

# NICHOLSON'S

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FINE FOOD & WHISK(E)Y



*Private Events*

# Welcome

Thank you for considering Nicholson's Fine Food & Whisk(e)y, in the heart of Downtown Cincinnati's Theater District. Our centrally-located venue on Walnut Street sits directly across from The Aronoff Center and is just minutes away from Fountain Square, The Banks, hotels, and other downtown attractions along with ample parking options.

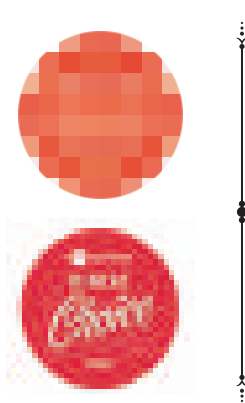
Nicholson's has offered fine food and drink in a genuine Scottish tavern setting for 25 years. Taking inspiration from gastropubs throughout Scotland and the U.K., our goal is to provide our guests with authentic hospitality and a unique dining experience.

We offer several private and semi-private dining spaces, perfect for rehearsal dinners, professional meetings, showers, birthdays, and more. The Garden Room is enclosed by glass doors for full privacy with an open feel and includes a private adjoining patio. The Hearth Room features authentic Scottish decor and an inviting fireplace for guests to enjoy. Our newly-renovated Horse & Barrel Room is available for special events, offering a whiskey themed space with a view of Nicholson's grand bar.

If you are hosting an event that requires additional space or more seated options, inquire about our private event menu at The Backstage Event Center located above Nicholson's. This rustic-modern venue features city views, outdoor terrace seating, and is the perfect place for larger weddings, corporate, and social gatherings.

Our all-inclusive approach to event planning, including an exceptional in-house catering program, makes hosting an event with us effortless. This menu is prepared by our executive chef and includes many of Nicholson's classic dishes as well as popular party options. Custom menus are also available.

We appreciate your interest in our unique location and we look forward to coordinating your event down to the finest detail to provide an unforgettable experience.



## CONTACT OUR TEAM

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Sales & Events Manager

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**Shannen Watson**

Sales Coordinator

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# General Information

## Cancellation Policy

You will be asked to provide a credit card upon booking your event. Should you cancel within 30 days prior to your event, a \$100 cancellation fee will be charged to the credit card on file. If your event is cancelled within 7 days of the scheduled event date, a \$250 cancellation fee will be charged to your credit card. Cancellations made within 2 days of your event date will result in the full food & beverage minimum being charged to the credit card on file.

## Guarantees

To ensure the most efficient and memorable experience, we request a guaranteed guest count 7 business days prior to your event. This figure will be considered the minimum for billing purposes. Should your guest count exceed your guarantee, final billing will be based on the actual number of guests in attendance.

## Decoration Policy

We ask that guests refrain from tacking, taping, stapling or nailing on the walls. Painter's tape is allowed on the woodwork. No confetti please. The host is responsible for any damage that occurs. You may bring weighted balloons, centerpieces and banners.

## Payment

We accept all major credit cards (Visa, MasterCard, American Express, Discover). The credit card on file will be used for the final bill, with the final invoice being sent the following week. By default, all contracted private events will be presented on a single bill. Separate checks can be requested prior to your event, but additional charges may apply in order to accommodate this request.

If your event is tax-exempt, please provide a blanket certificate of exemption prior to your function. We cannot accept personal checks, but will accept a check from an organization or company if arrangements are made in advance. Please note that Ohio Sales Tax of 7.8%, 20% gratuity and a room charge will be added to all private event checks.

