



Where Wedding Dreams Come True

At the Netherland Plaza, romance has flourished for generations. Since 1931, this historic Cincinnati wedding landmark has been creating memories with its outstanding service, unparalleled food & beverage and stunning ballrooms. The Hall of Mirrors, Continental and Pavillion Ballrooms lend charm, character and style that no other wedding venue in the Midwest can replicate.

From your first call to your final dance, our team of wedding professionals are committed to helping you host the wedding of a lifetime. Our award-winning culinary team, led by Executive Chef Todd Kelly, has been selected as Hilton Hotel's #1 Food and Beverage operation in the USA for the past six years. Chef Kelly will create a memorable dining experience for your guests, whether you choose a classic sit down dinner or custom reception.

In addition to breathtaking French Art Deco ballrooms, the Hilton Cincinnati Netherland Plaza features:

Guestroom Accommodations

The Netherland Plaza offers competitive group rates for your out-of-town guests and a no-obligation policy for you. Feel at ease with your complimentary personalized Group Web Page and on-line reservation code designed to simplify the guest reservation process. With our convenient downtown location, adjacent to famed Fountain Square, your guests will have a variety of options to keep them busy when not attending your planned functions. Your guests will enjoy all that Cincinnati has to offer, from shopping, professional sports and museums to the unique bars and restaurants at The Banks and Over-The Rhine entertainment districts - all just minutes from the hotel's front door!

Wedding Professionals

After choosing the Netherland Plaza, our wedding experts will assist you in finding the right partners for your wedding ceremony coordination, flowers, photographs, wedding cake and entertainment. We become a part of your team the moment you call us.

Menus

The hotel's culinary team creates a sense of timeless elegance through their thoughtful menu suggestions and culinary artistry. Your Netherland Plaza wedding coordinator will be happy to create a unique experience by custom-designing a wedding package that reflects your personal style and vision.

Photos

Holding your wedding reception at the Netherland Plaza allows you the exclusive opportunity to use the hotel as your backdrop for breathtaking wedding photos - a bridal tradition since 1931. Photo inspirations are available on our website or check us out on Facebook. com/netherlandplaza or @netherlandplaza.

On Site Dining Options

For your guests that may not be attending your rehearsal dinner, or those that want to keep on socializing after the reception, the Netherland Plaza has the city's most romantic bar, The Bar at Palm Court, which offers live jazz on Friday and Saturday nights in a unforgettable setting. For a casual breakfast, lunch or the city's most expansive Sunday brunch, the hotel has The Grille at Palm Court. And Chef Todd Kelly's culinary magic shines again in the hotel's main dining room, Orchids at Palm Court, which is Ohio's only AAA Five Diamond restaurant, one of only 64 in the United States, and OpenTable's Top 100 restaurants in the USA for the past seven years.

For additional information or to set up a planning session, please contact our wedding specialists.

Cover photo by Leppert Photography.



All pricing is presented exclusive of 22% service charge and applicable sales tax. Prices are effective for events occurring January-December 2017. All menu pricing and product availability is subject to change based on market.



Wedding Packages

Include

Special Guestroom Rate

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

Silver Picture 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)

Bridal Party Holding Room

Dedicated Captain and White Glove Service Staff Experienced Wedding Planning and Event Management Staff

Complimentary Menu tasting for up to four guests

Complimentary Overnight Accommodations for Bride and Groom with Champagne and Chocolates on the night of your wedding

Hilton Group Web Page and On-Line Reservation Code

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

Two Junior Suite Upgrades at the Group Rate for Guests of Your Choice



Roebling

Tuna Poke with Ponzu and Sesame Cauliflower Pakora with Curry Yogurt Snow Crab, Sticky Rice and Nori Petite Lamb Chops with Violet Mustard Bacon Wrapped Scallops Shrimp "Spring Rolls" with Sweet Chili Sauce Crab and Shrimp Cakes with Mustard Sauce Smoked Salmon and Cream Cheese Grissini Beef Tenderloin Crostini with Dijon Mustard and Micro Greens

