At the Netherland Plaza, romance has flourished for generations. Since 1931, this historic Cincinnati wedding landmark has been home to three 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 a wedding of a lifetime. Our award-winning culinary team, led by Executive Chef Todd Kelly and selected as Hilton Hotel’s #1 Food and Beverage operation in the USA, will create a memorable dining experience whether you choose a classic sit down dinner or custom reception.

In addition to breathtaking French Art Deco ballrooms, Hilton Cincinnati Netherland Plaza features:

- 561 Newly-Renovated Guestrooms (for your out-of-town guests)
- 73 Suites
- Orchids at Palm Court - an award winning fine-dining restaurant led by the talented Chef Todd Kelly, the American Culinary Federation’s Chef of the Year in 2011-2012.
- The Grille at Palm Court for breakfast and lunch
- The Bar at Palm Court for festive libations
- Hotel Valet Parking and self parking options within steps of the hotel

**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, guests are within walking distances to over 100 bars, restaurants and attractions.

**Wedding Professionals**
After choosing the Netherland Plaza our wedding experts will assist you in finding just 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**
Hilton Hotel’s #1 culinary team in the USA creates a sense of timeless elegance through their thoughtful tasting suggestions, their artistry and final presentation. 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 dreams.

**Photos**
Holding your wedding reception at the Netherland Plaza awards you the exclusive opportunity to use the hotel as your backdrop for wedding photos, a bridal tradition since 1931. Photos are available through our website at [www.weddingsbyhilton.com](http://www.weddingsbyhilton.com) or check us out on Facebook at [www.facebook.com/HCNPweddings](http://www.facebook.com/HCNPweddings).

For additional details or to set up a planning session please contact our wedding specialists.
Weddings hosted at the Hilton Cincinnati Netherland Plaza receive the following complimentary signature items:

Black Floor Length Linens, White or Ivory Linen Overlays, White or Ivory Linen Napkins

Three (3) Silver Flameless Votive Candles

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 with Hors D’oeuvres and Beverages

Dedicated Captain and White Glove Service Staff

Experienced Hotel Wedding Planners

Preferred Guestroom Rates For Your Guests

On-line Reservation Code and Personalized Web Page

Complimentary Menu Tasting for up to Four Guests

Special Pricing for Rehearsal Dinner and Celebration Brunch

Complimentary Suite for Bride and Groom for One Night with Champagne and Chocolate Dipped Strawberries on the Night of Your Wedding

Complimentary Hospitality Parlor and One Adjoining Guest Room for Two Nights (Subject to Suite Policy)

Two Junior Suite Upgrades for Guests of Your Choice
All pricing is presented inclusive of service charge and sales tax. Prices are effective for events occurring through June 30, 2014. All menu pricing and product availability is subject to change based on market.

Wedding Menus
Created by Executive Chef Todd Kelly

Hors d’Oeuvre
One hour service time

Roebling
Marinated Tuna with Crispy Nori and Aioli
Roasted Cauliflower with Harissa
California Roll with Wasabi Aioli and Soy
Grilled Lamb Chops with Rosemary
Bacon Wrapped Scallops

Coconut Shrimp “Spring Rolls” with Sweet Chili Sauce
Hong Kong Shrimp “Roll” with Cilantro
Miniature Crab Cakes with Herb Rémoulade
Smoked Salmon with Blue Corn Pancakes and Crème Fraîche

$35.00 per person
Includes Five Passed Hors d’Oeuvres and Two Displays

Cincinnatus
Chorizo “Pigs” in a Blanket with Honey Mustard
Individual Vegetable Crudités
Asian Beef Skewers with Sesame
Blue Cheese Beignets with Spiced Honey
Pancetta Wrapped Shrimp with White Balsamic Mustard Sauce
Miniature Beef Wellington with Tarragon Béarnaise
Housemade Crab Rangoon

Balsamic Marinated Fig Tarts with Goat Cheese
Roasted Mushroom Spanakopita with Crème Fraîche and Rosemary
Ricotta Crustini with Basil Marinated Cherry Tomatoes
Smoked Salmon Canapés with Cream Cheese and Red Onion Marmalade
Roasted Pepper Bruschetta with Parmesan

