

NICHOLSON'S

PARTIES & SPECIAL EVENTS

625 Walnut Street
Cincinnati, Ohio, 45202
nicholsons@dinetrg.com



Nicholson's has all the ingredients for a memorable and one-of-a kind event.

FOOD: Our culinary team uses only the best seasonal and regional ingredients to create our flavorful dishes. Everything is fresh and expertly prepared in house.

DRINK: We offer a wide variety of draught, cask conditioned and handcrafted beers. In addition we have a top-notch list of single malt scotches, small batch and single barrel bourbons, wines and specialty craft cocktails. If you're looking for something unique, we can work with you to create a wine, scotch, bourbon or beer tasting for your event.

HOSPITALITY: We want you to feel like a guest at your own party in addition to the proud host. On the day of the event, you and your guests will receive impeccable service and someone will always be on hand to ensure that everything goes as planned.

CONTACT INFORMATION

Cara Shipp

Sales & Events Manager

502.551.6994 *mobile*

CShipp@DineTRG.com

Katie Swantko

Sales & Events Manager

513.633.0559 *mobile*

KSwantko@DineTRG.com

DIRECTIONS

I-75 South

Proceed South on I-75, take the Seventh Street exit East, proceed down Seventh to Walnut (about five blocks).

I-71 South

Proceed South on I-71, take the Gilbert Rd. exit. Gilbert will become Eighth Street .Continue on Eighth Street to Walnut Street. Turn left onto Walnut.

I-71/I-75 North

Proceed North on I-71/I-75 and follow signs across the river. Take the Fifth Street exit. Turn left on Vine Street. Turn right on Seventh Street. Turn right on Walnut.

I-471

Follow I-471 North over the bridge, take the Sixth Street exit and proceed down Sixth for about five blocks. Turn right on Vine Street. Turn right on Seventh Street. Turn right on Walnut.

GUIDELINES

Menu Selection

We request a pre-set menu with a maximum of 3 entrée selections for parties of 15 or more. We ask that the menu selections be finalized 10 business days prior to your event. We are not limited to the menus enclosed in this packet. Our team is happy to work with you to create a unique menu for your special occasion.

In order to ensure a quality guest experience, parties of 20 or more with a pre-set menu, will be asked to provide the quantities of each entrée selection 10 days prior to the event and color coded place cards the evening of the event. For buffets, we request a final guest count 10 days prior to your event.

The best time to call our event coordinator to discuss and finalize details is Monday-Friday from 9am-5pm.

Please note that the menu items and pricing are subject to change.

Cancellation Policy

You will be asked to provide a credit card upon booking your event. Should you cancel within 30 days prior to your event, a \$100 cancellation fee will be charged to the credit card on file. If your event is cancelled within 7 days of the scheduled event date, a \$250 cancellation fee will be charged to your credit card. Cancellations made within 2 days of your event date will result in the full food & beverage minimum being charged to the credit card on file.

We ask that all cancellations be communicated directly to your Event Coordinator, Talyah Button, or our Events Manager, Kelly Schneider, between the hours of 9am-5pm, Monday through Friday.

Guarantees

To ensure the most efficient and memorable experience, we request a guaranteed guest count 7 business days prior to your event. This figure will be considered the minimum for billing purposes. Should your guest count exceed your guarantee, final billing will be based on the actual number of guests in attendance.

Payment

We accept all major credit cards. (Visa, MasterCard, American Express, Discover, Diner's Club)

An itemized check will be presented for payment in full at the conclusion of your event. We recommend a single bill for all private parties, but will accommodate separate checks. Separate checks must be requested prior to your event, with the understanding that extra time will be needed to prepare the checks and complete all transactions.

If your event is tax-exempt, please provide a blanket certificate of exemption prior to your function. We cannot accept personal checks, but will accept a check from an organization or company if arrangements are made in advance.

Please note that Ohio Sales Tax of 7%, 20% gratuity and a room charge will be added to your check.

PRIVATE DINING ROOMS

Please visit our website at nicholsonspub.com/private-dining.

Private Room Capacities

Private Room	Reception	Buffet	Seated
The Hearth Room	25	24	30
The Garden Room	50	39	48

*Weather permitting, the Garden Room includes the patio.



