



**EMBASSY  
SUITES**  
by HILTON™

Cincinnati - Northeast (Blue Ash)

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*Happily ever after starts here.*

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At Embassy Suites by Hilton™ we deliver what matters most –  
and your dream wedding is very important to us. Say, “I Do,”  
to our full-service venues, caring staff, and beautifully redesigned ballroom.

With our two-room suites, free made-to-order breakfast each morning,  
and complimentary drinks\* and snacks every night,  
the entire wedding party will be relaxed,  
well-rested and ready to celebrate your big day.

We're delighted to welcome you to our hotel,  
so stay with us and experience all that Embassy Suites has to offer.

*Full hotel renovations completed in 2016.*





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## *Happily Ever After Wedding Packages*

### Once in a lifetime to happily ever after.

Embassy Suites Blue Ash features a variety of unique event spaces paired with delicious catering options and expert event planners. From bridal brunches to rehearsal dinners and wedding ceremonies, our experts can help plan many of your wedding events. We also provide room blocks and personalized online web pages to help coordinate your event with out-of-town guests. Our presidential suite features top-notch amenities perfect for your wedding night escape.

#### **YOUR WEDDING PACKAGE WILL INCLUDE:**

- ~ Choice of Elegant Buffet, Plated Dinner Package or Dinner Stations Package
- ~ Four Hour Name Brand Open Bar
- ~ Welcome reception for the wedding party
- ~ Cocktail reception with passed hors d'oeuvres
- ~ Champagne toast for your wedding party
- ~ Professional onsite wedding coordinator
- ~ Complimentary cake cutting service
- ~ White tablecloths and white napkins
- ~ Teas lights on mirror centerpieces
- ~ Bartenders, carvers, butlers and attendants (unless noted)
- ~ Chilled bottle of champagne on your wedding night
- ~ Overnight Suite accommodations for the Bride and Groom

#### **ENHANCEMENTS AVAILABLE:**

- ~ Chair Covers and Choice of Bows
- ~ Premium Brand Liquors
- ~ Extended hours for reception
- ~ Breakfast with the Bride and Groom
- ~ Rehearsal Dinners
- ~ Overnight accommodations for your guests
- ~ Special discounts or enhancements for Friday, Sunday or Holiday Receptions
- ~ Floor length tablecloths





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## Enhancements

### GRAND ATRIUM CEREMONY – \$1,000

Ceremony fee includes:

- ~ Beautiful water wall backdrop
- ~ Theater style seating with center aisle
- ~ Rehearsal evening prior
- ~ Microphone

### RECEPTION ENHANCEMENTS

- ~ Colored napkins **\$2 per napkin**
- ~ Chair Covers with Bows **\$6 per chair**
- ~ Wine Service with Dinner **Starting at \$25.00 per bottle**
- ~ Server-Passed Champagne for arriving guests **Starting at \$24.00 per bottle**
- ~ Extended Hours for Reception **\$500 per hour**
- ~ Extended Hours of Open Bar **Based on Bar Package**
- ~ Vendor meals - club sandwich with chips **\$17.00**
- ~ Children's meals - chicken tenders with fries **\$17.00**

### COLD HORS D'OEUVRES

- International and Domestic Cheese and Artisan Breads **\$5 per person**
- Beef Tenderloin Canape **\$200 per 100 pcs.**
- Mediterranean Antipasto Skewer **\$200 per 100 pcs.**
- Tomato Bruschetta **\$200 per 100 pcs.**
- Classic Shrimp Cocktail **Market Price**

### HOT HORS D'OEUVRES

- Crispy Petite Crab Cakes with Remoulade Sauce **\$300 per 100 pcs.**
- Candied Apple Pork Belly **\$200 per 100 pcs.**
- Raspberries & Brie en Croute **\$200 per 100 pcs.**
- Asparagus and Asiago in Phyllo **\$200 per 100 pcs.**
- Bacon Wrapped Scallops **\$300 per 100 pcs.**
- Spanakopita **\$200 per 100 pcs.**
- Vegetable Spring Rolls with Sweet Chile Sauce **\$200 per 100 pcs.**
- Wild Mushroom Beggar's Purse **\$200 per 100 pcs.**







