Congratulations on your Engagement!

The University of Cincinnati campus is an ideal location to host your special event, and more couples are selecting Tangeman University Center as their choice of venue for their celebration. Tangeman University Center (TUC) is just minutes from Downtown Cincinnati and 15 miles north of the Greater Cincinnati Airport.

Whether your wedding plans include a simple celebration of cake and champagne or a seated multi-course meal, the culinary teams at University of Cincinnati will assist you in creating the most elegant memories. With numerous menu options and types of dining available, we are able to customize your gathering to reflect your style and taste. With our experienced wait staff and exceptional food, artfully prepared by our executive chefs, our focus is on providing great cuisine, professional staff, and making your wedding unique.

Our on-site Event Coordinator will work with you to ensure seamless execution of your special day. Please contact Conference & Event Services at 513-558-1810 or event.services@uc.edu to check availability and to schedule a facility tour. Room rental fees apply.

**Tangeman University Center**

The state-of-the-art building sits on MainStreet, in the heart of campus, and features the Great Hall with an outdoor terrace overlooking campus. Great Hall is the perfect venue for your wedding reception and accommodates up to 400 guests. The TUC Front Porch is also a unique location for wedding ceremonies and features great architectural detail and expansive seating area. Mick & Mack’s Café in TUC is a warm, contemporary environment featuring a fireplace and panoramic views of campus and is available for pre and post wedding meals, such as a rehearsal dinner or brunch. Custom menus and seating available for up to 120 guests.

**TUC features include:**

- **Great Hall**
  - A blank canvas to create a unique event atmosphere
  - Flexible room layouts to accommodate many set-up styles, 400-seat banquet capacity
  - 16’ x 24’ Stage
  - Outdoor terrace overlooking campus
- Outdoor ceremony location
- Mick & Mack’s Contemporary Café for pre and post wedding meals
All-Inclusive Wedding Package in Tangeman University Center

To celebrate your special day with ease and elegance, please view our all-inclusive wedding package details below. Additional wedding amenities are available and all packages and menus can be customized to best serve you and your guests.

Wedding Package Details

- Great Hall Room Rental
- Stage, Tables, and Red & Black Chairs in Great Hall
- Audiovisual Package for Lighting and Video Presentations
- Bridal Party Staging Room
- Parking for all Guests
- Consultation with our On-Site Event Coordinator
- Selection of Two Displayed Hors d’oeuvres
- Selection of Dinner Entrée with Choice of Two Sides
- 4-Hour Unlimited Premium Brand Liquor, Beer & Wine
- Tasting for Two People
- Champagne Toast for Bridal Party
- Coffee and Tea Service
- Bride & Groom room at Kingsgate Marriott on Wedding Night
- Guest Room Block at Kingsgate Marriott*
- Choice of Red, Black, or White Table Linens and Napkins
- China, Silverware & Stemware for Champagne Toast
- Skirted Cake Table with Cake Cutting
- Mirror Base Centerpieces with Votive Candles
- Digital Signage throughout Tangeman University Center
- Coordination of Deliveries

$65 per person

*Based on availability

Additional Services & Amenities

- Menu Cards
- White Glove Butler-Passed Hors d’Oeuvres
- Poured Wine and Champagne Toasts
- Upgraded Beer, Wine, Liquor
- Additional Linen and Napkin Colors
- Floor Length Table Linens
- Chair Covers
- Ice Sculptures
- Chocolate Fountain
- Bearcat Mascot Appearance
- Football Stadium Scoreboard Message
- Valet Parking
- Coordination of Vendor Deliveries
- On-Campus Ceremony

* These services and amenities are optional and can be added to your package for additional fees.

Deposits & Payments

$1,000 deposit required with signed contract. 50% of total estimated bill will be due 30 days prior to event. Final bill will be sent within 72 hours of event. Final payment will be due within 48 hours of final bill.

Food & Beverage

Food and Beverage, with the exception of the wedding cake and party favors, must be catered by Classic Fare Catering. Our catering department is happy to accommodate custom menus, food allergies, and vegetarian and vegan requests. Children's menu pricing available upon request. Please consult your Event Coordinator for additional selections and pricing.

