

**MANOR HOUSE**  
EVENT CENTER

[WWW.MANORHOUSEOHIO.COM](http://WWW.MANORHOUSEOHIO.COM)





The Manor House



# WELCOME TO THE MANOR HOUSE!

Cheers to your engagement and upcoming wedding! The fun and excitement is just getting started, and the entire team at the Manor House is thrilled to help you create the wedding of your dreams.

We know that planning a wedding is an exciting, yet sometimes overwhelming time, which is why our dedicated team of wedding pros are here for you throughout this journey. In fact, that's one of the top benefits of booking your wedding at the Manor House ...you have an experienced team working with you every step of the way. Go team!

Whether you're planning something small and intimate or ornate and grand, our flexible floor plans, indoor and outdoor spaces, and fabulous menus, easily allow you to design a wedding day that perfectly reflects who you are as a couple.

From bridal showers and rehearsals, to wedding ceremonies and receptions, we have everything you need all in one place making planning a breeze.

We pride ourselves on offering all of our clients and guests delicious food, a professional and courteous staff, and a variety of top-notch amenities all set within a beautiful and tranquil environment.



*'Thank you for sharing such a momentous occasion with us! We look forward to hosting your wedding and are excited to be part of your wedding story!'*

-Janet and David Nelson, Owners



## MANOR HOUSE Event Center



### WHAT'S INCLUDED.....3

#### EVENT SPACES

Overall Floor Plan.....	4
Georgian Ballroom.....	5
Manor Ballroom.....	7
Carriage House.....	10
Courtyard.....	12
Atrium.....	13
Gazebo.....	15

#### CATERING

Brunch.....	16
Luncheons.....	17
Hors d'Oeuvres.....	19
Sit Down Dinners.....	22
Dinner Buffets.....	24
Late Night Snacks.....	25
Selections.....	26
Dessert.....	27
Beverage Service.....	29

#### PLANNING TIPS

Frequently Asked Questions.....	31
Planning Resources.....	33



7440 S. Mason-Montgomery Road  
Mason, Ohio 45040  
513.459.0177

[Info@ManorHouseOhio.com](mailto:Info@ManorHouseOhio.com)

[www.ManorHouseOhio.com](http://www.ManorHouseOhio.com)

   @ManorHouseEventCenter

# WHAT'S INCLUDED

Planning a wedding requires many different resources and services all coming together seamlessly. We pride ourselves on making this process as easy as possible for you, which is why we offer all of these planning services and solutions...all of which *are included* when you book your wedding with the Manor House.

## THE MANOR HOUSE TEAM

- ◆ In-House Event Planning & Support
- ◆ Executive Chef & Culinary Team
- ◆ Event Management and Serving Staff
- ◆ Experienced Bartenders
- ◆ Involved Owners

## PLANNING & EVENT DESIGN

- ◆ Event Detail Meeting(s)
- ◆ Menu & Bar Selection Guidance
- ◆ Invitation to Food Tasting Event
- ◆ Vendor Recommendations & Follow Up
- ◆ Customized Room Layout
- ◆ Upgraded Linen, Decor & Lighting Available

## MENU & BAR ESSENTIALS

- ◆ Extensive Culinary Menu
- ◆ Delicious Food Prepared On-Site by our Executive Chef and Culinary Team
- ◆ Flexible Bar Packages
- ◆ Ivory Dinnerware
- ◆ Gold or Silver Flatware
- ◆ Table & Bar Glassware
- ◆ Serving Platters, Bowls & Chafers
- ◆ Water, Coffee & Hot Tea Service
- ◆ Cake Cutting and Plating

## ADDITIONAL WEDDING PERKS

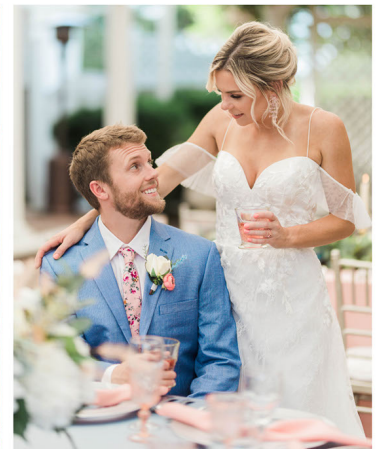
- ◆ Wedding Concierge
- ◆ All Setup and Teardown
- ◆ Day of Event Management
- ◆ Complimentary WiFi
- ◆ Free On-Site Parking
- ◆ Tables & Chairs (Upgrades Available)
- ◆ House Table Linens (Upgrades Available)
- ◆ Complimentary Dance Floor
- ◆ Dressing Suite(s)
- ◆ House Centerpieces & Table Numbers
- ◆ Wedding Rehearsal with Ceremony Booking
- ◆ 18 acres of beautifully manicured grounds for wedding photos

### THE MANOR HOUSE DIFFERENCE

Many venues do not provide even a portion of these amenities and event planning resources leaving you to outsource them causing extra work and expense.

We're known for 'The Manor House Difference' because of our dedicated staff, attention to detail, and truly supporting you with all of your event needs.

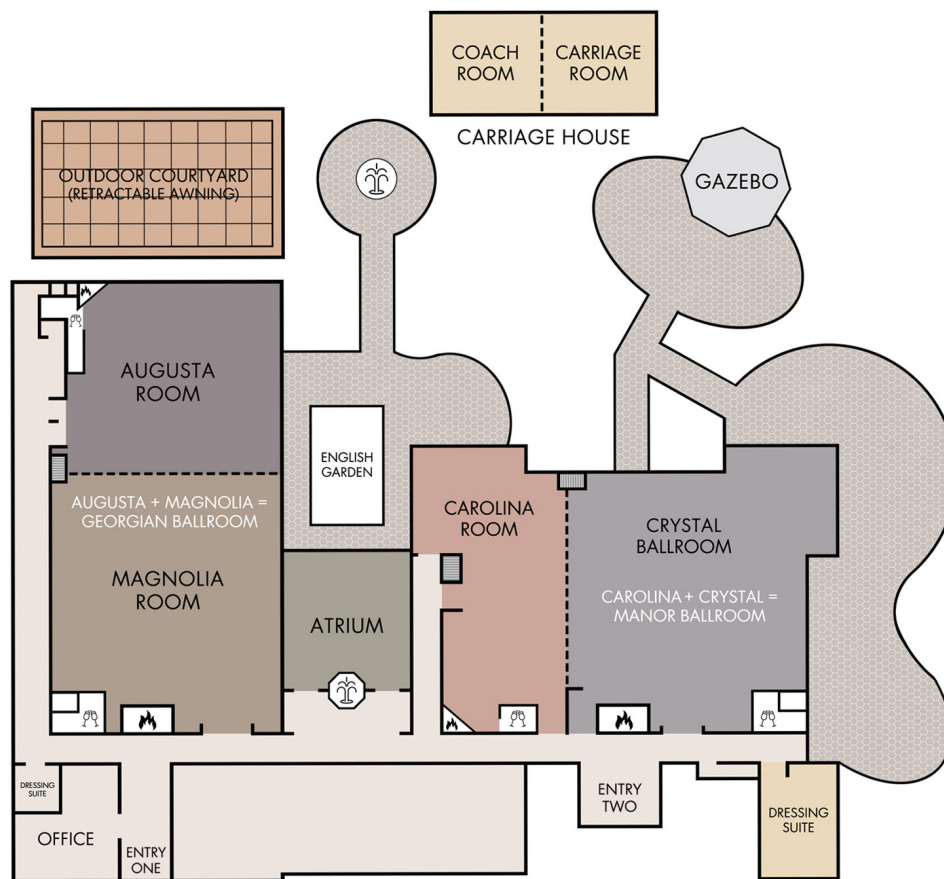
We want you to focus on what really matters...your guests and making fabulous wedding day memories.  
Let us take care of the rest!



# MANOR HOUSE OVERVIEW

The Manor House features flexible spaces that can be customized to meet a multitude of wedding needs whether it is just for the wedding day or a full wedding weekend. From 20 to 2,000 people, we have numerous indoor and outdoor spaces that can be arranged a variety of ways.

The main building features a country club setting and inviting rooms, featuring oversized windows and walkout French doors. Each ballroom contains a Mahogany bar, fireplace and magnificent covered porch. As the newest addition to the Manor House Estate, The Carriage House is reminiscent of a rustic lodge with outdoor spaces as well. The Carriage House also includes three smaller rooms on a lower level perfect for wedding party dressing suites.



Just like the happy couple, all of our rooms have their own perfect match! Here we have listed the reception room and the corresponding ceremony location that goes with that room. To make planning easy, we have also included your ceremony and reception time frames for you.