Includes Five Passed Hors d'Oeuvres and Two Displays

Cincinnatus

Bacon Wrapped Dates with Romesco Saffron Cauliflower Egg Custards in an Egg Beef Bulgogi Skewers with Sesame and Green Onions Lobster Beignets with Old Bay Aioli Pancetta Wrapped Shrimp with White Balsamic Mustard Sauce Miniature Beef Wellington with Béarnaise Crab Dumplings with Ponzu Sauce Balsamic Marinated Fig Tarts with Goat Cheese Italian Chicken Skewers with Pesto Ricotta Crustini with Basil Marinated Cherry Tomatoes Avocado and Blue Crab Crisp, Micro Cilantro Peperonata Bruschetta with Micro Basil

Includes Three Passed Hors d'Oeuvres and One Display

Belvedere

Vegetable Egg Roll with Sweet Chili Sauce Crispy Parmesan Stuffed Peppadew Peppers Ponzu Glazed Pork Belly Skewers Whipped Asparagus Mousse Boursin Stuffed Mushrooms Shrimp Wontons with Sesame Dip Candied Bacon Jam Tarts Marinated Stuffed Peppadew Peppers Chorizo Risotto Croquettes Shrimp Tempura with Sesame Aioli BLT Canapés with Brioche, Smoked Bacon, Arugula and Tomato Cilantro Lime Marinated Shrimp Shots with Jalapeños Lobster and Chive Arancini Baked Crab "Dip" Crustini with Maryland Crab and Old Bay Vegetable Samosas with Chili Sauce

Includes Two Passed Hors d'Oeuvres and One Display



Display Package Options One Hour Service Time

Cheese Display

Served with Baguettes and Artisan Crackers

My Artisano Mediterranean with Olives, Dried Tomatoes and Fried Basil, Maytag Blue Cheese with Fig Purée, Sliced Brie with Golden Raisins. Manchego with Roasted Peppers, Olives and Parsley

Charcuterie Board

Prosciutto, Duck Confit Rillette, Artisan Salami, Cured Chorizo, Maille Mustard, Chow-Chow and Crostinis

Marinated Vegetable Display

Traditional Crudites and Chef's Fresh Seasonal Vegetables selections

Sushi Station

Assorted Sushi Rolls (Based on 2 pieces per person) Crisp Shrimp Crackers, Vegetable Spring Rolls, Marinated Crab and Cucumber Salad, Served with Soy and Sweet Chili Sauce

Middle Eastern Display

Chick Pea Hummus, Kibbi, Blue Cheese Stuffed Dates, Marinated Olives, Crisp Pita, Marinated Feta Cheese, Lavosh

Baked Brie En Croûte

Topped with Pecans, Honey and Dried Cranberries, Served with Sliced Baguette



Seafood Display

Must be ordered by the 100 Jumbo Shrimp Cocktail (16/20) Snow Crab Claws Blue Point Oyster on the Half Shell Served with Cocktail Sauce, Rémoulade, Mignonette, Horseradish and Lemons

Tempura Shrimp Station

Assorted Shrimp and Vegetables in a light batter. Served with Spicy Aioli, Soy Scallion Dipping Sauce and Sweet Chili Sauce

. Attendant Required.

Grilled Cheese Station

Gruyère with Jalapeño Sun-Dried Tomato Jam, Chèvre with Apricot Chutney, Garlic and Herb Cream Cheese, Bacon and Aged Cheddar

Risotto Station

Lobster Risotto with Chive and Pecorino Wild Mushroom with Boursin and Crisp Prosciutto

. Attendant Required.

Sushi Display

Please select four of the following selections of Rolls and Nigiri. Served with Wasabi, Pickled Ginger, Soy Sauce. Based on five pieces per person.