Bartender fees are included in package price.

Tax & Service Charges

A 6.75% sales tax will be added to all food and beverage. A 20% service fee will be added to the overall invoice.
All-Inclusive Wedding Package Menu Selections

Displayed Hors d’oeuvres (Choice of Two)
Spinach and Artichoke Dip with Pita Chips
Dips and Dippers: Variety of Pita Bread, Bread Sticks, Focaccia Bread, and Cheese Sticks with Hummus and Cilantro Salsa
Domestic and Imported Cheese Selection with Fresh Fruit Garnish and Assorted Crackers
Grilled Vegetable Display with Assorted Dips
Crudités: Fresh Market Vegetables with Assorted Dips
Sliced Seasonal Fruit served with a Honey Yogurt Dip

Entrée Selections (Choice of One)
All entrées are accompanied by house salad, rolls and butter, freshly brewed regular and decaffeinated coffee, hot tea, and iced tea.
Grilled Breast of Chicken with a Brie and Carmelized Shallot Cream Sauce
Boneless Breast of Chicken with Fresh Mushrooms and a Creamy Gorgonzola Cheese Sauce
Grilled Breast of Chicken with Spinach and Goat Cheese
Orange Roughy with a Lemon Butter Sauce
Spicy Glazed Salmon with a Citrus Beurre Blanc
Pork Tenderloin with a Provençal Sauce
Pork Chops with Apple Maple Sauce
Custom Vegetarian Options Available

Sides (Choice of Two)
Fresh Steamed Broccoli
Medley of Seasonal Vegetables
Italian-Style Roasted Vegetables
Green Beans Almondine
Roasted Garlic Red Skin Potatoes
Au Gratin Dauphinois
Fluffy Whipped Potatoes
Wild Rice Blend
Mediterranean Vegetable Ratatouille

You may choose one entrée listed above. Additional $4.00 per person for two different entrée options or buffet style. If you choose two entrées, the number of each entrée to be prepared must be specified at the time of your final guarantee. Special dietary needs can be accommodated at the same rate as your dinner entrée.
Customize Your Wedding

The University of Cincinnati has multiple amenities available for your ceremony and reception. From catering services and on-site coordinators to an appearance from our very own Bearcat Mascot, you can customize your wedding to make UC the perfect place for your special day.

Facility rental fee is $1,500

Facility Rental Includes
• Consultation with our On-site Event Coordinator
• Rental of Great Hall (5 hours of event time)
• Stage, Tables, and Red & Black Chairs in Great Hall
• Audiovisual Package for Lighting and Video Presentations
• Bridal Party Staging Room

Catering Services Includes
• On-Site Event Coordinator
• Coffee and Tea Service
• Choice of Red, Black or White Table Linens and Napkins
• China and Silverware
• Skirted Cake Table
• Skirted Buffet and Head Table

Optional Services & Amenities*
• Mirror Base Centerpieces with Votive Candles
• Menu Cards
• Cake Cutting
• White Glove Butler-Passed Hors d’œuvres
• Poured Wine and Champagne Toasts
• Additional Linen and Napkin Colors
• Floor Length Table Linens
• Chair Covers

  • Ice Sculptures
  • Chocolate Fountain
  • Bearcat Mascot Appearance
  • Football Stadium Scoreboard Message
  • Digital Signage throughout Tangeman University Center
  • Valet Parking
  • Coordination of Vendor Deliveries
  • On-Campus Ceremony

*Consult your Event Coordinator for pricing
**Deposits & Payments**

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**Food & Beverage**

Food and Beverage, with the exception of the wedding cake and party favors, must be catered by Classic Fare Catering. Our catering department is happy to accommodate custom menus, food allergies, and vegetarian and vegan requests. Children's menu pricing available upon request. Please consult your Event Coordinator for additional selections and pricing.

**Food & Beverage Minimum**

There is a minimum food and beverage revenue of $5,000. The minimum anticipated food and beverage revenue does not include taxes or service, facility rental, or any other miscellaneous charges incurred for your event.