$27.00 per person
Includes Three Passed Hors d’Oeuvres and One Display

Belvedere
Vegetable Egg Roll with Sweet Chili Sauce
Jalapeno Cream Cheese Crescents
Baked Brie Canapés with Dried Fruit
Roasted Tomato Bruschetta with Ricotta Cheese and Black Pepper
Boursin Stuffed Mushrooms
Shrimp Wontons with Sesame Dip
Prosciutto Crustini with Shaved Fennel

Marinated Stuffed Peppadew Peppers
Herbed Chevre Fillo Triangles
Shrimp Tempura with Spicy Aioli
BLT Canapés with Brioche, Smoked Bacon, Arugula and Tomato
Lobster and Chive Arancini
Baked Crab “Dip” Crustini with Maryland Crab and Old Bay
Vegetable Samosas with Chili Sauce

$18.00 per person
Includes Two Passed Hors d’Oeuvres and One Display
Displays Included in Package

Cheese Display
- Taleggio with Romesco Sauce
- Maytag Blue Cheese with Fig Puree
- Brie with Almond Brittle, Manchego with Local Honey
- Or Selection of Traditional Cheese with Crackers and Grapes

One hour service time

Sushi Station
- Assorted Sushi Rolls (based on 2 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 and Lavosh

Baked Brie En Croûte
- Topped with Pecans, Honey and Dried Cranberries
- Served with Sliced Baguette

Antipasti Display
- Marinated Mozzarella Olives, Shaved Salami, Prosciutto
- Roasted Peppers, Pesto and Crustinis

Marinated Vegetable Display
- A Selection of Seasonal Vegetables
- Grilled, Sous Vide, Marinated and Raw

Seafood Display
- Based on four pieces per person
- Classic Jumbo Shrimp Cocktail, Snow Crab Claws
- Blue Point Oyster on the Half Shell, Smoked 10/20 Scallops
- Served with Cocktail Sauce, Rémoulade, Mignonette,
- Horseradish and Wrapped Lemons
- $15.00 Per Person

Tempura Station
- Assorted Vegetables in a Light Batter served with Spicy Aioli,
- Soy Scallion Dipping Sauce and Sweet Chili Sauce
- $13.00 Per Person
- Attendant Required

“Grilled” Cheese Station
- Gruyere with Jalapeno Sundried Tomato Jam
- Chevre with Apricot Chutney, Garlic and Herb Cream Cheese
- Bacon and Aged Cheddar
- $9.00 Per Person

Risotto Station
- Lobster Risotto with Chive and Pecorino
- Wild Mushroom with Boursin and Crisp Prosciutto
- $9.00 Per Person
- Attendant Required

Presentation Upgrades

Sushi Station
- Please select four of the following selections of Rolls and Nigiri
- Served with Wasabi, Pickled Ginger, Soy Sauce and Chopsticks
- Based on five pieces per person

Rolls
- California
- Inside-Out Seaweed Wrap, Crab Mix, Avocado,
  Cucumber, Sweet Soy, and Sesame Seed

Spicy Tuna
- Seaweed Wrap, Tuna, Cucumber, Avocado,
  Green Onion, Spicy Mayo, and Sesame Seed

Veggie
- Seaweed Wrap, Select Fresh Veggies and Toppings

Crab
- Crab Salad, Cucumbers, Sweet Soy

Nigiri
- Smoked Salmon, Shrimp
  Tuna, Barbecue Eel

$13.00 Per Person

All pricing is presented inclusive of service charge and sales tax.
Prices are effective for events occurring through June 30, 2014. All menu pricing and product availability is subject to change based on market.
Plated Appetizers

Priced separately

Maryland Style Crab Cake
Rémoulade, Lemon and Petite Salad
$11.00 Per Person

Classic Shrimp Cocktail
Wrapped Lemons and Cocktail Sauce
$14.00 Per Person

Traditional Lobster Bisque
Finished with Cream and Cognac
$9.00 Per Person

Ricotta Tortellini
Roasted Garlic Butter Sauce,
Parmesan and Herb Oil
$13.00 Per Person

