



Wedding Packages

Cincinnati Airport Marriott



Each collection will include:

Open bar priced per package

Complimentary linens, dance floor, cake cutting, champagne toast for all guests, a private tasting for the happy couple, and overnight accommodations for the newlyweds

Candle Enhancements

Professional bartending services

Reduced accommodation rates for friends and family

Sleeping room upgrades for the couple's parents based on availability

Marriott Red Coat Direct service throughout the evening

Dedicated Marriott Certified Wedding Planner

Earn up to 60,000 Marriott Bonvoy Points





Something Borrowed

Plated Banquet Dinner



Pricing starting at \$60 per person:

4 Hour Open Bar Service

1 Hors d'oeuvres Display

2 Butler Passed hors d'oeuvres

2 Course Plated Dinner (salad and two entrée selections)

Complimentary Champagne Toast for ALL guests

White floor length linen, choice of black, scarlet, grey, navy or white napkins





Something Blue

Buffet Banquet Dinner



Pricing starting at \$75 per person:

4 Hour Open Bar Service

1 Hors d'oeuvres Display

3 Butler Passed hors d'oeuvres

2 Entrée buffet including salad and two sides

Complimentary Champagne Toast for ALL guests

White floor length linen, choice of black, scarlet, grey, navy or white napkins





Something Old

Stationed Dinner Reception



Pricing starting at \$85 per person:

5 Hour Open Bar Service

1 Hors d'oeuvres Display

4 Butler Passed hors d'oeuvres

2 Dinner Display Stations

2 Dinner Action Stations

Complimentary Champagne Toast for ALL guests

White floor length linen, choice of black, scarlet, grey, navy or white napkins





Something New

Upgraded Served Banquet Dinner



Pricing starting at \$100 per person:

5 Hour Premium Open Bar Service

1 Hors d'oeuvres Display

4 Butler Passed hors d'oeuvres

2 Course Served Dinner (Salad and 2 entrée selections)

Complimentary Champagne Toast for ALL guests

1 Late Night Snack

White floor length linen, choice of black, scarlet, grey, navy or white napkins

Complimentary white, ivory or black spandex chair covers

Complimentary stage, backdrop and swag





*Plated Dinner
Service*



All entrees include fresh baked rolls, butter, your choice of salad, regular coffee, decaf coffee, hot herbal tea, iced tea and water.

Our Chef has specific selections of accompaniments with each entrée but these can be customized to your personal preferences. We strive to create your perfect menu for your special day!





Salads



Caesar Salad- traditional Caesar salad tossed with garlic croutons, shaved parmesan and pecorino cheese with a creamy Caesar dressing

Mixed Greens- baby field greens topped with feta cheese, spiced pecans and dried cranberries served with raspberry mustard vinaigrette dressing

Spinach Salad- tender baby spinach, radicchio, apples, pickled onions, candied walnuts served with a maple mustard vinaigrette dressing

Garden Salad- mixed greens topped with grape tomatoes, diced cucumbers, black olives and carrot curls served with red wine vinaigrette dressing

Baby Iceberg Wedge- bleu cheese crumbles, tomatoes, Applewood bacon served with creamy buttermilk ranch dressing

Salt Baked Beet Salad- salt baked beets, arugula, goat cheese, shaved fennel, candied pecans served with honey-sherry vinaigrette dressing

Chop House Salad- romaine tossed with ranch dressing, tomatoes and bacon





Poultry



Chicken Saltimbocca- fresh sage, prosciutto ham, mozzarella cheese, demi glaze

Chicken Marsala- sautéed with fresh mushrooms, marsala wine sauce, steamed broccoli and roasted rosemary potatoes

Roasted Rosemary Chicken- topped with a lemon rosemary chicken jus, wild rice pilaf and roasted vegetables

Pesto Chicken- pesto marinara, melted mozzarella, wild mushroom risotto and zucchini oreganatta

Boursin Stuffed Chicken- red pepper sauce, whipped potatoes and asparagus





Beef/Pork



Roasted Pork Tenderloin- served with apple brandy reduction, whipped potatoes and green beans

Slow Beef Short Rib- house BBQ demi-glaze, 3 cheese mac and cheese and bacon succotash

