



~ Wedding Packages ~

Your Special Day Will Include All Of The Following at No Additional Expense:

- ❖ A Complimentary Spa Suite
- ❖ A Champagne Toast for the Bridal Party
- ❖ Butler Passed Hors d'oeuvres Reception as Your Guests Arrive
- ❖ Guest Book Table, Cake Table, and Gift Table
- ❖ Dance Floor
- ❖ Bridal Table on a Riser with Skirting
- ❖ Candle-Lit Centerpieces
- ❖ Wedding Cake Service at No Additional Charge
- ❖ Floor Length Table Linens with Damask Overlays
- ❖ Discounted Guest Room Rates
- ❖ Complimentary Parking Convenient to the Ballroom
- ❖ Complimentary Airport Shuttle Service
- ❖ Convenient Downtown Location without the Hassles
- ❖ Bridal Showers and Rehearsal Dinner Expertise & Locations
- ❖ Our Bluegrass Ballroom can accommodate up to 450 guests for a Wedding Reception

“Love is Composed of a Single Soul Inhabiting Two Bodies” – Aristotle

*The above offers are included in our special package prices.
Complimentary items are only offered with the Wedding Package.
All events are based on a Food and Beverage minimum.*

Radisson®

~ Reception Selections ~

Enhance your Experience by adding Ala Carte Hors D'oeuvres

Either Butler Passed or Buffet Station

▪ Displays Accommodate 50 Guests

▪ Hors D'oeuvres are served per 50 pieces

~Display~

Smoked Salmon Display	225
Antipasto Display	250
Roasted Vegetable Display	175

~Cold~

Jumbo Shrimp Cocktail	185
New Potatoes filled with Crème Fraiche and Caviar	125
Seafood Mousse in a Roma Tomato	125
Italian Salami Coronets	95
Bay Shrimp in Artichoke Bottoms	105
Boursin Stuffed Mushrooms	125

~Hot~

Spring Rolls with Thai Chili Sauce	95
Chicken Tenderloins with Twin Sauces	95
Spanikopita	95
Swedish Meatballs	95
Baked Brie En Croute	105
Baked Portabella Mushrooms	105
Miniature Baltimore Crab Cakes with Pepper Remoulade	145
Pork Tenderloin Sate with Spicy Peanut Sauce	115

Carving Stations

Served with appropriate Condiments and Fresh Baked Silver Dollar Rolls

All Stations will include a Uniformed Chef Attendant

Whole Prime Rib of Beef	295	serves 50 guests
Whole Roasted Tenderloin of Beef	250	serves 30 guests
Roasted Breast of Turkey	125	serves 30 guests
Honey-Cured Baked Ham	185	serves 50 guests
Steamship Round of Beef	475	serves 150 guests

Our Staff of Catering Professionals would be Happy to Custom Design an Hors D'oeuvre Menu to suit your Needs.



~ Seated Dinner Entrée Selections ~

▪ Including 4 hrs of Wine, Beer & Soft Drink Service ▪

All Seated Dinners are served with your choice of a Caesar Salad or Spring Salad, The Chef will select the ideal starch accompaniment and prepare a fresh seasonal vegetable, Warm Rolls and Butter, & Coffees, Tea, and Iced tea.

Roast Chicken Breast Marsala

Velvety Sicilian Wine Sauce Accented with Wild Mushrooms

45

Stuffed Breast of Chicken

with Herbed Boursin Cheese and Matchstick Cut Vegetables

47

Pecan Crusted Salmon

Norwegian Salmon, crusted in Crushed Pecans and pan roasted

49

Apple & Apricot Roasted Pork Loin

Rubbed with Rosemary and Glazed with Apricot / Apple Coulis

44

Lemon-Butter Scaloppine with Artichoke Hearts

Tender Cutlets of Pork Loin Accented with Citrus

46

Sliced Sirloin Au Poivre

Cracked Peppercorns in a Cognac- Cream Sauce

46

Prime Rib of Beef

Traditional Slow Roasted Prime Rib, served Au Jus with Yorkshire Popover

53

Duet of Petite Filet Mignon Maitre D' and Citrus Roasted Sea Bass

Only the Bride & Groom are a more Elegant Duo

60

Our Chefs Pride Themselves in Creating A Special Experience for Your Occasion –
If You Have A “Family Favorite” Menu Item, We will Always Try to Accommodate



