

BACKSTAGE EVENT CENTER

Thank you for considering The Backstage Event Center, in the heart of Downtown Cincinnati's Theater District. The Backstage Event Center is located on the second floor above Nicholson's and The Horse & Barrel Bourbon House. We are directly across the street from the Aronoff Center and within walking distance of all Downtown hotels and popular city attractions.

We have specifically designed our space to provide you and your guests with a one-of-a-kind experience for your wedding reception, rehearsal dinner, business meeting, holiday party or special event.

This second level space features exposed brick, hardwood floors throughout, an art-deco glass elevator, private restrooms and is fully-equipped for any of your audio visual needs.

The Horse & Barrel Bourbon House is located on the first floor. It features a retractable glass panel wall, full sized bar, exposed brick walls, hardwood floors, and lots of charm for your next cocktail party or private dinner.

Tavern Restaurant Group has over 25 years of experience hosting private events. We pride ourselves on understanding how important your event is for you and your guests. Our team is committed to success.

We appreciate your interest in our unique downtown location. We would like to personally invite you to visit the Backstage Event Center and the Horse & Barrel Bourbon House. We look forward to coordinating your event down to the finest detail to provide a wonderful, memorable experience.

\$BSB4IJQQ

Sales & Events Manager

502.551.6994 *mobile*

CShipp@DineTRG.com

BUJE4BOULP

Sales & Events Manager

513.633.0559 *mobile*

KSwantko@DineTRG.com

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office

BACKSTAGE EVENT CENTER

Continental Breakfast

\$12 per person

assorted danish & pastries, bagels with cream cheese, whipped butter, yogurt & granola with fresh berries, fresh-cut fruit or fruit basket

Included

coffee, teas, water

Enhancements

bloody mary	\$8 each
mimosa	\$7 each



BACKSTAGE EVENT CENTER

Breakfast Buffet

\$20 per person

farm fresh scrambled eggs
or
quiche lorraine (spinach, bacon & swiss cheese)

smoked maple bacon
sausage links
home fries
french toast casserole
assorted pastries and muffins
fresh cut fruit
vanilla yogurt
fresh strawberries & seasonal berries
house made granola

Included

coffee, teas, water, fresh orange juice

Enhancements

spiced maple sausage patties **\$3 per person**
bloody mary **\$8 each**
mimosa **\$7 each**

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BACKSTAGE EVENT CENTER

Farm Fresh Breakfast

\$14 per person
(served family-style)

Mains

(select one)

scrambled eggs
quiche lorraine
breakfast burrito

Meats

(select one)

bacon
sausage links
ham

Sides

(select two)

biscuits & gravy
yogurt and granola
roasted potato home fries
french toast casserole
fruit cup

Included

coffee, teas, water

Enhancements

bloody mary	\$8 each
mimosa	\$7 each



BACKSTAGE EVENT CENTER

Executive Break Options

Mid-Morning Refreshments

\$7 per person

(select two)

whole fruit	cookies
popcorn	trail mix
potato chips	candy bars
pretzels	granola bars
brownies	mixed nuts

Mid-Afternoon Refreshments

\$8 per person

(select two)

vegetable shooters	candy bars
cheese board	brownies
potato chips	cookies
pretzels	tortilla chips & salsa

