

# H a r r i s o n ' s

106 E. Main Street, Tipp City  
937-667-5200

<PRICES SUBJECT TO CHANGE>

## Banquet Information

Thank you for expressing interest in having your event at H a r r i s o n ' s .

At H a r r i s o n ' s, you will find a professional staff that will provide your guests with excellent service and delicious, hot food served in a comfortable setting.

## Private Facilities

We offer two banquet facilities.

### “Harrison Room” - \$500 Food & Beverage Minimum with a \$500 Deposit

If a group would like to be served privately in Harrison Room, there is a required \$500 minimum in food and beverage. The food and beverages served during the night of the event would be deducted from the \$500 deposit. Any remaining money left from the deposit would be considered a room charge. Deductions from the deposit also include appetizers and desserts, but do not include alcohol, tax, linen service, service charges or gratuity. (The minimum for a luncheon in Harrison room is a \$300 minimum in food and non alcoholic beverages.)

- Amenities include:

- Round tables seating 4 – 8 guests

- 2 – 27inch televisions with possible video hook up

- Walk up, full service bar

- Fire place

- Private Coat Facilities

- Seating Capacity of 78

### “Tyler Room” – \$300 Food & Beverage Minimum with a \$300 Deposit

If a group would like to be served privately in Tyler Room, there is a required \$300 minimum in food and beverage. The food and beverages served during the event would be deducted from the \$300 deposit. Any remaining money left from

the deposit would be considered a room charge. Deductions from the deposit also includes appetizers and desserts, but do not include alcohol, tax, linen service, service charges or gratuity. (The minimum for a luncheon in Tyler Room is a \$200 minimum in food and non alcoholic beverages.)

- Amenities include:

- Fire place

- Seating capacity of 40

- Square tables able to do family style seating or T shapes for 26 or less

### Room charges:

Private rental with no service or food provided is \$200 - \$500/per room

This is for one evening or day, for 0 – 6 hours. Check for availability.

There is **no charge** for a private room if:

- The minimum requirement of food & beverage minimums are met
- The final “Head count” given is accurate
- All guests are having an entrée

### Other Charges: (Rates applied to either banquet facilities)

\* There is a \$10 per person Charge for “no show” under your final head count. This additional fee is not included in the minimum dollar requirements for the rooms. The final head count is due 24 hours in advance of the event date.

- Linen Service is available for a fee of \$2.00/guest (\$2.50 for Family Style Seating) this fee will include custom menus for your guests
- \$10.00 flat rate for custom menus
- We do have a charge to bring in your own dessert; this may be any kind of dessert from a sheet cake to cheesecake, to ice cream with chocolate sauce. The minimum charge to bring in your own dessert is \$.50 / person, desserts requiring plate decorations or extra preparation will be given a price quote. It is a preference of this establishment that you do not bring in your own plates, plastic ware, or linen service.

- If you would like to bring in a special wine or champagne that the restaurant is not able to order for you, a corkage fee of \$12.50 per bottle will be charged.
- A gratuity of 18% is included for gratuity
- A room rental of \$25.00 per hour for rental during non business hours

If you are a not for profit organization with a tax id number, or a school aged athletic, band or academic group, please talk with Kelley about petite portioned meals for your groups.

If you have any questions or you are ready to book your event with us, Please call 667-5200 and ask for Kelley Seto Andary, Ellen Waldron, or Jamie Mitchell.

## Menu Options

\$11.00/guest + \$.71 tax + \$1.98 gratuity

Total \$13.69/guest

This menu available for Luncheon Only

\*\*Please note this menu is inclusive of beverages,  
tax & gratuity.

**You may also choose your own limited menu.**

### Entrée (Pick up to 5 Entrées)

- Southern Salmon Salad Sandwich with House made Chips
- Roasted Pecan Chicken Salad Sandwich with French Fries or Steamed Broccoli
- Charbroiled ½ lb Ground Black Angus Steak Burger with French Fries
- Grilled Chicken Market Fresh Salad with Fresh Baked Bread
- Grilled Chicken Caesar Salad with Fresh Baked Bread
- Fried Tilapia Fish Sandwich with Tartar Sauce and Chips
- BBQ Pulled Pork Sandwich “Memphis Style” with French Fries

