

The Pump House Grille Banquet Facilities

Main Banquet Room

Our main banquet room, located on the second floor can accommodate groups of up to 180 people. We offer lunch and dinner buffets, a family style banquet, or a served dinner for a more formal event. This is a perfect setting for a Corporate Dinner, Business Meeting, Holiday Celebration, Rehearsal Dinner, Class Reunion, and Retirement Dinner.

Conference Rooms

Our conference rooms are ideal for a Business Meeting & Dinner, Off Premise Training Classes, and Family or Social Club Gatherings of up to 50 people.

The Pump House Grille Private Rooms

Enjoy fine dining in one of our private rooms for an evening out with your group of up to 12 people.

For your future dining and/or meeting needs, please consider *The Pump House Grille*, located downtown in *The Pump House Ministries* building at 400 Orange Street, Ashland, Ohio 44805.

For more information, reservations or to schedule your event please call 419.207.3900.

Marylou Wilkinson
Restaurant & Banquet Manager

Banquet Policies & Procedures

Food and Beverage Service

All food and beverage consumed on premises must be supplied by The Pump House Grille. Food prepared for functions must be consumed on premise and is not permitted to leave the premises.

Service Charge

A service charge of 18% is applied to all food and beverage billed. State of Ohio sales tax of 6.75% will be added to all food, beverage and service charges. * There is one exception to this policy...see Family Style Banquet.

Event Confirmation

Room set-up needs and menu selection must be confirmed **NO LATER THAN 14 DAYS** prior to the event.

Guarantee Policy

A guaranteed number of guests Must be received **three days** (72 hours) prior to the scheduled event. The number guaranteed will be the minimum number for which the client is charged. Increases in the guaranteed number will be accepted up to 24 hours prior to the event. No reduction in the guaranteed number of guest will be accepted within 72 hours of the event. If the guarantee is not received 72 hours prior to the event, the original number will be considered the minimum number.

Room Availability

The Pump House reserves the right to change function rooms and to decrease the function space if the number of persons attending the function decreases or increases beyond the capacity of the original room

Billing

We ask that each banquet make a payment of 1/3 down 3 weeks prior to the event and final payment for the event is required to be paid upon departure and may be made by check, cash or credit card. House accounts must be prearranged in advance.

Decorations

Decorations and signs are permitted but prior approval must be given for any decorations or signs that need to be attached to walls, ceiling, door surfaces or furniture. No outdoor signage may be used in connection with any event.

Liability

Any damage done to property as a result of a group function will be the responsibility of the person booking the event. The Pump House cannot assume responsibility for the damage to, or loss of any articles left prior to, during, or following an event. The Pump House reserves the right to inspect and control private parties being held on premises. The client in charge of the function is responsible that the function will be conducted in an orderly and safe manner.

Cake Service

The Pump House allows groups to furnish their own cake for special events. Cake cutting and servicing will be provided by The Pump House staff for a fee of \$1.00 per person. Arrangements for this service must be made in advance.

Hors D' Oeuvre

Hors D' Oeuvres

All hors d' oeuvres are sold and priced by the dozen

Shrimp Cocktail \$20	Tomato Bruchetta Bread \$12
Crab Stuffed Mushrooms \$20	Buffalo Style Chicken Wings \$6
Scallops Wrapped with Bacon \$20	Cocktail Meatballs \$6
Pecan Crusted Chicken Skewers \$20	Barbeque Meatballs \$6
Water Chestnuts Wrapped with Bacon \$15	Beef Empanadas \$18
Spinach & Walnut Stuffed Mushroom \$15	Dessert Petit Fours \$18
Mini Egg Rolls \$15	Mini Quiche \$18

