

McHale's

EVENTS AND CATERING



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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.

Tessie Warwick

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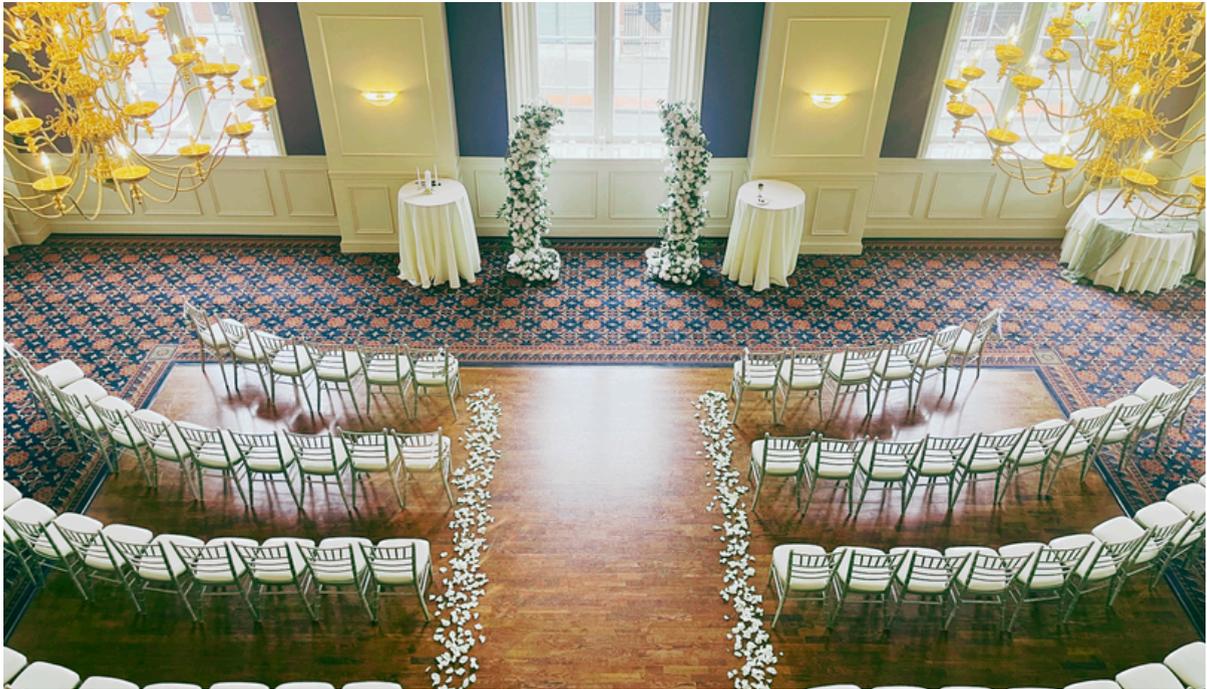
All information accurate as of January 1, 2026 and subject to change.



The Grand Ballroom

6 E. 5th St. | Covington, KY 41011

Featuring a balcony overlooking the ballroom and beautiful two-story windows, the Grand is the perfect setting for your dream wedding or important event.



320 Seated; 500+ Cocktail
\$8,000 - \$14,000+

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859.442.7776 | www.McHalesCatering.com

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Grand Ballroom Pricing

Room Rental Fridays \$2,000/Saturdays \$4,000

Minimum Spending Requirement Fridays January - December \$8,000

Minimum Spending Requirement Saturdays April - December \$14,000

Package Pricing per Person

January - February

5 Star Seated	\$78
4 Star Seated	\$67
5 Star Buffet/Stations	\$64
4 Star Buffet	\$61

March - December

Fridays		Saturday	
5 Star Seated	\$80	5 Star Seated	\$84
4 Star Seated	\$69	4 Star Seated	\$74
5 Star Buffet/Stations	\$67	5 Star Buffet/Stations	\$70
4 Star Buffet	\$63	4 Star Buffet	\$67

The Pinnacle Ballroom

6 E. 5th St. | Covington, KY 41011

The Pinnacle Ballroom is a distinctive venue located on the top floor of the historic Odd Fellows Hall. It boasts 26-foot rustic pine ceilings adorned with skylights, creating a spacious and airy atmosphere. The ballroom also features a unique 25-foot round dance floor and a circular bar.



