

New Beginnings

*At the Embassy Suites Hotel, Cincinnati Northeast,
the term "I Do" holds a special significance for us as well.
It exemplifies our commitment to making your wedding celebration a truly meaningful event
from the first kiss to the last dance. Whatever wedding you dream,
Embassy Suites Hotels can deliver.*

Something Old

*We can accommodate every wish and family tradition for your wedding ceremony and reception, offering
a spectacular venue to make your celebration a memorable occasion of a lifetime.*

Something New

*We offer several customized wedding packages and services, which will satisfy your every wish
and create the most unforgettable day.*

Something Borrowed

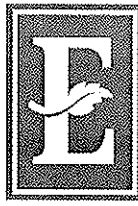
*You can borrow our expertise from our professional wedding consultants.
We can help you choose the perfect location, the perfect cuisine and ambiance.*

Something Blue

*You can trust us to be committed to your happiness beginning with your bridal luncheon to an elegant
rehearsal dinner and wedding reception.*

*Let the romance continue with our lush indoor picturesque garden atrium providing a beautiful background
for your ceremony or cherished wedding photographs. Imagine a gorgeous and romantic honeymoon suite a
waiting you for your first night as Husband and Wife.*

*Embassy Suites Hotels Cincinnati - Northeast
(513) 733-8900 ext. 206
(513) 981-3767*



EMBASSY SUITES
HOTEL®
CINCINNATI - NORTHEAST - BLUE ASH

Embassy Silver Package

Whatever you can dream, Embassy Suites Hotel can deliver.
In fact we will cater to your every whim. Starting with nouvelle cuisine
that is tastefully prepared, artfully presented & attentively served.

This Package Includes:

Overnight Accommodations for the Bride & Groom, Champagne Toast for all Guests
One hour of selected Hors d' oeuvres
Domestic Beer on Tap, Wine & Sodas unlimited for Four Hours
Choice of Buffet or Sit-Down Dinner
Champagne Linen
Centerpieces & Chaircovers
Complimentary Cake Cutting

Hors D' Oeuvres

International & Domestic Cheeses
Presented on mirror with Sliced Seasonal Fruit Garnishes & French Bread
Vegetable Crudite served with Ranch Dip
Roasted Cashews & Pistachios

Sit Down Dinner Party

Baby Spring Greens with Mandarin Oranges
Pine Nuts & Balsamic Vinaigrette Dressing

-Select Two Entrees-

Braised Sirloin Strip Steak in a Mushroom Demi-Glace
Pork Tenderloin Medallions with Orange Dijon Glaze
Boneless Breast of Chicken topped with a
Delicate Champagne Cream Sauce
Chicken Piccata with Butter Sauce & Capers
Baked Cod with a Julienne Vegetable Garnish

-Served With-

Fresh Vegetable Bouquet
Choice of Starch
Freshly Baked Rolls & Butter
Beverage

Buffet Dinner Party

- Mixed Green Salad with Strawberries & Almonds
Served with a Raspberry Vinaigrette Dressing
 - Fresh Seasonal Fruit Display
 - Tri-colored Cheese Tortellini
with Balsamic Vinaigrette Dressing

Select Three Entrees:

Rosemary Roasted Loin of Pork
Baked Cod with a Julienne Vegetable Garnish
Sliced Braised Sirloin in a Mushroom Demi-Glace
Sherried Chicken in a Puff Pastry
Chicken Cordon Bleu
Chicken Marsala

-Served With-

Fresh Vegetable Bouquet
Choice of Starch
Freshly Baked Rolls & Butter
Beverage

*\$55.00 per person with 4 hour bar

*Plus tax & service charge.



EMBASSY SUITES
HOTEL®
CINCINNATI NORTHEAST - BLUE ASH

Embassy Platinum Package

Whatever you can dream, Embassy Suites Hotel can deliver.
In fact we will cater to your every whim. Starting with nouvelle cuisine
that is tastefully prepared, artfully presented & attentively served.

