

2018 Ceremony and Reception Packages



10 E. RIVERCENTER BOULEVARD, COVINGTON, KENTUCKY 41011
(859) 261-8400

EMBASSY SUITES RIVERCENTER WEDDINGS WITH *STYLE!*



ROEBLING BALLROOM

The Roebling Ballroom is an elegant, traditional ballroom featuring a neutral color scheme and accommodations for up to 220 guests.

CITY VIEW & CAPTAIN'S VIEW BALLROOM

For a one-of-a-kind reception backdrop, the City View Ballroom features dramatic views of the Cincinnati skyline. The City View & Captain's View Ballroom can accommodate up to 130 guests. With adjoining outdoor patio space for ceremony, cocktails and one-of-a-kind photography.



ALL EVENING RECEPTION PACKAGES INCLUDE:

- No Room Rental Fees or set-time limit for your Event
- Tables Fully Set with China, Stainless Flatware and Glassware
- White or Black Table Linens with Your Choice of Napkin Color
- Chair Covers (white, black, or ivory) with Your Choice of Colored Sash*
- Hotel Centerpieces Including Your Choice of Fresh Floating Flower, Round Mirrors and Votives
- Domestic & International Cheese Display with Assorted Breads, Crackers and Sliced Pears*
- Complimentary Accommodations for the Bride and Groom on Your Wedding Night*
- Champagne Toast for All of Your Guests
- Complimentary Cake Cutting and Service & Bartender Fees
- Reduced Room Rates for Overnight Guests (*rates and availability based upon season & occupancy levels*)
- 20% Discount on your Rehearsal Dinner Package booked along with your wedding reception.*

*75 person minimum guarantee to receive these items. Not included for afternoon events.

WEDDING CEREMONY



OUR CEREMONY PACKAGE INCLUDES THE FOLLOWING:

- Your choice of white, black, or ivory chair covers
- Your choice of colored chair sashes
- 1-hour ceremony rehearsal space (scheduled upon availability)
- Staging room for the bride and bridesmaids, prior to the ceremony
- Hotel Coordinator during rehearsal to assist with event flow, make any last minute adjustments, etc.
- Hotel Coordinator for 3 hours on wedding day to assist with ceremony set up, directing guests, timing of bridal party entrance, etc.

Package pricing based on your guest count:

\$750 for up to 100 Chairs

\$1,000 for 101-150 Chairs

\$1,250 for 151-200 Chairs

SIGNATURE WEDDING BUFFET

\$58 PER PERSON

Includes Four (4) Hours of Domestic & Imported Bottled Beer, Premium House Wine, Soft Drinks, Coffee & Iced Tea

