Breakfast | plated breakfast

all american | $17
scrambled eggs
crisp bacon or country sausage
breakfast potatoes

healthy start | $17
scrambled egg beaters
turkey sausage
breakfast potatoes with peppers & onions, cooked in canola oil

country style | $18
scrambled eggs
sugar cured ham & home fried potatoes
buttermilk biscuits with fruit preserves & butter

plated breakfasts served with
baskets of breakfast breads, fruit preserves, butter and honey
freshly brewed STARBUCKS regular & decaffeinated coffee, herbal teas
fresh orange juice

enhancements
fresh fruit plate $5
yogurt and granola parfait $5
smoked salmon with half bagel, cream cheese, diced onion & capers $9
chicken apple sausage $3
sliced tomato $3
Breakfast | buffet breakfast

**Kingsgate breakfast buffet | $22**
seasonal fresh fruit
croissants & muffins
fruit preserves, butter & honey
scrambled eggs
crisp bacon, country sausage
breakfast potatoes
STARBUCKS coffee, decaf, herbal teas & juices

**continental breakfast | $16**
pastries, bagels & breakfast breads, & seasonal fresh sliced fruit
served with preserves, cream cheese & butter
freshly brewed STARBUCKS regular & decaffeinated coffee, herbal teas and assorted juices

**enhancements | per person**
cheese blintzes with berry sauce $5
seasonal cold cereals $3
yogurt & granola parfait $5
breakfast sandwiches $5
breakfast burritos $5
hard boiled eggs $3
granola bars $3
plain yogurt $3
oatmeal with raisins & brown sugar $5
belgian waffles with berry sauce & maple syrup $6
french toast with berry sauce & maple syrup $6
omelets made to order - your choice of cheese, green peppers, ham, mushrooms, onions, salsa & tomatoes $6

*omelet chef $40/hour*
Breaks | break

beverage break | $7
freshly brewed STARBUCKS coffee, decaffeinated coffee, herbal teas, soft drinks, bottled water
(2 hour maximum)

afternoon sweets break | $10
freshly oven baked cookies & brownies
freshly brewed STARBUCKS coffee, decaffeinated coffee, herbal teas
soft drinks and bottled water
(2 hour maximum)
Breaks | a la carte items

a la carte beverages
STARBUCKS freshly brewed coffee or decaffeinated coffee | $50 per gallon
fresh fruit punch | $29 per gallon
lemonade | $29 per gallon
iced tea | $29 per gallon
orange juice | $29 per gallon
soft drinks | $3 each
bottled water | $3 each
assorted juices | $3 each

a la carte break items
assorted pastries | $30 per dozen
bagels with cream cheese | $30 per dozen
assorted doughnuts | $24 per dozen
coffee cakes | $13 each
assorted freshly baked jumbo cookies | $27 per dozen
Lunch | cold plate lunches

grilled chicken caesar salad | $18
- crisp romaine lettuce
- strips of tender grilled chicken
- grilled seasonal vegetables
- served with rolls & butter

grilled vegetable sandwich | $16
- open faced grilled vegetable sandwich
- with fresh mozzarella & pesto
- root vegetable chips
- fresh fruit garnish

cold plate lunches served with
- soup du jour
- choice of dessert
- freshly brewed iced tea, STARBUCKS coffee or decaffeinated coffee

southwestern chicken wrap | $18
- grilled chicken wrapped in a tortilla
- with black bean & corn relish
- served with jicama slaw

chilled sirloin plate | $18
- smoked sirloin of beef
- with saga bleu cheese
- cornichones, capers & red onions
- served with new potato salad
- vegetable slaw
- rolls & butter
Lunch | salads

included in menu price - (select one)

garden salad
baby field greens, cucumbers, radishes, carrots, tomatoes
choice of dressing

hearts of romaine & radicchio
with shaved parmesan cheese, croutons, olives,
creamy garlic dressing

spinach salad
spinach, carrots, red onions, croutons, tomatoes
balsamic vinaigrette

greek salad
hearts of romaine, sweet peppers, red onion,
olives, pepperoncini, feta cheese
lemon oregano vinaigrette
Lunch | hot plated lunch

grilled chicken | $20
honey and lemon glazed grilled chicken breast
served with basil laced new potato
seasonal vegetables

herb roasted chicken | $20
herb roasted chicken breast
with rice blend, seasonal vegetables & roasted tomato chicken jus

scallopini chicken | $20
scallopini chicken breast with mushrooms
artichokes and capers, with a white wine sauce
served with a linguini twist & seasonal vegetables

roasted turkey breast | $20
roasted turkey breast
with wild rice and orzo
seasonal vegetables & natural jus

smoked turkey breast | $20
smoked turkey breast with ginger
sweet potato puree
cranberry port wine sauce
served with seasonal vegetables

beef tips | $20
cooked Asian style
with fragrant rice & snow peas

roast sirloin of beef | $22
with assorted mushroom sauce served with fingerling potatoes & seasonal vegetables

pot roast of beef | $20
slow braised
served with roasted garlic & chive mashed potatoes and seasonal vegetables

smoked pork loin | $20
honey mustard smoked pork loin
with roasted sweet potato & braised red cabbage

grilled pork | $20
with chipotle BBQ sauce
served with warm potato salad & seasonal vegetable

baked cod | $20
with zucchini & tomato basil pesto orzo
served with seasonal vegetables & saffron cream

herb grilled salmon | $22
with a zinfandel sauce
served with buttered new potatoes & seasonal vegetables