ROOM	RECEPTION TIME	CEREMONY	CEREMONY TIME
Augusta Room	8:00PM - 12:00AM	Courtyard	7:30PM
Magnolia Room	8:00PM - 12:00AM	Carriage Room or CH Patio	7:30PM
Georgian Ballroom	8:00PM - 12:00AM	Courtyard	7:30PM
Carolina Room	7:00PM - 11:00PM	Atrium or Gazebo	6:30PM
Crystal Room	7:00PM - 11:00PM	Atrium or Gazebo	6:30PM
Manor Ballroom	7:00PM - 11:00PM	Atrium or Gazebo	6:30PM
Carriage Room	7PM - 11PM or 8PM - 12AM	Coach Room or CH Patios	6:30PM or 7:30PM



# GEORGIAN BALLROOM

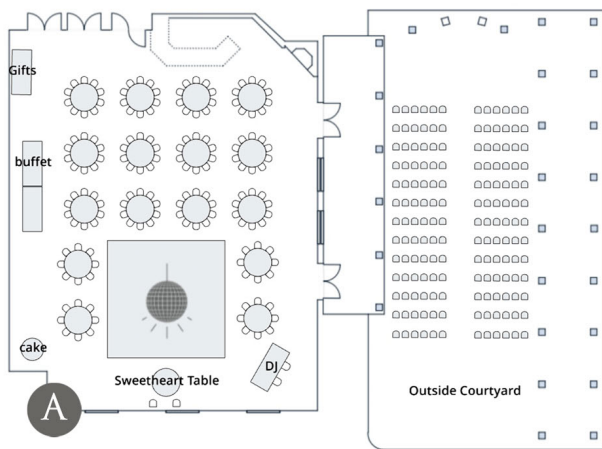
The Georgian Ballroom is made from the combined Augusta and Magnolia Rooms. Those same rooms can be separated by a sound-dampening room divider or opened to make our largest event space. These rooms feature a built-in Mahogany bar, fireplace, crystal chandeliers and garden views.

Designed for maximum visibility and crowd flow, the Georgian, Augusta and Magnolia Rooms are perfectly suited for wedding ceremonies and receptions of all sizes and floor plans.

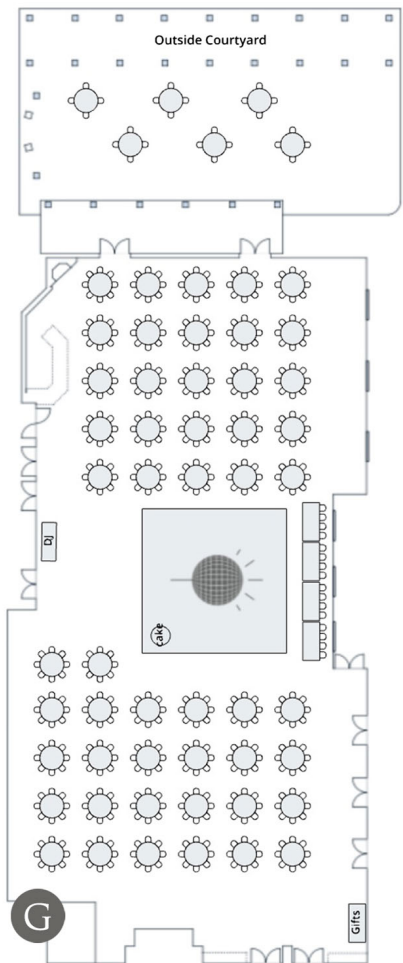
Your Sales Manager will be happy to help you design a floor plan that optimizes the room for your guest size, dining preferences, and reception activities. They will also help you select and order any decor upgrades like linens, chairs or dinnerware so you can easily design the perfect look for your special day.

Planning a ceremony and reception at Manor House? Don't forget to review the venue map on Page 4, which covers the ceremony location and time that corresponds with your reception room.

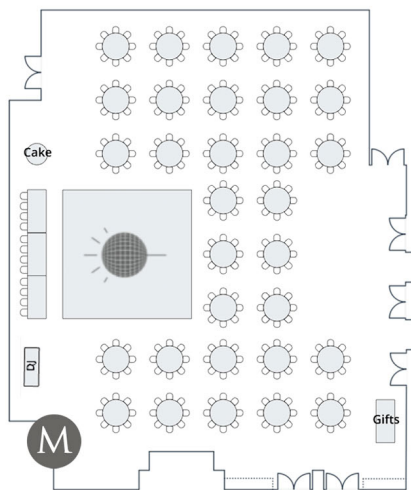
## SAMPLE AUGUSTA, MAGNOLIA AND GEORGIAN FLOOR PLANS



**A**  
Augusta Room set for 154 guests, a dance floor, gift table, cake table, DJ table, buffet line and sweetheart table. The adjoining Courtyard is set for a ceremony with 156 seats.



**G**  
Georgian Ballroom set for 408 guests with a head table for a wedding party of 16, dance floor, gift table, cake table and DJ table. The adjoining Courtyard is set for cocktails with seating for 24 guests.



**M**  
Magnolia Room set for 248 guests with a head table for a wedding party of 12, dance floor, gift table, cake table and DJ Table.

ROOM	CEREMONY	COCKTAIL	RECEPTION	PLANNING IDEAS...
Augusta	350	300	180 w/ Dance Floor	See more sample floor plans, event photos and planning ideas at <a href="http://www.Pinterest.com/ManorHouseOhio">www.Pinterest.com/ManorHouseOhio</a>
Magnolia	600	500	250 w/ Dance Floor	
Georgian	1,000	1,000	500 w/ Dance Floor	

# MANOR BALLROOM

The Manor Ballroom is made from the combined Carolina and Crystal Rooms. Those same rooms can be separated by a sound-dampening room divider or opened to make one large event space.

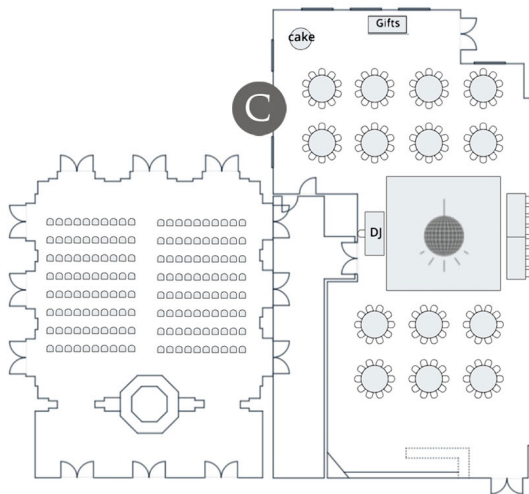
These rooms also feature a built-in Mahogany bar, fireplace, crystal chandeliers and garden views with access to covered porches and garden patios. The Carolina Room also has direct access to The Atrium.

Planning a ceremony and reception at Manor House? The venue map on Page 4 covers the ceremony location and time that corresponds with your reception room along with the hours of your reception.

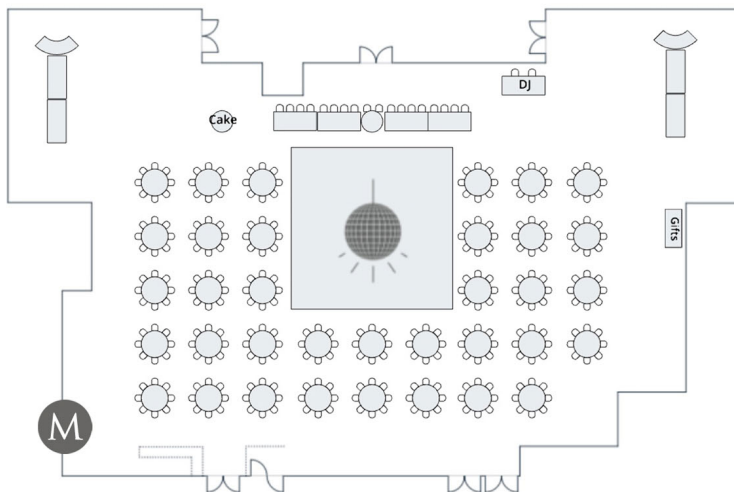
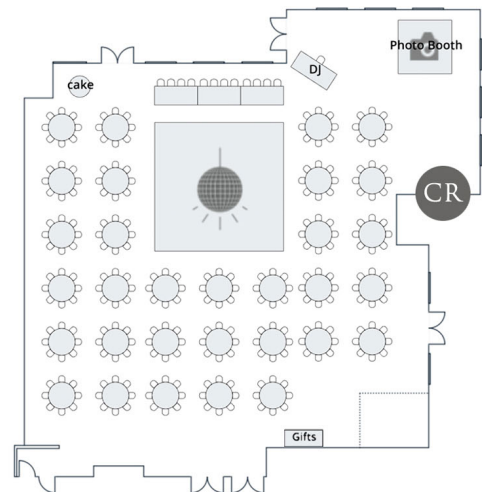
## SAMPLE CAROLINA, CRYSTAL & MANOR BALLROOM FLOOR PLANS

**C**  
 Carolina Room set for 140 guests with a head table for a wedding party of 8, dance floor, gift table, cake table, and DJ Table.

The adjoining Atrium is set for a ceremony with 160 seats.



