

BREAKFAST

Breakfast Buffet

HOT BREAKFAST BUFFET | \$23.95 per Person

- assorted fruit juices
- starbucks coffee and tazo teas
- dry cereals
- sliced fresh seasonal fruits and berries
- arrangement of assorted coffee cakes and fresh baked muffins
- new york style bagels and flaky croissants
- scrambled eggs
- breakfast potatoes
- bacon and sausage
- oatmeal bar
- individual yogurts

BREAKFAST UPGRADES | \$5.95 per Upgrade, per Person

- yogurt and granola parfait
- egg, bacon and cheddar croissant sandwiches
- sausage, egg and cheddar biscuits
- assorted bite-sized quiche
- egg quesadillas
- waffles, pancakes or french toast

MADE-TO-ORDER STATIONS | \$9.95 per Station, per Person

- omelet station
- fresh waffle station
- smoked salmon display

attendant required, \$85 per 35 guests

BREAKFAST

Continental Breakfast

CONTINENTAL BREAKFAST | \$16.95 per Person

- assorted fruit juices
- starbucks coffee and tazo teas
- arrangement of assorted coffee cakes and fresh baked muffins
- new york style bagels and flaky croissants
- sliced fresh seasonal fruit

BREAKFAST UPGRADES | \$5.95 per Upgrade, per Person

- yogurt and granola parfait
- assorted yogurts
- egg, bacon and cheddar croissant sandwiches
- sausage, egg and cheddar biscuits
- assorted bite-sized quiche
- egg quesadillas
- waffles, pancakes or french toast

MADE-TO-ORDER STATIONS | \$9.95 per Station, per Person

- omelet station
- fresh waffle station
- crepe station

attendant required, \$85 per 35 guests

Breaks

A la Carte Enhancements

Sweet Enhancements | per Person

- assorted candy bars and shooters | \$3.95
- cookies, brownies and lemon bars | \$3.95
- coffee cake | \$4.50
- hot glazed cinnamon rolls | \$4.95

Healthy Enhancements | per Person

- whole fresh fruit and granola bars | \$4.95
- build your own trail mix | \$4.95
- vegetables and ranch dip | \$5.95
- build your own yogurt and fruit parfait | \$5.95

Savory Enhancements | per Person

- kettle chips with Montgomery Inn bbq sauce | \$4.50
- warm pretzels with warm local beer cheese and mustard | \$4.50
- hummus and pita | \$4.50
- add carrots and celery | \$2.00

Beverages | per Person

- all day beverage package | \$10.95
- includes assorted sodas, starbucks coffee, tazo teas and bottled water
- starbucks coffee and tazo teas (for morning or afternoon service) | \$4.95

Beverages | on Consumption

- starbucks coffee and tazo teas | \$50.00 per gallon
- assorted Pepsi sodas and bottled water | \$3.50 each
- individual bottles of natural fruit smoothies | \$4.95 each
- energy drinks | \$4.95 each
- starbucks frappuccinos and double shots on ice | \$5.50 each

Breaks

Theme Breaks

Ballpark Break | \$8.95 per Person

mixed nut shooters
soft pretzels with warm local beer cheese and mustard
cracker jacks

Theatre Treats | \$9.95 per Person

freshly popped popcorn with assorted seasonings
assorted candy bars
assorted soda with flavored syrups

Baristas Bliss | \$9.95 per Person

assorted starbucks coffee and tazo teas with flavored syrups
chocolate shavings
crushed peppermint
cinnamon sticks
whipped cream
starbucks frappuccinos and double shots on ice

Fair Fare | \$10.95 per Person

miniature corn dogs
apple slices with caramel
donut holes
ice cream treat

Petite Treats | \$10.95 per Person

cucumber canapes
petite fours
peanut butter pretzel bites
starbucks double shots

Health Nut | \$12.95 per Person

apple slices with caramel
celery with peanut butter
almond shooters
individual bottles of natural fruit smoothies

Lunch

Plated Lunches

THREE COURSE LUNCHES

all entrees include:
artisan breads and rolls
water and iced tea

Starters | Choose 1

green salad
cucumbers, carrots and grape tomatoes
red wine vinaigrette and buttermilk ranch
caesar salad
ancient grain and kale
organic quinoa, dried cranberries and toasted almonds
lemon-parmesan vinaigrette

Entrees

Chicken Breast | \$22.95 per Person
Seared Salmon | \$25.95 per Person
Petite Grilled Filet Mignon | \$31.95 per Person

Accompaniments | Choose 2

roasted red potatoes
sour cream whipped potatoes
green bean medley
roasted seasonal vegetables