Hors D' Oeuvre Trays

Gourmet Cheeses with assorted Crackers... \$100/50 servings, \$50/25

Spinach & Artichoke Dip With Flat Bread...\$65/50 servings, \$35/25

Fresh Seasonal Fruit...\$65/50 servings, \$35/25 servings

Vegetable Crudités with Dip...\$65/50 servings, \$35/25 servings

Dinner Buffet

Choice of Three
Entrées

\$14.95 per person

Buffets include a house salad, bread & butter, coffee, tea, iced tea, vegetable du jour, and your choice of one of these assorted sides:

- Garlic Red Bliss Mashed Potatoes
- Oven Roasted Red Bliss Potatoes
- Parsley Red Bliss Potatoes
- Country Blended Rice

Top Round of Beef: Slow roasted top round of beef sliced and topped with mushroom demi-glace

Chicken Piccata : Oven roasted chicken breast topped with a rich Piccata sauce

Chicken Cordon Bleu: Boneless breast of chicken breast pan sautéed and topped with ham & Swiss cheese served with a lemon cream sauce.

Pork Loin with a Cranberry & Rosemary Burgundy Reduction: Slow roasted pork loin, sliced and served with a cranberry & rosemary burgundy reduction sauce

Italian Roasted Pork Loin: Slow roasted, sliced and topped with Sautéed peppers, onions and mushrooms seasoned in an Italian spirit.

Ricotta cheese Stuffed Pasta Shells: Pasta shells stuffed with ricotta cheese and served with our house marinara

Salmon with Lemon Dill Butter Sauce: Atlantic salmon oven roasted and topped with a rich lemon dill butter sauce

Oven Roasted Haddock in a Portofino: Mild white fish oven roasted and topped with a white wine Crushed tomatoes, Mushrooms and spring onions.

Pasta Primavera: Penne pasta tossed with roasted vegetables in an oil and garlic sauce

Chicken Alfredo: Penne pasta Tossed with grilled sliced chicken breast in an traditional Alfredo Sauce

Served Dinner

\$12.95 per person

Choice of two Dinner Buffet entrées served on one platter with choice of potato and the vegetable du jour. Dinner is served with the same sides as the Dinner Buffet.

Luncheon Buffet

Choice of two Entrees
\$11.50 per person

All Buffets include house salad, bread & butter, coffee, tea, iced tea, vegetable du jour, and a choice of one of the following sides:

Parsley Red Bliss Potatoes
Garlic Red Bliss Mashed Potatoes
Oven Roasted Red Bliss Potatoes
Country Blended Rice

Roast Sirloin: Slow roasted Top round of beef sliced and topped with mushroom demi-glace

Chicken Piccata : Oven roasted chicken breast topped with a rich Piccata sauce

Pork Loin with a Cranberry & Rosemary Burgundy Reduction:
Slow roasted pork loin, sliced and served with a cranberry & rosemary burgundy reduction sauce

Ricotta cheese Stuffed Pasta Shells:
Pasta shells stuffed with ricotta cheese and served with our house marinara

Pasta Primavera: Penne pasta tossed with roasted vegetables in an Olive Oil and garlic sauce

Chicken Alfredo: Penne pasta Tossed with grilled sliced chicken breast in an traditional Alfredo Sauce

Soup, Salad & Sandwich Buffet

\$9.00 per person

Deli Tray & Fresh Assorted Breads

Honey Ham, Smoked Turkey, Roast Beef, Assorted Cheeses, Dill Pickles, Lettuce and Tomatoes

Sandwich Buffet includes potato chips, coffee, tea, iced tea, and a choice of one salad & one soup

Salads:

Tossed Garden Salad
Caesar Salad
Italian Pasta
Fresh fruit salad, add \$1.00 per person

Soup:

Broccoli & Cheese
Tomato Bisque
Loaded Baked Potato

Note: Prices are based on 20 or more guests.
For a count of 15-19, add \$1.00 per person.
Served 11:00 a.m.-4:00 p.m.

