

 *Occasions Party Centre*

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With seating for 20 to 350 guests, Occasions Party Centre is the all-inclusive facility to meet your event requirements. All banquet rooms have been recently renovated and come completely set up, fully staffed, and paired with a menu of your choosing that is prepared in house. We never charge gratuities, saving you 10-20% on your final invoice and all extras such as hall rental fees, security and bartenders are already included in our prices. Your total invoice is subject to current sales tax only. We offer various packages that can be completely customized to fit your needs. Your event will include your choice of buffet or sit down style dinner, your choice of bar services, and your choice from our extended dessert menu or a customized sheet cake, set up and break down of all tables dressed with white linens, full china and stemware, centerpieces, and a personal hostess for coordination throughout the evening. Occasions Party Centre is designed to create an atmosphere for your guests to enjoy all that we have to offer.

To plan your corporate event including but not limited to an awards banquet, company dinner, class reunion, reverse raffle or holiday party, please review the following package options then contact us with the items you're interested in, your approximate guest count, desired event date and time, and your budget and an event coordinator will be in contact with specific pricing! Choose from our dinner and bar selections with the option to add any hors d'oeuvres, desserts or extras. Additional items may be brought in. Outside vendor fees may apply. All special quotes and requests must be present to Occasions prior to final details.

Occasions' Hot Buffet:

Oven Roasted Top Round with au jus gravy

Italian Marinated Oven Roasted Chicken Breasts over Flavorful Rice

Golden Swirl Potatoes with Cheddar Cheese and Scallions

Confetti Corn or Green Beans Almondine

Marinara Pasta

Buffet selections include: Romaine-Spring Mixture Garden Salad with House Dressing served to each guests, accompanied with a basket of warm French Pain Rolls

Hot Grand Buffet Menu #1

Entrees (select two)

PLEASE NOTE: Only one meat can be carved at buffet station

Oven Roasted Top Round carved at buffet table with Au Jus

Succulent Country Ham carved at buffet table with Sweet Port Wine Glaze

Stuffed Shells filled w/Ricotta, Romano and Parmesan Cheese in a Tomato Sauce

Atlantic White Fish with Lemon Butter over Flavorful Rice

Sweet Bourbon Glazed Chicken Breast over Flavorful Rice

Baked Marinated Boneless Chicken Breasts over Savory Rice Pilaf

Garlic Parmesan- Panko Crusted Chicken over Savory Rice Pilaf

Old Fashion Stuffed Chicken Breast Topped with Panko Breading and a Savory Chicken Gravy

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Fresh Potato (select one)

Cheddar Au Gratin Potatoes

Golden Swirl Potatoes with Scallions & Cheese

Rosemary Roasted Red Skin Potato

Garlic Parmesan or Garlic and Thyme Smashed Red Skins

Hot Vegetable (select one)

Fresh Heads of Cauliflower, Peas & Corn

Confetti Buttered Corn

Green Beans Almondine: Garlic or Butter

Buttered Broccoli Florets'

Pasta (select one)

Penne Pasta with Italian Sausage or a Marinara Sauce

Beef Tips over Egg Noodles

Garlic Bow Tie Pasta

White Artisan Mac and Cheese

Creamy Red Basil Sauce... ..\$1.25pp additional

*Buffet selections include: Romaine-Spring Mixture Garden Salad with house dressing served to each guest, accompanied with a basket of warm French pain rolls. *Inquire about Gluten Free options*

Hot Grand Buffet Menu #2

Entrees (Select Three)

Please note: *only 1 meat can be carved at buffet station

*Aged Prime Rib carved at buffet table with Au Jus and fresh Horse Radish

*Boneless Stuffed Brined Pork Loin carved at buffet table

* Bourbon Glazed Boneless Brined Pork Tenderloin

*Succulent Country Ham carved at buffet table with Sweet Port Wine Glaze

Lemon Honey Pepper Chicken over Penne

Creamy Cheddar, Bacon and Ranch Chicken over Flavorful Rice

Garlic Parmesan-Panko Crusted Chicken over Savory Rice Pilaf

Broccoli and Cheddar Alfredo stuffed Chicken served over Long Grain Rice

Panko Crusted Parmesan Chicken Bundles

Atlantic White Fish seasoned with Key West Lemon Butter Sauce

BEEF TENDERLOIN CARVED AT BUFFET TABLE \$MK

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Fresh Potato (Select One)

