



Meadowbrook Banquet Center

2398 Venice Boulevard

Fairfield, OH 45014

(513) 738-2448 info@hilvers.com

meadowbrookbanquetcenter.com

- The Meadowbrook Estate is guaranteed to add charm & class to your wedding celebration
- Enjoy the best of both worlds with a romantic outdoor ceremony and a fabulous reception inside the estate's beautifully-appointed banquet hall
- The covered outdoor Garden Wedding Pavilion is the perfect location to start the rest of your lives together.
- After the ceremony, your guests can enjoy cocktails & appetizers while relaxing under the covered patio
- Meanwhile, you & your wedding party can pose for formal portraits around the estate. The garden Gazebo offers a picturesque backdrop for your photos.
- Reunite with your guests in the banquet hall for dinner & dancing. Your wedding reception will be a night you remember for a lifetime. The on-site caterers, Hilvers Catering, has provided exceptional dining experiences for special occasions since 1931. You will find Meadowbrook Estate's reputation for award winning food & service is richly deserved.

2019 Majestic Wedding Reception Package

Bar Service

- Chardonnay, White Zinfandel & Pinot Noir Wine
- Yuengling Lager & Bud Light Beer
- Soft Drinks & Iced Tea
- Champagne Toast served to the Bridal Party

Hors d'oeuvres

- Homemade Cheese Balls & Crackers
- Potato Chips & Pretzels

Coffee Station

- Fresh brewed Coffee, Decaffeinated Coffee & hot Tea

Majestic Menu

- Sliced Top Rounds of Beef & Gravy
- Sliced Sugar Baked Ham
- Penne Pasta with Homemade Italian Meat Sauce
- Meatballs in Homemade Italian Meat Sauce
- Whipped Potatoes & Gravy
- Green Beans Almondine
- Tossed Green Salad with Ranch, French & Italian Dressings
- Fresh baked Dinner Rolls & Butter
- Silver Plastic Flatware, Disposable Black Plates & paper Napkins
- White Linen Table Covers for your Guest, Bridal, Buffet & Cake Tables
- All packages include Meadowbrook Professional Staff
- \$1,000,000.00 Liquor Liability Insurance
- Four Hour Hall Rental - Set Up & Clean Up
- Cut your Wedding Cake, Free Parking, Package leftover Foods
- The Gazebo & Covered Patio with seating for 50 guests

Number of guests	100	150	200	250	300	325
Cost	\$3,520.00	\$3,850.00	\$4,730.00	\$5,800.00	\$6,930.00	\$7,370.00

All prices subject to change

2019 Bridal Wedding Reception Package

Bar Service

- Chardonnay, White Zinfandel & Pinot Noir Wine
- Yuengling Lager & Bud Light Beer
- Soft Drinks & Iced Tea
- Champagne Toast served to the Bridal Party

Hors d'oeuvres

- Platters of layered feta cheese, pesto sauce & sun-dried tomatoes
- Imported Cheese Wedge Platters with Homemade Cheese Balls & Crackers
- Raw Vegetable Platters with Ranch Dips
- Seven Layered Taco Supreme Dip with Salsa & Tortilla Chips
- Mixed Nuts, Potato Chips & Pretzels

Coffee Station

- Fresh brewed Coffee, Decaffeinated Coffee & hot Tea

Bridal Menu

Entrees {Choose two}

- Sliced Top Rounds of Beef & Gravy
- Hot Sugar Baked Ham
- Hot Home Roast Turkey
- Italian Home-Made Layered Lasagna
- Fried Lemon Peppered Chicken
- Grilled Marinated Chicken Breast + \$.50 per guest
- Chicken Breast Kiev +\$1.00 per guest
- Chicken Cordon Bleu +\$1.50 per guest
- Carved Steamship Rounds of Beef +\$1.50 per guest
- Carved Roast Turkey Breast +\$1.50 per guest
- Carved Beef Tenderloin Market Price
- Carved Roast Pork Loin Market Price
- Carved Aged Prime Rib of Beef Market Price
- 12oz New York Strip Steak Market Price
- Dijon Salmon Market Price
- Pecan Crusted Salmon Market Price

Side Dishes (choose four)

- Au Gratin Potatoes
- Parsley Buttered Red Skin Potatoes
- Mashed Potatoes & Gravy
- Baked Macaroni & Cheese
- Bread Crumb Thin Noodles
- Baked Dressing & Turkey Gravy
- Broccoli with cheese sauce
- Vegetable Medley Florentine
- Glazed Baby Carrots
- Green Beans Almondine
- Green Beans with Ham & Onion
- Buttered Corn
- +\$1.00 - Roasted Asparagus
- +\$1.00 - Chilled Tortellini Salad
- Tossed Green Salad with Ranch, French & Italian Dressing
- Watermelon Basket of Fresh Fruit with Dip
- Cucumber & Raspberry Salad
- Caesar Salad
- Greek Salad
- Field Greens with Ranch, French & Italian Dressings

