

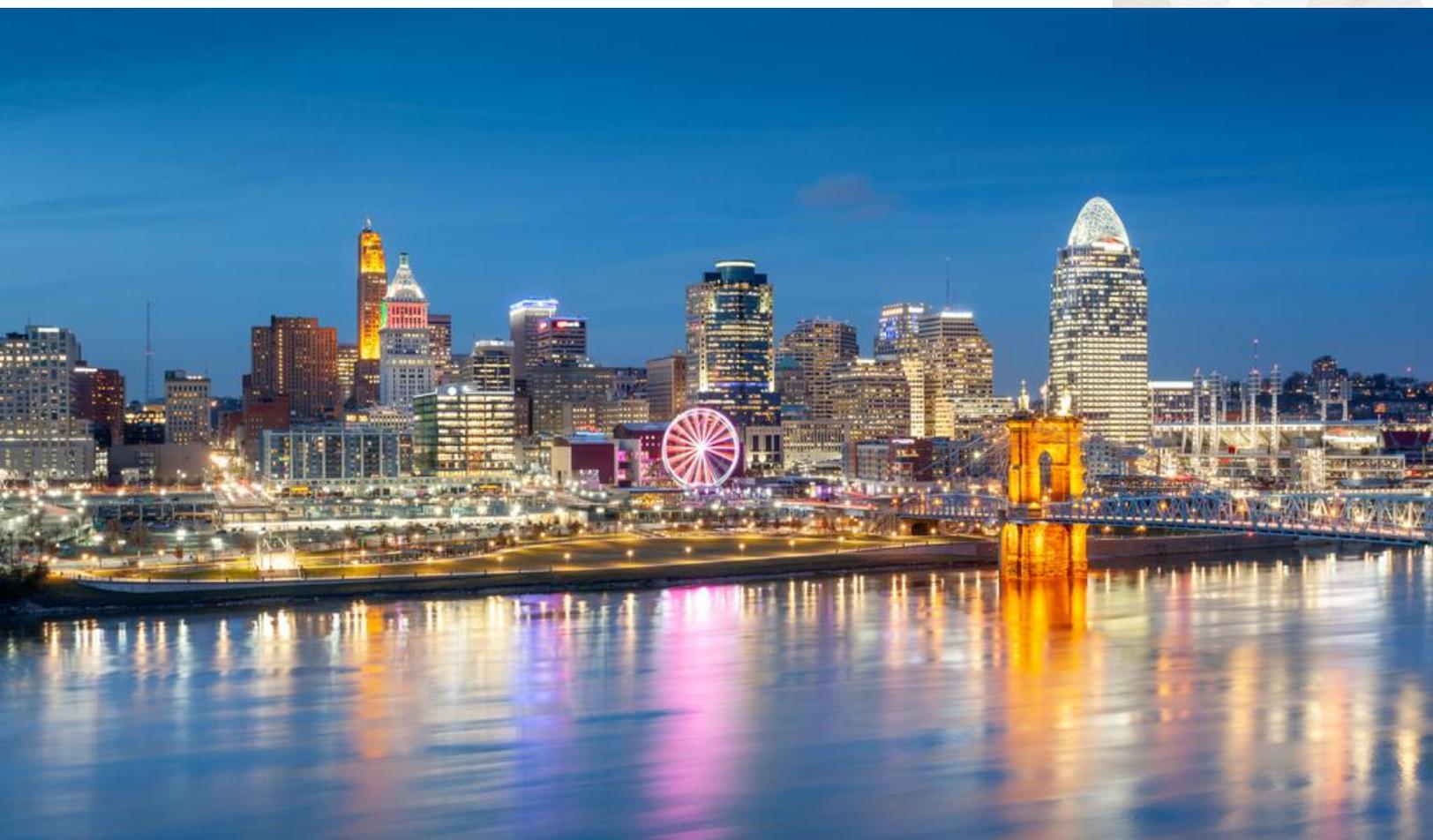


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# CINCINNATI MARRIOTT AT RIVERCENTER

## WEDDING MENU

There are several venues throughout the hotel that will provide a picturesque background for your ceremony and wedding reception. We offer a variety of options to compliment your personal style.