This Package Includes:

Overnight Accommodations for the Bride & Groom, Champagne Toast for all Guests
One hour of selected Hors d'oeuvres
Host Bar including Mixed Drinks, Beer, Wine, Sodas unlimited for Four Hours
Choice of Buffet or Sit-Down Dinner
Champagne Linen
Centerpieces & Chaircovers
Complimentary Cake Cutting

Hors D' Oeuvres

International & Domestic Cheeses or Baked Apple Brie En Pastry
Presented on mirror with Sliced Seasonal Fruit Garnishes & French Bread
Vegetable Crudite served with Ranch Dip
Mushroom Caps Stuffed with Crabmeat & Mini Spring Rolls
Roasted Cashews & Pistachios

Sit Down Dinner Party

Baby Spring Greens with Mandarin Oranges
Pine Nuts & a Balsamic Vinaigrette Dressing

-Select Two Entrees-

Prime Rib Au Jus with a Creamy Horseradish Sauce
Filet Mignon with Herb Matre D' Butter
Pan Sautéed Chicken Breast Enhanced with
Marsala Wine & Sliced Mushrooms
Boneless Breast of Chicken topped with Crabmeat
Béarnaise Sauce & Toasted Almonds
Grilled Tilapia with Cream Dill Sauce
Sliced Herb Crusted Pork Loin topped with
Woodland Mushroom Sauce
Grilled Atlantic Salmon with Citrus Beurre Blanc

-Served With-

Fresh Vegetable Bouquet
Choice of Starch
Freshly Baked Rolls & Butter
Beverage

Buffet Dinner Party

Choice of Two Salads

• Caesar Salad

- Boston Bibb with Roasted Red Peppers
Feta Cheese, Pine Nuts Served with
Champagne Vinaigrette Dressing
- Spinach Salad with Hot Bacon Dressing
Fresh Seasonal Fruit Bowl

Select Three Entrees:

Sliced Beef Tenderloin with Bordeaux Sauce
Chef's Carved Prime Rib with Au Jus &
Creamy Horseradish Sauce
Boneless Breast of Chicken with Roasted Red Pepper Sauce
Herb Crusted Loin of Pork with Mustard Demi Glace
Grilled Atlantic Salmon with Citrus Beurre Blanc
Cajun Baked Cod with a Cream Sauce
Pan Sautéed Chicken Breast Enhanced with
Marsala Wine & Sliced Mushrooms

-Served With-

Fresh Vegetable Bouquet
Choice of Starch
Freshly Baked Rolls & Butter
Beverage

*\$65.00 per person with 4 hour bar

*Plus tax & service charge.

All Prices Subject To A Taxable 20% Gratuity Charge & Applicable Sales Tax.

Classic Plated Entrees

Salads (choice of)

*Boston Bibb with Roasted Red Peppers, Pine Nuts, Red Onion,
Feta Cheese, Served with Herb Vinaigrette*

*Baby Field Greens, Pine Nuts, Sun dried Cherries, Gorgonzola Cheese
Served with a Raspberry Vinaigrette Dressing*

Caprese Beef Steak Tomatoes, Fresh Mozzarella, Basil, with Balsamic Vinaigrette Dressing

Spinach Leaves, Red Onion, Egg, Bacon, Mushroom, Mandarin Oranges, with Macadamia Nut Vinaigrette

*Bosc Pear Slices, Toasted Walnuts and Crumbled Gorgonzola Cheese
Arranged Over a Bed of Bib Lettuce with a Pear Vinaigrette Dressing*

Entrée Selections

*Stuffed Chicken Breast with Mushroom Duxelle
Tarragon Cream Sauce
\$27.95*

*Grilled New York Strip with Peppercorn Mushroom Demi Glace and Fried Onions
\$32.95*

*Scaloppini Veal with Sundried Tomatoes, Capers and Lemon Zest
\$27.95*

*Shrimp and Scallops Brochettes on Saffron Risotto
\$26.95*

*Herb Crusted Rack of Lamb with Vanilla Mint Demi Glace
\$31.95*

*Poached Atlantic Salmon with Florentine Sauce
\$27.95*

*Stuffed Chicken with Spinach and Fontina Cheese Topped with a Roasted Red Pepper Sauce
\$26.95*