**CR**  
 Crystal Ballroom set for 248 guests with a head table for a wedding party of 12, dance floor, gift table, cake table, DJ table and photo booth.



**M**  
 Manor Ballroom set for 280 guests with a head table for a wedding party of 18, dance floor, gift table, cake table, DJ Table and two buffets.

ROOM	CEREMONY	COCKTAIL	RECEPTION
Carolina	250	300	150 w/ Dance Floor
Crystal	600	500	250 w/ Dance Floor
Manor	1,000	800	500 w/ Dance Floor







Reception in the Carriage Room set for 118 guests and 14 in the wedding party at the head table.



Ceremony in the Carriage Room

Babcock Studio



1 of 3 Private Rooms for Dressing Suites



The Carriage House Back Patio



Ceremony in the Coach Room



# THE CARRIAGE HOUSE

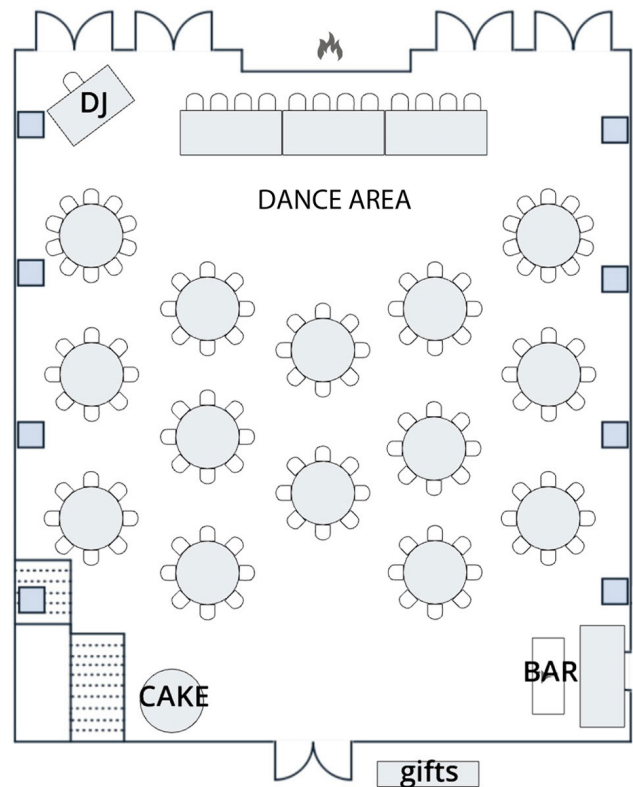
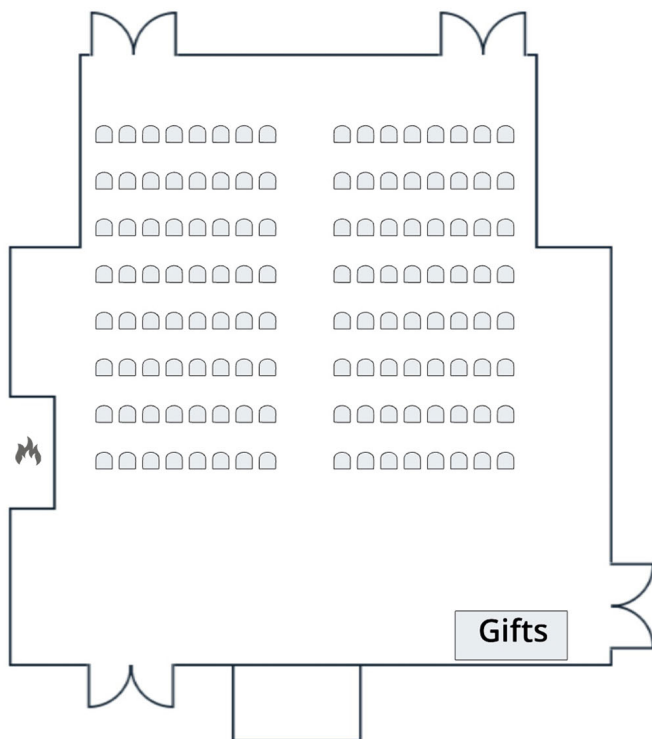


The Carriage House features exposed wood beams, vaulted ceilings, stone fireplaces, and hardwood floors artfully blending rustic charm with modern amenities.

Nestled on the backside of the Manor House property amongst the trees, The Carriage House has ample outdoor space around the Carriage House giving your guests a secluded oasis. Enjoy use of the front or back patios for a wedding ceremony or cocktail hour.

The Carriage House features open event rooms (The Coach Room and The Carriage Room), three private smaller rooms, and elevator access between floors. The Carriage House includes all the amenities listed on the 'What's Included Page.' The chairs included are Mahogany Folding Chairs, but upgrades are available. Be sure to ask your Sales Manager for more information.

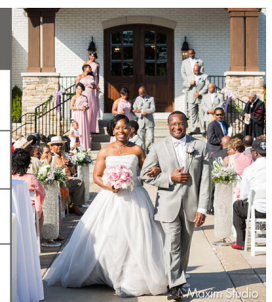
Coach Room set for a ceremony with 128 guests with a gift table.



Carriage Room set for 116 guests and a head table for 12 in the wedding party, dance area, cake table, DJ table and bar. Gift table is in the foyer.



ROOM	CEREMONY	COCKTAIL	RECEPTION
Carriage Room	280	280	150
Coach Room	170	170	N/A
Front Patio	300	300	N/A
Back Patio	150	150	N/A



Please note that the Carriage Room is only used for a ceremony location when paired with a reception in the Magnolia Room. The Coach Room and either front or back patio can be the ceremony locations for the Carriage Room.





# THE COURTYARD

The Courtyard is located adjacent to the Augusta Room or Georgian Ballroom. Featuring a retractable awning roof, The Courtyard provides you with a scenic outdoor event space protected from light rain and direct sunlight.

Perfect for wedding ceremonies, baby showers, bridal showers, or cocktail hour, The Courtyard is a favorite gathering place for guests.

THEATER	COCKTAIL	BANQUET
350	350	100

The Courtyard includes White Resin Folding Chairs with upgraded seating available. You can also add a Portable Outdoor Bar (See list of options under Beverage Services).

Please note that the use of The Courtyard is only recommended May through October, and is subject to extreme weather conditions potentially requiring an indoor room.





Emma McMahan Photography

# THE ATRIUM

Bring the great outdoors in! The Atrium is the best of both worlds allowing you to soak in a beautiful sky and views of the English Garden all while protected from the elements.

The Atrium is truly a four-seasons room with air conditioning and heat, and is ideal for wedding ceremonies, baby or bridal showers, cocktail hour, buffet lines, or a fun late night lounge space.

CEREMONY	COCKTAIL	BANQUET
250	275	80

You have your choice of either The Atrium or The Gazebo for a ceremony location when your reception is held in the Carolina, Crystal or Manor Ballroom.

The Atrium includes all the items mentioned on the ‘What’s Included’ page.



Emma McMahan Photography



# THE GAZEBO

Say 'I do' surrounded by our breathtaking grounds and tranquil atmosphere at The Gazebo. A long-standing Manor House favorite ceremony location, The Gazebo can accommodate up to 250 seated guests.

Want to enjoy the fresh air and beautiful grounds even longer? At the end of the ceremony, your guests can stroll over to an outdoor cocktail hour on the spacious patio and iconic covered porches just off of the Crystal or Manor Ballrooms.

The Gazebo includes White Resin Folding Chairs with upgraded seating available. Ask your DJ about providing music and audio services for your ceremony.

Please note that the use of The Gazebo and nearby patio is only recommended May through October, and is subject to weather conditions potentially requiring The Atrium as a back up plan. Some restrictions and additional fees may apply.





# LET'S DO BRUNCH!

Who doesn't love a great weekend brunch?  
The Manor House does brunch better than anyone  
else with a tantalizing array of everyone's  
favorite brunch selections!

Weekend brunch selections are available on Saturday  
and Sunday for events ending by 4pm.

## WEEKEND BRUNCH

The Weekend Brunch includes an elegant Smoked Salmon Display with Mini-Bagels, Herb Cream Cheese and classic Garnishes, Seasonal Sliced Fresh Fruit and Berries, Tossed Salad with choice of 2 Dressings, Tortellini Roma Tomato Salad tossed with Balsamic Vinaigrette, Manor House Homestyle Potatoes, Fresh Baked Bread and Breakfast Pastries with Jams, Jellies, Cream Cheese & Sweet Butter, and Coffee & Hot Tea

### *Plus, select 5 additional options...*

Poached Eggs Benedict or Scrambled Eggs  
Bacon and Sausage *GF*

Pancakes with Maple Syrup, Fruit Toppings and Whipped Cream  
Rosemary Garlic Roasted Chicken with Sauteed Wild Mushrooms

Angus Beef Tenderloin Tips Stroganoff over Buttered Noodles  
Grilled Norwegian Salmon Medallions with Tomato Mint Salsa

Chef Attended Omelet Station *GF*

Carved Glazed Virginia Baked Ham with Honey-Dijon Mustard Sauce *GF*  
Belgian Waffle Station with Maple Syrup, Fruit Topping and Whipped Cream

## ADDITIONS

- ◆ Iced Tea and Soft Drinks
- ◆ Add Milk and Chilled Juices
- ◆ Add Mini Dessert Assortment

*GF = Gluten Free Menu Item*

*A service charge and sales tax will be added to Brunch items.*



# HOT LUNCH ENTREES



All Hot Lunch Entrees include a Manor House Signature Salad with one Salad Dressing, Choice of Accompaniment (please see Selections page for choices), Choice of Vegetable, Bread, Coffee and Hot Tea.