Appetizers

By The Piece

Serves 12 people

- Meatballs & Tomato Sauce (30 pieces) \$55
Buffalo Chicken Breaded Tenderloins with Blue Cheese (30 pieces) \$50
Bruschetta of Cranberry-Apple Chutney & Goat Cheese (30 pieces) \$50
Mini Crab Cakes, Old Bay Aioli (24 pieces) \$65
Shrimp Cocktail, House-Made Cocktail Sauce, Lemon (30 pieces) \$75
Fried Pickles with Creamy Dill Dip (30 pieces) \$50
Pulled Pork BBQ Sliders \$3 per slider
Ham & Swiss Slider \$3 per slider

Platters

Serves 12 people

- Belhaven Beer Cheese with Pub Crisps and Pretzel Sticks \$55
Pub Crisps, topped with Belhaven Beer Cheese, Scottish BBQ, Bacon, Green Onions \$45
Baked Baby Brie topped with Fig Jam, Water Crackers, Red Grapes & Apple Slices \$55
Spinach & Artichoke Dip with Pub Crisps \$50
Smoked Gouda Mac & Cheese \$55
Vegetable Tray with Dip \$45
Fruit Tray \$45
Cheese Plate \$55

Desserts

Pre-Ordered Desserts Offered in a Petite 5 oz. Portions

- Warm Toffee Pudding \$4
Seasonal Cobbler \$4
Glenmorangie Pot de Crème \$4
Seasonal Sorbet \$4
Vanilla Ice Cream with House Made Caramel Sauce \$4

Beverages

House Wines

Glass: \$7.50 Bottle: \$26

House Liquors

\$8 Per Cocktail

Draught Beer

20oz Imperial Pint -\$5.95 (Domestic \$4.00) 14oz Schooner - \$4.95 (Domestic \$3.00)

Bottled Beer

Imported & Micro-Brew Bottles: \$4.00-\$12* Domestic Bottles: \$3.50

*Pricing varies depending on beer selection

LUNCH PACKAGES

We request a pre-set menu with a maximum of 3 entrée selections for parties of 15 or more. In order to ensure a quality guest experience, parties of 20 or more, with a pre-set menu, are required to provide the quantities of each entrée selection 10 days prior to the event and color coded place cards the day of the event.

Plated Menu

Each entrée includes a Non-Alcoholic Beverage with Complimentary Refills.

Fish and Chips

Hand-Breaded Haddock, Slaw, Tartar Sauce, Duck Fat Fries, House-Made Catsup \$16

Classic Pub Burger*

Brioche Bun, Lettuce, Tomato, Onion, Fries \$13

Grilled Cheese & Tomato Basil Soup

White Cheddar, Swiss, Goat Cheese, Cup of Soup \$13

Cuban Sandwich

Brioche Bun, Roasted Pork Loin, Ham, Pickles, Dijon Mustard, Swiss Cheese, Fries \$14

Club Sandwich

Sourdough, Turkey, Ham, Swiss, Bacon, Lettuce, Tomato, Lemon Garlic Aioli, Fries \$13

Pot Roast

Mashed Potatoes, Country Green Beans \$16

Corned Beef Reuben

Marble Rye, Sauerkraut, Swiss Cheese, Russian Dressing, Fries \$14

Buttermilk Fried Chicken

Smoked Gouda Mac & Cheese, Country Green Beans \$16

Cavatappi Pasta and Seasonal Vegetables

Tomatoes, Basil, White Wine Garlic Sauce, Fresh Mozzarella Pearls \$15

Tavern House Salad

Dried Cherries, Blue Cheese Crumbles, Bee Pollen Vinaigrette \$10

Salad Additions

Chicken \$5 Salmon 9 Two Crab Cakes 9

*Beef items are cooked to medium temperature.

Please note that the menu and pricing are subject to change.

Lunch Buffet

Minimum of 20 guests ■ \$20 per Guest

Includes a Non-Alcoholic Beverage with Complimentary Refills.

Lunch Entrées

Please select two entrees.

Fresh Fried Haddock

Fresh Fish with House-Made Tartar Sauce

House-Made Bangers

Caramelized Onion Gravy, Green Onion

Roast Chicken

White Wine Lemon Sauce

Buttermilk Fried Chicken

Boneless Breast of Chicken

Center Cut Pork Loin

Slow Roasted with Cranberry-Apple Chutney

Pot Roast

Slow Roasted In House

Included Sides

Please select two.

Mashed Potatoes ■ Fries ■ Country Green Beans ■ Mac & Gruyere Cheese ■ Tavern House Salad

Add Fresh Baked Bread \$1 per guest



*All steaks are cooked to medium temperature.

Please note that the menu and pricing are subject to change.

