



*A Netherland Plaza  
wedding designed for the two of you!*



When an entire hotel is a work of art, how could your event be anything less? The Hilton Cincinnati Netherland Plaza opened in 1931 and was built like no other of its time and with great attention to detail. As a National Historic Landmark and charter member of Historic Hotels of America, the hotel has maintained the grandeur and ambiance to create an unforgettable location for your wedding. With modern amenities and fully renovated guestrooms, the hotel is a wonderful combination of elegance and style.

Dreams made into reality are a tradition at the Netherland Plaza. From start to finish, you will enjoy outstanding personal service and special attention to every detail that makes your event unique and amazing; a celebration of pure enchantment in a setting that is truly one of a kind. The hotel creates a sense of timeless elegance and romance and our award-winning culinary team epitomizes artistry in every aspect of your menu and presentation.

Our Catering Team has the knowledge and expertise to translate your dreams into reality. Every aspect of your wedding celebration, from menu selection and guest accommodations to professional recommendations, will be handled with expert craftsmanship that will make your evening one-of-a-kind.

A final note... we look forward to making your special day a truly memorable experience for you and your loved ones. Thank you for making the Hilton Cincinnati Netherland Plaza an integral part of the first day of the rest of your lives.

Enjoy love and happiness always.



**Hilton**

CINCINNATI NETHERLAND PLAZA

*All weddings hosted at the  
Hilton Cincinnati Netherland Plaza  
include:*



Black Floor Length Linens, White or Ivory Linen Overlays,  
White or Ivory Linen Napkins, Tea Light Votive Candles

Framed Table Numbers

Personalized Menu Cards at each place setting

Skirted Cake Table, Escort Card Table and Gift Table

Cake Cutting and Presentation

Coatroom Attendant (Seasonal)

Holding Room

Dedicated Captain and White Glove Service Staff

Experienced Event Planning and Event Management Staff

Preferred Guestroom Rates

Hilton Group Web Page and On-line Reservation Code

Complimentary Menu Tasting for up to four guests,  
scheduled with your Catering Manager Tuesday – Thursday, 2:00 pm – 4:00 pm

Special Pricing for Rehearsal Dinner and Celebration Brunch

Complimentary Hospitality Accommodations for Bride and Groom  
with Champagne and Chocolate Dipped Strawberries on the night of your wedding

Complimentary Hospitality Parlor and One Adjoining Guest Room for Two Nights  
(Subject to Suite Policy)

Two Complimentary Junior Suite Upgrades for Guests of Your Choice





# Hors d'Oeuvre

One hour service time

## Roebling

Tuna Tartare with Sticky Rice and Yuzu  
Cauliflower Panna Cotta with American Caviar and Chives  
California Roll with Wasabi Aioli and Soy  
Phyllo Wrapped Lamb with Violet Mustard  
Bacon Wrapped Barbecue Duck Breast with Cranberry Barbecue Sauce  
Coconut Shrimp "Spring Rolls" with Sweet Chili Sauce  
Hong Kong Shrimp "Roll" with Cilantro  
Miniature Crab Cakes with Herb Rémoulade  
Smoked Salmon with Blue Corn Pancakes and Crème Fraîche

\$35.00 per person

*Includes Five Passed Hors d'Oeuvres and Two Displays*

## Cincinnati

Chorizo "Pigs" in a Blanket with Honey Mustard  
Individual Vegetable Crudités  
Asian Beef Skewers with Sesame  
Blue Cheese Beignets with Spiced Honey  
Pancetta Wrapped Shrimp with White Balsamic Mustard Sauce  
Miniature Beef Wellington with Tarragon Béarnaise  
Peking Duck Spring Rolls with Five Spice Honey  
Balsamic Marinated Fig Tarts with Goat Cheese  
Roasted Mushroom Spanakopita with Crème Fraîche and Rosemary  
Smoked Duck Canapés with Asparagus and Arugula  
Smoked Salmon Canapés with Cream Cheese and Red Onion Marmalade  
Italian Peperonata Bruschetta with Parmesan

\$27.00 per person

*Includes Three Passed Hors d'Oeuvres and One Display*

## Belvedere

Vegetable Egg Roll with Sweet Chili Sauce  
Brie and Pecan in "Bric" Dough  
Roasted Tomato Bruschetta with Ricotta Cheese and Black Pepper  
Genoa Salami Cornets with Cream Cheese and Pistachio  
Boursin Stuffed Mushrooms  
Shrimp Tempura with Spicy Aioli  
BLT Canapés with Brioche, Smoked Bacon, Arugula and Tomato  
Gruyere Puffs with Local Honey and Thyme  
Baked Crab "Dip" Crustini with Maryland Crab and Old Bay  
Chicken Satay with Peanut Sauce  
Smoked Salmon Mousse with Capers and Dill  
Italian Style Balsamic Marinated Beef Skewer with Arugula And Parmesan  
Duck Confit Tarts with Apricots

