

THE
Monastery
EVENT CENTER

Weddings

Historic Mount Adams

MonasteryEventCenter.com

Wedding Packages

Romantic ruins have been revived. 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 the celebration of a lifetime. The Monastery opened as a premiere venue for special events in May of 2016. After two years of planning, the historic property's rejuvenation was guided by careful reverence for this iconic building which is over 125 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 now 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 entire property, the neighborhood, a creative culinary team and a professional staff dedicated to your event are the perfect components for creating a memorable event of a lifetime.

Exclusive Historic Property

- Exclusive use of the historically registered property, on the National Registry of Historic Places, at the top of Mt Adams dedicated solely to your event—no other events or ceremonies 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, guest cocktail hours or memorable ceremonies. Consider also, the charming and alluring neighborhood that adjoins the property for after-parties, rehearsal occasions and photography.
- Exclusive use of the Bride's Suite & Private Powder Room for the Bride's comfort. Private use of the Groom's Room & Bridal Staging Area.
- 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.
- The Monastery provides etched personalized champagne flutes for the bride & groom as keepsakes. Notably, your champagne toast features The Monastery's private labeled "Golden Wedding" champagne. This is historically significant because Nicholas Longworth (1830 "The Father of the American Wine Industry"), purchased land in Mt Adams for vineyards where he produced America's first champagne called "Golden Wedding". It achieved recognition & awards across the Atlantic. This piece of history is unique to your special event and is memorialized in your glass flutes.
- 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 staff; TIPS certified bartenders. Professional orchestration of all elements relating to your event by our Director of Events.
- 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 &

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.

Menus are designed for optimal taste and presentation. 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. 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.

Recommended for guest counts of 175 or less

- Asian Station*** • Custom Sushi Display offering Monastery favorites | Chef Action Station w/Stir Fried Chicken & Vegetables | Steamed Rice | Asian Salad with Ginger Dressing
Fried Rice from Chef Action Station | Chef's Asian Slaw
Accompaniments: Soy, Teriyaki Sauce, Sesame Seeds, Wasabi, and Ginger
- Mediterranean Station*** • Chef Action Station featuring two Pasta Choices – with Alfredo or Monastery's Marinara | Monk's Favorite – Charcuterie Boards with Dry Aged Salami, Chef's Pâté and 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 | Corn or Flour Tortillas Chicken Fajitas with Premium Breasts filleted, seasoned and grilled
Accompaniments include: Sautéed Red & Green Peppers & Onions, Pico de gallo, Shredded Jack & Cheddar Cheese, Black Olives, Chopped Onions, Jalapeño Peppers, Black Beans, Sour Cream, and Cilantro | Spanish Rice
Warm Nachos and Queso Blanco Sauce
- American Comfort Food Station*** • Chef's already famous Meatloaf – finished by flash searing at the food station.
Mashed Potato Bar and Accompaniments: Snipped Chives, Shredded Cheddar, Homemade Gravy, Whipped Butter, Hickory Bacon Crumbles, Lemon Pepper, Seasoned Sea Salt | Southern Style Green Beans with Old Fashioned Hams, Diced Onions & Butter | Fresh Yeast Rolls | Iceberg and Tomato Salad with Ranch and Italian Dressing

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. Duet plates customized upon request.

Below entree pairings can be interchangeable and at client's discretion in collaboration with the chef.

<i>Seared Filet Mignon</i>	•	Cheddar Mashed Potatoes and Glazed Carrots finished with a Horseradish Mushroom Gravy
<i>Braised Short Rib</i>	•	Creamy Polenta and Crispy Pancetta Brussels Sprouts finished with a rich Beef Sauce
<i>Center Cut New York Strip Steak</i>	•	Parsnip Puree, Roasted Red Potatoes and Seared Zucchini topped with a Cream Demi Glaze
<i>Monastery's Signature Pan Seared Fresh Salmon</i>	•	Roasted Asparagus Spears, Roasted Fingerling Potatoes, Butternut Squash Puree and a Lemon Shallot Beurre Blanc G/F
<i>Fresh Filet of Halibut</i>	•	Rice Pilaf, Grilled Zucchini and Portabella Mushrooms finished with a Creamy Pesto Sauce
<i>Seared Yellowfish Tuna</i>	•	Almond Crusted topped with a Sweet and Spicy Pineapple Salsa with Spanish Rice and Fire Roasted Poblano Peppers
<i>Seared Chicken Breast</i>	•	Smoked Gouda Bacon Mac 'n Cheese, Roasted Asparagus Spears and Chef's Dark Chicken Gravy
<i>Grilled Chicken Breast</i>	•	Sautéed Haricot Vert, Roasted Butter Parsley Red Potatoes and Dijonnaise Sauce G/F
<i>Grilled Center Cut Pork Chop</i>	•	Potato and Corn Hash, Sautéed Bell Peppers ~ finished with Monastery Bourbon BBQ Sauce
<i>Soy-Dijon and Rosemary Marinated Pork Loin</i>	•	Parsnip Puree, Roasted Root Vegetables and a Whiskey Teriyaki Sauce
<i>Duet Plates</i>	•	Choose 2 Entrees for each guest plate. Select preferred sides – or Chef will advise. Chicken & Beef or Fish & Beef
<i>Choice Of</i>	•	Offering 2 Separate Entree Choices (e.g. Either Chicken or Beef) For Advance Selection By Guests.

