

M 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.

2021 Majestic Wedding Reception Package

Bar Service

- Chardonnay, Moscato & Pinot Noir Wine
- Yuengling Lager & Bud Light Beer
- Soft Drinks & Iced Tea
- Champagne Toast served to the Bridal Party
- Fresh brewed Coffee, Decaffeinated Coffee & hot Tea

Hors d'oeuvres

- Homemade Cheese Balls & Crackers
- Potato Chips & Pretzels

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	\$4,050.00	\$4,400.00	\$5,250.00	\$6,320.00	\$7,450.00	\$7,900.00

All prices subject to change 01/23/20

2021 Bridal Wedding Reception Package

Bar Service

- Chardonnay, Moscato & 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 Tortilla Chips
- 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**
- **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	\$4,900.00	\$5,400.00	\$6,400.00	\$7,500.00	\$8,550.00	\$9,150.00

2021 Pasta Bar Wedding Reception Package

Bar Service

- Chardonnay, Moscato & 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 two pastas

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

Your choice of three sauces

- Meat Sauce - Marinara Sauce - Alfredo Sauce - Pesto Sauce

Your choice of vegetable

- Broccoli with cheese sauce
- Vegetable Medley Florentine
- Glazed Baby Carrots
- Green Beans Almondine
- Green Beans with Ham & Onion
- Buttered Corn

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

Also Included

- Grilled Marinated Chicken Breasts cut in strips
- Italian Meatballs
- Sliced French Bread & Butter
- Parmesan & Mozzarella Cheeses

- 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
- 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	\$4,050.00	\$4,400.00	\$5,250.00	\$6,320.00	\$7,450.00	\$7,900.00

2021 Elegant Wedding Reception Package

Bar Service

- Chardonnay, Moscato & 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
- 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 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**
- **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	\$4,900.00	\$5,400.00	\$6,400.00	\$7,500.00	\$8,550.00	\$9,150.00

2021 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 - Faux China plastic plates, pre-set metal forks & knives with standing linen napkin of your color choice
- \$2.00 - Faux China plastic plates, transparent forks & knives with paper napkins

- **\$320.00 - Hors d'oeuvre Package-** Raw Vegetable platters with Ranch Dips, Seven Layered Taco Supreme with Tortilla Chips, Imported Cheese Wedges, Cheese Balls with crackers, Layered Feta Cheese, Pesto Sauce & Sun-Dried Tomatoes with crackers, cocktail plates & cocktail napkins - *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
- \$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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- 6+1/2% Ohio Sales Tax will be added to the invoice
- Gratuity is at your discretion
- All prices subject to change 01/23/20
- No Service Charges added to the final invoice