plated lunches served with
choice of soup du jour OR garden salad
choice of dessert
freshly brewed iced tea
STARBUCKS coffee or decaffeinated coffee
Lunch | lunch dessert selections

lunch dessert selections
included in menu price - (select one)

white chocolate mousse
served in a chocolate cup with raspberry coulis

apple caramel torte
with cinnamon creme anglaise

key lime pie
with mango puree & fresh fruit garnish

carrot cake
with caramel sauce & candied walnuts

triple chocolate torte
with berry compote

layered chocolate mousse torte
with toasted hazelnut cream

new york style cheesecake
with strawberry sauce
Lunch | lunch buffets

new orleans buffet | $25
mixed green salad with assorted dressings
ambrosia salad
creamy cole slaw
chicken & shrimp gumbo
served with rolls & cornbread
smothered pork chops in onion gravy
blackened salmon cakes with remoulade
chicken creole
red beans & andouille sausage
dirty rice
okra with tomatoes & onions
bread pudding with bourbon caramel sauce; pecan pie

*use any of our lunch buffets for dinner add $8 per person

oriental buffet | $25
chinese noodle salad
mixed greens with mandarin soy vinaigrette
minted fruit salad
Choice of wonton, hot & sour, or egg drop soup
spring rolls with hot mustard and sweet & sour sauce
crab rangoon
grilled tuna with soy ginger glaze
stir fry beef & broccoli
fried rice
steamed vegetables with toasted sesame seeds
almond cookies & fortune cookies
Lunch | lunch buffets two

mexican buffet | $24
mixed greens with cilantro lime vinaigrette
fresh fruit salad
grilled vegetables
corn & black bean salad

corn chips
with pico de gallo & cheese sauce
spicy beef taco with corn taco shells
chicken fajitas with flour tortillas
spanish rice
refried beans
zucchini saute
double chocolate cheesecake
sante fe dessert bars
flan

cincinnati buffet | $26
greek style salad with red onion, feta cheese, sweet peppers & pepperoncini, lemon oregano dressing
creamy cole slaw
fresh fruit platter
bratwurst, hot dogs with buns & condiments
cincinnati style chili with spaghetti
diced onion, shredded cheddar cheese, red beans, oyster crackers
warm german potato salad

"Graeters" ice cream, german chocolate cake, apple "studel" bars
Lunch | lunch buffets three

midwest buffet | $24
mixed green salad with assorted dressings
pasta salad
potato salad

smoked barbecue back ribs
fried or grilled chicken
homemade meatloaf with brown sauce
garlic mashed potatoes
green beans with bacon & onion
rolls & butter

assorted cakes & pies
fresh fruit platter

italian buffet | $25
hearts of romaine & radicchio
with creamy garlic dressing
grilled vegetables with balsamic vinaigrette
antipasto platter

bowtie pasta with pesto, pine nuts &
sun dried tomatoes
pasta primavera
italian sausage with peppers & onions
chicken cacciatore
zucchini sauteed with tomato & onion
garlic bread

amaretto cheesecake
italian cream torte
cannolis
Lunch | lunch buffets four

grillin & chillin buffet | $26
field greens, crisp spinach & romaine
assorted dressings
roasted new potato & green bean salad
grilled seasonal vegetables with balsamic vinaigrette

grilled & chilled sirloin of beef
grilled & chilled salmon medallions
grilled & chilled chicken breast

display of assorted cakes, pies and pastries

deli lunch buffet | $21
homemade soup du jour
mixed greens with choice of dressing
new potato salad
orange poppy seed coleslaw
potato chips

platters of deli meats & cheese to include:
roast beef, smoked turkey, sugar cured ham,
salami, tuna salad, & chicken salad
swiss, cheddar, provolone, havarti, & pepper jack cheese
**Please pick two meats and two cheeses
lettuce, tomato, onion, pickles, cherry peppers
baskets of rolls & breads

display of assorted cakes, pies & pastries

*additional meat option | $3
Lunch | boxed lunches

boxed lunch | $19
napa valley box
prosciutto ham, cappicola, salami,
green olive relish, served on french bread

corner market box
grilled chicken sandwich with pesto,
fresh mozzerella & tomato,
served on croissant

brasserie box
smoked turkey with brie cheese, spinach,
pepperoncini peppers, served on croissant

bistro box
shaved roast beef with herbed boursin cheese
served on ciabatta bread

picnic box
virignia baked ham & lorraine swiss cheese with
honey mustard, served on a kaiser roll

vegetarian box
grilled vegetables on foccacia bread with fresh
mozzerella & pesto

boxed lunches served with
bag of chips, whole fresh fruit, chef's choice of speciality salad,
fresh baked cookie, mint, assorted soda, water, and iced tea

*please choose a maximum of 3-4 different box lunch varieties
Dinner | dinner salads

included in menu price (select one)
garden salad
organic baby field greens, cucumbers, radishes, carrots, tomatoes
choice of dressing
hearts of romaine & radicchio
with shaved parmesan cheese, croutons, olives
creamy garlic dressing

spinach salad
spinich, carrots, red onions, croutons, tomatoes
balsamic vinaigrette

organic baby field greens
with fresh mozarella, house dried tomatoes, & pine nuts
balsamic vinaigrette

bibb salad
bibb lettuce with baby shrimp, cucumber, & tomato
served with champagne vinaigrette
Dinner | fish

grilled salmon fillet | $34
with assorted mushrooms and zinfandel sauce

roasted halibut | $34
layered with zucchini and tomato basil cream sauce

parmesan and pesto crusted cod | $32
with sun dried tomato cream

sole | $33
paupiette of sole with crab stuffing
saffron cream sauce

dinners are served with choice of
salad and dessert
chef's selection of fresh vegetable and starch
rolls & butter
freshly brewed STARBUCKS coffee, decaffeinated coffee, iced or hot tea
Dinner | beef