DINNER PACKAGES

We request a pre-set menu with a maximum of 3 entrée selections for parties of 15 or more. In order to ensure a quality guest experience, parties of 20 or more, with a pre-set menu, are required to provide the quantities of each entrée selection 10 days prior to the event and color coded place cards the day of the event

Plated Menu

Each entrée includes a Tavern House Salad, fresh baked bread & and a non-alcoholic beverage with complimentary refills.

Fish & Chips

Fresh Haddock, Fries, Lemon, House-Made Tartar Sauce \$23

Slow Roasted Center Cut Pork Loin

Sweet Potato Mash, Braised Red Cabbage, Cranberry- Apple Chutney \$28

Pan Seared Scottish Salmon

Mashed Potatoes, Grilled Asparagus, Lemon Garlic Butter \$30

Shepherd's Pie

Lamb, Beef, Root Vegetables, Mashed Potatoes \$21

Roasted Chicken

White Wine Lemon Sauce, Mashed Potatoes, Country Green Beans \$25

Grilled Steak & Duck Fat Fries*

10 oz. Flat Iron, Red Wine Bordelaise, Herb Butter \$32

Pot Roast

Slow Roasted In House, Mashed Potatoes, Root Vegetables, Green Beans \$25

Buttermilk Fried Chicken

Smoked Gouda Mac & Cheese, Country Green Beans \$26

Vegetarian Cavatappi Pasta and Seasonal Vegetables

Tomatoes, Basil, White Wine Garlic Sauce, Fresh Mozzarella Pearls \$22

Filet Mignon*

Advance plate count required.

6oz Center Cut, Red Wine Bordelaise, Mashed Potatoes, Grilled Asparagus \$37

Duet Plate*

All guests are served the same plate. Advance plate count required.

Two Smaller Portioned Entrées Plated Together, Served with Mashed Potatoes, Grilled Asparagus \$29

Select Two Entrées

Pan Seared Scottish Salmon with Lemon Garlic Butter ■ Roasted Chicken with White Wine Lemon Sauce

Buttermilk Fried Chicken ■ Sirloin Steak Flat Iron with Red Wine Bordelaise

4 oz. Filet with Red Wine Bordelaise add \$4

*All steaks are cooked to medium temperature. Please note that the menu and pricing are subject to change.

Dinner Buffet

20 Guest Minimum ■ \$30 Per Guest

Includes a Tavern House Salad, fresh baked bread & and a non-alcoholic beverage with complimentary refills

Dinner Entrées

Please select two.

Pan Seared Scottish Salmon with Lemon Garlic Butter

Fresh Fried Haddock with Tartar Sauce

Roasted Chicken with White Wine Lemon Sauce

Center Cut Slow Roasted Pork Loin with Cranberry-Apple Chutney

Sirloin Steak Flat Iron with Red Wine Bordelaise*

Buttermilk Fried Chicken

Pot Roast

Side Dishes

Please select two

Fries

Mac & Cheese

Sweet Potato Mash

Seasonal Vegetable

Mashed Potatoes

Country Green Beans

Fingerling Potatoes

Summer Succotash

THE WHOLE HOG

A gastropub style pig roast

\$50 per guest ■ Minimum of 20 Guests

A Slow Roasted Pig Stuffed with Fresh Seasonal Ingredients

Tavern House Salad

Mac & Cheese

Mashed Potatoes with Herbed Butter

Seasonal Vegetables or Country Green Beans

Fresh Bread & Butter

Our Culinary team will work with you to customize a Pig Roast Menu for your group. Additional charges may apply.

*All steaks are cooked to medium temperature.

*Menu and pricing are subject to change

Breakfast Buffets

The Continental

\$12 per guest

Fresh Seasonal Fruit
Assortment of Breakfast Pastries
Yogurt, Granola, Berries
Coffee/Tea/Orange Juice

Nicholson's Daybreak Breakfast

Minimum of 20 guests

\$16 per guest

Scrambled Eggs or Quiche
Bacon or Sausage
Potatoes au Gratin
French Toast Casserole
Pastries and Muffins
Fresh Fruit
Yogurt, Berries & Granola
Coffee/Tea/Orange Juice

Additions

NicMuffin: English Muffin, Eggs, Canadian Bacon, Cheddar Cheese \$4 per person

Pasta Salad \$2 per person

Mixed Field Greens Salad, Blue Cheese, Dried Cherries,
Bee Pollen Vinaigrette \$4 per person

Nicholson's Bloody Mary \$10

Mimosa \$6