Also Includes

- Fresh baked Dinner Rolls & Butter
- Pre-Set Linen Napkins of your color choice with Metal Fork & Knife
- Transparent or Faux China - Dinner Plate, Cake Plate & Hors D' oeuvres Plates
- White Linen Table Covers for your Guest, Bridal, Buffet & Cake Tables
- All packages include Meadowbrook Professional Staff
- \$1,000,000.00 Liquor Liability Insurance
- Four Hour Hall Rental
- Set Up & Clean Up
- Cut your Wedding Cake, Free Parking, Package leftover Foods
- Option to use Meadowbrook's Glass Candle Centerpieces
- The Gazebo & Covered Patio with seating for 50 guests

Number of guests	100	150	200	250	300	325
Cost	\$4,325.00	\$4,850.00	\$5,900.00	\$6,950.00	\$8,000.00	\$8,550.00

2019 Pasta Bar Wedding Reception Package

Bar Service

- Chardonnay, White Zinfandel & Pinot Noir Wine
- Yuengling Lager & Bud Light Beer
- Soft Drinks & Iced Tea
- Champagne Toast served to the Bridal Party

Hors d'oeuvres

- Homemade Cheese Balls & Crackers
- Potato Chips & Pretzels

Coffee Station

- Fresh brewed Coffee, Decaffeinated Coffee & hot Tea

Pasta Bar Menu

Your choice of three Pastas

- Penne Pasta - Bow Tie Pasta - Fettuccine Noodles - Spaghetti Noodles

Also Included

- Grilled Chicken Breasts cut in strips
- Italian Meatballs
- Homemade Italian Meat Sauce
- Marinara Sauce
- Alfredo Sauce
- Pesto Sauces
- Sliced French Bread & Butter
- Parmesan & Mozzarella Cheeses

Your Choice of Vegetable

- Broccoli with cheese sauce
- Vegetable Medley Florentine
- Glazed Baby Carrots
- Green Beans Almondine
- Green Beans with Ham & Onion
- Buttered Corn
- Roasted Asparagus + \$1.00 per guest

Your Choice of Salad

- Tossed Green Salad with Ranch, French & Italian Dressings
- Greek Salad
- Caesar Salad
- Field Greens with Ranch, French & Italian Dressings
- Cucumber & Raspberry Salad

- Silver Plastic Flatware, Disposable Black Plates & paper Napkins
- White Linen Table Covers for your Guest, Bridal, Buffet & Cake Tables
- All packages include Meadowbrook Professional Staff
- \$1,000,000.00 Liquor Liability Insurance
- Four Hour Hall Rental
- Cut your Wedding Cake, Free Parking, Package leftover Foods
- Set Up & Clean Up
- Option to use Meadowbrook's Glass Candle Centerpieces
- The Gazebo & Covered Patio with seating for 50 guests

Number of guests	100	150	200	250	300	325
Cost	\$3,520.00	\$3,850.00	\$4,730.00	\$5,800.00	\$6,930.00	\$7,370.00

6+1/2% Ohio Sales Tax will be added to the invoice

Gratuity is at your discretion

No Service Charges added to the final invoice

All prices subject to change

2019 Elegant Wedding Reception Package

Bar Service

- Chardonnay, White Zinfandel & Pinot Noir Wine
- Yuengling Lager & Bud Light Beer
- Soft Drinks & Iced Tea
- Champagne Toast served to the Bridal Party

Hors d'oeuvres

- Platters of layered feta, pesto & sun dried tomatoes
- Imported Cheese Wedge platters with Homemade Cheese Balls & Crackers
- Raw Vegetable platters with Ranch Dips
- Crab Dip platters served with Cocktail Sauce & Crackers
- Mixed Nuts, Potato Chips & Pretzels

Coffee Station

- Fresh brewed Coffee, Decaffeinated Coffee & hot Tea

Elegant Menu

Please choose either the Carving Station or Finger Sandwiches

Mounded platters of assorted Jumbo Finger Sandwiches & Canapés - including Roast Turkey, Baked Ham, Chicken Salad, Roast Beef, Corned Beef, Cucumber, on Fresh Baked Cocktail Buns, Party Rye, Miniature Croissants with Salami Cornets & Deviled Eggs

OR

Carving Station with hand carved Steamship Top Rounds of Beef, Whole Roast, Turkey Breasts & Sugar baked Hams, served with fresh baked cocktail buns, party rye & croissants