Seared Flat Iron Steak- wild mushroom ragout, red wine demi-glaze, whipped potatoes and green beans

Beef Sirloin Filet- served with an au poivre cream sauce, fingerling potato ragout and French beans

Petit Filet Mignon- topped with cabernet reduction, asparagus and au gratin potatoes (additional \$10/plate)





Seafood



Salmon- chile lime dust, tomato citrus butter, saffron rice and asparagus
Mahi Mahi- lemon basil butter, au gratin potatoes and steamed broccoli





Vegetarian



Roasted Cauliflower Steak- lemon vinaigrette, roasted ratatouille and rosemary potatoes

Wild Mushroom or Cheese Gluten Free Ravioli- tossed in roasted garlic sauce or tomato marinara

Vegetable Stack- portabella mushroom, eggplant, roasted bell pepper, spinach and ricotta mozzarella blend

Vegetarian Bolognese- made with vegetarian plant based meat substitute





Combination Plates

additional \$12



Grilled Beef Filet Mignon with Salmon en Croute- wine demi-glaze, lemon dill butter, dauphinoise potatoes and asparagus

Seared Sirloin Filet with Roasted Chicken- red wine tomato demi-glaze, lemon rosemary sauce, herb roasted fingerling potatoes and roasted Brussel sprouts

Braised Short Rib and Garlic Herbed Prawns- house BBQ demi-glaze, citrus basil butter, mac and cheese and green beans

Panko Chicken and Grilled Mahi- sweet chili sauce, pineapple relish, roasted corn and black bean relish and saffron rice





*Buffet Dinner
Service*



Your buffet includes two entrée selections and two accompaniments; fresh baked rolls, butter, your choice of salad, regular coffee, decaf coffee, hot herbal tea, iced tea and water.

Our Chef has specific selections of accompaniments with each entrée but these can be customized to your personal preferences. We strive to create your perfect menu for your special day!





Salads



Caesar Salad- traditional Caesar salad tossed with garlic croutons, shaved parmesan and pecorino cheese with a creamy Caesar dressing

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Garden Salad- mixed greens topped with grape tomatoes, diced cucumbers, black olives and carrot curls served with red wine vinaigrette dressing

Baby Iceberg Wedge- bleu cheese crumbles, tomatoes, Applewood bacon served with creamy buttermilk ranch dressing

Salt Baked Beet Salad- salt baked beets, arugula, goat cheese, shaved fennel, candied pecans served with honey-sherry vinaigrette dressing

Chop House Salad- romaine tossed with ranch dressing, tomatoes and bacon





Poultry



Chicken Saltimbocca- fresh sage, prosciutto ham, mozzarella cheese, demi glaze

Chicken Marsala- sautéed with fresh mushrooms, marsala wine sauce

Roasted Rosemary Chicken- topped with a lemon rosemary chicken jus

Pesto Chicken- pesto marinara, melted mozzarella

Fried Chicken

Panko Crusted Chicken- with Dijon sauce

Chipotle Chicken- melted monteray jack cheese, peppers and onions





Beef/Pork



Slow Beef Short Rib- house BBQ demi-glaze

Roasted Pork Loin- with cherry balsamic BBQ sauce

Oven Roasted Tomato Bourbon Glazed Bone-In Pork Chop

Roasted Pork Tenderloin- served with apple brandy reduction

Sliced Flank Steak- mushrooms, onions, cabernet demi-glaze





Seafood



Braised Salmon- citrus butter sauce

Mahi Mahi- sweet and spicy chili sauce and pineapple salsa

Panko Crusted Tilapia- tomato lime sauce

Seafood- stuffed with sole lemon dill butter





Vegetarian



Vegetable Lasagna

Eggplant Parmesan

Grilled Cauliflower- with mornay sauce

Vegetarian Bolognese- made with vegetarian plant based meat substitute





Accompaniments

Choose Two:



- Roasted Vegetables
- Garlic Mashed Potatoes
- Basmati Rice
- Roasted Red Bliss Potatoes
- Au Gratin Potatoes
- Vegetable Paella
- Three Cheese Mac & Cheese
- Penne tossed in sun-dried tomato pesto
- Cavatappi pasta in roasted garlic cream sauce
- Steamed Green Beans
- Steamed Broccoli
- Wild Rice Pilaf

