

by the

Hilton

Cincinnati Hirport



The Hilton Cincinnati Airport offers a variety of services and amenities to enhance our wedding packages. The following outlines the additional enhancements to compliment your special day. Simply choose your menu and beverage options, then sit back and enjoy a fine dining experience and let our

professional banquet staff take care of the rest!

	Rehearsal Package	Reception Package
Two (2) Hours of Domestic Beer and Deluxe Wine	•	
Four (4) Hours of Domestic Beer and Deluxe Wine		•
Overnight Accommodations on Wedding Night		•
Domestic Cheese & Fruit Display		•
Champagne Toast for Bridal Party		•
Assorted Sweet Treats & Desserts	•	
Custom Menu Tasting of 2 Entrees for Bride & Groom		•
No Room Rental Fees or Time Limit	•	•
Complimentary Set Up & Tear Down of Event	•	• • • • • • • • • • • • • • • • • • •
Complimentary Centerpieces	•	•
White Floor Length Linens with Black Overlay and Black Napkins	•	•
Tables Fully Set with China, Stainless Flatware and Glassware	•	•
Professional Cake Cutting and Plating		•
Head Table on Riser		•
Table Numbers for Assigned Seating	•	•
Complimentary Bartender Fees	•	•
Complimentary Carver Fees		•
Dedicated Banquet Captain	•	•
Experienced Executive Chef		
Discounted Room Rates	•	•
HHonors Event Planner Points	•	•



Rehearsal - \$40 per guest

Reception - \$50 per guest

All Entrees Include:

Preset Salad Choice with Assorted Dressings, Seasonal Vegetables, Warm Dinner Rolls with Whipped Butter

ROASTED PORK LOIN

Glazed Carrots, Homemade Applesauce along side Roasted Fingerling Potatoes

BLACKENED SALMON

Mango Pico de Gallo and Wild Rice Pilaf

PAN SEARED AIRLINE CHICKEN BREAST

Shiitake and Bacon Cream Sauce served atop Roasted Garlic Mashed Potatoes

FLAME GRILLED 10 oz. NY STRIP

Honey Chipotle Butter and Smoked Gouda Mashed Potatoes

GULF COAST TILAPIA

Lemon Cream Sauce Topped with Pico de Gallo and Lump Blue Crab Served with Wild Rice Pilaf

PORTABELLO RAVIOLI al PESTO

Portobello Ravioli with Onion, Sundried Tomatoes, Kalamata Olives and Spinach Tossed with Basil Pesto and Topped with Feta and Parmesan Cheese.

PLATED DUETS:

All Duets are Served with a New York Strip Medallions with your Choice of Sauce: Gorgonzola Demi, Truffle Bleu Cheese Butter, Honey Chipotle Butter or Diane Sauce

With Your Choice of an Accompanying Entrée:

Blackened Salmon with Mango Pico de Gallo Pan Seared Chicken with Shiitake Bacon Cream Pork Tenderloin Medallion with Blackberry Balsamic Glaze Grilled Gulf Coast Jumbo Shrimp

Upgrade Your Duet Selections to Filet Mignon for only \$4/guest Starch Selections: Wild Rice Pilaf Roasted Fingerling Potatoes Smoked Gouda Mashed Potatoes Roasted Garlic Mashed Potatoes Roasted New Potatoes Duchess Potatoes

All Banquet Charges are Subject to a 22% Taxable Service Charge and 6% Sales Tax.