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## *Elegant Buffet Selections*

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### COCKTAIL HOUR

As part of this package your guests will begin their cocktail hour with a beautiful display of fresh fruit, crudité and cheeses PLUS your choice of two of the following butler passed Hors d'oeuvres:

- ~ Candied Apple Pork Belly
- ~ Raspberries & Brie en Croute
- ~ Asparagus and Asiago in Phyllo
- ~ Wild Mushroom Beggar's Purse
- ~ Bacon Wrapped Scallops
- ~ Spanakopita
- ~ Vegetable Spring Rolls with Sweet Chile Sauce
- ~ Beef Tenderloin Canape
- ~ Mediterranean Antipasto Skewer
- ~ Tomato Bruschetta



### EMBASSY GRAND BUFFET

**2 Entrée Buffet - \$56**

**3 Entrée Buffet - \$61**

Buffet served with fresh bread and rolls, coffee, tea, decaf and iced tea.

Seasonal Fruit Display

#### **Select One of the following Salads:**

- ~ Summit Park Salad - Baby Greens with Sun-Dried Cherries, Mandarin Oranges and Sliced Red Onion with Raspberry Vinaigrette
- ~ Mixed Field Green Salad - Mixed Field Greens with Roma Tomatoes, Cucumber & Carrot Served with Your Choice of Traditional Ranch Dressing or Herb Vinaigrette

#### **Select 2 or 3 of the following Entrees:**

- ~ Chef Carved Prime Rib of Beef or Tenderloin of Beef (Carver included in package price)
- ~ Sautéed Chicken Pesto with Portobello Mushrooms Pasta Primavera with Artichoke Hearts, Zesty Basil Marinara
- ~ Grilled Tuscan Chicken with roasted red peppers, green olives and rosemary
- ~ Seared Faroe Island Salmon with Citrus Butter
- ~ Pasta Primavera with Pesto Cream Sauce

#### **Select 2 Accompaniments:**

- ~ Yukon Gold Potatoes
- ~ New Potato Medley
- ~ Roasted Garlic Mashed Potatoes
- ~ Wild Rice Pilaf
- ~ Chef Selected Seasonal Vegetable



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## *Plated Dinner Selections*

### COCKTAIL HOUR

As part of this package your guests will begin their cocktail hour with a beautiful display of fresh fruit, crudité and cheeses PLUS your choice of two of the following butler passed Hors d'oeuvres:

- ~ Candied Apple Pork Belly
- ~ Raspberries & Brie en Croute
- ~ Asparagus and Asiago in Phyllo
- ~ Wild Mushroom Beggar's Purse
- ~ Bacon Wrapped Scallops
- ~ Spanakopita
- ~ Vegetable Spring Rolls with Sweet Chile Sauce
- ~ Potato Skins
- ~ Beef Tenderloin Canape
- ~ Mediterranean Antipasto Skewer
- ~ Tomato Bruschetta

### SELECT ONE SALAD

#### SUMMIT PARK SALAD

Baby Greens with Sun-Dried Cherries, Mandarin Oranges and Sliced Red Onion with Raspberry Vinaigrette

#### MIXED FIELD GREEN SALAD

Mixed Field Greens with Roma Tomatoes, Cucumber & Carrot Served with Your Choice of Traditional Ranch Dressing or Herb Vinaigrette

### SELECT ONE ENTRÉE:

- ~ Chicken Citron - Citrus Marinated Chicken Breast with a Light Citrus Cream Sauce **\$53**
- ~ Chicken Marsala - Lightly Floured and Seared, Served with Sautéed Mushrooms and Rich Marsala Sauce **\$53**
- ~ Chicken Tuscany - Chicken Breast Parmesan Breaded with a White Wine Cream Sauce with Sautéed Mushroom, Artichoke and Tomatoes **\$54**
- ~ Chicken Piccata - Delicately Seared Chicken Breast Served with a Classic Lemon Caper Butter Sauce **\$54**
- ~ Honey Crisp Pork Loin - Stuffed with a Dried Fruit Chutney and an Apple Brandy Demi-Glace **\$58**
- ~ Black-n-Bleu Filet of Sole - Lightly Blackened served with a Gorgonzola Cream Sauce **\$58**
- ~ Faroe Island Salmon - Served with Cool House Made Dill Sauce **\$58**
- ~ Vegetarian Wellington - Puff Pastry Shell with Fresh Seasonal Vegetables, Mozzarella Cheese & Sun Dried Tomatoes **\$51**
- ~ Filet Mignon - Eight Ounce Served With Merlot Bordelaise **\$65**
- ~ Roast Prime Rib of Beef - Herb Crusted Served with Au Jus & Horseradish Sauce **\$65**
- ~ Filet & Salmon Duet - Petite Filet with Merlot Demi-Glace Served with Grilled Salmon **\$70**
- ~ Filet & Chicken Duet - Petite Filet Served with Chicken Breast and paired with a Diane Sauce **\$70**

