

McHale's

EVENTS AND CATERING



McHale's

EVENTS AND CATERING

*Thank you so much for thinking
of us for your event!*

We're honored to work with you to plan your special day! Our team of experts will help you find the ideal space for your special celebration.

McHale's manages and partners with the most outstanding event venues in Cincinnati and Northern Kentucky. Simply tell us what you're looking for, and we can help you find a venue that completes your dream vision.

From elegant halls, historic landmarks, and blank canvas settings, there is certainly no shortage of amazing spaces to pick from.

What's important to you? Relaxing settings? Stunning city views? A convenient location?

In addition to event management, McHale's is a full service caterer! Every event and every venue offers our award winning service and menus in addition to included onsite assistance, vendor coordination and so much more.

All information accurate as of May 1, 2026 and subject to change.



The Cincinnati Club

30 Garfield Place | Cincinnati, OH 45202

The Cincinnati Club is one of Cincinnati's most elegant venues for one-of-a-kind weddings and events, featuring an art deco design and four remarkable venues.

Pompadour + Harrison Ballrooms

\$9,000-\$14,000+



Pompadour Ballroom

Up to 175 guests

Harrison Ballroom

Up to 220 guests

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859.442.7776 | www.McHalesCatering.com

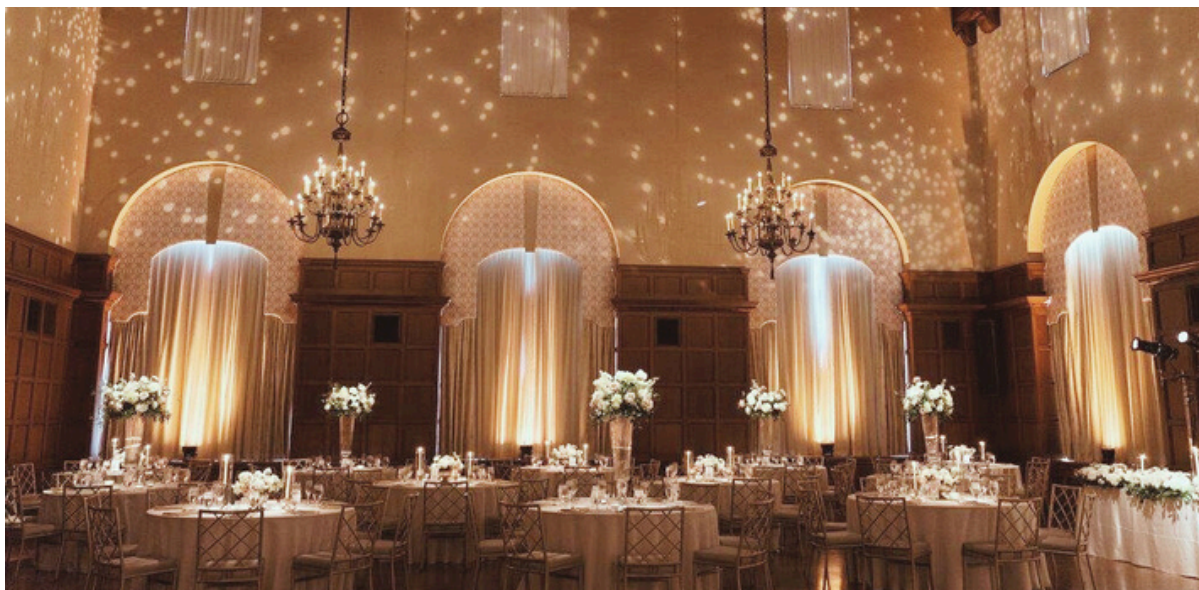
The Cincinnati Club

30 Garfield Place | Cincinnati, OH 45202

The downtown location and timeless elegance of the venue makes it the perfect spot for your special event.

Gold + Oak & Grill Ballrooms

\$11,500-\$20,000+



Gold Ballroom

Up to 250 guests

Oak & Grill Ballroom

Up to 300 guests

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Award Winning Catering

McHale's provides handcrafted cuisine, a variety of creative catering menus and a culinary presentation to match the meaning of your event.

From sumptuous passed hors d'oeuvres to buffets to stations to plated meals, our accomplished chefs cook with the desire to impress and make your event truly unforgettable.



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All Wedding Packages Include:

A Five Hour Event - Not your standard four-hour event
(The bar will close ½ hour prior to the end of all events.)