Luncheon Entrees are priced for daytime events ending by 4pm.

## BEEF

### Angus Beef Broiled New York Strip

A juicy New York Strip topped with sauteed Wild Mushrooms, Sweet Onions and a roasted Garlic Herb Butter *GF*

### Tenderloin Tips Stroganoff

Served over Buttered Noodles, topped with Pearl Onions & Sauteed Mushrooms

### Angus Beef Filet Mignon

A 6 oz. Filet topped with sauteed Wild Mushrooms and a Peppercorn, Cognac Sauce

### Red Wine Braised Short Ribs

Served over our Homestyle Mashed Potatoes

## CHICKEN

### Herb Roasted Chicken Breast

Boneless Chicken Breast, herbed and roasted to perfection

### Grilled Balsamic Chicken Breast

Herbed marinated and topped with a Plum Tomato Basil Pesto Concasse *GF*

### Lemon Chicken Picata

Sauteed Chicken Breast topped with a White Wine Lemon Caper Butter Sauce

### Chicken Marsala

Sauteed with a Marsala Wine and topped with a Wild Mushroom Glaze

## SEAFOOD

### Oven Poached Halibut

Topped with Gulf Shrimp and Lobster Chive Brandy Cream *GF*

### Steamed Fillet of Norwegian Salmon

Salmon Fillet topped with Pesto Mushroom and Scallop Butter

## PASTA

### Shrimp with Lemon Pepper Linguini

Lemon Pepper Linguini tossed in a light Garlic & Oil Sauce, topped with Grilled Shrimp

### Bowtie Pasta -V

A Bowtie Pasta with Green Onion, Chopped Parsley, Basil, Sundried Tomatoes and shredded Parmesan, tossed with a creamy Basil Sauce. Upgrade by adding Chicken or Shrimp

### Pasta Primavera -V

Bowtie Pasta and fresh Roma Tomato Basil Sauce tossed with Artichoke Hearts, Yellow & Orange Pepper Julienne, Mushrooms, topped with shredded Smoked Mozzarella

### Vegetable Napoleon -Vegan, GF

Marinated grilled Vegetables stacked over a bed of Wild Rice and Spicy Marinara. Tofu option available.

## ADDITIONS

- ◆ Substitute Salad for Soup
- ◆ Add Soup along with Salad
- ◆ Additional Salad Dressing
- ◆ For each additional entree selected there is an additional charge
- ◆ Additional charge will be added for Saturday & Sunday events ending by 4pm
- ◆ Please ask for Duet pricing

*A service charge and sales tax will be added to Hot Luncheon Entree items. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

# LUNCHEON BUFFETS

All Luncheon Buffets are for events ending by 4pm. If your event is under 50 people, there is an additional charge.

## LEXINGTON LUNCHEON BUFFET

### *Your Choice of 3 Salads:*

Tossed Salad, Cucumber Salad *GF*, Bowtie Pasta Vegetable Salad, Redskin Potato Salad *GF*, Coleslaw *GF*, or Green Bean Salad *GF*

### *Plus:*

Roast Turkey Breast, Virginia Baked Ham, Roast Sirloin of Beef, Assorted Cheeses, various Breads and Rolls, Soup du Jour, and Coffee & Hot Tea

## AUGUSTA LUNCHEON BUFFET

Your choice of 2 Entrees or 3 Entrees

The Augusta Luncheon Buffet includes a Tossed Salad and one Salad Dressing, Rolls, Coffee, Hot Tea, and your choice of an Accompaniment as well as your choice of Vegetable (please see Selections page for choices)

### *Select Your Choice of Entrees (2 or 3):*

Carved Honey Glazed Virginia Baked Ham with Honey Dijon Mustard Sauce *GF*

Baked Fillet of Sole with Almond Cream Sauce *GF*

Herb Roasted Boneless Chicken Breast *GF*

Grilled Balsamic Boneless Chicken Breast *GF*

Chicken Marsala

Lemon Chicken Picata

Carved Roasted Prime Rib *GF*

Carved Roasted Center Cut Pork Loin *GF*

Carved Roasted Breast of Turkey *GF*

Fillet of Norwegian Salmon with Lobster Brandy Cream Sauce *GF*

## ADDITIONS

- ♦ Salad includes one Dressing with additional Dressings available
- ♦ Iced Tea and Soft Drinks are additional
- ♦ Add Mini Dessert Assortment

*V = Vegetarian Menu Item*

*GF = Gluten Free Menu Item*

*A service charge and sales tax will be added to Luncheon Buffets.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



# HORS D'OEUVRES

Appetizers, Tapas, Lite Bites...or whatever you want to call them are the perfect bite sized bundles sure to please any crowd! Hors d'Oeuvres are priced per 50 pieces.

## HOT & CHILLED HORS D'OEUVRES

- \*Scallops Wrapped in Bacon *GF*
- Cajun Shrimp with Creole Barbeque Sauce
- Petite Spinach Quiche
- \*Meatballs in Kiwi Barbeque Sauce
- Southern Hot Wings with Bleu Cheese Dip *GF*
- \*Mini Crab Cakes with Remoulade Sauce
- Sesame Chicken with Orange & Plum Sauce
- Cheddar Cheese Puffs
- Water Chestnuts Wrapped in Bacon *GF*
- \*Spanakopita
- Ravioli Espanol with Marinara Sauce
- \*Steamed Pot Stickers with Ginger Teriyaki Glaze
- \*Mini Vegetable Spring Rolls with Sweet Thai Chili Sauce
- Mini Baked Raspberry Brie in Phyllo
- \*Smoked Gouda Mac & Cheese
- \*Beer Battered Coconut Shrimp with Seville Orange Chutney
- \*Smoked Chicken Quesadilla Coronets with Chipotle Ranch Dressing
- Jumbo Gulf Shrimp *GF*
- Olive Tapenade
- Finger Sandwiches
- Fruit Kabobs *GF*
- Salami Coronets *GF*
- \*Brushetta topped with Roma Tomato, Fresh Mozzarella and Balsamic Reduction

## MANOR HOUSE DISPLAYS

### \*CHEESE DISPLAY

Imported and Domestic Cheeses and your choice of Seasonal Raw Vegetables or Seasonal Fruit with Crackers and an assortment of Dips

All 3 Selections are available as well as a refresher for an additional charge.

### SUSHI STATION

- ♦ Kawasaki - Spicy Tuna & California Rolls
- ♦ Osaka - Spicy Tuna, California Rolls, Nigari, Fusion Roll and Fire & Ice Roll
- ♦ Tokyo - Rainbow Roll, Spicy Tuna, Sashimi and Dragon Roll

### BAKED BRIE DISPLAY

A Wheel of Baked Brie topped with your choice of Fresh Sliced Strawberries and Toasted Almonds or Caramelized Apples and Sliced Pecans.

Served with sliced French Baguette  
Serves 50 guests

### SNACKS

Priced per pound (Minimum 3 pounds per item)  
Tortilla Chips with Salsa - *GF*, Peanuts - *GF*, Goldfish Crackers, Pretzels, Salty Southern Snack Mix

\* = Crowd Favorites!

*GF* = Gluten Free Menu Item

*A service charge and sales tax will be added to Hors d'Oeuvres, Displays & Snacks.*



Beer Battered Coconut Shrimp



Mini Baked Raspberry Brie



Mini Crab Cakes with Remoulade

# HORS D'OEUVRES & STATION RECEPTIONS

Want a more relaxed event atmosphere, but still have plenty of fabulous food? A heavy Hors d'Oeuvres or Stations Reception is the perfect solution! Guests can mingle, while sampling a variety of tastes and treats.

## HORS D'OEUVRES RECEPTION

### CARVING STATION - SELECT 2

Roasted Angus Prime Rib  
Roasted Turkey Breast  
Honey Glazed Virginia Baked Ham  
*Attended and served with appropriate condiments  
and mini buns to be open for 1.5 hours*

### ELEGANT MANOR HOUSE DISPLAY

Featuring Imported and Domestic Cheeses, Seasonal Raw Vegetables, Seasonal and Tropical Fruits served with an assortment of Dips and Crackers

### CHAFER STATION - SELECT 2

An elegant display of Manor House Chafers featuring Meatballs in Kiwi Barbeque Sauce, Sesame Chicken served with Orange & Plum Sauce, and Manor House Tuxedo Bowtie Pasta  
*Chafter Station open for 1.5 hours*

### PASSED HORS D'OEUVRES

Select 7 items from our Hot and Chilled Hors d'Oeuvres Offerings  
*The number of Hors d'Oeuvres prepared is based on the number of guests attending and a set amount will be passed.*

### ADD SUSHI

Tuna Roll and California Rolls also available

### ADD STATIONS

You can add any of the Stations listed on the right for an additional charge per person, per station.

