rehearsal   ceremony   afternoon   evening   enhancements   brunch   our hotel

Kingsgate Marriott
151 Goodman Avenue
Cincinnati, OH 45219
T:513-487-3891
F: 513-672-2336
www.kingsgatemarriott.com
Joy
YOUR DREAM WEDDING

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relax and enjoy

Our award winning Executive Chef will work with you to create a wonderful dinner for family and friends. We’ll handle all of the details so you can relax before your special day.
Ceremony Rehearsal

Complimentary rehearsal space is available for Kingsgate Marriott wedding customers who are utilizing our facilities for both their wedding ceremony and their wedding reception.

Confirmation of available space will be made three months prior to the wedding date. Rehearsal space will be set aside after 6pm on the day prior to the actual ceremony.

Rehearsal Space Includes:
One complimentary microphone
Outline of theater seating, to establish aisles
Complimentary water station for all participants

Rehearsal Dinner

Our Catering Sales Manager can also assist with the Rehearsal Dinner in our elegant Private Dining Room, Caminetto Restaurant, or privately catered banquet space. Ask about menus or themes specifically designed for your rehearsal dinner.
We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your wedding fairy tale perfect.
Wedding Ceremony

Celebrate your marriage with us!
The gracious ambiance of the Kingsgate Marriott provides the perfect setting for your special ceremony. We can offer both breathtaking indoor and outdoor settings for your ceremony to ensure that the day is uniquely you.

**Fountain Terrace**

Ceremony Fee 5 per person
White garden chairs, setup, cleanup, microphone, aisle runner, guest book table

Terrace Fee 500
Rental of the terrace, backup indoor location, directional signage

**Ballroom Ceremony**

Ceremony Fee 500
Ballroom, setup of banquet chairs, cleanup, microphone, aisle runner, guest book table

**Enhancements**

White Tent
White Chair Covers and Ties
Sound Systems
Champagne or Sparkling Cider
Your celebration may include a champagne brunch, bountiful lunch buffet or more formal sit down lunch. Whichever you choose, our wedding event planners will help you fashion a fantastic menu that you and your guests will savor.
All Afternoon & Friday/Sunday Packages Include:

- complimentary parking for all guests
- one hour open bar
- international and domestic cheese display
- champagne toast for all guests
- meal expertly prepared by our culinary staff
- complimentary table linen and napkins
- room rental, setup, cleanup, dance floor
- specialty staging for head table, band, or DJ
- skilled cutting and serving of your wedding cake
- dedicated service staff
- an upgraded room for the newlyweds with a complimentary bottle of champagne
Plated Luncheon Entrees

All plated luncheon entrees served with assorted rolls, choice of seasonal greens or fresh fruit plate, chef's selection of fresh vegetables, potato or rice, freshly brewed Starbucks coffee and tea service.

Poultry or Vegetarian 38

Stuffed breast of chicken, spinach, roasted peppers, boursin cheese, and marsala sauce

Herb roasted chicken rubbed in a blend of savory herbs

Roasted vegetable cannelloni with smoked tomato coulis

Assortment of freshly grilled vegetables with Israeli couscous

Barley & mushroom risotto with roasted vegetables

Other Meats

Smoked turkey breast with cranberry port wine glaze 34

Grilled salmon fillet with toasted almond couscous 39

Grilled tuna steak with sun dried tomato vinaigrette 39

Sliced sirloin of beef with merlot sauce and mushroom 41

New York strip steak with leek, artichoke ragout and herbs 44
Luncheon Buffet 48

Assorted rolls and breads, condiments, freshly brewed coffee, herbal and iced tea service

Salads and Such * Choose Two

- Crisp spinach salad garnished with carrots, red onions, and tomato
- Organic garden salad with cucumbers, radishes, carrots & tomato
- Hearts of Romaine & Radicchio with shaved parmesan cheese, croutons, & olives
- Chef inspired, in house made pasta salad
- Roasted New Potato & Green Bean Salad
- Fresh fruit platter

Entrees * Choose Two

- Sautéed chicken with prosciutto, fontina cheese, tomato coulis
- Roast sliced sirloin of beef with rosemary jus & caramelized shallots
- Smoked barbeque back ribs
- Roast or smoked loin of pork with bourbon apple butter
- Roasted salmon with minted citrus & couscous