Salad Selections for Pavilion Plated Dinners

- Nina Salad*** • Mixed Greens, Sun Dried Cranberries, Goat Cheese and Toasted Pecans with Raspberry Vinaigrette G/F
- Caesar Salad*** • Fresh Romaine with Aged Parmesan Cheese and Croutons with Monastery Caesar Dressing (Anchovies upon request)
- Monastery Spinach Salad*** • Fresh Spinach, Bosc Pears, Cranberries, Red Onion, Toasted Hazelnuts and Goat Cheese with Balsamic Dressing G/F
- Arugula Salad*** • Arugula Greens, Shaved Parmesan and Halved Cherry Tomatoes with Monastery Lemon Parmesan Dressing
- Caprese*** • Fresh Mozzarella and Ripe Tomatoes on a Bed of Mixed Greens with Balsamic Vinaigrette G/F
- Greek Salad*** • Romaine, Tomatoes, Feta, Red Onion and Cucumbers with Greek Dressing G/F

Nicholas Longworth Signature Table Service Menu

Dinner includes fresh fruit and domestic & imported cheese display upon arrival. Dinner service includes gourmet breads warm from the oven, your choice of Entrée served Family Style and a complimentary Nicholas Longworth Beverage Selection.

Introductory Table Service

• Handmade Gourmet Breads warm from the oven and your choice of Chef's Signature Salad Offerings

Nina Salad, Caesar Salad, or Monastery Spinach Salad

Primary Service

• Select your Base Pasta - Cavatappi, Penne or Fettuccini

• Toss with your Favorite Sauce

- Olive Oil, Lemon Zest, Salt and Pepper
- Fire Roasted Tomato Sauce
- Garlic and White Wine Cream Sauce

• Paired with Chef's Locally Sourced Vegetables

• Top with your Choice of Entrée (Served Family Style)

- Braised Short Rib
- Grilled Julienned Chicken Breast
- Shrimp Scampi with Lemon and Garlic Aioli

Nicholas Longworth Beverage Selection

• Choice of Full Room Champagne Toast with "Golden Wedding" Bubbly **or** Choice of One Local Cincinnati Craft Beer Available at Bars

MadTree PsycHOPathy, MadTree Happy Amber, Rhinegeist Truth or Rhinegeist Cheetah

St. Gregory Buffet

Upon Guest Arrival

An elegant station display
Charcuterie including imported Prosciutto, Capicola, and Mortadella
Seasoned Crostinis with Goat Cheese, Olive Tapenade, and Bruschetta
Domestic and Imported Cheeses
Seasonal and Tropical Fruits

Carving Station

From the Carving Station (Choose One):
Slow Roasted Beef Tenderloin with Horseradish Mushroom Demi-Glace
Roasted Pork Tenderloin with Monastery Bourbon BBQ Sauce

Buffet Service

Choice of One Additional Entrée:
Chicken Marsala pan fried with a Marsala Wine Sauce and Sautéed Crimini Mushrooms
Chicken Piccata pan fried with a Lemon Butter Cream Sauce topped with Capers
Signature Pan Seared Fresh Salmon with Lemon Shallot Buerre Blanc G/F

Additional Pasta Upgrade Available

Choice of One:
Trio of Roasted Red Potatoes, Yukon Gold Potatoes & Fingerling Potatoes G/F **or**
Aged Cheddar Mashed Potatoes G/F