*Macadamia Crusted Sea Bass with a Grand Marnier Sauce
\$31.95*

~Trio Entrée~

*Beef Tenderloin Boursin Demi, Grilled Chicken with Roasted Red Pepper Sauce,
Baked Salmon, Herb Citrus Beurre Blanc
\$38.95*

All Prices Subject To A 20% Gratuuity Charge & Applicable Sales Tax

Classic Buffet Entrees

*Sliced Fresh Fruit Display
Vegetable Crudit  with Ranch Dip
Caesar Salad or Greek Salad*

(Select 3 Entrees)

Sliced Sirloin with Peppercorn Mushroom Demi

Oven Roasted Chicken with Whole Grain Mustard Sauce

Broiled Bronzed Tilapia with Roasted Red Pepper Sauce

Mediterranean Vegetarian Penne Pasta with Basil Cream Sauce

Sliced Herb Crusted Pork Loin with Woodland Mushroom Sauce

Macadamia Crusted Chicken served with a Hawaiian Pineapple Salsa

*Vegetable & Starch, Freshly Baked Rolls & Butter
Regular & Decaffeinated Coffee and Tea*

\$34.95

Prime Rib Buffet

*Sliced Fresh Fruit Display
Vegetable Crudite with Ranch Dip*

*Spinach Salad with Red Onion, Egg, Bacon, Mushroom, Mandarin Oranges and
Macadamia Nut Vinaigrette Dressing*

Carved Prime Rib with Au Jus and Horseradish with Silver Dollar Rolls and Condiments

(Select 2 entrees)

Poached Atlantic Salmon with Florentine Sauce

Veal Scaloppini with Lemons and Capers

Pork Tenderloin Medallion with Black Berry Demi Glace

Oven Roasted Chicken with Roasted Red Peppers

*Vegetable & Starch, Freshly Baked Rolls & Butter
Regular & Decaffeinated Coffee and Tea*

\$39.95

All Prices Subject To A 20% Gratitude Charge & Applicable Sales Tax

Reception Specialties

Cold Hors D' Oeuvres

(Priced Per 100)

Salami Cornets	\$80.00	Mini Fruit Kabobs	\$65.00
Melon Wrapped in Bruschetta.....	\$85.00	Balsamic Portobello's	\$70.00
Red Skin Potato Stuffed with Boursin Cheese.....	\$65.00	Tapenade Croistine	\$65.00
Stuffed Artichoke Hearts with Shrimp	\$70.00	Vegetable Crudités	priced per 50 - \$150.00
Smoked Salmon Canapé.....	\$80.00	Cheese Display	priced per 50 - \$165.00
Smoked Salmon Display.....	\$260.00	Sushi Sashimi Rolls	\$260.00
Baked Brie, In Puff Pastry with Preserves & Granny Smith Apples and French Bread	\$100.00	Large Gulf Shrimp, In Ice Bowl with Cocktail Sauce	Market Price

Hot Hors D' Oeuvres

(Priced Per 100)

Sesame Chicken	\$190.00	Sausage Calzone	\$150.00
Beef Teriyaki Brochette	\$190.00	Mini Potato Skins	\$150.00
Swedish Meatballs	\$150.00	Oriental Egg Rolls	\$150.00
Coconut Shrimp	\$210.00	Spanikopita	\$175.00
Petite Quiche	\$150.00	Cordon Bleu Bites	\$175.00
Mini BBQ Spare Ribs	\$190.00	Mini Crab Cakes	\$200.00
Chicken Habachi	\$180.00	Buffalo Wings	\$150.00
Vegetable Quesadilla	\$175.00	Maple Pepper Bacon Wrap	\$225.00
Mini Gourmet Pizzas	\$175.00	Scallops Wrapped in Bacon	\$175.00
Jalapeno Poppers	\$150.00	Mini Brie in Phyllo with Raspberry	\$150.00
Crab Meat with Stuffed Mushroom Caps	\$180.00	Thai Chicken & Cashew Spring Rolls	\$175.00