Starches * Choose Two

- Dauphinoise Potatoes
- Long Grain Wild Rice
- Parsleyed New Potatoes
- Four Cheese Tortellini
- Roasted Garlic Mashed Potatoes
- Whipped Sweet Potato Casserole

Vegetables * Choose Two

- Ratatouille
- Creamed Spinach
- Seasonal Vegetable Medley
- Green Beans Almandine
- Ginger Glazed Carrots
- Broccoli with Herbed Breadcrumbs
Friday/Sunday Package

Entrees served with assorted rolls, choice of seasonal greens or fresh fruit plate, chef’s selection of fresh vegetables, potato or rice, freshly brewed Starbucks coffee and tea service

**Salads * Choose One**

- Organic field greens salad with house dried tomato, fresh mozzarella, and toasted pine nuts Balsamic vinaigrette
- Hearts of romaine and radicchio with shaved parmesan, kalamata olives, and seasoned croutons with Creamy garlic dressing

**Entrees * Choose Two**

- Herb roasted chicken breast with assorted mushrooms, baby onions and crisp pancetta Marsala sauce **$38 per person**
- Grilled Salmon with roasted fennel, caramelized leeks, with wilted spinach Zinfandel sauce **$42 per person**
- Grilled ribeye steak with assorted mushrooms and her butter demi glaze **$45 per person**
- Roasted vegetable cannaloni with smoked tomato sauce and basil pesto **$31 per person**
When it comes to tying the knot, Marriott Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your wedding planner to ensure the perfect wedding.
Kingsgate Wedding Package

- Consultation with our Marriott Certified Wedding Planners
- Selection of one Displayed Hors d’oeuvre
- 3 Hour Unlimited Premium Brand Liquor, Beer & Wine Bar
- Special Meal and Price for Children
- Assortment of Table Linens, Mirror Base Centerpiece, and Two Votive Candles per Table
- Artfully Prepared Tasting for Two by our Talented Chefs
- Complimentary Guest Room for the Bride and Groom
- Reduced Room Block Rates @ the Kingsgate Marriott
- Private Holding Room for the Bridal Party
- Beautiful Ballroom for your Reception
- Complimentary Parking for all Guests
- Decorative Ficus Trees
- Room Rental, Setup, Cleanup, Dance Floor
- Complimentary Bartenders and Cake Cutting
- Skirted Cake Table and Gift Table
Kingsgate Wedding Package

**Displayed Hors D’oeuvres (Select One)**

**Domestic Cheese Display**
Beautiful Display of Domestic Cheeses, Served with Crackers & Garnished with Fresh Fruit

**Fresh Fruit Display**
Impressive Arrangement of the Season’s Freshest Fruit, Beautifully Arranged, Served with Whipped Cream & Berry Coulis

**Vegetable Crudité**
Crisp Garden Fresh Raw Vegetables Served with Chilled Dill Dip

**Choice of Soup or Salad**
Soup and Salad Selections Listed on Page 20

**Entrée**

**Sun-Dried Tomato Pesto Encrusted Cod**
Saffron Linguini and Steamed Asparagus with a Basil Cream

**Herb Roasted Chicken Breast**
Roasted Garlic Mashed Yukon Gold Potato and French Green Beans with a Marsala Mushroom Sauce

**Orange-Honey Grilled Chicken Breast**
Scallion and Toasted Almond Basmati Rice and Grilled Asparagus

**Pork Tenderloin Filet**
Fennel-Apple and Dried Cranberry Ragout, Potato Puree and French Green Beans with an Apple Cider Sauce

**Grilled Culotte Steak**
Sweet Pepper and Mushroom Ragout, Sour Cream Mashed Potatoes and Roasted Asparagus

*Freshly Brewed Starbucks Coffee, Herbal & Iced Tea Service Included with Dinner

**$59 per person**
Prices are Subject to Applicable Service Charge and Tax
Silver Wedding Package

- All Kingsgate Package Inclusions

- Selection of One Displayed Hors d’oeuvre and One Passed Hors d’oeuvre

- 4-Hour Unlimited Premium Brand Liquor, Beer & Wine Bar

- Bridal Amenity Placed in Suite

- Specialty Staging for Bridal Party, DJ, or Band

- Artfully Prepared Tasting for Two by our Talented Chefs

- Champagne Toast for Bridal Party

- Assorted Centerpiece Selection

- Complimentary House Music for your Cocktail Hour

- Earn Marriott Rewards Points

- Complimentary Ficus Tree Décor with lighting
Silver Wedding Package

Displayed Hors D'oeuvres (Select One)

