



Erlanger

1379 Donaldson Hwy; Erlanger KY 41018 (859) 746-2700

Fairfield

5975 Boymel Dr; Fairfield OH 45014 (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



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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 Snack

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, Onions, 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



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

DUET PLATE SELECTION: (CHOOSE TWO)

Filet Mignon Salmon w/ Dill Cream Sauce Pork Tenderloin Medallions Grilled Chicken wi/ Tomato Basil Salsa Chicken Pomadora 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 Truffle Potato Tuscan Roasted Potatoes Buttered Parsley Potatoes

Confetti Rice Chef's Gourmet Mac N Cheese Herb Roasted Red Skin Potatoes Bowtie Pasta w/ Sundried Tomato Cream Sauce

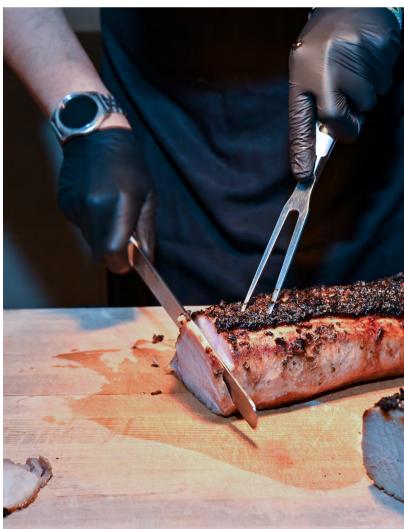
PLATED SIGNATURE SALAD: (CHOOSE ONE)

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 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

LATE NIGHT SNACKS: (MINIMUM PURCHASE OF 75)

Coney Bar Nacho Bar Soft Pretzel Bites w/ Cheese Chicken Quesadilla Bites Vegetable Crudité Bruschetta Mama Monhollen Meatballs

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 CakeStrawberry 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





Remarkable People ... Memorable Events

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