Choice of One:
Roasted Asparagus Spears with a Fire Roasted Red Pepper Puree G/F

Warm from the oven Chef's Roll selection and Homemade Whipped Butter

Choose One Salad

Monastery Spinach Salad:
Fresh Spinach, Bosc Pears, Cranberries, Red Onion, Toasted Hazelnuts and Goat Cheese with Balsamic Dressing G/F

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

Nina Salad:
Mixed Greens, Sun Dried Cranberries, Goat Cheese and Toasted Pecans

Immaculata Buffet

Upon Guest Arrival

- A distinctive station display
- Fresh Seasonal Fruits
- Domestic and Imported Cheeses
- Seasoned Crostinis with Olive Tapenade and Goat Cheese

Carving Station

- From the Carving Station (Choose One):
- Roasted New York Strip Loins with Cream Demi-Glace
- Roasted Pork Loins with Monastery Bourbon BBQ Sauce

Buffet Service

- Choice of One Additional Entrée:
- Seared Chicken Breast topped with Smoked Gouda Sauce, Sautéed Bell Peppers, Onions and Chives G/F
- Signature Pan Seared Fresh Salmon with Lemon Shallot Buerre Blanc G/F

Additional Pasta Upgrade Available

- Choice of One:
- Roasted Root Vegetables G/F **or** Sautéed Haricot Vert G/F
- Garlic Roasted Red Mashed Potatoes G/F
- Warm from the oven Chef's Roll selection and Homemade Whipped Butter

Choose One Salad

- Nina Salad:
Mixed Greens, Sun Dried Cranberries, Goat Cheese and Toasted Pecans with Raspberry Vinaigrette G/F
- Caesar Salad:
Fresh Romaine with Aged Parmesan Cheese and Croutons with Monastery Caesar Dressing (Anchovies upon request)

Celestial Buffet

Carving Station

From the Carving Station (Choose One):

USDA Prime Hearts of Sirloin with Cream Demi-Glace

Roasted Pork Loins with Monastery Bourbon BBQ Sauce

Buffet Service

Choice of One Additional Entrée:

Grilled Chicken Breast with a Garlic & White Wine Cream Sauce topped with Caramelized Onions & Scallions G/F

Grilled Chicken Breast topped with Monastery Bourbon BBQ Sauce and Applewood Smoked Bacon

Additional Pasta Upgrade Available

• Steamed Vegetable Bouquet G/F

• Chef's Baked Potato with sour cream, bacon, cheese, butter, and snipped chives G/F

• Warm from the oven Chef's Roll Selection and Homemade Whipped Butter

Choose One Salad

Nina Salad:

Mixed Greens, Sun Dried Cranberries, Goat Cheese and Toasted Pecans with House Raspberry Vinaigrette G/F

Caesar Salad:

Fresh Romaine with Aged Parmesan Cheese and Croutons with Monastery Caesar Dressing (Anchovies upon request)

Eden Buffet

Carving Station

• From the Carving Station (Choose One):
 Top Round of Beef with Demi-Glace
 Roasted Pork Loins with Monastery Bourbon BBQ Sauce

Buffet Service

• Choice of Chef's freshly prepared Pasta (Choose One):
 Chicken Cavatappi Alfredo with julienned Chicken Breast in Creamy Alfredo Sauce
 Bowtie Pasta with Sundried Tomato Cream Sauce
 Smoked Gouda Bacon Mac 'n Cheese

• Steamed Vegetable Bouquet G/F

• Roasted Red Skin Potatoes with Herbed Garlic Butter G/F

• Warm from the oven Chef's Roll Selection and Homemade Whipped Butter

Caesar Salad

• Fresh Romaine with Aged Parmesan Cheese and Croutons with Monastery Caesar Dressing (Anchovies upon request)

The Grotto Beverage Options

Grotto I • Non Alcoholic Drinks

Hot Tea | Coffees | Soft Drinks

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

Non Alcoholic Drinks

Hot Tea | Coffees | Soft Drinks

Domestic Beers

Bud Light | Budweiser | Miller Lite | Yuengling

House Wine-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 | Soft Drinks

Domestic Beers

Bud Light | Budweiser | Miller Lite | Yuengling

House Wine-Robert Mondavi Private Selection

Chardonnay | Pinot Grigio | Cabernet Sauvignon | Pinot Noir | Riesling (Cupcake Vineyards)

