The Royal Wedding

Champagne Toast for the Entire Room
Floor Length White or Ivory Linens
Pre-set or Served Salad
Warm Artesian Rolls with Butter
3 Entrée Dinner Buffet
Erie Island Coffee, Iced Tea & Water Service
Cake Cutting Service- Wedding Cake Not Included

COCKTAIL HORS D'OEUVRE RECEPTION FOUR HOUR PREMIUM BRAND BAR

Tito's Vodka, Bombay Gin, Captain Morgan Rum, Dewar's Scotch, Crown Royal Whiskey, Jack Daniels Bourbon, and Jose Cuervo Tequila Domestic & Craft Beer Selection (Select Two of Each) Selection of House Wines

HORS D'OEUVRES

Grand Cascade to include assorted cheeses, crackers, seasonal fresh fruit with yogurt dip, vegetables, and ranch dip

DINNER CHOICE OF 3 ITEM BUFFET

ROASTED BREAST OF CHICKEN STUFFED WITH WILD MUSHROOMS AND ASPARAGUS
CHICKEN ROULADE STUFFED WITH PROSCIUTTO, FONTINA AND OVEN ROASTED TOMATOES
BRAISED SHORT RIB OF BEEF WITH RED WINE REDUCTION
GRILLED BEEF MEDALLIONS WITH ROASTED GARLIC DEMI
PORTABELLA MUSHROOM BRUSCHETTA

Served with Choice of Two Accompaniments

\$8.00 per person Additional Hour Bar

\$100.00 A PERSON (\$129.77INCLUSIVE PRICE)

The wedding package does not include 21% service charge and current sales tax.

The Inclusive Costs Have Been Provided for Your Convenience to Reflect

Service Charge and Tax*

The Grand Celebration

Champagne Toast for the Entire Room
Floor Length White or Ivory Table Linens
Pre-set or Served Salad
Warm Artesian Rolls with Butter
Duo Plated Dinner
Erie Island Coffee, Iced Tea & Water Service
Cake Cutting Service- Wedding Cake Not Included

COCKTAIL HORS D'OEUVRE RECEPTION FOUR HOUR PREMIUM BRAND BAR

Tito's Vodka, Bombay Gin, Captain Morgan Rum, Dewar's Scotch, Crown Royal Whiskey, Jack Daniels Bourbon, and Jose Cuervo Tequila Domestic & Craft Beer Selection (Select Two of Each) Selection of House Wines

HORS D'OEUVRES

Grand Cascade to include assorted cheeses, crackers, seasonal fresh fruit with yogurt dip, vegetables, and ranch dip

CHOICE OF DUO PLATED DINNER

Choice of One

Roasted Free Range Chicken and Grilled Garlic Herb Jumbo Shrimp Sauteed Beef Tenderloin and Grilled Filet of Salmon Pan Seared "Catch of the Day" and Grilled Beef Tenderloin Grilled Center Cut Sirloin and Pan Seared Jumbo Shrimp Petite Filet of Beef and Chicken Breast with Mushroom Demi-Glace

SERVED WITH CHOICE OF TWO ACCOMPANIMENTS

\$8.00 Per Person Additional Hour Bar

\$100.00 A PERSON (\$129.77 INCLUSIVE**)

The wedding package does not include 21% service charge and current sales tax.

The inclusive costs have been provided for your convenience to reflect service charge and tax**

The Downtown Elegance

Champagne Toast for the Bridal Party
House White, Ivory, or Black table linen
Pre-set or Served Salad
Warm Artesian Rolls with Butter
2 Entrée Dinner Buffet
Erie Island Coffee, Iced Tea & Water Service
Cake Cutting Service- Wedding Cake Not Included

COCKTAIL HORS D'OEUVRE RECEPTION FOUR HOUR CALL BRAND BAR

Smirnoff Vodka, Tanqueray Gin, Bacardi Rum, J&B Scotch, Canadian Club Whiskey, Jim Beam Bourbon & Jose Cuervo Tequila Domestic & Craft Beer Selection (Select Two of Each) Selection of House Wines

HORS D'OEUVRES

Grand Cascade to include assorted cheeses, crackers, seasonal fresh fruit with yogurt dip, vegetables, and ranch dip

CHOICE OF 2-ITEM BUFFET

Chicken Caprese with prosciutto and Balsamic Glaze
Chicken Florentine
Grilled Skirt Steak with a Chimichurri Glaze
Marinated Grilled Beef Sirloin
Bourbon Apple Glazed Pork Tenderloin
Maple Dijon Salmon
Seasonal Ravioli

SERVED WITH CHOICE OF TWO ACCOMPANIMENTS

\$7.00 per person Additional Hour Bar

\$85.00 A PERSON (\$110.35 INCLUSIVE **)

The wedding package does not include 21% service charge and current sales tax.

