

Banquets



Dinner Event Menus

The Cincinnati Woman's Club
330 Lafayette Avenue
Cincinnati, Ohio 45220
www.cincinnatiwomensclub.com
513.961.6535

Entertain Elegantly

AT THE CINCINNATI WOMAN'S CLUB

The Catering and Culinary Team at The Cincinnati Woman's Club takes great pride in creating elegant and memorable events for our members. We are ready to help you design a tailored menu to reflect your personal tastes and satisfy even the most discriminating palate.

Your family and friends will admire your careful preparation when you host a special celebration at the Club; they will appreciate your thoughtfulness when you host a special birthday, anniversary, or couples' shower at the elegant clubhouse.

With several rooms of different sizes and formality, you will find the perfect setting for your event. The Drawing Room is the ideal place to welcome guests. The Tea Room provides a beautiful setting for your formal dinner. The Lecture Room and Hampton Court offer accommodations for more casual gatherings.

When your event includes full meal service, the Club does not charge its members a room rental fee. If you require a second room, the following fees apply:

<u>Room</u>	<u>Capacity</u>	<u>Room Fee</u>
Auditorium	360	\$300
Tea Room	200	\$200
Drawing Room	35	\$150
Private Dining Room	32	\$150
Board Room	20	\$50
Hampton Court	60	\$150
Lecture Room	72 (meal); 90 (lecture)	\$150
Taylor-Hampton Room	15	\$25

If you require audio-visual equipment set-up for your event, an additional \$100 Technology Fee will apply.



MENU INFORMATION

The CWC kitchen can provide a variety of menus from buffets to seated dinners with full service, and we are happy to customize the selections for your event.

To ensure compliance with CWC and local policy, guests may not bring food or alcoholic beverages into The Cincinnati Woman's Club.

MENU GUARANTEE

To deliver a successful event, the CWC requests that you provide us with a final confirmation or guarantee of the number of individuals attending your event. This guarantee should be received 72 hours prior to the event. The guaranteed number of guests will be the basis for the billing charges.

BILLING

All billing for events will appear on the member's account. Adjustments to count will determine final invoice. All sales are subject to applicable sales tax.

MISCELLANEOUS AMENITIES

Plentiful parking is available adjacent to the clubhouse, including handicap parking spaces.

TAX & GRATUITY

Please note that the pricing listed in these pages does not include the 20% gratuity charge or applicable sales tax. The gratuity and sales tax will be added to your final invoice.



COCKTAIL HOUR



Beer, Wine, and Liquor

- All alcohol served at The Cincinnati Woman's Club must be sold to a member of the Club.
- The Club can offer beer and wine for your event.
- If you choose to serve other alcoholic beverages, the CWC will contract with Bourbon Street Bartending. The cost of this service will be added to the member's account.
- Glassware and ice are provided by the CWC at a cost of \$5.00 per person.



You will speak with John Faler directly to assure the bar service provides exactly what you want to serve:

Bourbon Street Bartending

513-604-1512

johnfal7@aol.com

Hors d'Oeuvres

Passed Hors d'Oeuvres

\$6.50 per person per item for 1 hour

STUFFED MUSHROOMS ♦ ARTICHOKE BEIGNETS ♦ MINI CRAB CAKES

SPANAKOPITA ♦ CHEESE PUFFS ♦ ASSORTED MINI QUICHES

APPLE PORK BELLY SKEWERS ♦ CHICKEN SATAY THAI (SPICY)

HONEY SRIRACHA CHICKEN MEATBALLS ♦ BACON-WRAPPED WATER CHESTNUTS

Stationary Hors d'Oeuvres

(1 hour)

SMOKED SALMON PLATTER

with capers, red onion, tomato, and whipped cream cheese with sliced baguette

\$6.50 per person

SEASONAL BRUSCHETTA

\$3.00 per person

CHEESE AND FRUIT DISPLAY

\$4.50 per person

VEGETABLE CRUDITÉS WITH TWO DIPS

Choose from Pesto Aioli,

Buttermilk Ranch, and

Caramelized Onion Hummus

\$3.25 per person

DEVEILED EGGS

\$3.25 per person

CHARCUTERIE BOARD

\$6.75 per person



SHRIMP COCKTAIL WITH COCKTAIL SAUCE
IS AVAILABLE AT MARKET PRICE

Dinner

All dinner entrées include choice of salad, roll & butter, choice of two sides, dessert, and coffee, tea, or iced tea



Salad Choices

FRESH HOUSE SALAD

Field greens garnished with cucumber, carrots, and tomatoes, with vinaigrette dressing



BABY ARUGULA SALAD

(additional \$2 per person)