Rolls

California Inside-Out Seaweed Wrap, Crab Mix, Avocado Cucumber, Sweet Soy, and Sesame Seed Seaweed Wrap, Tuna, Cucumber, Avocado Green Onion, Spicy Mayo, and Sesame Seed

Nigiri

Smoked Salmon, Shrimp, Tuna, Barbecue Eel

Vegetable Seaweed Wrap, Select Fresh Vegetables Spicy Tuna Crab Crab Salad, Cucumbers, Sweet Soy





Plated Appetizers Priced Separately

Maryland Style Crab Cake Rémoulade, Lemon and Petite Salad

Seared Sea Scallop Roasted Pork Belly, Leek Purée and Mirin

Italian Wedding Soup Spinach, Veal Meatballs, Pasta and Parmesan

Burrata Tortellini Roasted Corn, Truffles, Beech Mushrooms and Parsley Sauce

Lobster Salad Crispy Pastured Egg, Parsley Purée and Caviar Cream

Intermezzo

Lemon Passion Fruit Strawberry Citrus Spiced Pear





Salad Please Select One

Netherland "Simple" Salad

Shaved Prosciutto, Baby Greens, Pine Nuts, Parmesan and Balsamic Vinaigrette

Baby Iceberg Salad

Crisp Bacon, Tomato Wedge, Red Onion, Shaved Radishes and Herbed Buttermilk Dressing

Arugula Salad Currant Purée, Arugula, Popped Sorghum, Dried Cherries and Pomegranate Hazelnut Vinaigrette

Strawberry and Burrata Salad

Marinated Strawberries, White Balsamic Gelée, Pistachio and Micro Basil

Local Greens

Tendrils, Whipped Ricotta and Roasted Lemon Vinaigrette

Poached Pear Salad

Arugula, Candied Almonds, Brie and Red Wine Vinaigrette

Tossed Greens

Sweet Potatoes, Pecans and Maple Vinaigrette



Emery

Filet Mignon and King Crab Duet

Grilled Filet Mignon, King Crab, Asparagus, Whipped Potatoes and Béarnaise

Twelve Ounce Ribeye Steak

Spice Crusted Ribeye, Duchess Potatoes, Wilted Spinach and Shallot Jus

Roasted Duck Breast

Wheatberry Matignon, Spiced Sweet Potatoes and Madeira Sauce

Queen City

Duet of Beef

Red Wine Braised Short Ribs and Petite Filet Mignon with Shiitake Mushrooms, Herbed Gnocchi and Haricot Vert

Herb Roasted Chicken

Spiced Sweet Potato Purée, Wilted Swiss Chard and Marsala Sauce

New York Strip Steak

Shimeji Mushrooms and Pomegranate Ragout and Buttered Potatoes

Vegetarian

Ricotta Tortellini

Housemade Ricotta Tortellini, Roasted Pepper Cream, Arugula and Parmesan

Roasted Oyster Mushrooms

Swiss Chard, Battered Tofu and Black Vinegar Sauce

Roasted Atlantic Halibut

Little Neck Clams, Fingerling Potatoes, Roasted Corn and Thyme Sauce

Grilled Filet Mignon

Bone Marrow Crust, Pommes Dauphine, Haricot Verts and Truffle Sauce

Roasted Branzino

Wilted Spinach and Sweet Corn and Lobster "Chowder"

Shrimp Sauté

Jumbo Shrimp, Cavatelli Pasta, Spinach Chiffonade and Saffron Fennel Nage

Roasted Atlantic Salmon

Miso Lime Marinated, Coconut Jasmine Rice, Crispy Beans and Szechuan Sauce

Roasted Chicken & Salmon Duet

Butternut Squash Risotto, Brussels Sprouts and Pinot Noir Sauce

Eggplant Involtini

Couscous, Artichokes, Haricot Vert, Sun-Dried Tomatoes and Olive Oil Emulsion

Multiple entrée choices in the same pricing tier will incur an additional \$4.00 exclusive 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 Executive Pastry Chef Megan Ketover

