



THE ESTABLISHMENT

CATERING MENU

APPETIZERS

CHICKEN TENDERS

Hand breaded tenders served with Cajun ranch sauce

Small: 35 pieces **\$ 60**
Large: 70 pieces **\$ 100**

MINI CORN DOGS

Served with choice of honey mustard, BBQ or ranch

Small: 100 pieces **\$ 60**
Large: 200 pieces **\$ 100**

VEGETABLE PLATTER

Array of fresh vegetables served with ranch dip

Serves 15-20 **\$ 50**
Serves 20-35 **\$ 80**

CHICKEN WINGS

Deep fried wings tossed in your choice of buffalo, garlic
buffalo, honey sriracha, bbq, cajun dry rub, garlic
parmesan, Buffalo Trace Gold

50 Wings **\$75**
100 wings **\$145**

BUFFALO CHICKEN DIP

Array of fresh vegetables served with ranch dip

Serves 20-35 **\$ 70**

SPINACH ARTICHOKE DIP

Array of fresh vegetables served with ranch dip

Serves 20-35 **\$ 70**

SALADS**

GARDEN

Iceberg lettuce, grape tomato, red onion,
cucumber, croutons served with choice
of ranch, blue cheese, honey or Greek
vinaigrette

Serves 24 **\$ 70**

GREEK

Iceberg & romaine lettuce, red onion,
tomato, kalamata olives, pepperoncini,
feta cheese, Greek vinaigrette

Serves 24 **\$ 70**

SLIDERS

NASHVILLE CHICKEN SLIDER

Buttermilk battered chicken, bread & butter pickles,
shredded lettuce, tangy mayo

Small: 12 pieces **\$ 60**
Large: 24 pieces **\$ 100**

CHEESEBURGER SLIDER

Black angus patty, maple smoked cheddar cheese, lettuce,
tomato, onion, pickle & "E" sauce

Small: 12 pieces **\$ 60**
Large: 24 pieces **\$ 100**

WRAPS

TURKEY WRAP

Our house smoked turkey with Cajun dry rub; cut into pinwheels

Small: 24 pieces **\$ 80**
Large: 48 pieces **\$ 140**

CRISPY CHICKEN WRAP

Our house made hummus, grilled chicken, roasted red peppers, lettuce,
tomato, mustard seed aioli, & feta cheese; cut into pinwheels

Small: 24 pieces **\$ 80**
Large: 48 pieces **\$ 140**

NASHVILLE CHICKEN WRAP

Buttermilk battered chicken, bread & butter pickles,
shredded lettuce, tangy mayo; cut into pinwheels

Small: 24 pieces **\$ 80**
Large: 48 pieces **\$ 140**

CAESAR

Romaine lettuce, garlic croutons,
parmesan cheese

Serves 24 **\$ 70**

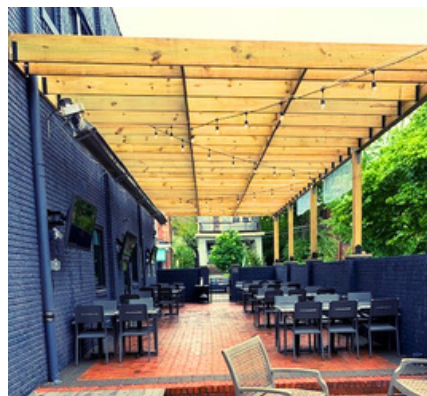
***Add grilled Amish chicken breast to any
salad; additional \$25 for small and \$40
for large*



THE ESTABLISHMENT PRIVATE EVENT SPACES

THE BACK PATIO

- Accommodates 40*-80
- Customizable floor plan
 - High top, table & couch seating available to create ample options to configure space
- Portable bar
- Outdoor space; tented & heated during the winter months
- \$750 food & beverage minimum**



THE TURF

- Accommodates 40*-80
- Customizable floor plan
 - High top & table seating available to create ample options to configure space
- Outdoor space
- \$750 food & beverage minimum**



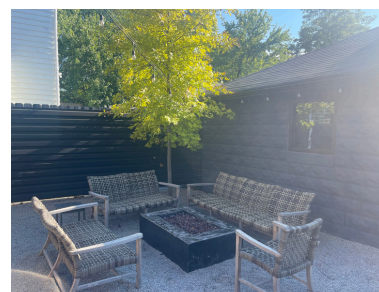
THE BACK ROOM (INDOOR)

- Accommodates 25*-60
- High top & table seating
- Access to private bar
- \$500 food & beverage minimum**



THE FIRE PIT

- Accommodates 15*-30
- Couch seating
- Semi-private
- \$250 food & beverage minimum**