\$18.00 per person

*Includes Two Passed Hors d'Oeuvres and One Display*

# Displays Included in Package

One hour service time

## Cheese Display

Goat Cheese with Basil Pesto, Marinated Peppers and Olives,  
Warm Brie with Caramelized Sugar and Thyme,  
Blue Cheese with Port Wine Fig Puree Manchego Cheese,  
Local Honey and Toasted Almonds  
or Selection of Traditional Cheese with Crackers and Grapes

## Asian Station

Assorted Sushi Rolls (Based on 2 per person), Sesame Wakame "Seaweed" Salad, Rice Crackers, Marinated Cucumbers, Braised Shiitake Mushrooms and Wasabi Peas

## Mozzarella Display

Medley of Marinated and Stuffed Mozzarella  
with Marinated Olives, Pesto, Pine Nuts, Olive Oil, Prosciutto Crustinis and Grissini

## Marinated Vegetable Display

Curried Cauliflower, Balsamic Vinegar Grilled Zucchini and Squash,  
Steamed Broccolini, Glazed Carrots, Grilled Peppers and Smoked Gouda "Palm Court" Dip

## Middle Eastern Display

Chick Pea Hummus, Tabbouleh "Lettuce Wraps" with Tahini Dressing, Marinated Olives, Zatar Spiced Pita,  
Marinated Feta Cheese, Stuffed Grape Leaves with Grilled Lemons and Lavosh

## Baked Brie En Croûte

Caramelized Apples, Brown Sugar and Almonds with Sliced Sourdough Batard

# Presentation Upgrades

One hour service time

## Seafood Display

*Based on 4 pieces per person*

Shrimp - Classic Cocktail, Pesto Marinated and Grilled "Served Cold",  
Snow Crab Claws and Blue Point Oyster on the Half Shell, Served with Cocktail Sauce,  
Rémoulade, Mignonette, Horseradish and Wrapped Lemons  
\$15.00 per person

## Sushi Display

Assorted Rolls and Nigiri, Shaved Tuna with Cilantro Lime,  
Tuna Tartare, Sticky Rice, Soy Sauce, Wasabi and Pickled Ginger  
\$13.00 per person

## Tempura Station

Assorted Vegetables, Shrimp and Chicken in a Light Batter  
Served with Spicy Aioli, Soy Scallion Dipping Sauce and Sweet Chili Sauce; **Attendant required**  
\$13.00 per person

## "Grilled" Cheese Station

Classic Caprese, Brie Port Wine Fig Puree, Gruyere with Caramelized Onions  
and Goat Cheese Crostini with Preserved Plums  
\$9.00 per person

## Pasta/Risotto

*Choice of two served with Focaccia and Sesame Grissini:* Penne Pasta with Bolognese,  
"Chopped" Spaghetti with Roasted Garlic,  
Alfredo and Rock Shrimp,  
Potato Gnocchi with Roasted Mushrooms and Rosemary,  
Vegetable Pomodora with Basil Puree Cavatelli,  
Asian Vegetable Lo Mein with Rice Noodles and Chili  
\$9.00 per person

Menus created June 2011 for the Hilton Cincinnati Netherland Plaza. All pricing is presented inclusive of service charge and sales tax.  
Prices are effective for events occurring through December 31, 2011. All menu pricing and product availability is subject to change based on market.



# *Plated Appetizers*

*Priced separately*

Maryland Style Crab Cake  
Tender Greens and Tarragon Sauce  
\$14.00 per person

Classic Crab and Shrimp Cocktail  
Wrapped Lemons, Greens and Spun Carrots  
\$14.00 per person

Lobster Salad  
Crispy Organic Egg, Parsley Puree, Caviar Cream  
\$16.00 per person

Roasted Garlic Tortellini  
Shaved Pecorino, Arugula, and Chives  
\$13.00 per person

Traditional Lobster Bisque  
Finished with Cream and Cognac  
\$10.00 per person

## *Salad*

*Please select one*

Simple Tossed Salad  
Iceberg and Romaine, Cucumbers, Cherry Tomatoes, Croutons and White Balsamic Vinaigrette