Served Luncheon

Choice of one Entrée
\$9.75

All entrees include house salad, bread & butter, coffee, tea, iced tea, vegetable du jour, and a choice of one of the following sides:

Parsley Red Bliss Potatoes
Garlic Red Bliss Mashed Potatoes
Oven Roasted Red Bliss Potatoes
Country Blended Rice

Chicken Fine Herbs: Boneless breast of chicken pan sautéed and served with a light butter, white wine, and fine herb sauce.

Chicken Cordon Bleu: Boneless breast of chicken pan sautéed and topped with ham & Swiss cheese served with a lemon cream sauce.

Ricotta Cheese Stuffed Pasta Shells: Pasta shells stuffed with ricotta cheese and served with our house marinara.

Baked Lasagna: Always a favorite served piping hot topped with our own tomato sauce.

Roast Sirloin: Slow roasted Top round of beef sliced and topped with mushroom demi-glace.

Home Made Meat Loaf: Our own blend of herbs and spices baked and served with a rich tomato and cream sauce.

Grilled Pork Chop: Hand cut and grilled with Sautéed peppers, onions, mushrooms and a rich brown sauce.

Soup, Salad & Sandwich

\$8.00 per person

Deli Wrap and Fresh Assorted Breads:

Honey Ham, Roast Turkey, Roast Beef, Chicken Salad, Vegetarian, Assorted Cheeses, Dill Pickles, Lettuce and Tomatoes

Hot Sandwiches:

Traditional Reuben
Monte Cristo
Fried Fish
Chicken Mango Quesadilla
Meat Loaf

- Pick one deli wrap, cold sandwich or one hot sandwich.
- Sandwich includes potato chips, coffee, tea, iced tea and a choice of one salad and soup

Salads:

Tossed Garden Salad
Cole Slaw
Italian Pasta

Soup:

Broccoli & Cheese
Tomato Bisque
Loaded Baked Potato

Note: Prices are based on 20 or more guests.
For a count of 15-19, add \$1.00 per person
Served 11:00 a.m.-4:00 p.m.

Family Style Dinner Banquet

Adults \$9.50 & Children (12 & under) \$5.50

This menu is for parties of 13 or more people only

- Choice of two entrées
 1. **Pump House Fried Chicken:** 1/2 Chicken quartered & deep fried to order
 2. **Grilled Ham Steak:** Served with our own apple pineapple sauce.
 3. **Baked Fillet of Haddock:** Seasoned with Italian seasonings.
 4. **Homemade Meatloaf:** Our own recipe created with a hint of Andouille sausage and a delicious creamy brown sauce.
 5. **Boneless Grilled Pork Chops:** Topped with a rich brown sauce.
 6. **Fried White Fish Fillet:** Dipped in buttermilk and bread crumbs, lightly fried served with tartar sauce.
 7. **Roast Sirloin of Beef:** Slow roasted, sliced thin & topped with Au Jus.
 8. **Fried Shrimp:** A generous portion served with our own cocktail sauce.

Included with the banquet is...

- Assorted Cold salad appetizers-chef's choice (for example...Cole slaw, broccoli salad, apple butter, cottage cheese, homemade pickles, fruit, etc...).
- Hot potato and vegetable du jour, bread and butter.
- Assorted drinks (coffee, tea, iced tea, lemonade, and water).
- Choice of vanilla ice cream or rainbow sherbet for dessert.

This menu is served in bowls and on platters at the table. The entrées are portioned out. We take the total of guests and split the two entrée selections in half and serve them accordingly to each table.

For example: If you choose Pump House Fried Chicken and our Homemade Meatloaf and your party is for 30 people, we would give you 15 complete servings of the chicken and 15 of the meatloaf. If the tables are round tables of 8 then we would give each table 4 portions of each main entrée ordered to each table. If we need to,

we will cut the meats into smaller portions so that they are better able to be shared among your guests.

*A gratuity of \$35.00 per server is added to every Family Style Banquet check along with 6.75% Ohio sales tax.

Off the menu banquet

- We can do a party of no more than 24 people off the menu as a banquet in the downstairs lower conference room or in our cozy Dining Room when available. One check please.