

The Upper Plate
at
Coldwater Cafe



banquet room information guide

19 E. Main Street, Tipp City, Ohio 45371

937.667.0007

www.coldwatercafe.com

Lunch Service

\$23.95 per person includes:

Three entrees to offer guests (preselected by host from list below)

Freshly baked bread

Soda, Lemonade, and house brewed Mint-Iced Tea

Menus printed for guests at each place setting

House made foccacia bread at each table

Private Room from 11:00 am until 4:00 pm

Entree Selections available

Quiche of the Day with fresh fruit

Chicken Pecan Salad on Mixed Greens

Grilled Salmon Salad

Grilled Chicken Salad on Mixed Greens

Chicken Pecan Salad Sandwich on Croissant*

Crab Cake Sandwich*

Grilled Chicken Club*

Turkey Panini*



Pasta (prep is the same as the downstairs menu)

*Sandwiches are served with House Made Potato Chips



Dinner Service

price per person includes:

Three Entrees to offer Guests (preselected by host from list below)

Freshly Baked Bread

Soda, Lemonade, and house brewed Mint-Iced Tea

Menus printed for Guests at each place setting

House made foccacia bread at each table

Private Room from 5:00 pm until close

Entree Selections available

Filet Mignon \$58.95

Salmon \$43.95

Lobster Crab Cakes \$44.95

Pork \$43.95

Grilled Chicken \$34.95

Penne Pasta tossed in Brie Sauce \$32.95

entree preparation and sides match the main dining room menu



Hot Hors D'oeuvre Selections

Katy's BBQ Beef Meatballs \$1.50 (GF)

*Three Cheese & Jalapenos Fried Ravioli with Marinara \$ 1.75

*Lobster Crab Cakes with Spicy Corn Remoulade \$3.95

*Hoisin Glazed Bacon Wrapped Scallops \$3.95

*Caramelized Onion & Gorgonzola Crostini \$2.95

Spinach & Artichoke Dip with Toasted Pita \$ 14.95

*Stuffed Mushrooms with Goat Cheese & Sausage \$2.25

prices listed are per piece/serving | prices are subject to change

*minimum order quantity of 24 required



Cold Hors D'oeuvre Selections

Assorted Cheeses, Dried Fruit, Nuts & Crackers \$3.75

Fresh Fruit with Whipped Lemon Dip \$2.50 (GF)

Seasonal Crudité with Cucumber Dill Dressing \$2.50 (GF)

Jumbo Shrimp Cocktail with Sriracha Cocktail Sauce \$27.00/lb (GF)

*Deviled Eggs with Maple Candy Bacon \$2.25 (GF)

*Bruschetta Crostini's with Fresh Mozzarella \$1.50

*Crab, Chili, & Lime Filo Tarts \$2.95

prices listed are per piece/serving | prices are subject to change

*minimum order quantity of 24 required



Salad Selections

House Salad is included with the price of dinner.

Hosts may choose to offer a specialty salad in place of the House Salad at an additional cost. All guests are served the same salad prior to dinner.

Specialty Salad Choices

Wedge Salad \$2.95 additional per guest
Seasonal Salad \$3.95 additional per guest

photos to come!

Dessert Selections

Hosts can choose to offer our signature English Tea Cake to all guests for an additional \$3.95 per guest

Hosts can choose to offer guests the selection of three desserts to order from for an additional \$7.95 per guest

Dessert Choices

Chocolate Mousse Cake

Nick's Carrot Cake

Chef's Choice Cheesecake

English Tea Cake

Chef's Choice Sorbet (Dairy Free/Gluten Free)

Hot Fudge Pecan Ball (Gluten Free)



Bar Options

Standard Bar

Any combination of beer, wine, and liquor is available.
All items listed below are provided and charged as ordered.

Beer

(charged by the bottle)

Bud Light
Michelob Ultra
Stella
Yuengling
W. Wing 10 Ton Stout
3 local/craft beers

Wine

(charged by the bottle)

Cabernet
Pinot Noir
Riesling
Charonnay
Moscato

Liquor

(charged by the drink)

Vodka:

Grey Goose, Tito's, Absolut

Gin:

Tanqueray, Bombay Sapphire

Tequila:

Jose Cuervo Gold, Patron

Rum:

Bacardi, Captain Morgan

Whiskey:

Jack Daniels, Crown Royal,
Maker's Mark

Scotch:

Dewar's

Bar Options

Craft Cocktail Bar

Cocktails are charged per what is ordered
Choose three of the following specialty cocktails:

Peachey's Dream Martini

Coldwater Cosmopolitan

Pear Martini

Classic/Dirty Martini

Coldwater Old Fashioned

Margarita

Manhattan

Lemon Drop Martini

Moscow Mule

Mimosa

Mimosa Bar

Set-up pricing based on final guest count plus opened Prosecco bottles. Guests pour and garnish their own drinks.

Pricing includes:

Orange Juice

Peach Puree

Cranberry Juice

Fresh Fruit garnishes like:

Strawberries, Raspberries

Blueberries, Orange Slices

20 Guests or less \$35

21-40 Guests \$55

41 Guests or more \$75

General Information

Room accommodates up to 48 guests

Screen and Projector available at no charge

Elevator is available for guest use

Private Restrooms

Variety of seating options for smaller groups

Specialty cakes and desserts may be brought in

Satellite radio available

Live entertainment is welcome

No Deposit needed; \$150.00 cancellation fee

Reservation finalized with contract & CC number

Food and Beverage Minimum applies

No room fees, instead we ask that \$500.00 is spent in food and drink during lunch hours and \$1,000.00 is spent in food and drink during dinner hours (\$2,000.00 for dinner in December).

Tax and Gratuity are added once the minimum has been met.



Contact Us

for bookings or questions:
call /text Jenny Swigart 937.667.0007
email jenny@coldwatercafe.com

Or scan the QR Code to fill out an Upper Plate Inquiry
and have Jenny reach out to you!