All Buffets Include:

Preset Salad Choice with Assorted Dressing, Warm Dinner Rolls with Whipped Butter. Each Buffet Will Consist of 1 Entrée Selection Along with 1 Carving Station

CHOOSE TWO ACCOMPANIMENTS:

Grilled Vegetable Medley Green Bean Almandine Southern Style Green Beans Broccoli with Pecan Butter Broccoli Cauliflower Carrot Medley Ginger Glazed Carrots Sunshine Blend Steamed Asparagus (seasonal) Roasted Garlic Mashed Potatoes Gouda Smashed Potatoes Sweet Potato Casserole Four Cheese Macaroni & Cheese Parmesan Crusted Red Skinned Potatoes Herb Roasted Fingerling Potatoes Wild Rice Pilaf Cheese Ravioli with Marina or Alfredo

ENTRÉE SELECTIONS:

Chicken Marsala Lasagna with Meat Sauce Beef Medallions with Gorgonzola Cream Sauce Portobello Ravioli Chicken Piccatta Herb Crusted Pork Loin Tilapia Vera Cruz Champagne Dill Salmon

CARVING STATION*

Chef Carved with Appropriate Condiments Herb Crusted Pork Loin Roasted Strip Loin of Beef

Upgrade Your Choice of Carving Station to Prime Rib or Beef Tenderloin for \$6/guest!



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\$50 per guest 30 guest minimum

Includes Four (4) hours of Domestic Bottled Beer, Deluxe Wines and Assorted Soft Drinks, Starbucks® Coffee and Iced Tea. Selection of Hors d 'Oeuvre service for Sixty (60) Minutes

> Domestic & Smoked Cheeses with Baguette Slices and Crackers Grilled Vegetable Display with Hummus Assorted Dessert Display

Choice of 4 of the following:

Blanton's® BBQ Meatballs Spanikopita Bacon Wrapped Chicken Tejanos Vegetable Spring Rolls with Sweet & Sour Shrimp and Grits Fresh Fruit Kabobs Pork Pot Stickers with Thai Chili Soy Dip Miniature Goetta Grilled Cheese Crab Rangoon with Sweet & Sour Miniature Kentucky Hot Browns Trio of Crostinis Assorted Finger Sandwiches Quesadilla Cornucopia with Smoked Chicken Buffalo Styled Hot Wings Edamame & Shiitake Salad Shooters

<u>Choice of Carving Station:</u> Chef Carved with Mini Rolls and Appropriate Condiments Pork Loin or Roasted Strip Loin of Beef

<u>Late Níght Treats</u>

\$12 per guest Service for 30 minutes

CINCINNATI STYLE CONEY STATION

Cincinnati Style Chili, Hot Dogs, Coney Buns, Shredded Cheese, Diced Onions, Mustard, Ketchup and Oyster Crackers.

NACHO BAR

Seasoned Ground Beef with Nacho Cheese Dip, Seasoned Black Beans, Guacamole, Salsa Roja, Salsa Verde, Sour Cream, Jalapenos, Tortilla Chips and Cinnamon Sugar Sopapillas.

BUILD YOUR OWN SLIDERS

Mini Hamburgers, Buns, Assorted Sliced Cheeses, Lettuce, Tomato, Red Onion and Bread & Butter Pickles.

ICE CREAM SOCIAL

Chocolate and vanilla Ice Cream, Caramel, Chocolate and Raspberry Sauces, Rainbow Sprinkles, Chopped Peanuts, Cherries and Whipped Cream. Served with Waffle Cones.

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Beverage Servíce



Alcoholic beverages are not permitted to be brought in to the banquet rooms by patrons and guests. All federal, state and local laws pertaining to the purchase and consumption of alcoholic beverages will be followed.

Add Additional Hours of Bar to Your Standard Package for \$10/guest per hour.