## STATIONS

Minimum of 2 Stations need to be selected for a Stations Reception.

### MANOR HOUSE BBQ STATION

Your Choice of 2 Meats: Pulled Pork, Brisket or Pulled Chicken. Includes Buns, two flavors of Barbeque Sauce, Baked Beans, Coleslaw, Corn Bread and Saratoga Chips

### PASTA STATION

Your Choice of 2 Pastas: Penne, Bowtie or Spaghetti. Includes Marinara and Alfredo Sauce, Meatballs, Grilled Chicken, Shredded Parmesan, Hot Pepper Flakes and Garlic Rolls  
*Action Station upgrade available!*

### SALAD STATION

Your Choice of 2 Greens: Fresh Spinach, Spring Mix or Romaine Lettuce. Includes Grilled Chicken and Shrimp, Onions, Tomatoes, Cucumbers, Olives, Shredded Cheese, Hard Boiled Eggs, Croutons, Rolls and 2 Salad Dressings

### FAJITA & TACO BAR

Includes Grilled Chicken and Thinly Sliced Grilled Steak, Rice, Black Beans, Shredded Cheese, Lettuce, Sour Cream, Guacamole, Tortilla Chips & Salsa  
*Add our Made-To-Order Fresh Guacamole Action Station for a truly unique experience!*

### MASHED POTATO BAR

Create your own Mashed Potato masterpiece with our Home-style Smashed Potatoes in a martini glass with Cheddar Cheese, Sour Cream, Bacon Bits, Mushrooms, Steamed Broccoli and Scallion toppings

*A service charge and sales tax will be added to Hors d'Oeuvres Receptions and Stations.*



Carving Station



Made-To-Order Fresh Guacamole



Manor House Tuxedo Pasta

*Dinner  
is served...*

ALASKAN HALIBUT  
Topped with Gulf Shrimp and Lobster  
Chive Brandy Cream served with  
Manor House Scalloped Potatoes and  
Steamed Seasonal Vegetables

# SIT DOWN DINNERS

For the last three decades, The Manor House has become known for its exceptional cuisine and elegant dinner service.

All of our dinner entrees on this page include a Manor House Signature Salad with one Dressing, Vegetable, Choice of Accompaniment, Dinner Rolls, Coffee and Hot Tea.

See the 'Selections' page for Vegetable and Accompaniment options.

You can also customize your dinner selection by adding Soup, substituting Soup for Salad, or by including extra Salad Dressings for an additional charge.

Children's Dinner available for ages 3-10 years: Chicken Fingers and French Fries

## BEEF

### Angus Beef Filet Mignon *GF*

Char-broiled, brushed with Garlic Butter and served with Housemade Bèarnaise Sauce

### Angus Beef Tenderloin Boursin *GF*

A tender Filet stuffed with Boursin Cheese, topped with Canadian Snow Crab and served with a Roasted Garlic Plum Tomato Rosemary Hollandaise

### Broiled Angus Beef New York Strip *GF*

A juicy New York Strip served with Sautéed Wild Mushrooms, Sweet Onions and a roasted Garlic Herb Butter

### Angus Prime Rib

Hand-cut and slowly roasted to seal in all the natural juices, served with Au Jus - *GF* without sauce.

### Red Wine Braised Short Ribs

Served over our Homestyle Smashed Potatoes

## SEAFOOD

### Steamed Fillet of Norwegian Salmon

Salmon Fillet served with Pesto Mushrooms topped with Scallop Butter

### Oven Poached Alaskan Halibut *GF*

Topped with Gulf Shrimp and Lobster Chive Brandy Cream

### Grilled Fillet of Sea Bass *GF*

Served with a Basil Pesto Plum Tomato Concasse

### Grilled Mahi Mahi *GF*

With Mango Salsa over Black Bean Corn Relish. Can also be served blackened.

## PORK AND VEAL

*Available upon request.*

*GF = Gluten Free Menu Item*

*V = Vegetarian Menu Item*

*A service charge and sales tax will be added to Dinner Entrees.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## DUETS

### Angus Beef Filet Mignon & Boneless Chicken Breast

Petite Filet topped with Wild Mushrooms & Bordelaise paired with a Boneless Chicken Breast topped with Champagne Cream Sauce - Alternate Chicken Choice available

### Angus Beef Filet Mignon & Shrimp

Petite Filet accompanied by two Shrimp stuffed with Crabmeat

### Boneless Chicken Breast & Shrimp with Lemon Pepper Linguini

Roasted Chicken Breast topped with Champagne Cream Sauce paired with Grilled Shrimp atop a bed of Lemon Pepper Linguini tossed in a light Garlic & Oil Sauce

### Angus Beef Filet Mignon & Norwegian Salmon

Petite Filet topped with Wild Mushrooms & Bordelaise accompanied by Grilled Salmon topped with Gulf Shrimp and Champagne Saffron Basil Sauce

*For your dining pleasure, consider adding served Hors d'Oeuvres before your dinner. See a complete listing on the Hors d'Oeuvres page. Bon appetite!*





**STUFFED CHICKEN BREAST**  
 With Garlic & Herb Redskin Potatoes  
 and Baby Carrots with Grande  
 Marnier Butter Glaze

## ❧ SIT DOWN DINNERS CONT. ❧

You can also customize your dinner selection by adding Soup, substituting Soup for Salad, or by including additional Salad Dressings for an additional charge.

Children's Dinner available for ages 3-10 years: Chicken Fingers and French Fries

### CHICKEN

Chicken Entrees include a Manor House Signature Salad with one Salad Dressing, Vegetable, Choice of Accompaniment, Dinner Rolls, Coffee & Hot Tea. See the 'Selections' page for Vegetable and Accompaniment options.

#### Chicken Marsala

Sauteed with a Marsala Wine and topped with a Wild Mushroom Glaze

#### Portabella Chicken Breast

Sauteed and topped with Portabella Mushrooms, Artichoke Hearts and a Cream Basil Sauce

#### Stuffed Chicken Breast *GF*

Roasted Chicken Breast stuffed with Broccoli, Cheddar Cheese, Bacon and Pine Nuts topped with a Sundried Tomato Cream Sauce

#### Herb Roasted Chicken Breast *GF*

Boneless Chicken Breast herbed and roasted to perfection

#### Lemon Chicken Picata

Sauteed Chicken Breast topped with a White Wine Lemon Caper Butter Sauce

#### Grilled Balsamic Chicken Breast *GF*

Herb marinated and topped with a Plum Tomato Basil Pesto Concasse

### PASTA AND VEGETARIAN

These Entrees include a Manor House Signature Salad with one Salad Dressing, Dinner Rolls, Coffee & Hot Tea.

#### Manor House Tuxedo Pasta with Chicken

A Bowtie Pasta with Green Onion, chopped Parsley, Basil, Sundried Tomatoes and shredded Parmesan, tossed with a creamy Basil Sauce. *Vegetarian without the Chicken.*

#### Pasta Primavera -V

Bowtie Pasta and fresh Roma Tomato Basil Sauce tossed with Artichoke Hearts, Yellow & Orange Pepper Julienne and Mushrooms, topped with shredded Smoked Mozzarella

#### Shrimp with Lemon Pepper Linguini

Lemon Pepper Linguini tossed in a light Garlic & Oil Sauce, topped with Grilled Shrimp. Upgrade by adding Scallops and Crab

#### Seafood Trio Alfredo

Shrimp, Crab and Scallops served on a bed of Fettuccine tossed with Alfredo Sauce

#### Vegetable Napoleon -Vegan, *GF*

Marinated grilled Vegetables stacked over a bed of Wild Rice and Spicy Marinara. Tofu option available

*A service charge and sales tax will be added to Dinner Entrees.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



# DINNER BUFFET

## THE CRYSTAL DINNER BUFFET

Includes your choice of 2 Entrees or you can upgrade to 3 Entrees.  
Children ages 3-10 are half price.

