

T H E
Backstage
E V E N T C E N T E R



Special Events

Welcome

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 on the day of 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



Brunch Selections

-includes coffee, tea, soda & water-
-available for buffet or family-style service-
-plated & duet plated options | \$+5pp-

The Balcony | \$18 per person

Assorted Pastries & Muffins
Fresh Vanilla Yogurt
Honey Oat Granola
Fresh-cut Fruit & Seasonal Berries
Bagels & Cream Cheese

The Orchestra | \$24 per person

Scrambled Eggs
Maple Peppered Bacon OR Sausage Links
Home Fries
French Toast Casserole
Fresh-cut Fruit & Seasonal Berries

Enhancements:

Milk, Orange Juice, Cranberry Juice, Grapefruit Juice | \$3 each
Bloody Mary | \$10 each
Mimosa | \$7 each
Bottomless Mimosas | \$24pp (2 hour limit)

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



Lunch Selections

-includes coffee, tea, soda & water-
-available for buffet or family-style service-
-plated & duet plated options | \$+5pp-

The Balcony | \$20 per person

Sandwiches (choice of 2)

Pork Sourdough
Turkey Pesto
Buffalo Chicken Wrap
Veggie Wrap
Chicken Salad on Rye

Sides (choice of 2)

Saratoga Chips
Coleslaw
Pasta Salad
Garden Salad
Caesar Salad

The Orchestra | \$27 per person

Entrees (choice of 2)

Shrimp & Cavatappi Pasta
Chicken Piccata
Maker's Mark BBQ Chicken
Slow-Roasted Beef
Fried Haddock

Sides (choice of 2)

Brown Butter Mashed Potatoes
Macaroni & Cheese
Seasonal Vegetable Medley
Roasted Carrots
Tavern Salad

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



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
- 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 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-



Beer, Wine & Spirits

-pricing based on consumption-

Beer, Wine & Hard Seltzers

Beer & Hard Seltzers | \$4-6 each

Bud Light Corona Michelob Ultra Miller Lite High Noon Truly
 MadTree Happy Amber Rhinegeist: Cheetah, Truth, & Zappy Cider

Wine | \$8 per glass

Chardonnay Pinot Grigio Sauvignon Blanc Rosé Moscato
 Cabernet Sauvignon Pinot Noir Red Blend

Liquor

The Balcony | \$8 each

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 | \$10 each

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 | \$12 each

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

-our event coordinators will customize a package that best accommodates your event -



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

Robin Wood Flowers
513.531.5590
robinwoodflowers.com

Bands

Floyd & The Walkmen
513.600.5141
floydandthewalkmen.com

The Touchables
Scott Sullivan
859.760.0579
thetouchables@gettingtouchy.com

Blue Water Kings Band
Rachel Madison
810-241-0020
info@bluewaterkingsband.com

DJs

Affinity Event Group
614.915.2638
www.affinityeventgroup.com
affinityeventgroup@gmail.com

Lighting

Innovative Lighting
513.659.9293
innovativelightingservices.com

Event Planners

Have An Epiphany
513.818.3213
info@ihaveanepiphany.com
www.ihaveanepiphany.com

Block Party Event Co.
513.8352689
https://blockpartyeventco.com

Your Dream Day
Weddings & Events
513.241.2777
www.yourdreamday.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

For The Loved Photography
forthelovedphotography@gmail.com
@forthelovedphotography

Film By Fulcher
mackfulcher@gmail.com
https://filmbyfulcher-co.showit.site/

Love and Logic Photography
loveandlogicphoto.com