



Pebble Creek



Wedding Packages ²⁰¹⁷

pebblecreekgc.com

Why choose a Pebble Creek Package?

- *discounted menus*inclusive of 20% banquet fee & 7% tax*free parking
- cake cutting*cake service*linens*colored napkin choices
- china*glassware*glass bar service *flexible bar & beverage options
- *incredible views*romantic sunsets*southern colonial charm
- *experienced event coordinators*delicious food
- *friendly and helpful staff*beautiful private dining rooms
- *indoor and outdoor ceremony and reception spaces

Elegant Brunch**

fresh fruit display
fairway salad-green leaf lettuce with roma tomatoes,
feta, crispy bacon & balsamic vinaigrette
spinach tomato frittata
scrambled eggs
country sausage links & crispy smoked bacon
crispy home fried potatoes
chef carved southern glazed ham & grain mustard
silver dollar rolls

\$26 per person cash bar

\$30 with 4 hours house draft beer

**\$34 with 4 hours hosted house
draft beer and house wine**

****add bloody mary & mimosa bar \$6 per person**

Southern Comfort**

(afternoon reception or off-season only)

lunch buffet:

tossed garden salad with assorted dressings

entrées: (choose one)

classic roasted chicken- with pan gravy

-or-

sweet southern barbecued chicken- "bone-in"

chicken grilled with our sweet barbecue glaze

pebble creek garlic mashed potatoes

country style green beans

rolls and butter

\$24 with cash bar

\$30 with 4 hours hosted house draft beer

**\$34 with 4 hours hosted house
draft beer and house wine**



A Moonlight Reception**

displayed hors d'oeuvres: (choose one)

the modern veggie display -fresh cut summer
veggies displayed in glass with herbed ranch
bruschetta bar- toasted rustic bread rounds with
tuscan tomato bruschetta and one of chef's
favorite seasonal toppings

raspberry bourbon bbq meatballs

domestic cheeses display, served with crackers,
garnished with fresh fruit

dinner buffet:

tossed garden salad with assorted dressings

entrées: (choose two)

roasted pork loin with pan gravy

roasted chicken supreme

chicken with hunter sauce

tuscan baked chicken in tomato, basil, olive oil

four cheese pasta with julienne grilled chicken

chef's favorite vegetable

chef's starch of the day

rolls and butter

\$30 per person

\$33 with hosted 4 hours of house draft beer

**\$37 with hosted 4 hours house
draft beer & house wine**

Par for the Course

displayed hors d'oeuvres: (choose two)

choose two from "A Moonlight Reception" above

dinner buffet:

tossed garden salad with assorted dressings

entrées: (choose two)

sliced top round of beef with a rich pan gravy

roasted pork loin & kentucky bourbon apple glaze

jerk rubbed pork loin with cilantro lime sauce

hawaiian baked ham with pineapple glaze

panko crusted chicken supreme

cilantro lime grilled chicken with black bean,

corn, tomato, basil, garlic & olive oil

chicken with hunter sauce

tuscan baked chicken in tomato, basil & olive oil

baked tilapia with lemon butter sauce

chef's favorite vegetable

chef's starch of the day

rolls and butter

signature house cocktail for cocktail hour only*

(*for hosted bars only)

\$35 with cash bar

\$43 with 4 hours hosted house draft beer

**\$46 with 4 hours hosted house
draft beer and house wine**

A “Crafted” Occasion

displayed hors d’oeuvres: (choose two)

choose two from “A Moonlight Reception”

dinner buffet:

tossed garden salad with assorted dressings

entrées: (choose two)

beef and guinness stew over buttered noodles

beef barbacoa enchilada

cuban roasted pork with chimichurri

roasted pork loin with portabella sauce

huli huli chicken-sweet & spicy glazed thighs

mediterranean chicken

lime cilantro marinated island chicken

citrus marinated blackened tilapia

beer’s best friend fish & chips

chef’s favorite vegetable

chef’s starch of the day

rolls and butter

signature house cocktail for cocktail hour only

one draft craft beer from our craft beer list*

(*for hosted bars only)

\$37 with cash bar

\$45 with 4 hours hosted house draft

beer & one craft draft beer

\$48 with 4 hours hosted house draft beer,

one craft draft beer & house wine

A Romantic Evening

butler passed hors d’oeuvres: (choose one)

sausage stuffed mushrooms

spanakopita

vegetable spring rolls

displayed hors d’oeuvres: (choose two)

choose from “A Moonlight Reception”

plated first course: (choose one)

fairway salad- green leaf lettuce with tomatoes,

feta, crispy bacon & balsamic vinaigrette

augusta salad-romaine and baby spinach,

mandarin oranges, candied almonds & red onions

topped with sweet & sour dressing

seasonal soup du jour (ask for seasonal options)

buffet dinner: (choose two entrées)

sweet marinated flank steak charbroiled, sliced

thin and served with rich demi-glace

chef carved prime rib au jus and horseradish cream

sauce (add \$4 per person)

herb and garlic infused roast pork loin

bacon wrapped roasted pork roulades with raspberry

apple stuffing

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chicken marsala
chicken parmesan
tuscan baked chicken in tomato, basil & olive oil
chicken stuffed with smoked mozzarella, pine nuts &
sundried tomatoes with marinara
grilled salmon with pineapple mango salsa
baked tilapia with garlic, shrimp,
tomatoes & lemon butter sauce
chef's favorite vegetable
chef's starch of the day
rolls and butter
signature house cocktail for cocktail hour only*
(*for hosted bars only)