Lobster Salad
Crispy Organic Egg, Parsley Puree,
Caviar Cream
$16.00 Per Person

Salad

Please select one

Netherland “Simple” Salad
Shaved Prosciutto, Baby Greens, Pine Nuts,
Parmesan and Balsamic Vinaigrette

Wedge Salad
Baby Iceberg, House Blue Cheese Dressing,
Shaved Onions and Garlic Crostini

Fig and Goat Cheese Tartine
Mache Lettuce, Candied Currents
and Port Wine Honey Vinaigrette

Citrus Salad
Seasonal Citrus, Shaved Fennel, Arugula
and Poppy Seed Vinaigrette

Arugula Salad
Red Grapes, Marcona Almonds, Saba
and Manchego

Seasonal Green Salad
Shaved Asian Pears, Red Wine Vinaigrette,
Blue Cheese, Candied Walnuts and Local Honey

Intermezzo

Lemon
Passion Fruit
Strawberry Champagne
Pear
$3.50 per person

All pricing is presented inclusive of service charge and sales tax.
Prices are effective for events occurring through June 30, 2014. All menu pricing and product availability is subject to change based on market.
Emery
$79.00 per person

Filet Mignon and Shrimp Duet
Pancetta Wrapped Shrimp, Pommes Dauphine, Baby Vegetables and Bordelaise Sauce

Twelve Ounce Ribeye Steak
Maitre D’ Butter, Fingerling Potatoes and Asparagus, Truffle Scented Jus

Roasted Halibut
Sweet Corn and Chive Risotto, Spinach and Red Pepper Butter Sauce

Braised Short Rib and Lobster Duet
Spinach Gnudi, Roasted Tomatoes, and Haricot Vert

Grilled Filet Mignon
Parmesan Scalloped Potatoes, Baby Vegetables and Truffle Sauce

Queen City
$65.00 per person

Braised Short Ribs
Pommes Dauphine, Root Vegetables and Potato Crisp

Herb Roasted Chicken
Sweet Corn Puree, Garlic Scented Spinach, Crispy House Cured Bacon, Mirin and Honey Glazed Carrots

Shrimp Pasta
Jumbo Shrimp, Cavatelli Pasta, Spinach Chiffonade and Saffron Fennel Nage

New York Strip Steak
Pommes Dauphine, Haricot Vert with Truffle Scented Bordelaise Sauce

Roasted Atlantic Salmon
Rice Noodles, Crispy House Cured Bacon, Snow Peas, and Smoked Bacon Broth

Multiple entrée choices in the same pricing tier will incur an additional $4.00 inclusive per person. Multiple entrée choices from different tiers will be charged at the highest price entrée tier.
Custom Wedding Cakes

By Pastry Chef Megan Ketover

$6.00 per person + tax
Minimum 50 people

Cake Flavors

<table>
<thead>
<tr>
<th>Vanilla Butter</th>
<th>Dark Chocolate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red Velvet</td>
<td>Hazelnut</td>
</tr>
<tr>
<td>Lemon</td>
<td>Almond</td>
</tr>
<tr>
<td>Caramel</td>
<td>Fresh Apple</td>
</tr>
<tr>
<td>Spice</td>
<td>Banana</td>
</tr>
</tbody>
</table>

Filling Flavors

<table>
<thead>
<tr>
<th>Vanilla Buttercream</th>
<th>Raspberry Preserves</th>
</tr>
</thead>
<tbody>
<tr>
<td>Strawberry Preserves</td>
<td>Apricot Preserves</td>
</tr>
<tr>
<td>Cream Cheese Frosting</td>
<td>Dark Chocolate Ganache</td>
</tr>
<tr>
<td>Chocolate Buttercream</td>
<td>White Chocolate Buttercream</td>
</tr>
<tr>
<td>Fresh Strawberries</td>
<td>Fresh Raspberries</td>
</tr>
<tr>
<td>Amaretto Buttercream</td>
<td>Lemon Curd</td>
</tr>
</tbody>
</table>

