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## Holiday Inn & Suites Cincinnati Eastgate

### **E V E N T S**

4501 Eastgate Boulevard, Cincinnati, Ohio

[www.holidayinn.com/cvg-eastgate](http://www.holidayinn.com/cvg-eastgate) | (513) 752-4400

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# BREAKFAST

## SEASONAL

cereals

juices

coffee

teas

pastries

milk

yogurt

eggs

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## Continental Breakfast Buffet | \$16pp

Seasonal Fresh Fruit

Variety of Assorted Mini Pastries

Assorted Bagels and Cream Cheese

Butter, Jams and Honey

Freshly Brewed Coffee and Hot Tea

Chilled Fruit Juices

15 Person Minimum for all Buffets

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## All Plated Breakfasts Include

Orange Juice

Variety of Freshly Baked Breakfast Breads and Pastries

Butter, Jams and Honey

Freshly Brewed Coffee and Hot tea

## Plated Breakfast

### All American | \$17pp

Scrambled Eggs

Choice of Bacon or Sausage Links

Breakfast Potatoes

### Carb-Conscious Breakfast | \$17pp

Scrambled Eggs

Choice of Bacon or Sausage Links

Fresh Tomatoes

### Vegetarian Breakfast Quiche | \$16pp

Fresh Vegetable Quiche

Asparagus Spears, Fresh Tomato Salsa

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## Enhancements

Oatmeal with accompaniments	\$3pp	
Fresh Fruit, Granola and Yogurt Parfaits	\$5pp	
Hard Boiled Eggs (Dozen)	\$24	
Egg and Cheese Croissant ( choice of sausage or ham)	\$5pp	
House Made Biscuits and Gravy	\$4pp	
Breakfast Cereals with whole Bananas	\$3pp	
Cinnamon Rolls	\$3pp	
Assorted Donuts	\$3pp	
Add One Meat, Choice of (Bacon, Pork Sausage links, Turkey Bacon or Country Ham)	\$3pp	

(Designed to Compliment Breakfast Buffets Only)

## Hearty Buffet| \$24pp

Seasonal Fresh Fruit  
Assorted Bagels and Cream Cheese  
Variety of Mini Pastries  
Belgian Waffles with Maple Syrup or Oatmeal Bar with Assorted Toppings  
Scrambled Eggs  
Choice of One: Bacon, Pork Sausage Links, Turkey Bacon or Country Ham  
Breakfast Potatoes  
Butter, Jams and Honey  
Assorted Juices  
Freshly Brewed Coffee and Hot Tea

15 Person Minimum for all Buffets..

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**B R E A K S**

**DELIGHT**

muffins  
juices  
nuts  
popcorn  
pretzels  
cakes  
soda  
cappuccino

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## Sweet and Salty | \$10pp

Fresh Baked Cookies  
Fresh Baked Brownies  
Individual Bags of Chips and Pretzels

## Ballpark Break | \$11pp

Warm Jumbo Soft Pretzels, cut in bite size pieces (served with Mustard)  
Nacho Chips and Salsa

## Energizer | \$13pp

Trail Mix  
Energy Bars  
House-made Hummus and Veggie cups

15-Person Minimum Requirement

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## All-Day Beverage Package | \$13pp    Half-Day | \$7pp

Includes unlimited freshly brewed regular and decaffeinated coffee, hot tea, bottled water and assorted soft drinks

### The Following Items are Priced Individually

Assorted Regular and Diet Sodas	\$3
Non-Sparkling Mineral Water	\$3
Assorted Chilled Bottled Juices	\$4
Red Bull (Regular & Sugar Free)	\$4

### The Following Items are Priced Per Gallon

Freshly Brewed Coffee	\$30
Assorted Herbal Teas	\$30
Assorted Juice	\$35
Lemonade	\$25
Iced Tea	\$25
Hot Tea	\$25

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## The Following Items are Priced Per Dozen | \$36

Breakfast Pastries, Breads, Muffins or Croissants

Bagels with Assorted Cream Cheese

Chocolate Fudge Brownies or Blondies

Hot Jumbo Pretzels served with Mustard

Freshly Baked Cookies

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## The Following Items are Priced Individually