~ Dinner Buffet Selections ~

(Minimum of 35 Guests)

Romance at Riverview :

Spring Mix Salad with Roma Tomatoes, Golden Raisins & Toasted Pine Nuts

Caesar Salad "Cardini"

Bow Tie Pasta Salad with Fresh Grated Parmesan, Basil & Prosciutto

Entrée Selections (Select 2 or 3):

Breast of Chicken Marsala, *Sauteed Mushrooms and Sicilian Wine Sauce*

Stuffed Breast of Chicken *with Boursin Cheese, Fresh Herbs and Julienne Vegetables*

Chicken Picatta *Lemon and Caper Accents*

Roasted Sirloin of Beef *with a Rich Burgundy Mushroom Sauce*

Atlantic Salmon *with a Ginger, Soy & Butter Sauce*

Stuffed Filet of Sole *with Champagne Buerre Blanc*

Scaloppine of Pork Loin, *with Artichoke Hearts and Citrus Butter*

Roast Leg of Lamb, *Cabernet Demi-Glace and Mint Chimichuri (add 2)*

Grilled Halibut, *with Thai Chili Sauce & Lime (add 2)*

Select 2 Starch

Wild & Long Grain Rice Pilaf

Herb Roasted Red Skin Potatoes

French Onion Smashed Yukon Gold Potatoes

Blue Cheese & Rosemary Scalloped Potatoes

Lyonnais Potatoes "Riverview"

Buttermilk Whipped Potatoes

Dinner Accompanied by

Chef's Seasonal Vegetable Preparation

Warm Dinner Rolls and Butter

Freshly Brewed Coffees, Tea, and Iced Tea

2 Entrées 45

3 Entrees 49

▪ Including 4 hrs of Beer, Wine & Soft Drink Service ▪

Buffet Enhancements:

Hand Carved Prime Rib of Beef

Served with Au Jus and Horseradish Cream

Add 5

Hand Carved Roasted Breast of Turkey

Served with its Natural Pan Gravy and Cranberry Relish

Add 4

Hand Carved Slow-Roasted Top Round of Beef

Served Au Jus with Horseradish Sauce

Add 5

Chef Attended Roast Tenderloin of Beef

With Charone & Brandy - Peppercorn Sauces

Add 9

Honey - Glazed Smithfield Ham

With Dijon Aioli

Add 4

“A Successful Marriage Requires Falling in Love Many Times,
Always with the Same Person.” – *Germaine Greer*



~ Wedding Bar Options ~

Hosted Bar by Consumption

House Brands - 4.25
Premium Brands - 6.25

House Wine - 5.25
Premium Wine - 6.25
House Wine by the Bottle - 25.00
Champagne by the Bottle - 27.00

Domestic Bottle Beer - 3.50
Imported Bottle Beer - 4.50

Assorted Soft Drinks - 1.75
Bottled Waters - 2.00

Keg of Domestic Beer - \$250.00 ++

Cash Bar by Consumption

House Brands 5.00
Premium Brands 7.00

House Wine 6.00
Premium Wine 7.00
House Wine by the Bottle 28.00
Champagne by the Bottle 30.00

Domestic Bottle Beer 4.00
Imported Bottle Beer 5.00

Assorted Soft Drinks 2.00
Bottled Waters 2.50

Cash Bar Pricing is Inclusive of
Service Charge and Tax

Bar Packages

Add 4 hrs of House Brand Liquor Service to Your Wedding Package 12pp

Add Premium Brand Liquor Service to Your Wedding Package 15pp

++ All Prices are Subject to a 20% taxable Service Charge and 6% Sales Tax.++



The Radisson Hotel Cincinnati Riverfront

~ Paying for your Wedding Reception ~

~ \$ 1000.00 Deposit & Signed Contract Are Due 2 Weeks After Receipt

~ 25% of the Estimated Total due 9 Months Prior to Your Event

~ 50% of the Estimated Total due 6 Months Prior to Your Event

~ 75% of the Estimated Total due 3 Months Prior to Your Event

~ The Remaining Balance & Guaranteed Number of Guests are due 1 Week Prior to Your Event

~ All Deposits Are Non-Refundable

~ We Also Require That You Have a Valid Credit Card Authorization on File for any Last Minute Charges and/or Incidentals That May Occur During Your Event

“ To Keep Your Marriage Brimming,
With Love in the Wedding Cup,
Whenever you're Wrong Admit It,
Whenever You're Right, Shut Up”

—Ogden Nash



Radisson Hotel Cincinnati Riverfront Policies

Our menus feature a selection of our most popular items. We are delighted to create menus to suit your particular needs. In order to assure you and your guests a well-organized event, we encourage you to read the following policies and discuss any questions with your Catering Representative.