Mâche Salad  
Port Wine and Fig Tart, Goat Cheese, Candied Currents and Honey Vinaigrette

Baby Red Romaine Salad  
Creamy Garlic Vinaigrette, Parmesan Crackers and Dried Tomatoes

Curly Frisée Salad  
Sherry Mustard Vinaigrette, Prosciutto Crisps, Shiitake Mushrooms and Tomato Concassé

Tossed Greens  
Pomegranate-Hazelnut Vinaigrette, Orange Slices and Coach Farms Goat Cheese

Tart Green Salad  
Shaved Asian Pears, Red Wine Vinaigrette, Maytag Blue Cheese, Candied Walnuts and Local Honey

## *Intermezzo*

Lemon  
Raspberry  
Mimosa  
Mango  
Green Apple  
\$3.50 per person



# *St. Nicholas*

\$82.00 per person

Bacon Wrapped Filet Mignon Au Poivre  
Gorgonzola Bread Pudding, Roasted Mushroom Crepes with Brandy Peppercorn Sauce

Slow Cooked Prime Rib  
Duchess Potatoes, Portobella Mushrooms and Truffle Scented Jus

Grilled Lamb Chops  
Roasted Garlic, Rosemary, Potato Mousseline, Roasted Fennel, Black Olive Relish and French Beans

Veal Osso Bucco  
Roasted Garlic And Parmesan Polenta with Glazed Baby Root Vegetables

Organic Scottish Salmon  
Scallion Potato Cakes, Caramelized Brussels Sprouts, Yuzu Marmalade and Brown Butter Nage

## *Emery*

\$73.00 per person

Short Smoked Salmon  
Parsley Risotto, White Asparagus and Lobster Duglere Sauce

Gulf Snapper and Crab Cake Duet  
Semolina Gnocchi, Tomato Fondue and Arugula

Chicken and Halibut Duet  
Basmati Rice Croquette, Red Cabbage Fondue and Yellow Curry Sauce

Grilled Filet and Short Rib Duet  
Herb Gnocchi, Shiitake Mushrooms, Swiss Chard and Bordelaise Sauce

## *Queen City*

\$59.00 per person

Red Wine Braised Short Ribs  
Truffle Scented Polenta, Salsify, Tomato Confit and Purple Potato Chips  
Add Lobster Tail \$11.00

Herb Roasted Chicken  
Sweet Corn Puree, Garlic Scented Spinach, Crispy House Cured Bacon, Mirin and Honey Glazed Carrots

Pesto Glazed Salmon  
Rock Shrimp Risotto, Broccoli and Pinot Noir Sauce

Herb Roasted Chicken Breast  
Rice Noodle Flan, Enoki Mushrooms Bean Sprouts and Organic Soy Butter

*Multiple entrée choices in the same pricing tier will incur an additional \$4.00 inclusive per person. Multiple entrée choices from different tiers will be charged at the highest price entrée tier.*

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# Custom Wedding Cakes

By Pastry Chef Megan Ketover

*Pastry Chef Megan is a Certified Executive Pastry Chef. As a creative and talented cake designer, she will make the cake you've always envisioned. Megan was a chef'student on the 2011 season of Bravo's Top Chef Just Desserts and has appeared on Food Network's Challenge. Megan also won the American Culinary Federation's Northeast Pastry Chef of the Year in 2009.*

\$6.00 per person + tax  
*Minimum 50 people*

## Cake Flavors

Vanilla Butter  
Red Velvet  
Lemon  
Caramel  
Spice

Dark Chocolate  
Hazelnut  
Almond  
Fresh Apple

## Filling Flavors

Vanilla Buttercream  
Strawberry Preserves  
Cream Cheese Frosting  
Chocolate Buttercream  
Fresh Strawberries  
Amaretto Buttercream

Raspberry Preserves  
Apricot Preserves  
Dark Chocolate Ganache  
White Chocolate Buttercream  
Fresh Raspberries  
Lemon Curd

- All cakes are custom designed. Other custom cake flavors are also available.
- Handmade gumpaste or buttercream flowers are an additional charge.
- Prices are for cake only. Standard accompaniment pricing will also be applied.
- Prices are based on standard decorating. Additional or time intensive decoration (such as sugarpaste, gumpaste flowers, fondant or marzipan work) may incur additional charges. Fondant covered cake is additional charge of \$1.00 per person.
- Individual wedding cakes are also available with prices starting at \$27.00 per person. This option requires a meeting with the Pastry Chef.



