



### **Bliss Wedding Collection**

*(Not Available on Saturdays in April, May, June, September and October)*

#### **Included**

**Use of The Entire Estate**, including the grounds, for the day  
**Use of Bridal Suite** as a private space for the bridal party-all day access  
**Use of The Groom's Lounge**-all day access  
**Wedding Designer** to assist in the wedding process event flow and timeline, as well as best utilization of the space  
**Wedding Day Coordination** if onsite ceremony\*  
**Day-of Host** provides all day butler service, with special attention to any last minute bridal needs  
**Tables and Chairs** to seat up to 325 guests  
**Classic White China, Silverware & Stemware**  
**Linens and Napkins**-your choice of color  
**Set Up & Teardown** of your decor  
**Tasting** for the couple and up to 4 additional guests  
**Bridal Party Lunch** for up to 10 guests  
**Vendor Meals** for up to 10  
**ADA Accessibility**

#### **Beverage Service (for up to 5 hours\*\*)**

Beer and Wine Bar Package  
Domestic and local craft beers  
Selection of imported wines  
Coffee and hot tea service

#### **Cocktail Hour**

4-5 selected hors d'oeuvres, seasonally designed and hand passed  
In house music or DJ connection  
Private hors d'oeuvre and beverage service to the bride and groom in the Bridal Suite  
One batch of a specialty cocktail

#### **Three Course Culinary Experience**

Seasonal and locally sourced salad with local breads from Sixteen Bricks  
Up to 2 entrée selections, including single plated, guest choice or buffet  
-No extra fees for dietary restrictions  
Complimentary champagne toast for the wedding party  
Wedding cake cutting service, including cake knife and server

\*\$1,500.00 Ceremony Fee applies

\*\*City Noise Ordinance: 11:30PM

*All prices, excluding rent, are subject to a 12% Production Fee and Sales Tax. Gratuity is on food and beverage totals and at the client's discretion.*



## *Bliss Wedding Collection*

### *2020 Seasonal Menu*

#### *Passed Hors d'Oeuvres: Pick 4-5*

*(2 Pieces Per Guest)*

- Plantain Crisp with Avocado
- Caprese Spoon with Pearl Mozzarella
- Sundried Tomato Feta Gougère
- Spinach Artichoke Tartlet with Amish Cheddar
- Chilled Grilled Shrimp with House Cocktail
- Coconut Cashew Crusted Amish Chicken with Banana Papaya Chutney
- Honey Ginger Roasted Chicken on a Potato Crisp with Marinated Fennel
- Short Rib Toast with Garlic Aioli

#### *Salads: Pick 1*

*(Salads Composed with Local 80 Acres Mixed Greens)*

- Mela Verde - Arcadian Blend, Dried Berries, Green Apples, Gorgonzola and Maple Balsamic Vinaigrette
- Roma Crunch - Chopped Romaine, Grape Tomatoes, Cucumbers, Shredded Carrots and Cheddar Cheese

#### *Entree: Pick Up to 2 OR Choose Buffet Menu Below*

*(Single Plated Entree or Guest Choice)*

- Ohio Amish Chicken Milanese with Marinara
- Ohio Amish Lemon Herb Grilled Chicken with Sundried Tomato Velouté
- Ohio Amish Jerk Chicken Breast with Coconut Curry Cream
- Prime Ohio Grilled Pork Loin with Mediterranean Tomato Sauce
- Fresh Atlantic Cod with Citrus Butter or Teriyaki Glaze
- Butternut Squash Cannelloni (Vegetarian)

#### *Starch and Vegetable: Pick 1 of Each*

- Herb Roasted Red Potatoes
- Lemon and Fresh Herb Rice Pilaf
- Green Beans with Red Peppers
- Roasted Yellow Squash, Zucchini and Carrots



*Bliss Wedding Collection*

**2020 Buffet Menu**

**Entree:** *Pick 2*

Ohio Amish Statler Chicken Milanese with Marinara  
Ohio Amish Jerk Chicken Breast with Coconut Curry Cream  
Ohio Amish Lemon Herb Grilled Chicken with Sundried Tomato Velouté  
Whole Roasted Faroe Island Salmon with Lemon Citrus Sauce Garnished with Green Beans and Red Pepper  
Fresh Atlantic Cod with Citrus Butter or Teriyaki Glaze