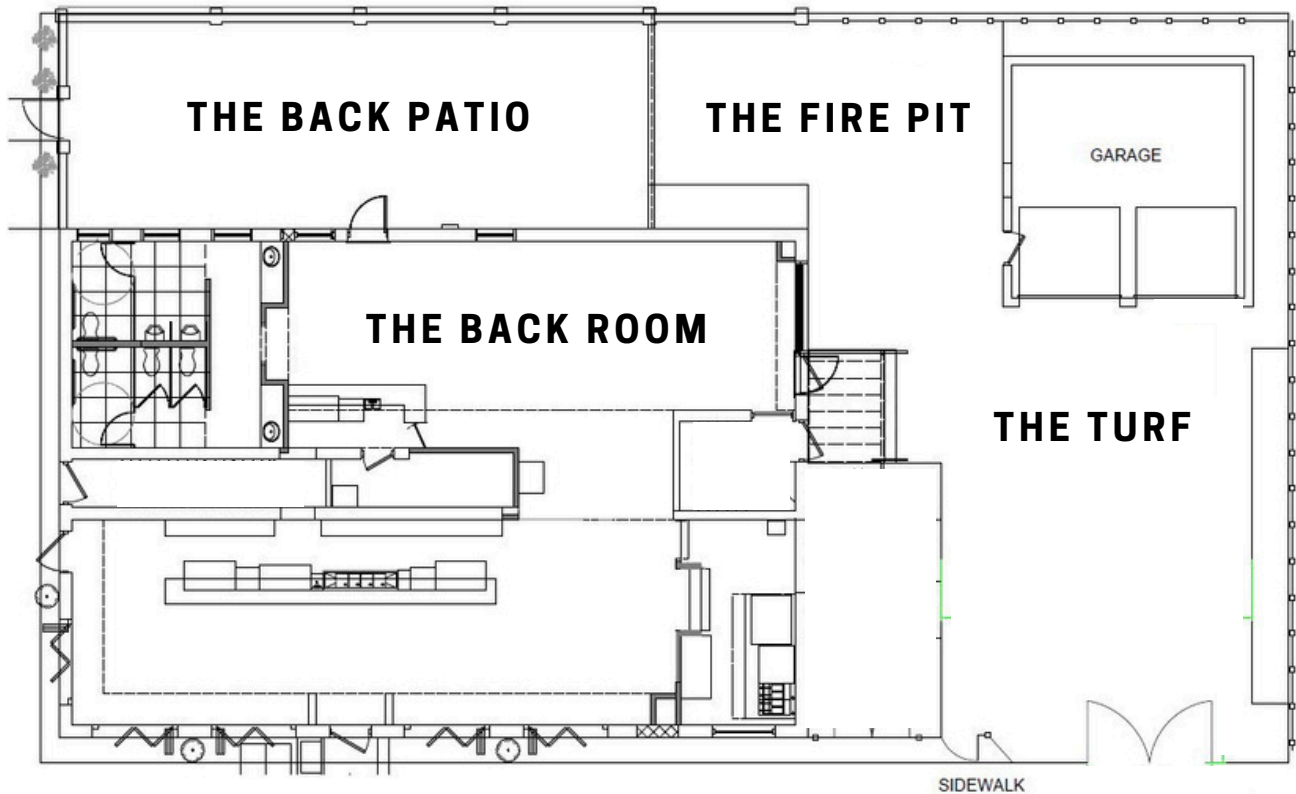


*Minimum number of guests required to rent space

** Food & beverage minimums are subject to change based upon season & time of event



THE ESTABLISHMENT
PRIVATE EVENT SPACES





THE ESTABLISHMENT PRIVATE EVENTS

PLANNING INFORMATION + REQUIREMENTS

- No rental fee; food and beverage minimums set based upon space rented
- Catering is required for all parties over 20
- Host can arrive 1 hour before event begins to set up, decorate, etc.
- To book an event email theoakleyestablishment@gmail.com or call 513.351.1083

CATERING

Final catering menu selections must be received at least 7 days in advance. There will be an automatic 20% gratuity added to all food & bar orders. Menu items and preparations are subject to change depending on market availability. Parties are welcome to bring in their own dessert.

DEPOSIT

A credit card number is required to secure a specific date. The credit card will only be charged if we are not given a 7-day notice for cancellation or if services provided are not paid in full after the party. Any damages incurred to The Establishment during your private party will be charged to the credit card on file. You will be notified of any charges.

CANCELLATION POLICY

A \$50 cancellation fee will be applied to the credit card on file if we are not given a 7-day notice of cancellation. Any food that has been ordered will also be charged to the credit card.

NO SHOW POLICY

A \$250 no show fee will be applied to the credit card on file if your entire party fails to show up without cancelling first.

METHOD OF PAYMENT

Payment is due immediately upon completion of event. We accept cash, MasterCard, Visa, Discover, and American Express.

INCLEMENT WEATHER

In the case of inclement weather affecting our outdoor spaces we will do our best to move your event indoors without undue inconvenience or additional expense.