# Wedding Cake Accompaniments

*Please select one*

Plate Stencil  
Cocoa Powder or Powdered Sugar

Chocolate Petal  
with Raspberry Mousse and Raspberry Coulis

Chocolate Macaroons  
with Vanilla Bean Coulis

Chocolate Dipped Strawberries  
with Melba Sauce

Chocolate Raspberry Tart  
with Chocolate Drizzle

Lemon Curd Berry Tartlet  
with Wild Berry Coulis

Russian Wedding Cookies  
with Orange Anglaise

Custom Logo Chocolates  
\$300 setup and \$2.00 per person

*Must be in quantities of 56; Minimum 21 business day lead time; Must have high res jpg*

## Dessert Stations

*One hour service time*

### Tiered Displays of Miniature Desserts

Dark and White Chocolate Dipped Strawberries,  
Chocolate Truffle Pops, Traditional and Unique  
Wedding Cookies  
\$17.00 per person

### Cupcake and Whoopee Pie Display

Artisanal Cupcakes with Candies, Icing and Tuiles.  
Traditional and Nontraditional pies  
\$7.00 per person

### Ice Cream Bar

Graeter's Chocolate, Vanilla and Black Raspberry  
Chocolate Chip Ice Creams with Chocolate Sauce,  
Caramel Sauce, Seasonal Berries, Oreo Pieces, M&M  
Pieces, Chopped Nuts, Whipped Cream and Sprinkles  
\$18.00 per person

### Cookies and Milk Station

Mini Chocolate Chip, Oatmeal and White Chocolate  
Macadamia Cookies served with Chocolate  
and 2% Milk  
\$9.00 per person

### Farewell Gift To Go

Small gift box filled with Almond and Chocolate  
Macaroons and Bottled Water  
\$13.00 per person

### Coffee Station

Freshly Brewed Coffee, Whipped Cream,  
Chocolate Mikados, Orange Confit, Cinnamon Sticks,  
Crystal Stirrers, Imported Syrups and Flavored Biscotti  
\$7.00 per person







# Late Night Snack Stations

*One hour service time*

## **Cappuccino and Espresso Bar**

Signature Espresso, Cappuccino and Lattes prepared by a Trained Barista, Chai Tea, Flavored Syrups, Chocolate Shavings, Whipped Cream, Cinnamon Sticks, Lemon Shavings and a Variety of Sugars

Attendant Charge/Action Station

\$8.00 per person

## **Calzone Station**

Mozzarella Cheese, Pepperoni, Ham and Dijon Mustard, Spinach and Artichoke, Ricotta and Roasted Vegetable. Served with Marinara and Roasted Garlic Alfredo

\$16.00 per person

## **Cincinnati Chili Station**

Traditional Cincinnati Chili, Spaghetti, Coney Dogs and Buns, Kidney Beans, Shredded Cheddar Cheese, Diced Onions, Mustard and Oyster Crackers

\$13.00 per person

## **Slider Bar**

Sirloin Burgers, Turkey Burgers, Cheddar, Blue Cheese, Provolone, Assorted Pickles, Shoestring Fries and Condiments

\$14.00 per person

## **Grilled Cheese Bar**

White Cheddar & Sourdough, Fig & Brie, Roasted Tomato and Smoked Mozzarella Sandwiches  
Served with Tomato Soup

\$14.00 per person

## **Chocolate Fountain**

Pineapple, Strawberries, Graham Crackers, Marshmallows, Doughnut Holes and Pretzels

\$17.00 per person

*Attendant required*

## **Wings & Things**

Crispy Wings Prepared, Hot, Barbecue and Not Dressed  
Served with Ranch, Blue Cheese, Carrots and Celery

\$14.00 per person

## **Chips and Dip**

Tortilla Chips, Warm Chili Con Queso, Guacamole and Salsa

\$8.00 per person

## **Themed Candy Bar**

Displayed in Red, Yellow, Blue or customize your color.

Includes Jelly Beans, Rock Sugar Candies, Gummies and Swizzles decoratively displayed

\$15.00 per person

## **Taco Bar**

Pork Carnita, Fried Mahi Mahi, Corn and Flour Tortillas, Pico de Gallo, Guacamole, Cilantro, Corn and Cabbage Salad, Cholula Sauce

\$16.00 per person

*May guarantee at 50% of guest list*



## *Bridal Luncheon*

Wedges of Seasonal Fruits and Berries  
Assorted Freshly Baked Fruit Breads with Whipped Sweet Cream Butter and Preserves,  
Mini Sandwiches of Shaved Turkey, Shaved Ham and Egg Salad,  
Macaroons, Pecan Diamonds, Chocolate Dipped Strawberries,  
Bottled Water, Iced Tea and Soft Drinks  
\$24.00 per person

