



2020

*Wedding Packages
& Catering Menus*



Holiday Inn

CINCINNATI AIRPORT

Elegant Package

To Include

One Salad

Choice of

Traditional Caesar, Mixed Greens Salad, or Garden Salad

Premium Salad Selections (Add \$1.00 Per Person)

Bacon and Mushroom Spinach Salad, Caprese, Kentucky Bibb Salad with Artichoke Hearts

One Plated Meal Selection

Choice Of

Oven Roasted Chicken Breast w/ Grain Mustard Sauce, Sweet Potato Mash, and Vegetable Medley

Pecan and Panko Encrusted Chicken with Maple Bourbon Sauce, Garlic Mashed Potatoes,
and Southern Green Beans

Herb Grilled Chicken Breast with White Wine Butter, and Glazed Carrots

Premium Entrée Selection (Add \$2.00 Per Person)

Chicken Roulade Stuffed with Spinach, Feta, Sundried Tomato and Artichoke Hearts, Roasted Red Skin Potatoes,
and Asparagus

Three Hour Hosted Bar

Domestic Beer and House Wine

Décor and Services

White and / or Black Table Linen

Choice of Colored Napkins

Choice of One House Centerpiece

Dance Floor

Cake Cutting Services

Tasting with Chef

Catering Manager to Assist in Planning of all Aspects of Wedding Pertaining to Venue

Indulgent Package

To Include

One Appetizer Display

Choice of

Fruit and Cheese or Vegetable Crudite

One Salad

Choice of

Traditional Caesar, Mixed Greens Salad, or Garden Salad

Premium Salad Selections (Add \$1.00 Per Person)

Bacon and Mushroom Spinach Salad, Caprese, or Kentucky Bibb Salad with Artichoke Hearts

One Plated Meal Selection

Choice Of

Oven Roasted Chicken Breast w/ Grain Mustard Sauce, Sweet Potato Mash, and Vegetable Medley

Pecan and Panko Encrusted Chicken with Maple Bourbon Sauce, Garlic Mashed Potatoes,
and Southern Green Beans

Herb Grilled Chicken Breast with White Wine Butter, and Glazed Carrots

Sliced Roast Pork Loin with Smokey Bacon Gravy, Cheddar Mashed Potatoes, and French Green Beans

Seared Salmon Topped with Zesty Pineapple Salsa, Jasmine Rice, and Asparagus

Premium Entrée Selection (Add \$2.00 Per Person)

Chicken Roulade Stuffed with Spinach, Feta, Sundried Tomato and Artichoke Hearts, Roasted Red Skin Potatoes,
and Asparagus

Baked Mahi Mahi with Orange Dill Butter, Polenta, and French Green Beans

Four Hour Hosted Bar

Domestic Beer and House Wine

Décor and Services

White and / or Black Table Linen

Choice of Colored Napkins

Choice of One House Centerpiece

Dance Floor

Cake Cutting Services

Tasting with Chef

Catering Manager to Assist in Planning of all Aspects of Wedding Pertaining to Venue

Extravagant Package

To Include

Two Appetizer Displays

Fruit and Cheese Tray and Vegetable Crudite

One Salad

Choice of

Traditional Caesar, Mixed Greens Salad, or Garden Salad

Premium Salad Selections (Add \$1.00 Per Person)

Bacon and Mushroom Spinach Salad, Caprese, Kentucky Bibb Salad with Artichoke Hearts

Two Plated Entree Meal Selections

Choice Of

Oven Roasted Chicken Breast w/ Grain Mustard Sauce, Sweet Potato Mash, and Vegetable Medley

Pecan and Panko Encrusted Chicken with Maple Bourbon Sauce, Garlic Mashed Potatoes,
and Southern Green Beans

Herb Grilled Chicken Breast with White Wine Butter, and Glazed Carrots

Sliced Roast Pork Loin with Smokey Bacon Gravy, Cheddar Mashed Potatoes, and French Green Beans

Seared Salmon Topped with Zesty Pineapple Salsa, Jasmine Rice, and Asparagus

New York Strip with House Steak Butter, Garlic Mashed Potatoes, and Vegetable Medley

Grilled Flank Steak with Port Wine Demi, White Cheddar Au Gratin Potatoes, and Glazed Carrots

Premium Entrée Selection (Add \$2.00 Per Person)

Chicken Roulade Stuffed with Spinach, Feta, Sundried Tomato and Artichoke Hearts,

Roasted Red Skin Potatoes, and Asparagus

Baked Mahi Mahi with Orange Dill Butter, Polenta, and French Green Beans

Filet Mignon with Rosemary Demi, Roast Red Skin Potatoes, and Asparagus

Five Hour Hosted Bar

Domestic Beer and House Wine / Champagne Toast for All Guests

Décor and Services

White and / of Black Table Linen, Chair Covers and Sashes, and Head Table Drape

Choice of Colored Napkins

Choice of One House Centerpiece

Dance Floor

Cake Cutting Services

Tasting with Chef

Catering Manager to Assist in Planning of all Aspects of Wedding Pertaining to Venue

Vegetarian Entrée Options
(Available for substitute in all packages)

Choice Of

Penne Primavera with White Wine Butter Sauce or Marinara
Vegetable Lasagna with Basil Pesto Marinara, Mushroom Risotto, an Zucchini Origenatta
Seared Parmesan Herb Polenta Cakes, Wild Rice Blend, and Vegetable Medley

Kids Menu
(Ages 11 years old and younger)

Choice Of

Chicken Fingers and Fries
Cheeseburger and Fries

Junior Attendee Pricing Available Upon Request
(Ages 12 years old to 20 years old)

Dessert Add Ons

Individual Serving Hand Scooped Ice Cream

Choice of

Vanilla Bean, Cinnamon Crumb, and Black Raspberry Chocolate Chip

Choice of

Tiramisu

Carrot Cake with Cinnamon Crumb Ice Cream

Chocolate Peanut Butter Pie

New York Tall Cheesecake with Melba Sauce

Five Layer Chocolate Cake

Wedding Guest Rooms

Package Inclusions

**Complimentary Over Night Suite Accommodations for Bride and Groom Night of the Wedding
Two Complimentary Board Rooms for Dressing / Preparation Day of Wedding
Complimentary Shuttle Service to Ceremony Venues within 5 Mile Radius**

Group Sleeping Room Needs

**Negotiated Group Rates for 10 rooms for more
Custom Booking Link to Provide to Attendees**

Save More When You Book More

For anyone who books their wedding reception with us, we would be happy to offer the following discounts

20% off Bridal Shower

20% off Rehearsal Dinner of 20 people or more



Thank you for your consideration!

Packages can be customized to fit your specific requests and budget!
For more information, please contact:

Sales and Catering
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