

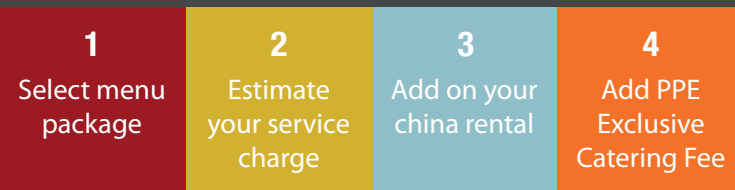
PREMIER PARK EVENTS PACKAGES

Your catering coordinator will work with you to create a completely customized menu tailored to fit your event. To give you an idea of what we offer we've created sample menus and included all other additional pricing that would be involved in creating your total catering bill.

First you'll select the menu package that best fits what you are looking for (many more options/styles available), then estimate your service charge, add in your china rental and the Premier Park Events Catering Fee (15%).

START HERE

To give you a quick estimate of your total bill:



AMENITIES INCLUDE

- Personalized catering consultant and event coordinator
- Complimentary menu tasting for up to four people
- Complimentary cake cutting services
- Ability to customize menus and accommodate any dietary needs



PLATED DINNER

\$33.00 PER PERSON

Two hors d'oeuvres (package value \$6)
Two course plated meal

SAMPLE MENU SELECTIONS

All dietary restrictions can be accommodated at no extra cost

First Course – Choice of Salad or Soup

Entrée – Choice of One (additional \$5 per person, per additional entrée)
Grilled Salmon with Cauliflower Potato Puree and Haricots Verts served with a Blistered Tomato, Garlic and Basil Sauce

Marinated Roast Chicken Breast with Green Onion Whipped Potatoes, Roasted Garlic, Olives and Swiss Chard served with a Lemon Caper Vinaigrette

Ricotta and Fresh Herb Stuffed Manicotti Shells baked with White Wine Marinara, Fresh Mozzarella, Basil Pesto and Balsamic (vegetarian dish, included with your other entrée of choice at no charge)

UPGRADED PLATED DINNER

\$49.00 PER PERSON

Three hors d'oeuvres (package value \$9)
Two course plated meal

SAMPLE MENU SELECTIONS

All dietary restrictions can be accommodated at no extra cost

First Course – Choice of Salad or Soup

Entrée – Choice of One (additional \$5 per person, per additional entrée)
Duet of Herb Roasted Supreme Chicken Breast and Braised Short Rib served with Cauliflower Potato Puree and Haricots Verts with a Bordelaise Sauce

Scottish Salmon and Crab Duet- Duet of Organic Salmon Stuffed with Crab served with Saffron Scented Potato Puree, Baby Bok Choy and American Caviar Cream

Duet of Braised Short Rib and Shrimp Skewer served with Jalapeno Pesto Polenta and Broccoli Rabe with a Saffron Tomato Emulsion

Duet of Lamb- Grilled Chops and Braised Shoulder with Flageolet Beans, Sautéed Broccolini and Sofritto served with Bordelaise Sauce and Salsa Verde (additional \$7 per person)

Ricotta and Fresh Herb Stuffed Manicotti Shells Baked with White Wine Marinara, Fresh Mozzarella, Basil Pesto and Balsamic (vegetarian dish, included with your other entrée of choice at no charge)

BUFFET DINNER

\$39.00 PER PERSON

Two hors d'oeuvres (package value \$6)

DINNER BUFFET TO INCLUDE:

2 Salads

2 Entrees:

Orecchiette Pasta with Mushrooms, Cipollini Onions, Oregano and Pecorino

Quattro Formaggi Tortellini with Pesto

Grilled Chicken Breast served with Thyme Chicken Au Jus

Braised Beef Short Rib with Roasted Mushroom Au Jus (additional \$6 per person)

Pan Seared Scottish Salmon served with a White Wine Tomato Sauce (additional \$4 per person)

Garlic and Herb Marinated Flank Steak (additional \$7 per person)

Chef Attended Bourbon Glazed Pork Steamship (additional \$8 per person x \$100 Chef)

Chef Attended Sliced Beef Tenderloin with Bordelaise (additional \$10 per person + \$100 Chef)

1 Vegetable

1 Starch

PIG ROAST BUFFET

\$48.00 PER PERSON

Two hors d'oeuvres (package value \$6)

PIG ROAST TO INCLUDE:

*minimum of 100 guests or a surcharge may apply

- La Caja China Roasted Pig with three different styles of BBQ sauce
- Hawaiian Rolls
- Choice of One Salad
- Housemade Coleslaw

3 Additional Sides Included:

- Smoked Mashed Potatoe
- Sweet Potato Casserole with Brown Sugar and Pecan
- Country Style Green Beans (not vegetarian)
- Dorito Infused Mac-n-Cheese
- Collard Greens
- Bourbon Baked Beans
- Cheddar Grits (\$6 per person/per additional side)

SERVICE CHARGE

Based on 7 hours on-site, each additional hour add \$15 per person/per hour

Service Captain: \$175 (x 1 needed)

Server: \$150 (x ___ will vary depending on guest count and menu, roughly 1 per 15-20 guests)

Culinary: \$150 (x ___ will vary on the guest count and menu selections, typically 1 needed)

CHINA RENTAL

China Rental Package: \$4.50 per person

China: flatware and platters for each place setting
See sales associate for available patterns.

Barware: As Quoted

Your catering coordinator will take care of ordering the correct quantities and type of glassware needed. It will vary depending on what you have on your bar and guest count.

RECOMMENDED BARTENDING SERVICE

First Call Bartending (bartenders and bar supplies)
Eric Chapman, fristcallbartending@gmail.com

Average Rates:
\$30/hour per bartender (one bartender per 50 guests)
\$2.50 per person for bar supplies

UPGRADES

Menu Upgrades:
Choice of Entrée: \$5 per person (per additional choice)

Late Night Stations:
Cincinnati Coney Station \$9 per person
Mini Taco Bar: \$9 per person
Slider Bar: \$9 per person

Dessert Bar: As Quoted
Custom Buffet Designs: As Quoted

**Premier Parks Exclusive Catering Fee:
15% of the Total Bill**

**Preferred Parks Wedding Planner
Cincy Weddings By Maura
513-817-7947
info@cincyweddingsbymaura.com**