Cincinnati Marriott at RiverCenter

10 West RiverCenter Boulevard, Covington, Kentucky, USA

(859) 261-2900 [marriott.com/cvgdr](https://www.marriott.com/cvgdr)

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# WEDDING PACKAGES

## WEDDING PACKAGES INCLUDE:

One Complimentary Waterview King Room Night for the Couple

Group Hotel Rate for Guests with Online Reservation Link

Dedicated Marriott Event Specialist & Events Team

Complimentary Menu Tasting for Up to Four People

Complimentary Cake Cutting & Presentation with Tableside Coffee Service

Floor Length Table Linens & Napkins

Silver or Gold Charger Plates

Dance Floor

One Complimentary Night Stay at One Year Anniversary

Four Hour House Bar

One Cheese Display or Two Passed Hors d'oeuvres

Hotel Banquet Chairs



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# CEREMONY

The ceremony fee includes the following services:

## **Atrium Terrace Ceremony Rental | 1000**

Two (2) Hour Usage  
Ceremony Setup and Breakdown  
Ceremony Rehearsal Date Based on Availability

## **Ceremony Sound System Package | 500**

Lapel Microphone  
4 Channel Mixer and Speakers  
Additional Wireless Microphones | 200 each





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## BRIDAL READY ROOM

### Terrace Room | 400

**Perfect space for you, your friends, and family to get ready on your special day.**

Rooms provide natural lighting and include:

Table for Food

Bar Stools and Table for hair and makeup

Hanging Rack

Round Table for Seating

Mirrors

One (1) Extension Cord

8-hour usage

Note: The hotel must provide all Food and Beverage.




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## PACKAGE PRICING

PRICES WITH 4-HOUR OPEN BEER & WINE BAR

| Meal Name   | Beer & House Wine | Deluxe Beer & Wine |
|---|-------------------|--------------------|
| Beef Tenderloin                                       | 109               | 114                |
| Lemon Thyme Chicken                                   | 84                | 89                 |
| Shrimp Scampi   | 94                | 99                 |
| Seared Salmon   | 94                | 99                 |
| Maple Bourbon Glaze                                   | 86                | 91                 |
| Chicken Marsala                                       | 84                | 89                 |
| Red Wine Braised Beef                                 | 99                | 104                |
| Grass-Fed NY Strip 14oz.                              | 94                | 99                 |
| Grass-Fed NY Strip 16oz.                              | 99                | 104                |
| Roasted Halibut                                       | 99                | 104                |
| 6oz. Filet Mignon & Norwegian Salmon                  | 104               | 109                |
| Lemon & Thyme Chicken Breast & Braised Beef Short Rib | 99                | 104                |
| 6oz. Grass-Fed NY Strip & New England Cod             | 94                | 99                 |
| Chicken Marsala & Red Wine Braised Beef Short Rib     | 99                | 104                |
| 6oz. Sirloin and Airline Chicken Marsala              | 84                | 89                 |

**HOUSE BEER & WINE PACKAGE**

Each additional hour | 7  
 2 Domestic, 2 Premium/Local  
 beer  
 2 House Wines  
 Soft Drinks  
 Pepsi Products

**DELUXE BEER & WINE PACKAGE**

Each additional hour | 8  
 3 Domestic, 3 Premium/Local  
 Beer  
 3 Deluxe Wines  
 Soft Drinks  
 Pepsi Products

**PRICES WITH 4 HOUR OPEN BAR**

| Meal Name  | House Bar | Deluxe Bar |
|--|-----------|------------|
| Beef Tenderloin  | 118       | 123        |
| Lemon Thyme Chicken                                      | 93        | 98         |
| Shrimp Scampi  | 103       | 108        |
| Seared Salmon  | 103       | 108        |
| Maple Bourbon Glaze                                      | 95        | 100        |
| Chicken Marsala  | 93        | 98         |
| Red Wine Braised Beef                                    | 108       | 113        |
| Grass-Fed NY Strip 14oz.                                 | 103       | 108        |
| Grass-Fed NY Strip 16oz.                                 | 108       | 113        |
| Roasted Halibut  | 108       | 113        |
| 6oz. Filet Mignon & Norwegian<br>Salmon                  | 113       | 118        |
| Lemon & Thyme Chicken Breast<br>& Braised Beef Short Rib | 108       | 113        |
| 6oz. Grass-Fed NY Strip & New<br>England Cod             | 103       | 108        |
| Chicken Marsala & Red Wine<br>Braised Beef Short Rib     | 108       | 113        |
| 6oz. Sirloin and Airline Chicken<br>Marsala              | 93        | 98         |

**HOUSE BAR PACKAGE**

Each additional hour | 9  
 House Liquor  
 2 Domestic, 2 Premium/Local  
 Craft Beer  
 2 House Wines  
 Soft Drinks  
 Pepsi Products

