Hot Tea | Coffees | Iced Tea Station | Soft Drinks

Domestic Beers

Bud Light | Budweiser | Miller Lite | Yuengling | Heineken

Craft Beers or White Claw (Pick Two)

Rhinegeist Truth | Rhinegeist Bubbles | Rhinegeist Cheetah | MadTree PsychOPathy
MadTree Happy Amber

White Claw Flavors Available | Mango | Raspberry | Ruby Grapefruit | Lime

House Wine -William Hill & Chateau St. Michelle

Golden Wedding Champagne | Chardonnay | Pinot Gris | Cabernet Sauvignon
Pinot Noir | Riesling

Ultra-Premium Liquors | Grey Goose Vodka, Tito's Vodka, Hendricks Gin,
Woodford Reserve, Bulleit Rye, Captain Morgan Spiced Rum, Macallan 12, Glenlivet 12,
Jameson Irish Whiskey, Espolon Tequila, and Bacardi Rum

Also Included | La Marca Prosecco, St. Germain Elderflower Liqueur, and Aperol

Wedding Ceremonies

Timing & Access

When ceremonies are added to a package, access to the facility is granted for both the bridal party and the immediate family 3 hours in advance of the scheduled ceremony start time. Also, an additional 45 minutes will be added to the pre-stated 4 hour event time for ceremonies. The 3 hour advance arrival permits appropriate time for preparations such as dressing, make-up, touch-up, pre-event photography and general activities to get ready for the ceremony. The Monastery's grounds will also be available during this time. Facility access includes Bridal room, Groom's room, lobby, Bridal staging room, ceremony area, private powder room and common area restrooms. ***The Monastery Liquor License does not allow alcohol to be brought onto The Monastery Premises. All Alcohol must be purchased from The Monastery Event Center.***

Arrangements

Indoor Ceremony & Reception

For guest counts of 160 or less, the ceremony, as well as the reception, can take place inside The Monastery. This setup will occur with guest chairs set theatre style in the front of the room – with a bridal aisle. The ceremony will take place on stage. At the end of the ceremony, the bridal party and guests will enjoy a Cocktail Hour where the bars will be open. Time will be needed to “shift” tables from the rear of the room to their reception location.

Indoor Ceremony – Outdoor Cocktails – Indoor Reception

Regardless of guest count, the ceremony will take place inside The Monastery. The room will be appropriately set to the client's specifications and the ceremony will take place on stage. Guests will be welcomed outdoors for cocktails and hors d'oeuvres (dependent upon beverage/menu selections). The inside space will be “flipped” and guests will be invited to return inside for the reception. For Guest Counts above 160, a tent and walkway tent must be rented for the cocktail time. *(Includes two Grotto II bar setups with bartenders) Outdoor Liquor Bars require additional set up and set up fees.*

Outdoor Ceremony—Indoor Reception *Outdoor ceremony is an available option.*

Rehearsals are scheduled on Thursdays for either of the following slots: 5:45pm or 7:00pm
Sales tax & customary 22% service charge will be added to all line items on all invoices

Hors d'Oeuvres & Late Night Snacks

Stationed Hors d'Oeuvres

Fresh Seasonal Fruits and Domestic & Imported Cheese Display *G/F*

Charcuterie Option A: Prosciutto, Capicola, Mortadella, Aged Salami, Brie, Crostinis,
Goat Cheese and Olive Tapenade *G/F*

Charcuterie Option B: Boar, Smoked Salmon, Capers and Onions, Pepperoni, Blue Cheese, Fontina,
Asiago, 4-Year Aged Cheddar, Small Dill Pickles, Honey and Candied Walnuts *G/F*

White Gloved Butler Served Hors d'Oeuvres Offerings

Caprese Skewers with Tomato and Mozzarella with Balsamic (1 ea.)

Tomato and Basil Bruschetta Crostinis (2 ea.)

Red Pepper and Quinoa Stuffed Mushrooms (2 ea.)

Tomato Soup Shooters with Heart Cheese Toasts (1 ea. Tall Profile Glass Shooters)

Olive Tapenade and Goat Cheese Crostinis (2 varieties, 1 ea.)

Black Bean Quesadilla Cup with Queso Fresco (2 ea.)

Gourmet Bread Sticks with Marinara Sauce (1 ea. Tall Profile Glass Shooters)

Candied Maple Bacon Sticks (2 ea.) *G/F*

Italian Sausage Stuffed Mushrooms (2 ea.)

Herb Crusted Grilled Shrimp served with Ahi Sauce (1 ea.) *G/F*

Seared and Baked Meatballs with Sweet Thai Sauce (3 ea.)

Miniature Beef Wellingtons with Horseradish Gravy (2 ea.)

Chilled Carved Beef Tenderloin with Medallion Buns (1 ea.)

Chicken Quesadilla Cups (2 ea.)

Chicken Teriyaki Skewers (1 ea.)

Bacon Wrapped Scallop Skewers (2 ea.)

Butler Served Jumbo Shrimp (2 ea.) *G/F*

Crab Stuffed Mushrooms (2 ea.)

Potato Medallion Topped with Crab and Cream Cheese Blend (2 ea.)

Steak Oscar Skewer with Beef Tenderloin, Lump Crab, Asparagus and Béarnaise Sauce (1 ea.) *G/F*

Buffalo Chicken with Blue Cheese in a Phyllo Cup (2 ea.)

Brie and Raspberry Phyllo Purse (1 ea.)

Caramelized Apple and Pork Belly Skewer (2 ea.)

Roasted Porchetta, seasoned with Fresh Rosemary and Whole Grain Mustard on a Sliced Baguette (2 ea.)

Late Night Offerings

Authentic Cincinnati Skyline Chili Bar, Nacho Bar

Sliders and Tater Tot Bar

Late Night Offerings can be customized by request



Dessert Packages

Belgian Waffle Station

Belgian Waffles, Strawberries, Blueberries, Whipped Cream, Chocolate Chips,
Syrup & Whipped Butter

Donut Station with Chocolate Mousse Shooters

Variety of Holtman's Donuts with Chef's Whipped Chocolate Mousse served in a
glasses shooter

Cincinnati Artisan Sweets Display

Holtman's Donuts & Fritters, Chef's Chocolate Mousse, Graeter's Cheese Crowns,
Chocolate Dipped Strawberries, Taste of Belgium Macarons,
Chocolate Dipped Mandarin Orange Garnish

Graeter's Big Scoops Ice Cream

Double Chocolate Chip, Mint Chocolate Chip, Cookie Dough Chip
Vanilla Bean or Black Raspberry Chip

Quantities of 24
(Subject to availability)

Suite Menus

Bridal Suite (minimum of 6 guests)

Chicken Salad and Ham Salad with assorted Crackers

Seasonal Berries and Fruits

Chocolate Covered Strawberries

Bottled Water, Tea, Soft Drinks

Mimosas with Monastery's "Golden Wedding" Bubbly

Groom Suite (minimum of 6 guests)

Build your own Sandwiches - Ham, Turkey, Swiss, Cheddar, Lettuce, Tomato, Mayo, Bacon,

White Bread, Marble Rye

Potato Salad, Pasta Salad

Assorted Cookies

Bottled Water, Tea, Soft Drinks

Bucket of Beers (6)

Bridal & Groom's Suite Rental Starting at 10:00 am