- Char grilled Chicken Sandwich with French Fries
- Pork Tenderloin Sandwich with Cole Slaw and French Fries

Beverage

Unlimited Coffee, Iced Tea, Soft Drinks (throughout lunch service only)

\$17.50/Guest + \$1.13 tax + \$3.15 18%gratuity

Total per guest \$21.78

Tossed Green Salad with Choice Dressing  
Fresh Baked Ciabatta & Salted Rye Bread Baskets

**Entrees**

(Choose up to 3)

Breaded Boneless Breast of Chicken with Cream Sauce  
& Baked Potato with Sour Cream

Broiled Boneless Pork Chop with Applesauce  
& Sweet Potato Soufflé

Breaded Pork Tenderloin with Mushroom Sauce  
& Collard Greens with Smoked Brisket

Filet Tips Stroganoff over Egg Noodles  
& Steamed Broccoli Spear

Slow Smoked ½ BBQ Chicken  
& Sweet Potato Soufflé  
(This entrée requires a head count)

6oz Flat Iron Steak with Onion Ring  
& Baked Potato with Sour Cream

**Beverages**

Unlimited Coffee, Iced Tea, Lemonade, or Soft Drinks

**Dessert**

(Please Choose One)

Warm Fruit Crisp with Sweet Cream Sauce  
Vanilla Ice Cream with Chocolate Sauce  
Fresh Baked Cookies & Brownies Platter

**\$23.00 / guest + 1.50 tax + 4.14 18% Gratuity**  
**\$28.65 per guest**

Tossed Green Salad with Choice Dressing  
Fresh Baked Ciabatta & Salted Rye Bread Baskets

**Entrees**

(Please choose up to 4)

Harrison's Fried Whole Shrimp & Baked Potato with Sour Cream

Grilled Bourbon Salmon with Steamed Broccoli Spear

½ Slab BBQ Ribs with Sweet Potato Souffle

Chicken Picatta over Egg Noodles & Steamed Broccoli Spear

Penne Pomodoro with or without Grilled Chicken  
Toasted Garlic Ciabatta Bread

## Chicken Cordon Bleu Pasta with Toasted Garlic Ciabatta Bread

Broiled Double Boneless Pork Chops with Applesauce  
& Sweet Potato Soufflé

### **Beverages**

Unlimited Coffee, Soft Drinks, Lemonade, or Iced Tea

### **Desserts (Please choose one)**

NY Style Cheesecake with Whipped Topping  
House Made Triple Chocolate Brownie ala mode  
Fresh Baked Fruit Crisp Ala Mode  
House Made Crème Brule

**\$34.00/Guest + \$2.21 tax + \$6.14 gratuity**  
**\$42.35 per guest**

### **Appetizer**

(Each guests chooses one)

3pc Classic Shrimp Cocktail  
White Turkey Chili with Cornbread  
Roasted Corn & Black Bean Hummus with Pita Bread  
Fried Whole Mushrooms  
Tavern Nachos  
Boneless Chicken Wings - 4piece with celery & ranch

### **Salad**

(please choose one type)

Tossed Green Salad with Choice Dressing  
Caesar Salad

All tables receive Fresh Baked Ciabatta & Salted Rye Bread Baskets

### **Entrees**

(Choose up to 4 for guests' selections,  
you may also choose any entrees from the \$22 menu)

Full Slab BBQ Baby Back Ribs with Sweet Potato Soufflé  
Hand Cut 12 oz NY Strip Steak (add \$3.00 for this entrée )  
with Onion Ring & Baked Potato with Sour Cream

6 oz Broiled Filet Mignon with Onion Ring,  
Steamed Broccoli Spear, & Baked Potato with Sour Cream

Harrison's Fried Whole Shrimp with  
& Baked Potato with Sour Cream

Grilled Bourbon Salmon with Steamed Broccoli Spear,  
& Baked Potato with Sour Cream

New Orleans Crab Cakes with Sweet Potato Soufflé &

Baked Crab Stuffed Tilapia with Steamed Broccoli & Baked Potato

### **Beverages**

Unlimited Coffee, Soft Drinks, Lemonade, or Iced Tea

### **Desserts (please choose one)**

NY Style Cheesecake with Cherry or Strawberry Topping

Fresh Baked Triple Chocolate Brownie ala mode

House Made Crème Brule

Hot Fudge Nut Ball