



Graduate Cincinnati Wedding Packages

151 Goodman Street, Cincinnati, OH 45219

513 487 3856

graduatehotels.com/Cincinnati

All events are subject to 25% service Charge and 7% Sales Tax

Welcome

Graduate Cincinnati is truly a venue like no other. Rekindle the spirit of your alma mater at the smartest place to celebrate in town. Set right on the University of Cincinnati campus, we are the unique location for your special day. Whether you envision an intimate garden ceremony or an all-out bash, we have the perfect spaces to host your wedding and all the festivities in between, no matter the size. Our dedicated Wedding Specialist will personally work with you to create a day to remember.

Ceremony Packages

Ceremony Packages are available to accompany any wedding package.

1-hour rehearsal space

Complimentary Parking

2-hour vendor setup before the Ceremony

Multiple areas for photos

Complimentary setup and tear down of Ceremony Chairs

Fifth Third Plaza

Featuring a spectacular Water Feature, the plaza is our prime location for larger parties.

Available in conjunction with the Grand Ballroom.

\$1000 1-hour rental

East Gardens

Surrounded by beautiful landscaping, our intimate garden area, is perfect for smaller parties.

Available in conjunction with the Junior Ballroom.

\$750 1-hour rental

Reception Packages

Our all-inclusive packages are designed to simplify the planning process so that you can truly relax and enjoy your guests. Our Wedding Specialist will assist in all aspects of creating a personalized wedding day that reflects your unique style.

Tasting with our Award-Winning Executive Chef (up to 4 people)

Discounted Block Room Rates

Complimentary Parking for Your Guests

Complimentary Honeymoon Suite complete with Champagne and Strawberries (wedding night)

Bridal Suite *AND* Groom's Parlor

Endless Photo opportunity Sites

Complimentary Floor Length Linen

Complimentary Votive Candles and Round Mirrors for your Dinner Tables

Butler Passed hors D'oeuvres during your reception hour

Dry Snacks on Cocktail Tables Complimentary Cake Cutting

4-hour Bar Based on Package Selection

Late Night Coffee Station

Additional enhancements can be purchased separately. See our Wedding Specialist for details.

BACHELOR'S DEGREE

Selection of Two Passed Hors D'oeuvres

Oven Dried Tomato with Mozzarella and Basil

Curry Chicken Salad on Mini Naan

Breaded Artichoke Hearts with Goat Cheese

Vegetable Spring Rolls

Salad Course

Mixed Greens, Cucumber, Tomato, Carrot, Ranch and Balsamic Dressing

Breadbasket with Sea Salt Butter

Selection of up to Two Entrees

Searred Breast of Chicken Piccata, Lemon-Caper Butter Sauce, Broccolini, Orzo Timbale

Roasted Chicken Breast, Hunter's Sauce, Roasted Carrot, Yukon Gold Mashed Potatoes

Beef Short Rib Pot Roast, Cabernet Demiglace, Root Vegetables, Pearl Onions, Marble Potatoes

Searred Salmon, Saffron Butter Sauce, Roasted Fennel, Sautéed Lentils with Bacon

Bridal Party Champagne Toast

4 Hour House Beer and Wine Bar

\$82 per person

Additional enhancements can be purchased separately. See our Wedding Specialist for details.

MASTER'S DEGREE

*Selection of Two Passed **Hors D'oeuvres***

Bourbon Stewed Cherries and Ricotta Tart
Grilled Summer Sausage and Cheddar Skewer
Brie en Croute with Raspberry
Chicken Satay

*Selection of One **Hors D'oeuvres Display***

Regional Cheese Display
Lavash Crackers, Baguette, and Accompaniments
Vegetable Crudit 
Buttermilk Ranch, Benedictine Dip

Salad Course

Hearts of Romaine, Caesar's Dressing, Crostini, Parmesan, Pickled Red Onion
Breadbasket with Sea Salt Butter