## *Groom's Luncheon*

Build Your Own Mini Sub Sandwich with Ham, Turkey, Salami and Roast Beef,  
Swiss, White Cheddar & Jack Cheeses, Sliced Tomatoes, Leaf Lettuce, Onions, Pickles,  
Mayonnaise, Mustard and Horseradish on Crusty Baguettes,  
Potato & Pasta Salads,  
Freshly Baked Cookies & Brownies,  
Assorted Bottled Water, Iced Tea & Soft Drinks  
\$24.00 per person

## *Afternoon Tea in Orchids*

Experience Afternoon Tea with traditional tea sandwiches, appetizers and an amazing array of fresh pastries with live music in the historic French art deco setting of Orchids at Palm Court. All of the inspired delights are freshly created in house. Tea is available October-May based on availability.  
\$28.00 per person



## *Celebration Brunches*

*Ninety minute service time. Upgrades and other options available. Please ask your catering professional.*

### *Enhanced Continental Breakfast*

Muffin Tops, Pecan Sticky Buns and Coffee Cakes Fresh from our Bakery  
Wedges of Seasonal Fruits and Berries  
Juice, Coffee, Decaffeinated Coffee and Tea  
\$19.00 per person

### *Full Breakfast Buffet*

Assorted Fruit Juices  
Freshly Baked Breakfast Breads, Mini Danish, Croissants and Bagels with a toaster  
Assorted Jams and Whipped Sweet Cream Butter  
Wedges of Seasonal Fruits and Berries  
Scrambled Eggs, Bacon and Sausage  
Cottage Style Potatoes  
\$24.00 per person

### *Smoked Fish & Bagel Station*

Assorted Smoked Fish to include Salmon served with Capers,  
Diced Red Onions, Diced Tomatoes, Egg Whites, Egg Yolks  
Assorted Bagels and Flavored Cream Cheeses  
\$350.00 per display  
Serves 35 guests



# *Beverage Service*

## *Ultra Premium Brand*

Woodford Reserve, Ten Cane Rum, Johnny Walker Black,  
Hendricks Gin, Patron Silver Tequila, Belvedere Vodka

\$46.00 per guest - 3 hours

\$54.00 per guest - 4 hours

\$61.00 per guest - 5 hours

## *Premium Brand*

Maker's Mark, Mt. Gay Rum, Chivas Regal, Absolut Vodka,  
Crown Royal, Tanqueray, Cuervo Gold

\$37.00 per guest - 3 hours

\$45.00 per guest - 4 hours

\$52.00 per guest - 5 hours

## *Name Brand*

Jack Daniels, Bacardi Rum, Beefeaters Gin, Smirnoff Vodka,  
Dewars Scotch, Canadian Club, Cuervo Gold

\$33.00 per guest - 3 hours

\$41.00 per guest - 4 hours

\$48.00 per guest - 5 hours

*Guests between the ages of six and 20 years are charged at half of the bar package price.  
All bars include Imported & Domestic Beers, Select Name Wine, Juices & Soda*

## *Cordials and Cognacs*

*Charge per drink, based on consumption*

## *Signature Drink*

*Bride and Groom select one drink to be butler passed along with sparkling water  
for a half hour of the cocktail reception, included in bar service hours*

Mint Julep

Pomegranate Cosmo

Classic Bellini

The Sazerac

Lemon Cello

French 75 Champagne Cocktail

Add personalized cocktail for \$3.00 per person



# *Wines*

*Service with Dinner*

## *Premium*

*Select one White and one Red*

### White

Robert Mondavi "Private Selection" Chardonnay, California  
Albola Pinot Grigio, Italy

### Red

Robert Mondavi "Private Selection" Cabernet Sauvignon, California  
Louis Martini Cabernet Sauvignon, California  
Blackstone Merlot, California

\$24.00 per person

## *Select*

*Select one White and one Red*

### White

Hogue Sauvignon Blanc, Washington  
Riverview Chardonnay  
Penfolds Rawson's Retreat Chardonnay, Australia  
Bosco Dei Cirioli Sauvignon Blanc

### Red

Riverview Cabernet Sauvignon  
Riverview Merlot  
Koonunga Shiraz, Australia

\$17.00 per person

## *Champagne/Sparkling Wine Toast*

Wolf Blass, Brut Australia  
Korbel Brut, California  
Piper Sonoma Brut, Sonoma  
Gerard Bertrand Cremant, France  
\$6.00 per person