Assorted Candy Bars	\$3
Fresh Whole Fruit	\$2
Granola Bars/Energy Bars	\$3
Assorted Bags of Chips	\$3
Energy Bars	\$4
Individual Bags of Nuts	\$4

All prices are subject to 22% service charge and 6.75% sales tax. Prices subject to changes. Valid for 30 days

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# LUNCH

## ESSENCE

salads

hamburgers

fish

beef

pasta

desserts

beverages

sandwiches

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## Plated

### Chicken | \$22pp

Your Choice of - **Bruschetta** (Sautéed with Tomato's, Garlic, Basil, Parmesan and a Balsamic Drizzle) or **Marsala** (with a Mushroom Wine Sauce) served with Garlic Mashed Potatoes and Seasonal Vegetables

### Salmon | \$26pp

Your choice of - **Sweet Thai Chili**, **Mango Chutney** or **Blackened**. Served with Roasted Red Skin Potatoes and Seasonal Vegetables

### Classic Grilled Chicken Caesar Salad | \$18pp

Chopped Romaine Lettuce, Grilled Chicken, Ciabatta Crostini and Parmesan Cheese with a Rich Creamy Caesar Dressing

### Cobb Salad | \$19pp

Chopped Chicken and Bacon over Shredded Iceberg Lettuce, Roma Tomatoes, Sliced Hard Boiled Egg, Green Onions, and Crumbled Bleu Cheese

### Chicken Salad, Tuna Salad and Pasta Salad Plate| \$19pp

Served on a bed of Lettuce garnished with Tomatoes, Carrot Sticks, Celery Sticks and Crackers.

### Choice of One Dessert for Group:

Chocolate Cake, Cheesecake, Carrot Cake

### Cheese Tortellini | \$17pp

Tortellini with Creamy Pesto Sauce  
Add Grilled Shrimp \$6 or Chicken \$5

Choice of One Entrée for group. Available for meal service prior to 2pm

All Plated Meals Include- Rolls, Butter, Garden Salad (except Entrée Salads), Freshly Brewed Coffee, Hot and Iced Tea.

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## Deli Buffet | \$22pp

### (3) Meats:

Smoked Ham, Oven Roasted Turkey and Seasoned Roasted Beef

### Choice of (2) Cheeses:

Cheddar, Swiss, Provolone and American

### Choice of (2) Salads:

House-made Potato Salad, Chicken Salad or House Salad  
(served with assorted dressings)

### Variety of Breads and Rolls

Display of: Lettuce, Tomatoes, Onions, Pickles, Pepperoncini's and Bacon

Mayo, Mustard, Pesto Mayo, Oil, Vinegar, Salt and Pepper

### Chips

### Brownies and Cookies

All Lunches Served with Freshly Brewed Coffee, Hot and Iced Tea. (15-person minimum requirement). For meal service prior to 2pm.

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## To-Go Lunch



### Traditional Caesar Wrap | \$17pp

Romaine Lettuce, Homemade Caesar Dressing (on side), Grilled Chicken and Parmesan Cheese

### Eastgate BLT Croissant| \$17pp

Smoked Bacon, Garden Fresh Tomatoes, Leaf Lettuce and Mayo (on side)

### Turkey Club Wrap| \$17pp

Smoked Tukey, Bacon, Lettuce, Tomato, Red Onion, Provolone Cheese and Mayo (on side)

### Roasted Portabella Sandwich | \$17pp

Balsamic Roasted Portabella Mushroom, Roasted Red Peppers, Provolone Cheese and Pesto Mayo (on side)

### Chicken Salad Croissant| \$17pp

Homemade Chicken Salad with Leaf Lettuce and Tomato

### Roast Beef Sandwich \$17pp

Roast Beef, Leaf Lettuce, Tomato, Red Onion and Cheddar

All "To-Go" lunches come with individually packaged- potato chips, pasta salad, fresh baked cookie and bottled water

"To-Go" lunches available (as listed above) for meetings ending no later than 1pm. Meetings finishing after 1pm please ask catering manager for details.