Complimentary Domestic Cheese Display

SELECTIONS

Your Choice of Salad, Starch and Vegetable

Accompanied by French Rustica Bread with Creamy Butter

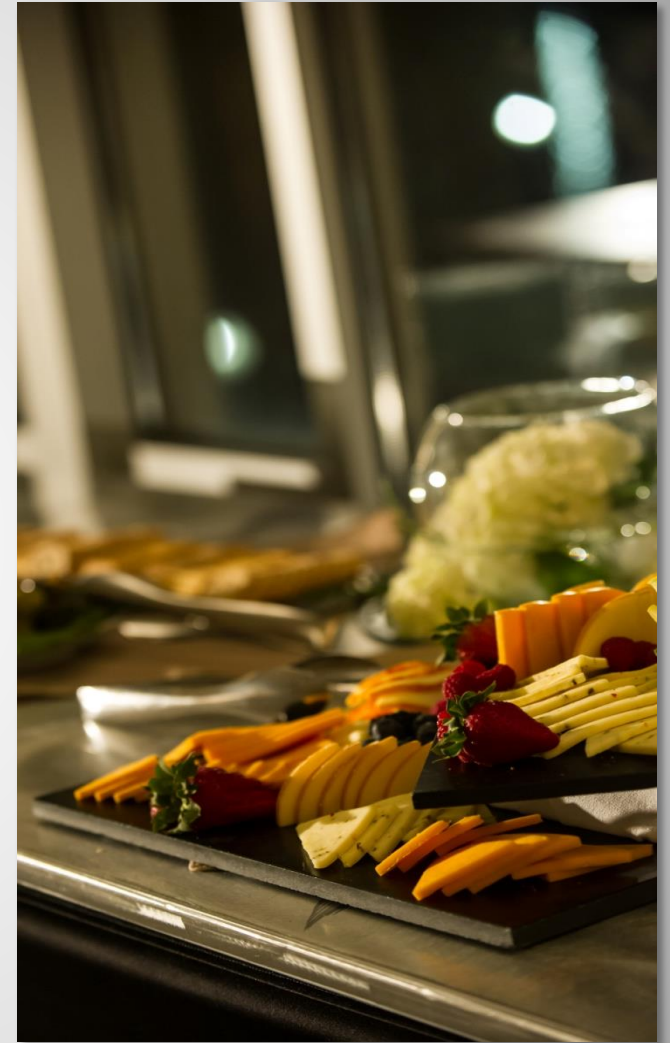
ENTRÉE SELECTIONS

Your Choice of Prime Rib Carving Station & One (1) Additional Entrée OR

Your Choice of any Three Entrees:

- HONEY BOURBON FILET MIGNON TIPS with Mushrooms & Garlic, served over Orecchiette Pasta
- HERB CRUSTED PORK LOIN with brandied apples and onions
- GRILLED CHICKEN BREAST with a Tomato, Roasted Corn and Cilantro Salsa
- CHICKEN MARSALA with Portabella Mushrooms
- SMOKED GOUDA AND PROSCIUTTO CHICKEN topped with a basil cream sauce
- PAN-SEARED SALMON with a Citrus Dill Sauce
- GRILLED SALMON with a Roasted Pineapple Salsa
- TRI-COLOR CHEESE TORTELLINI Topped with a Pesto Cream Sauce
- GLUTEN-FREE PASTA PRIMAVERA in a White Wine, Basil and Fresh Garlic Sauce

Upgrade your package to include cocktails. See the Bar Packages for pricing and available options.



All Banquet Charges are subject to a 23% Taxable Service Charge & 6% Sales Tax.

SERVED DINNERS

Includes Four (4) Hours of Domestic & Imported Bottled Beer, Premium House Wine, Soft Drinks, Coffee & Iced Tea

Complimentary Domestic Cheese Display

SELECTIONS

Your Choice of Salad, Starch, and Vegetable

Accompanied by French Rustica Bread with Creamy Butter

SALAD SELECTIONS

CLASSIC CAESAR SALAD

Crisp Romaine lettuce Tossed with Parmesan Cheese, Croutons & Classic Caesar Dressing

SPINACH SALAD

Fresh Spinach leaves with Mushrooms, Mandarin Orange, Red Onion & Diced Tomatoes

EMBASSY SPRING SALAD

Mixed Baby lettuce with Golden Raisins, Sunflower Seeds, Julienne Red Peppers, Roma Tomatoes

ICEBERG WEDGE

Classic Wedge Salad with Iceberg lettuce topped with Buttermilk Ranch Dressing, Blue Cheese Crumbles, Tomatoes and Bacon

CAPRESE BIBB SALAD

Kentucky Bibb lettuce with Fresh mozzarella and tomatoes

ENTRÉE SELECTIONS

\$57 PER PERSON

Roasted Airline Chicken with Boursin Cheese and Drizzled with Truffle Oil

Smoked Gouda and Prosciutto Chicken topped with a Basil Cream Sauce

Bone In Pork Chop with a Green Apple Butter

\$58 PER PERSON

Grouper with Tropical Fruit Salsa

NY Strip Steak with Herb Butter

\$59 PER PERSON

Filet Mignon with Sautéed Mushrooms and Béarnaise

Bourbon Glazed Salmon

COMBINATION ENTRÉES

\$59 PER PERSON (select one option for every guest)

