



## REHEARSAL DINNER PACKAGE

# [REHEARSAL DINNERS]

The Toots Shor Room will accommodate up to 50 guests. This 1940's Art Deco room is the ideal setting for entertaining friends, family and important business clients.

A minimum food and beverage purchase is required.

Monday - Friday: \$1,500.00 food & beverage minimum

**Rates differ in December.**

6.5% sales tax and a 5% banquet service fee will be added to your final bill.

We leave the server's gratuity up to your discretion.

## **MENU SELECTION**

*Menu prices are subject to change without notice*

For your consideration, our menu offers a wide variety of culinary creations. If you have special requests, or special dietary needs, please ask. It is our pleasure to customize an event to meet your special needs.

Our professional staff will handle all of the details...flowers, place cards, table arrangements.

## **GUARANTEE**

Please notify our sales office with your final guest count 72 hours (3 business days) prior to your event.

You will be charged for this number, or the number served, whichever is higher.

## **DEPOSITS / PAYMENTS**

All deposits are non-refundable and non-transferable

A **non-refundable** deposit of \$200.00 is required at the time you book your party.

**\$1,000.00 for all parties booked the month of December.**

The final balance is due at the conclusion of the event.

## **CANCELLATION POLICY**

Canceling your rehearsal dinner less than 30 business days prior to the scheduled event will result in an additional charge of 30% of the original food and beverage minimum.

Your Credit card number must accompany your signed agreement.

Visa, Master Card and American Express accepted.

Bride & Groom's names \_\_\_\_\_

Date of event \_\_\_\_\_

Credit Card Number \_\_\_\_\_

Expiration date \_\_\_\_\_

X \_\_\_\_\_

Signature of Engager

\_\_\_\_\_ Date

I have read and understand the above cancellation policy. I agree to pay any and all penalties associated with canceling less than 30 business days prior to the scheduled event.

I further understand that all deposits are non-refundable and non-transferable.

**(A 60-day cancellation notice is required for all parties scheduled the month of December)**

# PRIVATE PARTIES AT



## [BANQUET MENU]

### MINI RAW BAR

MARKET PRICE

Jumbo Black Tiger Shrimp  
Fresh Oysters on the Half Shell  
Alaskan King Crab Legs  
Stone Crab Claws  
(In Season)

Sliced Beef Tenderloin  
Mini Buns & 3 Sauces  
\$200 - serves 20

Fresh Fruit & Cheese Display  
Large Mirror Display, serves 25 - \$125  
Small Display, serves 15 - \$75

Brie en Croute  
Baked Brie wrapped in Puff Pastry  
Served with Crackers  
Small 8oz – serves 6/8 - \$18  
Large 36oz – serves 25/30 - \$50

Fresh Vegetable Crudités  
Buttermilk Ranch Dressing  
Large Mirror Display, serves 25 - \$75  
Small Display, serves 15 - \$50

### CANAPES

(A minimum order of 20 pieces)

Fresh Tomato Bruschette  
\$1.75 per piece

### ITALIAN SUSHI

Ahi Nigiri - \$3.00- per piece  
Thinly sliced tuna atop risotto wrapped w/fresh basil  
Parma Roll - \$3.00 per piece  
Marinated Asparagus wrapped w/Risotto & Proscuitto



# PRIVATE PARTIES AT



## [BANQUET MENU]

CONTINUED

### HOT HORS D'OEUVRES

(A minimum order of 20 pieces)

Mini Crab Cakes - \$3.50 per piece  
White Truffle Mayo

Andouille & Cheese Stuffed Mushrooms - \$2.75 per piece

Four Cheese Stuffed Mushrooms - \$2.50 per piece

### CROQUETTES

Lobster Croquettes - \$4.00 per piece  
Lobster meat & fresh herbs  
Served with Classic Garlic Aioli

Florentine - \$2.50 per piece  
Spinach & Fontina  
Served with Classic Garlic Aioli