Inviting ballrooms with ample parking available
Complimentary Venue Representative
Simple décor placement and complete breakdown of the room
Contacting vendors for set-up times

McHale's trained staff of dedicated bartenders, servers, chefs, banquet manager and Venue Coordinators to coordinate the details of your event while anticipating your guests' needs

Displayed fruit, assorted cheeses, smoked meats & crackers
Chef's choice of sumptuous passed hors d'oeuvres
Beer, red and white wine passed as guests arrive
Pre-set iced water and salad plate-served to each guest
Ivory table linens, napkins in your choice from a variety of colors, China, silverware, glassware, toasting flutes, cake knife and server, vases for tables, table numbers and stanchions

Unlimited coffee, iced and hot tea and soft drinks
Bottled beer and house wines
Reception champagne toast for the wedding party
Cake cutting services



Pompadour & Harrison Ballrooms

Harrison Ballroom Reception Only

First Floor

Off Season (January & February) + Peak Fridays (March - December)

Minimum Spending Requirement- \$9,000 | Room Rental- \$2,500

Peak Saturdays (April - December)

Minimum Spending Requirement- \$12,000 | Room Rental- \$4,500

Pompadour Ceremony + Harrison Reception

First Floor

Off Season (January & February) + Peak Fridays (March - December)

Minimum Spending Requirement- \$10,000 | Room Rental- \$3,000

Peak Saturdays (April - December)

Minimum Spending Requirement- \$14,000 | Room Rental- \$5,000

Food Pricing Per Person:

January/February		Peak Fridays		Peak Saturdays	
5 Star Seated	\$82	5 Star Seated	\$84	5 Star Seated	\$88
4 Star Seated	\$69	4 Star Seated	\$71	4 Star Seated	\$76
5 Star Buffet/Stations	\$69	5 Star Buffet/Stations	\$71	5 Star Buffet/Stations	\$76
4 Star Buffet	\$65	4 Star Buffet	\$67	4 Star Buffet	\$71

Gold & Oak & Grill Ballrooms

Oak & Grill Ballroom Reception Only Second Floor

Off Season (January & February) + Peak Fridays (March - December)
Minimum Spending Requirement- \$11,500 | Room Rental- \$4,000

Peak Saturdays (April - December)
Minimum Spending Requirement- \$18,000 | Room Rental- \$6,000

Gold Room Ceremony + Oak & Grill Reception Second Floor

Off Season (January & February) + Peak Fridays (March - December)
Minimum Spending Requirement- \$12,000 | Room Rental- \$4,500

Peak Saturdays (April - December)
Minimum Spending Requirement- \$20,000 | Room Rental- \$6,500

Food Pricing Per Person:

January/February		Peak Fridays		Peak Saturdays	
5 Star Seated	\$82	5 Star Seated	\$84	5 Star Seated	\$88
4 Star Seated	\$69	4 Star Seated	\$71	4 Star Seated	\$76
5 Star Buffet/Stations	\$69	5 Star Buffet/Stations	\$71	5 Star Buffet/Stations	\$76
4 Star Buffet	\$65	4 Star Buffet	\$67	4 Star Buffet	\$71

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Plated Dinner Event - Five Star

Choice of One
(Served with warm dinner rolls and
cinnamon honey butter)

Signature Salad

Bed of mixed greens, fresh tomatoes, julienne red onions, crumbled feta cheese and basil-balsamic vinaigrette

Spinning Salad

Fresh mixed greens, chopped eggs, parmesan cheese, croutons and a lemon vinaigrette

Caesar Salad

Romaine lettuce, parmesan cheese, croutons and Caesar dressing

Strawberry Fields

Mixed field greens, hearts of romaine, sliced strawberries, crumbled feta cheese, candied walnuts drizzled with a raspberry vinaigrette

Freddie Salad

Chopped Romaine Lettuce Tossed with Applewood Smoked Bacon, Ripe Tomatoes with Buttermilk Ranch

Grilled Filet seasoned with Steakhouse Dust

with a Merlot Mushroom Demi Glace (4oz)
(Oscar Style add \$3 per person)

Steakhouse-Style Charred New York Strip Steak

topped with Crispy Onion Straws (6oz.)