- Domestic Cheese Display
- Fresh Fruit Display
- Vegetable Crudité

Butler Passed Hors D'oeuvres (Select One)

- Blackened Chicken Tartlet with Guacamole & Sour Cream
- Smoked Salmon Rose on Toast Points
- Grilled Eggplant and Herbed Goat Cheese
- Turkey & Bacon Pinwheel
- Pearlini Mozzarella & House Dried Tomato Skewers
- Smoked Chicken and Boursin Bruschetta
- Vegetarian Spring Roll
- Quesadilla (Smoked Chicken or Vegetarian)
- Spanakopita
- Italian Sausage Stuffed Mushroom Caps

Choice of Soup or Salad
Soup & Salad Selections Listed on Page 20

Entrée

- Grilled Salmon
  Herb Buttered New Potatoes, French Green Beans and Wilted Spinach with a Port Wine Sauce

- Herb-Roasted Chicken
  with assorted mushrooms, baby onions, crisp pancetta & marsala sauce

- Prosciutto-Wrapped Chicken Breast
  Basil Pesto Orzo Pasta & Rataouille with a Madeira Demi Glaze

- Roasted Strip Loin of Beef
  Dauphinoise Potato, Mushroom & Caramelized Leek Ragout & Asparagus with a Zinfandel Demi Sauce

- Grilled Culotte Steak
  Sweet pepper and mushroom ragout, sour cream mashed potatoes and roasted asparagus
  *Freshly Brewed Starbucks Coffee, Herbal & Iced Tea Service Included with Dinner

$65 per person
Prices are Subject to Applicable Service Charge and Tax
Gold Wedding Package

- All Kingsgate Package Inclusions
- Late-Night Flavored Coffee Station
- Upgraded Honeymoon Suite for the Bride and Groom
- 2 Complimentary Rooms for Parents of the Bride & Groom
- Personalized Wedding Website to Share Wedding Details
- Selection of 2 Passed Hors D’oeuvres
- Artfully Prepared Menu Tasting for Four
- Specialty Staging for Bridal Party, DJ, or Band
- Complimentary Slide Show Production During Cocktails
- Waived Room Fee for Next-Day Wedding Brunch
- 4 Hour Unlimited Premium Brand Liquor, Beer & Wine Bar
- Complimentary Chair Covers
Gold Wedding Package

Butler Passed Hors D’oeuvres (Select Two)

- Blackened Chicken Tartlet with Guacamole & Sour Cream
- Smoked Salmon Rose on Toast Points
- Grilled Eggplant and Herbed Goat Cheese
- Turkey & Bacon Pinwheel
- Pearlini Mozzarella & House Dried Tomato Skewers
- Smoked Chicken and Boursin Bruschetta
- Vegetarian Spring Roll
- Quesadilla (Smoked Chicken or Vegetarian)
- Spanakopita
- Italian Sausage Stuffed Mushroom Caps

Choice of Soup or Salad
Soup & Salad Selections Listed on Page 20

Entrée

- Grilled Salmon
  Herb Buttered New Potatoes, French Green Beans and Wilted Spinach with a Port Wine Sauce

- Pan-Roasted Chicken
  Fines Herb Linguini Twist & Asparagus with a Shrimp Scampi Sauce

- Prosciutto-Wrapped Chicken Breast
  Basil Pesto Orzo Pasta & Ratatouille with a Madeira Demi Glaze

- Roasted Strip Loin of Beef
  Dauphinoise Potato, Mushroom & Caramelized Leek Ragout & Asparagus with a Zinfandel Demi Sauce

- Grilled Salmon & Chicken
  Wild Rice & Orzo Pasta, Roasted Red Bell Peppers & Asparagus with a Chive-Vermouth Sauce

*Freshly Brewed Starbucks Coffee, Herbal & Iced Tea Service Included with Dinner

$72 per person
Prices are Subject to Applicable Service Charge and Tax
Platinum Wedding Package