new york strip steak | $42
with leek, artichoke ragout & herb butter

medallions of beef tenderloin | $42
with fig compote, prosciutto & port wine sauce

ribeye steak | $37
with assorted mushrooms and herb butter sauce

dinners are served with choice of
salad and dessert
chef's selection of fresh vegetable and starch
rolls & butter
freshly brewed STARBUCKS coffee, decaffeinated coffee, iced or hot tea
Dinner | poultry & pork

poultry
herb roasted chicken | $32
with assorted mushrooms, baby onions, crisp pancetta & marsala sauce

herb seared chicken | $33
topped with prosciutto and smoked gouda madiera sauce

grilled chicken | $33
with vine ripened tomatoes, fresh basil & fontina cheese
served with a roasted garlic sauce

stuffed chicken | $34
(stuffed with one of the following)
*assorted mushrooms & truffles and a port wine sauce
*spinach, roasted peppers, boursin cheese and marsala wine sauce

pork
roasted or house smoked pork loin | $29
with granny smith apple confit
tarragon mustard sauce

dinners are served with
choice of salad and dessert
chef's selection of fresh vegetable and starch
rolls & butter
freshly brewed STARBUCKS coffee, decaffeinated coffee
iced or hot tea
Dinner | vegetarian options

barley & mushroom risotto | $23
with roasted vegetables

farfalle pasta | $23
with roasted fennel, garlic, artichoke and house dried tomatoes

cheese tortellini | $23
with four cheese sauce, broccoli & roasted red peppers

vegetarian lasagna | $23
(minimum 8 people)

roasted vegetable cannelloni | $23
with smoked tomato coulis and wilted spinach

vegetable tian | $23
with orzo pasta

vegetarian dinners are served with
choice salad and dessert
rolls & butter
freshly brewed STARBUCKS coffee, decaffeinated coffee, iced or hot tea
Dinner | dinner duet plates

roast chicken & medallions of beef tenderloin | $41
with onion confit & shiitake mushrooms

medallions of beef tenderloin & salmon | $45
with grilled artichoke & zindandel sauce

fillet of salmon & chicken breast | $34
grilled salmon fillet and chicken breast
with roasted peppers & dry vermouth chive sauce

dinners are served with
choice of salad and dessert
chef's selection of fresh vegetable and starch
rolls & butter
freshly brewed STARBUCKS coffee, decaffeinated coffee, iced or hot tea
Dinner | dessert

white chocolate mousse
served in a chocolate cup with raspberry coulis

apple carmel torte
with cinnamon creme anglaise

key lime pie
with mango puree & fresh fruit garnish

carrot cake
with caramel sauce & candied walnuts

triple chocolate torte
with berry compote

layered chocolate mousse torte
with toasted hazelnut cream

new york style cheesecake
with strawberry sauce

*dessert is included in menu price
Dinner | dinner buffet

2 entree buffet - $32 | 3 entree buffet - $37
fruit salad
pasta salad
artichoke & tomato salad
mixed greens/assorted dressings
rolls & butter
STARBUCKS coffee and iced tea

select 2-3 entrees
chicken picatta - sauteed chicken breast topped with lemon caper sauce
stuffed chicken with spinach, roasted peppers & boursin cheese with marsala sauce
grilled salmon with fennel sauce
roast pork loin dijonnaise
vegetarian lasagna
braised beef with baby carrots & pearl onions

*to maintain freshness, buffet open maximum 1.5 hours

select 2 starches
roasted garlic mashed potatoes
whipped sweet potato casserole
parsleyed new potatoes
duchess potatoes
au gratin potatoes
baked potatoes with sour cream & butter
dauphinoise potatoes
long grained wild rice
buttered noodles
rice pilaf
mccaire potatoes
vegetable cous cous

select 2 vegetables
ratatouille
seasonal vegetable medley
creamed spinach
ginger glazed carrots
green beans almondine
broccoli with herbed breadcrumbs

chef's selection assorted desserts
Reception | cold hors d'oeuvres

cold hors d'oeuvres
per dozen | $26
*peppered boursin tartlet with sun dried tomato
*d multimedia eggs a la russe
*assorted finger sandwiches
*grilled eggplant & goat geese
*salami coronet
*smoked salmon mousse on cucumber
*blackened chicken tartlet with guacamole & sour cream
chef's selection of cold canapes

per dozen | $28
*cream cheese & veggie pinwheels
*prosciutto & melon
*barquette with dilled shrimp
*smoked turkey, cream cheese & bacon pinwheels
*brie & berry on baguette
*chicken galantine with pistachio & dried apricot

passed hors d'oeuvres - $25 per hour, per server
Reception | hot hors doeuvres

hot hor d'oeuvres
per dozen | $26
* buffalo chicken wings served with bleu cheese dressing
* vegetable quesadillas with salsa and sour cream
* smoked chicken quesadillas with salsa and sour cream
* stuffed jalapeno poppers with salsa
* mozzarella cheese sticks with marinara sauce
* vegetable quesadillas with salsa and sour cream
* toasted ravioli with marinara sauce
* assorted mini deep dish pizzas

per dozen | $28
* crab rangoon with sweet & sour sauce
* mushroom caps stuffed with Italian sausage
* scallops wrapped in bacon
* breaded chicken tenders with ranch dressing
* coconut crusted scallops
* chicken satay with peanut sauce
* spanakopita - phyllo dough filled with spinach & feta cheese
* chinese bbq riblets
* mini crab cakes with spicy mustard