- 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 of $1.00 per person.
- Individual wedding cakes are also available with prices starting at $27.00 per person. This option requires a meeting with the Pastry Chef.
Wedding Cake Accompaniments
Please select one

Dark Chocolate Ruffle
with White Chocolate Mousse and Berries

Vanilla Bean Custard
with Fresh Raspberry and Preserves

Chocolate Covered Strawberries
with Strawberry Coulis

Mexican Wedding Cookies
with Caramel Sauce

Lemon Berry Tartlet
with Wild Berry Coulis

Custom Chocolate Monogram
Additional $2.00 Per Person

Dessert Stations
One hour service time

Display of Miniature Desserts
Chocolate Dipped Strawberries,
Miniature Tarts, Chocolate Truffle Pops,
Macaroons, Assorted Wedding Cookies
$17.00 Per Person

Sweet Treats
Artisanal Cupcakes, Whoopie Pie,
Cookies and Milk
$7.00 Per Person

S’mores Station
Chocolate Dipped Graham Crackers,
Warm Marshmallow Fluff, Candied Peanuts
and Chocolate Sprinkles
$10.00 Per Person

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
$18.00 Per Person

Farewell Gift To Go
Small Gift Box Custom Labeled,
Filled with Honey Caramel Granola Bar
$5.00 Per Person

Coffee Station
Freshly Brewed Coffee, Whipped Cream,
Chocolate Spoons, Cinnamon Sticks, Crystal Stirrers,
Imported Syrups and Flavored Biscotti
$7.00 Per Person

All pricing is presented inclusive of service charge and sales tax.
Prices are effective for events occurring through June 30, 2014. All menu pricing and product availability is subject to change based on market.
All pricing is presented inclusive of service charge and sales tax.
Prices are effective for events occurring through June 30, 2014. All menu pricing and product availability is subject to change based on market.

Late Night Snack Stations

Gourmet Coffee and Espresso Station
CBTL Espresso, Teas, Coffees and Flavored Coffees
Chocolate Shavings, Whipped Cream, Cinnamon Sticks, Lemon Shavings and a Variety of Sugars
$10.00 Per Person

Cincinnati Chili Station
Traditional Cincinnati Chili, Spaghetti, Coney Dogs and Buns, Kidney Beans,
Shredded Cheddar Cheese, Diced Onions, Mustard and Oyster Crackers
$12.00 Per Person

Slider Bar
Sirloin Burgers, Turkey Burgers, Cheddar, Blue Cheese, Provolone,
Assorted Pickles, Shoestring Fries and Condiments
$14.00 Per Person

“Grilled” Cheese Station
Gruyere with Jalapeno Sun Dried Tomato Jam
Chevre with Apricot Chutney
Garlic and Herb Cream Cheese
Bacon and Aged Cheddar
Served with Tomato Soup
$14.00 Per Person

Chocolate Fountain
Pineapple, Strawberries, Graham Crackers, Marshmallows, Doughnut Holes and Pretzels
$11.00 Per Person
Attendant Required

Wings and Things
Crispy Wings Prepared, Hot, Barbecue and Not Dressed
Served with Ranch, Blue Cheese, Carrots and Celery
$14.00 Per Person

Candy Bar
Assortment of Classic Candies To Include, Lollipops, Jelly Beans, Taffy, Nonpareil and Jordan Almond
$15.00 Per Person

Fried Chicken and Waffles
Malted Waffles, Buttermilk Fried Chicken, Syrup and Honey
$14.00 Per Person

May guarantee at 50% of guest list
Bridal Luncheon

Wedges of Seasonal Fruits and Berries  
Assorted Freshly Baked Fruit Breads with Whipped Butter and Preserves,  
Mini Tea Sandwiches of Shaved Turkey, Shaved Ham and Egg Salad  
French Macarons, Crème Brûlée Tarts, Chocolate Covered Strawberries  
Bottled Water, Iced Tea and Soft Drinks  
$24.00 per person

