



Harrison's

106 East Main Street, Tipp City, Ohio 45371/ 937-667-5200

Banquet Information

Thank you for expressing interest in having your event at Harrison's Restaurant. At Harrison's, you will find a professional staff that will provide your guests with excellent service paired with delicious & hot food served in a comfortable setting.

Private Facilities

Harrison's offers 2 banquet options for you to consider.

Please note prices subject to change

“Harrison” Room

- \$500 minimum in food and non-alcoholic beverages – after 4pm
- \$300 minimum in food and non-alcoholic beverages – finished by 4pm
- Amenities
- Two 27 inch televisions with HDMI hook up
- Walk Up full service bar
- Round Tables up to 8 guests per table
- Fire Place
- Seating Capacity of 72

“Tyler” Room

- \$350 minimum in food and non-alcoholic beverages – after 4pm
- \$250 minimum in food and non-alcoholic beverages – finished by 4pm
- Amenities: Square tables to make tables from 2-22 at one table
- Fire Place
- Seating Capacity of 40

Open early fee or staying beyond closing time is \$50.00 per hour charge

Specifics....

- No Shows
- \$10 per person for “no shows” under your final head count. This additional fee is not included in the minimum dollar requirements for food & beverages.
- Final headcounts are requested no later than 24 hours prior to event date.
- Room Charges – private rental with no service or food provided ○ There is no charge for a private room if the minimums are met, the final head count is accurate and all guests are ordering from the selected menu.
- \$250-\$500/room – 0-6 hours – during business hours only

Available Services...

- Linen Service – starts at \$2.50 per person – includes table cloths, linen napkins in choice of color and custom menus. ○ Custom Menus – The cost for Custom Menus starts at \$15.00 – includes set up & printing of up to 30 copies
- Bringing in your dessert – starts at \$.50 per person – your serving staff will cut & serve the dessert to your guests
- Bringing in your own wine – Corkage fee is \$12.00 per bottle
- A gratuity is automatically added to the final check(s) – 18% is standard

For questions or to check on availability of our facilities:

Please call 667-5200 – Jennifer Ison would be happy to assist you with any questions!

Menu Options

\$13.50/guest + \$.95tax + \$2.60gratuity

Total \$17.05/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 1/2 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 White Fish Sandwich with Tartar Sauce and Chips*
 - *BBQ Pulled Pork Sandwich 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)

\$21.00/Guest + \$1.47tax + \$4.05 gratuity Total per guest \$26.52

*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 Burgundy over Egg Noodles
& Steamed Broccoli Spear*

*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

\$26.00 / guest +\$1.82 tax +\$5.00 Gratuity
\$ 32.82 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

Baked Walleye with Herb Butter & Baked Potato with Sour Cream

½ Slab BBQ Ribs with Sweet Potato Soufflé

Chicken Picatta over Egg Noodles & Steamed Broccoli Spear

Penne Pomodoro with or without Grilled Chicken
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

\$38.00/Guest + \$2.66 tax +\$7.32 gratuity

\$47.98 per guest

Appetizer

(Each guest chooses one)

3pc Classic Shrimp Cocktail

Roasted Red Pepper 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 a different menu)

Full Slab BBQ Baby Back Ribs with Sweet Potato Soufflé

*Hand cut 12 oz NY Strip Steak With Onion Strings &
Baked Potato with Sour Cream*

8 oz Broiled Filet Mignon with Onion Strings

Steamed Broccoli Spear, & Baked Potato with Sour Cream

Harrison's Fried Whole Shrimp with Steamed Broccoli Spear

& Baked Potato with Sour Cream

Grilled Bourbon Salmon with Steamed Broccoli Spear

& Baked Potato with Sour Cream

Blackened Swai Fish Pomodoro with Steamed Broccoli Spear

& Baked Potato with Sour Cream

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