Selection of up to Two Entrees or One Duet

Roasted Beef Tenderloin, Bourbon-Horseradish Demiglace, Baby Carrot, Mushroom-Barley Risotto
Parmesan Crusted Breast of Chicken, Mustard-Butter Sauce, Haricot Vert, Roasted Fingerling Potatoes
Miso Marinated Salmon, Roasted Cauliflower and Shitake Mushrooms, Pea Tendrils, White Truffle-Edamame
Risotto
Seared Halibut, Lime Cream, Ratatouille, Fregola Sarda
Duet of Filet and Salmon, Port Wine Demiglace, Asparagus, Rosti Potatoes
Duet of Chicken Breast and Lobster Ravioli, Sherry-Tarragon Cream Sauce, Corn Succotash, Blistered Grape
Tomatoes

Bridal Party Champagne Toast
4 Hour House Open Bar

\$97 per person

Additional enhancements can be purchased separately. See our Wedding Specialist for details

PhD Degree

Selection of Three Passed Hors D'oeuvres

Cantaloupe and Country Ham Skewer
Goat Cheese and Red Pepper Mousse in Cucumber
Chicken with Avocado on Corn Fritter
Mini Kobe Cheeseburgers
Honey Sriracha Chicken Meatballs
Bacon Wrapped Dates with Almond

Selection of Hors D'oeuvres Display

Mediterranean Dips
Hummus, Baba Ghanoush, Tzatziki, Olives, Sliced Cucumber, Pita
Fresh Fruit
Assortment of Berries and Melons, Gran Marnier Dip, Strawberry Dip
Cheese and Vegetable
Homemade Pimento Cheese, Cubed Domestic Cheeses, Crisp Vegetables, Saltine and Butter Crackers

Salad Course

Bouquet of Greens with Poached Baby Pear, Brie Cheese, Toasted Almonds, and Raspberry Vinaigrette
Breadbasket with Sea Salt Butter

Intermezzo Sorbet

Seasonal Selections

Selection of up to Two Entrees or One Duet

Grilled Filet Mignon, Cherry-Peppercorn Sauce, Asparagus, Mashed Yukon Gold Potatoes
Chilean Seabass, Chive Butter Sauce, Baby Carrots, Pommes Dauphinoise
Roulade of Chicken, Black Truffle Farce, Morel Demiglace, Haricot Vert, Chive Mashed Potatoes
Herb Crusted Lamb Rack Chops, Harissa Demi, Roasted Cauliflower, Creamy Polenta
Duet of Filet and Crab Cake, Whole Grain Demiglace, Asparagus, Horseradish Mashed
Duet of Filet and Sea Bass, Lobster Sauce, Haricot Vert, Fennel Jam, Roasted Fingerlings

Full Room Champagne Toast

4 Hour Premium Open Bar

\$117 per person

Additional enhancements can be purchased separately. See our Wedding Specialist for details

Multicultural Events

If you are planning an ethnic, religious or cultural celebration, please contact our wedding specialist to see the many ways we can accommodate your special day.

Vegetarian Alternatives

Butternut Squash Ravioli, Sage-Butter, Pine Nuts, Parmesan
Fried Eggplant, Zucchini Ribbons, Marinated Tomatoes, Pesto
Sweet Potato Hash, Miso-Brown Butter Grits, Sautéed Chard
Fried Green Tomato Napoleon, Fresh Mozzarella, Pesto, Red Pepper Coulis

Children's Options

Salad Course
Fresh Fruit Cup
Entrée Course, Choose One Selection per Event
Chicken Fingers, Wedge Fries, Broccoli, Cheese Sauce
Cheeseburger Sliders, Wedge Fries, Broccoli, Cheese Sauce
Baked Penne Macaroni and Cheese
Baked Penne with Marinara and Cheese

Additional enhancements can be purchased separately. See our Wedding Specialist for details

Unique Food Enhancements to Upgrade your Package

Specialty Salads

Baby Iceberg Wedge, Buttermilk Ranch, Tomatoes, Red Onion, Bacon
Heirloom Tomato, Basil, Fresh Mozzarella, Pesto Crostini, EVOO, and Balsamic Reduction
Mixed Greens with Roasted Beet, Goat Cheese, Pecans, and Orange Vinaigrette

\$3 per person

Amuse-Bouche Course

To Amuse the Mouth, a simple, bite sized hors D'oeuvres awaiting the guest as they are seated

Choose One;