**Chef Carved Selections:**

Carved Grain Mustard and Herb Crusted Roast Turkey Breast  
Prime Ohio Grilled Pork Loin with Apple Beurre Blanc  
Sous Vide Sakura Farms Wagyu Beef with French Onion Au Jus

**Pasta:** *Pick 1*

Bow Tie with Spinach, Mushroom and Artichokes in a Pesto Cream Sauce  
Campanelle with Roasted Vegetables and Roasted Red Pepper and Tomato Sauce

**Starch and Vegetable:** *Pick 1 of Each*

Lemon and Fresh Herb Rice Pilaf  
Herb Roasted Red Potatoes  
Green Beans with Peppers  
Roasted Yellow Squash and Zucchini



## *Bliss Wedding Collection*

### *2020 Menu Enhancements - May Be Added to The Collection*

#### *Displayed Hors d'Oeuvres:*

**Charcuterie** - Add \$9 Per Guest

Mix of Local and International Cured Meats and Cheeses with Assorted Breads, Flatbreads, Crackers, Olives, Spreads and Dried Fruit

**Individual Hummus and Petite Vegetable** - Add \$3.50 Per Guest

A Seasonal Mixture of Petite Vegetables Arranged with Traditional Garlic Hummus, Olive Oil and Local Herbs

**Artisan Cheese** - Add \$6 Per Guest

Wedges of Local and International Cheeses Accompanied by Sixteen Bricks Bread, Crackers, Flatbreads, Jams and Olives

#### *Entrée:*

Braised Beef Short Rib with Red Wine Demi Glace or Gorgonzola Demi Glace - Add \$8 Per Guest

Grilled Bistro Filet Medallion with Roasted Garlic Compound Butter - Add \$8 Per Guest

Grilled Angus Reserve Beef Tenderloin with Roasted Garlic Compound Butter - Add \$16 Per Guest

Pan Seared Grouper Pontchartrain - Add \$9 Per Guest

Faroe Island Salmon with Teriyaki Glaze or Lemon Citrus Sauce - Add \$11 Per Guest

Pan Seared Chilean Sea Bass with Citrus Butter - Add \$12 Per Guest

#### *Starch and Vegetable:*

McKenzie Creamery Truffle Goat Cheese Yukon Purée - Add \$2.25 Per Guest

Wild Mushroom and Roasted Red Pepper Parmesan Risotto - Add \$2.25 Per Guest

Lemon Roasted Baby Patty Pan Squash and Multi-Colored Cauliflower - Add \$2.25 Per Guest

Local Seasonal Vegetable Hash - Add \$2.25 Per Guest

#### *Late Night:*

**Bavarian Soft Pretzels** - Add \$4.50 Per Guest

Local Beer Cheese and House Mustard

**Brioche Slider Bar** - Add \$6.50 Per Guest

(Pick 2) Beef Slider, Mini Bratwurst, Grilled Chicken Slider, Mushroom Slider. Served with Saratoga Chips and BBQ Sauce.

**Tater Tot Bar** - Add \$5 Per Guest

Tater Tots, Cheddar, Bacon, Green Onions, Jalapeno, Cincinnati Chili, Sriracha Ketchup, Ranch Dressing

**Pizza Station** - Add \$5.75 Per Guest

(Pick 2) Pepperoni, Sausage, Caprese, BBQ Chicken, Buffalo Chicken

**For The Love of Cincinnati** - Add \$8 Per Guest

Skyline Cheese Cones, Saratoga Chips with Montgomery Inn BBQ and Graeter's Ice Cream Cups



## *Bliss Wedding Collection*

**2020 Bar Package-** *included in collection*

### **Beer and Wine Bar**

*Bar consists of the following:*

#### **Beer**

Yuengling  
Bud Light  
Miller Lite  
Miller High Life  
MadTree Lift  
50W Doom Pedal  
Rhinegeist Truth  
Cidergeist Bubbles

#### **Wine**

Castillo del Mago  
Cherri d'Acquaviva  
Espérance Rosé

#### **Soda**

Coke  
Diet Coke  
Sprite  
Sprite Zero

#### **Wine Notes:**

*Castillo del Mago* - Medium dry, fruit forward fresh, smooth and elegant. From the Catalonia region in Spain.  
*Cherri d'Acquaviva* - Medium dry, fruity, light and crisp. From France.  
*Espérance Rosé* - Light, crisp, and fairly dry. From France.