All Day Beverage Service

\$5 per person

coffee
tea
bottled water
assorted soda

BACKSTAGE EVENT CENTER

Appetizer Platters

~Priced for 25 ~

Cocktail Shrimp

house-made cocktail sauce,
lemon wedges

\$155

Spanakopita

Greek pastry, chopped spinach, feta,
onions, baked in a filo crust

\$130

Charcuterie Tower

salami, prosciutto, capicola,
olives, assorted crackers

\$110

Caprese Skewer

mozzarella, tomato, basil,
extra virgin olive oil

\$95

Fresh Fruit Platter

assorted seasonal fruit,
creamy fruit dip

\$95

Brie en Croute w/Raspberry

brie cheese, chopped almonds & raspberry
preserves in a flaky puff pastry

\$150

Cheese Platter

assortment of domestic cheeses
& crackers

\$95

Bruschetta

cranberry-apple chutney &
goat cheese

\$85

Fresh Vegetable Platter

assortment of crisp vegetables,
ranch for dipping

\$95

Belhaven Beer Cheese

crumbled bangers,
pub crisps & soft pretzels

\$95

BACKSTAGE EVENT CENTER

Appetizer Platters

~Priced for 25 ~

Spinach & Artichoke Dip

diced tomatoes & pub crisps

\$95

Mini Crab Cake

Malt vinegar aioli & arugula

\$150

Mac & Gruyere Cheese

cavatappi, white cheddar, gruyere
cheese, cheddar crumb topping

\$90

Mini Meatballs & Marinara

house-made, topped with
parmesan and basil

\$95

Sliced Ham Slider

caramelized onions, brioche bun,
pub mustard, Swiss cheese

\$4 each

Pulled Pork Sliders

Maker's Mark bbq, creamy
coleslaw, brioche bun

\$4 each

Petite Quiche

assortment of three-cheese,
florentine, classic French,
mushroom

\$95

Vegetable Egg Roll

plum sauce

\$130

Buffalo Chicken Bites

blue cheese dressing

\$95

BBQ Chicken Bites

house-made Maker's Mark bbq

\$95

BACKSTAGE EVENT CENTER

Soup & Salad Buffet

\$13 per person

Soup

(select two)

tomato basil
white chicken chili
leek & blue cheese

Salads

(select two)

Wedge Salad

baby iceberg, bacon, pickled red onion,
granny smith apples, blue cheese dressing

Caesar Salad

shaved parmesan cheese, garlic croutons,
house-made caesar dressing

House Salad

tomato, cucumbers, carrots, shredded cheddar
(honey balsamic, creamy dill, house-made honey mustard dressing)

Salad Additions

grilled chicken	\$5
pan-seared salmon	\$9

BACKSTAGE EVENT CENTER

“Build Your Own” Soup & Sandwich Board

\$18 per person

Soup

(select one)

tomato basil
white chicken chili
leek & blue cheese

Breads

marble rye
sourdough
wheat berry

Meats

shaved roast beef
honey ham
smoked turkey

Included Additions

assortment of cheese
lettuce
tomato
onion
pub mustard
mayonnaise
gourmet potato chips
assortment of jumbo cookies

BACKSTAGE EVENT CENTER

Lunch Buffet

\$22 per person

Entrees

(select two)

Oven-Roasted Chicken Breast

white wine lemon sauce

Shrimp & Cavatappi Pasta

tomatoes, basil, white wine garlic sauce, fresh mozzarella pearls

Center Cut Pork Loin*

slow-roasted,
cranberry-apple chutney

Pot Roast

slow-roasted in house,
root vegetables

BBQ Grilled Chicken

Maker's Mark bbq sauce

Fried Haddock

hand-breaded haddock

Sides

(select two)

mashed yukon gold potatoes
mac & gruyere cheese
corn & pepper sauté
house-made crisps

oven-roasted seasonal vegetables
green beans w/parmesan & tomato
mixed green salad
caesar salad

**consuming raw or undercooked meat,
seafood, shellfish, or eggs may pose an increased
risk of foodborne illness*

BACKSTAGE EVENT CENTER

Plated Dinners

(70 Guest Maximum)

(includes a mixed green salad, fresh bread & butter)

\$27 per person

Oven-Roasted Chicken Breast

Maker's Mark bbq

Boneless Pork Loin

cranberry-apple chutney

Fish & Chips

hand-breaded haddock, slaw,
tarter sauce, fries

\$35 per person

Flat Iron Steak**

red wine bordelaise

Pan Seared Fillet of Salmon*

lemon garlic butter

Oven-Roasted Airline Chicken

white wine lemon sauce

\$42 per person

Fillet of Salmon*

lemon garlic butter

Filet Mignon**

red wine bordelaise

Oven-Roasted Airline Chicken

white wine lemon sauce

Choose two sides to complement your entrée selection

mashed yukon gold potatoes, green beans, asparagus
sweet potato mash, broccolini (seasonal)

Please provide the quantities of each entree selection two weeks prior to the event and color coded place cards the evening of the event.

