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 Pavilion 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 an 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.
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

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.
Hors d’Oeuvres
One Hour Service Time

**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

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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
Presentation Enhancements
One Hour Service Time

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

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

Nigiri
Smoked Salmon, Shrimp, Tuna, Barbecue Eel
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

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### Salad

Please Select One

<table>
<thead>
<tr>
<th>Salad Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Netherland “Simple” Salad</strong></td>
<td>Shaved Prosciutto, Baby Greens, Pine Nuts, Parmesan and Balsamic Vinaigrette</td>
</tr>
<tr>
<td><strong>Baby Iceberg Salad</strong></td>
<td>Crisp Bacon, Tomato Wedge, Red Onion, Shaved Radishes and Herbed Buttermilk Dressing</td>
</tr>
<tr>
<td><strong>Arugula Salad</strong></td>
<td>Currant Purée, Arugula, Popped Sorghum, Dried Cherries and Pomegranate Hazelnut Vinaigrette</td>
</tr>
<tr>
<td><strong>Strawberry and Burrata Salad</strong></td>
<td>Marinated Strawberries, White Balsamic Gelée, Pistachio and Micro Basil</td>
</tr>
<tr>
<td><strong>Local Greens</strong></td>
<td>Tendrils, Whipped Ricotta and Roasted Lemon Vinaigrette</td>
</tr>
<tr>
<td><strong>Poached Pear Salad</strong></td>
<td>Arugula, Candied Almonds, Brie and Red Wine Vinaigrette</td>
</tr>
<tr>
<td><strong>Tossed Greens</strong></td>
<td>Sweet Potatoes, Pecans and Maple Vinaigrette</td>
</tr>
</tbody>
</table>
## Wedding Packages
**Menus Created by Executive Chef Todd Kelly**

### Emery

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Filet Mignon and King Crab Duet</strong></td>
<td>Grilled Filet Mignon, King Crab, Asparagus, Whipped Potatoes and Béarnaise</td>
</tr>
<tr>
<td><strong>Twelve Ounce Ribeye Steak</strong></td>
<td>Spice Crusted Ribeye, Duchess Potatoes, Wilted Spinach and Shallot Jus</td>
</tr>
<tr>
<td><strong>Roasted Duck Breast</strong></td>
<td>Wheatberry Matignon, Spiced Sweet Potatoes and Madeira Sauce</td>
</tr>
<tr>
<td><strong>Roasted Atlantic Halibut</strong></td>
<td>Little Neck Clams, Fingerling Potatoes, Roasted Corn and Thyme Sauce</td>
</tr>
<tr>
<td><strong>Grilled Filet Mignon</strong></td>
<td>Bone Marrow Crust, Pommes Dauphine, Haricot Verts and Truffle Sauce</td>
</tr>
<tr>
<td><strong>Roasted Branzino</strong></td>
<td>Wilted Spinach and Sweet Corn and Lobster “Chowder”</td>
</tr>
</tbody>
</table>

### Queen City

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Duet of Beef</strong></td>
<td>Red Wine Braised Short Ribs and Petite Filet Mignon with Shiitake Mushrooms, Herbed Gnocchi and Haricot Vert</td>
</tr>
<tr>
<td><strong>Herb Roasted Chicken</strong></td>
<td>Spiced Sweet Potato Purée, Wilted Swiss Chard and Marsala Sauce</td>
</tr>
<tr>
<td><strong>New York Strip Steak</strong></td>
<td>Shimeji Mushrooms and Pomegranate Ragout and Buttered Potatoes</td>
</tr>
<tr>
<td><strong>Shrimp Sauté</strong></td>
<td>Jumbo Shrimp, Cavatelli Pasta, Spinach Chiffonade and Saffron Fennel Nage</td>
</tr>
<tr>
<td><strong>Roasted Atlantic Salmon</strong></td>
<td>Miso Lime Marinated, Coconut Jasmine Rice, Crispy Beans and Szechuan Sauce</td>
</tr>
<tr>
<td><strong>Roasted Chicken &amp; Salmon Duet</strong></td>
<td>Butternut Squash Risotto, Brussels Sprouts and Pinot Noir Sauce</td>
</tr>
</tbody>
</table>

### Vegetarian

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Ricotta Tortellini</strong></td>
<td>Housemade Ricotta Tortellini, Roasted Pepper Cream, Arugula and Parmesan</td>
</tr>
<tr>
<td><strong>Eggplant Involtini</strong></td>
<td>Couscous, Artichokes, Haricot Vert, Sun-Dried Tomatoes and Olive Oil Emulsion</td>
</tr>
<tr>
<td><strong>Roasted Oyster Mushrooms</strong></td>
<td>Swiss Chard, Battered Tofu and Black Vinegar Sauce</td>
</tr>
</tbody>
</table>