Desserts | Choose 1

buckeye pie
chocolate marble cheesecake
new york cheesecake
caramel fudge cake
lemon twist cake
chocolate raspberry cake
sliced seasonal fruit display

Lunch

Lunch Buffets

FRESH DELI BUFFET | \$23.95 per Person

artisan breads and rolls
assorted toppings, accompaniments and sauces
potato chips and pretzels
house baked cookies, fudge brownies and lemon bars
water and iced tea

Salads | Choose 2

creamy cole slaw
green salad with cucumber, carrots and tomatoes
fresh fruit salad
pasta salad

Meat and Cheese

cured country ham
sliced roasted turkey breast
roast beef
aged cheddar cheese
provolone cheese
swiss cheese

Add 1 Soup at \$3 per Person

clam chowder
tomato basil bisque
chili
chicken noodle soup

SOUP AND SALAD BUFFET | \$27.95 per Person

romaine and spinach
bacon, tomato, cucumber, carrots and dried cranberries
almonds, bleu cheese and croutons
raspberry vinaigrette and buttermilk ranch
assorted artisan breads and rolls
cookies, brownies and lemon bars

Proteins | Choose 2

chicken
salmon
steak

Soups | Choose 2

clam chowder
tomato bisque
chili
chicken noodle soup

Lunch

Build Your Own Hot Lunch Buffet

HOT LUNCH BUFFET | \$28.95

water and iced tea
artisan breads and rolls

Salads | Choose 2

creamy cole slaw
green salad with cucumber, carrots and tomatoes
pasta salad
ancient grain and kale salad

Entrees | Choose 2

chicken breast
seared salmon with lemon butter
fresh catch of the day
braised beef short rib
ricotta and spinach ravioli

Accompaniments | Choose 2

soup of the day
roasted red potatoes
green bean medley
roasted seasonal vegetables
sour cream whipped potatoes
tuscan mac and cheese

Desserts | Choose 2

buckeye pie
chocolate marble cheesecake
new york cheesecake
caramel fudge cake
chocolate raspberry cake
sliced seasonal fruit display

Lunch

Themed Buffets

Southwest | \$28.95 per Person

green salad with cucumbers, tomatoes and carrots
vegetarian tortilla soup
fajita station
carne asada and fire grilled chicken
rice and beans
jicama & corn salad
chips & salsa
water & iced tea

Taste of Asia | \$27.95 per Person

thai vegetable salad
citrus chili salmon
korean short ribs
steamed vegetable pot stickers
fried rice
vegetable lo mein
water & iced tea

Little Italy | \$27.95 per Person

caesar salad
minestrone soup
antipasto display
chicken parmesan
fresh baked flatbread pizza
penne marinara
bread sticks
water & iced tea

Barbecue | \$27.95 per Person

green salad with cucumbers, tomatoes and carrots
corn bread
potato salad
cole slaw
smoked beef brisket
bbq chicken breast
grilled corn
mac & cheese
water & iced tea

Desserts | Choose 2

buckeye pie
chocolate marble cheesecake
new york cheesecake

caramel fudge cake
lemon twist cake
chocolate raspberry cake
sliced seasonal fruit

Dinner

Plated Dinners

THREE COURSE DINNERS

all entrees include:

- artisan breads and rolls
- water and iced tea
- starbucks coffee and tazo teas

Starters | Choose 1

- caesar salad with parmesan and garlic croutons
- ancient grain and kale salad with organic quinoa, dried cranberries and toasted almonds
lemon-parmesan vinaigrette
- green salad with cucumber, carrots and tomatoes
red wine vinaigrette and buttermilk ranch
- soup du jour

Entrees

- 8oz flat iron steak | \$31.95 per Person
- chicken breast | \$ 34.95 per Person
- seared salmon | \$35.95 per Person
- braised boneless short ribs | \$35.95 per Person
- fresh catch of the day | \$36.95 per Person
- grilled filet mignon | \$44.95 per Person
- portobello and parmesan ravioli | \$30.95 per Person

Accompaniments | Choose 2

- roasted red potatoes
- sour cream whipped potatoes
- tuscan mac & cheese
- green bean medley
- roasted seasonal vegetables
- brocolini
- asparagus with bell peppers

Desserts | Choose 1

- chocolate marble cheesecake
- new york cheesecake
- caramel fudge cake
- lemon twist cake
- chocolate raspberry cake
- buckeye pie
- sliced seasonal fruit display

add hors d'oeuvres display for \$3.95 per person with purchase of dinner

Dinner

Dinner Buffet

DINNER BUFFET | \$34.95 per Person

artisan breads and rolls
water and iced tea
starbucks coffee and tazo teas

Salads | Choose 2

creamy cole slaw
green salad with shaved cucumber, carrots and grape tomatoes
ancient grains and kale salad with organic quinoa, dried cranberries and toasted almonds
soup du jour
pasta salad