**consuming raw or undercooked meat,
seafood, shellfish, or eggs may pose an increased
risk of foodborne illness*

BACKSTAGE EVENT CENTER

***all steaks are cooked to medium*

“Duet” Plated Dinner

(includes a mixed green salad, fresh bread & butter)

\$35 per person

*two smaller portioned entrees paired together
with mashed yukon gold potatoes and green beans*

Entrees

(select two)

Oven-Roasted Airline Chicken

white wine lemon cream sauce

Pan Seared Fillet of Salmon*

lemon garlic butter

Flat Iron Steak**

red wine bordelaise

Filet Mignon**

red wine bordelaise

add \$7



**consuming raw or undercooked meat,
seafood, shellfish, or eggs may pose an increased
risk of foodborne illness*

***all steaks are cooked to medium*

BACKSTAGE EVENT CENTER

Dinner Buffet or Family Style

(includes a mixed green salad, fresh bread & butter)

\$35 per person

*Family-style will be placed at your table
in serving bowls like a family gathering*

Entrees

(select two)

Oven-Roasted Airline Chicken

white wine lemon sauce or
Maker's Mark bbq

Shrimp & Cavatappi Pasta

tomatoes, basil, mozzarella pearls,
white wine garlic sauce

Flat Iron Steak**

red wine bordelaise

Pan Seared Fillet of Salmon*

lemon garlic butter

Center Cut Pork Loin*

slow-roasted, cranberry apple chutney

Pot Roast

slow-roasted in house

Filet Mignon**

red wine bordelaise
add \$7

Sides

(select two)

mashed yukon gold potatoes
mac & gruyere cheese
herb-roasted potatoes
oven-roasted brussel spouts

seasonal succotash
oven-roasted asparagus
oven-roasted seasonal vegetables
green beans w/parmesan & tomato

**consuming raw or undercooked meat, seafood, shellfish,
or eggs may pose an increased risk of foodborne illness*

BACKSTAGE EVENT CENTER

***all steaks are cooked to medium*

The Whole Hog

*A Nicholson's Favorite
Gastropub-style pig roast*

\$55 per person
(25 guest minimum)

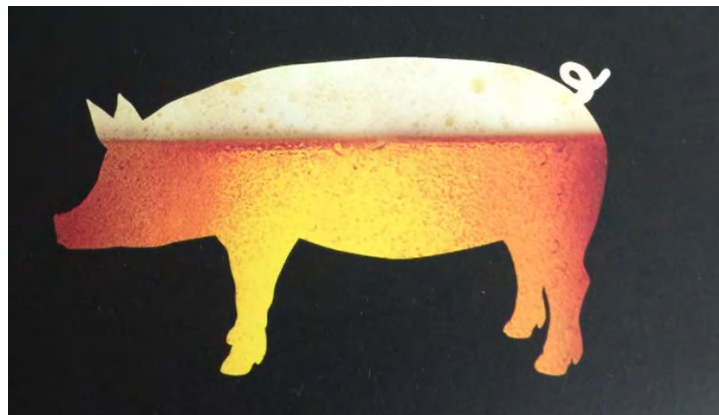
This family-style favorite is great for all ages.

Includes

slow-roasted pig stuffed with fresh seasonal ingredients
plated salad
mac & gruyere cheese
mashed potatoes with herbed butter
sautéed seasonal mixed vegetables
green beans
fresh baked bread & butter

**Our culinary team will work with you to
build a customized pig roast menu.**

~additional charges may apply~



BACKSTAGE EVENT CENTER

Desserts

Assorted Mini Dessert Tray

\$130

salted caramel brownie

assorted cheesecake

50 pieces

Pots de Creme or Sticky Toffee Pudding

\$4 per person

Vanilla Cheesecake

\$4 per person

raspberry, caramel or chocolate sauce

topped with whipped cream

Jumbo Cookies

\$3 per cookie

Graeter's Ice Cream

(50 guest maximum)

\$7 two scoops

black raspberry chip

Schneider's Sweet Shop Homemade Ice Cream

(50 guest maximum)

\$7 two scoops

seasonal options



BACKSTAGE EVENT CENTER

Bar Options

Silver Level

\$6.50 per drink

Smirnoff Vodka,
Jim Beam Bourbon
Beefeater Gin
Cruzan Light Rum
Dewar's Scotch
Sauza Silver Tequila

Gold Level

\$8 per drink

Grey Goose Vodka
Maker's Mark Bourbon
Bombay Sapphire Gin
Captain Morgan Rum
Johnny Walker Red Scotch
1800 Silver Tequila

Red Wine

by the glass/bottle

Meiomi Belle Glos - Pinot Noir \$9.50/\$38
14 Hands - Merlot \$7.50/\$30
Hope's End - Red Blend \$10/\$40
J. Lohr Seven Oaks - Cabernet Sauvignon \$10/\$40

