

The **BACKSTAGE** Event Center

Featuring The Horse and Barrel Bourbon House

History of Backstage

Nick Sanders was a founding member of the Backstage District. Nick has a passion for trend setting, and was on the ground floor of the Central Business District overhaul! He opened Nicholson's in 1997 and in 2015 had the opportunity to open the Horse & Barrel Bourbon House with an event center upstairs, with wanting to build interest in the back stage district Nick decided to call his new concept upstairs The Backstage Event Center, with all three concepts in the same building.

4 small photos at bottom of the backstage signs around the city. In middle a pic of man & woman dancing backstage!



Contact Information

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Sales & Event Manager

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*The Backstage Event Center * 625 Walnut Street * Cincinnati, Ohio 45202*



The
BACKSTAGE
Event Center
Featuring The Horse and Barrel Bourbon House

Thank you for considering The Backstage Event Center, in the heart of Cincinnati's Theater District. The Backstage Event Center is located on the second floor above Nicholson's and The Horse & Barrel Bourbon House. We are directly across the street from the Aronoff Center and within walking distance to all Downtown hotels and popular city attractions.

We have specifically designed our space to provide you and your guests with a one-of-a-kind experience for your wedding reception, rehearsal dinner, business meeting, holiday party or special event.

This second level space features exposed brick, hardwood floors throughout, an art-deco glass elevator, private restrooms and is fully equipped for any of your audio visual needs.

The Horse & Barrel Bourbon House is located on the first floor. It features a retractable glass panel wall, full sized bar, exposed brick walls, hardwood floors, and lots of charm for your next cocktail party or private dinner.

Tavern Restaurant Group has over 25 years of experience hosting private events. We pride ourselves on understanding how important your event is for you and your guest. Our team is committed to success.

We appreciate your interest in our unique downtown location. We would like to personally invite you to visit the Backstage Event Center and the Horse & Barrel Bourbon House. We look forward to coordinating your event down to the finest detail to provide a wonderful, memorable experience.

Kelly Schneider
Sales & Event Manager

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The
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Featuring The Horse and Barrel Bourbon House

breakfast buffet \$18.95

farm fresh scrambled eggs

or

quiche lorraine

(spinach, bacon & swiss cheese)

smoked maple bacon

sausage links

home fries

french toast casserole

assorted pastries and muffins

fresh cut fruit

vanilla yogurt

fresh strawberries & seasonal berries

house made granola

included

coffee, teas, water, fresh orange juice

enhancements

spiced maple sausage patties **\$2.25 each**

bloody mary's **\$7.95**

mimosa **\$6.00**

12oz bottled water **\$1.50 each**



The
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continental breakfast \$9.95

assorted danish & pastries, bagels with cream cheese, whipped butter,
yogurt & granola with fresh berries, fresh cut fruit or fruit basket

included

coffee, teas, water, fresh orange juice

enhancements

bloody mary's **\$7.95**

mimosa **\$6.00**

12oz bottled water **\$1.50 each**

farm fresh breakfast \$13.95 (served family style)

select one

eggs scrambled, quiche lorraine, breakfast burrito

select one meat

bacon, sausage links, ham

select two sides

biscuits & gravy

yogurt and granola

roasted red potato home fries

french toast casserole

fruit cup

included

coffee, teas, water, fresh orange juice

enhancements

bloody mary's **\$7.95**

mimosa **\$6.00**

12oz bottled water **\$1.50 each**

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executive break options

mid-morning refreshments

\$6.95 pp

choose two

whole fruit	popcorn
potato chips	pretzels
brownies	cookies
trail mix	candy bars
granola bars	mixed nuts

mid-afternoon refreshments **\$7.95 pp**

(choose two)

vegetable shooters	cheese board
potato chips	pretzels
fruit shooters	candy bars
brownies	cookies
tortilla chips & salsa	

beverage enhancements **\$5.95 pp**

(choose two)

bottled juice	red bull
bottled water	gatorade
assorted soft drinks	

suggested serving times

mid-morning at 10:00 a.m. - 10:30 a.m.