*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.*
Custom Wedding Cakes
By Executive Pastry Chef Megan Ketover

Minimum 50 people

Cake Flavors
Vanilla Butter
Dark Chocolate
Red Velvet
Hazelnut
Lemon

Almond
Caramel
Fresh Apple
Spice
Banana

Filling Flavors
Vanilla Buttercream
Raspberry Preserves
Strawberry Preserves
Apricot Preserves
Cream Cheese Frosting
Dark Chocolate Ganache

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

Please Select One

**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

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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
Frequently Asked Questions

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 Pavilion
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
Frequently Asked Questions

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

- Elegant Events by Elisa  
  [www.elegant-events.com](http://www.elegant-events.com)  
  513-828-9481
- Moment to Moment  
  [www.moment2mornentevents.com](http://www.moment2mornentevents.com)  
  513-226-3133
- I Do Weddings  
  [www.i-do-weddings.com](http://www.i-do-weddings.com)  
  513-762-5550
- I Thee Wed  
  [www.itheewedconsulting.com](http://www.itheewedconsulting.com)  
  513-315-3122
- Blue Dahlia Events  
  [www.bluedahliaevents.com](http://www.bluedahliaevents.com)  
  513-549-5062
- Cincy Weddings by Maura  
  [www.cincyweddingsbymaura.com](http://www.cincyweddingsbymaura.com)  
  513-817-7947

### Photographers

- Leppert Photography  
  [www.leppertphoto.com](http://www.leppertphoto.com)  
  513-697-6700
- Mandy Leigh Photography  
  [www.mandyleighphotography.com](http://www.mandyleighphotography.com)  
  419-566-0060
- Ben Elsass  
  [www.benelsassphotography.com](http://www.benelsassphotography.com)  
  773-570-0457
- Sherri Barber  
  [www.sherribarberweddings.com](http://www.sherribarberweddings.com)  
  513-377-6661
- Jonathan Gibson Photography  
  [www.jonathangibsonphotography.com](http://www.jonathangibsonphotography.com)  
  513-504-3193

### Videographers

- Lifetime Video  
  [wwwlifetime-video.com](http://wwwlifetime-video.com)  
  513-231-0080
- Poetic Cinema  
  [www.poeticcinema.com](http://www.poeticcinema.com)  
  513-258-9250
- Studio Z Films (same day edit)  
  [www.studiozfilms.com](http://www.studiozfilms.com)  
  513-236-6615
- Little Brown Dog  
  [www.lbd-productions.com](http://www.lbd-productions.com)  
  513-400-5803

### Florists

- Courtenay Lambert Florals  
  [www.courtenaylambert.com](http://www.courtenaylambert.com)  
  513-321-0100
- Eden Floral  
  [www.edenfloralboutique.com](http://www.edenfloralboutique.com)  
  513-281-3336
- Ford Ellington Floral & Event Design  
  [www.ford-ellington.com](http://www.ford-ellington.com)  
  859-781-0700
- Yellow Canary  
  [www.yellowcanaryonline.com](http://www.yellowcanaryonline.com)  
  859-609-2020
- Floral Verde  
  [www.floralverde.com](http://www.floralverde.com)  
  513-888-8334
- Marti Heard Designs  
  [www.martihearddesigns.com](http://www.martihearddesigns.com)  
  513-238-2677

### Bands

- Airwaves  
  [www.airwaveband.com](http://www.airwaveband.com)  
  513-471-8107
- Conspiracy Band  
  [www.theconspiracyband.com](http://www.theconspiracyband.com)  
  614-864-0505
- Greg Lee Music  
  [www.gregleeentertainment.com](http://www.gregleeentertainment.com)  
  513-328-6221
- Soul Pocket  
  [www.soulpocket.com](http://www.soulpocket.com)  
  513-739-7383
- Naked Karate Girls  
  [www.nakedkarategirls.com](http://www.nakedkarategirls.com)  
  513-659-4473
- Sly Band  
  [www.theslyband.com](http://www.theslyband.com)  
  513-722-6847

### DJ’s

- DJ Toad  
  [www.djtoad.com](http://www.djtoad.com)  
  513-288-8417
- “Music by Request” DJ Butlers  
  [www.djbutlers.com](http://www.djbutlers.com)  
  859-331-3866
- McFadden Music  
  [www.mcfaddennusicdjs.com](http://www.mcfaddennusicdjs.com)  
  859-344-6160
- Cincy Wedding Services  
  [www.cincyweddingservices.com](http://www.cincyweddingservices.com)  
  513-281-0166