passed hors d'oeuvres - $25 per hour, per server
Reception | hot appetizers

brie en croute | $95 each
brie cheese baked in a pastry crust
with raspberry preserves & almonds
serves 20 guests

shrimp & spinach dip | $5 per person
warm spinach & shrimp dip
served with corn tortilla chips
Reception | display stations

cheese display | $5
international & domestic cheese display,
       served with crackers, garnished with fresh fruit

vegetable crudite | $4
      garden fresh raw vegetables
      served with dill dip

grilled vegetable platter | $4
      marinated vegetables delicately grilled
      served with balsamic vinaigrette

muffaletta platter | $5
      mediterranean style sandwiches
      prepared with Italian cured meats, served with tapenade sauce

fresh fruit display | $4
      the season's freshest fruit,
      beautifully arranged, served with whipped cream & berry coulis

dry snack buffet | $3
      potato chips, pretzels, & tortilla chips served with french onion,
      honey mustard, bleu cheese dip & salsa

tortillas con queso | $4
      white corn tortilla chips, served with salsa
      choice of warm plain nacho cheese dip or spicy jalapeno nacho cheese dip

seafood raw bar | $350/100 pcs
      choice of: iced gulf shrimp, snow crab claws, clams or oysters on the half shell,
      displayed on crushed ice with lemon wedges & cocktail sauce
Reception | carving stations

country club sirloin roast | $275
served with basil mayonnaise, whole grain mustard, horseradish cream sauce, cocktail rolls
serves 50 guests

roasted top round of beef | $200
served with dijon mustard, seasoned mayonnaise, horseradish cream sauce, cocktail rolls
serves 50 guests

carver fee - $50 per carver
one carver per 50 guests recommended

roast OR smoked turkey | $125
breast of turkey house smoked or roasted to perfection, served with basil mayonnaise, whole grain mustard, cranberry relish, cocktail rolls
serves 50 guests

baked ham | $225
baked with a bourbon glaze, served with seasoned mayonnaise and whole grain mustard, cocktail rolls
serves 40 guests
Reception | action stations

fajita station | $9
marinated beef or chicken, seared with lime juice, flour tortillas, diced tomatoes, diced onions, shredded lettuce, grated cheese, jalapeno peppers, sour cream, salsa & guacamole
add $2 per person for both meats

tortellini with prosciutto | $7
tender cheese tortellini with julienne prosciutto ham & fresh parmesan cheese, choice marinara or creamy alfredo sauce
add $1 per person for both sauces

greek station | $9
marinated lamb, feta cheese, olives, onions, tsatziki sauce on pita bread

quesadillas station | $9
quesadillas made to order with smoked chicken, shrimp, vegetables or blackened beef with salsa and sour cream

house smoked salmon salad | $10
smoked salmon display with field greens, capers, red onion and chopped egg, served with dijon chardonnay vinaigrette

caesar salad station | $9
chopped hearts of romaine lettuce, parmesan cheese, croutons & olives, choice of grilled chicken or blackened salmon

*attendant fee - $40
*one attendant per 35 guests recommended
Reception | reception upgrades

antipasto platter | $11
assorted Italian meats & cheeses
grilled vegetables, marinated artichokes, olives & Italian breads

kingsgate spread | $8
hummus, crab dip, baba ghanoush,
curry chicken apple salad, assorted breads, chips, flat breads & pita
salsa, black bean dip, blue corn tortilla chips

lemon heaven | $7
strawberry & traditional lemonade,
lemon custard bars, lemon pound cake,
candied lemon drops

shrimp & scallop ceviche | $11
gulf shrimp & bay scallops, marinated in citrus,
garnished with tomatoes, onions, peppers, served in a martini glass

assorted sushi | $4 per piece
handmade california rolls

cincinnati chili | $9
cincinnati style chili with spaghetti, shredded cheese, onions,
beans & oyster crackers
add coney dogs - $2 per person

baked potato bar | $9
salt crusted idaho potatoes with whipped butter, sour cream,
shredded cheddar, crisp bacon, chili & broccoli in cheese sauce

nacho bar | $8
corn tortilla chips served with queso sauce, refried beans, pico de gallo,
sour cream, guacamole, jalapenos, black olives
add taco meat - $2 per person
Reception | reception menus

reception menu one | $35 per person
*international & domestic cheese display
*vegetable crudite
*spanikopita - spinach mixture baked in phyllo dough
*shrimp scampi served with orzo pasta
*carving station - roasted or smoked turkey breast and country club sirloin roast with appropriate condiments & cocktail rolls
*Viennese table - chocolate dipped strawberries, mini pastries, assorted biscotti, fresh fruit tray, STARBUCKS coffee, decaf coffee, herbal teas, cinnamon sticks, flavored syrups, sugar cubes, shaved chocolate & whipped cream

reception menu two | $28 per person
*domestic cheese display
*vegetable crudite
*parmesan artichoke hearts
*crab rangoon
*tricolored cheese tortellini with Marinara OR Alfredo sauce
Served with parmesan cheese, cracked black pepper, breadsticks
*carving station - baked ham with cocktail rolls & condiments
*vegetable spring rolls with hot mustard & plum sauce
*fresh fruit display with berry coulis & whipped cream
*STARBUCKS coffee, decaf coffee, herbal tea and iced tea

