

THE
Monastery
EVENT CENTER

Corporate & Social Events

Historic Mount Adams

TheMonasteryEventCenter.com

Corporate Packages

In a dramatic endeavor, Towne Properties and Receptions Event Centers converged to revitalize The Monastery at St. Paul Place in Mount Adams. Rich in Cincinnati history and tradition, this beautiful, classic building originally housed the Cincinnati Observatory; thereafter the Holy Cross Monastery. The Monastery's memorable building, exquisite courtyard, and beautifully landscaped grounds offer the perfect location for your event. The scenic views and delightful neighborhood are captivating. As a bonus, the unique photo opportunities are remarkable. The historic building's elegance and old world charm provide an idyllic setting for a celebration. The Monastery opened as a premiere venue for special events in May of 2016. After two years of planning, the historic property's rejuvenation is guided by careful reverence for this iconic building which is over 100 years old. The neighborhood, Mount Adams, often described as an urban island, is a treasure chest of history. The Monastery rests atop that treasure as a royal jewel. Your guests have the opportunity to share in the experience that is The Monastery; to take in the ambiance of old world enchantment—untarnished by modernization. Finally, in Mount Adams, where parking comes at a premium, The Monastery Event Center offers abundant on-site parking. The parking, the magnificence of the courtyard, the neighborhood, a creative culinary team and a professional staff dedicated to your event are the perfect components for creating a memorable event

Historic Registry & Certification, Property Exclusivity, Distinctive Facilities

- Exclusive use of the historically registered property at the top of Mt Adams dedicated solely to your event—no other events will be scheduled.
- Exclusive use of the private, well-manicured grounds with unlimited access to surrounding views and property for unique photo opportunities, select gatherings or guest cocktail hours.
- Full access to abundant, well lit, free parking—a notable feature in Mt. Adams.
- Upon guest arrival, a Monastery attendant will be stationed at the top of Pavilion Street & St. Paul intersection to direct guests. Plus, personalized signage at St. Gregory & Pavilion will be included to direct guests to the property’s private parking.
- Professional coordination & scheduled early admittance for all vendors or sub-contractors providing goods or services for your event.
- Personalized menu cards created, professionally printed and set on Gold or Silver charger plates at each place setting.
- Advanced planning assistance, customized room set up and professional event coordination detailing all aspects of your special event. Dedicated, experienced executive chef and culinary staff; skilled banquet captains; TIPS certified bartenders. Professional orchestration of all elements relating to your event.
- The property is on the historic registry. It is being vigilantly kept intact. Additionally, it has been awarded LEED Certification through a careful restoration focused upon the environment. The USGBC states LEED properties save “resources and have a positive impact on the health of occupants, while promoting renewable, clean energy.” It is meaningful to a community when the interests of historic preservation can lock arms with the concerns for safeguarding the environment and advance together into a better future—honoring the past and respecting our children’s future. [USGBC: “LEED stands for green building leadership transforming the way we think about how buildings & communities are maintained and operated across the globe.”]

The Monastery's Culinary Services

Food is prepared on the property in The Monastery's state of the art kitchen by the dedicated culinary team.

The menus are designed for optimal taste and presentation. Our offerings are focused upon delivering choice diversity. The following submissions include plated and served dinners, food stations offerings, buffet service, hors d'oeuvres and "small plate" food service.

Customization is available. Tastings for plated meal selections will be individually scheduled. Tastings for The Monastery's specialty food stations and other offerings must be performed in a group setting in order to be effective and provide proper services & displays. Therefore, these tastings can be on scheduled dates only. Special event menu cards will be professionally printed and set at all place-settings. Additionally, for stations, each menu card will display a marked floor plan on the reverse side showing station locations and providing guidance for guests. The Monastery staff is knowledgeable and will professionally engage guests and be expertly conversant regarding the services being provided for all special events.

St. Paul's Stations Menu

Plentiful international food stations presented from separate striking displays.

Select this entire menu offering, or Option B: Choose 3 of the 4 stations.