4 Oz Filet Mignon Served With Bourbon Glazed Salmon

4 Oz Filet Mignon Served With Roasted Airline Chicken Or Smoked Gouda and Prosciutto Chicken

If you select two entrées, your count for each entrée option is due along with the guarantee total. In addition, please provide place cards indicating guest name and selection of entrée

DRESSING SELECTIONS: Blue Cheese, Buttermilk Ranch, Raspberry Vinaigrette, Warm Bacon, Balsamic Vinaigrette, Honey Mustard

Upgrade your package to include cocktails. See the Bar Packages for pricing and available options

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SPECIALTY MENUS & SIDE ITEMS

DIETARY MENU

(Select one option for all applicable guests)

PLATED VEGETARIAN OPTIONS

Vegetable Napoleon with Tomato Ragout
Grilled Portobello with Creamy Polenta and Broccoli

BUFFET VEGETARIAN OPTIONS

Potato Gnocchi with Broccoli, Walnuts and Asiago cheese
Classic Eggplant Parmesan
Four Cheese Ravioli in a Basil Cream Sauce

GLUTEN FREE SELECTIONS

Organic Salmon with Leeks and Shiitake Mushrooms
Pan Seared Beef Medallions with a Burgundy Reduction (Buffet)

VENDOR MEALS (alcohol not included)

Chef Selection Deli Sandwich with chips \$25
Event Buffet \$40
Event Plated Dinner \$40

SIDE ITEMS

STARCH SELECTIONS

Loaded Mashed Potatoes
Rosemary Roasted Redskin Potatoes
Dauphinoise Potatoes
Wild Rice Pilaf
Brown Sugar Cinnamon Sweet Potato
Macaroni & Cheese with Caramelized Onion & Bacon
Roasted Garlic Red Bliss

VEGETABLE SELECTIONS

Green Beans with Roasted Red Peppers
Brussels Sprouts tossed with Bacon and Grated Parmesan Cheese
Broccolini with Grape Tomatoes
Regionally Grown Roasted Vegetables
Steamed Asparagus Spears
Grilled Squash and Zucchini
Caramelized Cauliflower

CHILDREN'S MENU

PLATED MEALS

\$11.95 per Child (10 Years Old & Under)
(select one entree for all children)
Chicken Fingers & French Fries
Cheeseburger or Hamburger with French Fries
Pepperoni or Cheese Pizza (7-inch)

BUFFET MEALS

Children Under 5 – Complimentary
Ages 6 - 10 – 60% off Adult Buffet Price
Age 11 & Over – Full Adult Price

HORS D'OEUVRES

APPETIZER DISPLAY ENHANCEMENTS

UPGRADE YOUR COMPLIMENTARY CHEESE DISPLAY WITH THE FOLLOWING ITEMS:

SEASONAL SLICED FRUIT An Array of the Season's Freshest Fruit	\$2 PER GUEST
FRESH GARDEN VEGETABLES Seasonal Vegetables with a Cucumber Dill Dip	\$2 PER GUEST
CHARCUTERIE Prosciutto Ham, Genoa Salami and Fresh Olive Display	\$3 PER GUEST
BRIE EN CROUTE Creamy Brie layered with Apple Chutney, wrapped in puff pastry and baked to perfection	\$3 PER GUEST
ROASTED RED PEPPER/WHITE BEAN HUMMUS Served with pita chips	\$2 PER GUEST

BUTLER PASSED HORS D'OEUVRES

PRICED PER 50 PIECES

\$160 (PER SELECTION)

Fried Mac & Cheese Bites
Italian Bruschetta
Mini Egg Rolls with Sweet and Sour Sauce
Sesame Chicken Strips with Teriyaki Glaze

\$180 (PER SELECTION)

Antipasto Skewer
Coconut Shrimp with Sweet and Sour Sauce
Fig & Mascarpone in Phyllo
Gourmet Meatballs
Mini-Tomato Caprese Stack
Mini-New England Crab Cakes
Mushrooms Stuffed with Crabmeat, Sausage or Boursin
Oriental Pot Stickers
Scallops Wrapped in Bacon

\$195+ (PER SELECTION)

Lobster and Shrimp Strudels
Black Angus Sliders
Miniature Corned Beef Sandwiches
Jumbo Cocktail Shrimp \$275

All Banquet Charges are subject to a 23% Taxable Service Charge & 6% Sales Tax.