- All Kingsgate and Gold Package Inclusions
- Champagne Toast for all Guests
- Selection of 2 Passed and 1 Displayed Hors d’oeuvres
- Intermezzo Course
- Complimentary Shuttle Service for Wedding Party*
- 4 Complimentary Valet Passes
- Selection of Chair Covers and Colored Sash
- 6 Complimentary Accent Lights
- Specialty Lighting for Head Table or Sweetheart Table
- Complimentary Projector & Screen for your Slideshow
- Napkin Color of your Choice
- Caminetto Breakfast for the Bride & Groom
- 4 hour Unlimited Premium Brand Liquor, Beer and Wine Bar

*Some Restrictions May Apply
Platinum Wedding Package

Displayed Hors D’oeuvres (Select One)

Domestic Cheese Display
Fresh Fruit Display
VegetableCrudité

Butler Passed Hors D’oeuvres (Select Two)

Bloody Mary Seafood Shooter
Carpaccio of Filet Mignon and Asparagus
Endive Lettuce Spear with Crab Salad
Curried Chicken Barquette with Toasted Almond and Grapes
Soft Brie with Mixed Berry Sauce on Baguette
Cucumber & Shrimp Canapé
Tartlette of Goat Cheese, Sun-Dried Tomato & Olive
Maryland Crab Cake with Remoulade
Grilled Chicken Satay with Honey Peanut Sauce
Bacon Wrapped Sea Scallops

Choice of Soup or Salad
Soups and Salad Selections listed on Page 20

Intermezzo
Choice of Lemon or Raspberry Sorbet

Entrée

Roast of Beef Tenderloin & Chicken
With Truffled Potato Puree and Roasted Asparagus with a Shallot Port Wine Sauce
Seared Chicken Breast & Crab Stuffed Shrimp
With Duchess Potato, Broccolini, Corn Puree and Madeira Sauce
Grilled Swordfish
With Potato Pearls, Fennel, Artichoke, Tomato, French Green Beans & Capers
Pan-Roasted Duck Breast
With Pea Tendrils & Gingered Sweet Potatoes with a Pomegranate Gastrique
Seared Mahi Mahi
With Sun-Dried Tomato CousCous and Grilled Zucchini with a Chermoula Sauce
Grilled Rib Eye Steak
With Dauphinoise Potatoes and Roasted Asparagus with a Cipollini Balsamic Demi Glaze

*Freshly Brewed Starbucks Coffee, Herbal & Iced Tea Service Included with Dinner

$89 per person
Prices are Subject to Applicable Service Charge and Tax
Soup & Salad Selections

Please select one of the following:

**Five Onion Soup Au Gratin**

**Corn & Clam Chowder**

**Smoked Tomato with Crisp Bacon**

**Butternut Squash and Candied Walnuts**

**Vegetarian Vegetable with Basil Oil**

**Lobster Bisque with Fines Herbs en Croute**

**Minestrone with Parmesan Crouton**

**Wild Mushroom with Chopped Chive**

**Cold Cantaloupe and Basil with Crisp Prosciutto**

**Tomato Gazpacho**

**Market Fresh**

Baby Organic Field Greens, Garnished with Cucumbers, Carrots & Teardrop Tomato

With Herb Vinaigrette

**Romaine & Radicchio**

Hearts of Romaine & Radicchio with Shaved Parmesan Cheese, Kalamata Olives & Seasoned Crouton

With Creamy Garlic Dressing

**Spinach Salad**

Crisp Baby Spinach & Arugula with Orange, Shaved Manchego Cheese & Macerated Red Onion

With Tarragon Vinaigrette

**Baby Field Greens**

Baby Organic Field Greens with Roasted Bell Peppers, Olives, Marinated Artichokes and Feta Cheese

With Balsamic Vinaigrette
The KINGSGATE BUFFET

Buffet Salad Station Includes:
Garden Salad with Assorted Dressings
Green Bean Roasted Potato Salad with Sun-Dried Tomatoes, Black Olives & Pancetta
Farfalle Pasta with Broccoli, Roasted Peppers, Goat Cheese & Pine Nuts

Select (2) Entrée Selections:
Sautéed Breast of Chicken with Prosciutto, Fontina Cheese & Tomato Coulis
Roast Sliced Sirloin of Beef with Rosemary Jus & Caramelized Shallots
Roast or Smoked Loin of Pork with Bourbon Apple Butter
Roasted Salmon with Minted Citrus & Cous Cous
Vegetarian Lasagna

Select (2) Starch Items:
Dauphinoise Potatoes
Long Grain Wild Rice
Parsled New Potatoes
Four Cheese Tortellini
Roasted Garlic Mashed Potatoes
Whipped Sweet Potato Casserole
Rice Pilaf