220 Seated; 300 Cocktail
\$6,000 - \$8,000+

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Pinnacle Ballroom Pricing

Room Rental Fridays \$1,500/Saturdays \$3,000

Minimum Spending Requirement Fridays January - December \$6,000

Minimum Spending Requirement Saturdays April - December \$8,000

Package Pricing per Person

January - February

5 Star Seated	\$74
4 Star Seated	\$63
5 Star Buffet/Stations	\$60
4 Star Buffet	\$57

March - December

Fridays		Saturday	
5 Star Seated	\$76	5 Star Seated	\$77
4 Star Seated	\$65	4 Star Seated	\$69
5 Star Buffet/Stations	\$62	5 Star Buffet/Stations	\$66
4 Star Buffet	\$59	4 Star Buffet	\$63



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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



Plated Dinner Events

FIRST COURSE

FIVE STAR

Charcuterie Display
Fresh Fruit Display
Jumbo Shrimp Cocktail
Chef's choice four assorted hors d'oeuvres
passed to your guests as they arrive

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

Strawberry Fields

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

Iceberg Wedge Salad

Iceberg wedge with crumbled bacon, ripe tomatoes
and Blue Cheese

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 (4oz.)

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

SECOND COURSE

Choice of One

THIRD COURSE

Choose two (duet)

FOUR STAR

Charcuterie Display
Fresh Fruit Display
Chef's choice Four assorted hors d'oeuvres
passed to your guests as they arrive

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

Strawberry Fields

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

Caesar Salad

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

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 Butter

Prawns – 3 Piece Large Grilled Shrimp Skewers
topped with a lemon garlic butter

Panko Encrusted Tilapia
pan seared with Garlic Aioli

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

Plus two items from our suggested accompaniments.

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, black olives, parmesan cheese, croutons and a 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, cucumbers, tomatoes, onions, cheese, croutons and ranch dressing

Spinning Salad

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

Strawberry Fields

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

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 & Parmesan
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 & Parmesan Cheese

FIRST ENTREE

Choose One

SECOND ENTREE

Choose One

FOUR STAR

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 ranch dressing

Spinning Salad

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

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

Pulled Pork BBQ
served with Mini Buns

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 Parmesan 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

Sour Cream Potatoes

Sliced white potatoes baked in a creamy cheddar, sour cream and onion sauce

Country Style Seasoned Green Beans

Fresh green beans seasoned with diced ham and onions

Green Bean Casserole

Fresh green beans mixed with a creamy mushroom sauce and french fried onions

Glazed Baby Carrots

Belgian baby carrots glazed with a sweet orange butter

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 broccoli florets steamed to perfection and tossed with a seasoned butter
(with or without cheddar cheese sauce)

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

Four Star Hors d'oeuvres Buffet

Choice of 6 items included:

Hand Carved Oven Roasted Turkey Breast and Home Baked Ham, a Display of Chilled Beef and Homemade Chicken Salad served with Gourmet Rolls

Assorted Wrap Platter including Oven Roasted Turkey & Cheese, Baked Ham & Cheese and Chicken Salad and Cheese

Display of assorted Cheeses, Smoked Meats and Crackers

Display of Vegetable Crudités served with a Creamy Ranch Dip

Display of Fresh Fruits

Pulled Pork BBQ served with Mini Buns

Spinach and Artichoke Dip served with Tri-Colored Tortilla Chips

Shrimp Platter served with Cocktail Sauce

Sun-Dried Tomato Hummus served with Tri-Colored Tortilla Chips

Mini Meatballs served in a choice of Sweet & Sour Sauce or Bourbon Glaze

Chicken Wings served Buffalo or BBQ style

Bavarian Pretzel Sticks with Local Ale Beer Cheese

Smoked Salmon served with Cream Cheese, Capers and Crackers

Bacon Wrapped Water Chestnuts brushed with BBQ Sauce

Mini Vegetable Egg Rolls served with Sweet and Sour Sauce

Homemade Pasta Salad, Italian Mostaccioli or Vegetable Rotini

Please note this package will not include a display of fruit and cheeses, but will include chef's choice of passed hors d'oeuvres as your guests arrive.

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

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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, Braxton Storm, Garage Beer, 50 West Doom Pedal & High Noon

House Brands		Premium Brands	Super Premium Brands
Jim Beam Bourbon	Paddy's Irish Whiskey	Buffalo Trace	Woodford Reserve Bourbon
Maker's Mark	*Captain Morgan's Rum	Espolon Blanco Tequila	Casamigos Blanco Tequila
Smirnoff Vodka	*Bacardi	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.

A la 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	
Small Square / Round Mirror Centerpieces	2.00 per table
Glass Votive Candle Holder and Candle	0.75 each
Tulle & White Lights (Grand Balcony)	
Front Only	100.00
All Sides	150.00
Gold Chargers	2.00 per charger
Stage in the Grand	250.00

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

Pre-Set Iced Water 1.00 per guest
 Pre-Set Iced Tea 1.50 per guest
 Salad Served to each Guest 1.00 per guest
 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, extra hour rental, extra hour staffing, flipping the room from ceremony to reception set) 1,500.00

Extra Hour 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 (Under 250 guests) 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

The Grand Parking Garage Market Pricing
 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.