WEDDING ENHANCEMENTS

Make your reception an experience to remember with upgraded décor and beverage packages! (100 guest minimum)

THE GOLD EXPERIENCE

\$14 per person*

Chef's Choice of Three (3) Passed Hors d'oeuvres
Personalized Specialty Drink
Complimentary, Self-Parking
Your Choice of Colored Up-Lighting
Custom Monogram with Single Initial

THE PLATINUM EXPERIENCE

\$30 per person*

Chef's Choice of Three (3) Passed Hors d'oeuvres
Unlimited Premium Cocktails
Your Choice of a Late Night Snack or Sweet Addition
Complimentary, Valet Parking
Your Choice of Colored Up-Lighting
Custom Monogram with Single Initial
Pin Spot Lighting for the Cake Table and Head Table

*These packages are not applied towards the contracted food & beverage minimum.



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WEDDING ENHANCEMENTS

Personalize your wedding reception with a late night snack or a sweet treat to accompany your wedding cake!

LATE NIGHT SNACKS

THE CINCINNATI CHILI BREAK \$8 PER PERSON
Miniature Coney Dogs, Cincinnati Style Chili and Spaghetti
Served with Mustard, Diced Onions & Cheddar Cheese

MONDAY NIGHT FOOTBALL \$8 PER PERSON
Spicy Chicken Wings with Bleu Cheese Dressing & Celery,
Cheese & Pepperoni Pizza



SWEET ADDITIONS

THE WEDDING SWEET SPOT \$8 PER PERSON
Chocolate Dipped Strawberries, Chocolate Dipped Pretzel Sticks,
Embassy Signature Stuffed Cookies, Miniature Sized Cheesecakes

CHOCOLATE DIPPED STRAWBERRIES \$3 EACH
Served to Guest Tables to be Enjoyed with Your Wedding Cake

GRAETER'S® ICE CREAM CUPS \$5 EACH
Treat Your Guests to a Cincinnati Favorite!

CAKE POPS \$3 EACH
A variety of flavors and colors (for an additional charge, you may select
a specific flavor or icing color)

INDIVIDUALLY-WRAPPED MONOGRAMED COOKIES \$50 PER DOZEN
Individually packaged sugar cookies with sweet icing with your
monogram.

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BAR PACKAGES & PRICING

EVENING WEDDING RECEPTION PACKAGES INCLUDES:

4 Hours of Domestic & Imported Bottled Beer, Premium House Wines and Soft Drinks

DOMESTIC & IMPORTED BEER SELECTIONS

Budweiser, Bud Light & Miller Lite, Michelob Ultra, Corona, Heineken

PREMIUM HOUSE WINE SELECTIONS

Chardonnay, Pinot Grigio, Cabernet, Merlot

BAR UPGRADES

PLATINUM WINE

Upgrade your wine selection for an additional \$2 per person (will be offered in addition to Premium House Wine selection)

Choose one selection from each of the following varieties to replace the same type:

REDS

Canyon Road, Cabernet, California, Sonoma Region

Canyon Road, Merlot, California, Sonoma Region

Canyon Road, Pinot Noir, California, Sonoma Region

WHITES

Canyon Road, Chardonnay, California, Sonoma Region

Canyon Road, Pinot Grigio, California, Sonoma Region

Canyon Road, White Zinfandel

ADDITIONAL SERVICES

Additional Hour(s)

Beer, Wine and Soft Drinks; *priced per hour*

\$4 per Person

Add Wine Service during Dinner

You may choose to close the bar during dinner if you purchase wine service.