Groom’s Luncheon

Build Your Own Mini Sub Sandwich with Ham, Turkey, Salami and Roast Beef,  
Swiss, White Cheddar & Jack Cheeses, Sliced Tomatoes, Leaf Lettuce, Onions, Pickles,  
Mayonnaise, Mustard and Horseradish on Crusty Baguettes,  
Potato & Pasta Salads,  
Freshly Baked Cookies & Brownies,  
Assorted Bottled Water, Iced Tea & Soft Drinks  
$24.00 per person

Afternoon Tea in Orchids

Experience Afternoon Tea with traditional tea sandwiches, appetizers and an amazing array of fresh pastries with live music in the historic French art deco setting of Orchids at Palm Court. All of the inspired delights are freshly created in house.  
Tea is available October-May based on availability.  
$28.00 per person

All pricing is presented inclusive of service charge and sales tax.  
Prices are effective for events occurring through June 30, 2014. All menu pricing and product availability is subject to change based on market.
Celebration Brunches
Niney minute service time. Upgrades and other options available. Please ask your catering professional.

Enhanced Continental Breakfast
Muffin Tops, Pecan Sticky Buns and Coffee Cakes Fresh from our Bakery
Wedges of Seasonal Fruits and Berries
Juice, Coffee, Decaffeinated Coffee and Tea
$19.00 per person

Full Breakfast Buffet
Assorted Fruit Juices
Freshly Baked Breakfast Breads, Mini Danish, Croissants and Bagels with a Toaster
Assorted Jams and Whipped Sweet Cream Butter
Wedges of Seasonal Fruits and Berries
Scrambled Eggs, Bacon and Sausage
Cottage Style Potatoes
$24.00 per person

Smoked Fish & Bagel Station
Assorted Smoked Fish to include Salmon served with Capers,
Diced Red Onions, Diced Tomatoes, Egg Whites, Egg Yolks
Assorted Bagels and Flavored Cream Cheeses
$350.00 per display
Serves 35 guests

All pricing is presented inclusive of service charge and sales tax.
Prices are effective for events occurring through June 30, 2014. All menu pricing and product availability is subject to change based on market.
All pricing is presented inclusive of service charge and sales tax.
Prices are effective for events occurring through June 30, 2014. All menu pricing and product availability is subject to change based on market.

**Beverage Service**

**Ultra Premium Brand**
Woodford Reserve, Ten Cane Rum, Johnny Walker Black, Hendricks Gin, Patron Silver Tequila, Belvedere Vodka

- $46.00 per guest - 3 hours
- $54.00 per guest - 4 hours
- $61.00 per guest - 5 hours

**Premium Brand**
Maker’s Mark, Mt. Gay Rum, Chivas Regal, Absolut Vodka, Crown Royal, Tanqueray, Cuervo Gold

- $37.00 per guest - 3 hours
- $45.00 per guest - 4 hours
- $52.00 per guest - 5 hours

**Name Brand**
Jack Daniels, Bacardi Rum, Beefeaters Gin, Smirnoff Vodka, Dewars Scotch, Canadian Club, Cuervo Gold

- $33.00 per guest - 3 hours
- $41.00 per guest - 4 hours
- $48.00 per guest - 5 hours

Guests between the ages of six and 20 years are charged at half of the bar package price.
All bars include Imported & Domestic Beers, Select Name Wine, Juices & Soda

**Cordials and Cognacs**

Charge per drink, based on consumption

**Signature Drink**
Bride and Groom select one drink to be butler passed along with sparkling water for a half hour of the cocktail reception, included in bar service hours

- Mint Julep - A Kentucky classic of bourbon and mint
- Sparkling Sangria - Macerated Red Wine topped with Sparkling Wine
- Cranberry Kiss - Spiced Rum with Cranberry, Lemon and Simple Syrup
- Seasonal Fruit Martini - Creative Cocktails Based on the Season
- The NP Cocktail - A Netherland Plaza Classic - with Local Bourbon, Ginger Syrup and Sparkling Wine

Add personalized cocktail for $3.00 per person
Wines
Service with Dinner

Premium
Select one White and one Red

White
Robert Mondavi “Private Selection” Chardonnay, California
Albola Pinot Grigio, Italy

Red
Robert Mondavi “Private Selection” Cabernet Sauvignon, California
Louis Martini Cabernet Sauvignon, California
Blackstone Merlot, California