reception menu three | $23 per person
*domestic cheese display
*vegetable crudite
*bacon wrapped scallops
*chicken satay - skewered chicken served with peanut sauce
*carving station - roasted OR smoked turkey breast, served with cocktail rolls & condiments
*dry snack buffet - potato chips, pretzels, tortilla chips, mixed nuts, french onion dip and salsa
*fruit punch and lemonade
Beverage | red wine

red wines
light to medium intensity | per bottle
Mark West Pinot Noir Coastal California $34
La Crema Pinot Noir Sonoma Coast $68

medium to full intensity | per bottle
Stone Cellars by Beringer Merlot, California $26
Beaulieu Vineyard (BV) Century Cellars Merlot $28
Clos du Bois Merlot Sonoma County $38
Stone Cellars by Beringer Cabernet Sauvignon, California $26
Beaulieu Vineyard (BV) Century Cellars Cabernet Sauvignon $28
Aquinas Cabernet Sauvignon, Napa Valley $38
Beverage | wines & champagne

champagne and white wines

dry light intensity white wines | per bottle
Chateau Ste. Michelle Riesling, Columbia Valley $32
Stone Cellars by Beringer Pinot Grigio California $26
Kenwood Vineyards Sauvignon Blanc, Sonoma County $34
Brancott Sauvignon Blanc, Marlborough $28

sweet white wines | per bottle
Beringer White Zinfandel California $26

dry medium to full intensity white wines | per bottle
Stone Cellars by Beringer Chardonnay California $26
Beaulieu Vineyard (BV) Century Cellars Chardonnay $28
Clos du Bois Chardonnay Sonoma County $34

dry sparkling wines | per bottle
Freixenet Blanc de Blancs, San Sadurni d'Anoia $32
Mumm Cuvee Napa Brut Prestige Napa Valley $48
Beverage | premium bar

Bottled beer selections include:
Domestic Premium: Budweiser/Michelob Ultra
Domestic Light: Bud Light/Miller Lite/Coors Lite/Bug Light Lime
Craft: Samuel Adams/Sierra Nevada Pale Ale/Blue Moon Belgian White/Sam Adams Seasonal
Regional Craft: Great Lakes Regional
Import Premium: Amstel Light, Corona Extra, Corona Light, Guinness Draught, Heineken, Stella Artois Lager
*Selection of one beer per category to be included on banquet bar

premium brand spirits include: Canadian Club, Jim Beam, Gordon's Gin, Grant's Family Reserve Scotch, Gordon's Vodka, Cruzan Aged Light Rum, Jose Cuervo Gold, Korbel

Premium Brand Bars
hosted bar
mixed drinks $6.00
glass wine $6.00
imported beer $5.50
domestic beer $5.00
sodas/juices/bottled water $3.00

cash bar
mixed drinks $6.50
glass wine $6.50
imported beer $6.00
domestic beer $5.25
sodas/juices/bottled water $3.00

**bartender fees - $25 per hour, per bartender - recommend 1 bartender per 100 guests
Beverage | deluxe bar

hosted bar
mixed drinks $6.50
glass wine $6.50
imported beer $5.50
domestic beer $5.00
cordials $7.25
sodas/juices/bottled water $3.00

cash bar
mixed drinks $6.75
glass wine $6.75
imported beer $6.00
domestic beer $5.25
cordials $7.50
sodas/juices/bottled water $3.00

bottled beer selections include:
domestic premium: Budweiser / Michelob Ultra
domestic light: Bug Light / Miller Lite / Coors Lite / Bud Light Lime
craft: Samuel Adams / Sierra Nevada Pale Ale / Blue Moon Belgian White / Sam Adams Seasonal
regional craft: Great Lakes Regional
import premium: Amstel Light / Corona Extra / Corona Light / Guinness Draught / Heineken / Stella Artois Lager

*Selection of one beer per category to be included on banquet bar

**bartender fees - $25 per hour, per bartender - recommend 1 bartender for 100 guests

delux brands include: Canadian Club, Jack Daniels / Marker Mark, Dewards White Label, Beefeater, Smirnoff, Barcardi Superior/Captain Morgan Spiced, Jose Cuervo Gold, Korbel
cordials: Baileys Irish Cream, DiSaronno, Amaretto, Frangelica, Kahlua, Southern Comfort
Beverage | deluxe open bar

deluxe brand open bar | per person, per hour
unlimited deluxe brand cocktails, beer, wine and soft drinks
one hour $15.00 per person
each additional hour $9.95 per person
beer/wine/soft drink bar (no liquor)
one hour $12.00 per person
each additional hour $8.00 per person
self serve beer/wine/soft drink bar (no liquor, charged on consumption)
glass wine $6.00
domestic beer $4.00
imported beer $4.50
soda/juice/water $3.00

bottled beer selections include:
domestic premium: Budweiser / Michelob Ultra
domestic light: Bud Light / Miller Lite / Coors Lite / Bud Light Lime
craft: Samuel Adams / Sierra Nevada Pale Ale / Blue Moon Belgian White / Sam Adams Seasonal
regional craft: Great Lake Regional
import premium: Amstel Light / Corona Extra / Corona Light / Guiness Draught / Heineken / Stella Artois Lager