Pasta Station

Tortellini, Penne & Fettuccine Pasta, Bolognese, Alfredo Pesto Sauce
\$13.95

Stir Fry Station

Tender Strips of Chicken and Beef mixed with Oriental Vegetables, and our Special Sauce
served over Steamed Rice
\$15.95

Carving Station

Sliced Roasted Tenderloin of Beef, Béarnaise & Silver Dollar Rolls (serves 25)	\$295.00
Top Round of Beef, Silver Dollar Rolls	\$225.00
Roasted Prime Rib, Horseradish Sauce & Au Jus	\$275.00
Slow Roasted Turkey Breast, Cranberry Sauce Gibblet Gravy	\$160.00
Whole Sugar Cured Ham, Honey Mustard & Biscuits	\$125.00
Seared Loin of Tuna, Wasabi Aioli & Ginger Mayo	Market Price

(All Chef Attendant Fee \$50.00)

All Prices Subject To A 20% Gratitude Charge & Applicable Sales Tax

Beverages & Wine

Host Bar

*Drinks Purchased By Host of Party
Tax & Service Charge Additional*

*\$5.75 Per Drink
\$4.75 Per Drink
\$4.75 Per Bottle
\$3.75 Per Bottle
\$4.75 Per Glass
\$2.75 Per Bottle
\$2.00 Per Glass*

*Premium Brands
House Brands
Imported Beers
Domestic Beers
House Wines
Bottled Waters
Soft Drinks*

Cash Bar

*Drinks Purchased By Your Guests
Inclusive Of Sales Tax*

*\$6.00 Per Drink
\$5.50 Per Drink
\$5.00 Per Bottle
\$4.25 Per Bottle
\$5.50 Per Glass
\$2.95 Per Bottle
\$2.75 Per Glass*

\$55.00 Charge Per Bartender

Cocktails Made Easy

A Complete One Hour Cocktail Reception with Unlimited Consumption

*House Brands \$10.25 Per Person – Per hour
Premium Brands \$11.75 Per Person – Per hour*

This Reception Includes All Liquor, Beer & Wine Requested During Reception

Additional Hours Can Be Purchased

*House Brands \$6.75 Per Person – Per hour
Premium Brands \$7.75 Per Person – Per hour*

Wine Selections

*House Wines Provided By Stone Cellars Winery,
Chardonnay, Cabernet Sauvignon, & Merlot
House White Zinfandel Provided by Summerfield*

House Wine Selections

*House Wine \$24.95 Per Bottle
House Champagne \$24.00 Per Bottle
(Premium Wine List Available)*

A La Carte

*Half Barrel of Domestic Beer \$225.00
After Dinner Cordials \$5.75 and up
Champagne Punch \$60.00 Per Gallon
Tropical Fruit Punch \$25.00 Per Gallon*

All Prices Subject To A 20% Gratitude Charge & Applicable Sales Tax

Wine Selections

White Wine

- Maddelena White Zinfandel*..... \$24.00
Aromas of fresh berries with a soft finish
- Stone Cellars by Beringer Chardonnay, California*..... \$24.00
Fruit aromas and flavors are balanced by citrus fruit and cream
- Yellow Tail Riesling, Australia*..... \$28.00
Lemon, lime and orange blossom aromas with fresh fruit and delicate cinnamon
- Danzante Pinot Grigio, Italy*..... \$28.00
Citrus and apricot aromas and flavors, crisp, medium-bodied, flavorful
- Geyser Peak Sauvignon Blanc, Sonoma*..... \$29.00
Aromas of grapefruit, gooseberries and fruit-forward palate of citrus flavors
- Stags' Leap Winery Chardonnay*..... \$59.00
Fragrant, with perfumed floral, with lovely apple, pear and honeysuckle flavors
- Casa Lapostolle Chardonnay, Chile*..... \$39.00
A medium bodied Chardonnay with a buttery texture and minty, citrus-like flavors
- Kendall-Jackson Chardonnay, California*..... \$34.00
Tropical flavors of mango and pineapple dance with aromas of peach, apple and pear