Garlic and Thyme Smashed Red Skins

Blue Cheese or Loaded Smashed Red Skins

Steamed Red Skins with Fresh Parsley

Golden Swirl Potatoes with Scallions & Cheese

Rosemary Roasted Red Skin Potato

Cheddar Au Gratin Potatoes with crumbled bleu cheese

Hot Vegetable (Select One)

Fresh Heads of Cauliflower, Peas & Corn

Mélange of Fresh Seasonal Steamed Vegetables

Sugar Snap Peas & Whole Baby Carrots

Green Beans Almondine: Garlic or Buttered

Pasta (Select One)

Beef Tips over Egg Noodles

Penne Pasta with Italian Sausage or a Marinara Sauce

Pasta in a delicate Alfredo Sauce with or without Baby Shrimp or Chicken

Stuffed Shells filled with Ricotta, Romano and Parmesan Cheese in Marinara Sauce

White Artisan Mac and Cheese

Angel Hair Pasta with Havarti Cheese, Fresh Tomatoes & Basil

(Havarti Pasta In season only, served at room temperature)

Creamy Red Basil Sauce... ..\$1.25pp additional

Buffet selections include: Romaine-Spring Mixture Garden salad with house dressing served to each guest, accompanied with a basket of warm French pain rolls.

Dinner Entrees

*Dinner Entrees are served with a Mix Greens/Romaine Salad, Warm French Pain Rolls,
House Potato, House Vegetable (unless noted**)*

Occasions Homemade Chicken Cordon Bleu with Creamy White Sauce

Garlic Parmesan-Panko Crusted Chicken Breasts over Savory Rice Pilaf

Panko Crusted Parmesan Chicken Bundles

Old Fashion Stuffed Chicken Breast Topped with Panko Breading and Savory Chicken Gravy

Broccoli Cheddar Stuffed Chicken Served over Long Grain Rice

French Cut Grilled Pork Chop

Bourbon -Maple Glazed Pork Tenderloin

Aged Oven Roasted Prime Rib (14oz)

New York Strip Steak (10oz)

Add Mushrooms

Center Cut Tender Filet Mignon (8oz)

Add Mushrooms

Petite Filet (5oz) and Boneless Chicken Breast (5oz)

Baked North Atlantic White Fish w/Key West Lemon Butter (8oz)

Pasta in a Creamy Alfredo Sauce

*Pasta Primavera with Fresh Seasonal Vegetables ***

*Stuffed Shells filled with Ricotta, Romano and Parmesan Cheese in a Roasted Red Pepper Sauce
Served with Garlic Bread*

Chicken Tenders, Mac & Cheese, and Applesauce for children under 10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

COLOR CODED DINNER CARDS REQUIRED WHEN SELECTING 2 OR MORE ENTREES

Hors D'Oeuvres Package Plans

Our packages are a great way to offer your guest a variety of our most popular appetizers and will give you peace of mind that you will have enough for all to enjoy; available with Buffet 1 or 2 and Sit Down Dinner Packages only. Ask about adding your hors d'oeuvres a la carte or an all hors d'oeuvres party!

THE ICE BREAKER

- * Italian Meatballs*
- * Pork and Vegetable Eggrolls or Gouda and Bacon Macaroni and Cheese Bites*
- * Seasonal Vegetables Display with Dip (add Bleu Cheese dip for \$0.65pp)*
 - * Variety of Domestic Cheese and Cracker Display*
 - * Fresh Seasonal Fruit Display*
- * Gardetto Snack Mix (Available at the bar all evening)*

CLASSIC CREATIONS

- * Chicken Tenders with Dipping Sauces*
- * Italian Meatballs or Sweet and Sour Meatballs*
- * Cocktail Shrimp served with Occasions Horseradish Cocktail Sauce*
 - * Homemade Mexican Tortilla Wraps with Salsa*
- * Seasonal Vegetable Display with Dip (add Blue Cheese for \$0.65 pp)*
 - * Variety of Domestic Cheese & Cracker Display*
- * Gardetto Snack Mix (Available at the bar all evening)*

ELEGANT IMPRESSIONS

- * Fresh Jumbo Shrimp Cocktail served with Occasions Horseradish Cocktail Sauce*
 - * Fresh Seasonal Fruit Display with Occasions Fruit Dip*
 - * Italian Meatballs*
- * Variety of Domestic Cheese and Meats Served with Crackers and Dipping Mustards*
 - * Pork and Vegetable Eggrolls or Southwest Eggrolls*
 - * Gardetto Snack Mix (Available at the bar all evening)*

***** Occasions Chocolate Fountain with a variety of dippers***

To enhance and create that "WOW" factor, compliment your Hors D'Oeuvres Package with a hand carved Ice Sculpture, available in numerous designs. Please inquire for design options & cost.