\$4 per Person

ADDITIONAL BAR UPGRADES

PREMIUM COCKTAILS

\$14 per Person for 4 hours
\$6 per Person for each additional hour

House Rum, Scotch, Whisky, Bourbon, Gin, Vodka,
Tequila and all bar mixers/accompaniments



TOP SHELF COCKTAILS

\$16 per Person for 4 hours
\$7 per Person for each additional hour

One (1) selection from each:

VODKA

Smirnoff
Absolute

WHISKEY

Jack Daniel's
Canadian Club

RUM

Captain Morgan's
Bacardi

BOURBON

4 Roses
Wild Turkey

GIN

Tanqueray
Beefeater

TEQUILA

Jose Cuervo Gold
El Jimador Blanco

SCOTCH

Cutty Sark
Dewar's

*And all bar mixers &
accompaniments*

Luncheon Wedding Buffet

\$40 per Person

One (1) hour of unlimited passed beverages including two (2) of the following selections: Mimosas, Bloody Mary's, House Wine & Champagne or Domestic & Imported Bottled Beer

SELECTIONS

Your Choice of Spinach Salad or Embassy Spring Salad
Accompanied by French Rustica Bread with Creamy Butter
Package includes your choice of starch and vegetable

ENTRÉE SELECTIONS

Choose up to two (2) options for your guests

HONEY BOURBON FILET MIGNON TIPS with Mushrooms & Garlic, served over Orecchiette Pasta

TRI-COLOR CHEESE TORTELLINI topped with a Light Pesto Cream Sauce

BOURSIN CHICKEN An Herb-Breaded Chicken Breast Topped with a Boursin Cream Sauce

GRILLED SALMON with a Caramelized Pineapple Salsa

AIRLINE CHICKEN with a Roasted Garlic and Rosemary Beurre Blanc

Event must conclude no later than 3 PM to receive luncheon pricing.

All Banquet Charges are Subject to a 23% Taxable Service Charge & 6% Sales Tax.



LUNCHEON WEDDING – SERVED

\$40 PER PERSON

One (1) hour of unlimited passed beverages including two (2) from the following selections: Mimosas, Bloody Mary's, Premium House Wine & Champagne or Domestic & Imported Bottled Beer

SELECTIONS

Your Choice of Salad, Starch, Vegetable, and Dessert
Accompanied by French Rustica Bread with Creamy Butter

ENTRÉE SELECTIONS*

ITALIAN CHICKEN A breaded chicken breast & served over pasta with a Tomato Basil Sauce, topped with a trio of Italian Cheeses

GRILLED CENTER-CUT PORK LOIN A center-cut boneless pork loin served with an Apple Chutney

SMOKED GOUDA & PROSCIUTTO CHICKEN Served with a light Basil Cream sauce

GRILLED SALMON Topped with Lemon Dill Sauce

6 OZ. GRILLED SIRLOIN Brushed with a Garlic Herb Butter

*If you select two entrées, your count for each entrée option is due along with the guarantee total. In addition, please provide place cards indicating guest name & selection of entrée.

Event must conclude no later than 3 PM to receive luncheon pricing.



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**REHEARSAL DINNER – SERVED
\$57 PER PERSON**

Three (3) Hours of Premium Cocktails, Domestic & Imported Bottled Beer,
Premium House Wine, Soft Drinks, Coffee & Iced Tea.

SELECTIONS

Your Choice of Salad, Starch, Vegetable, and Dessert
Accompanied by French Rustica Bread with Creamy Butter

SALAD SELECTIONS

CLASSIC CAESAR SALAD Crisp Romaine lettuce tossed with parmesan cheese,
croutons and Classic Caesar dressing

SPINACH SALAD Fresh Spinach leaves with sliced mushrooms, Mandarin oranges,
red onion & diced tomatoes with Warm Bacon Dressing

EMBASSY SPRING SALAD Mixed Baby greens with Golden Raisins, Sunflower
Seeds, Julienne Red Peppers, Sliced Roma Tomatoes with Choice of Dressing

ICEBERG WEDGE SALAD Classic Wedge salad with Iceberg lettuce topped with
Buttermilk Ranch dressing, Blue Cheese crumbles, diced tomatoes and bacon