**DELUXE BAR PACKAGE**

Each additional hour | 10  
 Deluxe Liquor  
 3 Domestic, 3 Premium/Local  
 Craft Beer  
 3 Deluxe Wines  
 Soft Drinks  
 Pepsi Products

# PACKAGE DETAILS

## House Wine

Beringer - White Zinfandel  
Sycamore Lane – Cabernet, Chardonnay, Merlot,  
Pinot Noir, Pinot Grigio, Sauvignon Blanc

## Deluxe Wine

Magnolia Grove by Chateau St. Jean – Cabernet,  
Chardonnay, Merlot, Pinot Grigio, Rosé

## House Liquor

Cruzen Aged Light Rum, Beefeater Gin, Canadian Club  
Whiskey, Dewar's White Label Scotch, Jim Beam White  
Label Bourbon, Jose Cuervo Silver Tequila, Smirnoff  
Vodka, Courvoisier VS Cognac

## Deluxe Liquor

Bacardi Superior Rum, Captain Morgan Original  
Spiced Rum, Tanqueray Gin, Canadian Club Whiskey,  
Dewar's White Label Scotch, Maker's Mark Bourbon,  
Jack Daniel's Tennessee Whiskey, 1800 Silver Tequila,  
Absolut 80 Vodka, Courvoisier VS Cognac

### **\$3 Upgrade per person per selection**

Maker's Mark, Buffalo Trace, Tito's

### **\$5 Upgrade per person per selection**

Woodford Reserve, New Riff BiB, Grey Goose,  
Johnnie Walker Black

### **\$3 Upgrade per additional Premium or Local Craft Beers**

## Domestic Beer

Bud Light, Budweiser, Miller Light,  
Coors Light, Michelob Ultra

## Premium Beer

Blue Moon, Sam Adams Lager, Corona, Heineken,  
Stella Artois, White, Claw Hard Seltzer

## Local Craft Beer

Braxton – Storm  
MadTree – Lift, PsychOPathy  
Moerlein – OTR  
Rhinegeist – Bubbles, Cougar, Truth

## SPARKLING | priced per bottle

LaMarca, Prosecco, Extra Dry, Veneto, Italy | 40  
Mumm Napa, Brut, Prestige, Chefs de Caves,  
Napa Valley, California | 44  
Moet & Chandon, Brut, Imperial, Epernay,  
Champagne, France | 120

### **Sparkling** | priced per glass

Sparkling Toast | 2 priced per glass

Deluxe Sparkling Toast | 5 priced per glass

### **Signature Drink** | Starting at 5 per person (based on drink)

Created especially for your event

One bartender for every 100 guests.

If additional bars or bartenders are requested it is \$125 for four hours and \$25 each additional hour.

All Beer is Bottled or Canned, Sparkling is Priced per Bottle.

Special Orders: Charged for the entire bottle or case, cannot take unused portion.



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## PLATED DINNER MENU DETAILS

### ROASTED HALIBUT

Saffron Cous Cous, Ratatouille  
Sweet Peppers

### BEEF TENDERLOIN

Duchess Potatoes, Foraged Mushrooms  
Asparagus, Red Wine Demi

### LEMON & THYME CHICKEN BREAST

Creamy Herb Polenta with Gouda, Grilled Asparagus  
Truffled Mushroom Ragout

### CHICKEN MARSALA

Artichoke-Mascarpone Roasted Yukon Potato Mash, Garlic  
Sautéed French Beans

### SEARED SALMON

Asian Ginger Glaze, Creamed Spinach  
Soft Polenta, Pickled Red Cabbage

### MAPLE BOURBON GLAZED CHICKEN

Bacon Roasted Brussels Sprouts  
Smashed Sweet Potatoes

### SHRIMP SCAMP

Sautéed Jumbo Shrimp, Fettuccini, Garlic Butter Sauce  
Tomatoes, Asparagus, Fresh Herbs, White Wine Reduction

### RED WINE BRAISED BEEF SHORT RIB

Parsnip Potato Puree, Wilted Swiss Chard, Garlic Roasted  
Baby Carrots, Braising Demi-Glace

All Plated Entrées Include: Rolls & Butter, Choice of One Soup or Salad  
Freshly Brewed Coffee, Regular & Decaffeinated & Iced Tea  
Prices are plus 24% service charge and 6% applicable tax. Prices subject to change.

