



*2012*  
*Wedding Packages*





**DECO Dining**

And

Cincinnati Museum Center

At Union Terminal

Look forward to helping you make  
your dream wedding a reality.

We are available for daytime or  
evening events, from small to large -  
accommodating  
groups from 25 - 5000.

Call us today

to discuss your next event at  
Cincinnati Museum Center  
Featuring DECO Dining

*(513) 621-DECO*

## **ALL PACKAGES INCLUDE**

*Menu Includes*

*Assorted Rolls, Butter, Coffee, Tea, and Ice Water*

*Labor Costs*

*House Tables and Chairs used for the distribution or consumption of food and beverage*

*House Linens in White or Black*

*For guests seating at 8-10 per table – extra linens incur extra charges*

*White China, Art Deco Flatware and Glassware*

*Cake Cutting*

### **NOT INCLUDED**

*Room Rental & Sales Tax*

### **ADDITIONAL OPTIONS**

*Ice Sculpture – Chiavari Chair Upgrade –*

*Ceremony Chair Rental - Specialty Linens -*

*Chocolate Fountain - Champagne Toast -*

*Seasonal Intermezzo - Candy Bar -*

*Centerpieces and Lighting -Special Bar Packages -*

*Upgraded Wine and Beer – Tableside Wine Service*

*Additional Bars -*

*Extra Hours of Service (6 hour maximum)*

*Please remember that these are sample menus and you have the opportunity to work with a Catering/Event Consultant to create a customized menu that best suits you and your guests taste.*

*\* DISHES MAY HAVE SLIGHT CHANGE OF INGREDIENTS DUE TO SEASON OR GENERAL AVAILABILTY*

*\*\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH AND SEAFOOD MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS*

## THE BOARDING PASS WEDDING PACKAGE

*Display Hors D' Oeuvres – Buffet Dinner –  
Three Hour Bar Service*

*Bar Service:*

*Three Continuous Hours of Domestic Beer,  
House Wines and Sodas*

*Display Hors D' Oeuvres – choice of two:*

Domestic Cheese Display with Red Flame Grape Clusters and Assorted Gourmet Crackers  
Crunchy Seasonal Vegetable Display  
Sliced Seasonal Fruit Display

*Salad – Choice of One:*

Arugula with Smoked Bacon and Hard Boiled Egg  
Romaine Hearts with Shredded Carrots, Sliced Cucumber,  
Tomatoes, and Crumbled Feta  
Chopped Salad with Tomato, Kalamata Olive, Mushroom, and Red Onion  
Served with House Vinaigrette

*Entrees – Choice of One:*

Seared Chicken Picatta with Artichoke and Lemon Caper Burre Blanc  
Grilled Chicken Florentine with Tomato and Spinach Cream Sauce with Shaved Parmesan  
Mongolian Beef and Snow Peas with Peanut Sauce  
Chicken Marsala with Roasted Garlic and Woodland Mushroom Sauce

*Starch - Choice of one:*

Wild Rice Blend with Fresh Garden Herbs  
Crispy Browned New Potatoes Tossed in Herb Butter  
Buttermilk Smashed Yukon Golds  
Spicy Corn Hash

*Vegetable - Choice of one:*

Green Bean with Red Pepper Julienne  
Roasted Root Vegetables  
Zucchini, Squash, and Shaved Carrots  
Caramelized Brussels Sprouts

*\$57 Per Person Inclusive  
\$5 Per Person to add Second Entree  
(Room Rental and Sales Tax not included.)*

THE UNION TERMINAL WEDDING PACKAGE

*Two Passed Hors D' Oeuvres - Served Two Course Meal - Three Hour Bar Service*

*Bar Service:*

*Three Continuous Hours of Domestic Beer,  
House Wines and Sodas*

*Passed Hors D' Oeuvres - Choice of two:*

Fresh Mozzarella and Seasoned Plum Tomatoes on  
Toasted Baguette with Fresh Basil

Artichoke and Parmesan Profiterole with Olive Tapenade

Chicken Salad Tartlet with Local Honey and Cranberry Aioli

Herb Cheese Stuffed Mushroom

Chimichurri Marinated Beef Satay

*First Course - Choice of One:*

Chopped Romaine Salad with Cherry Tomatoes, Kalamata Olives and Blue Cheese Crumbles