Select (2) Vegetable Items:
Ratatouille
Marinated Asparagus
Green Beans Almandine
Ginger Glazed Carrots
Seasonal Vegetable Medley
Broccoli with Herbed Breadcrumbs
Zucchini Sautéed with Onion

Buffet Dinner Selection Includes:
Dinner Rolls & Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea & Iced Tea

Kingsgate Wedding Package Buffet Dinner - $59.00 Per Person
Gold Wedding Package Buffet Dinner - $72.00 Per Person
Platinum Wedding Package Buffet Dinner - $89.00 Per Person

*Each Additional Entrée - $4.50 Per Person
Please Add 24% Service Charge and 6 ½% Sales Tax
Wine, Beer, and Spirits

Unlimited Liquor, Beer, & Wine Bar
Included in Saturday Wedding Packages

Each Bar Package includes a variety of Premium Brand Liquors, Domestic and Imported Beer, Select Stone Cellar Wines, Soft Drinks, Assorted Juices and Bottled Water. The bar packages are based on package of choice and inclusive of all bartender fees. To upgrade to Deluxe Brand Liquor, Beer, and Wines, an additional fee of $2.00 per person, per hour will be added to your package price.

$8.00 Each Additional Hour of Premium Hosted Bar Beyond Package Offering
$10.00 Each Additional Hour of Deluxe Brand Liquor, Beer, and Wine

Premium Bottled Beer Selections (Choice of 1 Beer per Category)
Domestic Premium: Budweiser & Michelob Ultra
Domestic Light: Bud Light, Bud Light Lime, Miller Lite, Coors Lite
Craft: Samuel Adams, Sierra Nevada Pale Ale, Blue Moon Belgian White, Sam Adams Seasonal
Regional Craft: Great Lakes Regional
Import Premium: Amstel Light, Heineken, Corona Extra, Corona Light, Stella Artois Lager

Premium Wines Include: Stone Cellar Chardonnay, Merlot, Cabernet, Beringer White Zinfandel

Premium Brand Liquors Include: Canadian Club, Jim Beam, Grant’s Family Reserve Scotch, Gordon’s Gin, Gordon’s Vodka, Cruzan Aged Light Rum, Jose Cuervo Gold, Korbel

Deluxe Wines Include: Beaulieu Vineyard Merlot, Cabernet Sauvignon and Chardonnay.

Deluxe Brand Liquors Include: Canadian Club, Makers Mark, Jack Daniels, Dewars White Label, Beefeater Gin, Smirnoff Vodka, Bacardi Superior, Captain Morgan Spiced Run, Jose Cuervo Gold, Korbel, Bailey’s Irish Cream, DiSaronno, Amaretto, Frangelica, Kahula, Southern Comfort

Please add 24% Service Charge and 6.5% Sales Tax
We offer unparalleled services that your guests will appreciate, from valet parking and spacious guestrooms to private pre-reception areas, breathtaking indoor and outdoor ceremony venues and specialty linens and chair covers, as well as many other wedding extras such as distinctively designed place cards, cake boxes and guest books. Marriott can create a day that’s special for everyone.
Additional Enhancements: Dessert Displays

**Chocolate Fondue**
Dark and white chocolate, cubed pound cake, fresh strawberries, pineapple and cantaloupe, marshmallows and graham crackers
$8.50 per person

**Sweet Sensations**
Pecan diamonds, mini éclairs, cream puffs, fresh fruit tartlets, lemon bars, chocolate dipped strawberries, exotic fruit mousse cups, and white chocolate almond clusters
$5.50 per person

**Candy Shop Buffet**
Lemonheads, Mike & Ikes, M & M’s, Red Hots, Gummy Bears, Whoppers, Sour Patch Kids, Skittles, Reese’s Pieces, Snow caps.
$4.00 per person

**Chocolate Dipped Strawberries**
Your guests will enjoy a combination of rich dark chocolate and white chocolate covered strawberries served with each slice of wedding cake
$1.50 per person

**Ice Cream Sundae Bar**
Make your own sundaes offered with chocolate, vanilla and strawberry ice cream, hot fudge, strawberry, and butterscotch sauces, maraschino cherries, pecans, m&m’s, cookie crumbs, chocolate sprinkles, crushed pineapple and whipped cream
$6.50 per person

**International Coffee Station**
Freshly brewed Starbuck coffee, specialty teas with cordials and liquors to compliment the grand finale: whipped cream, white and milk chocolate shavings, and maraschino cherries.
Tended by a coffee barista
$9.50 per person
**Additional Enhancements**

**Specialty Bride and Groom Drinks**
What better way to personalize your reception than creating a bride and groom specialty drink? To be butler passed upon guest arrival.