mid-afternoon at 2:00 p.m. – 2:30 p.m.

all breaks include coffee, water, tea

appetizers

priced for 12

spinach & artichoke dip: served with diced tomatoes & pub crisps **\$45.00**

belhaven beer cheese: crumbled bangers, pub crisps, hot pretzels **\$45.00**

baked brie: large brie cheese wheel with fig jam, granny smith apples, red grapes, assorted crackers **\$45.00**

meatballs & marinara: house-made, topped with parmesan and basil **\$45.00**

grilled chicken wings: (makers mark bbq, buffalo, plain) **\$45.00**

breaded chicken tenders: (makers mark bbq, buffalo, plain) **\$45.00**

mini crab cake: served with old bay aioli & arugula **\$60.00**

beef or chicken skewers: (makers mark bbq, italian dressing or plain) **\$60.00**

sausage stuffed mushrooms: italian sausage stuffed in button mushrooms **\$55.00**

sliced ham slider: caramelized onions, brioche bun, pub mustard, swiss cheese **\$70.00**

pulled pork sliders: makers mark bbq, creamy coleslaw, brioche bun **\$70.00**

crab stuffed mushrooms: lump crab stuffed in button mushrooms **\$75.00**

appetizers platters

priced for 25 guests

jumbo cocktail shrimp: house-made cocktail sauce, lemon wedges (30 pieces) **\$90.00**

charcuterie platter: (salami, prosciutto, capicola) with olives, assorted crackers **\$85.00**

fresh fruit platter: with assorted seasonal fruit served with cream cheese dip **\$75.00**

cheese platter: with an assortment of domestic cheeses, served with crackers **\$85.00**

fresh vegetable platter: with assortment of crisp vegetables, served with ranch for dipping **\$70.00**

cucumber canapés: sliced cucumber topped with salmon mousse **\$65.00**

bruschetta of cranberry-apple chutney topped with goat cheese **\$70.00**

caprese skewer: mozzarella, tomato, basil, extra virgin olive oil **\$65.00**

canapés of charred corn guacamole and shrimp and rye toast **\$65.00**

bruschetta sliced tomato, diced red onion, minced garlic, salt & pepper, extra virgin olive oil **\$70.00**

soup & salads buffet

\$14.95

choose two

wedge salad baby iceberg, bacon, pickled red onion, granny smith apples, blue cheese dressing

caesar salad shaved parmesan cheese, garlic croutons, house-made caesar dressing

house salad tomato, cucumbers, carrots, shredded cheddar
(honey balsamic, creamy dill, house made honey mustard dressing)

salad additions

grilled chicken **\$4.95**/pan seared salmon **\$7.95**/2 crab cakes **\$8.50**

choose two

tomato basil, white chicken chili, leek & blue cheese

soup by the gallon

\$49.95

“build your own” soup & sandwich board

\$15.95

shaved roast beef, honey ham, smoked turkey

assortment of cheeses/lettuce, tomato, onion

marble rye, sourdough, wheat berry

pub mustard & mayonnaise

gourmet potato chips

assortment of jumbo cookies

select one

tomato basil, white chicken chili, leek & blue cheese

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lunch buffet

\$18.95 pp

select two entrees

oven roasted chicken

white wine lemon sauce

makers mark bbq, lemon pepper

center cut pork loin

slow roasted with cranberry-apple chutney

pan seared salmon

lemon garlic butter

shrimp & angel hair pasta

tomatoes, basil, white wine garlic sauce, fresh mozzarella pearls

pot roast

slow roasted in house

fried haddock

hand breaded haddock

included sides

please select two

mashed potatoes, gouda mac & cheese, creamed corn, duck fat fries,

sautéed mixed seasonal vegetables, southern style green bean

house salad, caesar salad

*** (all steaks are cooked to medium)**

**** consuming raw or undercooked meat or fish may pose an increased risk of foodborne illness**

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plated dinner

(served with a mixed green salad, fresh bread & butter)

