T H E

# Backstage

E V E N T C E N T E R



Weddings



Thank you for considering The Backstage Event Center, located in the heart of the Downtown Cincinnati Theater District. Our Walnut Street venue sits directly across from The Aronoff Center for Performing Arts and is just two blocks from Fountain Square, The Banks, and other downtown attractions. We are situated on the Cincinnati Bell Connector route, and within walking distance of several hotels, retail stores, churches, and other points of interest.

The Backstage Event Center is a unique loft-style venue that combines modern elegance with rustic decor, influenced by the artistically-rich community where it resides. Our space features two patios, exposed brick, vintage chandeliers & wall sconces, hardwood floors throughout, an art-deco glass elevator, outdoor terraces, and private restrooms. The layout allows for customizable floor plans to accommodate celebrations of various sizes, from intimate gatherings to large reception-style events of up to 300 guests.

Nicholson's has offered fine food and drink in a genuine Scottish tavern setting for nearly twenty-five years. Taking inspiration from the public houses found throughout Great Britain, our goal is to provide our guests with authentic hospitality and a brilliant dining experience. We offer several private & semi-private spaces that can be utilized for a variety of events.

Our team has a combined 50 years of experience in hosting private events. We offer an all-inclusive approach to event-planning, including an exceptional in-house catering program, to make hosting an event with us a seamless and effortless experience. We pride ourselves on understanding how important your event is for you and your guests, and we are committed to success and guest satisfaction.

We appreciate your interest in our unique downtown location and would like to personally invite you to visit the Backstage Event Center and Nicholson's. We look forward to coordinating your event down to the finest detail to provide an unparalleled and memorable experience.

## Contact our dedicated sales & events team: cell | 513.550.1869 email | events@dinetrg.com













### General Information

#### **Dietary Requests**

Our culinary team will work with you to build a customized menu that accommodates the needs of your guests. Advance notice is required in order to provide vegetarian, vegan, or gluten-free meals. Children's meals are also available; details upon request.

#### Decoration & Set-up

Decoration and set-up can for an event can begin 3 hours before your event start time, unless other arrangements are made with your event coordinator. We encourage guests to decorate our facility in any way that helps achieve their vision. However, glitter and loose confetti are not allowed. Any items that require tacking, stapling or nailing are also not allowed. If any of the aforementioned items are used without permission, an additional cleaning fee will be added to your bill.

### Deposit, Cancellation & Payment

In order to confirm your event and hold your desired date, The Backstage Event Center requires a non-refundable deposit of your venue fee.

Guest counts and details must be finalized 2 weeks prior to the event.

The following cancellation fees apply:
90-30 days prior to event = Food & Beverage Minimum
Less than 30 days prior to event = 100% of estimated event revenue

Final payment is due two weeks prior to your event. A 24% service fee & 7.8% Ohio state tax will be automatically added to the final bill.



### Directions & Parking

625 Walnut Street Cincinnati, OH 45202

We are located on Walnut Street between 6th & 7th streets, directly across from the Aronoff Center for the Arts and within the same building as Nicholson's Fine Food & Whisk(e)y. Guests may enter through the Backstage Event Center door and proceed to the 2nd floor via elevator or main staircase.

### **Parking Options**

(averages \$10-\$15 per car)

21C Museum Hotel Valet Parking | available 24 hours a day, 7 days a week

ABM Parking lots | Corner of 7th & Main • Corner of 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



Appetizers

-all packages include choice of 4 items--inquire for a la carte pricing-

### The Balcony | \$10pp

Assorted Cheese Board Goetta Bites Cranberry-Apple Bruschetta BBQ or Buffalo Chicken Bites Veggie Board Smoked Salmon Canapé

### The Mezzanine | \$12pp

-also includes Balcony Package options-

Artisinal Cheese Board Chicken & Waffles

Caprese Skewer Stuffed Mushrooms Caps

Marinara Meatballs

Mac & Cheese Fritters

Truffle Mushroom Quesadillas

### The Orchestra | \$14pp

-also includes Balcony & Mezzanine Package options-

Market Charcuterie Board

**Beef Satay** 

Cocktail Shrimp

Balsamic, Brie & Fig Crostini

Arancini

Crab Cakes

Soup Shots: Seasonal

-our culinary team will work with you to create a fully-customized menu--pricing is subject to change-



### Dinner Packages

-all packages served with choice of garden, caesar, OR house salad & fresh-baked bread with whipped butter-available for buffet or family-style service-

-plated & duet plated options | \$+5pp-

### The Balcony | \$38 per person

Entrees (choice of 2)
Seared Chicken | brown butter herb sauce
Slow-Roasted Beef | house-made pan gravy
Roasted Pork Loin | fruit chutney

Sides (choice of 2)
Brown Butter Mashed Potatoes
Garlic Tossed Haricot Vert

Garlic Tossed Haricot Vert Mixed Seasonal Vegetables Four Cheese Macaroni

### The Mezzanine | \$45 per person | -also includes Balcony Package options-

Entrees (choice of 2)
Chicken Piccata | lemon caper sauce
Grilled Flat Iron | red wine demi-glace
Pan-Seared Salmon | highland beurre blanc

Sides (choice of 2)

Oven Roasted Brussels Sprouts Glazed Carrots Truffle & Parmesan Potatoes

### The Orchestra | \$55 per person | -also includes Balcony & Mezzanine Package options-

Entrees (choice of 2)

Filet | compound butter

Braised Short Rib | pan sauce reduction & gremolata

Seared Frenched Chicken | white wine lemon cream sauce

Mahi | romesco sauce

Sides (choice of 2)

Asparagus Roasted Fingerling Potatoes Broccolini Creamy Risotto

-our culinary team will work with you to create a fully-customized menu--pricing is subject to change-

### Signature Stations

Our Signature Stations are popular for cocktail hours, late night bites or as a creative dining option. Choose from our guest favorites or work with your event specialist to customize a menu.