**Bar Service Labor Charges**

Bartender rate is $150 with a four-hour minimum. One bartender is required for every 50 guests, with an additional charge of $37.50 per hour for each additional hour over the four hour minimum.

**Tax & Service Charges**

A 6.75% sales tax will be added to all food and beverage. A 20% service fee will be added to the overall invoice.
Example Menu Selections

**Hot Hors d’oeuvres**

- Mushrooms Stuffed with Spinach and Cheese | $2.15
- Miniature Egg Rolls with Sweet & Sour Sauce | $2.00
- Crabmeat Stuffed Mushrooms | $2.15
- Chicken and Mushroom in Phyllo | $2.15
- 2oz. Crab Cakes with Rémoulade Sauce | $3.75
- Coconut Shrimp with Dipping Sauce | $2.40
- Beef Satay with Plum Dipping Sauce | $2.50

**Chilled Hors d’oeuvres**

- Seasonal Melon Wrapped in Prosciutto | $2.50
- Chef’s Assorted Canapés | $2.50
- Crostini with Goat Cheese, Asparagus, and Tomato | $2.50
- Salami Cornets | $2.00
- Smoked Salmon with Cream Cheese on Pumpernickel | $2.50
- Beef Tenderloin with Horseradish Cream on French Bread | $2.75

**Displays**

- Spinach and Artichoke Dip with Pita Chips | $3.20
- Dips and Dippers: variety of Pita Bread, Bread Sticks, Focaccia Bread, and Cheese Sticks with Hummus and Cilantro Salsa | $3.15
- Domestic and Imported Cheese Selection with Fresh Fruit Garnish and Assorted Crackers | $3.75
- Grilled Vegetable Display with Assorted Dips | $3.75
- Crudites: Fresh Market Vegetables with Assorted Dips and Sliced Seasonal Fruit served with a Honey Yogurt Dip | $4.00
- Wheel of Brie Baked en Croûte with a Raspberry Coulis | $140.00 (Serves 35)
All entrées are accompanied by house salad, rolls and butter, freshly brewed regular and decaffeinated coffee, hot tea, and iced tea.

**Chicken**

- Grilled Breast of Chicken with a Brie and Caramelized Shallot Cream Sauce | $17.50
- Boneless Breast of Chicken with Fresh Mushrooms and a Creamy Gorgonzola Cheese Sauce | $17.50
- Grilled Breast of Chicken with Spinach and Goat Cheese | $17.25

**Beef**

- Three Peppercorn Crusted Beef Tenderloin with a Green Peppercorn Sauce | $24.50
- Grilled Filet of Beef with a Cabernet Sauvignon Sauce | $25.00

**Seafood**

- Orange Roughy with a Lemon Butter Sauce | $18.00
- Spicy Glazed Salmon with a Citrus Beurre Blanc | $18.00

**Pork**

- Pork Tenderloin with a Provençal Sauce | $18.00
- Pork Chops with Apple Maple Sauce | $17.00

**Entree Duos**

- Herb and Spiced Beef Tenderloin with a Red Wine Shallot Sauce | $23.50
- Breast of Chicken with a Rosemary Orange Butter Sauce

- Medallions of Beef with a Merlot Demi-Glace | $25.00
- Filet of Norwegian Salmon with a Lemon Dill Sauce

- Petite Filet with a Roasted Garlic and Onion Bordelaise | $28.00
- Jumbo Shrimp cooked in Scampi Butter

**Entree Trios**

- Tender Medallions of Beef, Pork, and Breast of Chicken with Sauce Chanterelle | $30.00

**Sides (Choice of Two)**

- Fresh Steamed Broccoli
- Medley of Seasonal Vegetables
- Italian-Style Roasted Vegetables
- Green Beans Almondine
- Roasted Garlic Redskin Potatoes
- Au Gratin Dauphinois
- Fluffy Whipped Potatoes
- Wild Rice Blend
- Mediterranean Vegetable Ratatouille
All Dinner Buffets are accompanied by a salad, vegetable, starch, rolls and butter, freshly brewed regular and decaffeinated coffee, hot tea, and iced tea.
$29.00 per person.