- Asian Station** • Custom Sushi Display offering Monastery favorites | Chef Action Station w/Stir Fried Chicken & Vegetables | Steamed Rice | Asian Salad w/Ginger Dressing Fried Rice from Chef Action Station | Chef's Asian Slaw
Accompaniments: Soy, Teriyaki Sauce, Sesame Seeds, Wasabi, Ginger
- Mediterranean Station** • Chef Action Station featuring two Pasta Choices – w/Alfredo or Monastery's Marinara | Monk's Favorite – Charcuterie Boards with Dry Aged Salami Chef's Pâté Olive Selections | Roasted Red Peppers | Chilled Sliced Specialty Italian Sausage Marinated Vegetables | Monastery's Double-Cooked Cured Pit Ham w/Sundried Tomato Rub – sliced cold | Caprese Salad w/Fresh Mozzarella, Tomatoes & Fresh Greens | Crostini Display with Olive Tapenade and Chef's Roasted Garlic Hummus
- Mexican Station** • Street Tacos Al Pastor: Roasted & Carved Pork Shoulder with "street" Corn Tortilla Wraps and listed accompaniments | Chicken Fajitas with Premium Breasts filleted, julienned, seasoned and grilled with all listed accompaniments and flour tortillas
Accompaniments include: Sautéed Red & Green Peppers & Onions, Pico de gallo, Shredded Jack & Cheddar Cheese, Black Olives, Chopped Onions, Jalapeno Pepper Slices, Black Beans, Sour Cream, Cilantro | Spanish Rice | Chopped Iceberg Lettuce | Warm Nachos and Queso Blanco Sauce pair well with all accompaniments |
- Americana Comfort Food Station** • Chef's already famous Meatloaf – finished by flash searing at the food station. Mashed Potato Bar (unpeeled Redskins) and Accompaniments: Snipped Chives, Shredded Cheddar, Homemade Gravy, Whipped Butter, Hickory Bacon Crumbles, Minced Garlic, Lemon Pepper, Seasoned Sea Salt | Southern Style Green Beans – perfectly seasoned with Old Fashioned Hams, diced Onions & Butter Fresh Yeast Rolls baked & kept under heat | Iceberg and Tomato Salad, Ranch and Italian Dressing

All stations presented artistically. Station Consideration: 150 edible orchids garnishing all stations: \$195.

Pavilion Plated Menu Offerings

Dinners include fresh fruit and domestic & imported cheese display upon arrival. Dinners are served and include baked rolls warm from the kitchen with whipped butter. Additional appetizers upon request – Plated service or an appetizer station upon guest arrival. Current offerings are listed but Chef welcomes the opportunity to customize your plated dinner. Additional fresh fish and poultry offerings can be arranged. Duet plates customized upon request. Below entrée pairings can be interchangeable and at client's discretion in collaboration with the Chef.

Note: Offering guests separate "Choice Of" Options (e.g. "Either Chicken or Beef") is an available upgrade.

- Seared Filet Mignon*** • Cheddar Mashed Potatoes and Glazed Carrots finished with a Horseradish Mushroom Gravy
- Center Cut New York Strip Steak*** • Parsnip Puree, Roasted Red Potatoes and Seared Zucchini topped with a Cream Demi Glaze
- Monastery's Signature Pan Seared Fresh Salmon*** • Roasted Asparagus, Roasted Fingerling Potatoes, Butternut Squash Puree and a Lemon Shallot Buerre Blanc
- Fresh Filet of Halibut*** • Rice Pilaf, Grilled Zucchini and Portabella Mushrooms finished with a Creamy Pesto Sauce
- Seared Chicken Breast*** • Smoked Gouda Bacon Mac 'n Cheese, Roasted Asparagus and Chef's Dark Chicken Gravy
- Grilled Chicken Breast*** • Sautéed Haricot Vert, Roasted Butter Parsley Red Potatoes and Dijonnaise Sauce
- Grilled Center Cut Pork Chop*** • Potato and Corn Hash, Sautéed Bell Peppers ~ finished with Chef's Bourbon BBQ Sauce
- Soy-Dijon and Rosemary Marinated Pork Loin*** • Parsnip Puree, Roasted Root Vegetables and a Whiskey Teriyaki Sauce
- Duet Plates*** • Choose 2 Entrees for each guest plate. Select preferred sides – or Chef will advise.