**After Party Snack**
Bring on the fun by surprising your guests with a late night snack! Choose from mini burgers & fries, chili dogs & pizza.

**Wine Service During Dinner**
For that extra touch of elegance, offer wine service during dinner for your guests.
See our Catering Sales Manager for a detailed wine list.

**Spotlight your Wedding Cake**
Make your cake the centerpiece of the evening by spotlighting it, ensuring that all your guests get a good look.

**Monogrammed Initials**
Add an extra bit of drama to your wedding reception by having your monogrammed initials displayed on the dance floor or above the head table.

**Custom Sculpted Ice Carving**
Sure to make a big impact and add some fun to the evening.

**Breakfast for Two**
Choose from breakfast in bed or a welcoming dining experience in our Camineto Restaurant.

**Cincinnati Gift Baskets for Out of Town Guests**
Have a lot of guests coming in from out of town? Welcome them to the city with our beautifully designed and custom created Cincinnati Gift Baskets, which will be personally delivered to each guests' room.
Sunday Brunch Buffet

Sliced fresh fruit
Assorted breakfast breads with butter and jelly’s
Assorted cereals and milk
Organic baby field greens with assorted dressings
Roasted potato, green bean, and sweet pepper salad
Antipasti pasta salad
Scrambled eggs
Crisp bacon and sausage links
Dauphinoise potatoes
Cheese tortellini in tomato basil sauce with zucchini and mushrooms
Steamed asparagus and carrots

Choice of:
Roasted sirloin of beef, Turkey breast, or Honey glazed ham

$31 per person
Prices are Subject to Applicable Service Charge and Tax
The ceremony and reception are just the beginning. Let the romance continue. Imagine a gorgeous honeymoon suite with champagne, chocolate covered strawberries and breakfast in bed. Choose from our romantic honeymoon packages, available at more than 2,500 hotels and resorts worldwide for a unique destination wedding.
Where will your guests stay?

Have them take the elevator home – Ask about special group rates for rooms!
Food and Beverage
Due to liability and legal restrictions, all food and beverage served in the hotel is to be provided by the Hotel. The hotel reserves the right to charge for any beverages and food supplied in violation of this policy. Dietary substitutions can be made available upon prior request. Any food and beverage functions canceled are subject to a cancellation fee based on the sales contract. Food and beverage prices may change without notice.

Alcohol
If alcoholic beverages are to be served on the Hotel premises (or elsewhere under the Hotel’s alcoholic beverage license) the Hotel will require the beverages to be dispensed by hotel servers and bartenders only. The alcoholic beverage license requires the Hotel to (1) request proper identification (photo I.D.) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produces and (2) refuse alcoholic beverage service to any person who, in the hotel’s judgment, appears intoxicated.

Guarantees
Guaranteed numbers of guests is required a minimum of five (5) business days prior to the function and is not subject to reduction. You will be billed for the guaranteed number or actual attendance, whichever is greater.
Deposit
Upon signing of the sales contract, a 20% deposit will be due. This deposit is non-refundable and will be applied to the Master Account.

Payment
The Hotel accepts all major credit cards, cashier’s check, or cash. Payment must be received three (3) business days before your function with your final guarantee. Your Sales Manager will be delighted to provide you with further information on payment plans.

Service Charge and Tax
Service charge of 24% and 6.5% sales tax will be added to all food and beverage, facility fees, and audio visual equipment. Service charge and tax are subject to change.

Audio-Visual
Kingsgate Conference Hotel has an In-House Event Technology Department with over $1 Million of equipment on-site. Kingsgate encourages you rent our equipment to help insure the success of your event, however, should you use an outside company, you will need to have a Kingsgate Waiver signed by the vendor. If you choose to bring in your own equipment, a Support Package is required to make sure your presentation is top notch - cost is $125.

Function Space
The Hotel has reserved adequate function space based on the contracted number of people and set requirements. Should the number of people or set requirements change, the Hotel reserves the right to reassign any or all of the function space.