

McHale's

EVENTS AND CATERING



The Grand Ballroom

Occupancy 370



The Pinnacle Ballroom

Occupancy 250

Located at 6 East 5th Street Covington, KY 41011



The Vista Ballroom

Occupancy 350



The Arbor Room

Occupancy 300

Located at The Gardens of Park Hills 1622 Dixie Hwy Park, Hills KY 41011



Congratulations on your engagement!

We have included some of our popular wedding packages below to get you started.

Our Event Planners are always happy to assist you as you create your perfect celebration.

We invite you to contact our planners to get a personalized proposal based on your exact needs. We have many packages available in different price ranges so that we can meet your budget expectations.

Our Main Office number is 859-442-7776.

Please keep in mind that we are always happy to explore new ideas and create custom menus with our award winning Chef.

Thank you for visiting our page on The KNOT.

We are excited to work with you!

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Each package includes the following

A Five Hour Event - Not your standard four hour event
(The bar will close ½ hour prior to the end of all events.)

Inviting banquet room with ample free parking

Complimentary wedding planner services provided by our knowledgeable event planners in addition to a McHale's Wedding Planning Binder

Complete set-up and clean-up of the room including contacting vendors for set-up times and placing all personal items

McHale's trained staff of dedicated bartenders, servers, chefs, banquet and hall managers to coordinate the details of your event while anticipating your guests' needs

A beautiful display of fresh fruit and assorted cheeses, smoked meats and crackers

Chef's choice of sumptuous hors d'oeuvres passed to your guests as they arrive

Beer, red and white wine passed to your guests as they arrive

Pre-set iced water and salad plate-served to each guest

Ivory or black full-length linens with overlays and napkins in your choice of over 25 colors, china, silverware, glassware (Chair covers available at Vista and Pinnacle)

Complimentary amenities include toasting flutes, cake knife and server, choice of vases for your tables and bouquets, table numbers and stanchions and decorative easels

Complimentary video projection package to showcase your personal videos
(Available at The Grand and Vista Room only, The Pinnacle has 52" TV Monitor)

For your wedding reception we will include a champagne toast for the bridal party as well as cake cutting services

Bottled Beer - Budweiser, Bud Light, Miller Lite and Amstel Light;
House Wines - Merlot, Cabernet Sauvignon, Chardonnay, Riesling, White Zinfandel and Champagne

Unlimited Coffee, iced and hot tea and soft drinks

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Four Star Buffet Event

Choice of one salad served with dinner rolls and butter

Caesar Salad

Romaine lettuce, black olives, parmesan cheese, croutons and a Caesar dressing

Marquise House Salad

Fresh mixed greens, cucumbers, tomatoes, onions, cheese, croutons and a ranch dressing

Spinning Salad

Fresh mixed greens, chopped eggs, parmesan cheese, croutons and a creamy house dressing

Select two of the following entrées

Hand Carved Choice Top Round of Beef served with Au Jus and fresh Horseradish

Hand Carved Home Baked Glazed Ham

Hand Carved Roasted Breast of Turkey served with a side of Gravy

Hand Carved Apple Glazed Pork Loin Roast

Panko Encrusted Tilapia pan seared with Garlic Aioli

Tuscan Chicken topped with Tomato, Mozzarella and Parmesan Cheese

Sun-Dried Tomato and Feta Stuffed Chicken Breast topped with a Tomato Alfredo Sauce

Select three items from the suggested accompaniments

Please note that we are always able to customize a menu just for you.

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Suggested Accompaniments

(If you have a favorite accompaniment that is not on our list, just ask.)

Italian Mostaccioli

Baked pasta smothered in an herbed marinara sauce and topped with a blend of three cheeses

Vegetable Rotini

Tri-color rotini pasta with mixed vegetables including yellow squash, zucchini, red peppers and red onion in a rich alfredo sauce and baked with feta and parmesan cheeses

Wild Rice Blend with Butter and Herbs

Steamed long grain wild and white rice infused with a blend of aromatic spices

Roasted Garlic Mashed Potatoes

Whipped potatoes with a blend of garlic and butter

Rosemary Quartered Potatoes

New red and Yukon gold potatoes seasoned with a hint of rosemary and other herbs

Sour Cream Potatoes

Sliced white potatoes baked in a creamy cheddar, sour cream and onion sauce

Country Style Seasoned Green Beans

Fresh green beans seasoned with diced ham and onions

Green Bean Casserole

Fresh green beans mixed with a creamy mushroom sauce and french fried onions

Glazed Baby Carrots

Belgian baby carrots glazed with a sweet orange butter

Steamed Vegetable Medley

A blend of fresh cauliflower, baby carrots and broccoli florets tossed in a seasoned butter

Pan Seared Garden Vegetables

Fresh zucchini, yellow squash, red onion, red bell pepper and carrots seasoned with butter, garlic and fresh herbs

Steamed Broccoli

Fresh broccoli florets steamed to perfection and tossed with a seasoned butter

(with or without cheddar cheese topping)

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Four Star Seated Dinner Event

First Course

A display of fresh fruit, assorted cheeses, smoked meats and crackers and a chef's choice of four assorted hors d'oeuvres passed to your guests as they arrive

Second Course

Choice of one salad plate-served with warm dinner rolls and cinnamon honey butter

Signature Salad

Bed of mixed greens, fresh tomatoes, julienne red onions, crumbled feta cheese and basil-balsamic vinaigrette

Spinning Salad

Fresh mixed greens, chopped eggs, parmesan cheese, croutons and a creamy house dressing
Caesar Salad

Romaine lettuce, black olives, parmesan cheese, croutons and Caesar dressing
Strawberry Fields

Mixed field greens, hearts of romaine, sliced strawberries, crumbled feta cheese, candied walnuts drizzled with a raspberry vinaigrette

Third Course

Choose two from below (duet)

Steakhouse-Style Charred New York Strip Steak topped with Crispy Onion Straws (4oz)

Stuffed Flank Steak Roulade with Spinach and Ciabatta

Herb Crusted Pork Tenderloin served with Plum Walnut Chutney

Baked Filet of Cod served with Lemon Garlic Butter

Panko Encrusted Tilapia pan seared with Garlic Aioli

Tuscan Chicken topped with Tomato, Mozzarella and Parmesan Cheese served over a bed of Rice
or Spinach Fettuccine

Sun-Dried Tomato and Feta Stuffed Chicken Breast topped with a Tomato Alfredo Sauce

Spinach and Gruyere Stuffed Chicken Breast

Suggested Accompaniments

Choose two accompaniments

Rosemary Quartered Potatoes

Roasted Garlic Mashed Potatoes

Parmesan Potato Duchess Rosette

Wild Rice Blend with Butter and Herbs

Seasoned Steamed Vegetable Medley

Pan Seared Garden Vegetables

Steamed Asparagus

Sautéed French Green Beans with Toasted Almonds