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 | Soft Drinks

Domestic Beers

Bud Light | Budweiser | Miller Lite | Yuengling | Heineken

House Wine-William Hill & Chateau St. Michelle

Golden Wedding Champagne | Chardonnay | Pinot Gris | Cabernet Sauvignon

Pinot Noir | Riesling

Premium & Well Liquor

Absolut Vodka | Stolichnoff Vodka | Tanqueray Gin | Makers Mark Bourbon | Jack Daniels

Chivas Regal Scotch | Crown Royal | Jose Cuervo Gold Tequila

Grotto V • The Crafty Monk

Craft Beers: A distinctive addition to Grotto Bar Packages | White Claw, MadTree, or Rhinegeist

Grotto VI • Golden Wedding Champagne Toast

This option provides The Monastery's historic "Golden Wedding Champagne" to be poured in all guests champagne flutes for a toast.

Grotto Beverage Options Cont...

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

Non Alcoholic Drinks

Hot Tea | Coffees | Soft Drinks

Domestic Beers

Bud Light | Budweiser | Miller Lite | Yuengling | Heineken

Craft Beers or White Claw (Pick One)

Rhinegeist Truth | Rhinegeist Bubbles | Rhinegeist Cheetah | MadTree PsychOPathy

MadTree Happy Amber

White Claw Flavors Available | Mango, Raspberry, Ruby Grapefruit, and Lime

House Wine - William Hill & Chateau St. Michelle

Golden Wedding Champagne | Chardonnay | Pinot Gris | Cabernet Sauvignon

Pinot Noir | Riesling

Ultra-Premium Liquors

Grey Goose Vodka | Tito's Vodka | Hendricks Gin | Woodford Reserve | Bulleit Rye

Captain Morgan Spiced Rum | Macallan 12 | Glenlivet 12 | Jameson Irish Whiskey

Espolon Tequila | Bacardi Rum

Also included: La Marca Prosecco and Aperol

Monastery Bourbon Bar

Enjoy a unique experience, a one hour bourbon bar exclusively during your cocktail hour. A magnificent display of our unique selection of bourbons. Offered to your most discerning guests, in fine crystal, all served from an old world bar.

Select up to 4 bottles of bourbon from the menu below. One bottle per brand.

Angels Envy

Basil Hayden

Buffalo Trace

New Riff Single Barrel

Weller Antique

Blantons Original Single Barrel

Eagle Rare

(Subject to availability)

THE
Monastery
EVENT CENTER

Wedding Ceremonies

Timing

The Monastery allots 45 minutes for a Ceremony and 45 minutes for a Cocktail Hour in addition to your 4 Hour Reception.

Monastery Suite Access

When ceremonies are added to a Reception, access to the Bride & Groom Suites are available 3 hours prior to the start of your ceremony. This access will allow for first looks, photos, and other pre-ceremony needs. You may also use The Monastery grounds, including the beautiful courtyard, for pictures. The Monastery Bride & Groom Suites are available all day starting at 10:00 AM for an additional charge.

The Monastery Liquor License does not allow alcohol to be brought onto The Monastery Premises. All alcohol must be purchased from The Monastery Event Center.

Arrangements

Indoor Ceremony - Indoor Cocktail Hour - Indoor Reception

The Monastery California Seating

Recommended for Maximum Guest Counts of 240 plus Bridal Party, you may choose to have your guests sit at their assigned tables for your ceremony. All tables (except buffet and head table) will be set including centerpieces, chargers, flatware, and waters. At the conclusion of your ceremony, both indoor bars will open serving beer and wine from your selected Grotto beverage package during your 45 minute Cocktail Hour.

The Monastery Shift

Recommended for Guest Counts of 160 or less, you may choose to have your guests sit in theatre style seating (only chairs). Your tables will be set and positioned in the back of the room. At the conclusion of the ceremony, both indoor bars will open serving beer and wine from your selected Grotto beverage package during your 45 minute Cocktail Hour. The Monastery Staff will move tables and chairs into their predetermined wedding reception positions during this time.

Indoor Ceremony - Outdoor Cocktail Hour - Indoor Reception

The Monastery Flip

Recommended for any Guest Count, your Ceremony will take place inside The Monastery with seating for all guests set theatre style. After your Ceremony, guests will be invited outside for your 45 minute Cocktail Hour where you will have two bars serving beer and wine from your selected Grotto beverage package. For Guest Counts above 160, a tent must be reserved in case of inclement weather.

Outdoor Ceremony - Outdoor / Indoor Cocktail Hour - Indoor Reception

Outdoor ceremony is an available option. Seating for outside guests based on total Guest Count.