Red Wine

- Stone Cellars by Beringer Cabernet Sauvignon, California* \$24.00
Dark, round fruit with plum and black cherry finishes with chocolate and spice notes
- Stone Cellars by Beringer Merlot, California*..... \$24.00
Sweet black plum, blackberry, light orange rind, cocoa and minty characteristics
- Louis Latour Pinot Noir, France*..... \$29.00
Soft and lush with a spicy nose and classic cherry fruit
- Black Opal Cab / Merlot, Australia* \$28.00
Rich cherry and plum flavors, a hint of chocolate and a subtle touch of oak
- Carmen Shiraz, Maipo*..... \$29.00
Rich on the palate with medium tannin and generous fruit
(turn over for continued wine selections)

Red Wine (Continued)

<i>Gabbiano Chianti, Italy</i>	\$28.00
<i>Ripe plums spiced with pepper and flavors of sour cherry, blackberry and spice</i>	
<i>Ridge Three Valley Zinfandel, California</i>	\$34.00
<i>Medium-bodied, dark plum revealing loads of fruit and silky texture</i>	
<i>Francis Coppola "Diamond" Merlot, California</i>	\$39.00
<i>Enticing aromas of ripe blueberry, currant, and spice</i>	
<i>J. Lohr Seven Oaks Cabernet Sauvignon, Paso Robles</i>	\$34.00
<i>Cherry fruit aromas shine through with hints of licorice complemented by vanilla oak</i>	
<i>Chateau Potensac, Bordeaux</i>	\$45.00
<i>Generous blackberry fruit with black licorice and toasty oak on the finish</i>	
<i>Rodney Strong Symmetry, Sonoma</i>	\$85.00
<i>Layers of blackberry, cassis and plum framed with accents of dark chocolate and spice</i>	

Sparkling

<i>Freixenet Cordon Negro Brut, Spain</i>	\$27.00
<i>A Cava with an exceptional, fresh fruity style and a lingering aroma</i>	
<i>Lorikeet Brut, Australia</i>	\$35.00
<i>Great crisp fruity flavor, lively bubbles and handcrafted to perfection</i>	
<i>Piper Heidseick Brut</i>	\$69.00
<i>Fragrance of fresh baked dough with a delicate finish</i>	
<i>Moet & Chandon White Star Extra Dry, Epernay</i>	\$99.00
<i>Soft and mature aroma of white fruits, like peaches and pears, and hints of nuts</i>	
<i>Moet & Chandon Dom Perignon, Epernay</i>	\$189.00
<i>Fresh almond and grapefruit with cashew nut and spices complemented by lightly toasted brioche</i>	

General Wedding Information

Menu:

Our Executive Chef and our innovative Culinary Staff will work with you to create a memorable menu that reflects your style and taste. Please consult our Wedding Specialist regarding any special dietary needs and children's menus. Menu selections must be finalized a minimum of 30 days prior to your reception.

Minimum Revenue Requirement:

For Saturday evening Wedding Receptions we have a minimum food and beverage requirement for the use of the Blue Ash Ballroom exclusive of service charge and tax. If the minimum is not met with the final guarantee the client is responsible for making up the difference with food and beverage upgrades or a rental fee. The minimum food and beverage requirement is subject to 20% gratuity and 6.5% tax.

Guarantee:

a guaranteed attendance must be provided by noon, five (5) business days prior to your Wedding Reception. Guarantees are not subject to reduction.

Deposit and Payment Requirements:

At the time of contracting your event, a non-refundable \$1,000.00 deposit is required. Additional advance payments will also be required prior to the wedding. See our Wedding Specialist for additional details.

Parking:

Complimentary self-parking is always available at our facility.

Guest Rooms:

Special over-night accommodations can be arranged for your guests. Please consult our Wedding Specialist for available rates and a possible courtesy room block over your wedding date.