## **GRASS-FED NY STRIP**

Roasted Marble Potato, Charred Cipolini Onion  
Chimichurri Sauce

## **DUET ENTRÉES**

### **6 OZ. FILET MIGNON & NORWEGIAN SALMON**

### **LEMON & THYME CHICKEN BREAST & RED WINE BRAISED BEEF SHORT RIB**

### **6 OZ. GRASS-FED NY STRIP & NEW ENGLAND COD**

### **CHICKEN MARSALA & RED WINE BRAISED BEEF SHORT RIB**

### **6 OZ. SIRLOIN & AIRLINE CHICKEN MARSALA**

Compound Butter and Marsala with Cremini Mushrooms

## **Vendor & Kids Meals**

### **BUFFET | 15 ADDITIONAL PER PERSON**

Select Two Salads, Entrees, Starches and Vegetables

### **VENDOR MEAL | 40**

Burger, Fries, Side Salad and Beverage or  
Chicken Breast, Side Salad and Beverage

### **GUESTS 12 - 20 or Vendor | 65**

### **GUESTS UNDER 12 | 14**

Kids Meal Choice of Cheeseburger, Pizza or Chicken  
Tenders with Fries

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# PLATED SALADS AND SOUPS

## SOUPS

Roasted Tomato & Basil  
Creamy Chicken, Farro, Pimento  
Roasted Corn Chowder  
Tuscan White Bean & Kale

## SALADS

Organic  
Mixed Baby Greens, Dried Cranberries,  
Candied Walnuts, Peppered Goat Cheese, Sherry-  
Shallot Dressing

Simple Greens  
Field Greens, Cucumber, Grape Tomatoes  
Shredded Carrots, Balsamic Vinaigrette

Spicy Arugula & Greens  
Sliced Apple, Brie Cheese,  
Hazelnut-Champagne Dressing

Thai  
Asian Greens, Carrots, Daikon Radish  
Thai Basil Coconut Dressing

Flat Wedge  
Heirloom Tomatoes, Jowl Bacon, Avocado, Green  
Onion, Bleu Cheese Crumbles,  
Cracked Pepper, Ranch Dressing



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# HORS D'OEURVES & DISPLAYS

## **HOT HORS D'OEURVES Priced per piece**

Firecracker Shrimp | 6  
Bacon-Wrapped Scallops | 6  
Cajun Crab Cake with Remoulade Sauce | 6  
Cheeseburger Sliders | 5  
Boursin Filled Artichokes | 5  
Wild Mushroom Beggars Purse | 5  
Raspberry & Brie Wrapped in Filo | 5  
Mini Cheese Quesadillas, Salsa Fresca | 5  
Mini Grilled Cheeses, Brie & Sliced Apple | 5  
Pork or Shrimp Spring Rolls, Hoisin Sauce | 5

## **CHILLED HORS D'OEURVES Priced per piece**

Caribbean Crab Salad on Taro Chips | 7  
Smoked Chicken Mini Burritos | 6  
Smoked Chicken Salad Crostinis, Charred Onion Jam | 6  
Cold Smoked Salmon, Dill Creme Fraiche | 6  
Shrimp Cocktail | 6  
Caesar Bites | 5  
Caprese Skewers | 5  
Fig and Goat Cheese Tarts | 5  
Goat Cheese Bruschetta | 5  
Beef, Garlic Cream, Lime Potato Chips | 5

## **DISPLAYS Priced per person**

### **CLASSIC CHEESE DISPLAY | 10**

Domestic & Imported Cheeses, Crackers  
Crostinis & Seasonal Fresh Berries

### **ARTISANAL CHEESE DISPLAY | 15**

Domestic, Imported & Local Cheeses  
Wild Game Sausage, Crostinis  
Assorted Flatbreads & Jams

### **VEGETABLE CRUDITES | 14**

Squash & Carrots, Asparagus, Green & Yellow Beans  
Red, Yellow & Green Peppers, Broccoli, Cherry Tomatoes  
Mushrooms, Celery Hearts & Roquefort Walnut Dip

### **HUMMUS TRIO | 16**

Traditional Hummus, Curry Hummus  
Edamame Hummus, Grilled Pita  
Sliced Cucumbers, Grape Tomatoes & Kalamata Olives

### **CHARCUTERIE | 20**

Domestic, Imported & Local Cheeses, Speck Prosciutto  
Lamb Salami, Soppressata, Artichokes, Stuffed Mini  
Peppers, Oven Cured Tomatoes, Roasted Bell Peppers  
Grissini & Rustic Breads