## Parking *(averages \$10-\$15 per car)*

ABM Parking Lots | *Corner of 7th & Main • Corner of 8th & Walnut*

Olympic Parking Garage *(Look for closing times)* | *7th Street between Walnut & Main*

All Pro Parking Lot | *Corner of 7th Street & Vine Street*

501 Parking Garage | *Corner of 5th and Walnut Street*

601 Parking Garage | *Vine Street between 6th & 7th Street*

Fountain Square Parking Garage | *Walnut Street between 5th & 4th Street*

-Valet Parking Services Available Upon Request; Inquire For Pricing -



# Event Spaces



**\*The Garden Room** | *private space* | *\*includes private patio, weather permitting*  
Seating Capacities | 30 Buffet - 40 Seated - 45 Reception Style



**The Hearth Room** | *semi-private space*  
Seating Capacities  
20 Buffet - 30 Seated - 30 Reception Style

**Horse & Barrel Room** | *semi-private space*  
Seating Capacities  
30 Buffet - 40 Seated - 50 Reception Style



*Fancy a cozy spot at the bar for a Happy Hour or a place in the sun for a casual meetup? Our bar and patio areas can be reserved for intimate gatherings. Ask our events team for more information.*

# Brunch Packages

*A minimum of 20 guests is required and we request a final guest count 2 weeks prior to your event.*

*-served family-style or buffet-*

*-includes coffee, tea, soda, & water-*

## THE BALCONY | 15pp

Assorted Pastries & Muffins

Vanilla Yogurt

Fresh Cut Fruit & Seasonal Berries

Granola

Bagels & Cream Cheese

## THE ORCHESTRA | 20pp

Farm Fresh Scrambled Eggs

Smoked Maple Bacon & Sausage Links

Home Fries

Warm Biscuits & Honey Butter

Fresh Cut Fruit & Seasonal Berries

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## BEVERAGE ADDITIONS

Milk, Orange Juice, Cranberry Juice, Grapefruit Juice | \$3 each

Bloody Mary | \$8 each

Mimosa | \$7 each

Bottomless Mimosas | \$15pp (2 hour limit)



*-menu items and pricing are subject to change-*

# Plated Lunch

*We request a pre-set menu with a maximum of 3 entrée selections for parties of 20 or more. In order to ensure a quality guest experience, parties of 30 or more, with a pre-set menu, are required to provide the quantities of each entrée selection 2 days prior to the event and color coded place cards the day of the event.*

*Each entrée includes a non-alcoholic beverage with complimentary refills.*

## ENTRÉE SALADS

### **Grilled Chicken Caesar | 20**

*romaine, shaved parmesan, garlic croutons, Caesar dressing*

### **Tavern Salmon | 22**

*mixed greens, dried cranberries, granny smith apples, stilton blue cheese crumbles, housemade bee pollen vinaigrette*

## MAINS

### **Fish & Chips | 17**

*hand-breaded haddock, tavern fries, coleslaw garnish, house-made tartar sauce & catsup*

### **Shepherd's Pie | 20**

*ground lamb & beef, peas & carrots, mashed potatoes, bordelaise, accent salad*

### **Bangers & Mash | 21**

*Avril-Bleh sausage, caramelized ale onion gravy, mashed potatoes, green onions, braised red cabbage*

### **Pan Seared Salmon | 28**

*mashed potatoes, roasted vegetable medley, lemon garlic butter*

### **Center Cut Pork Loin | 24**

*slow-roasted, cranberry-apple chutney, truffle parmesan roasted potatoes, braised red cabbage*

## PUB SANDWICHES

### **Highland Fish | 17**

*hand-breaded haddock, lettuce, tomato, onion, tartar sauce, lemon, marble rye, fries*

### **Caledonian Grilled Chicken | 17**

*marinated chicken, bacon, griddled onion, swiss, lemon garlic aioli, lettuce, tomato, brioche, fries*

### **Corned Beef Reuben | 17**

*sauerkraut, swiss, thousand island dressing, marble rye, fries*

### **Pork Sourdough | 17**

*Jamaican jerk mayonnaise, sharp cheddar, lettuce, tomato, onion, butter-griddled sourdough, fries*

