



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 food served in a comfortable setting.

Private Facilities

Please note prices subject to change

*3 hour Room Reservations

“Harrison” Room

- o \$500 minimum in food and non alcoholic beverages – arrive after 4pm
- o \$300 minimum in food and non alcoholic beverages – finished by 4pm
- o Amenities
 - o Two 27 inch televisions with AV hook up
 - o Walk Up full service bar
 - o Round Tables up to 8 guests per table
 - o Fire Place
 - o Seating Capacity of 64

“Tyler” Room

- o \$300 minimum in food and non alcoholic beverages – after 4pm
- o \$200 minimum in food and non alcoholic beverages – finished by 4pm
- o Amenities
 - o Square tables to be arranged in a variety of options
 - o Fire Place
 - o Seating Capacity of 35
 - o Large open wall perfect for projection presentations

Fees, Charges & Services

- o A final guest count is requested 48 hours prior to your reservation date
 - o There is \$10 per person “no show” fee under your final guest count.
- o Miscellaneous Room Charges
 - *We do not allow outside food to be brought into the restaurant except for desserts**
 - o Bringing in your own dessert
 - The cost is \$.50 per person for a plate charge
 - Our Staff will cut & serve your dessert to your guests
 - o Outside food and/or drinks are NOT permitted
 - o “Before” and “After” Hourly Rate ROOM RENTAL CHARGES
 1. \$75 per hour before 11am (before 12:00pm on Sundays)
 1. \$100 per hour after 9:30pm (after 8:30pm on Sundays)
- o Deposits
 - o We are currently not accepting deposits to hold the rooms
- o Linen Service
 - o \$5.00 per tablecloth (dining tables, gift tables, cake tables, appetizer tables)
 - o We do not allow outside tablecloths to be brought in or used
- o Custom Menus –
 - o We will print menus for your event. The Cost is \$5.00 per 20 or less menus
 - o We also offer to email you a template of the menu and you can print it off on your own – no charge
- o Gratuities & Service Charges
 - o A minimum \$100 gratuity or a 18% - 20% gratuity (whichever is greater) will be automatically added to the final total for Private Room Reservations
 - o ***For Parties that choose to offer a limited “appetizer only” menu** – there could be an additional charge of gratuity if a bartender or extra server is needed/requested.
 - o There is a charge for excessive moving of chairs/tables around, in and/or out of rooms. \$50 total will be charged (\$25 to move out and \$25 to move back in)

For questions:

Please email our private room co-ordinator, Kelley Seto Andary

To Check Availability or to place a reservation:

Please call the restaurant directly at 937-667-5200

Appetizers

(All Appetizers must be pre-ordered in advance)

4 Cheese Plate

Pepper Jack, Gouda, Cheddar, & Colby Jack Cheeses, Grapes, Nuts, Assorted Crackers

(up to 25 guests)

\$95.00

Mediterranean Plate

Roasted Red Pepper Hummus topped with Feta, Cucumber & Tomato, Celery Sticks, Baby Carrots, Cucumber, Toasted Pita Triangles, House Made Potato Chips

(up to 25 guests)

\$75.00

BBQ Meatballs –includes chafing dish & sterno rental

Recommend 3-4 pc per person

70 pc

\$77.00

140 pc

\$147.00

Boneless Wings with Celery Sticks & Ranch Dressing –includes chafing dish & sterno rental

Recommend 2-3 pc per person

40 pc

\$64.75

64 pc

\$100.60

96 pc

\$148.40

Fried Soft Pretzels with Queso Dip –includes chafing dish & sterno rental

Recommend 3-4 pc per person

75 pc

\$52.00

120 pc

\$81.00

Classic Shrimp Cocktail Display with Cocktail Sauce & Lemon Wedges

Recommend 2 pc per guest

\$2.95 per piece

Loaded Potato Skins with Sour Cream –includes chafing dish & sterno rental

16 halves

\$41.00

32 pieces

\$75.00

Pecan Chicken Salad Sliders with Potato Chip Garnish

24 Sliders

\$100.00

36 Sliders

\$150.00

Gourmet Club Quarters with Potato Chip Garnish

24 Quarters

\$73.50

36 Quarters

\$110.25

Fried Mushrooms with Ranch Dressing

Recommend 1 basket for 4-6 guests

\$8.95 per basket

*if you would like this in a chafing dish the rental charge is \$7.00

5lb House Made Potato Chips with Ranch Dipping Sauce

\$65.00

Dessert Options:

NY Style Cheesecake Plain –minimum 12slices

\$4.95

NY Style Cheesecake with Caramel, Raspberry, or Chocolate Sauce -min 12 slices

\$5.25

Assorted Baked Cookies & Triple Chocolate Brownies Bites on Platters –min 20 guests

\$4.95per person

Lunch Entrée Selections

**Meals & Beverages are Charged Accordingly*
**This menu available for service from 11am - 3pm*
PRICES SUBJECT TO CHANGE

Select up to 5 Entrées

Roasted Pecan Chicken Salad Wrap

with French Fries \$14.90

Breaded Pork Tenderloin Sandwich

With French Fries \$13.90

Gourmet Club

with French Fries \$14.20

Fried White Fish Sandwich with Tartar Sauce

With French Fries \$13.90

Char grilled Chicken Sandwich

with French Fries \$13.90

Charbroiled ½ lb Ground Black Angus Steak Burger

with French Fries \$16.70

Black & Bleu Salad

With Blackened Salmon or Blackened Chicken

Fresh Baked Roll & Butter \$16.95

Pecan Chicken Salad Plate \$12.95

Fresh Baked Roll & Butter

Grilled Chicken on Loaded Market Fresh Salad

with Fresh Baked Roll & Butter \$15.95

Grilled Chicken Caesar Salad

with Fresh Baked Rolls & Butter \$15.20

Grilled 4oz Salmon Caesar Salad

with Fresh Baked Rolls & Butter \$18.90

Beverage

Coffee, Iced Tea, Soft Drinks \$2.95 *(free refills on same beverage)*

Two Course Menu Option

**This menu is available for afternoon or dinner reservations
PRICING SUBJECT TO CHANGE*

Starter

*House Salad with Choice of Dressing
Basket of Fresh Baked Rolls & Butter*

Entrée Selections

Select up to 5 Entrées

Beef & Pork

8oz Certified Angus Beef Filet Mignon with Crispy Onion Strings
with Baked Potato with sour cream \$39.95

12oz Certified Angus Beef New York Strip Steak with Crispy Onion Strings
With Baked Potato & Sour Cream \$34.95

Gourmet Club Sandwich

With French Fries \$18.95

½ lb Ground Black Angus Steak Burger with Cheddar Cheese
with French Fries \$22.95

8oz Boneless Pork Chop with Harrison's Chunky Cinnamon Applesauce
With Baked Potato & Sour Cream \$16.95

Two 8oz Boneless Pork Chops with Harrison's Chunky Cinnamon Applesauce
With Baked Potato & Sour Cream \$25.95

Seafood

8oz Bourbon Salmon with Maple Bourbon Glaze
With Steamed Broccoli \$23.50

8oz Grilled Salmon with Crispy Onion Strings
With Steamed Broccoli \$24.50

Fried Whitefish with Tarter Sauce

Baked Potato & Steamed Broccoli \$21.40

French Fried Jumbo Gulf Shrimp with Signature Spicy Cocktail Sauce
With French Fries \$22.95

Chicken

Breaded Breast of Chicken with White Wine Cream Sauce

With Baked Potato \$18.95

8pc Boneless Wings with Dipping Sauce

With French Fries \$21.45

Grilled Chicken Breast with Crispy Onion Strings

With Baked Potato & Sour Cream and Steamed Broccoli \$23.70

Pecan Chicken Salad Wrap (cold)

With Baked Potato \$19.65

Penne Pomodoro with Grilled Chicken \$19.45

Grilled Chicken Alfredo \$20.75

Vegetarian

Fettuccini Alfredo \$16.25

City Mac & Cheese \$15.95

Penne Pomodoro \$14.95 *made with Chicken Stock

Beverage

Coffee, Iced Tea, Soft Drinks \$2.95 (free refills on same beverage)