option 1 \$27.95

oven roasted chicken

makers mark bbq

mashed potatoes, green beans

boneless pork loin

grilled topped with cranberry-apple chutney

sweet potato mash, green beans

fish & chips

hand-breaded haddock, slaw, tartar sauce with duck fat fries

option 2 \$29.95

flat iron steak

pepper corn in crusted in brandy glaze

mashed potatoes, green beans

pan seared filet of salmon

lemon garlic butter

sweet potatoes mash, asparagus

oven roasted chicken

white wine lemon sauce

mashed potatoes, green beans

option 3 \$36.95

pan seared filet of salmon

pesto crusted salmon

oven roasted fingerlings, asparagus

filet mignon 6oz

mashed potatoes, broccolini

oven roasted chicken

white wine lemon sauce

mashed potatoes, green beans

duet plate \$29.95

two smaller portioned entrees paired together with mashed potatoes and green beans

select two entrees

oven roasted chicken, pan seared salmon with lemon garlic butter, sirloin steak flat iron with red wine bordelaise

3oz filet mignon add \$4.00

* (all steaks are cooked to medium)

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dinner buffet or family style

family style will be placed at your table in serving bowls just like a family gathering!
(buffet will include fresh baked dinner roll or buttermilk biscuit)

\$29.95 pp

select two

oven roasted chicken

white wine lemon sauce

makers mark bbq, lemon pepper

grilled steak flat iron

red wine bordelaise, herb butter

center cut pork loin

slow roasted, cranberry apple chutney

pan seared salmon

lemon garlic butter

shrimp & angel hair pasta

tomatoes, basil, white wine garlic sauce

pot roast

slow roasted in house

filet mignon 6oz add \$6.00

side dishes

select two

mashed potatoes, gouda mac & cheese, herb roasted red potatoes

duck fat fries, sweet mashed potatoes, creamed corn

oven roasted asparagus, oven roasted buttered carrots

sautéed mixed seasonal vegetables

southern style green bean

select one

house salad, caesar salad

*** (all steaks are cooked to medium)**

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the whole hog

a nicholson's favorite

a gastropub-style pig roast

\$40.00 per guest *minimum of 40 guests*

this family-style favorite is great for all ages

slow-roasted pig stuffed with fresh seasonal ingredients

pickled vegetable tray

smoked gouda mac & cheese

mashed potatoes with herbed butter

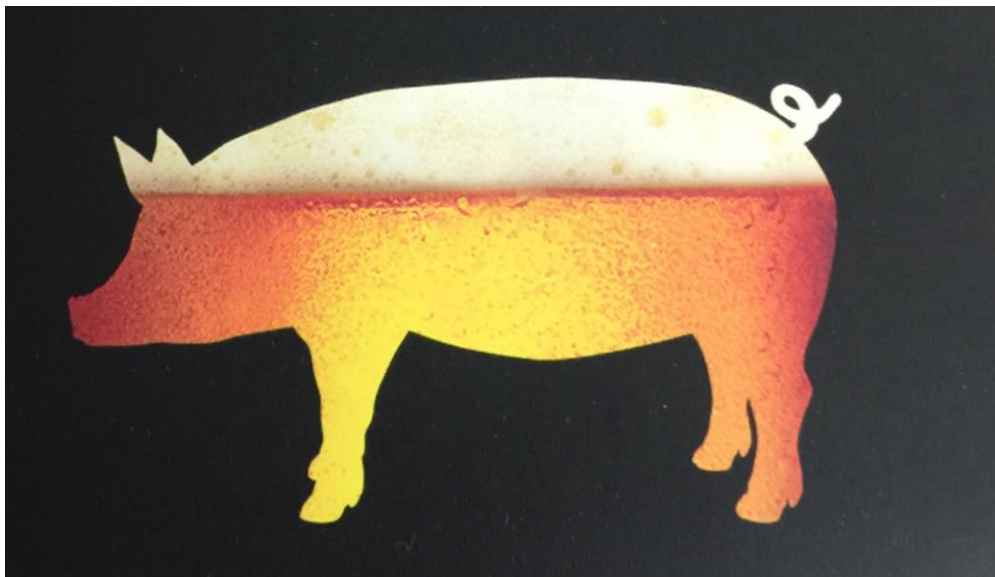
sautéed seasonal mixed vegetables

green beans

fresh baked bread & butter

the culinary team will work with you to build a customize pig roast menu.