- 1. A non-refundable deposit and signed contract are required to confirm your function on a definite basis. Final payment of the total estimated bill will be due three (3) full business days prior to the function date by cash, check, or credit card. Any balance owing the Radisson Hotel Cincinnati Riverfront is to be paid upon conclusion of the function; any overpayment will be refunded within three (3) weeks. Credit arrangements may be made by use of a major credit card.*
- 2. A guaranteed number of attendees is required 72 hours prior to all food functions, and is not subject to reduction. In the event that we do not receive your final count, the minimum guarantee listed on the contract will be used. We will prepare 5% over your guarantee number.*
- 3. The enclosed menu and service prices are subject to a 20% taxable service charge and 6% sales tax. Due to the seasonality of several items on our Banquet Menus, the hotel reserves the right to substitute items or increase menu prices as needed to cover our costs. Please consult your Catering Representative to confirm your menu pricing 60 days in advance of the event.*
- 4. No food or beverage of any kind is permitted in function rooms unless provided by the hotel. (excluding wedding cake).*
- 5. All buffets are scheduled for 1½ hours of service. Ala Carte hors d'oeuvres are scheduled for 1 hour of service. The Hors d'oeuvres Package is scheduled for 1½ hours of service.*
- 6. Function rooms are assigned according to the anticipated guarantee number of guests at the time the event is contracted. The hotel reserves the right to reassign rooms if the actual guarantee is significantly different than the original anticipated number.*
- 7. Banquet rooms will be set according to contract and banquet event order specifications. Significant changes in room setup with-in 24 hours of the event may result in additional labor charges if the room has already been set. The hotel reserves the right to charge a service fee for extraordinary room setup requirements.*
- 8. Banquet rooms are complimentary for 4 hours for all evening events involving a meal. Additional time may be purchased through the hotel. Please speak to your Catering Representative for more details.*
- 9. All decorations and signage must have prior approval of your Catering Representative. Some décor (open flamed candles, confetti) is prohibited in certain banquet rooms. A minimum labor charge of \$50.00 will be assessed for excessive cleanup, if applicable.*
- 10. The hotel will not be held responsible for the damage or loss of any articles or merchandise left in the room prior to, during, or following your event. Special arrangements for security can be made with proper advance notice.*
- 11. The Radisson Hotel Cincinnati Riverfront is proud to have Prestige Audio-Visual as our full service, in house audio-visual company. Prestige Audio-Visual can handle all of your audio-visual, special setup, computer, and office needs. Should you decide to bring in an outside staging/audio-visual company, certain fees and policies will apply. Please obtain a copy of the guidelines from your Sales and Catering Representative.*
- 12. It is illegal to serve alcohol to minors. The hotel reserves the right as dictated by state law to ask for identification from any individual who appears to be underage. The hotel will prosecute all individuals displaying false identification in order to obtain alcoholic beverages. Possession of alcohol by a minor on hotel property will result in immediate removal of the individual. The Radisson Hotel Cincinnati Riverfront is the only licensee authorized to serve and sell alcoholic beverages on the hotel property.*
- 13. The client agrees to conduct an orderly event in compliance with the rules of the hotel, and the laws and regulations. The hotel reserves the right to exclude or eject any and all persons exhibiting objectionable behavior from the hotel without liability.*
- 14. Events involving ticket sales, invitation by flyer or invitation by general advertising are strictly prohibited.*
- 15. The client agrees to hold the hotel harmless for any liability resulting from violations of any law, regulations or hotel rules by the client, the client's guests or attendees. The client agrees to accept responsibility and pay for any damage to the hotel that is caused by the client, the client's guests or attendees.*