*-menu items and pricing are subject to change-*



# Plated Dinner

*We request a pre-set menu with a maximum of 3 entrée selections for parties of 15 or more. In order to ensure a quality guest experience, parties of 20 or more, with a pre-set menu, are required to provide the quantities of each entrée selection 2 days prior to the event and color coded place cards the day of the event. Includes a Tavern House Salad, fresh baked bread, & a non-alcoholic beverage with complimentary refills.*

## MAINS

### **Fish & Chips | 26**

*hand-breaded haddock, tavern fries, coleslaw garnish, house-made tartar sauce & catsup*

### **\*Steak & Frites | 38**

*petite tenderloin, fries, herb butter*

### **Bangers & Mash | 26**

*Avril-Bleh sausage, caramelized ale onion gravy, mashed potatoes, green onions, braised red cabbage*

### **Center Cut Pork Loin | 29**

*slow-roasted, cranberry-apple chutney, truffle parmesan roasted potatoes, braised red cabbage*

### **Pan Seared Salmon | 33**

*mashed potatoes, roasted vegetable medley, lemon garlic butter*

### **Shepherd's Pie | 25**

*ground lamb & beef, peas & carrots, mashed potatoes, bordelaise*

### **Seared Chicken | 26**

*mashed potatoes, fried brussel sprouts, brown butter herb sauce*

### **Pot Roast | 28**

*three cheese macaroni, carrots, bordelaise*

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## **THE WHOLE HOG | 55pp**

*A gastropub style pig roast: slow-roasted pig stuffed with fresh seasonal ingredients. This event requires a minimum of 20 guests. Includes a Tavern House Salad, fresh baked bread, & a non-alcoholic beverage with complimentary refills.*

### **SIDES (choose two)**

**TRUFFLE PARMESAN POTATOES | THREE CHEESE MACARONI | MASHED POTATOES  
ROASTED CARROTS | VEGETABLE MEDLEY | FRIED BRUSSELS SPROUTS**

*-\*beef items are cooked to medium temperature-*

*-menu items and pricing are subject to change-*

# Duet Plated

*A choice of two mains and two sides will be pre-selected by the event host. We request a final guest count 2 days prior to your event. Includes a Tavern House Salad, fresh baked bread, & a non-alcoholic beverage with complimentary refills.*

## **MAINS | 36pp** *(choose two)*

### **\*Petite Tenderloin**

*herb butter*

### **Tavern Bangers**

*Avril-Bleh sausage, caramelized ale onion gravy, green onions*

### **Center Cut Pork Loin**

*slow-roasted, cranberry-apple chutney*

### **Pan Seared Salmon**

*lemon garlic butter*

### **Seared Chicken**

*brown butter herb sauce*

### **Pot Roast**

*bordelaise*

## **SIDES** *(choose two)*

**TRUFFLE PARMESAN POTATOES | THREE CHEESE MACARONI | MASHED POTATOES  
ROASTED CARROTS | VEGETABLE MEDLEY | FRIED BRUSSELS SPROUTS**



*-\*beef items are cooked to medium temperature-  
-menu items and pricing are subject to change-*



# Buffet Packages

*A choice of two mains and two sides will be pre-selected by the event host. We request a final guest count 2 days prior to your event. Includes a Tavern House Salad, fresh baked bread, & a non-alcoholic beverage with complimentary refills.*

