



# Catering

By The Pour House



Fresh Fruit Display &  
Whipped Berry Compote Dip



Personalized service that turns  
your vision into reality!



Tomato Bruschetta Chicken



# Welcome

**Welcome to Catering and Event Services at the Pour House at Machinery Hall!**

**My name is Ben Daughters, owner of the restaurant. We are a locally owned, Chef Driven Gastropub in Downtown Chillicothe. We have been in operation since July 2017 in a historically renovated building built in 1881. Thank you for the opportunity to cater your event! We know that planning an event can be stressful, so we promise to do everything we can to ease the burden on you. We have extensive experience in hosting events from simple lunches for 10 guests, up to four course dinner service for 400 guests. We take great pride in delivering high quality food & beverage service and peace of mind for every type of event. Our menu is designed to balance an elevated approach with straightforward execution. We take care of every detail and are at your service through every step of the process.**

**We offer three different guest experiences for catering and events. In-house, offsite, and The Willis-James. In-house events are ideal for showers, reunions, corporate events, rehearsal dinners, and business meetings. We have three primary spaces within the restaurant available to host your event. These include the private “Stage Room”, inside the main dining room, and outdoors on our rooftop terrace, Terrace 27. Each of these spaces are tailored to fit your group of 10 to 60. Our off-site services are ideal for weddings, large group dining and intimate in-home parties. We have standing relationships with the larger venues in our area, and we are well equipped to serve up to 400 guests. You select the location, and we come to you. The third option we offer is through our partnership with The Willis-James Bed and Breakfast. The Willis-James is a 19th Century historically renovated home in Downtown Chillicothe. This setting is ideal for private dinners, corporate retreats, intimate weddings and cocktail parties. The Willis-James offers three unique spaces for your event: The Board Room, The Formal Dining Room and The Common Rooms.**

**The following pages go into detail on the food, unique spaces and service we offer our guests. There is virtually no request that we cannot satisfy. We pride ourselves on saying yes to the guest! Our catering and events sales manager Bre Combs along with our 60+ team members stand ready to support your event. Bre is available by phone at 740-771-4770, option 3 or by email at [pnhmcatering@gmail.com](mailto:pnhmcatering@gmail.com). She is at your service from first contact, through final event cleanup. Thank you again for considering catering and event service from the Pour House at Machinery Hall. As a locally owned restaurant who is passionate about our community, we are grateful for this opportunity.**

**Warm Regards,**

*Ben Daughters*  
**Owner**



# *Off-Site Services*

Personalized service that turns your vision into reality!

We are thrilled to offer our exceptional catering services at off site events that are tailored to meet the needs of any gathering!

At The Pour House, we understand that every event is unique. Whether you're hosting an intimate gathering of 10 or a grand celebration of 400, our culinary experts are here to curate an exquisite menu! We believe that every detail matters. Our attentive team works closely with you to understand your preferences, ensuring that your event reflects your style and personality. From elegant sit-down dinners to lively cocktail receptions, our flexible catering options cater to your desires.



Smoked Salmon Crostini



Beer Molasses Salmon



Petite Crab Cakes



# THE WILLIS-JAMES

BED & BREAKFAST

## PRIVATE DINING



- Elevated, private dining experience that is perfect for business groups, or intimate supper clubs!
- Plated & served lunch or dinner event for 12 guests.
- Single or multi course services available.

- Classy, private cocktail- style events that are perfect for birthday's, anniversaries, networking events & more!
- Private events for up to 30 Guests.
- Personalized heavy hors d' oeuvres selections & bar packages available.

## COCKTAIL PARTIES



## BUSINESS MEETINGS



- Enjoy the luxury of a high-end, private meeting space at The Board Room of The Willis-James!
- Comfortable seating for groups up to 14.
- Amenities include a 70" flat-screen television for projection, dedicated wireless network, a kitchenette for food and beverage service, whiteboard, and private bathroom.

UNIQUE, HAND-CURATED SUPPER CLUB MENU AVAILABLE EXCLUSIVLY FOR THE WILLIS- JAMES! ADDITIONAL DETAILS & MENU AVAILABLE UPON REQUEST.



# *In-House Services*

Enjoy all The Pour House has to offer with the luxury of a space just for you!