CAPRESE BIBB SALAD Kentucky Bibb lettuce with fresh mozzarella and sliced
tomatoes

DRESSING SELECTIONS: Blue Cheese, Buttermilk Ranch, Raspberry Vinaigrette,
Warm Bacon, Balsamic Vinaigrette, Honey Mustard

ENTRÉE SELECTIONS*

FRENCHED PORK CHOP Grilled pork chop topped with
Apple Chutney

AIRLINE CHICKEN BREAST with roasted garlic and rosemary
beurre blanc

ONION CRUSTED CHICKEN BREAST with a Dijon Thyme
Cream Sauce

FILET MIGNON 6 oz. Grilled Filet Mignon with a Roasted
Shallot butter

BOURBON GLAZED SALMON

WILD MUSHROOM RAVIOLI served in a light Tomato Basil
Broth

6OZ. SIRLOIN with a Roasted Shallot Butter

DESSERT SELECTIONS

TRIPLE MOUSSE CAKE

RASPBERRY WHITE CHOCOLATE CAKE

CHEESECAKE WITH SEASONAL FRUIT GARNISH

STRAWBERRY SENSATION CAKE

*If you select two entrées, your count for each entrée option is due along
with the guarantee total. In addition, please provide place cards
indicating guest name & selection of entrée.

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REHEARSAL DINNER BUFFET

\$55 PER PERSON (MINIMUM OF 35 GUESTS)

Three (3) Hours of Premium Cocktails, Domestic & Imported Bottled Beer, House Wine, Soft Drinks, Coffee & Iced Tea

SELECTIONS

Your Choice of Salad, Starch, Vegetable, and Dessert
Accompanied by French Rustica Bread with Creamy Butter

ENTRÉE SELECTIONS (CHOOSE UP TO 2 OPTIONS)

HONEY BOURBON FILET MIGNON TIPS with mushrooms and garlic, served over orecchiette pasta

GRILLED CENTER CUT PORK MEDALLIONS topped with green apple butter

TRI-COLOR CHEESE TORTELLINI topped with a light pesto cream sauce

GRILLED SALMON with a caramelized pineapple salsa

CHICKEN MARSALA with portabella mushrooms

CHICKEN CAPRESE with Roma tomatoes, mozzarella cheese, and finished with a Basil-Olive Oil

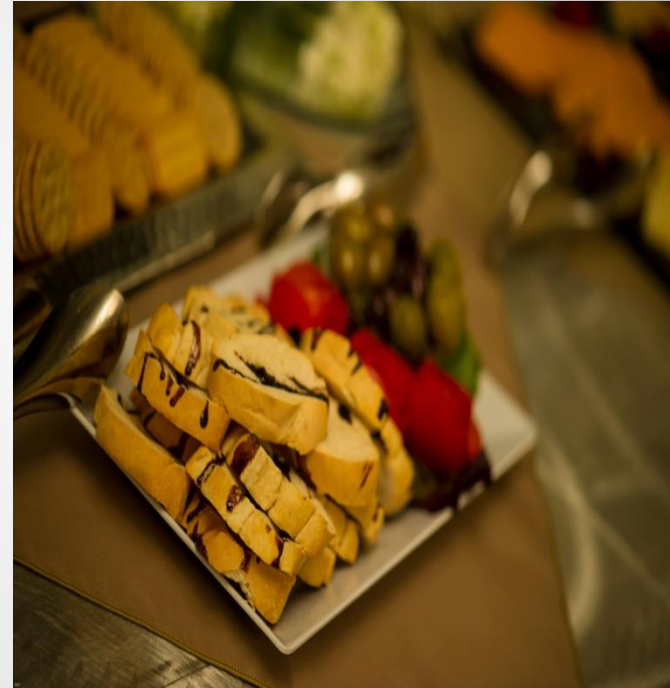
DESSERT SELECTIONS

Triple Mousse Cake

Raspberry White Chocolate Cake

Turtle Cheesecake

Strawberry Sensation Cake



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WEDDING POLICIES & FAQs

The following information will answer questions about our Reception & Rehearsal Dinner facilities. By booking an event with us, you are agreeing to these Policies & Guidelines. Please contact our Catering Manager should you have any questions.

