



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

“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 no later than 24 hours prior to the event date.
 - o \$10 per person for “no shows” under your final guest count. This additional fee is not included in the minimum dollar requirements for food & beverages.
- o Room Charges – private rental with no service or food provided
 - o 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.
 - o \$200-\$400/room – 0-4 hours – during business hours only
 - o \$75 per hour before 11am
 - o \$75 per hour after 10:00pm
- o Deposits
 - o The deposit amount to reserve a date is determined by the room minimums. The deposits are returned to the host of the event either in the form in which it was paid or deducted off of the events’ final check.
- o Linen Service Packages
 - o \$.50 per person – White Linen Napkins – folded and with a full place setting
 - o \$5.00 per tablecloth (dining tables, gift tables, cake tables, appetizer tables)
- o Custom Menus –
 - o We will print menus for your event. The Cost is \$5.00 for up to 20 menus
- o Bringing in your dessert
 - o \$.50 per person – Staff will cut & serve your dessert to your guests
- o Bringing in your own wine
 - o Corkage fee is \$10.00 per bottle
- o Gratuities & Service Charges
 - o 20% gratuity is automatically added to the final total for Events ending before 4pm
 - o 18% gratuity is automatically added to the final total for Events starting after 3pm
 - o There is a possible charge for excessive moving of furniture in and out of rooms.

For questions or to check on availability of our facilities –

Please call or email our banquet co-ordinator, Kelley Seto Andary

937-545-8278

kelleysa@live.com

Appetizers

(All Appetizers must be pre-ordered in advance)

3 Cheese Plate

Pepper Jack, Gouda, & Colby Jack Cheeses, Grapes & Fruit Garnish, Nuts, French Bread Crostini

Small Plate (up to 6 guests) \$20.00

Medium Plate (up to 25 guests) –adds 4th cheese option \$80.00

Large (up to 50 guests) –adds 4th cheese option \$140.00

Mediterranean Plate

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

Medium Platter (up to 25 guests) \$60.00

Large Platter (up to 50 guests) \$110.00

BBQ Meatballs –includes chafing dish & sterno rental

Recommend 3-4 pc per person

64-70 pc \$53.00

130 –140 pc \$96.00

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

Recommend 2-3 pc per person

40 pc \$54.00

64 pc \$84.00

96 pc \$124.00

Bone-IN Wings with Celery Sticks & Ranch Dressing –includes chafing dish & sterno rental

Recommend 2 pc per person

40 pc \$50.00

64 pc \$77.00

96 pc \$113.00

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

Recommend 3-4 pc per person

60 pc \$38.00

120 pc \$71.00

Classic Shrimp Cocktail Display with Cocktail Sauce & Lemon Wedges

Recommend 2 pc per guest \$2.60 per piece

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

24 pieces \$28.00

64 pieces \$51.00

Spinach & Artichoke Dip with Tortilla Chips, Pita Chips & Vegetable Sticks

Recommend 1 order per 4-6 guests \$12.50 per order

Spinach & Artichoke Dip with Tortilla Chips

Recommend 1 order per 4-6 guests \$9.50 per order

Fried Mushrooms with Ranch Dressing

Recommend 1 basket for 4-6 guests
Fried Pickles with Ranch Dressing
Recommend 1 basket for 4-6 guests

\$7.50 per basket

\$7.50 per basket

Lunch Entrée Selections

**Meals & Beverages are Charged Accordingly*

**This menu available for service from 11am - 3pm*

Select up to 5 Entrées

Roasted Pecan Chicken Salad Wrap

with French Fries \$11.95

Breaded Pork Tenderloin Sandwich

With French Fries \$10.65

Gourmet Club

with French Fries \$12.20

Red Devil Shrimp Wrap

With French Fries \$12.95

Fried White Fish Sandwich with Tartar Sauce

With French Fries \$11.20

Char grilled Chicken Sandwich

with French Fries \$11.65

Charbroiled ½ lb Ground Black Angus Steak Burger

with French Fries \$13.95

The Wedge & Bowl of Soup \$12.45

Fresh Baked Roll & Butter

Black & Bleu Salad

With Blackened Salmon or Blackened Chicken

Fresh Baked Roll & Butter \$13.50

Pecan Chicken Salad Plate \$11.50

Fresh Baked Roll & Butter

Grilled Chicken on Market Fresh Salad

with Fresh Baked Roll & Butter \$12.20

Grilled Chicken Caesar Salad

with Fresh Baked Rolls & Butter \$12.20

Grilled 8oz Sirloin Caesar Salad

with Fresh Baked Rolls & Butter \$16.20

Grilled 4oz Salmon Caesar Salad

with Fresh Baked Rolls & Butter \$14.90

Beverage

Coffee, Iced Tea, Soft Drinks \$2.49 *(free refills on same beverage)*

Two Course Menu Option

**This menu is available for afternoon or dinner reservations*

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 & Sour Cream \$37.95

12oz Certified Angus Beef New York Strip Steak with Crispy Onion Strings

With Baked Potato & Sour Cream \$31.95

14oz Certified Angus Beef Ribeye Steak with Crispy Onion Strings

with Baked Potato & Sour Cream \$35.95

8oz Roasted Garlic & Peppercorn Crusted Sirloin

with Baked Potato & Sour Cream \$17.95

½ lb Ground Black Angus Steak Burger with Cheddar Cheese

with French Fries \$17.70

8oz Boneless Pork Chop with Harrison's Chunky Cinnamon Applesauce

With Baked Potato & Sour Cream \$15.95

Two 8oz Boneless Pork Chops with Harrison's Chunky Cinnamon Applesauce

With Baked Potato & Sour Cream \$22.95

Seafood

8oz Bourbon Salmon with Maple Bourbon Glaze

With Steamed Broccoli \$19.95

8oz Grilled Salmon with Crispy Onion Strings

With Steamed Broccoli \$20.95

French Fried Jumbo Gulf Shrimp with Signature Spicy Cocktail Sauce

With French Fries \$20.95

Maryland Crab Cakes with Remoulade Sauce

With Steamed Broccoli \$19.95

Chicken

Breaded Breast of Chicken with White Wine Cream Sauce

With Mashed Potatoes & Green Beans \$19.50

Grilled Chicken Breast with Crispy Onion Strings

With Baked Potato & Sour Cream and Steamed Broccoli \$19.95

Penne Pomodoro with Grilled Chicken \$15.75

Grilled Chicken Alfredo \$16.75

Grilled Chicken City Mac & Cheese \$17.75

Vegetarian

Broccoli Alfredo \$16.75

City Mac & Cheese \$14.50

Penne Pomodoro \$12.50

Veggie Plate

Side of Mac & Cheese, Steamed Broccoli, Green Beans \$15.95

Beverage

Coffee, Iced Tea, Soft Drinks \$2.49 *(free refills on same beverage)*