## *POUR HOUSE STAGE*



- Private dining experience that is perfect for business meetings & more intimate events!
- Comfortable seating for groups up to 20.
- Pricing begins at \$25 per hour

## *POUR HOUSE STAGE+*



- Partial private space that is perfect for rehearsal dinners, baby showers, birthday's, and more!
- Comfortable seating for groups up to 40.
- Pricing begins at \$50 per hour

## *TERRACE 27*



- Partial or Full private, outdoor space that is perfect for any occasion!
- Comfortable seating for groups up to 60.
- Includes the lounge area with the fire table.
- Half Terrace pricing begins at \$75 per hour.
- Full Terrace pricing begins at \$125 per hour.



# *In-House Services*

Menu Selections

**Providing a superior experience is our primary goal!**  
**In order to provide an exceptional service for your group and others dining with us, we offer different menus based on total number of guests.**

---

## **GROUP DINING: 12 & UNDER**

Full Menu Available

## **GROUP DINING: 13 - 20**

Limited Menu Available

## **GROUP DINING: 20+**

Buffet Menus Available



# Menu Selections

Chef-driven cuisine using fresh, high quality ingredients!

## HORS D'OEUVRES

VEGETABLE CRUDITÉ \$6 PER GUEST

FRESH FRUIT DISPLAY \$7 PER GUEST

CHEESE & CHARCUTERIE DISPLAY \$8 PER GUEST

BLACK RASPBERRY BEAN DIP \$45  
*Tortilla Chips*

PETITE CRAB CAKES \$150  
*Lemon Aioli (30 Pieces)*

HOT DOG IN PUFF PASTRY \$65  
*Ale Mustard (30 Pieces)*

SUN DRIED TOMATO MOUSSE CUPS \$75  
*SDT & Goat Cheese Mousse, Phyllo Cups (30 Pieces)*

SHRIMP COCKTAIL SHOOTERS \$70  
*Vodka Cocktail Sauce (30 Pieces)*

MACHINERY HALL BEEF SLIDERS \$150  
*Brioche Bun, Caramelized Onions, Spicy Mayo (30 Pieces)*

CAPRESE SKEWERS \$95  
*Marinated Mozzarella, Cherry Tomatoes, Balsamic Glaze (30 Pieces)*

CHEF'S CHOICE ARANCINI \$65  
*Seasonal Selection of Breaded & Fried Risotto (30 Pieces)*

BBQ MEATBALL SHOOTERS \$90  
*House- Made Meatball with BBQ Sauce (30 Pieces)*

DEVEILED EGGS \$50  
*Classic, Bacon, or Salmon (30 Pieces)*

SMOKED SALMON CROSTINI \$70  
*Crème Fraîche, Caper, Rosemary (30 Pieces)*

CHICKEN & WAFFLE BITES \$125  
*Hand Breaded & Fried Chicken & Sugar Glazed Waffles (30 Pieces)*

Caprese Skewers



Deviled Eggs

**SERVES 20 GUESTS.**

PRICING GUARANTEED THROUGH DECEMBER 2023



# Menu Selections

Chef-driven cuisine using fresh, high quality ingredients!

## BREAKFAST

| Tier One<br>"CONTINENTAL"<br>Breakfast Buffet   | Tier Two<br>"RISE & DINE"<br>Breakfast Buffet   | Tier Three<br>"DOWN HOME"<br>Breakfast Buffet   | Breakfast<br>Beverage Service   |
|---|---|---|---|
| <b>\$12 Per Guest</b>   | <b>\$16 Per Guest</b>   | <b>\$20 Per Guest</b>   | <b>\$4 Per Guest</b>  |
| <ul style="list-style-type: none"> <li>Scrambled Eggs with Cheddar Cheese &amp; Chive</li> <li>Bacon</li> <li>Toast &amp; Butter</li> <li>Fresh Seasonal Fruit</li> </ul> | <ul style="list-style-type: none"> <li>Scrambled Eggs with Cheddar &amp; Chive</li> <li>Bacon</li> <li>Sausage</li> <li>Toast &amp; Butter</li> <li>Home Fries</li> <li>Fresh Seasonal Fruit</li> </ul> | <ul style="list-style-type: none"> <li>Scrambled Eggs with Cheddar &amp; Chive</li> <li>Bacon</li> <li>Sausage</li> <li>Toast &amp; Butter</li> <li>Home Fries</li> <li>Fresh Seasonal Fruit</li> <li>Biscuits and Gravy</li> </ul> | <ul style="list-style-type: none"> <li>Hot Coffee with Cream &amp; Sugar</li> <li>Orange Juice</li> </ul> |

