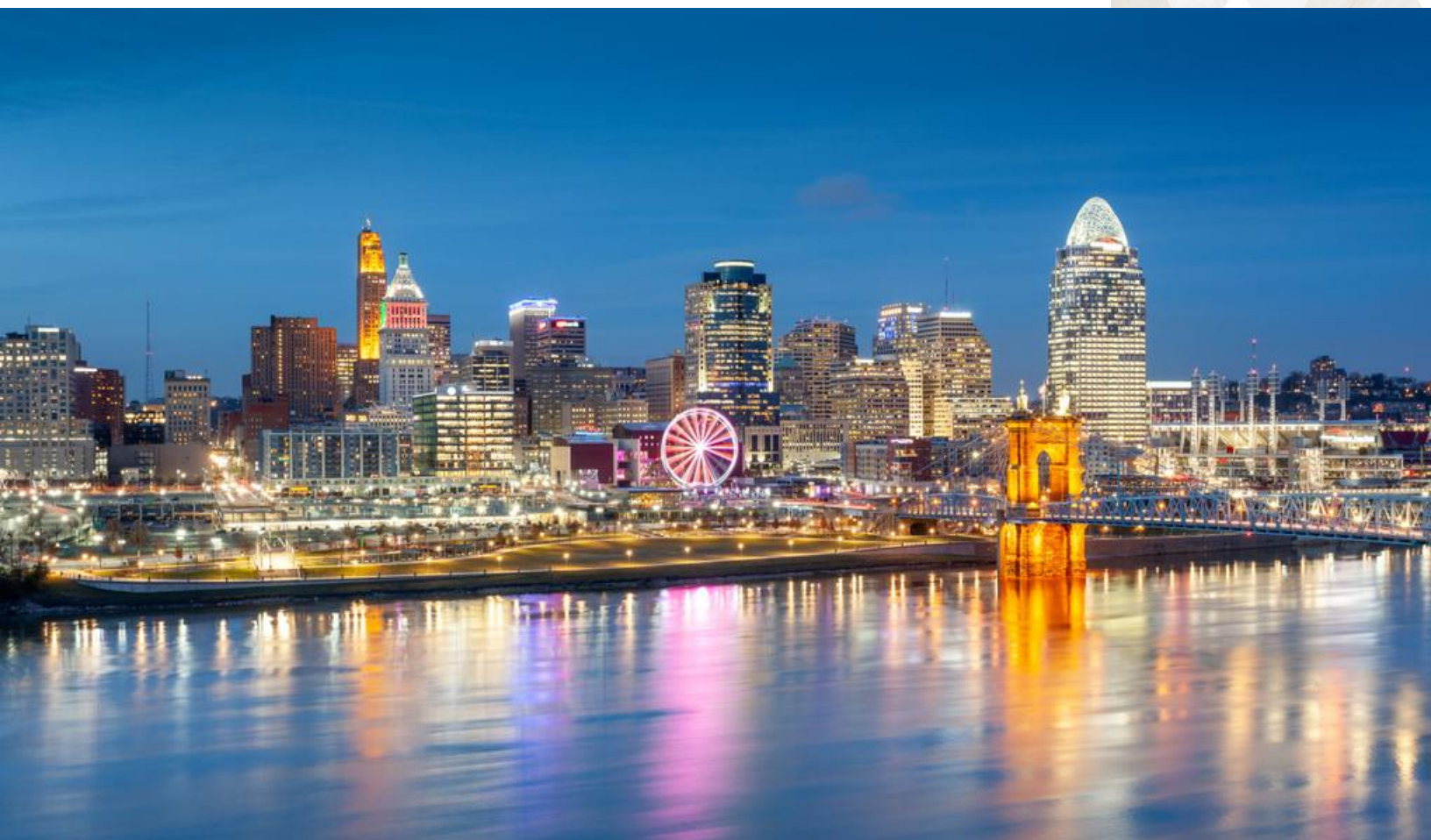




CINCINNATI MARRIOTT AT RIVERCENTER

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/cvgdtr](https://www.marriott.com/cvgdtr)

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



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





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.



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
Lemon Thyme Chicken
Shrimp Scampi
Seared Salmon
Maple Bourbon Glaze
Chicken Marsala
Red Wine Braised Beef
Grass-Fed NY Strip 14oz.
Grass-Fed NY Strip 16oz.
Roasted Halibut
6oz. Filet Mignon & Norwegian
Salmon
Lemon & Thyme Chicken Breast
& Braised Beef Short Rib
6oz. Grass-Fed NY Strip & New
England Cod
Chicken Marsala & Red Wine
Braised Beef Short Rib
6oz. Sirloin and Airline Chicken
Marsala

118
93
103
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108
93

123
98
108
108
100
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113
118
113
108
113
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.



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 Cippolini 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

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



HORS D'OEUVRES & DISPLAYS

HOT HORS D'OEUVRES 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'OEUVRES 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

ENHANCEMENTS

LATE NIGHT STATIONS

CINCINNATI HOME RUN | 13

Mini Cheese Cones, 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.



CINCINNATI MARRIOTT AT RIVERCENTER

10 West RiverCenter Boulevard, Covington, Kentucky, USA

marriott.com/cvgdr

(859) 261-2900



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