Entrées | Choose 2

chicken breast
salmon with lemon butter
fresh catch of the day
red wine braised short rib
portobello and parmesan ravioli

Accompaniments | Choose 2

roasted red potatoes
sour cream whipped potatoes
tuscan mac & cheese
green bean medley
roasted seasonal vegetables
broccolini
asparagus with bell peppers
Add additional accompaniments at \$3.00 per person

Desserts | Choose 2

buckeye pie
chocolate marble cheesecake
new york cheesecake
caramel fudge cake
lemon twist cake
chocolate raspberry cake
sliced seasonal fruit display
chef's assortment of miniature desserts and cookies

Reception

Hors d'oeuvres

Cold Hors D'oeuvres | Priced per 50 Pieces

tomato, mozzarella and olive skewer | \$125
tuna sashimi | \$185
traditional bruschetta | \$125
gourmet finger sandwiches | \$150
salmon wonton | \$150
jumbo shrimp cocktail | \$195

Hot Hors D'oeuvres | Priced per 50 Pieces

sesame chicken tenders | \$100
pan fried pork potstickers | \$140
chicken quesadillas | \$100
meatballs, swedish or bbq | \$125
chicken wings | \$125
vegetarian spring rolls | \$135
boursin stuffed mushrooms | \$140
bacon lollipops | \$120
mini beef wellingtons | \$150
chorizo sliders | \$175
chicken satay with peanut dipping sauce | \$135
coconut shrimp | \$175
mini lump crab cakes | \$190
bacon-wrapped scallops | \$195

Hors D'oeuvres Displays | Priced per Person

hummus and pita | \$4.95
kettle chips with Montgomery Inn bbq | \$4.95
cheese with crackers and crostini | \$5.95
vegetable crudite with ranch dip | \$5.95
sliced seasonal fruit | \$5.95
imported and domestic cheese and charcuterie with crackers and crostini | \$9.95
antipasto | \$9.95

Reception Stations

Carving Station | \$240 Each

porchetta roulade with herb aioli | serves 30
top round of beef with horseradish sauce | serves 45
slow roasted turkey with cranberry relish and soft rolls | serves 30
salmon | serves 30
prime rib | serves 30 | \$375 each

Pasta Action Station | \$12.95 per Person

three sauces:
house made pomodoro
tuscan style bolognese
brandy cream with mushrooms
two types of pasta
assorted vegetables and cheese
add side garden salad | \$4 per Person
add chicken and shrimp | \$6 per Person

Salad Bar | \$9.95 per Person

romaine, mixed, greens, spinach
bacon, tomato, cucumber, carrots, dried cranberries
almonds, bleu cheese, croutons
raspberry vinaigrette, balsamic, buttermilk ranch

Grilled Cheese & Soup | \$9.95 per Person

assorted miniature grilled cheese:
bacon and cheddar
tomato and american
spinach and swiss
tomato bisque shooters

Shellfish Bar | \$450.00 for 100 pieces

oysters on the half shell
jumbo shrimp U/15
snow crab claws
steamed marinated little-neck clams
cocktail sauce, mignonette and wrapped lemons
tabasco and saltine crackers, with spicy mustard sauce

Dessert Station | \$9.95 per Person

starbucks coffee, tazo teas, one flavored syrup and hot chocolate

orange zest, peppermint sticks, cinnamon sticks, whipped cream and chocolate stirrers
chef's assortment miniature desserts, cookies and shooters

* there is a minimum requirement of two stations for all lunch or dinner functions unless used as a buffet enhancement

*all action stations require an attendant at \$85, one attendant per 35 guests

Beverage

Cocktails

BEVERAGES PRICED PER DRINK

premium liquor | 8.00

smirnoff vodka

beefeater gin

bacardi superior rum

j&b scotch

jim beam bourbon

canadian club whiskey

jose cuervo gold tequila

house wines | 7.00

chardonnay

pinot grigio

white zinfandel

cabernet

merlot

Pepsi soft drinks & bottled water | 3.50

an additional bartender fee of \$85 will be charged for all bars on consumption, hosted or cash
one bar per 100 guests, additional bartender fees charged for multiple bars