*Selection of one beer per category to be included on banquet bar

**bartender fees - $25 per hour, per bartender - recommend 1 bartender per 100 guests
Beverage | premium open bar

[premium brand open bar | per person, per hour
unlimited premium brand cocktails, beer, wine and soft drinks
one hour $12.00 per person
each additional hour $7.95 per person
beer/wine/soft drink bar (no liquor)
one hour $9.00 per person
each additional hour $6.00 per person
self serve beer/wine/soft drink bar (no liquor, charged on consumption)
glass wine $5.50
domestic beer $4.00
imported beer $4.50
soda/juice/water $3.00

bottled beer selections include:
domestic premium: Budweiser / Michelob Ultra
domestic light: Bud Light / Miller Lite / Coors Lite / Bud Light Lime
craft: Samuel Adams / Sierra Nevada Pale Ale / Blue Moon Belgian White / Sam Adams Seasonal
regional craft: Great Lake Regional
import premium: Amstel Light / Corona Extra / Corona Light / Guinness Draught / Heineken / Stella Artois Lager

*Selection of one beer per category to be included on banquet bar

**bartender fees - $25 per hour, per bartender - recommend 1 bartender per 100 guests
Energize | Breakfast

Keep your Attendees Energized with these Performance Foods: Anti-oxidant rich blueberries, sun-dried raisins and orchard apples, whole nuts, especially raw almonds, Omega 3 rich walnuts and flax seed, low fat proteins and whole grain carbohydrates, natural yogurt and whole grain granola For sustained focus all day.

breakfast served with freshly brewed STARBUCKS coffee, decaffeinated coffee, herbal hot teas, orange juice.

fit for you breakfast
sausage & cheddar frittata | $15
with grilled tomatoes
(carb conscious & high protein)

egg white vegetable frittata | $15
with mushrooms, fennel, spinach and homemade salsa
(low cholesterol)

grilled french toast | $15
whole wheat bread
dipped in low cholesterol eggs and crushed corn flakes
served with fresh berries, bananas, and margarine
(low cholesterol & low fat)
Energize | Breaks

Keep your Attendees Energized with these Performance Foods: Anti-oxidant rich blueberries, sun-dried raisins and orchard apples. Whole nuts, especially raw almonds, Omega 3 rich walnuts and flax seed. Snacking vegetables, low glycemic indexed legumes. Natural yogurt and whole grain granola. For sustained focus all day.

**Pricing Available on Request**
Energize | Lunch

fit for you lunch
grilled shrimp salad | $20
served nicoise style
served with mustard vinaigrette
(carb conscious)

grilled vegetable tian | $17
served with toasted cous cous
(low cholesterol)

boxed lunch | $19
chicken caesar salad
served with blueberries
assorted mixed nuts
sugar free hard candies
diet soda or bottled water
(carb conscious)

boxed lunch | $19
vegetarian wrap
served with whole fruit
baked chips
low fat cookie
diet soda or bottled water
(low fat)

Keep your Attendees Energized with these Performance Foods: Anti-oxidant rich blueberries, sun-dried raisins and orchard apples. Whole nuts, especially raw almonds, Omega 3 rich walnuts and flax seed. Low fat proteins and whole grain carbohydrates. Organic natural vegetables and leafy greens. For sustained focus all day.
Energize | Receptions

fit for you receptions
passed hors d’oeuvres
*vegetable california rolls | $3/piece
(low cholesterol)
*scallops wrapped in bacon | $28/dozen
(carb conscious)
*chicken satay | $28/dozen
skewered chicken with a ginger soy glaze
(low fat)

station hors d'oeuvres | $28/dozen
*swordfish kabobs with fennel tomato relish
(carb conscious)
*ratatouille stuffed mushroom caps
(low fat)
*shrimp & asparagus bruschetta
(low cholesterol)

beverages (carb conscious)
*diet pepsi products | $3
*bottled water | $3
*Michelob Ultra | $3.75

passed hors d'oeuvres - $25 per hour, per server
fit for you plated dinner entrees
ahi tuna | $32
Thai inspired seared ahi tuna
with papaya relish
(low fat)
pork tenderloin | $29
prosciutto wrapped pork tenderloin
with cauliflower mash and
kalamata olive sauce
(carb conscious)
seared grouper | $30
with tomato fumet and
broccoli rabe
(carb conscious)
seared halibut | $31
Pan seared halibut
with brown rice
asparagus & lump crab vinaigrette
(low cholesterol)
whole grain bread or pasta available upon request
vegetable crudite offered as bread service replacement
served with freshly brewed STARBUCKS coffe, decaffeinated coffee and herbal teas
Technology | technology

sound
4-channel mixer $40
6-channel mixer $50
8-channel mixer, automatic $100
16-channel mixer $150
5-disc cd changer $50
sound patch to house sound $50
anchor powered speakers $75/each
JBL powered sound system $150
press box (8 channel) $100
polycom multidirectional $150
speaker phone with DID Line
digital audio recording $450 (includes technician & 2 copies)

*cancellation of event technology within 3 business days of event will be charged 100%

video
32" tv monitor only $150
vhs vcr $70
dvd player $70
S-vhs camcorder w/tripod $175
Digital DVD recording $600
(includes technician & 3 copies)
Technology | technology

miscellaneous
*event technician (7am-5pm) $50/hour
*event technician (5pm-7am & weekends) $75/hour
(minimum of 4 hours)
*podium/stage spotlight package $200
*stage/riser lighting $75
*custom event lighting and custom logo or decorate gobos available - call for quote 513-487-3841
*wedding light package available - call for quote
*cancellation of event technology within 3 business days of event will be charged 100%

accessories
projector cart $40
lectern n/c
extension cord $15
power strip (5 outlet) $15
laser pointer $40
pipe & drape $15/ft
flipchart $35

computer
laptop $250
wireless mouse $30
zip drive $50
hub (up to 8 ports) $45
(ethernet lines additional)
Technology | technology

projection
LCD projector $250
37" plasma flat panel LCD $350
flying LCD Projector (mounted from ceiling) $1000
(includes labor to mount)
Amphitheater Package (LCD projector, screen, and 5 ethernet lines) $450

