



the Gardens
of Park Hills

Classic Reception Package

All Inclusive for up to 150 people:

Four Hour Event

(The bar will close ½ hour prior to the end of all events.)

Inviting banquet rooms with ample free parking

Complimentary wedding planner services provided by our knowledgeable event planners

Simple décor placement and complete breakdown of the room in addition to contacting vendors for set-up times

McHale's professionally trained staff of dedicated bartenders, servers, chefs, banquet managers and Venue Coordinators to coordinate the details of your event

Chef's choice of delicious hors d'oeuvres displayed as your guests arrive

Beer, red and white wine passed to your guests as they arrive

Ivory linens and napkins in your choice of over 25 colors, china, silverware, glassware

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McHale's
EVENTS AND CATERING

859.442.7776 | www.McHalesCatering.com





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Cont...

Complimentary amenities include toasting flutes, cake knife and server, choice of vases for your tables and bouquets, table numbers and stanchions and decorative easels

Complimentary video projection package to showcase your personal videos

Unlimited coffee, iced tea, hot tea and soft drinks

Bottled beer and house wines

For your wedding reception we will include a champagne toast for the bridal party as well as cake cutting services

\$8500

All inclusive, up to 150 guests, Service charge and sales tax included with new special pricing
(Not available September and October)



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Classic Reception

Choice of one salad buffet style and dinner rolls and butter

Caesar Salad

Romaine lettuce, black olives, parmesan cheese, croutons and a Caesar dressing

Marquise House Salad

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

Spinning Salad

Fresh mixed greens, chopped eggs, parmesan cheese, croutons and a creamy house dressing

Select two of the following entrées:

Hand Carved Smoked Beef Brisket served with choice of two sauces: (Sweet and Smokey Barbecue Sauce and Carolina Mustard Barbecue Sauce) and Tabasco Sauce.

Pulled Pork BBQ, served with Mini Buns

Hand Carved Home Baked Glazed Ham

Hand Carved Roasted Breast of 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 Parmesan Cheese

Sun-Dried Tomato and Feta Stuffed Chicken Breast 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.