$24.00 per person

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

$17.00 per person

Champagne/Sparkling Wine Toast

Wolf Blass, Brut Australia
Korbel Brut, California
Piper Sonoma Brut, Sonoma
Gerard Bertrand Cremant, France
$6.00 per person

Riondo Prosecco
$8.00 per person

Wine and Champagne Duet

Premium and Champagne
$25.00 per person

Select and Champagne
$18.00 per person

All pricing is presented inclusive of service charge and sales tax.
Prices are effective for events occurring through June 30, 2014. All menu pricing and product availability is subject to change based on market.
All pricing is presented inclusive of service charge and sales tax.

Prices are effective for events occurring through June 30, 2014. All menu pricing and product availability is subject to change based on market.

---

**Preferred Partners**

**Wedding Coordinators**
- Ava Rose Event Design  www.avaroseeventdesign.com  513-515-6125
- Elegant Events by Elisa  www.elegant-events.com  513-828-9481
- I Do Weddings & Events  www.i-do-weddings.com  513-762-5550
- Moment to Moment  www.moment2momentevents.com  513-226-3133
- Viva Bella Events  www.vivabellaevents.com  513-871-0077

**Photographers**
- Leppert Photography  www.leppertphoto.com  513-697-6700
- Mandy Paige Photography  www.mandypaige.com  513-574-7427
- Shelby Street Photography  www.shelbystreetphotography.com  859-907-4343
- Sherri Barber  www.sherribarberweddings.com  513-377-6661
- Michael Bambino Photography  www.michaelbambino.com  513-771-0010

**Videographers**
- Lifetime Video  www.lifetime-video.com  513-231-0080
- Poetic Cinema  www.poeticcinema.com  513-258-9250
- Studio Z Films  www.studiozfilms.com  513-236-6615

**Florists**
- Courtenay Lambert Florals  www.courtenaylambert.com  513-321-0100
- Eden Floral  www.edenfloralboutique.com  513-281-3336
- Robin Wood Flowers  www.robinwoodflowers.com  513-531-5589
- Yellow Canary  www.yellowcanaryonline.com  859-609-2020

**Bands**
- Airwaves  www.airwaveband.com  513-471-8107
- Conspiracy Band  www.theconspiracyband.com  614-864-0505
- Greg Lee Music  www.gregleeentertainment.com  513-328-6221
- Johnny Clueless  www.cluelessincincy.com  513-739-7383
- Soul Pocket  www.soulpocket.com  513-739-7383

**DJ’s**
- DJ Toad  www.djtoad.com  513-288-8417
- “Music by Request” DJ Butlers  www.djbutlers.com  859-331-3866
- Party Pleasers  www.partypleasersservices.com  513-336-6935
- McFadden Music  www.mcfaddennmusicdjs.com  859-344-6160

**Lighting**
- Goodwin Lighting  www.goodwinlighting.com  859-578-0949

*Continued on next page*
## Preferred Event Professionals

### Cakes
- **Hilton Cinti Netherland Plaza**
  - Chef Megan Ketover
  - Contact: www.thebonbon.com
  - Phone: 513-421-9100
- **Bonbonerie**
  - Contact: www.bonbonerie.com
  - Phone: 513-321-3399
- **Spoon Fulla Sugar**
  - Contact: www.aspoonfullasugar.com
  - Phone: 513-683-0444
- **IncrEdible Endings**
  - Contact: www.incredibleendings.com
  - Phone: 859-746-0777
- **Tres Belle Cakes**
  - Contact: www.tresbellecakes.com
  - Phone: 513-260-9883
- **Sugar Realm**
  - Contact: www.sugarrealm.com
  - Phone: 513-256-2729

### Rental Supplies
- **All Occasions Event Rentals**
  - Contact: www.aorents.com
  - Phone: 513-563-0600
- **Camargo Events**
  - Contact: www.camargoevents.com
  - Phone: 513-271-6510
- **Prime Time**
  - Contact: www.primetimepartyrental.com
  - Phone: 937-296-9262