### **Specialty Batched Cocktail- Pick 1**

#### **Vodka Lemonade Cooler**

Tito's Vodka, Fresh Lemon Juice, Simple Syrup, Mint Leaves

#### **Bourbon Amaretto Punch**

Bourbon, Amaretto, Lime Juice, Simple Syrup, Grenadine and Ginger Ale

#### **Destination Punch**

Light & Dark Rum, Pineapple Juice, Fresh Lime, Aperol, Orgeat



***Bliss Wedding Collection***

***2020 Bar Enhancements***

***Full House Bar - Add \$5 Per Guest***

*Full House Bar consists of bar mixers and fruit, plus the following:*

**Liquor**

Tito's Vodka  
Jim Beam Bourbon  
Dewar's Scotch  
Gilbey's Gin  
Castillo Rum

**Beer**

Yuengling  
Bud Light  
Miller Lite  
Miller High Life  
MadTree Lift  
50W Doom Pedal  
Rhinegeist Truth  
Cidergeist Bubbles

**Wine**

Castillo del Mago  
Cherri d'Acquaviva  
Espérance Rosé

**Soda**

Coke  
Diet Coke  
Sprite  
Sprite Zero

***Full Premium Bar - Add \$8 Per Guest***

*Full Premium Bar consists of Beer & Wine package, bar mixers and fruit, plus the following:*

**Vodka**

Tito's  
Ketel One  
Double Cross

**Bourbon**

Bulleit  
Bulleit Rye  
Maker's Mark  
Four Roses Yellow

**Scotch**

Dewar's  
Glenlivet 12

**Whiskey**

Jack Daniel's  
Jameson  
Crown Royal

**Gin**

Beefeater  
Tanqueray

**Rum**

Bacardi  
Captain Morgan

**Tequila**

El Jimador

**Also Included**

Baileys  
Campari  
Aperol  
Fernet

Grand Marnier  
Cointreau  
Drambuie  
Disaronno

Kahlua  
Dolin Dry Vermouth  
Dolin Sweet Vermouth  
Hennessy



## *Bliss Wedding Collection*

### **Bar Enhancements**

#### **Ultra Premium Bar** - Add \$13 Per Guest

*Ultra Premium Bar consists of Full Premium Bar package, bar mixers and fruit, plus the following:*

#### **Vodka**

Grey Goose  
Belvedere

#### **Bourbon**

Woodford Reserve  
Basil Hayden's  
Knob Creek

#### **Scotch**

Macallan 12  
Balvenie 12

#### **Gin**

Hendricks  
Bombay Sapphire

#### **Rum**

Mount Gay

#### **Tequila**

Don Julio Blanco

#### **Wine Service at The Tables** - Add \$3 Per Guest

#### **Champagne Toast** - Add \$3 Per Guest

#### **Specialty Cocktails**

Specialty cocktails can be added to your package. Ask to see our list of batched and made-to-order cocktails or inquire about a specific cocktail or ingredient you enjoy. Custom drinks can always be made!

#### **Specialty Spirits**

Add your favorite spirit to the bar package. This can be displayed for all of your guests to enjoy or it can be our secret. Full bottles must be purchased.

#### **Upgraded Wine Selections**

Pick from a curated list of our favorite wine or ask about a particular bottle you enjoy. Wine must be purchased by the case and the price will depend on the wine chosen.



### ***Additional Fees***

The following items **must be purchased** through Funky's Catering Events and will be added to your total invoice: Linens, Lighting, and Rentals. Fees will reflect specific items selected by the client.

Ceremony: \$1,500 flat fee includes chair set up and flip of ceremony space, ceremony coordination team, use of the Mansion & grounds for 1-hour cocktail reception during flip, and coordination of wedding party introductions.