Signature: _____

Date: _____

The Radisson Hotel Cincinnati Riverfront

~ Recommended Vendors ~

Wedding Coordinator

EVENTurous Cecilia Rose 513-841-1500
Party in a Package Michele Weiner 513-793-7708
Your Dream Day Kathy Piech-Lukas 866-698-7841

Wedding Cakes

Chef's Kitchen Cakery 513-271-2828
Maribelle Cakery 513-631-8333
Patricia's Wedding and Custom Cakes 513-733-3100

Music

RLG Systems 513-598-5855
Powersurge Productions 513-476-2127

Photography & Videography

Picture the Possibilities 513-874-8746
Beach Photography 859-261-9500
Rumford Productions 877-438-2259
Sindiong Video Productions 513-522-3317

Florist

Beehive Floral and Event Design 859-291-0338
Ford-Ellington 859-781-0700
Triple Z Flowers 859-727-3737
Swan Floral 859-342-7575

Limousine Rental

Jimmy's Limousine Service 513-769-1888
L&L Limousine 859-586-9600

Carriage Ride

River City Carriage Co. 812-438-9512

Decoration/Party Rental

The Alleen Company 513-769-0393
Patricia's Rentals 513-733-3100

Linen Rentals

Chaircovers and Linens, Order through the Hotel
All Occasions 513-563-0600

Ice Sculptures

Artic Diamond 513-742-4921

Printing/Invitations

BPL Company Brian Leisgang 513-451-1209



Stationed Receptions:

Stationed Receptions are a Casually, Elegant alternative to more Traditional Wedding Receptions. They are particularly favored among families with geographical challenges, because they so effectively foster a mingling of everyone present. No one is assigned a specific seat and everyone moves about the room for each of their Dinner Courses.

(please choose a minimum of 4 stations)

Chef Attended Pasta Station

A uniformed Chef prepares a wide variety of pasta dishes right in the room.

Ingredients include: Roasted Garlic, Italian Sausage, Roma Tomatoes, Asiago and Parmesan Cheeses, Proscuitto Ham, Bow Tie Pasta, Matchstick Cut Vegetables, Toasted Pine Nuts, Roasted Red Peppers, Artichoke Hearts, and more

9 pp

Chef Attended Carving Station

Your Choice of Two Meats to Be Carved in the Room:

Roast Pork Tenderloin with Rosemary Rub and Apple Chutney

Fresh Breast of Turkey with Cranberry Relish and Tarragon Mustard

Honey Glazed Ham with Honey Mustard Sauce

Top Sirloin with Wild Mushroom / Shallot Demi Glace & Horseradish Cream Sauces

12pp

Mashed Potato Bar

Our Buttermilk Mashed Potatoes served in Stemware with a Huge Variety of Toppings.

Including Smoked Bacon Crumbles, Maytag Bleu Crumbles, Honey Butter, Shaved

Parmesan, Fresh Chives, Roasted Peppers, Wisconsin Sharp Cheddar,

Chutneys and more. Unique & Fun!

7pp

Stationed Receptions (cont.)

Chef Attended Fajita Station

Create your own Fajita with an assortment of spicy delicacies including; Sautéed Onions & Peppers, Seasoned Beef Tips & Chicken Breast, Salsas, Mexican Rice, Guacamole, Sour Cream, Fresh Cilantro and Selected Hot Sauces

9pp

Chef Attended Stir Fry Station

Stir Fries created on the spot with Marinated Chicken Tenders, Sirloin Tips, Snow Peas, Water Chestnuts, Bok Choy, Sprouts, Rice, Baby Corn, Broccoli, Ginger, Teriyaki Glaze and more

9pp

Bonbonerie® Torte Display

An array of selections from the area's most famous Patisserie, complemented by our own creations

7pp

Chef Attended Salad "Bar"

Salads Freshly Tossed by our own Chef's including Caesar and Spring Mix with an eclectic variety of ingredients and dressings

6pp

Your Family's Custom Station

Our Culinary Team Loves a Challenge -- If you would like a Customized Station Reflecting a Family Favorite Recipe or Tradition, Ask Your Catering Sales Manager to Coordinate a Meeting with our Executive Chef and Food & Beverage Director.

Add Wine, Beer & Soft Drinks to Your Stationed Reception

10pp