

*A Once in a Lifetime Event  
Deserves Once in a Lifetime  
Service....*



**CONGRATULATIONS ON YOUR ENGAGEMENT!**

The Holiday Inn Cincinnati-Eastgate understands that your wedding is a once in a lifetime event to be remembered and enjoyed. We offer the highest level of quality and service, whether you are planning an intimate gathering of seventy-five, or a grand affair of four hundred. You and your guests will enjoy friendly, attentive, professional service; a menu created especially for your event; and an artfully prepared culinary experience. We look forward to making your day everything you have always dreamed of, a once in a lifetime event!

**Your Wedding package includes:**

- Hand carved ice sculpture
- Chilled Champagne toast for all guests in attendance
- Reception room decorated in white linen, mirrored centerpieces with tapered candles
- Professional cake cutting and service
- Assistance with room decoration and lighting by our professional staff
- Complimentary suite for the bride and groom on the night of the reception
- Complimentary food tasting

# ***Traditional Sit-Down Wedding***

**Unlimited supply during your first hour**

*International and Domestic Array of Cheeses*

*With Red Grapes & Gourmet Crackers*

*Crisp Vegetable Crudités with Ranch Dip*

*Baskets of Pretzels & Blended Snack Mix*

*Coffee, Bigelow Teas, and Milk*

## **Salad**

**Choose One**

*Crisp Iceberg & Romaine Lettuce with English Cucumber, Roma Tomatoes, Julienne Carrots*

*Traditional Caesar Salad with Crisp Garlic Croutons & Shredded Parmesan Cheese*

*Baby Leaf Spinach Salad with Mandarin Oranges, Roasted Walnuts & Shaved Red Onions*

*Wild Field Greens topped with Sun-Dried Cranberries, Toasted Almonds & Crumbled Bleu Cheese*

## **Entrée**

**Choose one,**

Additional selections \$1.95 pp excluding vegetarian option

***Selections include Seasonal Vegetable & Chef's selection of starch***

*Sliced Roast Beef with Black Peppercorn & Rosemary Jus*

*Pan Seared Atlantic Salmon with Fresh Dill & Lemon Cream*

*Grilled Chicken Breast with Roasted Mushrooms, Sun-dried Tomatoes, Chives & Chardonnay Cream*

*Parmesan Crusted Chicken Breast with Roasted Tomato & Tarragon Sauce*

*Roasted Chicken Breast Stuffed with Virginia Ham & Shitake Mushroom Mousse with  
Roasted Shallot & Marsala Wine Sauce*

*Grilled "Filet of Sirloin" Served with Cabernet Reduction*

## **Dessert**

Our Staff serve your wedding cake

With Chocolate or Raspberry Sauce

**\$25.95**

# ***Buffet Style Wedding***

**Unlimited supply during your first hour**

*International and Domestic Array of Cheeses*

*With Red Grapes & Gourmet Crackers*

*Crisp Vegetable Crudités with Ranch Dip*

*Baskets of Pretzels & Blended Snack Mix*

*Coffee, Bigelow Teas, and Milk*

## **Salad**

*Steak House Style Salad Bar*

*Mixed Seasonal Greens, Tomato, Cucumber, Red Onion, Bacon, Chopped Eggs, Sweet Peppers,  
Mushrooms, Black Olives & Croutons*

*Or*

*Traditional Caesar Salad with Crisp Garlic Croutons & Shredded Parmesan Cheese*

## **Chilled Selections**

**Choose Two**

**Additional selections 1.95 pp**

*American Style Red-Skinned Potato Salad*

*Bow-Tie Pasta & Broccoli Salad with Red Wine Vinaigrette*

*Tri-colored Rotini Pasta with Garden Vegetables & Herb Vinaigrette*

*Hawaiian Fluff Salad with Citrus Segments, Pineapple & Whipped Cream*

*Fresh Seasonal Fruit Display with Raspberry Dip*

*Fire Roasted Green Bean Salad*

*Seafood Salad with Orchiette Pasta*

## **Hot Entrée Selections**

**Choose two**

additional entrée 2.95 pp

*Sliced Roast Beef with Black Peppercorn & Rosemary Jus*

*Grilled Chicken Breast with Wild Mushroom Ragout*

*Simply Prepared Atlantic Salmon with Creamed Leeks & Tomatoes*

*Pecan Crusted Atlantic Salmon with Maple Bourbon Glaze*

*Alaskan Waters Codfish Baked with Lemon & Herbs*

*Marinated Flank Steak with Peppercorn Demi*

*Sautéed Chicken Breast with Caper & Sun-Dried Tomato Cream*

## **Butchers Block Carving Station**

**May substitute carving station for Hot Entrée**

*Slow Roasted Honey Lavender Pork Loin with Garlic & Rosemary Jus \**

*Chef Carved Round of Beef au jus \**

*Slow Roasted Turkey Breast with Pan Gravy\**

*\*Denotes Chef's Carving Fee \$65*

## **Accompaniments**

*Choose two*

*Julienne of Seasonal Vegetables*

*California Vegetable Melody*

*Garlic Chive Mashed Potatoes*

*Roasted Red Bliss with Herbs*

*Chunky Potatoes with Onions*

*Green Beans & Carrots*

*Steamed Broccoli*

*Whipped Sweet Potatoes*

*Wild Rice Pilaf*

*Penne Pasta Marinara*

**\$25.95 pp**

# ***Slow Roasted Prime Rib Buffet***

*International and Domestic Array of Cheeses*

*With Red Grapes & Gourmet Crackers*

*Crisp Vegetable Crudités with Ranch Dip*

*Baskets of Pretzels & Blended Snack Mix*

*Coffee, Bigelow Teas, and Milk*

## **Salad**

*Steak House Style Salad Bar*

*Mixed Seasonal Greens, Tomato, Cucumber, Red Onion, Bacon, Chopped Eggs, Sweet Peppers,  
Mushrooms, Black Olives & Croutons*