*Our Chef will provide appropriate accompaniments based on your meal selection.*

*All meals are served with fresh bread and rolls, coffee, tea, decaf and iced tea.*

*Two entrees may be offered for an additional fee of \$2 per plate.*



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## *Wedding Beverage Packages for Plated / Dinner Buffets*

The following Beverage Package is included for both Plated & Buffet Dinners. 4 hours maximum. Includes bartender fees.

### **NAME BRANDS**

Included in your wedding package:

- ~ Pinnacle Imports
- ~ J&B
- ~ Cruzan Aged White
- ~ Jim Bean
- ~ Canadian Club
- ~ Sauza White
- ~ Martini & Rossi
- ~ DeKuyper
- ~ Christian Bros.
- ~ Triple Sec
- ~ Budweiser
- ~ Budweiser Light
- ~ Labatt's
- ~ Soda
- ~ Juices
- ~ Bottled Water

### **PREMIUM BRANDS**

Available on request for additional flat \$9 per person:

- ~ Beefeater
- ~ Grey Goose
- ~ Dewar's
- ~ Cruzan Aged White
- ~ Maker's Mark
- ~ Seagram's VO
- ~ Sauza Blue Silver
- ~ Martini & Rossi
- ~ DeKuyper
- ~ Courvosier V.S.
- ~ Triple Sec
- ~ Budweiser – Budweiser Light
- ~ Labatt's – Heineken
- ~ Kahlua
- ~ Bailey's Irish Cream
- ~ Soda
- ~ Juices
- ~ Bottled Water





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## *"Dinner by the Bite" Stations*

### \*CARVING STATIONS

All Stations include Silver Dollar Rolls and  
Appropriate Condiments

Prime Rib	\$11.00 per person
Tenderloin of Beef	\$14.00 per person
Roasted Turkey	\$9.00 per person
Herbed Pork Loin	\$9.00 per person

### KING NEPTUNE'S STATION

Shrimp Cocktail  
Oysters on the Half Shell  
Prince Edward Island Mussels  
Poached Salmon Display  
\$ Market Price

### \*SICILIAN PASTA STATION

Farfalle and Penne Pastas, Marinara, Alfredo and Aglio  
Olio Sauces. Fresh Garlic, Italian Sausage, Meatballs,  
Onions, Peppers, Sundried Tomatoes and Artichokes  
\$16.00 per person

### SMALL PLATE SALAD & SOUP STATION

Mixed Green Salad with Feta, Dried Cranberries, Red  
Onion, Pine Nuts with Raspberry Vinaigrette Drizzle  
accompanied with our Embassy Classic Lobster Bisque  
\$8.00 per person

### FOUR BITE BURGER STATION

Choice of (2) Types of Sliders: Micro Slider Burgers  
or Pulled BBQ Pork Belly with Jicama Slaw or  
Lobster Salad Sliders with Chiffonade of Cucumber  
and Lettuce  
\$10.00 per person

### DESSERT BY THE BITE

A Melange of Miniature Desserts to include Chocolate  
Strawberries, Mini Cheesecakes, Specialty Cookies,  
and Tarts  
\$5.00 per person



\* \$75.00 Per Chef Fee. 1 Chef per 50 people.

Minimum per person for "Dinner by the Bite" Stations  
order is \$34.00++ per person. This price includes  
coffee and iced tea.

Beverage package is separate. Minimum two (2)  
hour bar required with "Dinner by the Bite" Stations  
Package.