White Wine

by the glass/bottle

Chateau Ste Michelle - Riesling \$6/\$24
Sartori Di Verona - Pinot Grigio \$7/\$28
Echo Bay - Sauvignon Blanc \$9/\$36
Coppola Rosso & Bianco - Chardonnay \$10/\$40

Beer

\$2.95 each

Budweiser
Bud Light
Miller Light
Michelob Ultra

\$4.95 each

Sierra Nevada
Newcaste
Amstel Light
Corona

\$5.95 each

Bell's Two Hearted
Crabbie's
Rotating Locals
Madtree Psychopathy

BACKSTAGE EVENT CENTER

Bar Packages

Package Options

Time Frame	Beer & Wine	Silver Level	Gold Level
2 hour	\$25 per person	\$30 per person	\$35 per person
3 hour	\$30 per person	\$35 per person	\$40 per person
4 hour	\$35 per person	\$40 per person	\$45 per person
5 hour	\$40 per person	\$45 per person	\$50 per person

Beer & Wine

Budweiser	Sierra Nevada	Bell's Two Hearted
Bud Light	Newcastle	Crabbie's
Miller Light	Amstel Light	Rotating Locals
Michelob Ultra	Corona	Madtree Psychopathy

Red Wine

Meiomi Belle Glos - Pinot Noir
14 Hands - Merlot
Hope's End - Red Blend
J. Lohr Seven Oaks - Cabernet Sauvignon

White Wine

Chateau Ste Michelle - Riesling
Sartori di Verona - Pinot Grigio
Echo Bay - Sauvignon Blanc
Coppola Rosso & Bianco - Chardonnay

Silver Level Package

All Beer & Wine plus the following liquors

Smirnoff Vodka	Jim Beam Bourbon	Beefeater Gin
Cruzan Light Rum	Dewar's Scotch	Sauza Silver Tequila

Gold Level Package

All Beer & Wine, Silver Package, plus the following liquors

Grey Goose Vodka	Maker's Mark Bourbon	Bombay Sapphire Gin
Captain Morgan Rum	Johnny Walker Red	1800 Silver Tequila

BACKSTAGE EVENT CENTER

Services & Fees

Standard Services

(included)

tables and chairs (linen not included)
black napkins
china, silverware, glassware
crystal votive center piece

Additional Services

(additional charges apply)

4 foot round linen, seats 6: \$15 per table
6 foot round linen, seats 10: \$15 per table
outside desserts (provided by a bakery only): \$1 per person
bourbon/scotch tasting: \$75 per host + cost of bourbon/scotch
champagne toast: \$4 per person
valet parking Friday & Saturday starting at 6:00 pm: \$12 per car
valet parking Sunday-Thursday starting at 6:00 pm: \$12 per car (25 car minimum)

Audio/Visual

mounted LCD projector, 85" projection screen & speakers: \$50
easel: \$15
podium: \$25
wireless microphone: \$50

Deposit/Cancellation

The Backstage Event Center requires a non-refundable deposit of \$500. This will be deducted from the final bill.

The following cancellation fees apply:

90-60 days prior to event = Full Venue Fee

59-14 days prior to event = Full Venue Fee + Food and Beverage Minimum

Less than 13 days prior to event = 100% of estimated event revenue

Payment

A payment of the venue fee and the food and beverage minimum is required 7 days prior to event. Food and beverage minimum does not include tax and fees added to the final bill. Balance of food and beverage, any overages in final guest count or any additional charges will be due at the conclusion of the event. A 20% gratuity, 3% service fee & 7% Ohio state tax will be automatically added to the final bill. This fee represents a service charge for service staff employees, service bartenders and event coordinator. Payments may be made by: American Express, Discover, Master Card, Visa, money orders, certified checks or cash.

BACKSTAGE EVENT CENTER

Minimums & Venue Fees

The Front “Terrace Room”

Accommodates 110 seated, 70 with dance floor, 150 cocktail/reception style

Monday - Friday 8am-4pm

\$100 venue fee + \$500 food & beverage minimum

Saturday & Sunday 8am-4pm

\$250 venue fee + \$1000 food & beverage minimum

Sunday - Thursday Evening 4pm-11pm

\$250 venue fee + \$1000 food & beverage minimum

Friday Evening 4pm-1am

\$500 venue fee + \$2000 food & beverage minimum

Saturday Evening 4pm-1am

\$500 venue fee + \$4000 food & beverage minimum

Venue fees include 5 hour room rental, each additional hour \$125

The Adjacent “Cedar Room”

Accommodates 220 seated, 120 with dance floor, 300 cocktail/reception style

This newly-renovated additional space can be added in addition to the Terrace Room, doubling the accommodations; includes back patio with fountain.

