

The Warehouse Restaurant
Steak 'n Stein
At Historic Roscoe Village
400 N Whitewoman Street
Coshocton, Ohio 43812

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Banquet Facilities

Our banquet facilities found on the second floor of the Warehouse Restaurant can accommodate groups of 100 people, offering lunch buffets and dinner buffets or a served dinner for more formal events. This is a perfect setting for a corporate dinner, business meeting, birthday, holiday celebration, rehearsal dinner, class reunion, retirement dinner, or just a relaxing evening with friends or family.

Service Charge

A full banquet room is \$100 and a half banquet room is \$50. The room fee is waived for parties over 35. A service charge of 22% gratuity, linen fee, as well as the State of Ohio sales tax of 7% will be added to all food and beverage charges. A 50% deposit on room rental must be paid no later than 14 days prior to the event; events scheduled on a shorter notice will be handled on a case by case basis for availability.

Event Confirmation

Room set-up needs and menu selection must be confirmed NO LATER THAN 14 DAYS prior to the event, events scheduled on a shorter notice will be handled on a case by case basis for availability.

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 and reductions in the guaranteed number of guests will be accepted within 24 hours of the event. If the final count is not received 24 hours prior to the event, the original number will be considered the minimum number.

Billing

Final payment for the event is required to be paid upon departure and may be made by check, cash or credit card.

Food and Beverage Service

All food and beverage consumed on premises must be supplied by the Warehouse Restaurant Steak 'n Stein. Specialty items such as cakes are allowed to be brought to the event by the function holder. Food prepared for functions must be consumed on premises and is not permitted to leave the premises.

Room Availability

The Warehouse Restaurant Steak 'n Stein reserves the right to change function rooms and to increase/decrease the cost of the function space if the number of persons attending the function increases/decreases beyond the capacity of the original room.

Alcohol Service

The Warehouse Restaurant Steak 'n Stein holds liquor licenses and adheres to all laws imposed by the State of Ohio. All alcoholic beverages must be provided by The Warehouse Restaurant Steak 'n Stein, no alcohol may be bought to any public functions, and no unconsumed alcoholic beverages may be taken from the premises and alcohol will not be served to patrons under the age of 21. Failure to control reasonable alcohol consumption will result in immediate termination of the function.

Appetizers and Party Trays –All

appetizers and party trays are priced per person with a 20 person minimum.

Hot Appetizers (Priced per Person)

- Hand Rolled Meatballs (In your choice of style: Swedish, Italian, Sweet and Sour) **\$3.00**
- Bacon wrapped water chestnuts **\$1.50**
- Cajun Crawtails with cheese Polenta **\$3.50**
- Wings (bone-in or boneless in sauce of choice) **\$3.25**
- Stuffed mushrooms (in your choice of style: Crab, Andouille Sausage, or Mushroom stuffed mushrooms) **\$2.75**

Cold Appetizers (Priced per Person)

- Shrimp cocktail **\$6.00**
- Peel & eat shrimp **\$4.00**
- Assorted Finger sandwiches (Ham salad, tuna salad, chicken salad, and cucumber with a dill sauce) **\$2.00**
- Grilled chicken, sundried tomato, and herbed cream cheese Crostini's **\$2.50**
- Grilled beef tenderloin Bruschetta (Crostini bread with a tiger sauce, grilled beef tenderloin, caramelized onions and blue cheese) **\$6.00**

Party Trays (Market Value Price per Person)

- Fruit tray
- Vegetable tray
- Cheese tray
- Cold cut tray
- Artisan cheese-ball & crackers

The Banquet Buffets or

Plated Meals include a vegetable of choice, a starch of choice, plated house salad, rolls, and fresh brewed coffee or iced tea. A minimum of 20 people is required for buffets, additional entrees, starches, vegetables, & soups, may be added at a additional cost). All prices are per person. Wine service and a cash bar are available upon request.

Soup, Salad & Sandwich

Buffet includes assorted fresh cut deli meats, cheese & breads. Includes house or Caesar salad, choice of soup, chips, condiments, fresh brewed coffee & iced tea **\$13.99**-(Tax & tip included)

Vegetables

- California blend of vegetables (Broccoli, cauliflower, and carrots)
- Green bean Almondine
- P.R. Nye's Vegetable Du Jour

Starch

- Garlic mashed Redskin Potatoes
- Horseradish whipped potatoes
- Rice pilaf
- Steak n Stein Potatoes Au Gratin

Main Course

- Classic Stuffed pork chops with a béchamel sauce **\$13.99**
- Stuffed Chicken Oscar (crabmeat, asparagus, and mozzarella) with a chardonnay cream sauce **\$13.99**
- Stuffed Grecian chicken (spinach, pancetta, mozzarella) with a chardonnay cream sauce **\$11.99**
- Smothered Chicken (sautéed breasts smothered in cheese and sautéed vegetables) **\$9.99**
- Herb roasted pork loin with a Hunter sauce (tomatoes, and mushrooms in a demi-glace) **\$11.99**
- Oven roasted turkey breast with a seasoned turkey gravy **\$10.99**
- Prime Rib with Au Jus (buffet or plated style) **\$13.99**
- Medallions of Whole Beef Tenderloin w/caramelized onions & Au Jus **\$15.99**

Carving Station

- Hand carved Prime Rib **\$15.99**
- Hand carved Beef Tenderloin **\$17.99**

Pastas

- East of Cleveland Lasagna w/ Bolgnaise **\$9.99**
- Stuffed shells with a Ragu Toscano Sauce (Tuscan style meat sauce) **\$8.99**
- Baked Pasta Pre Ma Vera (penne pasta, sautéed vegetables and Italian cheeses baked to perfection) **\$7.99**
- Mediterranean Garden Pasta (*spinach, sun dried tomatoes, feta cheese, olive oil, & artichokes sautéed to perfection*) **\$7.99**
- Classic Homemade Four Cheese Macaroni & Cheese with diced Thick Pepper Bacon **\$5.99**

Soups \$3.75 per person

- Wedding Soup
- Tomato Bisque
- New England Clam Chowder
- Potato
- Ham & Bean
- Granny's Chicken Noodle
- Classic Red Chili
- Herb Potato

Deserts Price per Person

- Roscoe Apple Dumplings **\$4.50**
- Mid-Night Chocolate Cake **\$4.50**
- 24 Karat Cake **\$4.50**
- Choice of ice cream & topping (Vanilla, chocolate, cinnamon) **\$1.25**
- Assorted pies (there probably isn't a pie we can't make for you, so feel free to ask)
price dependent on selection and market value
- Cookies (there also probably isn't a cookie style we can't make for you, so feel free to ask)
price dependent on selection and market value
- Homemade Classic Fudge Brownies **\$1.00**
- Petit Fours (miniature assorted cakes and desert treats) **\$1.25**
- Assorted Dessert bars **\$2.00**
- Assorted Pastries **\$1.75**