BAR SELECTIONS

Domestic Beers

Included in Package Budweiser Bud Light Coors Light Miller Lite

Premium Beers

Upgrade for \$10/guest Stella Artois Sam Adams Boston Lager Blue Moon Corona Additional Hours \$2/guest

Deluxe Wines

Included in Package Copper Ridge Chardonnay Copper Ridge White Zinfandel Copper Ridge Cabernet Sauvignon Copper Ridge Merlot

Premium Wines

Upgrade for \$12/guest Liberty School Cabernet Sauvignon Hess Select Chardonnay The Seeker Pinot Noir NXNW Riesling Additional Hours \$3/guest

Deluxe Liquors

Upgrade for \$12/guest New Amsterdam Gin New Amsterdam Vodka Don Q Silver Rum El Jimador Gold Tequilla Grants Scotch Early Times Bourbon Four Roses Bourbon Bols Amaretto Bols Triple Sec Additional Hours \$3/guest

Premium Liquors

Upgrade for \$15/guest Boodles Gin Stolichnaya Vodka Mt. Gay Eclipse Rum 1800 Tequilla Cutty Sark Scotch Jack Daniels Whiskey Ridgemont Reserve 1792 Bourbon Southern Comfort Liquor Dissarono Amaretto Cointreau Liqueur Additional Hours \$4/guest

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Hilton Information

Welcome to the Hilton Cincinnati Airport!

Our expertly trained staff is anxiously awaiting the arrival of your event!

Please note, by signing a contract to hold your event at the Hilton, you are agreeing to the following policies and procedures:

BANQUET MENUS

Final banquet menus, room arrangements, and all other intricate details of the event are required to be detailed with the catering departments two (2) weeks prior to your arrival. Due to food ordering requirements and staffing, all food and beverage details and revisions must be 100% final no later than 72 business hours before your event. All food and beverage must be purchased through the Hotel.

OUTSIDE FOOD AND BEVERAGE

Outside food and beverage are not permitted in meeting or banquet rooms.

MEETING ROOMS, SET UP & RENTAL

If the number of guests fluctuates or the room reserved cannot be made available to guests, the Hotel reserves the right to substitute a similar room for the function. The Hotel reserves the right to charge additional set up fees for changes to set up the day of the event.

GUARANTEE AGREEMENT

We require a confirmation of guaranteed attendance 72 business hours prior to all functions. After the guarantee has been confirmed, the count cannot be reduced. Your final bill will be based on the guarantee number plus any additional charges incurred. Should a guarantee not be placed, we will use the number indicated on the signed Banquet Event Order (BEO) for the guarantee. Meals will be prepared for your guaranteed head count, but, if you wish, the room will be set for 3% over your guarantee and our kitchen staff will make every effort to duplicate your menu for the additional guests.

SERVICE CHARGE AND TAXES

All prices are subject to a 22% service charge and applicable state taxes (6%) for all Food, Beverage, Meeting Room Set Up/Rental and Audio Visual Equipment. Service charge is also subject to sales tax.

BILLING & DEPOSITS

All social functions require an advanced deposit outlined in your sales contract. Deposits are 100% non-refundable if event is cancelled. All social functions are to be paid prior to the start of the function. All other functions require payment after the event concludes. Please refer to your sales contract for details.

LOST & FOUND

The Hotel is not responsible for damage or loss to any articles left in the Hotel prior to or following you event. Security arrangements should be made for all articles set up prior to planned event or left unattended at anytime.

EVENT CANCELLATION

Cancellation fees will apply to any cancelled event. Cancellation terms are outlined in the sales contract. Cancellation fees will not be applied to a future booking.

INTERNET CONNECTIONS

Hard wired and wireless connections are available in all meeting rooms. A fee will be outlined in your Banquet Event Order (BEO).

MUSIC & AUDIO VISUAL

In respect to other Hilton guests, all music and microphone use must end by 12 midnight.

SHIPPING & RECEIVING

The Hilton is happy to receive packages with materials for your event. We ask that packages not arrive more than 72 business hours before your event. We also recommend packages be in attention to the guest who will be retrieving them from the front desk.

<u>EVENT ROOM DÉCOR</u>

Open flames, glitter, sand, bubbles and confetti are not permitted. Our banquet departments offers white and black linen complimentary.

SPECIALIZED / DIETARY MENUS

Please inform your Catering Manger should any of your guests require a specialized menu. Our kitchen staff will produce a meal to fit their requirement.

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