Riondo Prosecco  
\$8.00 per person

Wine and Champagne Duet  
Premium and Champagne \$25.00 per person  
Select and Champagne \$18.00 per person

## *Preferred Event Professionals*

### *Wedding Coordinators*

I Do Weddings & Events	<a href="http://www.i-do-weddings.com">www.i-do-weddings.com</a>	513-762-5550
Viva Bella Events	<a href="http://www.vivabellaevents.com">www.vivabellaevents.com</a>	513-470-3858
Elegant Events by Elisa	<a href="http://www.elegant-events.com">www.elegant-events.com</a>	513-828-9481
Eventurous	<a href="http://www.eventurous.com">www.eventurous.com</a>	513-841-1500

### *Photographers*

Steve Lyons Photography	<a href="http://www.lyonswedding.com">www.lyonswedding.com</a>	513-723-1020
Leppert Photography	<a href="http://www.leppertphoto.com">www.leppertphoto.com</a>	513-697-6700
Mansion Hill Studio	<a href="http://www.mansionhillstudio.com">www.mansionhillstudio.com</a>	859-491-4919
Ron Shuller's Creative Images	<a href="http://www.weddingsandmore.com">www.weddingsandmore.com</a>	513-948-1717
Mandy Paige Photography	<a href="http://www.mandypaige.com">www.mandypaige.com</a>	513-574-7427
JMesa Photography	<a href="http://www.jmesaphotography.com">www.jmesaphotography.com</a>	513-341-5511

### *Videographers*

Lifetime Video	<a href="http://www.lifetime-video.com">www.lifetime-video.com</a>	513-231-0080
Studio+Z Films	<a href="http://www.studiozfilms.com">www.studiozfilms.com</a>	513-236-6615
Jeff Hill Video	<a href="http://www.jeffhillvideo.com">www.jeffhillvideo.com</a>	513-398-8105
Blue Canister Studios	<a href="http://www.bluecanister.com">www.bluecanister.com</a>	937-985-3147

### *Florists*

Ford Ellington Floral & Event Design	<a href="http://www.ford-ellington.com">www.ford-ellington.com</a>	859-781-0700
Timothy's	<a href="http://www.timothysflorals.com">www.timothysflorals.com</a>	513-604-1835
Courtenay Lambert Florals	<a href="http://www.courtenaylambert.com">www.courtenaylambert.com</a>	859-581-3333
Yellow Canary	<a href="http://www.yellowcanaryonline.com">www.yellowcanaryonline.com</a>	859-609-2020
Eden Floral	<a href="http://www.edenfloralboutique.com">www.edenfloralboutique.com</a>	513-281-3336

### *Bands*

Airwaves	<a href="http://www.airwaveband.com">www.airwaveband.com</a>	513-471-8107
Greg Lee Music	<a href="http://www.greglee.com">www.greglee.com</a>	513-328-6221
Soul Pocket	<a href="http://www.soulpocket.com">www.soulpocket.com</a>	513-739-7383
Conspiracy Band	<a href="http://www.theconspiracyband.com">www.theconspiracyband.com</a>	614-864-0505

### *DJ's*

DJ Toad	<a href="http://www.djtoad.com">www.djtoad.com</a>	513-288-8417
"Music by Request" DJ Butlers	<a href="http://www.djbutlers.com">www.djbutlers.com</a>	859-331-3836
Party Pleasers	<a href="http://www.partypleasersdj.com">www.partypleasersdj.com</a>	513-336-6935
McFadden Music DJs	<a href="http://www.mcfaddenmusicdjs.com">www.mcfaddenmusicdjs.com</a>	859-344-6160

### *Cakes*

Hilton Cinti Netherland Plaza	Chef Megan Ketover	513-421-9100
Bonbonerie	<a href="http://www.thebonbon.com">www.thebonbon.com</a>	513-321-3399
Spoon Fulla Sugar	<a href="http://www.aspoonfullasugar.com">www.aspoonfullasugar.com</a>	513-683-0444
IncrEdible Endings	<a href="http://www.incredibleendings.com">www.incredibleendings.com</a>	859-746-0777

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## *Preferred Event Professionals*

### *Lighting*

Goodwin Lighting	<a href="http://www.goodwinlighting.com">www.goodwinlighting.com</a>	859-578-0949
Vincent Lighting	<a href="http://www.vincentlighting.com">www.vincentlighting.com</a>	859-525-2000