## **MAINS | 36pp** *(choose two)*

### **\*Petite Tenderloin**

*herb butter*

### **Tavern Bangers**

*Avril-Bleh sausage, caramelized ale onion gravy, green onions*

### **Center Cut Pork Loin**

*slow-roasted, cranberry-apple chutney*

### **Pan Seared Salmon**

*lemon garlic butter*

### **Shepherd's Pie**

*ground lamb & beef, peas & carrots, mashed potatoes, bordelaise*

### **Seared Chicken**

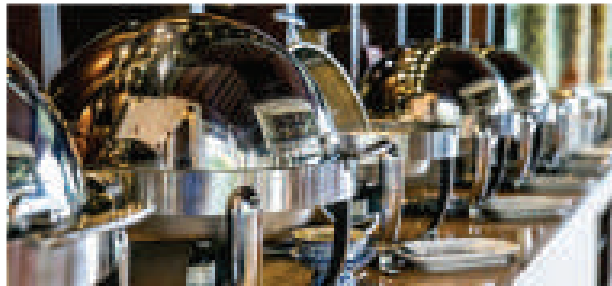
*brown butter herb sauce*

### **Pot Roast**

*bordeaux*

## **SIDES** *(choose two)*

**TRUFFLE PARMESAN POTATOES | THREE CHEESE MACARONI | MASHED POTATOES  
ROASTED CARROTS | VEGETABLE MEDLEY | FRIED BRUSSELS SPROUTS**



*-\*beef items are cooked to medium temperature-  
-menu items and pricing are subject to change-*

# Enhancements

## APPETIZERS

*(portions serve 10-12 guests)*

**Belhaven Beer Cheese | 55**

*pretzel sticks, carrots & celery*

**Cranberry-Apple Bruschetta | 60**

*goat cheese, basil*

**Buffalo Chicken Bites | 55**

*creamy dill dipping sauce*

**Mini Crab Cakes | 70**

*malt vinegar aioli*

**Shrimp Cocktail | 75**

*house-made cocktail sauce*

**Meatballs | 55**

*marinara sauce*

**Vegetable Tray | 55**

*creamy dill dipping sauce*

**Fruit Tray | 45**

*fresh seasonal assortment*

**Cheese Plate | 55**

*chef's features & crackers*

## DESSERTS

*(pre-ordered, offered in petite 5oz portions)*

**Sticky Toffee Pudding | 5**

*Scottish steamed pudding, dates, toffee sauce, served warm*

**New York Style Cheesecake | 5**

*raspberry sauce, whipped cream*

**Mixed Berry Crumble | 5**

*house-made oats, vanilla bean ice cream, served hot*

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**Dessert Tray | 5pp**

*chef's featured assorted mini brownies, cookies, & sweets*

*-menu items and pricing are subject to change-*

# Bar Packages

*-all packages based on 3-hour event-  
-includes iced tea, coffee, & soft drinks-*

## BEER & WINE | 20pp

### BEER

Budweiser   Bud Light   Coors Light   Corona   Michelob Ultra   Miller Lite   Local Craft Rotating

### WINE

Chardonnay   Pinot Grigio   Rosé   Cabernet Sauvignon   Merlot   Pinot Noir

### HARD SELTZER

White Claw   Truly   High Noon Sun Sips

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## LIQUOR PACKAGES

*-includes all beer & wine options-*

### The Balcony | 25pp

Smirnoff Vodka  
Beefeater Gin  
Sauza Tequila  
Cruzan Light Rum  
Seagram's 7 Blended Whiskey  
Jim Beam Bourbon  
Johnny Walker Red Scotch  
Kahlua

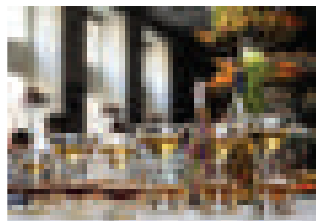
### The Mezzanine | 30pp

Tito's Vodka  
Tangueray Gin  
1800 Silver Tequila  
Bacardi Light Rum  
Dewar's Blended Scotch  
Jack Daniel's Whiskey  
Maker's Mark Bourbon  
Baileys Irish Cream  
Disaronno Amaretto

### The Orchestra | 35pp

Grey Goose Vodka  
Bombay Sapphire Gin  
Patron Tequila  
Jameson Irish Whiskey  
Crown Royal Canadian Whisky  
Woodford Reserve Bourbon  
Hennessy VS Cognac  
Glenmorangie 10yr Scotch  
TRG Proprietor's Selections

*-custom consumption packages are also available upon request; ask for details-*



*-menu items and pricing are subject to change-*