Local Ale Braised Beef Short Rib

served over a bed of White Cheddar Polenta

Grilled Atlantic Salmon

served with a Citrus Honey Butter

Prawns – 4 Piece Large Grilled Shrimp Skewers

topped with a lemon garlic butter

Sun-Dried Tomato & Feta Stuffed Chicken Breast

topped with a Tomato Alfredo Sauce

Chicken Francese

Thin sliced Chicken Breast Coated in Egg and Parmesan Batter Pan Fried with Lemon Butter

Feta Balsamic Grilled Chicken

with Balsamic Glaze and Crumbled Feta

Choose two
(Served as duet with two 4oz portions)

Suggested Accompaniments

Rosemary Quartered Potatoes

Seasoned Steamed Vegetable Medley

Roasted Garlic Mashed Potatoes

Pan Seared Garden Vegetables

Parmesan Potato Duchess Rosette

Roasted Asparagus

Wild Rice Blend with Butter and Herbs

Sautéed French Green Beans with Toasted Almonds

Steamed Broccolini with White Wine Butter

Choose two

Please note that we are always able to customize a menu just for you.

McHale's

EVENTS AND CATERING

Plated Dinner Event - Four Star

Choice of One
(Served with warm dinner rolls and
cinnamon honey butter)

Signature Salad

Bed of mixed greens, fresh tomatoes, julienne red onions, crumbled feta cheese and basil-balsamic vinaigrette

Spinning Salad

Fresh mixed greens, chopped eggs, parmesan cheese, croutons and a lemon vinaigrette

Caesar Salad

Romaine lettuce, parmesan cheese, croutons and Caesar dressing

Strawberry Fields

Mixed field greens, hearts of romaine, sliced strawberries, crumbled feta cheese, candied walnuts drizzled with a raspberry vinaigrette

Freddie Salad

Chopped Romaine Lettuce Tossed with Applewood Smoked Bacon, Ripe Tomatoes with Buttermilk Ranch

Steakhouse-Style Charred New York Strip Steak

topped with Crispy Onion Straws (4oz.)

Herb Crusted Pork Tenderloin

served with Plum Walnut Chutney

Baked Filet of Cod

served with Lemon Garlic Glaze

Panko Encrusted Tilapia

pan seared with Garlic Aioli

Prawns – 3 Piece Large Grilled Shrimp Skewers

topped with a lemon garlic butter

Tuscan Chicken

topped with Tomato, Mozzarella and Parmesan Cheese served over a bed of Rice

Sun-Dried Tomato and Feta Stuffed Chicken

topped with a Tomato Alfredo Sauce

Grilled Chicken Breast

with Sun-Dried Tomato and Basil Relish

Grilled Chicken

with Balsamic Glaze and Crumbled Feta

Choose two
(Served as duet with two 4oz portions)

Suggested Accompaniments

Rosemary Quartered Potatoes

Seasoned Steamed Vegetable Medley

Roasted Garlic Mashed Potatoes

Pan Seared Garden Vegetables

Parmesan Potato Duchess Rosette

Roasted Asparagus

Wild Rice Blend with Butter and Herbs

Sautéed French Green Beans with Toasted Almonds

Steamed Broccoli with White Wine Butter

Choose two

Please note that we are always able to customize a menu just for you.

Buffet Dinner Events

SALAD CHOICES

Choice of one with dinner rolls & butter

FIVE STAR

Caesar Salad

Romaine lettuce, pamesan cheese, croutons, Caesar dressing

Signature Salad

Bed of mixed greens, fresh tomatoes, julienne red onions, crumbled feta cheese and basil-balsamic vinaigrette

Marquise House Salad

Fresh mixed greens, tomatoes, onions, cheese, croutons and ranch dressing

Spinning Salad

Fresh mixed greens, chopped eggs, pamesan cheese, croutons and a lemon vinaigrette

Strawberry Fields

Mixed field greens, hearts of romaine, sliced strawberries, crumbled feta cheese, candied walnuts, raspberry vinaigrette

Freddie Salad

Chopped Romaine Lettuce Tossed with Applewood Smoked Bacon, Ripe Tomatoes with Buttermilk Ranch

Hand Carved Choice Prime Rib of Beef served with Au Jus and fresh Horseradish

Herb Crusted Pork Tenderloin served with Plum Walnut Chutney

Grilled Atlantic Salmon Filet served with a Citrus Honey Butter

Chicken Francese

thin sliced Chicken Breast Coated in Egg & Pamesan Batter Pan Fried with Lemon Butter