additional charges may apply.



desserts

assorted mini dessert tray \$3.75 per person

(carrot cake, lemon bars, brownie, raspberry cheesecake swirl)

cobbler (seasonal options) buffet only **\$45.00**

jumbo cookies (chocolate, peanut butter, oatmeal raisin) **\$2.25 each**

chocolate dipped strawberries \$35.00 dozen

schneider's sweet shop homemade ice cream \$5.95 two scoops

graeter's – black raspberry chip \$5.95 two scoops

vanilla ice cream \$1.95 one scoop

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backstage event center bar

silver \$6.50 pp

smirnoff jim beam
beefeater cruzan light
dewers sauza silver

gold \$8.00 pp

grey goose makers mark
bombay sapphire captain morgan
johnny walker red 1800 silver

red wine

meiomi belle glos - pinot noir \$9.50/\$38.00
parducci - merlot \$7.50/\$30.00
conumdrum – red blend \$10.00/\$40.00
chateau st michele – cabernet sauvignon \$10.00/\$40.00

white wine

j lohr bay mist – riesling \$6.00/\$24.00
sartori di Verona – pinot grigio \$7.00/\$28.00
villa maria private bin – sauvignon blanc \$9.00/\$36.00
chateau st michele “indian wells” – chardonnay \$10.00/\$40.00



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services & fees

standard services

(included)

all banquet tables and chairs

black napkins

china, silverware, glassware

crystal votive center piece

additional services

(additional charges apply)

premium linens & napkins in color of your choice (price dependent on color)

cake cutting & plating \$1 per person

chef on floor \$85.00

bourbon tasting instructor \$75.00

bar set up \$75.00 per bar

champagne toast \$4.00 per person

valet parking friday & saturday starting at 6:00 P.M. \$10.00 per car

valet parking sunday-thursday starting at 6:00 P.M. \$12.00 per car (25 car minimum)

audio visual needs

mounted lcd projector, 85" projection screen & speakers, \$50.00

portable projector, 60" screen & speakers \$50.00

easel: \$15.00

podium: \$25.00

wireless microphone \$50.00

deposit/cancellation

the backstage event center requires a deposit of \$200.00 payable upon signature of the event policy agreement. should you cancel within 30 days to your event, the \$200.00 is non-refundable.

payment

a payment of 50% of the food and beverage minimum is required 7 days prior to event. food and beverage minimum does not include tax and fees added to the final bill. balance of food and beverage, any overages in final guest count or any additional charges will be due at the conclusion of the event. a 20% gratuity, 3% event administration fee, 7% ohio state tax will be automatically added to the final bill. this fee represents a service charge for wait staff employees, service bartenders and event coordinator. payments may be made by: american express, discover, master card, visa, money orders, certified checks or cash.

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minimums & venue fees

backstage event center:

accommodates 110 seated, 140 cocktail or reception style

\$100.00 venue fee and \$500.00 food and beverage minimum monday through friday 8:00 a.m. - 4:00 a.m.

\$250.00 venue fee and \$750.00 food and beverage minimum saturday and sunday 8:00 a.m. - 4:00 p.m.

\$250.00 venue fee and \$1000.00 food and beverage minimum sunday through thursday evening

\$1495.00 venue fee and \$2000.00 food and beverage minimum friday and saturday evening

venue fees includes 5 hour room rental, each additional hour \$125.00

horse & barrel bourbon house

accommodates 45 seated, 65 reception style

\$100.00 venue fee and \$500.00 food and beverage minimum tuesday through friday 8:00 a.m - 3:30 p.m.