Choice of Two Sandwiches per event, Quantity of each selection must be turned in 5 business days prior to event.

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## East Side Buffet| \$24pp

### Salads/Soup)-Choice of One :

Italian Wedding Soup

Caesar

House Salad (red onion, grape tomatoes and cucumber)

Spinach Salad (bacon, feta, red onion and dried cranberries)

### Entrée- Choice of Two:

Chicken Marsala

Grilled BBQ Chicken Breast

Pasta Alfredo With Chicken

BBQ Pulled Pork (Buns on side)

Roast Beef with Au jus

Bratwurst

Lasagna

### Sides- Choice of Two:

Mac-N-Cheese

Country Green Beans

Garlic Mashed Potatoes

Roasted Red Skin Potatoes

Seasonal Vegetables

Glazed Baby Carrots

### Dessert-Choice of One:

Chocolate Cake, Cheesecake, Carrot Cake,



## West Side Buffet| \$24pp

### Salads/Soup)-Choice of One :

Chicken Tortilla Soup

House Salad (red onion, grape tomatoes and cucumber),

Pecan Salad (mixed greens, candied pecans, feta, grape tomatoes)

### Entrée- Choice of Two:

Beef Tacos (with toppings)

Pork Tacos (with toppings)

BBQ Pulled Pork (Buns on side)

Tilapia with a Lemon Butter Cream Sauce

Chicken Piccata

Chicken Parmesan

### Sides- Choice of Two:

Corn on the Cob

Black Bean and Corn Salsa with Corn Tortilla Chips

Corn Tortilla Chips, Salsa and Guacamole Dip

Cilantro Lime Rice

Buttered Brussel Sprouts (topped with Bacon Crumbles)

Seasonal Vegetables

### Dessert-Choice of One

Churros, Cheesecake Eggrolls, Chocolate Cake

All Lunches Served with, Rolls, Butter, Freshly Brewed Coffee, Hot and Iced Tea. (15-person minimum requirement). For meal service prior to 2pm.

All prices are subject to 22% service charge and 6.75% sales tax. Prices subject to changes. Valid for 30 days

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# RECEPTION

## ESSENCE

canapes  
shrimp  
wraps  
bruschetta  
tenderloin  
cheese

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## Cold Hors D'oeuvres



Bruschetta Bites(served with crostini)	\$3
Cucumber Canapes with Salmon Mousse	\$4
Hummus on Pita Chips	\$3
Shrimp Cocktail Shooters	\$5
Caprese Salad Skewers	\$3
Pancetta Wrapped Asparagus	\$4

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Priced Per Piece – 25 Piece Minimum Order Per Item

All prices are subject to 22% service charge and 6.75% sales tax. Prices subject to changes. Valid for 30 days

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## Hot Hors D'oeuvres



Spanakopita	\$3
Miniature Beef Wellington	\$5
Chicken Satay (Sweet Teriyaki Chili Sauce)	\$4
Vegetable Pot Sticker	\$3
Bacon Wrapped Shrimp	\$5
Mini Crab Cakes	\$5
Sweet Thai Chicken Meatballs	\$4
Crab Stuffed Mushrooms	\$5
Vegetable Stuffed Mushrooms	\$4

Priced Per Piece – 25 Piece Minimum Order Per item

All prices are subject to 22% service charge and 6.75% sales tax. Prices subject to changes. Valid for 30 days

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## Display's



Market Style Crudité

\$180

Assorted Fresh Vegetables with Herb Buttermilk Dip and Hummus

Classic Cheese Display

\$210

Assorted Domestic and Imported Cheeses, Crackers and Assorted Jams and Spreads

Market Style Fruit Display

\$225

Assorted Seasonal Sliced Fruit with Yogurt Dip

Charcuterie \$325

Assorted Domestic and Imported Cheeses, Cured Meats, Crackers, Breads, Olives, Fruit Chutney and Jams

Each Display Serves 30 Guests.