Grilled Chicken Breast with Sundried Tomato and Basil Relish

Panko Encrusted Tilapia pan seared with Garlic Aioli

Sun-Dried Tomato & Feta Stuffed Chicken Breast topped with a Tomato Alfredo Sauce

Tuscan Chicken

topped with Tomato, Mozzarella & Pamesan Cheese

FIRST ENTREE

Choose One

SECOND ENTREE

Choose One

FOUR STAR

Caesar Salad

Romaine lettuce, pamesan cheese, croutons, Caesar dressing

Marquise House Salad

Fresh mixed greens, tomatoes, onions, cheese, croutons and ranch dressing

Spinning Salad

Fresh mixed greens, chopped eggs, pamesan cheese, croutons and a lemon vinaigrette

Freddie Salad

Chopped Romaine Lettuce Tossed with Applewood Smoked Bacon, Ripe Tomatoes with Buttermilk Ranch

Choose Two:

Hand Carved Smoked Beef Brisket

served with choice of two sauces:
Sweet & Smoky BBQ Sauce or Carolina Mustard BBQ Sauce and Tabasco Sauce

Hand Carved Home Baked Glazed Ham

Hand Carved Turkey served with a side of Gravy

Hand Carved Apple Glazed Pork Loin Roast

Panko Encrusted Tilapia pan seared with Garlic Aioli

Tuscan Chicken

topped with Tomato, Mozzarella and Pamesan Cheese served over a bed of Rice

Sun-Dried Tomato & Feta Stuffed Chicken topped with a Tomato Alfredo Sauce

*Plus three items from the suggested accompaniments.
Please note that we are always able to customize a menu just for you.*

Suggested Accompaniments

Italian Mostaccioli

Baked pasta smothered in an herbed marinara sauce and topped with a blend of three cheeses

Vegetable Rotini

Tri-color rotini pasta with mixed vegetables including yellow squash, zucchini, red peppers and red onion in a rich alfredo sauce and baked with feta and parmesan cheeses

Wild Rice Blend with Butter and Herbs

Steamed long grain wild and white rice infused with a blend of aromatic spices

Roasted Garlic Mashed Potatoes

Whipped potatoes with a blend of garlic and butter

Rosemary Quartered Potatoes

New red and Yukon gold potatoes seasoned with a hint of rosemary and other herbs

Country Style Seasoned Green Beans

Fresh green beans seasoned with diced ham and onions

Steamed Vegetable Medley

A blend of fresh cauliflower, baby carrots and broccoli florets tossed in a seasoned butter

Pan Seared Garden Vegetables

Fresh zucchini, yellow squash, red onion, red bell pepper and carrots seasoned with butter, garlic and fresh herbs

Steamed Broccoli

Fresh broccolini steamed to perfection and tossed with white wine butter

Roasted Asparagus

Asparagus roasted in white wine butter
(+\$2 per guest)

Haricot Verts

Sauteed French green beans with toasted almonds
(+\$1 per guest)

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Beverage Service

Unlimited coffee, iced tea, hot tea and soft drinks

Bottled Beer selections include Garage Beer, Bud Light, Miller Lite and Mich Ultra. O'Doul's upon request.

Wine selections include Moscato, Chardonnay, Pinot Noir, Cabernet Sauvignon, and Champagne.

Mixer selections include tonic water, soda water, sweet & sour mix, orange, and cranberry juice.

Craft selections include a choice of three: Rhinegeist Truth, Mad Tree Psychopathy, Stella Artois, 50 West Doom Pedal & High Noon

House Brands		Premium Brands	Super Premium Brands
Jim Beam Bourbon	Paddy's Irish Whiskey	Buffalo Trace Bourbon	Woodford Reserve Bourbon
Maker's Mark	*Captain Morgan's Rum	Espolon Blanco Tequila	Casamigos Blanco Tequila
Smirnoff Vodka	*Parrot Bay Rum	Titos Vodka	Grey Goose Vodka
Gordon's Gin	*Amaretto	Tanqueray Gin	Glenlivet 12 Scotch
Dewar's Scotch	*Sweet & Dry Vermouth	Three Craft Selections	House Brands with *