The inclusive costs have been provided for your convenience to reflect service charge and tax**

The Classic Reception

Champagne Toast for the Bridal Party
House White, Ivory, or Black table linens
Pre-set or Served Salad
Warm Artesian Rolls with Butter
Plated Dinner with 2 Selections
Erie Island Coffee, Iced Tea & Water Service
Cake Cutting Service- Wedding Cake Not Included

COCKTAIL HORS D'OEUVRE RECEPTION FOUR HOUR CALL BRAND BAR

Smirnoff Vodka, Tanqueray Gin, Bacardi Rum, J&B Scotch, Canadian Club Whiskey, Jim Beam Bourbon & Jose Cuervo Tequila Domestic & Craft Beer Selection (Select Two of Each) Selection of House Wines

HORS D'OEUVRES

Grand Cascade to include assorted cheeses, crackers, seasonal fresh fruit with yogurt dip, vegetables, and ranch dip

<u>CHOICE OF 2 ENTRÉE PLATED DINNER</u>

Place Cards with Meal Selections Required

*Choice Entrée available for a \$5.00 per person surcharge

Spinach and Mushroom Stuffed Chicken with Garlic Velouté Sauce

Chicken Piccata with Lemon Sauce & Capers

Stuffed Skirt Steak with wild Mushroom and Goat Cheese

*Slow Roasted Herb Infused Prime Rib with Au Jus

Cornbread Stuffed Pork Chop with Champagne Sauce

*Potato Crusted Grouper

Served with Choice of Two Accompaniments

\$7.00 Per Person Additional Hour Bar

\$85.00 A PERSON (\$110.31 INCLUSIVE **)

The wedding package does not include 21% service charge and current sales tax.

The inclusive costs have been provided for your convenience to reflect service charge and tax**



Accompaniments

Pesto Whipped Potatoes

Garlic Herb Roasted Red Skins

Rice Pilaf

Sweet Potato Mash

Seasonal Risotto

Smoked Cheddar Au Gratin Potatoes

Parmesan Fingerling Potatoes

Zucchini & Squash Medley

Roasted Asparagus

Green Beans Almondine

Steamed Broccoli

California Blend~ Broccoli, Cauliflower & Carrots

Roasted Brussel Sprouts with Cracked Black Pepper

Tri Colored Bourbon Glazed Carrots

Broccoli Rabe with Sun Dried Tomatoes

Hors D'Oeuvres

Priced Per Piece

Cold

Seasonal Bruschetta	\$3.75
Cranberry Chicken Salad stuffed Phyllo Cups	\$3.75
Antipasto Skewers	\$3.75
Shrimp Cocktail Shooters	\$4.00
Gazpacho Shooter	\$4.00

Hot

1101	
Bacon Wrapped Brussel Sprouts	\$3.50
with Balsamic Glaze	
Wild Mushroom Tarts	\$3.50
with Goat Cheese Phyllo Shells	
Chicken Satay with Peanut Lime Sauce	\$3.75
Parmesan Chicken Skewers	\$3.75
Stuffed Mushrooms	\$3.50
Choice of Florentine or Sausage	
Mini Fried Parmesan Risotto Balls	\$3.75
Asian Spring Rolls	\$3.75
Bacon Wrapped Scallops	\$4.00
Crab Cakes	\$4.40
Coconut Shrimp	\$4.00
with sweet chili glaze	

Special Additions & Upgrades

The Wedding Packages represented here are an example of what we offer. Each Menu is customizable and your Event Manager and Executive Chef are happy to work with you to create a package for your Special Day!

COMPLIMENTARY

As a Full-Service Hotel All Wedding Packages Include Reception Set Up, Tables, Chairs, China, Silverware

Overnight Accommodations for the Bride & Groom

Breakfast in Nineteen10 for the Bride and Groom the next morning

Courtesy Room Blocks for your Guests

Wedding Ceremony Site ~ \$500.00

10% Off for Booking Friday or Sunday Receptions

Champagne Toast for all Guest ~ \$4.95 per person

LATE-NIGHT SNACKS

Angus beef sliders with cornichon pickles ~ \$7.00 per Person

Chicken and waffle bites ~ \$6.95 per Person

Corn Dogs on a Stick with stadium mustard ~ \$5.95 per Person

Mini grilled cheese with tomato soup cups ~ \$4.50 per Person

Mini Soft Pretzels with Beer Cheese Dip ~ \$4.50 per Person

Caprese flatbread with house made balsamic glaze ~ \$6.95 per Person

Sheet Pizza with 2 Toppings ~ \$52.00 per pizza

Bridal Suite Services

Continental – Minimum of 8 Guest

Petite Danishes, Assorted Muffins, Fresh Cut Fruit, Yogurt
Coffee and Assorted Juice
\$14