*Additional Standard Entrees available for an additional cost





Hors d'Oeuvres Displays



Antipasto- prosciutto, salami, pepperoni, provolone, smoked mozzarella, roasted peppers, assorted olives, black and green olives, artichoke hearts, asparagus and focaccia bread

Domestic Cheese- with assorted crackers, grapes and dried fruit

Seasonal Vegetable Crudité- with assorted dips

Beer Cheese- soft and hard pretzels

Hummus, Romesco, Tapenade- with grilled pita, naan, bread shards and olives

Sliced Fruit and Berries- with yogurt dip

Spinach and Artichoke Dip- with house made tortilla chips





Butler Passed Hors d'Oeuvres



Pesto Bruschetta with Sundried Tomatoes

Artichoke Goat Cheese Beignets

Sweet and Spicy BBQ Meatball Skewers

Coconut Shrimp

Buffalo Chicken Spring Rolls

Spinach and Goat Cheese Pizza

Raspberry and Brie Bites

Vegetable Spring Rolls

Hot Brown Chicken Spring Rolls

Chicken Quesadillas

Corn and Black Bean Quesadillas

Sesame Chicken

Beef Empanadas

Antipasto Skewers





Dinner Displays



Mac & Cheese Station- smoked cheddar macaroni, three cheese and truffle macaroni, smoked bacon, diced ham, toasted bread crumbs, caramelized yellow onion and chives

Seasonal Salad Station- assorted proteins, cheese, nuts, vegetables, dried fruits and greens

Mashed Potato Bar- mashed garlic and sweet potatoes, bacon, mushrooms, scallions, cheddar cheese, sour cream and onion straws





Dinner Action Stations



Pasta Bar- assorted pastas, sauces and toppings made to order

Stir Fry Wok Station- chow noodles, rice, assorted toppings and sauces, stir fried to order

Herb and Garlic Roasted Prime Rib Carving Station** - with au jus and horseradish sauce

Black Forest Baked Ham Carving Station**

Sliced Beef Tenderloin Carving Station** - port demi glaze and mini brioche buns

**Action Station requires (1) uniformed attendant per every 50 guests- \$100





Enhancements

Enhancements are meant to sweeten your wedding cake experience. These are priced per person.



Chocolate Fountain- rich chocolate, strawberries, pineapple, banana chips, pretzels, marshmallows and graham crackers

Chocolate Covered Strawberries

Candy Shop- select any six of your favorite candies served in glass jars with self-serve bags- color coordinate with your wedding





Late Night Snacks

Late night snacks are to be served after dinner but before the conclusion of the event. The amount ordered is roughly 75% of the guarantee guest count. Service is for 30 minutes.



Walking Taco- select and fill your own Frito or Dorito bag: ground beef, shredded cheddar cheese and freshly diced tomatoes

Fried and Boneless Wings- ketchup, salt, vinegar, chili, cheese, gravy, mayonnaise, ranch dressing, bacon parmesan and BBQ sauce

Cincinnati Style Chili Bar- Cincinnati chili, hot dogs, coney buns, shredded cheese, oyster crackers, diced onion and mustard

1-Topping Pizza- priced per pizza

Artisan Donut Bar- with a variety of white and chocolate milks

Slider Station- mini black angus patties served on brioche buns with our signature burger sauce, melted cheese, lettuce and tomato with our house made chips

Assorted Ice Cream Novelties

Nacho Bar- house made chili lime tortilla chips, salsa, sour cream, guacamole, ground beef and cheddar cheese

Popcorn Bar- assorted sweet and savory popcorn served in glass martini glasses with assorted toppings





Special Meals and Dietary Needs



Kids Meals: Choose One

*10 Years of age or younger

Chicken Fingers- served with French Fries

Mac & Cheese- served with fries or apple sauce

Individual Cheese or Pepperoni Pizza

Special Dietary Needs

Speak with your Marriott Certified Wedding Planner about how we can accommodate your guest's special dietary needs. Our flexible culinary team will make the proper accommodations to ensure all of your guests are satisfied.