Venue fee is doubled to include the Cedar Room

Horse & Barrel Bourbon House

Accommodates 45 seated, 65 cocktail/reception style

Tuesday - Friday 8am-3pm

\$100 venue fee, \$500 food & beverage minimum

Sunday & Monday 8am-11pm

\$250 venue fee, \$750 food & beverage minimum

Venue fees include 5 hour room rental, each additional hour \$125

Pricing for Tuesday through Saturday evenings is available upon request

Entire Building Buy-Out

Nicholson’s, Horse & Barrel and Backstage Event Center

Contact sales & event manager for details

BACKSTAGE EVENT CENTER

Driving Directions

From the Greater Cincinnati Airport

Take I-275 East to I-75 North. Cross the bridge into Ohio and take the 5th Street Downtown exit. Follow 5th Street to Vine Street and turn left onto Vine, then right onto 7th Street and, finally, a right onto Walnut. Our location will be on Walnut Street between 6th and 7th Street directly across from the Aronoff.

Traveling I-75 South From North of Cincinnati

Take the 7th Street exit. Follow 7th Street to Walnut Street and take a right. Our location will be on Walnut Street between 6th and 7th Street directly across from the Aronoff.

Traveling I-75/I-71 North From Kentucky

Take I-75 North. Cross the bridge into Ohio and take the 5th Street Downtown exit. Follow 5th Street to Vine Street and turn left onto Vine, then right onto 7th Street and finally a right onto Walnut. Our location will be on Walnut Street between 6th and 7th Street directly across from the Aronoff.

Traveling I-71 South From North of Cincinnati

Take the Gilbert Avenue exit. Follow Gilbert Avenue into Downtown Cincinnati passing the Horseshoe Casino. Gilbert Avenue will eventually become 8th Street. Take 8th Street to Walnut Street and take a left onto Walnut. Our location will be on Walnut Street between 6th and 7th Street directly across from the Aronoff.

From Batavia, Taking I-275 into Kentucky

Take I-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. Then turn left onto 8th Street, left onto Walnut Street. Our location will be on Walnut Street between 6th and 7th Street directly across from the Aronoff.

Traveling SR-50 West (Columbia Parkway) from East Cincinnati

Take the 6th Street exit into Downtown Cincinnati. Follow 6th Street to Main Street and turn onto Main. Then, turn left onto 8th Street, left onto Walnut Street. Our location will be on Walnut Street between 6th and 7th Street directly across from the Aronoff.

Traveling I-471 North from Kentucky

Take I-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. Then turn left onto 8th Street, left onto Walnut Street. Our location will be on Walnut Street between 6th and 7th Street, directly across from the Aronoff.

BACKSTAGE EVENT CENTER Downtown Parking Lots & Map

(Parking averages \$10 per car)