Ceremony rehearsals may be held at Pinecroft based on space availability. There is no additional charge for the rehearsal space, however, it cannot be guaranteed until 30 days prior to the event date. Should space not be available, your Ceremony Lead will travel to a location of your choosing (within the I-275 loop) to conduct your rehearsal.

Set up and strike of decor up to 5 hours of total labor is included. Should extra personnel be required because of the amount of decor needing to be set up, additional fees of \$30 per staff member per hour will apply. Additional personnel is determined by the designer.

Event production fee: A 12% event production fee will be added to all line items, excluding rent.

Audio/Visual: Ceremony music & microphones must be contracted through Toad Productions unless you have engaged the services of another professional DJ company to perform these services. Fees are determined based on goods & services secured.

### **Design Services**

Funky's Catering Events is a full service event production company. Your sales manager is trained as a designer and is eager to help you create a vision from scratch or bring your Pinterest board to life. We use our partner vendors in addition to an incredible array of other talented artisans and purveyors to make your event everything you wish and more!

The complete menu of options will be presented & discussed during your initial design meeting.

### **Partner Vendors**

Funky's Catering Events has developed special partnerships with the region's finest vendors. Engaging their services has many benefits to you and the overall ease and success of your event!

1. They are all very familiar with Pinecroft and understand the uniqueness of working in the space
2. They are vetted professionals who meet our high standards of service excellence
3. They are willing and able to meet our service timing requests
4. They are a member of our single-source initiative which means that their invoice can be added to your Funky's bill so you only have one invoice to pay
5. They are part of our team so we will manage them through the process and on the event day





## **FAQs**

### ***Can I tour Pinecroft?***

Yes! All tours are private and by appointment only. Please contact us at 513.841.9999 to set up your tour.

### ***Can you hold my date?***

In order to be fair to all potential clients, we are unable to hold dates. It is very easy to book an event at Pinecroft, though. Simply return your signed contract with your deposit and the date is yours!

### ***What is the deposit?***

All deposits vary based on the type of event you are hosting.

### ***Is there enough parking for my guests?***

There are approximately 150 parking spaces on the property. If you are interested, we can assist with securing valet services for you. Ask your Event Designer for more information.

### ***Can you accommodate my ceremony?***

Yes! There are a couple of options within Pinecroft depending on the size of your group. The ceremony fee is not included in the facility rental.

### ***Do you provide catering?***

Pinecroft Mansion is a venue brought to you exclusively by Funky's Catering Events. We are a fully custom caterer that can create and customize any menu to suit your tastes or event theme - we can even prepare a meal from your own recipes! All food & beverages will come from Funky's, with the exception of wedding cakes/cupcakes and favor items.

### ***Why do you charge an event production fee?***

Many things go into producing an event. The event production fee is not a gratuity, but an additional charge to cover certain costs associated with each event. These costs include:

*(1) Funky's Event Designer dedicated to assisting the client with event day timing, design, sourcing specialty products, creating floor plans and selected vendor management, (2) All equipment used in the presentation of the food such as chafers, chafer fuel, trays, bowls, platters and serving tools, etc., (3) Administrative costs such as appointments including initial & subsequent design meetings, final details meeting, private tasting, scheduling, ordering, paperwork, banking and any possible credit card fees (if applicable), (4) Indirect personnel costs such as warehouse and facility maintenance staff and décor set up/strike teams that work behind the scenes on every event, but are not included in the staffing/labor fees, (5) Management of rental equipment and assisting with non-catering related elements of a party, wedding or event. Because we act as a subcontractor and coordinator for all rentals, the production fee will also be applied to any rentals for your event, (6) Liability insurance to cover any damages or injuries caused by our staff or our equipment to any guests or property (this relieves the client of liability or responsibility when an accident is our fault) as well as vehicle insurance and fuel costs.*

### ***Is gratuity included with the catering costs?***

It is the philosophy of Funky's Catering Events that gratuity is earned, it is never expected. Therefore, you will never see an automatic gratuity added to your invoice. If you would like to add a gratuity to your final payment, our staff would be most grateful, but this is always at your discretion.