

The View



Best Day Ever Wedding Collection

Included

All Day Access to the venue

Valet Parking

Use of Bridal Suite as a private space for the bridal party-all day access*

Wedding Designer to assist in the wedding process by selecting and coordinating design elements, event flow and timeline, as well as best utilization of the space

Wedding Day Coordination if onsite ceremony**

Day-of Host provides all day butler service, with special attention to any last minute bridal needs

Tables and Chairs to seat up to 230 guests

Classic White China, Silverware & Stemware

Linens and Napkins-your choice of color

Set Up & Teardown of your decor

Tasting for the couple and up to 4 additional guests

Bridal Party Lunch for up to 10 guests

Vendor Meals for up to 10

ADA Accessibility

*Beverage Service (for up to 5 hours***)*

Premium open bar

Domestic and local craft beers

Selection of imported wines

Coffee and hot tea service

Cocktail Hour

4-5 selected hors d'Oeuvres, seasonally designed and hand passed

In house music or DJ connection

Private hors d'Oeuvre and beverage service to the bride and groom in the Bridal Suite

One batch of a specialty cocktail

Three Course Culinary Experience

Seasonal and locally sourced salad with local breads from Sixteen Bricks

Up to 3 Entree selections, including single plated, duet plated, guest choice or family style

-No extra fees for dietary restrictions

Complimentary champagne toast for the wedding party

Wedding cake cutting service, including cake knife and server

**Groom's Lounge is available for an additional fee*

***\$1,500.00 Ceremony Fee applies*

****City Noise Ordinance: 11:30PM*

All prices, excluding rent, are subject to a 12% Production Fee and Sales Tax. Gratuity is on food and beverage totals and at the client's discretion.



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2020 Seasonal Menu

Passed Hors d'Oeuvres: Pick 4-5

(3 Pieces Per Guest)

- Plantain Crisp with Avocado
- Caprese Spoon with Pearl Mozzarella
- Sundried Tomato and Feta Gougère
- Spinach Artichoke Tartlet with Amish Cheddar
- Maryland Crab Cake with Remoulade Sauce
- Seared Ahi Tuna with Wasabi Aioli and Sesame Seeds
- Chilled Grilled Shrimp with House Made Cocktail Sauce
- Coconut Cashew Crusted Amish Chicken with Banana Papaya Chutney
- Honey Ginger Roasted Chicken on a Potato Crisp with Marinated Fennel
- Short Rib Toast with Garlic Aioli
- Mini Wagyu Brioche Slider with Amish Cheddar and Fire Roasted Tomato Jam
- Georgia Brown Sugar Glazed Bacon

Salads: Pick 1

(Salads Composed with Local 80 Acres Mixed Greens)

- Mela Verde - Arcadian Blend, Dried Berries, Green Apples, Gorgonzola and Maple Balsamic Vinaigrette
- Roasted Red Bell Pepper - Arcadian Blend, Spiced Pecans, Feta, Cornbread Croutons and Pear Vinaigrette
- Roma Crunch - Chopped Romaine, Grape Tomatoes, Cucumbers, Shredded Carrots and Cheddar Cheese

Entree: Pick up to 3

(Single Plated Entrée, Duet Entrée, Guest Choice Entrée, Family Style OR Choose from Buffet Menu Below)

- Ohio Amish Statler Chicken Breast with Tomato and Vegetable Tapenade
- Ohio Amish Bacon Wrapped Chicken Breast with Orange Maple Glaze
- Braised Beef Short Rib with Red Wine Demi Glace or Gorgonzola Demi Glace
- Grilled Bistro Filet Medallion with Roasted Garlic Compound Butter
- Grilled Prime Ohio Pork Chop with Bourbon Apple Glaze
- Faroe Island Salmon with Choice of Teriyaki Glaze or Lemon Citrus Sauce
- Pan Seared Chilean Sea Bass with Citrus Butter
- Butternut Squash Cannelloni
- Stuffed Zucchini with Fresh Marinara and Pearl Mozzarella

Starch and Vegetable: Pick 1 of Each

- Roasted Garlic Au Gratin Potato
- Mascarpone Whipped Potato
- Herb Roasted Fingerling Potato
- Spinach & Roasted Red Bell Pepper Risotto
- Green Beans with Red Pepper
- Roasted Lemon Scented Asparagus & Grape Tomato

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2020 Buffet Menu

Entree: Pick 2

Ohio Amish Statler Chicken Breast with Tomato and Vegetable Tapenade
Ohio Amish Bacon Wrapped Chicken Breast with Orange Maple Glaze
Braised Beef Short Rib with Red Wine Demi Glace or Gorgonzola Demi Glace
Whole Roasted Faroe Island Salmon with Lemon Citrus Sauce Garnished with Green Beans and Red Pepper
Pan Seared Chilean Sea Bass with Citrus Butter

Chef Carved Selections:

Carved Roast Prime Rib Served with Au Jus and Horseradish
Sous Vide Sakura Farms Wagyu Beef with French Onion Au Jus