(All Prices Subject to Current Sales Tax)

Bar Selections:

When adding drinks as part of your corporate event you have the choice of a cash bar, a ticketed bar, a soft drinks and juice bar, a beer wine and soft drinks bar, or a full open bar. You can go premium and upgrade to a top shelf open bar! Don't forget to consider adding a champagne toast or table wines for your guests as well.

*A **cash bar** would provide water at each guest seat with all other drinks purchased at the bar.*

*A **ticketed bar** would provide water at each guest seat with (a minimum of 2) drink tickets for each guest to be used on any beverage. A cash bar would be required thereafter. Occasions Party Centre will provide the tickets for your guests.*

*A **soft drinks bar** would provide water at each guests' seat, and our variety of coke products and juices. Coffee and hot tea may be added.*

*A **beer, wine and soft drinks bar** would provide two kegs. Bud Light, and Yuengling are standard pours, but substitutions and upgrades can be made. Our three house wines include Moscato, Pinot Grigio and Cabernet. This package would also include our soft drinks, juices, coffee, and hot tea.*

*Our **full open bar** offers a wide variety of cocktails with numerous mid and top shelf liquors, margaritas, and flavored martinis. All open bars include 2 draft beers, 3 house wines, soft drinks, juices, coffee, and hot tea. All of our open bars are inclusive so you can enjoy your evening with no unexpected bar bill and no bartender fee at the end of your event. We are confident that you will enjoy the large selection of drinks available throughout the durations of your event.*

Ask for details on other brands that can be quoted to personalize your bar. All special requested liquor, kegs, and wines must be quoted at least 2 weeks prior to final detail appointment to guarantee pricing, availability, and delivery.

A full open bar includes the following liquors:

Beefeater Gin
Dewar's White Label Scotch
Captain Morgan Original Spiced Rum
Seagram's 7 Whiskey
Bacardi Rum
Malibu Coconut Rum
Jose Cuervo Especial Gold Tequila
La Prima White Tequila
Jim Beam Bourbon Whiskey
Smirnoff Vodka (flavors include: Whipped, Cherry, Grape, Raspberry, Strawberry, and
Blueberry)
Amaretto
Triple Sec
Blueberry liqueur
Sour apple liqueur
Blue Curacao
Black Raspberry liqueur
Mango liqueur
Butterscotch Schnapps
Peach Schnapps
Hazelnut liqueur
Cinnamon liqueur
Crème de Banana
Crème de cocoa
Crème de menthe
Coffee liqueur
Irish Cream
Bloody Mary
Seasonal: Pumpkin and Caramel apple liqueur

Go Premium and upgrade to our Top Shelf Bar!

Our top shelf bar includes all house liquors plus the following:

Absolut Vodka
Tito's Vodka
Tanqueray Gin
Maker's Mark Whiskey
Milagro Tequila
Crown Royal
Jack Daniel's
Jameson

Sweet Endings

Add your customized sheet cake or choose from any of the following:

Occasions Chocolate Fountain

Warm flowing decadent Chocolate surrounded by:

*Strawberries, Marshmallows, Pineapples,
Pirouette & Shortbread cookies, Pretzel Rods
(Items can change per management discretion)
(100 person minimum)*

*A memorable ending to your perfect day enjoyed by all!
Chocolate fountain is presented at cake cutting time.*

The following can be added a la carte to any dessert package:

*Hand Dipped Strawberries in white & dark chocolate
Gourmet Style Cake Pops (Inquire about flavors)
Assorted Homemade Cookies Traditional Platter)
Assorted Homemade Cookies Deluxe Platter
Fresh Strawberries with Occasions Fruit Dip
After Dinner Mints & Nuts for cake table
all purchased per 100 count

Dessert Buffet

Select 3

*Strawberry Shortcake
Carrot Cake with Cream Cheese
White Chocolate Raspberry Cream Cake
Dbl. Chocolate Layered Cake
Tiramisu Layered Cake
Orange & Cream Shortcake
Caramel Apple Pie Pumpkin Pie with Whipped Cream
Turtle Cheesecake
New York Style Cheesecake with homemade fruit topping
Lemon & Cream Shortcake*

****Your own desserts can be brought in – outside vendor fees may apply****