Taco Bar | \$13pp



Mac & Cheese Bar | \$9pp



Mashed Potato Bar | \$9pp



Veggie Bar | \$5pp



Backyard BBQ | \$10pp



Slider Bar | \$11pp



Carving Station | \$55pp



Pad Thai Station | \$17pp (minimum of 40 guests)



Salad Station | \$5pp

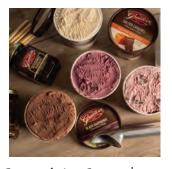
### Cincinnati Favorites



Skyline Chili | \$8pp



LaRosa's Pizza | \$8pp



Graeter's Ice Cream | \$7pp



### Desserts

### Sweets Stations | \$5pp (served buffet or family-style)

Mini Dessert Bars Gourmet Cookies Chef's Featured Sweets

### Plated Desserts | \$6pp

Vanilla Cheesecake with Raspberry Sauce Chocolate Mousse Sticky Toffee Pudding

### Flaming Donut Station | \$8pp (40 person minimum; 150 person maximum)

Chef-inspired, interactive station including:

Sugar-Glazed Donuts

Vanilla Ice Cream

Chocolate Sauce

Caramel Sauce

Choice of 3:

- -Raspberries
- -Toasted Nuts
- -Sprinkles
- -Chocolate Chips
- -Strawberries
- -Pretzel Crunch
- -Spiced Apples

-à la carte pricing available upon request--our culinary team will work with you to create a fully-customized menu-



### Bar Packages

-all packages based on 4-hour reception; iced tea, coffee & soft drinks included-

### Beer & Wine Package | \$25pp

#### **Beer & Hard Seltzers**

Bud Light Corona Michelob Ultra Miller Lite High Noon Truly

MadTree Happy Amber Rhinegeist: Cheetah, Truth, & Zappy Cider

#### Wine

Chardonnay Pinot Grigio Sauvignon Blanc Rosé Moscato

Cabernet Sauvignon Pinot Noir Red Blend

### Liquor Packages

-includes all beer & wine options-

### The Balcony \$30pp

Platinum 7X Vodka
Beefeater Gin
Sauza Tequila
Cruzan Light Rum
Seagram's 7 Blended Whiskey
Jim Beam Bourbon
Johnny Walker Red Scotch
Kahlua

### The Mezzanine | \$35pp

Tito's Vodka
Tanqueray Gin
1800 Silver Tequila
Bacardi Light Rum
Dewar's Blended Scotch
Jack Daniel's Whiskey
Maker's Mark Bourbon
Baileys Irish Cream
Disaronno Amaretto

### The Orchestra | \$40pp

Grey Goose Vodka
Bombay Sapphire Gin
Patron Tequila
Jameson Irish Whiskey
Crown Royal Canadian Whisky
Woodford Reserve Bourbon
Hennessy VS Cognac
Glenmorangie 10yr Scotch

### Add Signature Cocktails To Any Package | starting at +\$3pp

-our event coordinators will customize a package that best accommodates your event - pricing is subject to change-

### Enhancements

Hosting an exceptional event is all in the details. Utilize these additions to make your event unforgettable. Choose from our most popular options or work with your event specialist to achieve your vision.



Bourbon Tasting starting at \$500



Scotch Tasting starting at \$500



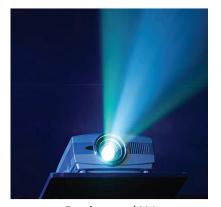
Champagne Toast | \$4pp



Arch Rental | \$100



Photo Booth starting at \$500



Projector/AV starting at \$100



Giant Jenga | \$100



Cornhole Sets | \$100



### Preferred Vendors

Our team takes pride in helping you achieve your perfect day, down to the last detail. This includes providing guidance and information in selecting the right vendors to compliment your special event. The vendors featured below are just some of our favorite industry professionals who have participated in countless successful events at our facility.

-Utilizing our preferred vendors is not required-

### Queen City DJs | 513.659.9293 | queencitydjs.com

Queen City DJs has an explicit knowledge of The Backstage Event Center and has worked with our venue for over 100 weddings & special events. Queen City DJs offers an exclusive in-house special for Backstage events. Please inquire for preferred Backstage Event Center rates.

#### **Floral**

Flowers by Brandi 513.685.3482 flowersbybrandi.com

Katie's Blooms 513.271.1346 katiesblooms.com

A Garden View Florals 513.675.7465 agardenviewflorals@fuse.net

Robin Wood Flowers 513.531.5590 robinwoodflowers.com

Carly Messmer Floral Design 513.551.9783 carlymessmer.com

### Lighting

Innovative Lighting 513.659.9293 innovativelightingservices.com

#### **Bands**

Floyd & The Walkmen 513.600.5141 floydandthewalkmen.com

The Naked Karate Girls 513.659.4473 glennkukla@gmail.com

#### **Event Planners**

Dana Renae Designs 513-379-5457 danarenaedesigns.com

Blush & Bloom Weddings 937.760.5808 blushandbloomweddings.com

Beautiful Memories/Melissa Lohr 419.944.0157 beautifulmemorieswedding.com

Blue Dahlia Events 513.373.7147 bluedahliaevents.com

#### **Bakeries**

3 Sweet Girls 513.421.0100 3sweetgirlscakery.com

The BonBonerie 513.321.3399 bonbonerie.com

Tres Belle Cakes 513.214.2253 tresbellecakes.com

### **Photography**

Twinspire Photography 513.504.1505 twinspirephotography.com

Sixteen Fourteen Photography 859.907.0677 sixteenfourteenphotography.com