ABM Parking lots

Corner 7th & Main

Corner 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

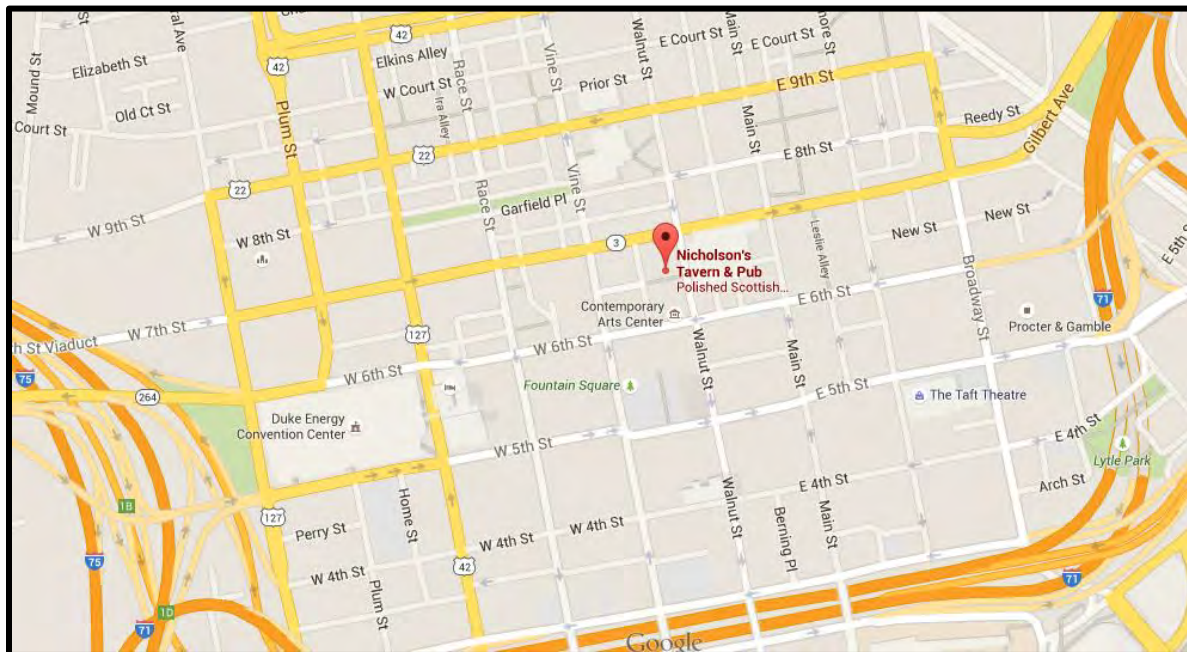
Fountain Square Parking Garage

Walnut Street between 5th & 4th Street

Valet Parking Service Provided By Star Parking

625 Walnut Street, Cincinnati, Ohio 45202 513-564-9111

www.nicholsonspub.com



BACKSTAGE EVENT CENTER

Preferred Vendors

We offer a complete private event-planning experience. This includes access to an array of audio/video and floral options. Our Event Coordinator will work with you and our vendors below to ensure every detail exceeds your expectations. We do not require you to use our vendors.

Audio/Video Services



www.prestigeav.com

Floral Services

Jeanne Hyde

A Garden View Florals

Custom Fresh, Dried, Silk
Arrangments, Planters & Special Request
513-675-7465

agardenviewflorals@fuse.net

Photographer

Chris Birkmeyer



www.twinspirephotography.com

BACKSTAGE EVENT CENTER

Preferred Vendors

Music

Floyd and the Walkmen

513-600-5141

<http://www.floydandthewalkmen.com>

Exclusive Lighting Vendor

Innovative Lighting

Innovative Thinking in Wedding & Party Lighting

513-659-9293

WWW.Innovativelightingservices.com

DJ

Queen City DJs

513-659-9293

WWW.queencitydjs.com



BACKSTAGE EVENT CENTER

Frequently Asked Questions

When are final counts and details due? All final numbers and details must be finalized 2 weeks prior to your event date.

What is the charge for kid's meals? Ages 10 and under for buffet \$10.95. We do offer kids' menu items. Details available upon request.

What gluten-free items do you offer? We do offer gluten-friendly items. Details available upon request.

Are you able to accommodate special dietary needs, vegetarian selection, vegan selections? Our culinary team will work with you to build a customized menu.

Will the Sales Manager be working our event? If the Sales Manager is unavailable, one of our Event Coordinators will be on-site.

Do you offer high chairs or booster seats? Yes.

Do you have a changing table? Yes, changing tables are located in the ladies' restroom.

Is a deposit required to reserve the Event Center? Yes, a \$500 non-refundable deposit is required with the signing of the contract. The \$500 deposit will be deducted from the total bill the night of your event.

Can we decorate the Event Center? Yes, decorations are allowed in the Event Center. We do not allow loose confetti or glitter. Items are not allowed to be tacked, nailed, or stapled into any part of the Event Center.

How much time is allowed for decorating and set-up? One hour before the event start time, unless other arrangements are made.

Can we bring in items for early storage? You may bring or ship items to the Event Center. We will store your items in a locked room, up to 2 days before your event. We do not allow live flowers or desserts/cake to be kept overnight.

Can we bring our own food or beverage into the Event Center? No outside beverage is permitted. You may bring in a cake or dessert from a bakery only. Backstage Event Center charges a \$1 per person fee, if you choose to bring in your dessert from a bakery.