\$250.00 venue fee and a \$750.00 food & beverage minimum sunday and monday

venue fees includes 5 hour room rental, each additional hour \$125.00

call or email for tuesday through saturday evening pricing

restaurant buy-out

nicholson's, horse & barrel and backstage event center

see sales manager for details

includes 4-course dinner and three drinks per guest

(maximum of 300 guest)

Driving Directions

From the Greater Cincinnati Airport

Take I-275 East to I-75 North. Cross the bridge into Ohio and take the 5th Street Downtown exit. Follow 5th Street to Vine Street and turn left onto Vine, then right onto 7th Street and finally a right onto Walnut. Our location will be on Walnut Street between 6th and 7th Streets directly across from the Aronoff center.

Traveling I-75 South From North of Cincinnati

Take the 7th Street exit. Follow 7th Street to Walnut Street and take a right. Our location will be on Walnut Street between 6th and 7th Streets directly across from the Aronoff center.

Traveling I-75/I-71 North From Kentucky

Take I-75 North. Cross the bridge into Ohio and take the 5th Street Downtown exit. Follow 5th Street to Vine Street and turn left onto Vine, then right onto 7th Street and finally a right onto Walnut. Our location will be on Walnut Street between 6th and 7th Streets directly across from the Aronoff center.

Traveling I-71 South From North of Cincinnati

Take the Gilbert Avenue exit. Follow Gilbert Avenue into Downtown Cincinnati passing the Horseshoe Casino. Gilbert Avenue will eventually become 8th Street. Take 8th Street to Walnut Street and take a left onto Walnut. Our location will be on Walnut Street between 6th and 7th Streets directly across from the Aronoff center.

From Batavia, Taking I-275 into Kentucky

Take I-471 North across the Bridge into Ohio and take the 6th Street exit into Downtown Cincinnati. Follow 6th Street to Main Street and turn right onto Main. Then, turn left onto 8th Street, left onto Walnut Street. Our location will be on Walnut Street between 6th and 7th Streets directly across from the Aronoff center.

Traveling SR-50 West (Columbia Parkway) from East Cincinnati

Take the 6th Street exit into Downtown Cincinnati. Follow 6th Street to Main Street and turn right onto Main. Then, turn left onto 8th Street, left onto Walnut Street. Our location will be on Walnut Street between 6th and 7th Streets directly across from the Aronoff Theater.

Traveling I-471 North from Kentucky

Take I-471 North across the Bridge into Ohio and take the 6th Street exit into Downtown Cincinnati. Follow 6th Street to Main Street and turn right onto Main. Then, turn left onto 8th Street, left onto Walnut Street. Our location will be on Walnut Street between 6th and 7th Streets directly across from the Aronoff center.

Valet Parking Service Provided

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Downtown Parking Lots & Map

(Parking averages \$10.00 per car)