\$52 per person cash bar

\$54 with 4 hours of house draft beer

**\$58 with 4 hours hosted house
draft beer and house wine**

Endless Elegance

butler passed hors d'oeuvres: (choose two)

choose from the "A Romantic Evening"

displayed hors d'oeuvres: (choose two)

choose from "A Moonlight Reception"

plated first course (choose one)

choose from "A Romantic Evening"

plated entrée (choose one)

duet of bistro beef medallions and roasted

chicken breast with chasseur sauce

duet of bistro beef medallions with salmon

and sauce choron, bernaise, or hollandaise

bistro beef medallions & red wine demi-glace

parmesan crusted white fish & white wine sauce

chef's recommendation of starch & vegetable

served rolls and butter

served house champagne toast

signature house cocktail for cocktail hour only

**\$88 with 4 hours hosted house draft beer,
one craft draft beer, bottled beers, house
wines and premium liquor**



**All packages require a minimum of 100 guests and must meet
your food and beverage minimum before 20% banquet fee and 7% tax**

Packages include:

- *package pricing includes 20% banquet fee and 7% tax
- *house white lap length linens and napkins, china, glassware, flatware and glass barware
(upgrade to 110" linens at \$6 per table, other upgrades available)
- **add \$1 per person for glass water service for some packages
- *each package includes soft drinks, coffee and iced tea as well as a cash bar at no charge
- *use our simple hurricane centerpiece or provide your own centerpiece
- *ceremonies require an additional \$1,000 ceremony fee before 7% tax

cocktail hour additions

(priced per person, includes 20% banquet fee and 7% tax)

mimosa or bloody mary bar with juices and garnishes \$6 per person

See our a la carte menu for additional hors d'oeuvres options

**The little
*extras***

late night snacks:

- s'mores station: make your own s'mores with graham crackers, chocolate and marshmallows \$4
- pebble creek famous mac 'n cheese bar: homemade macaroni and cheese with fixings to include
crispy bacon, shredded cheddar, bleu cheese, scallions, sour cream and mushrooms \$5
- southern biscuit bar: homemade biscuits with chef's sausage gravy, a variety of jams, jellies,
honey, and butters \$4
- cincinnati coney station: chili, hot dogs, buns, cheese, onions, crackers, hot sauce, & mustard \$6
- pizza station: traditional cheese pizza and pepperoni pizza \$6
- slider bar: mini burgers with caramelized onion and cheese with condiments on the side \$6
- salsa bar: traditional salsa, guacamole and one of chef's gourmet favorites with tortilla chips \$5
- walking tacos: bags of corn chips, seasoned taco chili, shredded cheese, shredded lettuce,
salsa, sour cream, hot peppers and hot sauce \$5 per person
- chili bar: texas style chili with shredded white cheese, shredded cheddar, scallions, onions,
sour cream, oyster crackers and hot sauces \$6
- breakfast bar: scrambled eggs, sausage, bacon, home fried potatoes \$8
- sundae bar: vanilla and chocolate ice cream, hot fudge, strawberries, caramel, crushed cookies,
sprinkles, whipped cream, nuts and cherries \$7
- snack bars: local gourmet chips, popcorn, trail mix, espresso, cotton candy, & more!
see us for more information and pricing

beverage options:

- *add 4 hours of hosted liquor to any beer and wine bar: \$4 house brands, \$6 call brands,
\$8 premium brands
- *add a "house signature cocktail" to be passed during the cocktail hour \$4
 - "Something Blue"-pineapple juice, rum and blue curacao
 - "Marry Me Martini"-cranberry, blue curacao, vodka and lemonade
 - "Blushing Bride"-cranberry, vodka, triple sec and lime
- *lemonade stand: lemonade, iced tea, lemons, berries, striped paper straws in your colors \$3
- *cocoa station: hot swiss cocoa with whipped cream, marshmallows,
white and dark chocolate shavings and peppermint sticks \$4

"the fine print"

- *menu items may not be substituted, however, upgrades are available for a fee
- *create your own package, ask us for more information

Pebble Creek Golf Course, Restaurant & Event Center

9799 Prechtel Road Cincinnati, OH 45239
513.385.4442 ext. 14 email: Teresa.pebblecreek@gmail.com