Minimum 50 people

Cake Flavors

Vanilla Butter Dark Chocolate Red Velvet Hazelnut Lemon

Filling Flavors

Vanilla Buttercream Raspberry Preserves Strawberry Preserves Apricot Preserves Cream Cheese Frosting Dark Chocolate Ganache Almond Caramel Fresh Apple Spice Banana

Chocolate Buttercream White Chocolate Buttercream Fresh Strawberries Fresh Raspberries Amaretto Buttercream Lemon Curd

All cakes are custom designed. Other custom cake flavors are also available. Prices are based on standard decorating. Additional or time intensive decoration (such as handmade sugarpaste, gumpaste flowers, fondant or marzipan work) may incur additional charges. Fondant covered cake is additional charge





Wedding Cake Accompaniments

Chocolate Blossom

White Chocolate Mousse and Berries

Vanilla Bean Custard Fresh Raspberry and Jam

Chocolate Covered Strawberries Strawberry Sauce

Mexican Wedding Cookies

Caramel Sauce

Lemon Berry Tart

Raspberry Jam

Custom Chocolate Monogram

Additional



Dessert Stations

One Hour Service Time

Display of Miniature Desserts

Chocolate Dipped Strawberries, Coronets, Miniature Tarts, Chocolate Truffle Pops, French Macarons and Assorted Wedding Cookies

Sweet Treats

Artisanal Cupcakes, Whoopie Pies, Chocolate Chip and Sugar Cookies, served with Milk

S'mores Station

Chocolate Dipped Graham Crackers, Warm Marshmallow Fluff, Candied Peanuts and Chocolate Sprinkles

Ice Cream Bar

Graeter's Chocolate, Vanilla and Black Raspberry Chocolate Chip Ice Creams with Chocolate Sauce, Caramel Sauce, Seasonal Berries, Oreo Pieces, Chopped Nuts, Whipped Cream and Sprinkles

Farewell Gift To Go

Small Gift Box Custom Labeled, Filled with Chocolate Truffles

Coffee Station

Freshly Brewed Coffee, Whipped Cream, Chocolate Spoons, Cinnamon Sticks, Crystal Stirrers, Imported Syrups and Flavored Biscotti



Late Night Stations

One Hour Service Time. May Guarantee at 50% of Guest List

Gourmet Coffee and Espresso Station

CBTL Espresso, Teas, Coffees and Flavored Coffees, Chocolate Shavings, Whipped Cream, Cinnamon Sticks, Lemon Shavings and Variety of Sugars

Cincinnati Chili Station

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

Slider Bar

Sirloin Burgers with American Cheese, Shaved Lettuce, Steamed Onions, Pickles, NP Sauce, Turkey Burgers With Pesto Aioli, Roma Tomato, Provolone, Assorted Pickles and Crinkle Cut Fries

Grilled Cheese Station

Gruyère with Jalapeño Sun-Dried Tomato Jam, Chèvre with Apricot Chutney, Garlic and Herb Cream Cheese, Bacon and Aged Cheddar, served with Tomato Soup

Walking Taco Bar

Assorted Chips, Green Chili Braised Chicken, Lettuce, Tomatoes, Shredded Cheese, Diced Onions, Jalapeños, Salsa, Guacamole and Sour Cream

Late Night Breakfast

Breakfast Burritos with Peppers and Onions, Egg and Cheddar Cheese, Salsa and Hot Sauce on the side, Mini Waffles with Syrup, Whipped Cream and Berries

Asian Street Food

Vegetable Potstickers with Ponzu, Chicken Fried Rice and Spring Rolls





Accompaniments

Bridal Luncheon

Selection of Seasonal Fruits and Berries Assorted Freshly Baked Fruit Breads with Whipped Butter and Preserves Mini Tea Sandwiches: Vegetable with Herbed Cream Cheese, Smoked Salmon with Dill and Shaved Turkey with Cranberry Preserves French Macarons, Crème Brûlée Tarts, Chocolate Covered Strawberries Bottled Water, Iced Tea and Soft Drinks House Sparkling Wine