Ceremony Cocktail Options

Two beer and wine bars will be set up with bartender for all outdoor cocktail hours. The two indoor bars will be open for the 45 minute Cocktail Hour Inside.

Outdoor Liquor Bars may be added to any cocktail hour that follows a ceremony. There is an additional cost for a liquor bar for outdoor cocktail hour. There is an additional charge per person for liquor during cocktail hour.

Rehearsals are scheduled on Thursdays for either of the following slots: 5:45pm or 7:00pm

Sales tax & customary 22% service charge will be added to all line items on all invoices



Hors d'Oeuvres & Late Night Snacks

Stationed Hors d'Oeuvres

Fresh Seasonal Fruits and Domestic & Imported Cheese Display G/F

Charcuterie Option A: Prosciutto, Capicola, Mortadella, Aged Salami, Brie, Crostinis,
Goat Cheese and Olive Tapenade G/F

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

** crackers and crostinis are not G/F on Stationed Hors d'Oeuvres*

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 and 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)

Candied Maple Bacon Sticks (2 ea.) G/F

Italian Sausage Stuffed Mushrooms (2 ea.)

Herb Crusted Grilled Shrimp served with Ahi Sauce (1 ea.) G/F

Seared and Baked Meatballs with Sweet Thai Sauce (3 ea.)

Miniature Beef Wellingtons with Horseradish Gravy (2 ea.)

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

Chicken Quesadilla Cups (2 ea.)

Chicken Teriyaki Skewers (1 ea.)

Bacon Wrapped Scallop Skewers (2 ea.)

Butler Served Jumbo Shrimp (2 ea.) G/F

Crab Stuffed Mushrooms (2 ea.)

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

Steak Oscar Skewer with Beef Tenderloin, Lump Crab, Asparagus and Béarnaise Sauce (1 ea.) G/F

Buffalo Chicken with Blue Cheese in a Phyllo Cup (2 ea.)

Brie and Raspberry Phyllo Purse (1 ea.)

Caramelized Apple and Pork Belly Skewer (2 ea.) G/F

Roasted Porchetta, seasoned with Fresh Rosemary and Whole Grain Mustard on a Sliced Baguette (2 ea.)

Late Night Offerings

Authentic Cincinnati Skyline Chili Coney Bar

Nacho Bar

Sliders and Tater Tot Bar

Pretzels and Beer Cheese

THE
Monastery
EVENT CENTER

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
glasses shooter

Cincinnati Artisan Sweets Display

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

Graeter's Big Scoops Ice Cream

Double Chocolate Chip, Mint Chocolate Chip, Cookie Dough Chip
Vanilla Bean or Black Raspberry Chip
Quantities of 24
(subject to availability)

Suite Menu

Bridal Suite

(minimum of 6 guests)

Chicken Salad and Ham Salad with assorted Crackers

Seasonal Berries and Fruits

Chocolate Covered Strawberries

Bottled Water, Tea, Soft Drinks

Mimosas with Monastery's "Golden Wedding" Bubbly priced per Bottle

Groom Suite

(minimum of 6 guests)

Build your own Sandwiches - Ham, Turkey, Swiss, Cheddar, Lettuce, Tomato,

Mayo, Bacon, White Bread, Marble Rye

Potato Salad, Pasta Salad

Assorted Cookies

Bottled Water, Tea, Soft Drinks

Bucket of Beers (6) priced per bucket

Bridal & Groom's Suite Rental Starting at 10:00 am

The Monastery Event Center

Amenities

- Personalized engraved champagne flutes with your name and date as a gift from The Monastery
- The Room set up personalized to your vision
- Exclusive access to The Monastery's gorgeous wedding suites
- Extensive list of items included in Your wedding package limiting the number of vendors you need to book
- Monastery Guest House is available to rent via Airbnb and fully furnished for you or your guests
- Monastery Concierge packages available to help with planning and day of details
- Carefully choreographed Sparkler exit down the Monastery's front steps for beautiful photos and perfect ending to your wedding
- Cocktail hour in the lush and comfortable outdoor courtyard
- A culinary delight featuring amazing food including the stunning fruit and cheese display
- A tasting for up to six people so you are able to pick your appetizers and dinner from our extensive menu selections
- Our staff serving you appetizers and dinner in white gloves, bow tie and monogrammed vest
- The perfect backdrop for amazing wedding pictures to cherish for years to come