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 Selections

$24 per person | Choose three of the following:

Quiche of the Day

house made with local swiss and fresh eggs, accompanied by fresh fruit

gluten free Chicken Pecan Salad on Mixed Greens

seasoned chunk chicken, celery, red onion, toasted pecans, mayo, spring grens, english cucumbers, grape tomatoes

gluten free Faroe Island Salmon Salad

spring greens, romaine, dried cranberries, toasted pecans, crumbled feta, champagne vinaigrette

Grilled Chicken Salad on Mixed Greens

greens, cucumbers, grapes tomatoes, parmesan, champagne vinaigrette

Chicken Pecan Salad Sandwich on Croissant*

house made croissant, green leaf lettuce, seasoned chunk chicken, celery, red onion, toasted pecans, mayo

Charleston Crab Cake Sandwich*

toasted kaiser roll, green leaf lettuce, heirloom tomato, spicy corn remoulade

Grilled Chicken Club*

toasted kaiser roll, grilled chicken breast, neuske's applewood smoked maple glazed bacon, lettuce, tomato, mayo served with house fried potato chips

Hot Ham and Brie

thinly sliced cherry wood smoked ham, triple cream brie, aioli, house made fig jam, dressed arugula, freshly grated parmesan, ciabatta roll

vegetarian Brie Pasta

penne pasta, triple cream brie, shallots, garlic, sun-dried tomatoes, baby spinach, and parmesan

price per person includes:

Soda, Lemonade, and house brewed Mint-Iced Tea
Menus printed for Guests at each place setting
House made foccacia bread at each table






Dinner Selections

choose three of the following:

gluten free **Denver Waygu** $73

8-ounce grilled coffee-black pepper rubbed coulotte, prepared medium rare, celeriac-potato puree, broccolini, fried oyster mushrooms tossed in brown butter, cherry-port jus

gluten free **Filet Mignon** $63

preapared medium, smashed potatoes, broccolini, black garlic bordelaise

gluten free **Faroe Island Salmon** $45

coconut jasmine rice, broccolini, cilantro-tamarind chili sauce, fresh cilantro

Lobster Crab Cakes $42

two house made lobster crab cakes, coconut jasmine rice, broccolini, spicy corn remoulade

gluten free **Prime Pork Ribeye** $44

smashed potatoes, broccolini, house made hot pepper jelly, fresh apple, fennel, and marcona almond salad with champagne vinaigrette

gluten free **Grilled Chicken** $35

smashed potatoes, broccolini, black garlic bordelaise

vegetarian **Brie Pasta** $33

penne pasta, triple cream brie, shallots, garlic, sun-dried tomatoes, baby spinach, & parmesan

price per person includes:

Soda, Lemonade, and house brewed Mint-Iced Tea

Menus printed for Guests at each place setting

House made foccacia bread at each table







Hot Hors D'oeuvre Selections

gluten free *Katy's BBQ Beef Meatballs $1.50

vegan Crispy Brussel Sprouts $3.95

*Three Cheese & Jalapenos Fried Ravioli with Marinara $ 1.75

*Lobster Crab Cakes with Spicy Corn Remoulade $3.95

*Caramelized Onion & Gorgonzola Crostini $2.95

Spinach & Artichoke Dip with Toasted Pita $ 14

*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

gluten free Fresh Fruit with Whipped Lemon Dip $2.50

gluten free Seasonal Crudité with Cucumber Dill Dressing $2.50

gluten free Jumbo Shrimp Cocktail w/ Sriracha Cocktail Sauce $27.00/lb

gluten free *Deviled Eggs with Maple Candy Bacon $2.25

*Bruschetta Crostini's with Fresh Mozzarella (seasonal) $1.50

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

Hearts of Romaine $5 additional per guest

Kale Salad $5 additional per guest







Dessert Selections

Hosts can choose to offer our signature English Tea Cake to all guests for an additional $5 per guest

Hosts can choose to offer guests the selection of three desserts to order from for an additional $8 per guest

Dessert Choices

Chocolate Mousse Cake

Nick's Carrot Cake

Chef's Choice Cheesecake

English Tea Cake

dairy free/gluten free Chef's Choice Sorbet

gluten free Hot Fudge Pecan Ball






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:

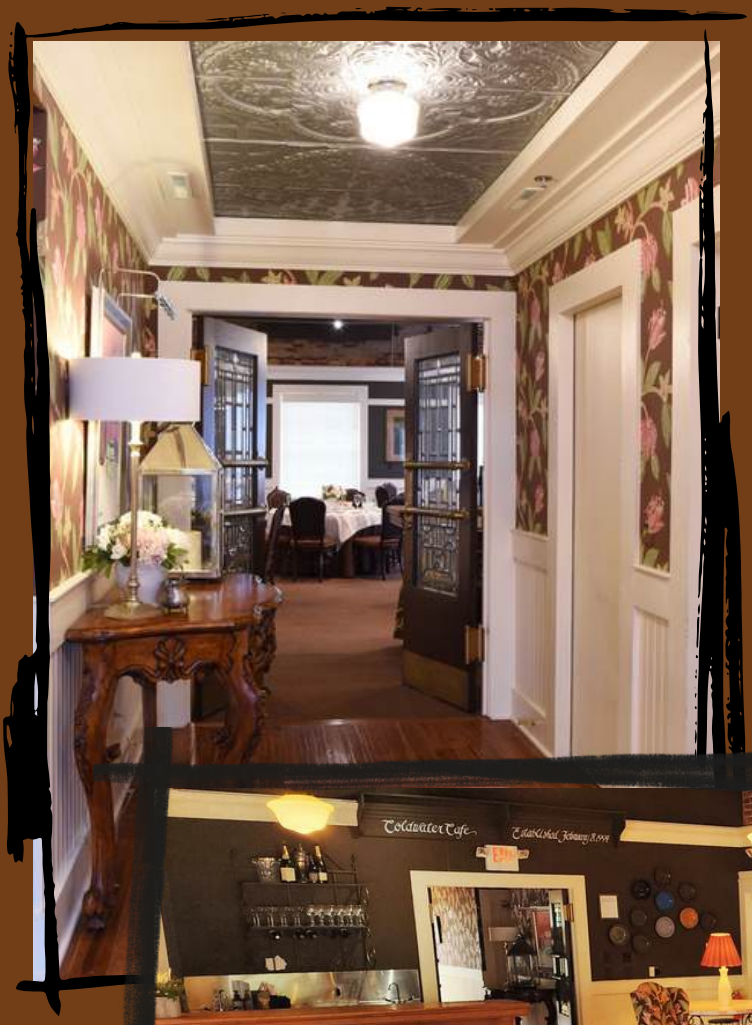
Orange Juice
Peach Puree
Cranberry Juice
Fresh Fruit garnishes like:
Strawberries, Raspberries
Blueberries, Orange Slices

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.






Coldwater Cafe





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!