### *Rental Supplies*

All Occasions Event Rentals	<a href="http://www.aorents.com">www.aorents.com</a>	513-563-0600
Connie Duglin Linen	<a href="http://www.connieduglinlinen.com">www.connieduglinlinen.com</a>	513-923-0101
Prime Time	<a href="http://www.primetimepartrental.com">www.primetimepartrental.com</a>	937-296-9262
Sphire Elegance	<a href="http://www.sphireelegance.com">www.sphireelegance.com</a>	513-706-0545

### *Invitations*

M. Hopple & Co	<a href="http://www.mhopple.com">www.mhopple.com</a>	513-791-6426
Poeme	<a href="http://www.poeme-onlilne.com">www.poeme-onlilne.com</a>	513-321-4999
Giddy Ink	<a href="http://www.giddyink.com">www.giddyink.com</a>	513-532-9003

### *Makeup*

BrideFace	<a href="http://www.brideface.com">www.brideface.com</a>	513-305-9723
Sarah at Eros Salon	<a href="http://www.erossalon.com">www.erossalon.com</a>	513-226-6436
Chenese Bean Makeup	<a href="http://www.chenesebean.com">www.chenesebean.com</a>	513-348-9004
Jean Folchi Makeup	<a href="http://www.folchimakeup.com">www.folchimakeup.com</a>	513-309-2828

### *Hair*

Paragon	<a href="http://www.paragonsalon.com">www.paragonsalon.com</a>	513-651-4300
High Five Salon	<a href="http://www.highfivesalon.com">www.highfivesalon.com</a>	513-502-5293
Sarah at Eros Salon	<a href="http://www.erossalon.com">www.erossalon.com</a>	513-226-6436

### *Transportation*

A Savannah Nite	<a href="http://www.asavannahnite.com">www.asavannahnite.com</a>	513-858-2677
Motor Toys	<a href="http://www.motortoyslimoservice.com">www.motortoyslimoservice.com</a>	513-891-6686
Executive Transportation	<a href="http://www.executivetransportation.org">www.executivetransportation.org</a>	859-261-8841

### *Baby Sitting Services*

Your Event Sitters, LLC	<a href="http://www.youreventsittersllc.com">www.youreventsittersllc.com</a>	513-330-5998
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# Frequently Asked Questions

## I would like to serve multiple entrees for my reception or event. Is that possible?

Yes, it is possible but the following applies when multiple entrees are selected: There are additional costs incurred when preparing multiple entrees for an event. If you are selecting multiple entrees in the same priced tier the additional cost per person is \$4.00 inclusive of tax and gratuity. If you are selecting multiple entrees with different pricing tiers then the price per person for both entrées would be that of the higher priced entrée. This is due in large part of the amount of labor and product required to do multiple entrées for an event. In addition to the pricing structure, a breakdown guarantee is due on all entrée selections. This breakdown should be a list by table number with the guest's name and entrée selection. You are required to have place cards or a color coding system on name tags or tickets that would identify which entrée a guest is to receive.

## What if I want my ceremony in one room and my reception in another?

We can certainly do this if additional space exists. If you are hosting your ceremony in one of our ballrooms and moving to another ballroom for your reception - The price would be the ceremony fee plus the food and beverage minimums on both ballrooms combined. This is due to the large demand on our historic award winning hotel.

If you have the ceremony and the reception in the same ballroom, just the ceremony fee would apply. Our staff would change the room from the ceremony to the reception setting while guests are enjoying the cocktail hour in the foyer.

## What is your guest-to-staff ratio?

- Cocktail Hour - One Waiter for every 40 guests and One Bartender for every 100 guests
- Dinner - One Waiter for every two tables (16-20 guests)

Additional staff fees applied if more staff is requested:

- Bartender - \$65.00 flat fee per additional bartender
- Wait Staff - \$125.00 flat fee per additional waiter

## What size tables do you have and how many people do they hold?

- Dinner Tables – 6 foot round tables seat 8-10 comfortably
- Tall Cocktail Tables – 30” round tables
- Short Cocktail Tables – 36” and 30” round tables
- Cake Table and Sweetheart Table - 4 foot round table
- Place Card and Gift Tables - 6 foot to 8 foot rectangular tables

## What size is the dance floor?

- 24'x28' dance floor for the Hall of Mirrors and Pavillion
- 15'x18' minimum or 15'x21' dance floor for the Continental

## Do you offer children's meals?

Yes. For children ages 12 & younger, we offer chicken fingers, French fries and fruit for \$15.95 plus tax and gratuity. Also, anyone under 21 is half price of the bar package.

## Should we feed our vendors?

Yes, we recommend feeding them in a separate room. We serve vendor meals which include a dinner buffet with one soda or one water, per vendor, for \$26.95 each.