**Entrée Options (Choice of Two)**
- Grilled Chicken Breast in a White Zinfandel Cream Sauce topped with Tomatoes, Mushrooms, and Scallions
- Grilled Breast of Chicken with Spinach and Feta Cheese
- Roast Top Sirloin of Beef with a Green Peppercorn Sauce
- Petite Filet Mignon with a Cream Sauce
- Maple Glazed Pork Loin with a Fruit Chutney
- Roasted Pork with an Herbed Cream Sauce
- Filet of Salmon with a Mustard Dill Sauce
- Filet of Sole with Shrimp Butter
- Cheese Tortellini with a Crabmeat Cream Sauce
- Eggplant Parmesan with Garlic Herb Marisara, Fresh Spinach, and a Five Cheese Blend

**Starch & Vegetable Options (Choice of Two)**
- Fresh Steamed Broccoli
- Medley of Seasonal Vegetables
- Italian-Style Roasted Vegetables
- Green Beans Almondine
- Roasted Garlic Redskin Potatoes
- Au Gratin Dauphinois
- Fluffy Whipped Potatoes
- Wild Rice Blend
- Mediterranean Vegetable Ratatouille

**Salad Options (Choice of One)**
- Caesar Salad with Grated Parmesan Cheese and Garlic Croutons
- Sliced Navel Oranges and Seasonal Berries on Mixed Field Greens
- Baby Field Greens, Diced Tomatoes, Red and Yellow Peppers with Croutons
- California Mixed Greens with Marinated Tomatoes, Cucumber, and Onions
- Boston Bib and Romaine Lettuce with Sliced Strawberries, Bermuda Onions, Plum Tomatoes, Feta Cheese, and Mushrooms
- Spinach Salad with Mandarin Oranges and Red Onions

**Dressings Available (Choice of Two)**
- Balsamic Vinaigrette, Citrus Vinaigrette, Dill Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Ranch, Peppercorn Ranch, Southwestern Ranch, French, Italian, and Thousand Island
Specialty Stations

**Carving Stations**

**New York Strip**
with Assorted Silver Dollar Rolls, Pommery Mustard, Horseradish, and Mayonnaise

Price Reflects a Minimum of 25 Pieces

| $7.75 |

**Cajun Breast of Turkey**
with Petite Multi-Grain Rolls and Red Pepper Mayonnaise

| $5.75 |

**Five Spiced Tenderloin of Beef**
with Herbed Mayonnaise and Green Peppercorn Sauce

| Market Price |

**Baked Virginia Ham**
with Curried Fruit Relish and Buttermilk Biscuits

| $5.75 |

**Roasted Loin of Tuna**
with Petite Croissants, Tarragon Mayonnaise, and Dill Mustard

| $7.50 |

**Roast Prime Rib of Beef**
with Silver Dollar Rolls, Creamy Horseradish, and Chipotle Mayonnaise

| $6.50 |

**Marinated Roast Pork Tenderloin**
with Assorted Rolls, Curry Rosemary, and Creamy Tarragon Sauces

| $6.00 |

**Specialty Stations**

**Caesar Salad Station**
Freshly Chopped Romaine Lettuce, Grilled Chicken with Garlic Croutons, and Parmesan Cheese

Price Reflects a Minimum of 25 Pieces

| $4.75 |

**Pasta Station**
Tri-Colored Cheese Tortellini with a Crabmeat Cream Sauce, Penne Pasta with Sundried Tomatoes, Parmesan, Garlic, and Olive Oil

| $5.50 |

**Oriental Stir-Fry**
Marinated Chicken and Beef Strips Sautéed with a Medley of Fresh Vegetables in a Teriyaki Sauce, and Steamed Rice

| $5.50 |
## Specialty Stations

### Fiesta Nacho Bar
Tri-Colored Corn Chips served with Refried Bean and Cheese Dip, Jalapeño Peppers, Salsa, Sour Cream, Guacamole, Olives and Scallions

Price Reflects a Minimum of 25 Pieces

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<td>$3.50</td>
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### Mashed Potato Bar
Mashed Potatoes accompanied with Garlic, Horseradish, Sour Cream and Chives, Grilled Mushrooms, Cheddar Cheese and Gravy