Baby arugula with Parmesan cheese, toasted pine nuts, and lemon vinaigrette

CAESAR SALAD

Romaine lettuce with croutons, Parmesan cheese, and house-made Caesar dressing

LOCAL BABY GREENS SALAD

(additional \$2 per person)

Local baby greens, mandarin oranges, toasted pecans, dried cranberries, and balsamic vinaigrette



Side Dishes

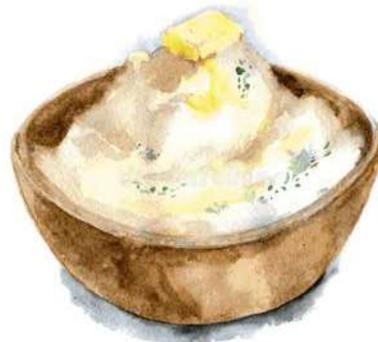
(Choice of two with any entrée)

Wild Rice Blend ♦ Couscous

Mashed Potatoes ♦ Roasted Potatoes

Corn Souffle ♦ Green Beans

Asparagus ♦ Seasonal Vegetables



**Please note: There is a \$3 per person supplemental charge when two menu choices are offered, and a \$4 per person charge when three menu choices are offered.*

Seafood Selections



LEMON HERB ROASTED SALMON
\$47.50

ARCTIC CHAR WITH CAPER BEURRE BLANC
\$55.75

BROILED PARMESAN & HERB CRUSTED HALIBUT
Market Price

SCAMPI-STYLE SHRIMP
\$56.25

CRAB CAKES
WITH SAUCE BÉARNAISE
Market Price



Poultry Selections



CHICKEN PROVENÇALE
\$36.50

ARTICHOKE CHICKEN
\$36.50

BASIL ASIAGO CHICKEN
\$36.50

TARRAGON CHICKEN
\$36.50

PROSCIUTTO STUFFED CHICKEN BREAST
with Marsala Sauce
\$39.50

Pork Selections

ROASTED GARLIC PORK TENDERLOIN
with Feta, Sundried Tomatoes, and
Fresh Basil
\$36.50

SAUTÉED PORK MEDALLIONS
in a Creamy Caper Sauce
\$36.50

ROASTED PORK TENDERLOIN
with Rosemary Peach Gastrique
\$36.50



Beef Selections

At Market Price

BEEF AU POIVRE
with Brandy Cream Sauce

SLICED TENDERLOIN
with Mushroom Demi-Glace

RED WINE BRAISED SHORT RIBS

GRILLED FILET MIGNON
with Sauce Béarnaise



Vegetarian Selections

EGGPLANT PARMESAN WITH SPAGHETTI
\$32.00

MUSHROOM AND CHEESE TART
\$32.00

SEASONAL VEGETABLE RISOTTO
\$33.00

GRILLED MARINATED TOFU ON SPICY ASIAN SLAW
\$33.00

BUTTERNUT MIGNON
WITH SHERRY MUSHROOM SAUCE
\$33.00



Gluten-Free, Dairy-Free, and other Nonallergic options are available with advance notice.

The Perfect Ending

Your choice of dessert is included in the price of the banquet meal. The lists below are just a sampling of the desserts available; please ask if you do not see what you want here.

We recommend an assortment of mini-desserts so that guests can make their own selection from the many delicious treats offered on our dessert menu.

CAKES

MANDARIN ORANGE CAKE

CREAMY COCONUT CAKE

CARROT CAKE WITH
CREAM CHEESE FROSTING

ANGEL FOOD CAKE

POUND CAKE WITH BERRIES
& WHIPPED CREAM

CHOCOLATE FLOURLESS CAKE
WITH RASPBERRY SAUCE



PIES

KEY LIME PIE

PECAN PIE

FRUIT PIES:

APPLE, BLUEBERRY, CHERRY

LEMON TART

OTHER DESSERTS

FRUIT COBBLER (PEACH, BERRY, APPLE)

CHEESECAKE WITH SAUCE
(RASPBERRY, CHOCOLATE, CARAMEL)

TIRAMISU

LOVELYS (LEMON OR LIME)

CHOCOLATE MOUSSE

BAVARIAN CREAM PUFF

CHOCOLATE NUT BALL
(parties of 30 or less)

ASSORTED MINI DESSERTS



Some desserts are seasonal; please ask your banquet coordinator if your selection is available for your event.



Plan Your Event at The Cincinnati Woman's Club

- Weddings
- Memorial Gatherings
- Luncheons
- Celebrations
- Parties
- Showers
- Meetings
- Receptions

In the heart of Clifton's Gaslight District, near downtown, Interstate 75, and the University of Cincinnati, The Cincinnati Woman's Club is centrally located and easily accessible. The Club is private, but welcomes member-sponsored events.



Contact the General Manager
at 513-559-6102 to plan your event
banquets@cincinnatiwomensclub.com