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# ENHANCEMENTS

## LATE NIGHT STATIONS

### **CINCINNATI HOME RUN | 13**

Mini Cheese Conneys, Beef and Goetta Sliders, Saratoga Chips or Loaded Tots, Malt Vinegar Aloli, Relish, Spicy Mustard, Ketchup & Ranch

### **THE SLIDER | 13**

Steak and Turkey Burger Sliders, Lettuce, Tomatoes, Onions, Pickles, Cheese, Slider Buns with French Fries & Malt Vinegar

### **MAC & CHEESE | 12**

Classic Mac & Cheese, Pork Bacon Bits, Sauteed Mushrooms, Caramelized Onions & Scallions

### **WINGS | 14**

Boneless Wings Tossed in Honey Barbeque & Buffalo Sauce

### **PIZZA PARTY | 12**

Pepperoni, Sausage & Deluxe Vegetable with Ranch, Parmesan & Red Pepper Flakes - 16" Pizzas  
Cut Into 10 Slices

### **MINI BREAKFAST BURRITOS OR SANDWICHES | 8**

### **ENHANCED COFFEE DISPLAY | 5**

Two hours Coffee, Decaf Coffee, and Hot Herbal Teas.)  
Flavored Creamers, Fresh Whipped Cream, Chocolate Shavings, Cinnamon, Nutmeg, and Rock Candy Stirs

## ROOM DECOR

Gobo | 150

50" Monitor for Slideshow | 350

Colored Uplights | 20

White, Black, or Ivory Chair Covers | 5

Colored Chair Sashes | 4

Gold or Silver Chiavari Chairs with Cushion | 12

Specialty Napkins | Starting at 3 (based on selection)

Specialty Table Cloths | Starting at 35 (based on selection)

# FINE POINTS

## Facility Rental

Five hours for your cocktail hour and reception are included in your wedding package. Additional hours of facility rental can be added at the cost of \$500++ per hour or by extending your beverage service.

Event Space is available two hours prior to the event. Extra time will be available for \$500 per hour.

## Food and Beverage

Due to legal liability for all food and beverages served on-premises, as well as licensing restrictions, the Hotel requires that only food and beverages purchased from the Hotel be served on property, with the exception of a wedding cake provided by a vendor with a valid business license and liability insurance. Both business license and liability insurance must be provided at least one month before the event date.

You may select up to two entrees to offer your guests a choice at no additional cost. If you select this option, you will be responsible for preparing a place card for each guest that indicates his or her choice. You must also supply final numbers ten business days prior to the event. Buffets are possible, ask your wedding specialist for pricing.

No food and beverage may be taken from the reception.

## Guarantees

A final guarantee of attendance must be submitted by ten (10) business days prior to the event. The guarantee is not subject to reduction. In the event a guarantee is not received, the greater of 1) the original contracted attendance or 2) the actual attendance will be billed.

## Minimums and Labor Charge

The Food and Beverage minimum and room rental are based upon the selected reception location. Please consult with your wedding manager for these minimums. Should advance set-up and late tear down be required, an additional charge may be incurred.

## Catering Agreement and Deposit

To reserve a date and private room(s) a Catering Agreement is to be signed and returned to the Hotel within five business days with an initial deposit of 25% of the Rental Fees and estimated Food and Beverage Minimum based on room selection. If the function occurs within 60 days, a 100% deposit is required. All deposits are non-refundable and non-transferable. Once received, the initial deposit and signed Catering Agreement will secure your reservations for the event. Please be advised that date and space will be released if the Hotel does not receive the signed confirmation and deposit by the indicated date. The final payment is due ten (10) days prior to the event date.

## Reset Fee

The diagram will be confirmed at the final meeting, Ten (10) days from the event. Changes thereafter will start at \$250.

## **Payment**

A credit card must be on file for your event to secure reservations for your event. All functions are on a pre-payment basis. Personal checks are accepted up to fourteen (14) days prior to the event due date. All remaining payments can be made in the form of cashier's check, credit card, or cash. The final payment is due ten (10) days prior to the event date.

## **Prices**

All prices are subject to a service charge and tax (subject to change). Packages and pricing confirmed one year prior to the event date.

## **Bar**

One bartender per one hundred (100) guests for four (4) hours and \$25 for each additional hour, per bartender.

## **Menu Tasting**

Complimentary for up to four(4) people. Additional guests will be charged \$40 each.

## **Wedding Vendors**

The hotel requires all wedding vendors to have a valid business license and liability insurance. Additionally, the hotel requires the following information for each vendor:

Company Name

Contact Name

Phone Number

Email Address.



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