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# *"Dinner by the Bite" Stations Beverage Options*

### OPEN BAR

*Priced Per Person*

#### NAME BRANDS

First Hour	\$13.00
Second Hour	\$6.00
Each Additional Hour	\$6.00
Four Hours	\$31.00

*Plus 22% service charge and 7% sales tax*

#### PREMIUM BRANDS

First Hour	\$18.00
Second Hour	\$5.00
Each Additional Hour	\$5.00
Four Hours	\$33.00

*Plus 22% service charge and 7% sales tax*



### HOST SPONSORED BAR

*Charges are Based on Consumption*

Name Brand Cocktail	\$6.00
Premium Cocktails	\$7.00
Wines by the Glass	\$6.00
Domestic Beer	\$4.00
Imported Beer	\$6.00
Sodas, Juices & Bottled Water	\$2.50

*Plus 22% service charge and 7% sales tax*

### CASH BAR

*Prices Include 7% Sales Tax*

Name Brand Cocktail	\$6.50
Premium Cocktails	\$7.50
Wines by the Glass	\$6.50
Domestic Beer	\$4.00
Imported Beer	\$6.00
Sodas, Juices & Bottled Water	\$2.50

**\$85.00 Bartender fee for four hours will be added to all bar set-ups.** One Bartender per 100 guests suggested.

**Local Craft Beers are also available.** Selections are seasonal.

**The hotel maintains an extensive wine list.** Please ask your Catering Manager for our selections and pricing.

**Minimum two (2) hour bar required with "Dinner by the Bite" Stations Package.**

NAME BRAND	PREMIUM BRAND
Pinnacle Imported	Beafeater
Pinnacle Imported	Grey Goose
J&B	Dewar's
Cruzan Aged White	Cruzan Aged White
Jim Bean	Maker's Mark
Canadian Club	Seagram's VO
Sauza Silver	Sauza Blue Silver
Martini & Rossi	Martini & Rossi
DeKuyper	DeKuyper
Christian Bros.	Courvosier V.S.





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## *Additional Wedding Information*

### **SERVICE FEES & TAXES**

- A 22% service charge and applicable sales tax will be added to all food and beverage, audio/visual and room rental ordered through the Catering Department.
- All Federal, State and Local Laws with regard to food and beverage purchases and consumption are strictly adhered to.
- Food and beverage must be purchased through the Hotel unless otherwise arranged. Food and beverage items cannot be taken off property in accordance with local health codes.
- We require that all banquet checks be signed at the time of the event to indicate acceptance of final charges.

### **DEPOSIT & PAYMENT ARRANGEMENTS**

- All weddings require an advance deposit.
- The Hotel reserves the right to assign minimum revenue requirements for our Blue Ash Ballroom during peak seasons.
- Blue Ash Ballroom deposit is \$500 non-refundable Sunday-Friday at the time of booking. Our Saturday evening non-refundable deposit is \$1,000 at the time of booking.
- 50% of the estimated final payment is due six months prior or at the time of booking if within six months. Final payment balance is due 7 business days (personal check 10 business days) to your event.
- Ballroom reservation is not firm until the deposit is received.

### **FINAL ATTENDANCE GUARANTEES**

- Confirmation for the number of guests to be served must be received no later than 72 hours prior to the scheduled function, otherwise the Hotel will consider your originally expected number of people to be the guarantee for all charges.
- All Hotel charges will be based upon the guaranteed number or the actual number served, whichever is greater.
- The guarantee number can be increased within 72 hours space permitting; however the number cannot decrease.

### **QUALITY SERVICE & PRODUCT**

- All prices are subject to change pending circumstances with notice.
- All decorations brought into the Hotel should be pre-approved by your catering manager. Balloons are not permitted due to Atrium ceiling height.
- Vendor delivery times should be shared with your Catering Manager.
- Function start and end time on the contract are adhered to for all events to ensure food and service quality.
- The Hotel is not responsible for any loss of material, equipment or personal belongings left in unattended and/or unsecured rooms or areas.
- The Hotel is not responsible for goods shipped to the Hotel prior to scheduled functions or left after a function is completed.
- We are happy to work with you to access the reception space as early as possible the day of your wedding.



*Congratulations on Your Engagement!*