Groom's Luncheon

Assorted Artisan Sandwiches: Shaved Roast Beef, Horseradish Sauce and Arugula, Roasted Turkey, Cranberry Spread, Smoked Bacon, Dijon and Buffalo Marinated Chicken Breast, Pepper Jack, Blue Cheese and Shaved Lettuce Housemade Chips, Pickles, Marbled Potato Salad with Pork Belly and Green Onion Freshly Baked Cookies and Brownies Assorted Bottled Water, Iced Tea and Soft Drinks

Beers by the Dozen

Domestic Import/Craft/Local Mix





Celebration Breakfast

Maximum of 90 Minutes of Service. Upgrades and Other Options Available.

Enhanced Continental Breakfast

Muffin Tops, Pecan Sticky Buns and Coffee Cakes fresh from our bakery Seasonal Fruits and Berries Orange Juice, Grapefruit Juice, Tomato Juice, Coffee, Decaffeinated Coffee and Tea

Full Breakfast Buffet

Assorted Fruit Juices Freshly Baked Muffins and Fruit Breads, Mini Danish, Croissants and Bagels with a Toaster Assorted Jams and Whipped Sweet Cream Butter Seasonal Fruits and Berries Scrambled Eggs Bacon and Sausage (Turkey Bacon and Turkey Sausage available upon request) Breakfast Potatoes

Smoked Salmon & Bagel Station

Smoked Salmon and Lox with Capers, Diced Red Onions and Tomatoes, Egg Whites and Egg Yolks Assorted Bagels with Regular and Light Cream Cheeses

Serves 35 guests.



Beverage Service

All Bars Include Imported & Domestic Beers, Select Name Wine, Juices & Soda. Guests Between The Ages Of Six And 20 Years Are Charged At \$15.00

Ultra Premium Brand

Four Roses Single Barrel, Brugal Silver Rum, Johnny Walker Black, Hendricks Gin, Patron Silver Tequila and Belvedere Vodka

Premium Brand

Four Roses Small Batch, Brugal Silver Rum, Monkey Shoulder Scotch, Tito's Vodka, Crown Royal, New Riff Wild Gin and El Jimador Silver

Name Brand

Four Roses Yellow Label, Bacardi Rum, Broker's Gin, Buckeye Vodka, Dewars Scotch, Canadian Club and Cuervo Gold

Cordials and Cognacs

Charge per drink, based on consumption

Signature Drink

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

Whiskey Smash with Bourbon, Lemon, Simple Syrup and Mint Watermelon Fizz with Watermelon, Sparkling Wine and Blackberries Spiced Cranberry with Spiced Rum with Cranberry, Lemon and Simple Syrup The Elder Flower with St-Germain, White Cranberry, Lime and Vodka Rosemary's Wedding with Gin, Sparkling Wine, Lemon and Rosemary Syrup The NP Cocktail, a Netherland Plaza classic, with Local Bourbon, Ginger Syrup and Sparkling Wine

Enhancements

Oyo Honey Vodka, Solera Blood Orange Liquor and Lime Four Roses Bourbon, Ginger Simple Syrup and Lime Bottled cocktail includes custom label. Minimum of 25.



Wines Service with Dinner

Premium

Select One White and One Red

White

Robert Mondavi "Private Selection" Chardonnay, California Von Schleinitz Estate Riesling Nobilo, Sauvignon Blanc

Red

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

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

Champagne/Sparkling Wine Toast

Wolf Blass, Brut Australia Korbel Brut, California Piper Sonoma Brut, Sonoma Gerard Bertrand Cremant, France

Riondo Prosecco



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Is it possible to serve multiple entrées for my reception or event? Absolutely! If you are selecting multiple entrées in the same priced tier the additional cost per person is \$4.00 exclusive of tax and gratuity. If you

are selecting multiple entrées with different pricing tiers then the price per person for both entrées would be that of the higher priced entrée. These additional costs are due in large part to 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 listed by table number with the guest's name and entrée selection. You are required to have place cards or a color coding system on place cards that would identify which entrée a guest is to receive.