Bacon & Cheddar - \$2.50 per piece  
Served with Ranch

Fresh Vegetable Spring Rolls - \$2.00 per piece  
Dipping Sauce

Chicken Quesadilla - \$2.25 per piece  
Fresh Pico de Gallo

### SATAY

Skewered Beef Tenderloin - \$3.00 per piece

Shrimp - \$3.50 – per piece

Chicken - \$2.50 per piece  
Asian Dipping Sauce



# PRIVATE PARTIES AT



## [BANQUET MENU]

CONTINUED

### APPETIZERS

Jumbo Shrimp Cocktail - \$14.95

3 Black Tiger Shrimp, Cocktail Sauce

Smoked Chicken and Tasso Spring Rolls - \$9.95

Black-eyed Pea and Corn Relish with Roasted Red Pepper and Honey Coulis

Pan Fried Crab Cake - \$14.95

Avocado and Cucumber Salad with a Smoked Yellow Tomato Coulis

Blue Crab Bisque - \$8.50

### RAW BAR

MARKET PRICE

Jumbo Black Tiger Shrimp

Alaskan King Crab Legs

Fresh Oysters on the Half Shell



# PRIVATE PARTIES AT



## [BANQUET MENU]

CONTINUED

### SIGNATURE SALADS

*Select One*

Tiffany Salad - \$7.50

Mixed Greens, Roma Tomatoes,  
Red Onion, Haricot Verts  
with Basil Vinaigrette  
Maytag Bleu Cheese add \$1.00

Classic Caesar Salad - \$8.95

Romaine, Grated Parmigiano, Reggiano,  
Shaved Pecorina Romano and Housemade Croutons

Freddie - \$7.95

Romaine, Roma Tomato, Bacon,  
Buttermilk Ranch Dressing

Aronoff Salad - \$10.50

Baby Arugula, Endive, Toasted Almonds  
Hearts of Palm, Indiana Goat Cheese,  
Pink Lady Apples, Apple Vinaigrette



# PRIVATE PARTIES AT



## [BANQUET MENU]

CONTINUED

### CLASSIC POTATOES

*Select One*

Homemade Mashed Potatoes  
Family Style - \$6.50   Plated - \$3.25

Baked Potato - \$5.50

Housemade Boardwalk Fries - \$5.50

Lobster Potato Soufflé  
Lobster Meat, Roasted Fennel and Italian Fontina  
in fluffy, House Made Potatoes  
Served Family Style - \$10.95

Jimmy G's Mac Daddy & Cheese  
Creamy Blend of 6 Cheeses & Cavatappi  
Served Family Style - \$9.95

### STEAKHOUSE VEGETABLES

*Select One*

Fresh Vegetable Medley  
Chef's Choice/Seasonally Changed  
Family Style - \$6.50   Plated - \$3.25

Fresh Steamed Asparagus  
Served Family Style - \$7.95

Sauteed French Green Beans  
Served Family Style - \$7.95

Skillet Steakhouse Mushroom Caps  
In Sherry & Garlic Butter - \$7.95

Classic Creamed Spinach  
Served Family Style - \$7.95

Steamed Broccoli  
Bearnaise  
Served Family Style - \$6.95



# PRIVATE PARTIES AT



## [BANQUET MENU]

CONTINUED

### ENTRÉES

*Please select up to 3 entrées — Entrée pre-counts are required on parties of 30 or more.*

### STEAK & LOBSTER

All steaks are prepared the same temperature

#### Classic Toppings

*Select One*

Bearnaise \$2.25, Garlic Butter \$2.25, Sautéed Mushrooms & Onions \$3.50,  
Cognac Peppercorn Sauce \$2.95, White Truffle Butter \$2.50

12 oz. Filet Mignon - \$34.95

8 oz. Filet Mignon - \$29.95

14 oz. New York Sirloin - \$34.95

Steak Collinsworth - \$37.95

8 oz. Filet, King Crab, Asparagus,  
Bearnaise & Bordelaise Sauce

Jeff Ruby's Jewel - \$45.95

24 oz. Dry-Aged Bone-in Rib Steak

Ruby's Gem - \$44.95

16 oz. Center Cut Filet

In-House Dry-Aged "Big Sir" - \$41.95

22 oz. Bone-In Sirloin

#### Lobster Tails

MARKET PRICE

Lobster Tail, 8-10 oz.



# PRIVATE PARTIES AT



## [BANQUET MENU]

CONTINUED

### LIGHTER ENTRÉES

Seared Tuna - 30.95  
Plum & Wasabi Flavored Sesame Seed  
Seared Tuna with Red Miso Slaw, Sriracha & Soy

Grilled Salmon - 24.95  
Confit Fingerling Potatoes, Caramelized Onion  
and Apple-Smoked Bacon with a  
Warm Creole Mustard Vinaigrette

Chilean Sea Bass - 35.95  
Sautéed Spinach, Roma Tomatoes and King Crab  
with a Lemon-Honey Beurre Blanc

Mixed Grill - \$36.95  
"The Best of all Worlds"  
6 oz. Filet Mignon & 5 oz. Salmon