The Crystal Dinner Buffet includes a Manor House Salad and one Salad Dressing, Rolls, Coffee, Hot Tea, and your choice of Two Accompaniments as well as your choice of Vegetable. (Please see Selections page for options)

*Select Your Choice of Entrees (2 or 3):*

### BEEF

Carved Angus Roasted Prime Rib *GF*  
Angus Tenderloin of Beef with  
Peppercorn Bèarnaise Sauce *GF*

### PORK

Carved Roasted Center Cut Pork Loin *GF*  
Carved Honey Glazed Virginia Baked Ham with  
Honey Dijon Mustard Sauce *GF*

### CHICKEN & TURKEY

Carved Roasted Breast of Turkey *GF*  
Chicken Marsala  
Lemon Chicken Picata  
Herb Roasted Boneless Chicken Breast *GF*  
Grilled Balsamic Boneless Chicken Breast *GF*  
Roasted Chicken Breast with Artichoke Hearts,  
Portabella Mushrooms & Pesto Cream Sauce

### SEAFOOD

Baked Icelandic Cod with Lemon Caper Butter *GF*  
Fillet of Norwegian Salmon with Lobster  
Brandy Cream Sauce *GF*  
Oven Poached Lemon Sole Almondine *GF*  
Seafood Newburg with Lobster, Shrimp, Scallops  
& Crab in a Cream Sherry Wine Sauce  
Grilled Mahi Mahi with Mango Salsa over Black Bean  
Corn Relish *GF* (can also be blackened)  
Grilled Sea Bass with Tomato Basil  
Concasse *GF* - Additional charge

### PASTA

Chicken Bowtie Pasta - *V* without Chicken  
Manor House Primavera - *V*  
Creamy Fettuccini Alfredo with Shredded Parmesan Cheese - *V*  
Shrimp with Lemon Pepper Linguini  
Fettuccini Trio Seafood Alfredo with Gulf Shrimp,  
Crab & Scallops

### ADDITIONS

Additional Salad Dressings | Mini Dessert Assortment

*V = Vegetarian Menu Item | GF = Gluten Free Menu Item*

*A service charge and sales tax will be added to Dinner Buffet items.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



GRILLED MAHI MAHI  
With Mango Salsa over Black Bean  
Corn Relish With Five Cheese Macaroni  
and Cheese & Brussel Sprouts

# LATE NIGHT BITES

No more late night snack attacks...we have you covered! Whether you need a little extra energy after showing off your best moves on the dance floor or just want to treat your guests to a little something extra, we have selected the perfect late night bites.

## HUMMUS WITH GRILLED PITA BREAD

Roasted Pepper Hummus made with a blend of fresh Chickpeas, Roasted Red Peppers, and imported Sesame Tahini. Served with Grilled Greek-style Pita Bread. Traditional Hummus also available.

## BAVARIAN PRETZEL STICKS AND CHEESE

Serves 50 people

Served with cheese and an assortment of gourmet mustards.

## SOUTHERN HOT WINGS

Priced per 50 pieces

Classic Southern-style Hot Wings served with Celery and Blue Cheese.

## MANOR HOUSE SIGNATURE PIZZA

Hand-tossed Pizza with Marinara Sauce and the toppings of your choice. Eight slices per pizza.

## SARATOGA CHIPS

Housemade Saratoga Potato Chips with Montgomery Inn BBQ Sauce...another Cincinnati favorite!

## SLIDERS

Serves 50 people

Everyone loves a great slider! Choose either a Pulled Pork, Hamburger, Cheeseburger or Chicken Terriyaki with Grilled Pineapple served on Brioche buns.

Can't decide? Get a variety of sliders!

## SUSHI STATION

Tackle those late night cravings with a healthy snack! Priced per 50 pieces.

- ♦ Kawasaki - Spicy Tuna & California Rolls
- ♦ Osaka - Spicy Tuna, California Rolls, Nigari, Fusion Roll and Fire & Ice Roll
- ♦ Tokyo - Rainbow Roll, Spicy Tuna, Sashimi and Dragon Roll

## SKYLINE CHEESE CONEY

Serves 50 people

Treat your guests to a Cincinnati original favorite! Made from a family recipe, Skyline Cheese Conneys have been an iconic Cincinnati food favorite since 1949.

*A service charge and sales tax will be added to Late Night Bites items.*



# SELECTIONS...

Add your personal flair to your Buffet or Plated Dinner Entrees with any of these wonderful entree selections. A Manor House Signature Salad is included with any dinner buffet or dinner entree selection.

## SALADS

**Manor House Signature Salad:** Mixed Field Greens topped with Dried Cranberries, Toasted Sunflower Seeds & Shredded Parmesan Cheese nestled in a Cucumber Wrap accompanied by our Vinaigrette House Dressing

**Grilled Pear Salad:** Mixed Field Greens topped with Grilled Pears, Toasted Walnuts, Feta Cheese accompanied by a Raspberry Vinaigrette Dressing

Additional Salad Dressings are available.



## ACCOMPANIMENTS

**Garlic & Herb Tiny Redskin Potatoes** *GF* - Roasted Redskin Potatoes with a Garlic, Thyme, Basil & Olive Oil

**Manor House Scalloped Potatoes** - Sliced White Potatoes baked in a creamy Smoked Mozzarella Cheese Sauce

**Homestyle Smashed Potatoes** *GF* - Redskin Potatoes mashed with Sweet Butter and Cream

**Baked Potato** *GF* - A steaming Idaho Baked Potato served with Sour Cream and Sweet Cream Butter

**Gorgonzola Rosemary Whipped Potato Cups** *GF* - Russett Potatoes whipped and flavored with Roasted Garlic, Rosemary and Italian Gorgonzola piped into Potato Cups

**Twice Mashed Redskin Potato Cups** *GF* - Redskin Potatoes mashed with Sour Cream, Cheddar Cheese, Chopped Bacon & Horseradish piped into Potato Cups

**Five Cheese Macaroni and Cheese** - With golden brown Pancetta blended with Asiago, Fontina, Smoked Gouda, Aged Cheddar and Parmesan Cheeses

**Moroccan Spiced Couscous** - With fire roasted Peppers and Chickpeas

**Wild Rice Blend** *GF* - A savory blend of Long Grain Wild, Jasmine and White Rices

**Mandarin Rice** *GF* - White Rice tossed with Mandarin Oranges, Raisins and Sweet Peppers

**Manor House Tuxedo Pasta** - Bowtie Pasta with Green Onion, Chopped Parsley, Basil, Sundried Tomatoes and Parmesan tossed with a creamy Basil Sauce

**Fettucini Alfredo** - Fettuccini tossed with a rich Alfredo Sauce

**Lemon Pepper Linguini** - Lemon Pepper Linguini tossed in a light Garlic & Oil Sauce

## SOUPS

Creamy Chicken Tortellini

Shrimp Tortilla with Sour Cream, Avocado & Cilantro

Creamed Baked Potato Soup with Cheddar Cheese

Hearty Vegetable *GF*

Cream of Broccoli and Cheddar

Tomato Bisque *GF*

Chicken with Rice

Shrimp or Lobster Bisque

## VEGETABLES - All *GF*

Fresh Baby Carrots with Grande Marnier Butter Glaze

Steamed Assortment of Seasonal Fresh Vegetables

Brussel Sprouts shaved with Caramelized Onion & Bacon

Oven Roasted Corn

Sugar Snap Peas with Mushrooms & Red Peppers

Fresh Green Beans Almondine

Fresh Broccoli Hollandaise

Fresh Asparagus Spears with Sweet Pepper Medley

# DESSERTS

We saved the best for last...our vast selection of sweets and treats sure to delight any sweet cravings! Be sure to check out our New Manor House Bread Pudding made from a family recipe.

## SIGNATURE DESSERT

### Manor House Bread Pudding

Everything you would want from a family recipe handed down for generations! This classic Bread Pudding is served right from the oven and is the very definition of comfort food at its best. *Serving dish style may vary.*

## CAKES

### Triple-Chocolate Cake

Three layers of deliciously moist Chocolate Cake, filled and iced with a delectable Chocolate Frosting and garnished with even more Chocolate

### Carrot Cake

Moist Carrot Cake covered with Cream Cheese Buttercream Icing, garnished with chopped Walnuts

### White Raspberry Cake

Rich Raspberry Puree and Mascarpone Cheese Mousse set off three layers of fluffy White Cake, real Whipped Cream and a White Chocolate Raspberry atop of each slice

### Lemon Twist Cake

A Butter Cake layered with loads of luscious Lemon Cream and a hint of Lemon Filling, iced with Lemon Cream and finished with White Chocolate Chips

## PIES

### Key Lime Pie

A tender Graham Cracker Crust filled with a light, refreshing Key Lime Mousse made with authentic Key Lime Juice

### Double Apple Caramel Pie

Deep dish Graham Cracker Crust with two kinds of Apples, mixed with a Sour Cream Filling, topped with Cinnamon Streusel and Caramel

### Decadent Chocolate Pie

A silky, Semi-sweet Chocolate Mousse atop a tasty Chocolate Cookie Crust, topped with Sweet Cream and adorned with a crown of Chocolate Curls

## CHEESECAKES

### Vanilla Bean Cheesecake

A Graham Cracker Crust layered with a Vanilla Bean Cheesecake and a Vanilla Bean Mousse topped with a Vanilla Bean Whipped Cream

### Turtle Cheesecake

Oreo Cookie Crust, creamy Cheesecake Filling with Semi-sweet Chocolate swirled throughout, topped with creamy Caramel & fresh chopped Pecan pieces