## LUNCH

| Tier One<br>"ARTISAN DELI"<br>Lunch Buffet<br><small>*Available as a Box Lunch Option*</small>  | Tier Two<br>"GOURMET PASTA"<br>Lunch Buffet   | Tier Three<br>"POUR HOUSE<br>SIGNATURE"<br>Lunch Buffet  | Lunch<br>Beverage Service  |
|---|---|--|--|
| <b>\$17 Per Guest</b>   | <b>\$20 Per Guest</b>   | <b>\$22 Per Guest</b>  | <b>\$4 Per Guest</b>   |
| CHOICE OF TWO<br><ul style="list-style-type: none"> <li>Chicken Caesar Wrap</li> <li>Buffalo Chicken Wrap</li> <li>Quinoa Wrap (V)</li> <li>Caprese Sandwich (V)</li> <li>Roast Beef &amp; Swiss Sandwich</li> <li>Turkey BLT Sandwich</li> <li>Chicken Salad Croissant</li> </ul> -----<br><ul style="list-style-type: none"> <li>House-Fried Potato Chips</li> <li>Pickle Spear</li> <li>Chocolate Chip Cookie</li> </ul> | <ul style="list-style-type: none"> <li>Cavatappi Pasta</li> <li>Grilled Chicken</li> <li>Marinara Sauce</li> <li>Vine Ripe Tomato</li> <li>Wild Mushrooms</li> <li>Caramelized Onion</li> <li>Parmesan Cheese</li> </ul> -----<br><ul style="list-style-type: none"> <li>House Salad with Ranch &amp; Balsamic Dressing</li> <li>Chocolate Chip Cookie</li> </ul> | <ul style="list-style-type: none"> <li>Herb Marinated Grilled Chicken Breast with Tomato Bruschetta</li> <li>Roasted Redskin Potatoes</li> <li>Seasonal Vegetable Medley</li> <li>House Salad with Ranch &amp; Balsamic Dressing</li> <li>Chocolate Chip Cookie</li> </ul> | <ul style="list-style-type: none"> <li>Lemon-Infused Water</li> <li>Iced Tea with Fresh Lemon &amp; Sugar</li> </ul> |

**MINIMUM 10 GUESTS TO ORDER.**

PRICING GUARANTEED THROUGH DECEMBER 2023



# Dinner Menu Selections

Chef-driven cuisine using fresh, high quality ingredients!