Tuna, Avocado Aioli, Pea Shoots, Sweet Soy, Crispy Wonton
Cheddar Potato Croquette, Herb Sour Cream, Bacon Powder
Grilled Andouille, Grits Cake, Chipotle Mayo

\$5 per person

Appetizer Course

Choose One;

Fried Goat Cheese, Roasted Portobella Mushroom, Bell Pepper Coulis
Shrimp Cocktail, Classic Preparation
Seared Steak, Mozzarella, Tomato, Balsamic Pearls

\$8 per person

Candy Bar Station

Assortment of Candies presented in Apothecary Glasses

\$16 per person

Cupcake Display

Chocolate, Vanilla, Strawberry

\$12 per person

Ice Cream Sundae Bar

Vanilla Ice Cream, Warm Chocolate Fudge Topping, Caramel Sauce, Fresh Strawberries
Rainbow Sprinkles, Peanuts, Butterfinger, Oreo, and M&M pieces

\$8 per person

Mini Dessert Shooters Display

Southern Banana Pudding, Strawberry Shortcake, Black Forest Cake,
White Chocolate Mousse, Milk Chocolate Mousse

\$14 per person

Additional Offerings

Pre-Wedding Nibbles and Nosh

All Selections Accommodate 7 Guests and will be served in the Bridal Suite/Groom's Parlor

Tea Sandwiches

Egg Salad, Smoked Salmon with Chive Cream Cheese,
and Turkey with Raspberry Cream Cheese

\$36

Fresh Fruit

Assortment of Berries and Melons, Gran Marnier Dip, Strawberry Dip

\$36

Vegetable Crudité

Buttermilk Ranch, Benedictine Dip

\$42

Selection of Local and Domestic Cheeses, Lavash Crackers,
Baguette, and Accompaniments

\$77

Croissant Deli Platter

Smoked Ham, Turkey, Chicken Salad

Gruyere and Regional Cheddar

Heirloom Tomatoes, Crisp Greens, Grain Mustard, Herb Aioli

Fresh Croissant Basket

\$98

House Champagne

\$34 per bottle

Beer pricing based on selections

Additional enhancements can be purchased separately. See our Wedding Specialist for details

Late Night, Done Right

Cincinnati Chili Bar

Spaghetti, Kidney Beans, Diced Onion, Shredded Cheddar, Cincinnati Style Chili, Coney Hot Dogs, Mini Hot Dog Buns, Oyster Crackers, Mustard

\$18 per person

Cheeseburger Sliders

Cheddar, Caramelized Onion, Pickle, Yellow Mustard

\$48 per dozen

Mini French Fry Baskets

Signature Seasoning Blend, Ranch, Secret Sauce, Ketchup

\$24 per dozen

Chicken Wings

Spice Rubbed, BBQ, Buffalo, Ranch, Bleu Cheese, Celery

\$55 per dozen

Quesadillas

Shredded Chicken, Green Chiles, Jack Cheese, Chipotle Sour Cream

\$30 per dozen

Nacho Bar

Tortilla Chips, Nacho Cheese Sauce, Taco Meat, Jalapenos, Sour Cream, Salsa

\$14 per person

Additional enhancements can be purchased separately. See our Wedding Specialist for details

Post Wedding

Post Wedding Brunch Buffet

Minimum 20 people

Fresh Fruit Display

Assortment of Breakfast Pastries, Breads, and Muffins

Butter and Jams

Crisp Bacon and Chicken Breakfast Sausage

Scrambled Eggs with Chive and Goat Cheese

Roasted Yukon Gold Potato Wedges

Classic Eggs Benedict

Biscuits with Pepper and Sausage Gravy

Country Fried Steak

Brioche French Toast with Strawberry Compote and Champagne Sabayon

Coffee, Hot Tea Selections, Milk

Orange and Cranberry Juice

\$35 per person

Bloody Mary Bar

Tito's Vodka, House Made Bloody Mary Mix, Assorted Toppings and Hot Sauces

2 hour limit

\$16 per person

Mimosa Bar

Graduate Brut Champagne, Assorted Season Juices, Seasonal Compliments

2 hour limit

\$18 per person

Bar Attendant \$25 per hour