Half Roasted Chicken - \$21.95  
Green Onion Pan Sauce

12 oz. Brined Pork Chop - 26.95  
Savory Mushroom Bread Pudding,  
Sautéed Swiss Chard & Truffle Demi-Glacé

Vegetarian Pasta - \$19.95  
Cavatappi, Fresh Tomatoes,  
Red Onion, Asparagus, Bell Peppers,  
Olive Oil & Garlic



# PRIVATE PARTIES AT



## [BANQUET MENU]

CONTINUED

### SIGNATURE DESSERTS

*Select One*

New York Style Cheesecake - \$7.95  
Caramel Sauce or Pineapple Raspberry Sauce

Frozen Banana Ice Cream Pie- \$8.95  
Homespun Banana Ice Cream,  
Chocolate Mocha Mousse & Bananas Foster Sauce

Crème Brulee - \$7.95  
Classic Bourbon Vanilla Bean Custard,  
Carmelized Veil of Sugar

Warm Chocolate Cake - \$7.95  
Molten Flourless Chocolate Cake  
Citrus Strawberry Sauce  
& Grand Marnier Chocolate Sauce

Key Lime Pie - \$7.95  
Graham Cracker Crust  
Carmelized Veil of Sugar

Haagen Dazs Raspberry Sorbet  
\$6.95

Cincinnati Favorite!  
Graeter's Black Raspberry Chocolate Chip  
Ice Cream \$6.95

Fresh Berries  
(Seasonal)

An Assortment of Mini  
Pastries & Tortes  
\$46.95 per dozen  
(3 dozen minimum order)



# [ DIRECTIONS ]

**FROM THE GREATER CINCINNATI AIRPORT:** Take 275 East to 75 North. Cross the bridge into Ohio and take the 5th Street downtown exit (5th Street is a one-way street). Follow 5th Street to Vine Street and turn left onto Vine Street and then right onto 7th Street. We are on the left hand corner of 7th and Walnut Streets, across the street from the Aronoff Center.

**TRAVELING 75 SOUTH FROM NORTH OF CINCINNATI:** Take the 7th Street exit (7th Street is a one-way street). Follow 7th Street to the corner of 7th and Walnut. We are on the left hand side of the street across the street from the Aronoff Center.

**TRAVELING 75 NORTH FROM KENTUCKY:** Take 75 North across the bridge into Ohio. Take the 5th Street downtown exit (5th Street is a one-way street). Follow 5th Street to Vine Street and turn left onto Vine and then right onto 7th Street. We are on the left hand corner of 7th and Walnut Streets across from the Aronoff Center.

**TRAVELING 71 SOUTH FROM NORTH OF CINCINNATI:** Take the Gilbert Avenue exit. Follow Gilbert Avenue into downtown Cincinnati. Gilbert Avenue will eventually become 8th Street. Take 8th Street to Walnut Street and turn left onto Walnut Street. Then turn left onto 7th Street. We are on the left hand corner of 7th and Walnut Streets.

**FROM BATAVIA, TAKE 275 SOUTH INTO KENTUCKY:** Take 471 North across the bridge into Ohio and take the 6th Street exit into downtown Cincinnati. Follow 6th Street to Main Street and turn right onto Main Street. Then turn left onto 8th Street, left onto Walnut Street, and left onto 7th Street. We are on the left hand corner of 7th and Walnut Streets.

**TRAVELING 50 WEST (COLUMBIA PARKWAY) FROM THE EAST SIDE OF CINCINNATI:** Take the 6th Street exit into downtown Cincinnati. Follow 6th Street to Main Street. Turn right onto Main Street, left onto 8th Street, left onto Walnut Street and left onto 7th Street. We are on the left hand corner of 7th and Walnut Streets.

**TRAVELING 471 NORTH FROM KENTUCKY:** Take the 6th Street exit into downtown Cincinnati. Turn right onto Main Street, left onto 8th Street, left onto Walnut Street and left onto 7th Street. We are on the left hand corner of 7th and Walnut Streets.

**VALET PARKING:** Valet parking is available beginning at 6:00pm. Monday through Friday, and 5:00pm on Saturday. If you arrive prior to 6:00pm, you can park at either the System Parking Lot located on the corner of 8th and Walnut Streets (the entrance is on the Walnut Street side).

**OR**

The Olympic Parking Garage which is located just past our restaurant on 7th Street.

Valet parking is on the 7th Street side of the restaurant and is \$7.00 per car. If you would like to host valet parking for your guests, the cost is \$9.00 per car which includes the gratuity for the valet.