May I have 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 ballroom and wish to move to another ballroom for your

reception then the price would include the ceremony fee plus the food and beverage minimums on both ballrooms.

If you have the ceremony and the reception in the same ballroom, just the ceremony fee would apply. Our staff will reset the ballroom from the ceremony to the dinner/dance 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 \$75.00 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 - usually 4-6 people can gather at these Short Cocktail Tables - 36" and 30" round tables - 4 people 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' or 15'x21' dance floor for the Continental

Do you offer children's meals?

Yes. For children 12 & younger, we offer Chicken Fingers, French Fries and Fruit for \$15.95 plus tax and service charge. Also, for anyone under 21 there is a special drink package for \$15.00 per person, plus tax and service charge.

Should we provide a meal for our vendors?

Most of our customers do provide a meal for their vendors. We recommend serving them in a separate room. Please ask your Catering Manager for pricing and details.

What are the parking arrangements?

Overnight Valet parking is available to your guests for \$28 which includes in/out privileges or \$18 (for up to 12 hours) without in/out privileges. Overnight Self parking is available at the Mabley Place Garage for \$17 without in/out privileges. Parking for the event time frame is available at Mabley Place for \$6.00. Additional options for parking vary depending on events in the city, if the guest stays overnight, and/or bills parking to guestroom. Parking rates are subject to change.

When is my final count and payment due?

The final count and payment is due seven (7) business days prior to the event. 50% of the food and beverage minimum may be placed on a credit card in advance of your event. Final payments must be made with a cashier's check or wire transfer. Final payment for weddings may NOT be made by credit card

Additional questions on following page



What is included on the table place settings? Black floor length linens with your choice of white ivory overlay linen

White or ivory napkins Three flameless votive candles per table Silver framed table numbers Menu cards China, glassware and silverware

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

Place cards in folded and in alphabetical order and seating chart is required Card Box Toasting Flutes for bride and groom Cake Knife and Server Guest Favors Guest Book or Other Signature Item 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 for more details.

What items come in the bathroom amenity basket? Feminine hygiene products, lotion, mouthwash, toothpaste, toothbrushes, sewing kit, combs and grooming kit

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

Yes, with a moving charge of \$2.00 per chair.



Preferred Partners

Wedding Planners & Day of Wedding Coordinators

Vedding Planners & Day of V Elegant Events by Elisa Moment to Moment I Do Weddings I Thee Wed Blue Dahlia Events Cincy Weddings by Maura	Vedaling Coordinators www.elegant-events.com www.moment2momentevents.com www.i-do-weddings.com www.itheewedconsulting.com www.bluedahliaevents.com www.cincyweddingsbymaura.com	513-828-9481 513-226-3133 513-762-5550 513-315-3122 513-549-5062 513-817-7947
Photographers Leppert Photography Mandy Leigh Photography Ben Elsass Sherri Barber Jonathan Gibson Photography	www.leppertphoto.com www.mandyleighphotography.com www.benelsassphotography.com www.sherribarberweddings.com www.jonathangibsonphotography.com	513-697-6700 419-566-0060 773-570-0457 513-377-6661 513-504-3193
Videographers Lifetime Video Poetic Cinema Studio Z Films (same day edit) Little Brown Dog	www.lifetime-video.com www.poeticcinema.com www.studiozfilms.com www.lbd-productions.com	513-231-0080 513-258-9250 513-236-6615 513-400-5803
Florists Courtenay Lambert Florals Eden Floral Ford Ellington Floral & Event Design Yellow Canary Floral Verde Marti Heard Designs	www.courtenaylambert.com www.edenfloralboutique.com www.ford-ellington.com www.yellowcanaryonline.com www.floralverde.com www.martihearddesigns.com	513-321-0100 513-281-3336 859-781-0700 859-609-2020 513-888-8334 513-238-2677
Bands Airwaves Conspiracy Band Greg Lee Music Soul Pocket Naked Karate Girls Sly Band	www.airwaveband.com www.theconspiracyband.com www.gregleeentertainment.com www.soulpocket.com www.nakedkarategirls.com www.theslyband.com	513-471-8107 614-864-0505 513-328-6221 513-739-7383 513-659-4473 513-722-6847
DJ's DJ Toad "Music by Request" DJ Butlers McFadden Music Cincy Wedding Services	www.djtoad.com www.djbutlers.com www.mcfaddenmusicdjs.com www.cincyweddingservices.com	513-288-8417 859-331-3866 859-344-6160 513-281-0166
Lighting Clear Lighting Prestige Audio Visual	www.prestigeav.com	513-527-2369 513-784-1625
Decorators & Event Planners Viva Bella Events Accent on Cincinnati	www.vivabellaevents.com www.accentcinci.com	513-871-0077 513-721-8687