*Or*

*Traditional Caesar Salad with Crisp Garlic Croutons & Shredded Parmesan Cheese*

## **Chilled Selections**

**Choose Two**

**Additional selections 1.95 pp**

*American Style Red-Skinned Potato Salad*

*Bow-Tie Pasta & Broccoli Salad with Red Wine Vinaigrette*

*Tri-colored Rotini Pasta with Garden Vegetables & Herb Vinaigrette*

*Hawaiian Fluff Salad with Citrus Segments, Pineapple & Whipped Cream*

*Fresh Seasonal Fruit Display with Raspberry Dip*

*Fire Roasted Green Bean Salad*

*Seafood Salad with Orchiette Pasta*

## **Hot Entrée Selections**

**Choose two**

*additional entrée 2.95 pp*

*Sliced Roast Beef with Black Peppercorn & Rosemary Jus*

*Grilled Chicken Breast with Wild Mushroom Ragout*

*Simply Prepared Atlantic Salmon with Creamed Leeks & Tomatoes*

*Pecan Crusted Atlantic Salmon with Maple Bourbon Glaze*

*Alaskan Waters Codfish Baked with Lemon & Herbs*

*Marinated Flank Steak with Peppercorn Demi*

*Sautéed Chicken Breast with Caper & Sun-Dried Tomato Cream*

## **Accompaniments**

*Choose two*

*Julienne of Seasonal Vegetables*

*California Vegetable Melody*

*Garlic Chive Mashed Potatoes*

*Roasted Red Bliss with Herbs*

*Chunky Potatoes with Onions*

*Green Beans & Carrots*

*Steamed Broccoli*

*Crushed Sweet Potatoes*

*Wild Rice Pilaf*

*Penne Pasta Marinara*

**34.95 pp**

# Elegant Fare

## **Sit-Down Wedding**

*Four hours of unlimited house cocktails  
Butler Passed Hors d' oeuvres during the first hour  
Elegant chair Covers in Select Colors*

*International and Domestic Array of Cheeses*

*With Red Grapes & Gourmet Crackers*

*Crisp Vegetable Crudités with Ranch Dip*

*Baskets of Pretzels & Blended Snack Mix*

*Coffee, Bigelow Teas, and Milk*

### **Hors d' oeuvres**

*Choose Three*

*Sausage stuffed mushrooms with marinara sauce*

*Petite Quiche Loraine*

*Fresh sea scallops wrapped in applewood bacon*

*Beef satay with peppercorn demi*

*Chicken satay with curry peanut sauce*

*Roma Tomato Bruchetta*

*Quesadilla's stuffed with grilled chicken and cheese*

*Chicago Style Mini Pizza*

### **APPETIZER**

*Double Dipped Chocolate Strawberries served with Coffee & your  
Wedding Cake may replace your appetizer course at no charge*

*Lobster Bisque with Cognac*

*Cream of Wild Mushroom*

*Seasonal Fresh Fruit Presentation*

*Chilled Gazpacho*

*Cream Of Tomato with Extra Virgin Oil*

*Chicken Broth & Wild Rice*

### **Salad**

*Choose One*

*Crisp Iceberg & Romaine Lettuce with English Cucumber, Roma Tomatoes, Julienne Carrots*

*Traditional Caesar Salad with Crisp Garlic Croutons & Shredded Parmesan Cheese*

*Baby Leaf Spinach Salad with Mandarin Oranges, Roasted Walnuts & Shaved Red Onions*

*Wild Field Greens topped with Sun-Dried Cranberries, Toasted Almonds & Crumbled Bleu Cheese*

### **Entrée**

*Choose Two*

*Grilled 8oz Filet Mignon with Crispy Onions, Roasted Shiitakes, Black Peppercorn & Merlot Jus* \$55  
*Accompanied by Sour Cream & Aged Cheddar Mashed Potatoes*

*Grilled Breast of Chicken with Sun-dried Tomato & Champagne Sauce* \$42  
*Served with Tarragon Whipped Yukon Gold Potatoes*

*Pan Seared Atlantic Salmon with Rosemary & Orange Beurre Blanc* \$42  
*Served with Creamed Leeks & Potatoes with Thyme*

*Breast of Chicken Stuffed with Boursin Cheese, Roasted Peppers & Prosciutto di Parma* \$46  
*Served with Sun-dried Tomato Risotto & Fresh Herb Cream*

*Parmesan Crusted Chicken Breast with Roasted Tomato & Tarragon Sauce* \$42  
*Served with Shitake Mushroom Risotto*

*Roasted Chicken Breast Stuffed with Virginia Ham & Shitake Mushroom Mousse with* \$44  
*Roasted Shallot & Marsala Wine Sauce & Mixed Wild Rice*

*Grilled 12 oz New York Strip Steak with Cognac Flamed Mushrooms & Onions* \$49  
*Served with Herb Roasted New Potatoes*

## **Chocolate Fountain of Love**

*Lava Like Fountain of Rich Chocolate with an array of Dipping Items  
And of course, you're wedding Cake Sliced and Artfully Displayed*

## *Beverage Packages*

Four Hour Sponsored Bar  
Featuring Holiday Inn Brand Cocktails  
\$20 pp or  
\$6.00 pp / hour

Premium Four-Hour Sponsored Bar  
\$25 pp or  
\$8.00 pp / hour

Four Hour Sponsored Bottled Domestic Beer, Wine & Soda  
13.95 pp

Four Hour Sponsored Draft Beer, Wine & Soda  
\$10.95