Salad Selections for Pavilion Plated Dinners

Nina Salad • Mixed Greens, Sun Dried Cranberries, Goat Cheese & Pecans with Raspberry Vinaigrette

Caesar Salad • Fresh Romaine with The Monastery Caesar Dressing, Aged Parmesan Cheese (Anchovies upon request)

Monastery Spinach Salad • Bosc Pears, Cranberries, Red Onion, Toasted Hazelnuts, Goat Cheese, Balsamic Dressing

Arugula Salad • Arugula Greens, Parmesan, Halved Cherry Tomatoes, House Lemon Parmesan Dressing

Caprese • Fresh Mozzarella, Ripe Tomatoes, Balsamic Vinaigrette on a Bed of Mixed Greens

Monk's Dozen Menu

13 Hors d'oeuvres presented from food stations. Minimum of 26 pieces per guest (quantity to right).

- Caprese Skewers** • Fresh Mozzarella, Cherry Tomatoes, Basil, Balsamic Marinade 2
- Scallops** • Wrapped in Bacon & Skewered 2
- Nacho Bar** • Tortilla Chips, Warm Queso Blanco Sauce, Salsa, Jalapenos, Black Olives 1
- Fresh Fruit Display** • Seasonal Fruits Julienned & Chopped w/Dip 1
- Meatballs** • A House Legacy: Seared and Baked with Sweet Thai Spices & Jellied Grape Infusion 3
- Crostini Display** • Olive Tapenade, Bruschetta, Goat Cheese 3
- Taco Bites** • Hand Formed Tortilla Cup, Seasoned Beef, Onions, and Cheddar Cheese 2
- Stuffed Mushrooms** • Crab & Cream Cheese 2
- Italian Sausage Morsels** • Kitchen made with Sautéed Peppers & Onions 4
- Gourmet Bread Sticks** • Specialty Bread Flashed with Cheese set in Individual Cups with Marinara Sauce 2
- Culinary Delight** • Potato Medallion with Chef's Blended Crab 2
- Shooters** • Tomato Soup Shooters with Specialty Cheese Toast 1
- Hummus** • Warm Pita Chips, Roasted Garlic Hummus, Roasted Red Pepper Hummus 1
- Monk's Additions** • Shrimp (Butler Style) | Smoked Salmon | Raw Bar | Chilled Beef Tenderloin Carved w/ Medallion Buns | Beef Tenderloin Skewers or Chicken Teriyaki Skewers | Chef Action Stations: Pasta Selections, Sauce Options & Accompaniments | Chef's Cincinnati Chili Cups or Pulled Pork Sliders With Monastery BBQ Sauce
Priced Individually

Hors d' Oeuvres & Late Night Snacks

Stationed Hors d'Oeuvres

Fresh Seasonal Fruits & Domestic & Imported Cheeses

Charcuterie Option A - Proscuitto, Italian Sausage, Cappelletti, Aged Salami, Brie,
Crostinis | Goat Cheese & Olive Tapenade

Charcuterie Option B - Boar, Smoked Salmon, Capers and Onions, Pepperoni, Bleu Cheese, Fontina,
Asiago, 4-Year Aged Cheddar, Small Dill Pickles, Honey, Candied Walnuts

White Gloved Butler Served Hors d' Oeuvres Offerings

Caprese Skewers with Tomato and Mozzarella with Balsamic (1 ea.)

Tomato and Basil Bruschetta Crostini (2 ea.)

Red Pepper and Quinoa Stuffed Mushrooms (2 ea.)

Tomato Soup Shooters with Heart Cheese Toasts (1 ea. Tall Profile Glass Shooters)

Olive Tapenade & Goat Cheese Crostini (2 Varieties, 1 ea.)

Black Bean Quesadilla Cup with Queso Fresco (2 ea.)

Gourmet Bread Sticks with Marinara Sauce (1 ea. Tall Profile Glass Shooters)

Maple Candied Bacon Sticks (2 ea.)

Italian Sausage Stuffed Mushrooms (2 ea.)

Taco Bite Tortilla Cups with seasoned Beef, Onions, and Cheddar Cheese (2 ea.)

Seared and Baked Meatballs with Sweet Thai Spices & Jellied Grape Infusion (3 ea.)

Twice Baked Potato Skins with Onion Marmalade, Bacon, and Chives (1 ea.)

Miniature Beef Wellingtons with Horseradish Gravy (2 ea.)

Chilled Carved Beef Tenderloin with Medallion Buns (1 ea.)