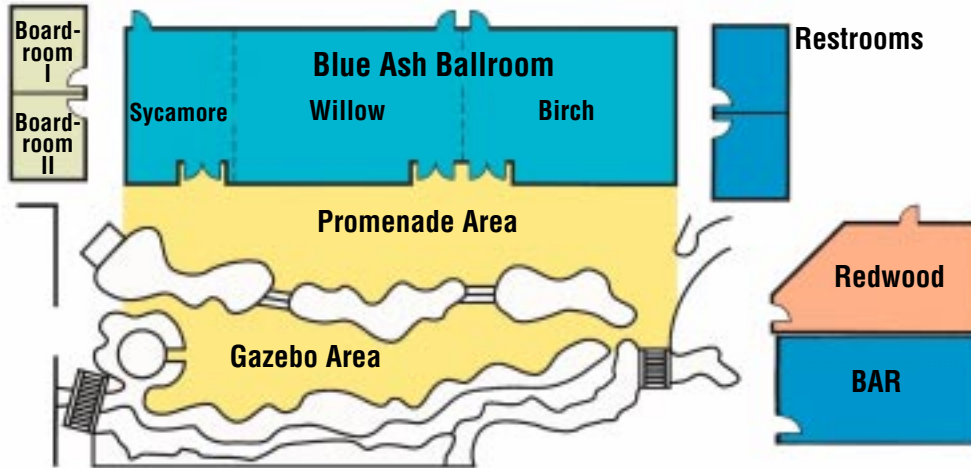
Bridal Shower, Rehearsal Dinner, Brunch and Guest Rooms:

We would be delighted to host all of your Wedding Events, from the Bridal Shower, Rehearsal Dinner and Wedding Reception, to the Post-Wedding Brunch. Please consult our Wedding Specialist for additional detail and to discuss the advantages of hosting your wedding events and out-of-town guest rooms in one centralized and specialized location.

Meeting Space Floor Plan

AT&T AT&T and Embassy Suites Cincinnati working together to give you the power to communicate in more ways than ever before. Stay connected to work, family and friends with the name you trust; AT&T.

1st Floor



2nd Floor



Meeting Space Capacities

Room	Square Feet	Dimensions	Ceiling Height	Reception	Banquet	Theatre	Class Room	U-Shape	Conference	Hollow Square
FIRST FLOOR										
Blue Ash Ballroom	5,000	37' x 133'	10'	500	375	450	250	120	120	-
Sycamore	1,000	37' x 26'	10'	100	50	90	50	24	24	-
Willow	2,000	37' x 53'	10'	200	150	180	100	48	48	-
Birch	2,000	37' x 53'	10'	200	150	180	100	48	48	-
Board Room I	300	16' x 19'	9.5'	-	-	-	-	-	10	-
Board Room II	300	16' x 19'	9.5'	-	-	-	-	-	10	-
Promenade Area	1,100	10' x 112'	-	100	75	-	-	-	-	-
Gazebo Area	1,400	16' x 88'	-	125	100	-	-	-	-	-
Redwood	2,000	38' x 52'	10'	200	100	200	94	40	40	-
SECOND FLOOR										
Maple	1,000	26' x 38'	8'	60	48	75	18	18	18	-
Oak	1,000	26' x 38'	8'	60	48	75	18	18	18	-

Typical Suite Floor Plans

Directions:

Conveniently located in Blue Ash; Pfeiffer Road exit from I-71 - from North turn right, from South turn left - follow to Reed Hartman Highway - turn right. From I-75- Reed Hartman exit - turn South and follow for two miles



King Suite



Double-Double Suite

Meeting Space Information:

Over 12,000 square feet of flexible meeting/banquet space. Largest single room capacity is 500 people. Audio/Visual equipment available.

Meeting Guarantee:

Our Meeting Guarantee is designed to meet your requirements for a quality, productive meeting. We pledge that if any items specified in your signed contract are not fulfilled properly, you will be compensated or credited.

Typical Suite Floor Plan:

In addition to the above custom space, every guest suite with its built-in-features has a well lit work space which can serve as a small meeting area.