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## Sweet's



The following items are priced per dozen

Chocolate Covered Strawberries	\$48
Assorted Chocolate Dipped Fruit	\$42
Mini Cheesecake	\$51
Mini Mousse Parfait	\$36

The following items are priced per person

Assorted Cakes, Pies and Tarts	\$9
Bread Pudding with Whiskey Sauce	\$7
All About Chocolate	\$8
Mini Éclairs, Chocolate Mousse, Flourless Chocolate Cake,	

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## Caesar Salad Station | \$12pp

Hearts of Romaine, Croutons, Shredded Asiago Cheese, Kalamata Olives, Artichokes, Grilled Chicken with a Creamy Caesar Dressing

## Mashed Potato or Macaroni n Cheese Bar| \$10pp

Bacon Bits, Scallions, Shredded Cheese, Sour Cream, Tomatoes, Diced Ham

## Pasta Station | \$12pp

Tri-Colored Cheese Tortellini with a Roasted Garlic Cream Sauce

Penne Pasta with House-made Marinara Sauce

Farfalle with herb Oil, Roasted Tomatoes and Spinach with Reggiano

Parmesan

## Slider Station – Pick Two | \$14pp

Nashville Hot Chicken, Beef with Bleu Cheese and Caramelized Onion, BBQ

Pulled Pork or Mini Kentucky Hot Browns- served with Homemade Potato Chips

## Taco Station | \$14pp

Choice of two Meats: Pulled Pork, Grilled Chicken Strips, Ground Beef served with Cilantro, Diced Onions, Soft shell Tortillas, Salsa, Guacamole, Cheese, Sour Cream, Shredded Lettuce

### Station Requirements

- Minimum of (3) three Station requirement if being ordered as a “free standing” buffet.
- Individual station/s can be added to any buffet.
- 15 person minimum required for lunch, 20 person minimum required for dinner (if being ordered as free-standing buffet)

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## Carving Stations

**Prime Rib (Serves 30) | \$550**

With Au Jus, Horseradish Sauce and Rolls (5/6oz cuts)

**Roasted Turkey Breast (Serves 35) | \$250**

Cranberry Relish and Artisan Bread

**Roasted Pork Loin (Serves 35) | \$250**

Fruit Compote and Rolls

**Roasted Leg Of Lamb (serves 30) | \$375**

Served with a Mint Sauce

All carving stations require an attendant fee of \$150 up to 75 guests. An additional \$25 per 75 guests.

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# DINNER

## FLAVOR

salads

fish

poultry

beef

desserts

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## Sides

Home-style Green Beans, Seasonal Vegetable Medley, Glazed Baby Carrots  
Broccoli, Oven Roasted Redskin Potatoes, Garlic Whipped Mashed Potatoes  
Au Gratin Potatoes, Confetti Rice, House-made Mac n Cheese

## Stuffed Herb Chicken Breast | \$36pp

Goat Cheese rolled Chicken Breast topped with a light garlic cream sauce. Served with choice of one vegetable and one starch

## Stuffed Cod | \$38pp

Filet of Cod stuffed with a sage stuffing drizzled with a brown butter glaze. Served with choice of one vegetable and one starch.

## Chicken Marsala or Chicken Piccata | \$36pp

Served with choice of one vegetable and one starch

## Baked Salmon | \$39pp

Seasoned and Sautéed Salmon then topped with a creamed Dijon dill sauce. Served with choice of one vegetable and one starch.

## Mushroom Ravioli | \$27pp

Tossed in a Marsala Wine sauce  
Add Grilled Shrimp \$5 or Chicken \$4

Entrée prices includes freshly brewed coffee, hot and iced tea, Rolls and butter, house salad and chef's selection of dessert.