Price: $4.75

### Little Italy
Mixed Greens accompanied with Prosciutto, Provolone, Salami, Pepperoncini, Tomatoes, Roasted Bell Peppers, Olives, Mushrooms, Croutons, Parmesan, Oil and Vinegar, and Italian Breads

Price: $4.20

### Cincinnati Chili Dog
A specially made Hot Dog in a fresh Bun with Mustard and Cincy-style Chili, topped with Onions and shredded Cheddar Cheese

Price: $3.00

### Late Night Snack Stations

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Potato Chips and Pretzels</td>
<td>$9.00 per pound</td>
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<tr>
<td>Salted Peanuts</td>
<td>$12.00 per pound</td>
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<tr>
<td>Mixed Nuts</td>
<td>$14.00 per pound</td>
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<tr>
<td>Trail Mix</td>
<td>$14.00 per pound</td>
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<tr>
<td>Corn Tortilla Chips with Fresh Salsa</td>
<td>$13.00 per pound</td>
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<tr>
<td>Mini Beef or Chicken Sliders Bar</td>
<td>$9.00 per pound</td>
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<tr>
<td>Party Pizzas</td>
<td>$9.00 per pound</td>
</tr>
<tr>
<td>Coffee Bar</td>
<td>Priced per selections</td>
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<tr>
<td>Dessert Bar</td>
<td>$5.50</td>
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Price Reflects a Minimum of 25 Pieces
Service by the Hour, Per Person

<table>
<thead>
<tr>
<th>Wine &amp; Beer Only</th>
<th>Name Brands</th>
<th>Premium Brands</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Hour</td>
<td>$7.75</td>
<td>$8.25</td>
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<tr>
<td>2 Hours</td>
<td>$11.75</td>
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<tr>
<td>3 Hours</td>
<td>$14.75</td>
<td>$15.25</td>
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<tr>
<td>4 Hours</td>
<td>$17.25</td>
<td>$18.25</td>
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<tr>
<td>5 Hours</td>
<td>$20.75</td>
<td>$21.25</td>
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Full Hosted Bar

<table>
<thead>
<tr>
<th>Wine &amp; Beer Only</th>
<th>Name Brands</th>
<th>Premium Brands</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>$9.00</td>
<td>$13.00</td>
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<td>$12.00</td>
<td>$18.25</td>
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<td></td>
<td>$14.00</td>
<td>$21.25</td>
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Service by the Drink

<table>
<thead>
<tr>
<th>Hosted Bar</th>
<th>Cash Bar</th>
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<tbody>
<tr>
<td>Name Brands</td>
<td>$5.50</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>$6.50</td>
</tr>
<tr>
<td>Imported Beers</td>
<td>$5.50</td>
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<tr>
<td>Domestic Beers</td>
<td>$4.50</td>
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<tr>
<td>House Wine</td>
<td>$5.50</td>
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<tr>
<td>Soft Drinks</td>
<td>$1.50</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$2.25</td>
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<tr>
<td>Bottled Juices</td>
<td>$2.00</td>
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</table>

Keg Beer

<table>
<thead>
<tr>
<th>Domestic</th>
<th>Imported</th>
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<tbody>
<tr>
<td>$325.00</td>
<td>$375.00</td>
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Approximately 150 servings

Poured Wine and Champagne Toasts are available upon request. Ask for details.

Liquor Selections

Varieties include selections comparable to:

**Name Brands**
- Jim Beam Bourbon
- Smirnoff Vodka
- Jose Cuervo Gold Tequila
- Soft Drinks
- Cutty Sark Scotch
- Gordon’s Gin
- House Selected Wine
- Bottled Juices
- Segram’s 7 Blended Whiskey
- Ron Rico Rum
- Imported and Domestic Beer
- Bottled Water

**Premium Brands**
- Maker’s Mark Bourbon
- Crown Royal Whiskey
- Bacardi Rum
- Imported and Domestic Beer
- Bottled Water
- Chivas Regal Scotch
- Absolut Vodka
- Cuervo Tequila
- Soft Drinks
- Jack Daniel’s Whiskey
- Tanqueray Gin
- House Selected Wine
- Bottled Juices