Preferred Partners

Cakes Hilton Cinti Netherland Plaza Bonbonerie Spoon Fulla Sugar IncrEdible Endings Tres Belle Cakes Sugar Realm	Chef Megan Ketover www.thebonbon.com www.aspoonfullasugar.com www.incredibleendings.com www.tresbellecakes.com www.sugarrealm.com	513-421-9100 513-321-3399 513-683-0444 859-746-0777 513-260-9883 513-256-2729
Rentals Primetime Party Rentals Adora Event Rental All Occassion	www.primetimepartyrental.com www.adoraeventrental.com www.aorents.com	513-504-9611 513-755-5403 513.563.0600
Invitations Always & Forever Wedding Services, LLC Dirty Helen Paper Co. Cincinnati By Design M. Hopple	www.alwaysforever.com www.dirtyhelenpaper.com www.cincinnatibydesign.com www.mhopple.com	859-384-4949 513-330-6481 513-888-7780 513381-4972
Hair & Makeup BrideFace Cinci Makeup Parlour Paragon Salon & Day Spa	www.brideface.com www.cincimakeup.com www.salonparlour.com www.paragonsalon.com	513-305-9723 513-886-0104 513-961-4247 513-651-4600
Transportation A Savannah Nite Motor Toys Executive Transportation Landforce One	www.asavannahnite.com www.motortoyslimoservice.com www.executivetransportation.org www.landforceonelimo.com	513-858-2677 513-891-6686 859-261-8841 513-528-5466
Babysitting Services Your Happy Nest	www.yourhappynest.com	513-978-4222
Live Plants/Trees/Ferns Plant Trolley	www.planttrolley.com	513-389-4450
Ceremony Musicians Innocenti Strings, LLC James Hart (Pianist & Ensemble) Lyrica Ensembles	www.innocentiquartet.com www.jameshartmusic.net www.lyrica.org	1-800-960-1728 513-861-0666 513-389-0397
Wedding Ceremony Offician Pastor Steve Means	nts www.pastorstevemeans.com	513-304-1095

Pastor Steve Means Reverend Scott Demarco Rabbis www.pastorstevemeans.com5www.revscottdemarco.com5Please ask your catering manager for referrals





food

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

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 seven (7) 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.

SERVICE FEE

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 contract 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 guaranteed guest count. Final payments must be made with a cashier's check or wire transfer. Final payment for weddings may not be made by credit card.

CANCELLATIONS

If your wedding events 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:

Cancellation from contract signing to 12 months prior to event date From 9 months to 12 months prior to event date From 4 months to 9 months prior to event date From 1 month to 4 months prior to the event date Within 30 days of event date 25% of anticipated revenue 40% of anticipated revenue 50% of anticipated revenue 75% of anticipated revenue 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

A 22% service charge and 7.00% sales tax will be applied to all food and beverage. Prices presented in the package are exclusive 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 design menus to your specific needs, whether they are dietary, religious, monetary, ethnic, or gourmet. We look forward to assisting you in making your wedding a day to remember.

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 your rehearsal ceremony will be arranged 30 days prior to event dates.

MENU CHOICES

Brides that offer their guest a choice of entrées 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.