Pasta: Pick 1

Bow Tie with Spinach, Mushroom and Artichokes in a Pesto Cream Sauce
Campanelle with Roasted Vegetables and Roasted Red Pepper and Tomato Sauce

Starch and Vegetable: Pick 1 of each

Roasted Garlic Au Gratin Potatoes
Mascarpone Mashed Potatoes
Spinach and Roasted Red Pepper Risotto
Herb Roasted Fingerling Potatoes
Green Beans with Peppers
Roasted Lemon Scented Asparagus with Grape Tomatoes



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2020 Menu Enhancements - May Be Added to The Collection

Displayed Hors d'Oeuvres:

Charcuterie - Add \$9 Per Guest

Mix of Local and International Cured Meats and Cheeses with Assorted Breads, Flatbreads, Crackers, Olives, Spreads and Dried Fruit

Individual Hummus and Petite Vegetables - Add \$3.50 Per Guest

A Seasonal Mixture of Petite Vegetables Arranged with Traditional Garlic Hummus, Olive Oil and Local Herbs

Artisan Cheese - Add \$6 Per Guest

Wedges of Local and International Cheeses Accompanied by Sixteen Bricks Bread, Crackers, Flatbreads, Jams and Olives

Proteins:

Grilled Angus Reserve Beef Tenderloin with Roasted Garlic Compound Butter - Add \$8 Per Guest

Pan Seared Glacier 51 Sea Bass with Citrus Butter - Add \$11 Per Guest

Starch and Vegetable:

McKenzie Creamery Truffle Goat Cheese Yukon Puree - Add \$2.25 Per Guest

Wild Mushroom and Roasted Red Pepper Parmesan Risotto - Add \$2.25 Per Guest

Lemon Roasted Baby Patty Pan Squash and Multi-Colored Cauliflower - Add \$2.25 Per Guest

Local Seasonal Vegetable Hash - Add \$2.25 Per Guest

Late Night:

Bavarian Soft Pretzels - Add \$4.50 Per Guest

Local Beer Cheese and House Mustard

Brioche Slider Bar - Add \$6.50 Per Guest

(Pick 2) Beef Slider, Mini Bratwurst, Grilled Chicken Slider, Mushroom Slider. Served with Saratoga Chips and BBQ Sauce.

Tater Tot Bar - Add \$5 Per Guest

Tater Tots, Cheddar, Bacon, Green Onions, Jalapeno, Cincinnati Chili, Sriracha Ketchup, Ranch Dressing

Pizza Station - Add \$5.75 Per Guest

(Pick 2) Pepperoni, Sausage, Caprese, BBQ Chicken, Buffalo Chicken

For The Love of Cincinnati - Add \$8 PP

Skyline Cheese Cones, Saratoga Chips with Montgomery Inn BBQ and Graeter's Ice Cream

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2020 Bar Package- included in collection

Full Premium Bar - Includes Bar Mixers and Fruit

Full Premium Bar consists of Beer & Wine package plus the following:

Vodka

Tito's
Ketel One
Double Cross

Bourbon

Bulleit
Bulleit Rye
Maker's Mark
Four Roses Yellow

Scotch

Dewar's
Glenlivet 12

Whiskey

Jack Daniel's
Jameson
Crown Royal

Gin

Beefeater
Tanqueray

Rum

Bacardi
Captain Morgan

Tequila

El Jimador

Also Included

Baileys
Campari
Aperol
Fernet

Grand Marnier
Cointreau
Drambuie
Disaronno

Kahlua
Dolin Dry Vermouth
Dolin Sweet Vermouth
Hennessy

Beer & Wine

Beer

Yuengling
Bud Light
Miller Lite
Miller High Life
MadTree Lift
50W Doom Pedal
Rhinegeist Truth
Cidergeist Bubbles

Wine

Castillo del Mago
Cherri d'Acquaviva
Espérance Rosé

Soda

Coke
Diet Coke
Sprite
Sprite Zero

Wine Notes:

Castillo del Mago - Medium dry, fruit forward fresh, smooth and elegant. From the Catalonia region in Spain.

Cherri d'Acquaviva - Medium dry, fruity, light and crisp. From France.

Espérance Rosé - Light, crisp, and fairly dry. From France.

Specialty Batched Cocktail - Pick 1

Vodka Lemonade Cooler

Tito's Vodka, Fresh Lemon Juice, Simple Syrup, Mint Leaves

Bourbon Amaretto Punch

Bourbon, Amaretto, Lime Juice, Simple Syrup, Grenadine and Ginger Ale

Destination Punch

Light & Dark Rum, Pineapple Juice, Fresh Lime, Aperol, Orgeat



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2020 Bar Enhancements

Ultra Premium Bar - Add \$6 Per Guest

Ultra Premium Bar consists of Full Premium Bar package, bar mixers and fruit, plus the following:

Vodka

Grey Goose
Belvedere

Bourbon

Woodford Reserve
Basil Hayden's
Knob Creek

Scotch

Macallan 12
Balvenie 12

Gin

Hendricks
Bombay Sapphire

Rum

Mount Gay

Tequila

Don Julio Blanco

Wine Service at The Tables - Add \$3 Per Guest

Champagne Toast - Add \$3 Per Guest

Specialty Cocktails

Specialty cocktails can be added to your package. Ask to see our list of batched and made-to-order cocktails or inquire about a specific cocktail or ingredient you enjoy. Custom drinks can always be made!