Host Bar	House Brands	House & Premium	Premium & Super Premium	Three Craft Selections
4 Hours	\$17 per guest	\$22 per guest	\$27 per guest	\$8 per guest
4 ½ Hours	\$18 per guest	\$23 per guest	\$28 per guest	\$9 per guest

Tab Bar	Mixed Drinks (House)	6.00 per drink
The bartender will keep a count of the drinks served throughout the evening and the host will settle the tab on the first business day following the event.	Mixed Drinks (Premium)	8.00 per drink
	Mixed Drinks (Super Premium)	10.00 per drink
	Craft Selections	8.00 per drink

Cash Bar	Mixed Drinks	6.00 per drink
House Brands		

Bourbon Tasting Bar (Served during cocktail hour only)

Bourbon selections (choose four): Angel's Envy, Basil Hayden, Bulleit, Blanton's, Bulleit, Eagle Rare, Knob Creek 9 Year, New Riff, 1792 Small Batch

Bourbon Tasting Bar with Host or Tab Bar add 2.00 per person
Bourbon Tasting Bar with Cash Bar add 4.00 per person

Additional bartender charges will apply. All specialty bourbons are based on availability from our distributors.

Beer, Wine and Liquor selections are subject to change at our discretion.

Ask your Venue Representative about specialty items.

Adding specialty beer, wine, or liquor to a host or tab bar package will be priced upon request. Due to not having a package liquor license, the host will not be able to take any leftover alcohol.

Ala Carte Items

Candy Bar (up to 250 guests) Eight assorted candies of your choice, white frosted candy bags and twist ties. Displayed in glass containers with scoops	845.00 each
Coffee Station Includes vanilla, amaretto, mocha and hazelnut flavorings, whipped cream, half and half, cinnamon sticks, shaved chocolate, sugar and sweeteners	1.50 per guest
Hot Cocoa Bar (minimum 100 guests) Hot cocoa packets, vanilla, amaretto, mocha and hazelnut flavorings, whipped cream, half and half, cinnamon sticks, shaved chocolate, mini marshmallows, sugar and sweeteners	1.50 per guest
Ice Cream Sundae Bar (minimum 100 guests) Includes vanilla and chocolate ice cream, chocolate, caramel and strawberry toppings, whipped cream, chopped nuts, crushed Oreos and assorted sprinkles and cherries	4.50 per guest
S'mores Bar (minimum 100 guests, price does not include staffing) Chocolate coated graham crackers dipped in marshmallow cream and \ toasted to order (requires open flame)	2.75 per guest
Cincinnati Chili Coney Bar	2.50 per coney
Gourmet Sliders - updated version of the traditional "Slider"	2.50 per slider
Soft Bavarian Pretzels with Spicy Ale Cheese <i>Late night snacks coordinated by host subject to additional fees</i>	2.50 per pretzel
Miscellaneous Rentals	
Glass Votive Candle Holder and Candle	0.75 each

All Ala Carte Items are subject to a 24% Service Charge and
Sales Tax: 7.8% (Ohio)/6% (Kentucky)

McHale's suggests reserving Ala Carte items 90 days prior to event date.

À la Carte Items

(continued)

Specialty Linens	
Change to White or Black Floor-length Linens (Banquet packages only)	2.50 per linen
Additional Services	
Wine Service with Dinner	2.00 per guest
Champagne Served to each Guest	2.50 per guest
Coffee Served to each Guest	1.50 per guest
Ceremony Package (includes the rehearsal the week of your wedding, ceremony setup, extra hour rental, and extra hour staffing)	2,500.00
Extra Hour Rental	500.00 each
Extra Hour of Beer and Wine	2.00 per guest
Extra Hour of Mixed Drinks	2.00 per guest
Extra Hour Staffing	2.00 per guest
Extra Buffet Line (Included for events of 250 or more)	250.00
Extra Entrée – Buffet	5.00 per guest
Extra Hot Side Item	2.50 per guest
Extra Salad	2.50 per guest
Assorted Salad Dressing at each Table	0.50 per guest
Audio Visual Equipment Rental	Priced Upon Request
Piano Tuning	150.00
Coat Check Attendant	25.00 per hour
(charges will apply half hour before and after in addition to the event time)	

All À la Carte Items are subject to a 24% Service Charge and
Sales Tax: 7.8% (Ohio)/6% (Kentucky)

McHale's suggests reserving À la Carte items 90 days prior to event date.