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## Classic -Build-Your-Own Buffet | \$36pp

### Salad

(Choose one)

Caesar Salad

Romaine Lettuce, Croutons, Parmesan Curls and Caesar Dressing

Spinach Salad

Spinach, Dried Cranberries, Bacon, Red Onion, Feta Cheese

House Salad

Red Onion, Grape Tomatoes and Cucumber and Croutons

### Sides

(Choose three)

Home-style Green Beans

Seasonal Vegetable Medley

Glazed Baby Carrots

Broccoli

Oven Roasted Redskin Potatoes

Garlic Whipped Mashed Potatoes

Au Gratin Potatoes

Confetti Rice

House-made Mac n Cheese

### Entrées

(Choose two)

Chicken Piccata

Chicken Marsala

Champagne Chicken (light garlic champagne cream sauce)

Herb Crusted Pork Loin

Amaretto Baked Ham

Baked Tilapia with a citrus dill sauce or Cajun style with a sweet cream sauce.

Salmon with a Mango Chutney

Roast Beef sliced and served with au jus and horseradish sauce

Meat Lasagna

Tri Color Cheese Tortellini with creamy pesto sauce

Pasta Alfredo (with or without chicken)

### Desserts

(Choose one)

Chocolate Cake

Cheesecake with berry sauce

Carrot cake

Individual Chocolate Mousse cups with raspberry garnish

20 person minimum required. Entrée prices include Dinner rolls, butter, freshly brewed coffee, hot and iced tea.

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## HOSTED BAR SERVICE Bartender Fee | Waived for first (4) hours

**Name brand** cocktails | \$5.75

Name brands such as Jim Beam, Jack Daniels, Seagram's 7 Crown, Smirnoff, Cuervo Gold, Bacardi Silver, Tanqueray, Captain Morgan, J&B

**Premium brand** cocktails | \$6.50

Premium brand such as, Canadian Club, Absolut, Cuervo 1800, Bombay Sapphire, Crown Royal, Dewar's

**Cordials** | \$6.75

Bailey's, Amaretto, Kahlua

**Craft beer** | \$5.50, **Imported beer** | \$4.50, **Domestic beer** | \$3.75

**House wine** | \$5.50, **Bottle water** | \$2.50, **Soft drinks** | \$2.50

## CASH BAR SERVICE Bartender Fee | \$95 per bar, waived if bar sales exceeds \$250

**Name brand** cocktails | \$6.00

**Premium brand** Cocktails | \$7.00

**Cordials** | \$7.00

**Craft beer** | \$6.00, **Imported beer** | \$6.00, **Domestic beer** | \$5.00, **House wine** | \$6.00, **Bottle water** | \$3.00, **Soft drinks** | \$3.00

## COCKTAIL RECEPTION PACKAGE

Includes **name brand cocktails**, beer, wine, soft drinks, bottled water, bartender fee waived for first (4) hours :

**One-hour service:** \$12 per person

**Two-hour service:** \$16 per person

**Three-hour service:** \$20 per person

**Four-hour service:** \$24 per person

## PREMIUM COCKTAIL RECEPTION PACKAGE

Includes **premium brand cocktails**, beer, wine, soft drinks, bottled water, bartender fee waived for first (4) hours :

**One-hour service:** \$16 per person

**Two-hour service:** \$20 per person

**Three-hour service:** \$24 per person

**Four-hour service:** \$28 per person

## BEER AND WINE RECEPTION PACKAGE

Includes domestic beer, wine, soft drinks, bottled water, bartender fee waived for first (4) hours :

**One-hour service:** \$9 per person

**Two-hour service:** \$13 per person

**Three-hour service:** \$17 per person

**Four-hour service:** \$21 per person

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## Meeting Accessories (item pricing is a daily rental rate)

### LCD Meeting Room Projection Package \$350

LCD Packages Include: HD Projector, Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI Cable

### LCD Meeting Room Support Package \$135

Support Package Includes: Screen for Appropriately Sized Room, Projector Table, Power Strip, Extension Cord, HDMI Cable

Screen \$75 (6 x 8 tri-pod screen)

Conference Speaker Phone \$130

4 Channel Mixer \$60

16 Channel Mixer \$100

Wired Microphone \$45

Wireless Microphone \$135

Lavalier/Lapel \$135

LCD Projector \$250

Power Strip/Extension cord \$15

Flipchart \$35