Projector support package (for customers bringing their own projector)
includes screen, a/v cart, cabling & technician to assist in set-up $125

screens
6'x6' tripod screen $40
7'x7' tripod screen $40
8'x8' tripod screen $45
10' or 12' cradle screen $85
6'x9' fastfold screen $125
9'x12' or 10'x10' fastfold screen $175
fastfold dress kit $100

*cancelation of event technology within 3 business days of event will be charged 100%
Technology | technology

microphones
handheld wired $35
lavalier wired $40
handheld uhf wireless $125
lavalier uhf wireless $125
omnidirectional wired $40
standing wired $40
tabletop wired $40

teleconferencing
polycom multidirectional sound station with DID line $150
house speaker phone with DID line $70
analog DID line $45

data connections
analog DID line (modem line) $45
hard wired ethernet connection 10/100 mbps $80

**all high speed connections for meeting space require an original charge - all additional lines will be arranged through the Marriott Event Technology staff

* cancellation of event technology within 3 business days of event will be charged 100%
Technology | videoconferencing

videoconferencing
desktop conferencing $150
(maximum 2 people, IP only, all day)

public room videoconferencing - Call your Event Manager for a price quote
(maximum 20 people, all day)
**room rental additional

IP (H.323) is available

for larger groups or unique needs, please contact us directly at 513-487-3841

*cancellation of event technology within 3 business days of event will be charged 100%
INFO | info

MENUS
*Our banquet menus have been carefully selected. Our Catering & Event Managers along with our Executive Chef would be happy to customize a menu for your specific event, upon request.
*Menus need to be selected no later than 2 weeks prior to your event.
*Please select one uniform meal to serve all of your guests. Should you decide to offer more than one entree for plated meals, the following guidelines will apply.
*Exact counts of each entree selected will be due 3 business days prior to event.
*The higher priced entree will be charged for all meals selected.
*Client is responsible for providing method of determining who gets which entree (ie. Nametags, place cards, color coded tickets).
*Please note buffet menu minimums - if buffet guarantee is for less than the minimum, an additional $50 service charge will apply.
*Buffet and reception menus are based on 1.5 hour maximum time limit due to health code regulations and Marriott food quality standards.
*All food and beverage prices cannot be guaranteed until 6 months prior to your event - printed prices are subject to change.
*All steaks are served medium-well.
*No food or beverage may be brought in or removed from Kingsgate - the hotel reserves the right to confiscate any food or beverage that is brought into the hotel without prior arrangements.
*Guarantees of attendance for all meals are due to your Event Manager by no later than 12Noon three business days prior to your event. After this point, your count can go up but not down.
INFO | info

DECOR
*Entertainment/Decorations - our experienced Event Managers welcome the opportunity to assist you with recommendations for entertainment, florists, ice carvings, decorations, linens, wedding cakes, etc.
*If you have made arrangements with outside vendors, Kingsgate must be advised of the vendor's name, phone number, set-up and delivery requirements.
*Linens & Centerpieces - we offer a limited selection of linen tablecloths and napkins on a complimentary basis. We would be happy to assist you in acquiring additional colors and fabrics on a rental basis.
*Our Event Managers can help you purchase floral centerpieces. The group Master Account will be charged for any complimentary hotel centerpieces or decorations removed from the property.
*Confetti and open flames are not permitted.
*Signs/Banners must be of a professional quality. Signs outside of function rooms should be on easels.

BILLING
*All events must be paid for in advance unless Direct Billing has been pre-approved by our credit manager.
*Method of Payment - the method of payment is to be determined at the signing of the sales agreement.
*Direct Billing (invoicing) requires a $1000 minimum, and may be established after approval of credit from our Marriott Billing Services (MBS).
*Direct Billing is NOT available for social functions.
*All other functions must be prepaid or guaranteed to a credit card with a completed credit card authorization form.
*A non-refundable 20% deposit is required along with a signed sales agreement for all social functions. The balance of the estimated bill is due 10 business days prior to the event.
INFO | fees & parking

PARKING
*Kingsgate's garage is owned and operated by the University of Cincinnati.
*Event Passes may be purchased for $8 per car, and will be charged to your Master Account, or your guests can pay for their own parking at current garage rates.
*Valet parking for group events available upon request - ask your Event Manager for pricing.

MATERIALS SENT TO HOTEL
*Shipping/Receiving - clients are responsible for filling out forms, labeling boxes and calling shipper for pick-up. We cannot receive boxes or crates more than 3 business days prior to event. We do not accept COD shipments.
*Each piece sent to Hotel must be labeled with name of event, date of event and Event Manager.
*Storage fees may apply for any items left at hotel more than 2 days after event is over.

FEES
*Small group fee of $40 will apply for meal functions with a guarantee of less than 25 guests.
*All food and beverage prices have a 24% service charge and state sales tax added - subject to change.
*Cancellation - fees are charged on a sliding scale, based on the anticipated revenue from the function and the length of notice given prior to the function.
*Electrical hookups are available for a nominal fee - check with your Event Manager.
*Coat Check - attendant provided for $25 per hour per attendant (4 hour minimum).
*Bartender Fees - $25 per bartender, per hour, one bartender per 100 guests recommended.
*Outdoor events - $2 per person additional set-up fee applies.
*Passed hors d'oeuvres - $25 per hour, per server.
TAX EXEMPT STATUS
*The State of Ohio requires a completed sales tax exemption form from the tax exempt organization prior to your event. If the form is NOT received and verified before arrival, the organization will not be put on tax exempt status and must file a return with the State of Ohio in order to receive a refund.