ROOM SET-UP

Our staff will set the rooms with 72" round tables for your guests (Seats 8 -10 per table). Table numbers & stands can be provided for reserved tables or assigned seating. If the number of guests fluctuates or the room reserved cannot be made available to the guest, the Hotel reserves the right to substitute a similar or comparable room for the function. The hotel reserves the right to charge a service fee for meeting room set up changes the day of the event.

DÉCOR

Our staff will set up the following items at no charge: 1 favor per guest, place cards, card box, cake knife & server, toasting flutes, guest book, sand ceremony/unity candle items, aisle runner. The hotel may charge a labor fee for additional items dropped off which require hotel staff to distribute or set up. Please review the list of items you are bringing with the Catering Department for an accurate labor fee. If unexpected items are dropped off at the hotel for the hotel to handle, they will be set up at the hotel's discretion and the fee will be determined by the hotel based on the labor required. Open flames, glitter, confetti, sand and bubbles are not permitted. We do not permit affixing of anything to walls, floors or ceilings. Additional labor charges will apply for extraordinary cleaning required by use of such items without the hotel's permission.

LINENS

All events include your choice of white or black table cloths and napkins. Evening Wedding Reception Packages with a minimum guest count of 75 or more also include your choice of white or black chair covers and your choice of colored napkin and chair sash (Excluded with Luncheon Reception Packages and Rehearsal Dinner Packages).

WEDDING MENUS

Complete menu selections and room set up details must be submitted a minimum of 2 weeks prior to your event date. No outside food or beverage may be brought into the banquet room with the exception of a wedding cake and table favors. For events with multiple entrée selections, the client is responsible for providing place cards denoting which entrée each guest has selected. Menus and pricing are valid for events through 2018. Bar packages are for consecutive hours and the bar may only be closed during dinner if wine service is ordered.

CEREMONY

The Hotel offers a ceremony package to include set up and ceremony coordination, and rehearsal time.

GUARANTEE AGREEMENT

We require a confirmation of guaranteed attendance 72 business hours prior to all functions. The guarantee cannot be reduced after this deadline. Your final bill will be based on the guaranteed number, plus any additional charges incurred onsite, including extra guests. Meals will be prepared for your guaranteed figure. In the event we do not receive a guarantee, we will consider the number of guests indicated as estimated on the catering contract (Banquet Event Order) as the guarantee.

PRICING/SERVICE CHARGE/TAX

All prices are subject to change with notice. A 23% service charge (or the current service charge day of event) and applicable sales tax will be added to all Food, Beverage, Room Rental and Equipment ordered through the Catering Department. Service charge is subject to sales tax in the state of KY.

DEPOSITS/BILLING

All social functions require an advance deposit to be considered definite. All Deposits are non – refundable if cancellation occurs. All social functions are to be paid with cash or credit card prior to the function. Full payment for all functions is required 48 hours prior to the event.

LIABILITY/REMOVAL OF FOOD AND BEVERAGE

The food service operator and beverage license for the hotel do not permit for leftover food items to be removed at the conclusion of your event.

PARKING

Guest parking fees apply and are not assumed by the hotel. The hotel is conveniently located above a parking garage owned by the City of Covington, professionally managed by Ampco Parking Services.

AMPLIFICATION

In respect to hotel guests, all microphone use and music (DJ/band) must end by 12:00 AM.

ROOM DISCOUNTS/BLOCKS

As our gift to you, for a wedding reception of 75 guests or more, we provide one complimentary King Riverview Suite for the bride and groom on the night of the reception. We will also make arrangements for a Block of 10 rooms at a discounted rate for your guests. For a discount on more than 10 rooms, a credit card is required to guarantee 80% pick up of the block. All reservations must be made no later than 3 weeks prior to arrival to receive the group rate.