### Lighting

- Clear Lighting  
  [www.prestigeav.com](http://www.prestigeav.com)  
  513-784-1625
- Prestige Audio Visual  
  [www.prestigeav.com](http://www.prestigeav.com)  
  513-527-2369

### Decorators & Event Planners

- Viva Bella Events  
  [www.vivabellaevents.com](http://www.vivabellaevents.com)  
  513-871-0077
- Accent on Cincinnati  
  [www.accentcinci.com](http://www.accentcinci.com)  
  513-721-8687
Preferred Partners

### Cakes
- **Hilton Cinti Netherland Plaza**
  - Chef Megan Ketover
  - Phone: 513-421-9100
- **Bonborie**
  - Website: www.thebonbon.com
  - Phone: 513-521-3599
- **Spoon Fulla Sugar**
  - Website: www.aspoonfullasugar.com
  - Phone: 513-683-0444
- **IncrEdible Endings**
  - Website: www.incredibleendings.com
  - Phone: 859-746-0777
- **Tres Belle Cakes**
  - Website: www.tresbellecakes.com
  - Phone: 513-260-9883
- **Sugar Realm**
  - Website: www.sugarrealm.com
  - Phone: 513-256-2729

### Rentals
- **Primetime Party Rentals**
  - Website: www.primetimepartyrental.com
  - Phone: 513-504-9611
- **Adora Event Rental**
  - Website: www.adoraeventrental.com
  - Phone: 513-755-5403
- **All Occassion**
  - Website: www.aorents.com
  - Phone: 513.563.0600

### Invitations
- **Always & Forever Wedding Services, LLC**
  - Website: www.alwaysforever.com
  - Phone: 859-384-4949
- **Dirty Helen Paper Co.**
  - Website: www.dirtyhelenpaper.com
  - Phone: 513-330-6481
- **Cincinnati By Design**
  - Website: www.cincinnatibydesign.com
  - Phone: 513-888-7780
- **M. Hopple**
  - Website: www.mhopple.com
  - Phone: 513.-381-4972

### Hair & Makeup
- **BrideFace**
  - Website: www.brideface.com
  - Phone: 513-305-9723
- **Cinci Makeup**
  - Website: www.cincimakeup.com
  - Phone: 513-886-0104
- **Parlour**
  - Website: www.salonparlour.com
  - Phone: 513-961-4247
- **Paragon Salon & Day Spa**
  - Website: www.paragonsalon.com
  - Phone: 513-651-4600

### Transportation
- **A Savannah Nite**
  - Website: www.asavannahnite.com
  - Phone: 513-858-2677
- **Motor Toys**
  - Website: www.motortoyslimoservice.com
  - Phone: 513-891-6686
- **Executive Transportation**
  - Website: www.executivetransportation.org
  - Phone: 859-261-8841
- **Landforce One**
  - Website: www.landforceonelimo.com
  - Phone: 513-528-5466

### Babysitting Services
- **Your Happy Nest**
  - Website: www.yourhappynest.com
  - Phone: 513-978-4222

### Live Plants/Trees/Ferns
- **Plant Trolley**
  - Website: www.planttrolley.com
  - Phone: 513-389-4450

### Ceremony Musicians
- **Innocenti Strings, LLC**
  - Website: www.innocentiquartet.com
  - Phone: 1-800-960-1728
- **James Hart (Pianist & Ensemble)**
  - Website: www.jameshartmusic.net
  - Phone: 513-861-0666
- **Lyrica Ensembles**
  - Website: www.lyrica.org
  - Phone: 513-389-0397

### Wedding Ceremony Officiants
- **Pastor Steve Means**
  - Website: www.pastorstevemeans.com
  - Phone: 513-304-1095
- **Reverend Scott Demarco**
  - Website: www.revscoottdemarco.com
  - Phone: 513-800-1291
- **Rabbis**
  - Please ask your catering manager for referrals

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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.
General Information

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:

<table>
<thead>
<tr>
<th>Time Period</th>
<th>Cancellation Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cancellation from contract signing to 12 months prior to event date</td>
<td>25% of anticipated revenue</td>
</tr>
<tr>
<td>From 9 months to 12 months prior to event date</td>
<td>40% of anticipated revenue</td>
</tr>
<tr>
<td>From 4 months to 9 months prior to event date</td>
<td>50% of anticipated revenue</td>
</tr>
<tr>
<td>From 1 month to 4 months prior to the event date</td>
<td>75% of anticipated revenue</td>
</tr>
<tr>
<td>Within 30 days of event date</td>
<td>100% of anticipated revenue</td>
</tr>
</tbody>
</table>

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.