Elegant Menu also includes silver chafing dishes of

- Miniature Grilled Marinated Chicken Breasts
- Egg Rolls served with Sweet & Sour Sauce
- Sweet and Sour Meatballs
- Miniature Chicken Drumsticks
- Crab Cake Bites served with Remoulade Sauce
- Watermelon Baskets of fresh fruit with fruit dip (Availability by Season)
- Imported Cheese Wedges & Cheese Balls with Crackers
- Raw Vegetable platters with Ranch Dips
- Spinach Dip served with Servatis Bakery Giant Pretzel
- Seven Layer Taco Supreme Dip with Salsa & Tortilla Chips
- Iced platters of Crab Chunks & Shrimp Pate' served with Cocktail Sauce
- Pre-Set Linen Napkins of your color choice with Metal Fork & Knife
- Transparent or Faux China - Dinner Plate, Cake Plate & Hors D' oeuvres Plates
- White Linen Table Covers for your Guest, Bridal, Buffet & Cake Tables
- All packages include Meadowbrook Professional Staff
- \$1,000,000.00 Liquor Liability Insurance
- Four Hour Hall Rental - Set Up & Clean Up
- Cut your Wedding Cake, Free Parking, Package Leftover Foods
- The Gazebo & Covered Patio with seating for 50 guests

Number of guests	100	150	200	250	300	325
Cost	\$4,325.00	\$4,850.00	\$5,900.00	\$6,950.00	\$8,000.00	\$8,550.00

2019 Add to Reception Packages

- \$500.00 - fee to reserve the covered Wedding Pavilion for your ceremony
- \$500.00 - Add a Fifth Hour, includes Staff, Beer, Wine & Soft Drinks
- \$4.00 - Mixed Drinks (ask about Meadowbrook Open Bar pricing)

Cost per guest

- \$1.50 - Water Goblet with Ice Water & Lemon Wedge along with pitchers of Ice Water pre-set at guest tables
 - \$2.50 - Tossed Salad on China Salad Plate with two dressings along with fresh Baked Dinner Rolls & Butter pre-set
 - \$3.00 - China Dinner Plates, pre-set metal forks & knives with standing linen napkin of your color choice
 - \$2.75 - Transparent or Faux China plastic plates, pre-set metal forks & knives with standing linen napkin of your color choice
 - \$2.00 - Transparent or Faux China plastic plates, transparent forks & knives with paper napkins
- **\$320.00 Hors d'oeuvres Package** available when your guests arrive: Raw Vegetable Platters with Ranch Dips, Seven Layer Taco Supreme served with Tortilla Chips & Salsa, Imported Cheese Wedges, Homemade Cheese Balls with Crackers & Crab Dip Platters served with Crackers & Cocktail Sauce - based on 200 guests

À la Carte platters to add to your menu

- \$120.00 - Watermelon Basket of Fresh Sliced Fruit with Fruit Dip with Strawberries & Cherries with Chocolate Fondue
 - \$70.00 - Fresh Fruit Platter with Pineapples, Melons, Kiwi, Grapes & Strawberries with Fruit Dip
 - \$60.00 - Platter of Imported Cheese Wedges & Cheese Balls with Crackers
 - \$55.00 - Raw Vegetable Platter with Ranch Dips
 - \$55.00 - Iced Crab Chunks served with Cocktail Sauce
 - \$70.00 - Seven Layer Taco Dip Supreme with Tortilla Chips & Salsa
 - \$75.00 - Platter of layered Feta, Pesto, Sun Dried Tomatoes with crackers
 - \$1.50. - per Caprese Salad Skewers, fresh Mozzarella, Roma Tomatoes & Basil
 - \$75.00 - Spinach Dip served with Servatis Bakery Giant Pretzel
 - \$120.00 - 100 Jumbo Iced Shrimp served with Cocktail Sauce
- \$.50 each - Crab Cake Bites served with Remoulade Sauce, Swedish Meatballs, Cocktail Smokies, Popcorn Fried Shrimp with Cocktail Sauce, Egg Rolls with Sweet & Sour Sauce
 - \$.75 each - miniature Chicken Drumsticks, Hot Wings, Rumaki, Jalapeno Poppers & Breaded Mozzarella Sticks
 - \$1.10 each - Spanakopita, miniature Quiche, Cheese Puffs, Stuffed Mushrooms, miniature Grilled Marinated Chicken Strips, Fried Chicken Strips, Water Chestnuts wrapped in Bacon
 - \$95.00 - 100 Miniature Cones - Additional Staffing may be added if you would like us to make the cones

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