Miniature Gyros-Shaved Lamb in a toasted Pita with Tzatziki Sauce (1 ea.)

Chicken Quesadilla Tortilla Cups (2 ea.)

Chicken Teriyaki Skewers (1 ea.)

Bacon Wrapped Scallop Skewers (2 ea.)

Butler Served Jumbo Shrimp (2 ea.)

Crab Stuffed Mushrooms (2 ea.)

Potato Medallion Topped with Crab and Cream Cheese Blend (2 ea.)

Late Night Offerings

Authentic Cincinnati Skyline Chili Bar, Nacho Bar,
Sliders and Tater Tot Bar

Late night offerings can be customized by request



Immaculata Buffet

Chef's finest quality entrées & sides served buffet style.

Upon Guest Arrival

• A distinctive station display:
Fresh Seasonal Fruits – julienned, sliced & balled
Seasoned Crostini & Goat Cheese Crostini
Olive Tapenade
Domestic & Imported Cheeses

Carving Service

• From the carving station served with Chef's appropriate sauce (Choose One):
Roasted New York Strip Loins
Fresh Sides of Salmon cut into Steaks
Roasted Pork Loins
Baked Old Fashioned Pit Hams

Buffet Service

• Choice of "Chef's Select" Chicken Breast Entrées – Grilled Chicken Breast topped with our House Bourbon BBQ Sauce & Applewood Bacon or Seared Chicken Breast topped with Smoked Gouda Sauce, Sautéed Bell Peppers, Onions, and Chives

Pasta Upgrade Available

Roasted Root Vegetable – perfectly seasoned & precisely cooked
Garlic Roasted Redskin Mashed Potatoes
Warm from the oven Chef's Bread/Roll selection
Whipped Butter

Choose One Salad

• Nina Salad:
Mixed Greens, Sun Dried Cranberries, Goat Cheese & Pecans with Raspberry Vinaigrette

Caesar Salad:
Fresh Romaine with The Monastery Caesar Dressing, Aged Parmesan Cheese (Anchovies upon request)

Celestial Buffet

Chef's finest quality entrées & sides served buffet style.

Carving Station

• From the carving station served with Chef's appropriate sauce (Choose One):
USDA Prime Hearts of Sirloin
Fresh Sides of Salmon cut into steaks
Baked Old Fashioned Pit Hams

Buffet Service

• Grilled Chicken Breast with a Garlic & White Wine Cream Sauce topped with Caramelized Onions & Scallions

Pasta Upgrade Available

Steamed Vegetable Bouquet
Chef's Stuffed Baked Potato – seasoned, cheese, onion, snipped chives Warm from the oven Chef's Bread/Roll Selection
Whipped Butter

Choose One Salad

• Nina Salad: Mixed Greens, Sun Dried Cranberries, Goat Cheese, and Toasted Pecans with House Raspberry Vinaigrette

Caesar Salad: Fresh Romaine with The Monastery Caesar Dressing, Aged Parmesan Cheese

Eden Buffet

The perfectly essential buffet.

Carving Station • From the carving station served with Chef's appropriate sauce (Choose One):

Top Round of Beef
Roasted Pork Loin
Roasted Breast of Turkey
Baked Old Fashioned Pit Hams

Buffet Service • Chicken Cavatappi Alfredo – signature pasta dish with julienned Chicken Breast in Alfredo Sauce *or*

Bowtie Pasta with Sundried Tomato Cream Sauce *or*
Smoked Gouda Bacon Mac 'N Cheese

Steamed Vegetable Bouquet
Roasted Red Skin Potatoes with Herbed Garlic Butter
Warm from the oven Chef's Bread/Roll Selection
Whipped Butter

Caesar Salad • Fresh Romaine with The Monastery Caesar Dressing, Aged Parmesan Cheese

The Grotto Beverage Options

Historic note: The Grotto was known as a private getaway for Monks to slip away for a sip. Any type of beverage package can be customized for any event. All bar and beverage setups and arrangements are provided with appropriate glassware accompaniments & garnishes.

Drink tickets available upon request.