## What are the parking arrangements?

Valet parking is available to your guests for \$15 per day or \$25 overnight with in and out privileges. Self parking is available at the Tower Place Garage across the street for \$12 per day or \$15 overnight but does not include in and out privileges.

## When is my final count and payment due?

The final count is due ten (10) business days prior to the event and the final payment is due seven (7) days prior to the event in the form of a cashiers check or money order. Final payments are NOT permissible by credit card. Only 50% of the food and beverage minimum can be placed on a credit card.

## What is included on the table place settings?

- Black floor length linens with your choice of white, ivory or black overlay linen
- Choice of napkin color - please ask your catering manager
- Three votive candles per table
- Glass framed table numbers with silver corners
- Menu cards if requested
- China, glassware and silverware
- We do not provide centerpieces.





# Frequently Asked Questions

## What items do I need to provide to the catering manager to setup on the wedding day?

- Place cards in alphabetical order or seating chart is required
- Card Box
- Toasting Flutes for bride and groom
- Cake Knife and Server
- Favors
- Guest Book
- Other items agreed to in advance

If you do not have special toasting flutes or a cake knife and server, the hotel can provide our standard ones for you. Please ask your catering manager.

## What items come in the bathroom amenity basket?

Feminine hygiene products, lotion, mouthwash, toothpaste, tooth brush, sewing kit and combs

## If I rent Chiavari chairs can they be moved from one ballroom to the other for my ceremony & reception?

Yes, there is a charge of \$2 per chair to cover labor costs.



# General Info

## FOOD

All food items must be supplied and prepared by the hotel. Menu selections, room requirements, and all other arrangements must be received one month prior to the function. These menus are suggested for your consideration, and if you prefer, our Catering Department will be pleased to tailor a menu to your desire.

## BEVERAGE

The Hilton Cincinnati Netherland Plaza, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the State of Ohio regulations. It is a policy, therefore, that the hotel must supply all liquor, beer and wine.

## GUARANTEES

It is a requirement that the hotel is notified of the exact number of attendees by noon ten business days prior to the event. This minimum number of guests will be considered a guarantee for which you will be charged, even if fewer guests actually attend. Food is prepared for the guaranteed number only.

## ROOM RENTAL

Function rooms are assigned according to the anticipated guaranteed number of guests. The hotel reserves the right to charge a service fee for the setup of rooms with extraordinary requirements. All ballrooms are subject to a Food and Beverage minimum.

## DEPOSITS

At the time of signing the contract a \$3,500.00 non-refundable deposit is due. Six months prior to event date a second deposit to equal 50% of total anticipated revenue is due. Seven business days prior to event date the final payment must be made based on event estimate and guarantee guest count. Final payments must be made with a cashier's check or wire transfer. Final payments for social events is not permissible by credit card.

## CANCELLATIONS

If arrangements for this event are canceled in full without being rescheduled, a cancellation fee will be charged consisting of a percentage of total anticipated revenue. The fee is determined by the time difference in the cancellation and the scheduled date as follows:

More than 9 months	Loss of initial deposit
4 months to 9 months	50% of anticipated revenue
1 month to 4 months	75% of anticipated revenue
Within 30 days	100% of anticipated revenue

## LIABILITY

The Hilton Cincinnati Netherland Plaza reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The hotel cannot assume any responsibility for personal property and equipment brought into the banquet areas.

## SERVICE CHARGE AND TAX

There is a 20% service charge and 6.5% sales tax applied to all food and beverage. Prices presented in the package information are inclusive of service charge and sales tax. Corporate menu pricing in other presentations are exclusive of service charge and sales tax. Service charge is subject to sales tax in the state of Ohio.

## SPECIAL MENU REQUESTS

Our professional expertise enables us to custom tailor menus to your specific needs, whether they are dietary, religious, monetary, ethnic, or gourmet. We look forward to assisting you in making your special event a memorable one.

## OVERTIME CHARGES

Should the scheduled ending time of a function be changed the day of the event, an overtime labor charge of \$250 per 30 minutes will be applied to the patron's account the day of the event.

## WEDDING CEREMONY

Ceremony fees are \$1000 for Continental Ballroom and \$1250 for Hall of Mirrors or Pavillion Caprice Ballroom. A private function room for rehearsal will be arranged 30 days prior to event dates.

## MENU CHOICES

Events hosting a choice of entrees are required to provide individual place cards for each guest with a menu indicator on the card as well as an alphabetical list of guests with table number and entrée selection.