### Chair Covers
- **Sphire Elegance**
  - Contact: www.sphireelegance.com
  - Phone: 513-706-0545

### Invitations
- **Poeme**
  - Contact: www.poeme-online.com
  - Phone: 513-321-4999
- **Giddy Ink**
  - Contact: www.giddyink.com
  - Phone: 513-532-9003
- **Dirty Helen Paper Co.**
  - Contact: www.dirtyhelenpaper.com
  - Phone: 513-330-6481

### Makeup
- **BrideFace**
  - Contact: www.brideface.com
  - Phone: 513-305-9723
- **Chenese Bean Makeup**
  - Contact: www.chenesebean.com
  - Phone: 513-348-9004
- **Jean Folchi Makeup**
  - Contact: www.folchimakeup.com
  - Phone: 513-309-2828

### Hair
- **Parlour**
  - Contact: www.salonparlour.com
  - Phone: 513-961-4247
- **Mitchell’s Salon**
  - Contact: www.mitchellssalon.com
  - Phone: 513-793-0900

### Transportation
- **A Savannah Nite**
  - Contact: www.asavannahnite.com
  - Phone: 513-858-2677
- **Motor Toys**
  - Contact: www.motortoyslimoservice.com
  - Phone: 513-891-6686
- **Executive Transportation**
  - Contact: www.executivetransportation.org
  - Phone: 859-261-8841
- **Elements Limousine Service**
  - Contact: www.elementslimousine.com
  - Phone: 513-733-0072

### Baby Sitters Services
- **Your Event Sitters, LLC**
  - Contact: www.youreventsittersllc.com
  - Phone: 513-330-5998

---

*All pricing is presented inclusive of service charge and sales tax. Prices are effective for events occurring through June 30, 2014. All menu pricing and product availability is subject to change based on market.*
Frequently Asked Questions

I would like to serve multiple entrées for my reception or event. Is that possible?
Yes, it is possible but the following applies when multiple entrées are selected: there are additional costs incurred when preparing multiple entrées for an event. If you are selecting multiple entrées in the same priced tier the additional cost per person is $5.00 inclusive 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. This is 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 a list 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.

What if I want 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  • Short Cocktail Tables - 36” and 30” round tables  • Place Card and Gift Tables - 6 foot to 8 foot rectangular tables  • Tall Cocktail Tables – 30” round tables  • Cake Table and Sweetheart Table - 4 foot round table

What size is the dance floor?
  • 24’x28’ dance floor for the Hall of Mirrors and Pavillion  • 15’x18’ minimum 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 gratuity. Also, anyone under 21 is half price of the bar package.

Should we feed our vendors?
Yes, we recommend feeding them in a separate room. We serve vendor meals which include a dinner buffet with one soda or one water, per vendor, for $26.95 each.

What are the parking arrangements?
Valet parking is available to your guests for $15 per day or $25 overnight but does not include in and out privileges. Self parking is available at the Tower Place Garage across the street for $12 per day or $15 overnight but does not include in and out privileges.

When is my final count and payment due?
The final count and payment is due seven (7) business days prior to the event. Final payments are NOT permissible by credit card. Only 50% of the food and beverage minimum may be placed on a credit card.

What is included on the table place settings?
  • Black floor length linens with your choice of white, ivory or black overlay linen  • Choice of napkin color - please ask your catering manager  • 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 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.

What items come in the bathroom amenity basket?
Feminine hygiene products, lotion, mouthwash, toothpaste, tooth brush, 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, there is a charge of $2 charge per chair to move the chairs.
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 Difference</th>
<th>Fee Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>More than 9 months</td>
<td>Loss of initial deposit</td>
</tr>
<tr>
<td>4 months to 9 months</td>
<td>50% of anticipated revenue</td>
</tr>
<tr>
<td>1 month to 4 months</td>
<td>75% of anticipated revenue</td>
</tr>
<tr>
<td>Within 30 days</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 21% service charge and 6.75% sales tax will be applied to all food and beverage. Prices presented in the package are inclusive 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 guests 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.

All pricing is presented inclusive of service charge and sales tax.
Prices are effective for events occurring through June 30, 2014. All menu pricing and product availability is subject to change based on market.