SECURITY
*Routine security services are provided by the Hotel, however, the guest or organization will be responsible for ordering and paying for any additional security required by the organization to protect exhibits, merchandise or to monitor attendance of an event.

SET-UP REQUIREMENTS & ROOM LOCATION
*Final menu items, room arrangements and other details pertaining to your event are outlined in a Banquet Event Order(s). Unless otherwise stated in the Banquet Event Order, the hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase or when the Hotel deems it necessary.
*Resetting of meeting rooms from previously agreed set-ups per your Banquet Event Order(s) may result in additional cost to the group in the form of a meeting room.

ALCOHOL & MINORS
*The Hotel does not permit the serving of alcoholic beverages to anyone under the age of twenty-one (21), or under the influence of alcohol, in accordance with the Ohio State Beverage Control Regulations.

GUEST RESPONSIBILITY
*The organization scheduling an event agrees to assume full responsibility for the conduct of it's members.

MISCELLANEOUS
*Prices listed are as of September 2011
*ALL PRICES SUBJECT TO CHANGE
*Our Grand Ballroom cannot be reserved more than 9 months prior to an evening function, or 60 days prior for a daytime function.
*Our Grand Ballroom requires a minimum of $10,000 be spent for a Saturday evening, and $7500 for Friday evening events.
*If minimum revenue amounts are not met when the final guarantee is made, the client is responsible for making up the difference with either upgrades and/or room set-up fees.
*If final guarantees are not received 3 business days prior to event, the anticipated (AGR) amount listed in the sales agreement will be charged, or the actual number that attend, if higher.
INFO | hotel information

FEATURES OF THE MARRIOTT KINGSGATE CONFERENCE CENTER
*(7) Conference Rooms - most with windows  
*(9) Smaller Breakout Rooms to accommodate up to 10 people  
*(2) Boardrooms  
*(1) 5355 sf Grand Ballroom that divides into 3 equal sections  
*(2) Three-Tiered Amphitheaters that can seat up to 60 people each - every seat up to 60 people each - every seat has its own dataport, microphone jack and electrical outlet - ideal for computer training  
*Most all of our conference rooms have windows that overlook a stunning green-space area outside  
*Two layers of blinds on windows darken the room for presentations  
*Woodgrain tables with ergonomic chairs in most meeting rooms  
*Sound-proof walls in conference rooms located on the first floor providing for a distraction-free environment  
*(206) Deluxe Guest Rooms with Marriott’s new REVIVE bedding program, complimentary high speed internet access in all guest rooms, full size ironing boards & irons, built-in blow dryers, in-room coffee makers, working desks with two modem lines, voice mail messaging and room service  
*(3) Junior Suites  
*(2) Balcony Suites  
*(3) Hospitality Suites  
*Permanent Refreshment Break Kiosks located on the first floor, ready when you are for breaks...anytime during the morning or afternoon  
*Fit For You menus available - designed to include healthy snacks to meet the preferences for attendees with low-fat, low cholesterol, high grain and low carb dietary needs  
*In-house Event Technology Department with a full staff of technicians to assist you  
*Wireless connections in most public areas  
*Covered Parking Garage underneath the hotel  
*24 Hour Business Center  
*Bearcat Lounge open 4:00pm-12am featuring light snacks & libations  
*Caminetto Restaurant with outdoor terrace seating (weather permitting), featuring breakfast buffet, lunch and dinner daily  
*Fitness Center located on 3rd floor with Dry Sauna  
*Beautifully landscaped green-space area features a fountain, meditation benches, and sculpture art
KINGSGATE MEETING PACKAGE
Located on the University of Cincinnati campus, our state-of-the-art facility has established the reputation of providing the Ultimate Meeting Experience by offering many benefits not typically found in a traditional hotel or meeting facility.

Day Meeting Package
*One Meeting Room
*One LCD Projector & Screen
*All Day Break Station - No need to plan break times - we’re ready when you are - includes continental breakfast & beverages throughout the day
*Buffet Lunch in Caminetto Restaurant with reserved seating
*Service Charges on Above are Per Person, Per Day Rates - See Your Sales Manager for Price Quote

ADDITIONAL COSTS:
*Any additional a/v equipment ordered - subject to a 24% service charge and tax
*Occupancy & Sales Tax on overnight guest room
*Breakout rooms available for an additional fee - costs depends on size of room requested - subject to a 24% service charge
*Daily parking passes available @ $5 each, per day
*Overnight parking available for an additional fee
*Any meals ordered above and beyond what is listed in the package
*Should you prefer a catered meal, additional per person upcharges would apply
*Sales tax added to all package prices
Packages | Complete Meeting Package

Complete Meeting Package
*Overnight Guest Room
*One Meeting Room
*One LCD Projector & Screen
*All Day Break Station - Includes beverages throughout the day and an afternoon break
*Buffet Lunch & Dinner in our Caminetto Restaurant
Starting with night of arrival and ending after lunch day of departure
*Service Charges on Above are Per Person, Per Day Rates
See Your Sales Manager for Price Quote

ADDITIONAL COSTS:
*Any additional a/v equipment ordered - subject to a 24% service charge and tax
*Occupancy & Sales Tax on overnight guest room
*Breakout rooms available for an additional fee - costs depends on size of room requested - subject to a 24% service charge
*Daily parking passes available @ $5 each, per day
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*Any meals ordered above and beyond what is listed in the package
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