


Holiday Inn[®]
Cincinnati Airport



**OUR CATERING SPECIALISTS WOULD BE HAPPY
TO ASSIST YOU IN DESIGNING A CUSTOMIZED PACKAGE.**

CONTACT OUR CATERING DEPARTMENT TO SET UP AN APPOINTMENT!

859-746-5608

SALES@HICINCINNATIAPORT.COM

**HOLIDAY INN CINCINNATI AIRPORT
1717 AIRPORT EXCHANGE BOULEVARD
ERLANGER, KY 41018**

THE HOLIDAY INN CINCINNATI AIRPORT HOTEL

YOUR WEDDING DAY IS A DAY FILLED WITH SPECIAL MOMENTS OF JOY AND BEAUTY, AND A DAY FOR WHICH CAREFUL PLANNING AND ATTENTION TO DETAIL IS OF GREAT IMPORTANCE.

AT THE "AWARD WINNING" HOLIDAY CINCINNATI AIRPORT YOU WILL DISCOVER A PROFESSIONAL ATMOSPHERE SPECIFICALLY DESIGNED TO ACCOMMODATE A WEDDING RECEPTION FOR UP TO 450 GUESTS WITH FINESSE AND STYLE. REST ASSURED THAT YOU WOULD BE GUIDED BY OUR EXPERIENCED STAFF MEMBERS FROM START TO FINISH.

WE OFFER THE FOLLOWING SERVICES AND RECEPTION MENUS FOR YOUR SPECIAL EVENT.

THE ULTIMATE WEDDING PACKAGE INCLUDES:

INTERNATIONAL CHEESE DISPLAY SERVED WITH ASSORTED CRACKERS AND BREADS

BUFFET OR PLATED STYLE DINNER

COMPLIMENTARY KEG BEER, HOUSE WINE AND ASSORTED SODAS

CHAMPAGNE TOAST INCLUDED FOR BRIDAL PARTY

REGULAR AND DECAFFEINATED COFFEES, WATER, AND HOT AND ICED TEAS

WHITE LINENS TABLECLOTHS, AND TABLE SKIRTING.

COLORED NAPKINS TO GO ALONG WITH YOUR WEDDING COLORS

USE OF OUR ELEGANT CENTERPIECES

USE OF STAINLESS FLATWARE, GLASSWARE AND FINE CHINA

PROFESSIONAL SET UP AND CLEAN UP

PROFESSIONAL CAKE CUTTING AND SERVICE OF YOUR WEDDING CAKE

COMPLIMENTARY USE OF OUR UPPER TERRACE AREA FOR COCKTAILS AND HORS D'OEUVRES

COMPLIMENTARY BRIDAL SUITE FOR THE EVENING OF YOU RECEPTION

REFERRAL LIST OF VENDORS TO JUMP START YOUR WEDDING PLANNING

(ALL BANQUET FUNCTIONS WILL BE CHARGED AN 19% SERVICE CHARGE AND APPLICABLE SALES TAX)

CREATE YOUR “PERSONAL” BUFFET

YOUR PERSONAL BUFFET INCLUDES TOSSED SALAD WITH ASSORTED DRESSINGS, PASTA SALAD, FRUIT SALAD, ROLLS AND BUTTER. YOUR BEVERAGES INCLUDE YOUR BAR SERVICE, ASSORTED COFFEE, HOT AND ICED TEAS

ENTRÉES – CHOOSE TWO

Carved Barron of Beef with Au Jus
Oven Roasted Turkey
Glazed Ham
Roasted Pork Loin
Seared Salmon Fillet on a Bed of Spinach
Shrimp Pasta
Swordfish with Mango Salsa
Chicken Supreme
Stuffed Chicken Breast
Chicken with Mushroom Sauce
Chicken Dijon
Beef Stroganoff with Noodles
Chicken Parmesan