craft beer | 5.50

blue moon belgian white

samuel adams boston lager

sierra nevada pale ale

local brews available upon request

imported beer | 5.50

amstel light corona

extra corona light

heineken

domestic beer | 4.50

budweiser

bud light

miller lite

non-alcoholic beer | 4.50

Beverage

Bar Packages Priced per Person

FOUR HOUR BARS

4 Hour Premium Bar | \$30 per Person

premium liquors
domestic & imported beers
house wines
sodas, and bottled waters

4 Hour Beer & Wine Bar | \$24 per Person

domestic & imported beers
house wines
sodas, and bottled waters

THREE HOUR BARS

3 Hour Premium Bar | \$24 per Person

premium liquors
domestic & imported beers
house wines
sodas, and bottled waters

3 Hour Beer & Wine Bar | \$18 per Person

domestic & imported beers
house wines
sodas, and bottled waters

TWO HOUR BARS

2 Hour Premium Bar | \$19 per Person

premium liquors
domestic & imported beers
house wines
sodas, and bottled waters

2 Hour Beer & Wine Bar | \$15 per Person

domestic & imported beers
house wines
sodas, and bottled waters

Technology Packages

Popular Packages

Projection Support Package | \$160

AV Cable Lot, Tripod Screen, Projection Stand

Ballroom Support Package | \$175

AV Cable Lot, 10' Cradle Screen, Projection Stand

Meeting Room Projector Package | \$410

AV Cable Lot, 8' Cradle Screen, Projection Stand, 3k LCD Projector

Ballroom Projector Package | \$475

AV Cable Lot, 10' Cradle Screen, Projection Stand, 3k LCD Projector

Ballroom Support Package II | \$700

AV Cable Lot, Projection Stand, 5k LCD Projector, 7' 6" x 13' 4" Fast-Fold Screen

Flip Chart Package | \$50

Flip Chart Easel, Markers, Flip Chart Pad

Post-it Flip Chart Package | \$70

Flip Chart Easel, Markers, Post-it Flip Chart Pad

Popular Components Conference

Speaker Phone | \$125

Laptop Computer | \$195

LED Wash Light | \$65

Powered Speaker | \$75

Computer Speaker | \$25

Presidential Microphone | \$60

Wired Microphone | \$45

Wireless Microphone | \$150

4-Channel Mixer | \$50

12-Channel Mixer | \$105

55" LCD Monitor | \$275

Wireless Mouse | \$40

iPod/Laptop Patch | \$40

Standard Labor Rates

Setup / Strike | \$70/hr.

Event Operation | \$85/hr.

Ask your representative for fill details regarding labor rates, which can vary based on complexity and time of operation. All PSAV solutions may be subject to our property's standard service fee. Above prices do not reflect labor charges, which may apply. All rates

are subject to applicable sales tax.

For more information, contact your PSAV representative, Tim W. Younce, at 513-645-4690 or visit us on the Web at: www.psav.com

General Information

General Information

Welcome to the Cincinnati Marriott North at Union Centre!

We look forward to serving you and your guests. Our tenured staff will assist you in every way possible to prepare for a successful and seamless event. The following information will help us work together to ensure a stress-free experience at our property.

Final Attendance Guarantees

Confirmation for the number of guests to be served must be received no later than 72 hours prior to the scheduled function, otherwise the Hotel will consider your originally expected number of people to be the guarantee for all charges.

All Hotel charges will be based upon the guaranteed number or the actual number served, whichever is greater.

The guarantee number can be increased within 72 hours; however the number cannot decrease.

Service Fees & Taxes

A service charge of 12.5% of the total food and beverage revenue will be added, which will be provided to wait staff employees, service employees and/or service bartenders. An administrative fee of 9.5% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

The Cincinnati Marriott North at Union Centre reserves the right to inspect and control all parties, meetings, receptions, etc. being held on the premises.

All Federal, State and Local Laws with regard to food and beverage purchases and consumption are strictly adhered to.

All food and beverage must be purchased through the Hotel. Food and beverage items cannot be taken off property.

Quality Service & Product

If the room herein reserved cannot be made available to the guest, the Hotel reserves the right to substitute a similar or comparable room for the function.

Such substitution shall be deemed by the guest as full performance.

The Hotel is not responsible for any loss of material, equipment or personal belongings left in unattended and/or unsecured rooms or areas. The Hotel accepts no responsibility for goods shipped to the Hotel prior to scheduled functions or left after a function is completed.

All prices are subject to change pending circumstances with notice.

Deposit & Payment Arrangements

All functions require an advance deposit to be contracted by your Sales Manager.

No reservation is definite until the deposit is received.

All functions are to be paid with cash or credit card prior to the event date.

Direct billing can be arranged, but must be approved prior to the event date.