Specialty Spirits

Add your favorite spirit to the bar package. This can be displayed for all of your guests to enjoy or it can be our secret. Full bottles must be purchased.

Upgraded Wine Selections

Pick from a curated list of our favorite wine or ask about a particular bottle you enjoy. Wine must be purchased by the case and the price will depend on the wine chosen..

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Additional Fees

The following items **must be purchased** through Funky's Catering Events and will be added to your total invoice: Specialty Linens, Specialty Lighting, & Rentals. Fees will reflect specific items selected by the client.

Ceremony: \$1,500 flat fee includes chair set up and flip of ceremony space, ceremony coordination team, and coordination of wedding party introductions.

Ceremony rehearsals may be held at The View based on space availability. There is no additional charge for the rehearsal space, however, it cannot be guaranteed until 30 days prior to the event date. Should space not be available, your Ceremony Lead will travel to a location of your choosing (within the I-275 loop) to conduct your rehearsal.

Event production fee: A 12% event production fee will be added to all line items, excluding rent.

Audio/Visual: All AV equipment must be coordinated through your sales manager, and there are additional fees that will be added to your Funky's Catering Events invoice if the projector is needed. An AV technician is required on-site to rent any equipment that is built in to The View. Fees are determined by overall needs and commiserate with the equipment used/rented and the technician's time on site. Prestige AV may be brought in for anything beyond basic set up and needs.

Design Services

Funky's Catering Events is a full service event production company. Your sales manager is trained as a designer and is eager to help you create a vision from scratch or bring your Pinterest board to life. We use our partner vendors in addition to an incredible array of other talented artisans and purveyors to make your event everything you wish and more!

The complete menu of options will be presented & discussed during your initial design meeting.

Partner Vendors

Funky's Catering Events has developed special partnerships with the region's finest vendors. Engaging their services has many benefits to you and the overall ease and success of your event!

1. They are all very familiar with The View and understand the uniqueness of working in the space
2. They are vetted professionals who meet our high standards of service excellence
3. They are willing and able to meet our service timing requests
4. They are a member of our single-source initiative which means that their invoice can be added to your Funky's bill so you only have one invoice to pay
5. They are part of our team so we will manage them through the process and on the event day



FAQs

Can I tour The View?

Yes! All tours are private and by appointment only. Please contact us at 513.841.9999 to set up your tour.

Can you hold my date?

In order to be fair to all potential clients, we are unable to hold dates. It is very easy to book an event at The View, though. Simply return your signed contract with your deposit and the date is yours!

What is the deposit?

Deposits vary based on the type of event you are hosting.

Is there enough parking for my guests?

There is! Valet parking is included in your rental fee, so you and your guests can just enjoy your event.

Can you accommodate my ceremony?

Yes! There are a couple of options within The View depending on the size of your group. The ceremony fee is not included in the facility rental.

Do you provide catering?

The View is a venue brought to you exclusively by Funky's Catering Events. We are a fully custom caterer that can create and customize any menu to suit your tastes or event theme - we can even prepare a meal from your own recipes! All food & beverages will come from Funky's, with the exception of wedding cakes/cupcakes and favor items.

Why do you charge an event production fee?

Many things go into producing an event. The event production fee is not a gratuity, but an additional charge to cover certain costs associated with each event. These costs include:

(1) Funky's Event Designer dedicated to assisting the client with event day timing, design, sourcing specialty products, creating floor plans and selected vendor management, (2) All equipment used in the presentation of the food such as chafers, chafer fuel, trays, bowls, platters and serving tools, etc., (3) Administrative costs such as appointments including initial & subsequent design meetings, final details meeting, private tasting, scheduling, ordering, paperwork, banking and any possible credit card fees (if applicable), (4) Indirect personnel costs such as warehouse and facility maintenance staff and décor set up/strike teams that work behind the scenes on every event, but are not included in the staffing/labor fees, (5) Management of rental equipment and assisting with non-catering related elements of a party, wedding or event. Because we act as a subcontractor and coordinator for all rentals, the production fee will also be applied to any rentals for your event, (6) Liability insurance to cover any damages or injuries caused by our staff or our equipment to any guests or property (this relieves the client of liability or responsibility when an accident is our fault) as well as vehicle insurance and fuel costs.

Is gratuity included with the catering costs?

It is the philosophy of Funky's Catering Events that gratuity is earned, it is never expected. Therefore, you will never see an automatic gratuity added to your invoice. If you would like to add a gratuity to your final payment, our staff would be most grateful, but this is always at your discretion.