Grotto I • Non Alcoholic Drinks

Hot Tea | Coffees | Iced Tea Station | Soft Drinks from the bar

Grotto II • Open Bar: Non Alcoholic Drinks, Beer & Wine

Non Alcoholic Drinks

Hot Tea | Coffees | Iced Tea Station | Soft Drinks from the bar

Domestic Beers

Bud Light | Budweiser | Miller Lite | Yuengling

House Wines-Mirassou

Chardonnay | Pinot Grigio | Cabernet Sauvignon | Pinot Noir | Moscato

Grotto III • Open Bar: Non Alcoholic Drinks, Beer, Wine & Well Liquors

Non Alcoholic Drinks

Hot Tea | Coffees | Iced Tea Station | Soft Drinks from the bar

Domestic Beers

Bud Light | Budweiser | Miller Lite | Yuengling

House Wines-Robert Mondavi Private Selection

Chardonnay | Pinot Grigio | Cabernet Sauvignon | Pinot Noir | Riesling

Well Liquor | Smirnoff Vodka, Beefeater Gin, Dewars Scotch, Jim Beam, Bacardi Rum,

Canadian Club, El Toro Tequila

Grotto IV • Open Bar: Non Alcoholic Drinks, Beer, Wine, Well Liquors & Premium Liquors

Non Alcoholic Drinks

Hot Tea | Coffees | Iced Tea Station | Soft Drinks from the bar

Domestic Beers

Bud Light | Budweiser | Miller Lite | Yuengling | Heineken

House Wines-William Hill & Chateau St. Michelle

Monastery's Private Label Champagne | Chardonnay | Pinot Grigio | Cabernet

Sauvignon | Pinot Noir | Riesling

Call & Well Liquor | Absolut Vodka, Stolli Vodka, Tanqueray Gin, Makers Mark Bourbon,

Jack Daniels, Chivas Regal Scotch, Crown Royal, Cuervo Gold Tequila

Grotto V • The Crafty Monk Option

Craft Beers: A distinctive addition to Grotto III & IV only

Grotto Beverage Options Cont.

Historic note: The Grotto was known as a private getaway for Monks to slip away for a sip. Any type of beverage package can be customized for any event. All bar and beverage setups and arrangements are provided with appropriate glassware accompaniments & garnishes.

Grotto VII • **Open Bar: Non Alcoholic Drinks, Beer, Wine & Ultra Premium Liquors**

Non Alcoholic Drinks

Hot Tea | Coffees | Iced Tea Station | Soft Drinks

Domestic Beers

Bud Light | Budweiser | Miller Lite | Yuengling

Craft Beers (Pick Two)

Rhinegeist Truth | Rhinegeist Bubbles | Rhinegeist Cheetah | MadTree PsychOPathy | MadTree Happy Amber

House Wine -William Hill & Chateau St. Michelle

Golden Wedding Champagne | Chardonnay | Pinot Grigio | Cabernet Sauvignon | Pinot Noir | Riesling

Ultra Premium Liquors | Grey Goose Vodka, Tito's Vodka, Hendricks Gin, Woodford Reserve, Bulleit Rye Bourbon, Captain Morgan Spiced Rum, Macallan 12, Glenlivet 12, Jameson Irish Whiskey, Espolon Tequila

Also Included | La Marca Prosecco, St. Germain, Aperol,

Dessert Packages

Belgian Waffle Station

Belgian Waffles, Strawberries, Blueberries, Whipped Cream, Chocolate Chips, Syrup, Whipped Butter

Donut Station with Chocolate Mousse Shooters

Variety of Holtman's Donuts with Chef's Whipped Chocolate Mousse served in a glass shooter

Cincinnati Artisan Sweets Display

Holtman's Donuts & Fritters, Chef's Chocolate Mousse, Graeters Cheese Crowns, Chocolate Dipped Strawberries, Taste of Belgium Macarons, Chocolate Dipped Mandarin Orange Garnish

Assortment of Pastries (Iced Chocolate Brownies, Apple Streusel, Blackberry Crisp, Goey Toffee Blondie, Lemon, Pecan Diamond, Raspberry Cheesecake, Chocolate Petit Fours)

120 pieces

Individual Desserts (Chocolate Covered Cheesecake, Double Mousse, Raspberry Cheesecake, Strawberry Cheesecake, Chocolate Pâté, Key Lime, Vanilla Bean Cheesecake, Peanut Butter Mousse)
Cheesecake on a Stick