ABM Parking lots

Corner 7th & Main

Corner 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

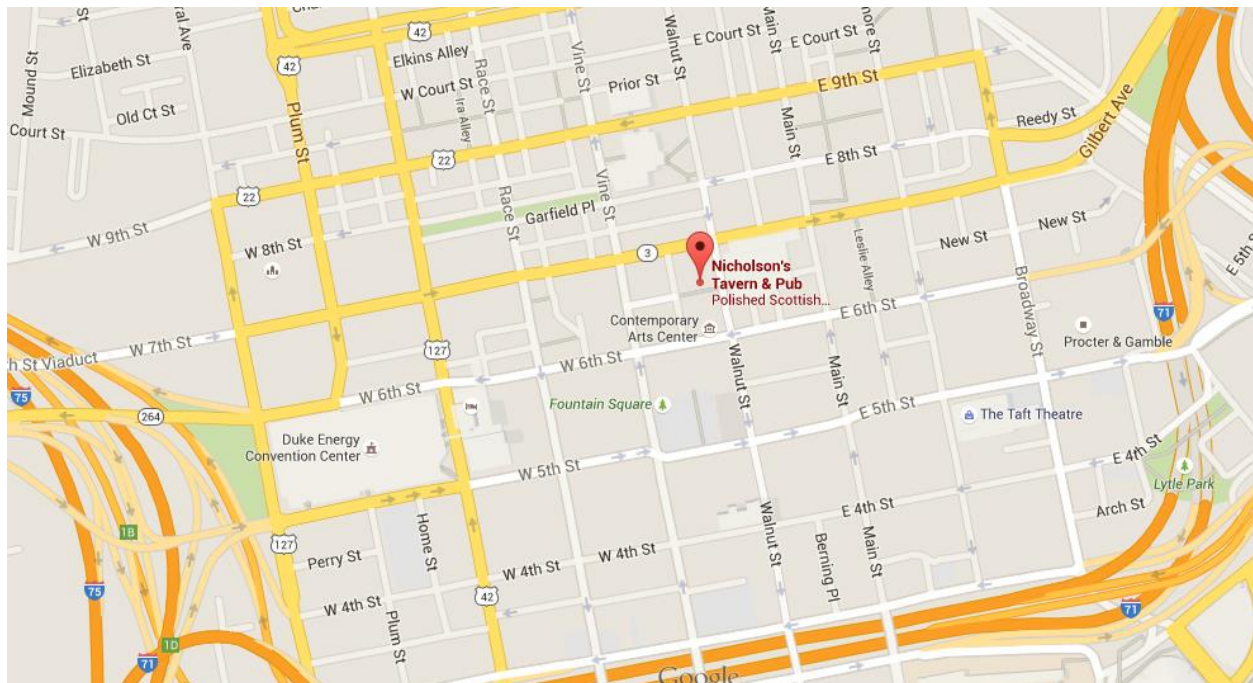
Corner of 5th and Walnut Street

601 Parking Garage

Vine Street between 6th & 7th Street

Fountain Square Parking Garage

Walnut Street between 5th & 4th Street



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Frequently asked questions

What is the charge for Kids meals? It's \$10.95 ages 10 and under, items from Nicholson's kitchen \$6.95

What Gluten free items do you carry? We offer Gluten friendly items, ask our sales manager for details

What can you do for Special Dietary needs, Vegetarian selection, Vegan selections? The Culinary team will work with you to build a customize menu item

Will the sales manager be working our banquet? If the sales manager is not available, our banquet manager will be available to fill your requests.

Do you offer high chairs or Booster seats? Yes

Do you have a changing table? Yes in the ladies restroom

Is a deposit required to reserve the Event Center? Yes, a \$200.00 deposit is required with the signing of the contract. The \$200.00 deposit will be deducted from the total bill the night of your party.

Can we decorate the Event Center? Yes decorations are allowed in the Event Center. Items are not allowed to be tacked, nailed, or stapled into any part of the Event Center

How much time is allowed for decorating and set-up? One hour before the banquet. Unless other arraignments are made

Can we bring in items for early storage? You may bring or ship items to the Event Center, We will stored in a locked room up to one week before your event.

Can we bring our own food or beverage into the Event Center? No outside beverage is allowed, you can bring in a cake or dessert from a bakery only! Backstage Event Center charges \$1.00 pp cake cutting fee if you choose to bring in your dessert from a bakery.

Do you have required vendors? No, however we can provide you with our list of vendors, Florists, DJ's, Bands ECT.

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Preferred Vendors

We offer a complete private event planning experience. This includes access to an array of audio/video and floral options. Our Event Coordinator will work with you and our vendors below to ensure every detail exceeds your expectations.

Audio / Video Services



Floral Services



Photographer

ben elsass
PHOTOGRAPHY

Band / Music

*The Otten Brothers

* Modern Bride Magazine named The Otten Brothers one of the 150 best wedding bands in the country in 2015!

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