### New York Style Cheesecake

A Graham Cracker Crust with creamy Cheesecake Filling, served plain or with your choice of Topping or Plate Paintings  
Strawberry, Blueberry or Raspberry Topping also available

*A service charge and sales tax will be added to Dessert items.*



# DESSERTS

## MANOR HOUSE VIENNESE TABLE

Assortment of Manor House Mini-Desserts

Triple Chocolate Cake  
Vanilla Bean Cheesecake  
Lemon Twist Cake  
Decadent Chocolate Pie  
Turtle Cheesecake  
Key Lime Pie

Manor House Chocolate Swans filled with Belgian White Chocolate Mousse  
Additional Chef Choice Desserts

## OTHER SWEET CHOICES

### Mini Dessert Assortment

A tiered varied assortment of our delicious Mini-Desserts

### Chocolate Mousse *GF*

Rich Chocolate Mousse served in a wine glass topped with real Whip Cream and garnished with Fresh Fruit

### Sheet Cake

Your choice of cake and icing flavors. Can be customized with your logo or design for an additional charge. Minimum of 50 people

### Cupcakes

Ask your Sales Manager about cupcake options. Minimum of 50 people

### Cookies

Assortment of freshly baked Cookies

### Brownies

Housemade Brownies

### Fresh Fruit Sorbet

Your choice of Orange, Lemon or Raspberry

### Fresh Strawberries with Grand Marnier Sauce

Fresh marinated Strawberries topped with a chilled Grand Marnier Cream Sauce

### Strawberry Shortcake

Traditional Southern-style Strawberry Shortcake

### Ice Cream Social

A Manor House favorite! Delight your guests with a build your own Ice Cream bar. Includes Creamy French Vanilla and Rich Double Chocolate

Ice Cream, Hot Fudge Topping and Warm Caramel Sauce, and a variety of Ice Cream toppings like Chopped Nuts, Oreo Cookie Crumbs, Confetti Sprinkles, Sweet Whipped Cream, Chocolate Curls and Cherries

### Dessert Additions

Chocolate Dipped Strawberry Garnish  
Raspberry or Chocolate Plate Painting

*A service charge and sales tax will be added to Dessert items.*



# BEVERAGE SERVICE

## NON-ALCOHOLIC OPEN BAR\*

Includes assorted Soft Drinks and Juices  
Open for 4 Hours | Additional Hour(s)\*\* Available

## LIMITED OPEN BAR\*

Includes House Bottled Beer & Manor House Wines with no substitutions. Assorted Soft Drinks and Juices  
Open for 4 Hours | Additional Hour(s)\*\* Available

## PREMIUM LIMITED BAR\*

Includes House and Premium Craft Bottled Beer, White Claw in assorted flavors & Manor House Premium Wines with no substitutions, and assorted Soft Drinks and Juices  
Open for 4 Hours | Additional Hour(s)\*\* Available

## HOUSE OPEN BAR\*

Includes House Bottled Beer, Manor House Wines, Mixed Drinks, and assorted Soft Drinks and Juices  
Call Brand Liquors listed below with no substitutions  
Open for 4 Hours | Additional Hour(s)\*\* Available  
Upgrade available to Manor House Premium Brands

## PREMIUM OPEN BAR\*

Includes House Bottled Beer, Craft Beer, White Claw in assorted flavors & Manor Premium Wines, Mixed Drinks, and assorted Soft Drinks and Juices. Premium Brands in addition to Call Brands listed below with no substitutions  
Open for 4 Hours | Additional Hour(s)\*\* Available

## SIGNATURE DRINKS

Signature Drinks can be added to House or Premium Open Bar for an additional charge. Please ask for a quote.

### HOUSE, CALL AND PREMIUM LIQUOR SELECTION

HOUSE BEER	HOUSE WINE	CALL BRANDS	PREMIUM CRAFT BEER	PREMIUM WINE	PREMIUM BRANDS
Budweiser	Trinity Oaks Brand	Smirnoff Vodka	Rhinegeist Truth	Clos Du Bois Brand	Titos Vodka
Bud Light	Chardonnay	Beefeaters Gin	Mad Tree Lift	Chardonnay	Tanqueray Gin
Miller Lite	Pinot Grigio	Dewars Scotch	Sonder You Betcha	Sauvignon Blanc	Makers Mark Bourbon
Corona Light	Cabernet Sauvignon	Jim Beam	White Claw in Assorted Flavors	Cabernet Sauvignon	Jack Daniel
Stella Artois	Pinot Noir	Bacardi Rum		Pinot Noir	Chivas Regal Scotch
Yuengling	Lindeman's Moscato	Captain Morgan Rum		Ménage à Trois Moscato	Crown Royal
O'Doul's		Canadian Club			Cuervo Gold Tequila
Non-alcoholic Beer		Jameson Irish Whiskey			
		El Jimador Tequila			

CORDIALS: Kahlua, Frangelico, Grand Marnier, Baileys | Add Cordials to House or Premium Open Bar for an additional charge

*\*Guests under 21 will be charged for Non-alcoholic Open Bar - all Alcoholic Bars include Soft Drinks and Juices*

*State Law Requires us to check identification for Alcoholic Beverage Service*

*\*\*Beverage extension charges must meet minimum extension fees*

*In the best interest of our patrons (your guests) and others on the road, it is a Manor House Policy not to serve, 'shots' at the bar. Please do not put our bartenders in an uncomfortable position by asking them to stray from this policy.*

*A service charge and sales tax will be added to Beverages.*



# BEVERAGE SERVICE

## HOST OR TICKETED BAR

Drinks are purchased 'per ticket' compliments of the event host. Reserved for Corporate Events only and does not go toward your food and beverage minimum. Call Brands or Premium Brands can be used, and there is a charge per bartender for Host or Ticketed Bar Service.

## CASH BAR

Drinks are purchased 'per drink' by guests. Does not go toward your food and beverage minimum. There is a charge per bartender for Cash Bar Service. Options for Cash Bar drinks:

- |                      |               |                      |
|----------------------|---------------|----------------------|
| House Beer           | Cordials      | Call Mixed Drinks    |
| Non-alcoholic Beer   | Soft Drinks   | Manor House Wine     |
| Premium & Craft Beer | Bottled Water | Premium Mixed Drinks |
| Premium Wine         | White Claw    |                      |

## PORTABLE BAR

Without a Purchased Beverage Package (Ticketed or Cash Bars). Additional Bartender fee applies per bar. Bar is open and priced per hour.

## GOURMET COFFEE BAR

Truly a special treat for your guests! After dinner, an attended Gourmet Coffee Bar will be set up with your choice of two brewed Specialty Coffees, Rock Candy and Cinnamon Stirs, Kahlua Whipped Cream, Chocolate Shavings and Orange Zest. Specialty Hot Teas are also included. Liquor and Alcohol Free options are available.

## PUNCH BOWL DISPLAY

Priced Per Gallon - Minimum purchase of 3 Gallons

- |          |                   |           |
|----------|-------------------|-----------|
| Mimosa   | Champagne Punch   | Eggnog    |
| Lemonade | Manor House Punch | Hot Cider |

## WINE TASTING STATION

Delight your wine-loving guests with an attended Wine Tasting Station! You can choose whatever bottled Wines and Champagnes from our list that you wish. Your guests are free to try as many varieties as they select. This station will be attended and information regarding each of the selected wines will be available to your guests.

You are charged by the bottle with an Attendant Fee

## ADDITIONAL WINE OFFERINGS

In addition to our Open Bar wines, you have the option of offering: Open Bar wines poured at the table with a corkage fee per bottle...or...personalized bottled wine selections at the bar for your guests at an additional cost. Approximately 6 glass per bottle. Request a quote for special bottled wines of your choice



### MANOR HOUSE WINE BY THE BOTTLE SELECTION

<b>WHITES</b>	Honig Sauvignon	<b>REDS</b>	En Route Russian Red River Valley Pinot Noir
	Chalk Hill Sauvignon Blanc		Nickel & Nickel Merlot
	Stags' Leap Chardonnay		Mount Veeder Cabernet Sauvignon
	Far Niente Chardonnay		Prisoner Saldo Zinfandel
	Prisoner Blindfold White Blend		Robert Mondavi Maestro Red Blend

*The Manor House and renter shall at all times comply with the Ohio Liquor Control Laws. Manor House cannot be held responsible to abide by Renter's requests that do not comply with the laws and the State of Ohio regarding liquor sales, serving and consumption. The Manor House will check guest identification in accordance with Ohio Law if guests are requesting alcohol service. At no time shall Renter, Renter's vendors nor Renter's guests bring alcohol onto Manor House premises.*

*This policy applies to all Parties on Manor House Property prior to and during the event.*

# FREQUENTLY ASKED QUESTIONS

## ◆ We heard you have wonderful food at the Manor House, when do I get to try it?

Great question! You will get to try our largest assortment of dishes at one of our two tasting events. Typically, once booked, you will attend the tasting that is closest to your detail appointment usually 3 months before your wedding.