## “Gold”

**\$32 Per Guest**

One Entree  
Two Starch Side  
One Vegetable Side

## “Platinum”

**\$39 Per Guest**

Two Entree  
Two Starch Side  
One Vegetable Side

### ENTREES

Herb Marinated Grilled Chicken Breast with Tomato Bruschetta

Roasted Pork Loin with Rosemary Cider Glaze

Roast Beef with Peppercorn Demi

Roasted Turkey Breast with Herb & Garlic Butter

Holiday Ham with Citrus & Brown Sugar Glaze

\*Grilled Salmon with Beer Molasses Sauce

\*Sliced Beef Tenderloin with Wild Mushroom Jus

### STARCH SIDES

Herb Roasted Redskin Potatoes

Whipped Potatoes

Sage Derby Mac & Cheese

Green Bean Casserole

Creamy Corn Casserole

### VEGETABLE

### SIDES

Seasonal Vegetable Medley

Country-Style Green Beans

Honey Glazed Carrots

Cranberry Chutney

## “The Standard”

**\$25 Per Guest**

Herb Marinated Grilled Chicken Breast with Tomato Bruschetta

Whipped Potatoes

Seasonal Vegetable Medley

### BUFFETS SERVED WITH

House Salad with Ranch and Balsamic Dressing & Dinner Rolls

**MINIMUM 10 GUESTS TO ORDER.**

MENU & PRICING GUARANTEED THROUGH DECEMBER 2023

**\*Available on Platinum Selection**



# Rental Pricing

For In-House & Willis James Private Events

## POUR HOUSE

| STAGE     | Open-4:00pm                    | 4:00pm-Close |
|-----------|--------------------------------|--------------|
| Sunday    | \$100/Hr.                      | \$75/Hr.     |
| Monday    | \$25/Hr.                       | \$50/Hr.     |
| Tuesday   | \$25/Hr.                       | \$50/Hr.     |
| Wednesday | \$50/Hr.                       | \$75/Hr.     |
| Thursday  | \$50/Hr.                       | \$75/Hr.     |
| Friday    | \$100/Hr.                      | \$150/Hr.    |
| Saturday  | \$100/Hr.                      | \$150/Hr.    |
| Notes     | Seats up to 20, 2 Hour Minimum |              |

| STAGE +   | Open-4:00pm                    | 4:00pm-Close |
|-----------|--------------------------------|--------------|
| Sunday    | \$150/Hr.                      | \$125/Hr.    |
| Monday    | \$50/Hr.                       | \$100/Hr.    |
| Tuesday   | \$50/Hr.                       | \$100/Hr.    |
| Wednesday | \$75/Hr.                       | \$100/Hr.    |
| Thursday  | \$75/Hr.                       | \$100/Hr.    |
| Friday    | \$125/Hr.                      | \$175/Hr.    |
| Saturday  | \$125/Hr.                      | \$175/Hr.    |
| Notes     | Seats up to 40, 2 Hour Minimum |              |

## TERRACE 27

| Half Terrace | Open-4:00pm                    | 4:00pm-Close |
|--------------|--------------------------------|--------------|
| Sunday       | \$100/Hr.                      | \$50/Hr.     |
| Monday       | \$75/Hr.                       | \$125/Hr.    |
| Tuesday      | \$75/Hr.                       | \$125/Hr.    |
| Wednesday    | \$75/Hr.                       | \$125/Hr.    |
| Thursday     | \$75/Hr.                       | \$125/Hr.    |
| Friday       | \$100/Hr.                      | \$150/Hr.    |
| Saturday     | \$100/Hr.                      | \$150/Hr.    |
| Notes        | Seats up to 20, 2 Hour Minimum |              |

| Full Terrace | Open-4:00pm                    | 4:00pm-Close |
|--------------|--------------------------------|--------------|
| Sunday       | \$150/Hr.                      | \$75/Hr.     |
| Monday       | \$125/Hr.                      | \$175/Hr.    |
| Tuesday      | \$125/Hr.                      | \$175/Hr.    |
| Wednesday    | \$125/Hr.                      | \$175/Hr.    |
| Thursday     | \$125/Hr.                      | \$175/Hr.    |
| Friday       | \$150/Hr.                      | \$225/Hr.    |
| Saturday     | \$150/Hr.                      | \$225/Hr.    |
| Notes        | Seats up to 60, 2 Hour Minimum |              |

PRICING GUARANTEED THROUGH DECEMBER 2023



# *Rental Pricing*

For In-House & Willis James Private Events

## THE WILLIS - JAMES

The Rental for The Willis-James is priced at \$400 for a 3 hour event.  
This includes use of the Common & Dining Rooms.  
This fee includes the set up and after event cleaning.

## THE BOARD ROOM AT THE WILLIS-JAMES

| HALF DAY RENTAL |               |
|-----------------|---------------|
| Sunday          | \$250         |
| Monday          | \$250         |
| Tuesday         | \$250         |
| Wednesday       | \$250         |
| Thursday        | \$250         |
| Friday          | \$250         |
| Saturday        | \$250         |
| Notes           | 8:00am-1:00pm |

| FULL DAY RENTAL |               |
|-----------------|---------------|
| Sunday          | \$400         |
| Monday          | \$400         |
| Tuesday         | \$400         |
| Wednesday       | \$400         |
| Thursday        | \$400         |
| Friday          | \$400         |
| Saturday        | \$400         |
| Notes           | 8:00am-5:00pm |

**PRICING GUARANTEED THROUGH DECEMBER 2023**