STARCH – CHOICE OF ONE

Stuffed Baked Potato
Roasted Potatoes with Garlic and Rosemary
Rice Pilaf
Garlic Mashed Potatoes
Horseradish Mashed Potatoes
Potatoes Au gratin
Sweet Potatoes
Pasta Primavera
Pasta Marinara

VEGETABLE – CHOICE OF ONE

Steamed Broccoli with Lemon Hollandaise
Grilled Vegetables with Olive Oil and Fresh Herbs
French Green Beans with Garlic
Green Bean Almondine
Steamed Vegetable Medley (Broccoli, Carrots and Cauliflower)
Ratatouille
Glazed Carrots

\$38.95 PER PERSON

CREATE YOUR “PERSONAL” STATION MENU

YOUR GUESTS WILL LOVE THIS FOOD GRAZING EXPERIENCE. YOU WILL HAVE 4 FOOD STATIONS THAT ARE STRATEGICALLY PLACED IN THE BALLROOM TO PROMOTE MINGLING.

STATION 1 – SALAD STATION

Fresh Garden Salad with a choice of Assorted Dressings and all of your Favorite Toppings
Our Specialty Caesar Salad topped with Parmesan Cheese and Herbed Croutons

STATION 2 – CHOOSE ONE

“Create your own Pasta” Action Station
Fajita Action Station
Roasted Barron of Beef served with Silver Dollar rolls and Horseradish Sauce
Whole Roasted Turkey served with Cranberry Sauce and Gravy
Whole Sugared Ham served with Honey Mustard Sauce and Fresh Biscuits

STATION 3 – CHOICE OF TWO

International Cheese Display served with Assorted Breads and Crackers
Vegetable Crudite with Dip
Seasonal and Tropical Fruit Display
Antipasto Display
Continental Finger Sandwiches
Assorted Deluxe Canapés
Guacamole and Salsa with Tostada Chips
Coronets
Brushetta

STATION 4 – CHOICE OF TWO

Buffalo Chicken Wings with Bleu Cheese Dressing
Mushrooms stuffed with Maine Crabmeat
Chicken Hawaiian Brochettes
Sesame Chicken with Plum Sauce
Mini Rueben Squares
Petite Quiche Lorraine
Polynesian Egg Rolls with Hot Mustard
Potato Jackets
Spanikopita
Chicken Tenders with Honey Mustard Sauce
Mini Chicago-Style Pizza
Warm Spinach-Artichoke Dip with Blue Corn Tortilla Chips
Swedish Meatballs
Miniature Meatballs

\$39.95 PER PERSON

CREATE YOUR "PERSONAL" PLATED DINNER

YOUR PERSONAL PLATED DINNER IS INCLUDES A SERVED SALAD, AND SERVED DINNER ROLLS WITH BUTTER. YOUR BEVERAGES INCLUDE YOUR BAR PACKAGE, ASSORTED COFFEES AND HOT AND ICED TEAS.

FIRST COURSE – CHOICE OF ONE

Fresh Garden Salad with a choice of Assorted Dressings
Our Specialty Caesar Salad topped with Parmesan Cheese and Herbed Croutons
Fresh Spinach Salad with Warm Bacon Dressing
Kentucky Bibb Salad with Raspberry Vinaigrette Dressing

ENTRÉE – YOUR CHOICE

Grilled Chicken with Mushroom Sauce
Sliced Prime Rib with Au Jus
Roasted Pork Loin
Seared Salmon Fillet
Chicken Marsala
Stuffed Chicken Breast

STARCH – CHOICE OF ONE

Stuffed Baked Potato
Roasted Red Potatoes with Garlic and Rosemary
Rice Pilaf
Garlic Mashed Potatoes
Horseradish Mashed Potatoes
Parmesan Risotto

VEGETABLE – CHOICE OF ONE

Steamed Broccoli with Lemon Hollandaise
Grilled Vegetables with Olive Oil and Fresh Herbs
French Green Beans with Garlic
Green Bean Almondine
Steamed Vegetable Medley (Broccoli, Carrots and Cauliflower)
Ratatouille
Glazed Carrots

\$36.95 PER PERSON