Sandwiches & Fruit

Breakfast Sandwiches with Bacon or Sausage Patty, Egg, and American Cheese (one per guest)
Fresh Cut Fruit
Coffee and Assorted Juice
\$16

Wrap Platter

Choice of 2
Tuna Salad, Chicken Salad, Turkey Club, Chicken Caesar Salad, or Grilled Vegetable
\$48 / Dozen

A la Carte

Assorted Pastries, Muffins, or Danish \$35 / Dozen
Assorted Bagels with Cream Cheese, Peanut Butter \$36 / Dozen
Individual Vanilla Yogurt Parfait, House Granola, Seasonal Fruit \$4 / Each
Charcuteries and Antipasto Display \$12 / person
Mediterranean Mezze Display \$9 / person

Mimosa Bar

\$35 per bottle, Served with 3 Juices & 3 Bowls of Fruit



Catering Terms & Conditions

SECURITY

All social events with bar service require security at the group's expense. Rates start at \$55 per hour;4-hour minimum required. KSU Hotel will make the necessary arrangements.

BANQUET FUNCTION

Arrangements of all events will be handled through our Sales & Catering Department. Menu selections, banquet/meeting room set-up requirements and all other details must be finalized with the Sales & Catering Department at least 14-days prior to the event. Should additional changes be made, additional charges may apply. The menus enclosed are offered as suggestions. Our chef is happy to customize a menu for your event. Guests are NOT permitted to bring food or beverage (alcoholic or otherwise) into the banquet/meeting rooms. No food or beverage may be taken off hotel property following your event. All prices and food items are subject to change due to fluctuating costs and availability.

BAR

When you choose a hosted bar, which is paid per drink, the hotel calculates the consumption at 23 drinks per liter of alcohol, 5 glasses of wine per 750ml bottle of wine consumed.

NO SHOTS are permitted during your function

NO OUTSIDE ALCOHOLIC OR NON-ALCOHOLIC BEVERAGES are permitted during your function

MERCHANDISE OR ARTICLES

KSU Hotel shall not be responsible for damages or loss of any merchandise or articles brought to or into the hotel. The contract holder will be responsible for any furniture belonging to the hotel that was damaged during the event. All merchandise, articles or personal property pertaining to an event or function must be removed from the hotel immediately following the event. KSU Hotel is not responsible for any personal property that has been left, lost, stolen or damaged on premises.

DECORATING OR SIGNAGE

Any decorations or displays brought into KSU Hotel may <u>NOT</u> be attached to any wall, floor, windows or ceiling with staples, tape, nails, thumb tacks or any other substance that may cause damage to the fixtures. Glitter, confetti and open flames are NOT permitted.

SMOKING

KSU Hotel is a non-smoking environment. Should guests wish to smoke, they will be restricted to smoking in designated outside areas only.

PAYMENT | GUARANTEES

KSU Hotel requires that the group provides a guaranteed guest count seven business days prior to the scheduled event. Payment is due in FULL five business days prior to the scheduled event date, no later than noon, with guaranteed funds. The initial expected attendance number will be considered the guarantee and will be used for billing proposes, if no guarantee is given five business days prior to function. Should more guests attend than originally guaranteed; the additional number served will be charged upon conclusion of the event. Changes after the guaranteed date are subject to availability and may be subject to surcharge. KSU Hotel accepts payments in the form of Visa, MasterCard, American Express, Discover, Cash or Check. When paying with a check, the hotel only accepts certified checks from the bank. Personal checks are not accepted. A service charge of 21% applies to all food, beverage, and room rental. The service charge is not a gratuity and is considered taxable. In addition, the service charge is the property of the Hotel to cover discretionary costs of the event. Applicable sales tax will automatically be added to all banquet functions. Any organizations which have tax exempt status, must provide certificate of exemption from the State of Ohio before the date of the scheduled event.

DEPOSITS/TAXES

To confirm the event, we require a \$2000.00 <u>non-refundable</u> deposit with a signed contract to secure your date as DEFINITE. <u>50% of estimated anticipated revenue is due 30 days prior</u> to the event date. The deposit will be applied towards your final bill at full value.

CANCELLATIONS POLICY

Based on minimum revenue guarantees: Date of signing or 90 days - 40% 60-89 days - 60% 30-59 days - 80%

29 or less days - 100% *Based on days prior to function.

Due to fluctuating costs, prices are subject to change. Prices do not include 21% service charge & applicable sales tax.