## ◆ What happens once we book?

Here is the plan: upon booking, you will receive an event detail sheet and receipt. This form is date specific to your big day. Those dates are typically 6 months out, 3 months out (what we call your detail appointment) and a 2 week out final count and balance appointment.

We are happy to recommend vendors and answer questions along the way. Always feel free to reach out to your Sales Manager. The next step will be getting invited to one of our tasting events. The ball really gets rolling from there and we will set up a details meeting as well as a final count meeting and walk through!

## ◆ What are some tips you can give me for when I arrive on my wedding day?

First of all - it is YOUR day! You should enjoy it to the fullest. Anything we can do to make it a breeze, we will do. That being said, all of our timelines will have been perfected at our two week meeting, final payment will have been made, and our entire Manor House team will be working tirelessly to prep your room with final touches. So relax, take photos, and let us take care of the rest!

- ◆ Don't forget to treat yourself! Ask your Sales Manager about ordering champagne, wine, buckets of beer, chocolate covered strawberries, or cheese and fruit displays for your wedding suites or before the ceremony. You'll be glad you did!

## ◆ We have all these decorations and party favors. What can we bring in? What do we do with all those items?

Decor drops are scheduled with your Sales Manager the week of your event. You will need to prepare in advance of the drop a detailed sheet with photos, depictions and specific instructions from things like where wedding favors go to where any signs need placed. Your Event Manager will be in charge of following your directions on how to display those decor items. Please note that we handle all items with the utmost care, but we are not to be held responsible or liable for any damage, lost or stolen items. Here are a few other decor pointers to keep in mind:

- ◆ You will need to prep all decor items before your drop-off appointment meaning you will have removed all price tags or packaging materials and have pre-assembled all items.
- ◆ Have a plan for your decor items after the event. Items may be stored in our locked closets the night of and scheduled for pickup the day after your event. If your event is on a Saturday, you may pick them up the following Monday. Items will not be stored beyond that date.
- ◆ All upgraded options such as linens and chair covers must be purchased through Manor House. Things like flowers, branded or specialty decor, and other unique decor touches for your event are welcomed!





# FREQUENTLY ASKED QUESTIONS

## ♦ Where is my rehearsal held and is it included with my ceremony cost?

A one hour rehearsal is included in your ceremony fee. Your officiant will run your rehearsal. Your bridal party (including ring bearers and flower girls), families, and officiant should be at your rehearsal as well as anyone doing readings.

- ♦ Scheduling your rehearsal is done closer to your wedding date. Note: we do our best to place you in your ceremony location. Sometimes conflicting events do not allow for rehearsal in your preferred space or time. The typical time to rehearse is Monday through Friday ending by 4pm.
- ♦ Pro Tip: Look into having your rehearsal dinner with us at the Manor House to make for an easy transition into dinner! Scheduling your rehearsal is done closer to your wedding date.

## ♦ You sit on 18 acres of beautiful grounds, can we take photos?

Absolutely! This is why we put so much energy into our breathtaking grounds. A few things to note: if you are having a ceremony with us you get access to our grounds 2.5 hours before your scheduled ceremony start.

If you do not have a ceremony with us, you may absolutely still use our grounds. We just ask that you coordinate with your Sales Manager and photographer the best spots. For example, if another ceremony is still taking place when you arrive we will ask you to begin with photos in a different area not interrupting a current event!

## ♦ What staff does the Manor House provide for our event?

Here's the kicker! Not only do you receive planning services from your Sales Manager but the week before your event, each Sales Manager sits down with the Event Manager running your event. We go over every detail and the Event Manager will be running your event day from start to finish! Aside from those major roles, all servers and bartenders (with purchased open bar) are provided through Manor House as we believe in working with a strong, vetted team!

## ♦ Who is running the show during our event?

When it comes to things like introductions, announcements, and other planned activities, your Emcee or DJ is the go-to contact. Your Event Manager ensures all Manor House functions like dinner and desserts run on time. Emcee's or DJ's are the best vendor to coordinate scheduled events and announcements. This leads us to another tip: hire an event planner or manager for your event. An experienced event planner allows for someone to be your voice during the night so you don't need to be bothered!

## ♦ You are an event center, do you host multiple events in one night?

We sure do! With over 25 years in the event industry and a perfected event timing schedule, we can easily say that timing and other events are no issue at the Manor House. We have one priority and that is you and your guests. You have our word. Per our contracts, we have the ability to control noise, music, crowds and other aspects of events that prevent conflicts.



# PLANNING RESOURCES

We are delighted to be your event partners throughout your planning journey! Your Sales Managers will be happy to help you find all the planning resources you need from florists, photographers, specialty event decor, musicians, and anything else you may need. Feel free to ask for referrals for those additional services, and below we have included some of the most frequently requested resources. Happy Planning!

## HOTELS

### Marriott Northeast

9964 S. Montgomery Rd, Mason, OH 45040  
Located 2.5 miles from Manor House  
513-459-9800 | [Lisa.Birck@Marriott.com](mailto:Lisa.Birck@Marriott.com)

### Courtyard by Marriott

4753 Socialville Foster Rd, Mason, OH 45040  
Located 0.8 miles from Manor House  
513.770.0071 | [Valerie.Ciotti@Marriott.com](mailto:Valerie.Ciotti@Marriott.com)

### Hilton Garden Inn

5200 Natorp Blvd, Mason, OH 45040  
Located 2.3 miles from Manor House  
513.204.6000 ex502 | [Taylor.Riesenberg@Hilton.com](mailto:Taylor.Riesenberg@Hilton.com)

### Hyatt Place

5070 Natorp Blvd, Mason, OH 45040  
Located 2.2 miles from Manor House  
513.754.0003 | [Jennifer.Neff@Hyatt.com](mailto:Jennifer.Neff@Hyatt.com)

## AIRPORTS

### Cincinnati/Northern KY International Airport (CVG)

Located 36 miles from Manor House

### Dayton International Airport (DAY)

Located 47 miles from Manor House

## TRANSPORTATION

### Jimmy's Limousine Service

[www.Jimmyslimo.com](http://www.Jimmyslimo.com)  
Penny or Danielle 513-769-1888

## AUDIO VISUAL

The Manor House does have an in-house AV partner that is a full service provider of audio visual, specialty lighting systems, and computer rentals. They specialize in large scale and more technically challenging installations.

Most DJ's are more than capable of handling your lighting, sound and AV needs for any wedding ceremony, cocktail hour or reception. Feel free to talk to your Sales Manager for recommendations or if you need additional support.

## LOCAL ATTRACTIONS

Planning a complete wedding weekend of events and need activities for your guests? Well, you're in luck because the Manor House is just minutes away from the region's top attractions. From amusement parks to golf courses, day spas, night life, and everything in between, we have you covered!

### SPORTS

Top Golf  
City of Mason Golf Center  
Linder Family Tennis Center  
iFLY Indoor Skydiving  
FC Cincinnati Soccer  
Cincinnati Bengals  
Cincinnati Reds

### AMUSEMENT

Kings Island  
Soak City Outdoor Water Park  
Coney Island  
The Cincinnati Zoo

### SPAS & SHOPPING

Woodhouse Day Spa  
Mitchell's Salon & Day Spa  
Kenwood Mall  
Cincinnati Premium Outlets  
Liberty Center Mall

### NIGHT LIFE

Miami Valley Gaming  
Jack Casino  
BB Riverboat Cruises  
The Banks Entertainment District  
Newport on the Levee





Emma McMahan Photography



Emma McMahan Photography



Emma McMahan Photography



## YOUR WEDDING OASIS...

Set on 18 pristine acres, the Manor House offers a unique setting to accommodate any indoor or outdoor wedding ceremony or reception. Conveniently located just minutes from hotels, highways and the top local attractions, the Manor House's tranquil environment provides a relaxing oasis and escape perfect for making once in a lifetime memories.



Emma McMahan Photography



Bambino International



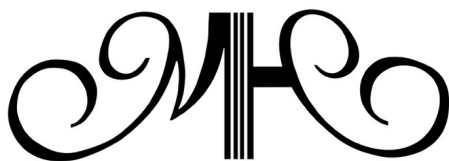


## NOT YOUR TYPICAL EVENT CENTER...

For nearly 30 years, the Manor House has been redefining and setting the standard for wedding and special event hospitality.

Conveniently located in Mason, Ohio on 18 pristine acres, the Manor House offers flexible floor plans, distinctive catering, a friendly and knowledgeable staff, and amenities galore!

We make planning a delight too! Give us a call or visit our website to start planning your event today...an unforgettable experience awaits you.



### MANOR HOUSE Event Center

7440 S. Mason-Montgomery Road  
Mason, Ohio 45040  
513.459.0177

Info@ManorHouseOhio.com  
www.ManorHouseOhio.com

   @ManorHouseEventCenter