Caesar Salad tossed with Fresh Parmesan, Cracked Pepper and Home-style Garlic Croutons

Baby Mixed Lettuce Salad with Feta, Candied Walnuts and Dried Cherries

Served with House Vinaigrette

*Main Course - Choice of One:*

Boneless Beef Short Rib with Dark Molasses and Peppercorn Demi  
Roasted Garlic Smashed Potatoes and Balsamic Soaked Green Beans with Roasted Red Peppers

Grilled Chicken with Smoky Chipotle  
Blue Cheese Mashed Potatoes and Roasted Root Vegetables

Seared Chicken with White Wine, Garlic Burre Blanc  
Baby Red Skinned Potatoes, Roasted Zucchini and Sunburst Squash

Roasted Salmon Filet with Lemon and Caper Cream  
Steamed Basmati Rice and Wilted Greens

**\$67 Per Person Inclusive**  
**\$5 Per Person to add Second Entree**  
*(Room Rental and Sales Tax not included.)*

THE TRAIN BARON'S WEDDING PACKAGE

*Three Passed Hors D' Oeuvres - Two Course Meal - Four Hour Bar Service*

*Bar Service:*

*Four Continuous Hours of Premium Brand Liquors,  
Imported Beer, Premium Wines and Sodas*

*Hors D' Oeuvres Choice of Three:*

Smoked Salmon Tartar on Toasted Pumpernickel Points with Fried Caper and Dill Crème Fraiche

Coffee Rubbed Tenderloin Canapé with Sweet Chili Emulsion

Black Sesame and Peanut Chicken Satay

Shrimp Ceviche Skewers

Brie with Raspberries in Phyllo Dough

New England Crab Cakes with Spicy Tomato Aioli

Pulled Duck with Blueberry Molasses and Mango Salsa

*First Course - Choice of One:*

Caesar Salad Tossed with Fresh Parmesan, Cracked Pepper and Garlic Croutons

Spring Mix with Pistachio, Dried Cherries,  
And Chevre

Arugula with Smoked Bacon and Hard Boiled Egg

Mixed Field Greens Salad with Dried Cranberries,  
Bleu Cheese Crumbles and golden Tomatoes

Served With House Vinaigrette

*Main Course - Choice of One:*

Roasted Salmon with Curry Butter Rub  
Artichoke and Goat Cheese Risotto and  
Asparagus Spears

Grilled Filet Mignon with Chimichurri Sauce  
Roasted Fingerling Potatoes and Sautéed Baby Vegetables

Vegetarian Plate

Cucina Spinach and Mushroom Ravioli  
With Vodka Sauce and Fresh Basil

Duet Plate

Petite Filet and Panko Encrusted Chicken Breast  
Rosemary Cream Sauce  
Served with Parmesan Smashed Potatoes  
And Roasted Asparagus

*\$77 Per Person Inclusive*  
*\$5 per person to add Second Entree*  
*(Room Rental and Sales Tax not included.)*

## *PRICING FOR ADDITIONAL OPTIONS*

<i>DECO Chiavari Chairs</i>	<i>\$5 per chair</i>
<i>Chocolate Fountain</i>	<i>\$1000 for up to 150 guests</i>
<i>Champagne Toast</i>	<i>\$3 per guest</i>
<i>Seasonal Intermezzo</i>	<i>\$5 per guest</i>
<i>Candy Bar</i>	<i>\$ 8 per guest</i>
<i>Centerpieces</i>	<i>\$45 per table</i>
<i>Tablesides House Wine Service</i>	<i>\$300 for up to 150 guests</i> <i>\$150 each additional 50</i>
<i>Additional Bar</i>	<i>\$150 set up fee</i>
<i>Additional Bartenders</i>	<i>\$150 each</i>
<i>*one bartender per 100 guests included in package*</i>	
<i>Ceremony Chair set up</i>	<i>\$1 each for House Chairs</i> <i>\$5 each for Chiavari Chairs</i>