



Wedding Packages



A White Rose

*John Boyle O'Reilly
(1844-1890)*

*The red rose
whispers of passion,
And the white rose
breathes of love;
O the red rose is a
falcon,
And the white rose
is a dove.*

*But I send you a
cream-white
rosebud
With a flush on its
petal tips;
For the love that is
Purest and sweetest
Has a kiss of desire
on the lips.*

The Royal Wedding

ONE HOUR COCKTAIL HORS D'OEUVRE RECEPTION

FIVE HOUR PREMIUM BRAND BAR

*Absolute Vodka, Tanqueray Gin, Bacardi Rum, Dewar's Scotch,
Crown Royal Whiskey, Jim Beam Bourbon and Jose Cuervo Tequila
Domestic & Craft Beer Selection (Select Two of Each)
Selection of Clos Du Bois Wines*

SELECT THREE PASSED HORS D'OEUVRES

From our Royal, Grand or Classic Hors d'oeuvres menu

CHOICE OF 3 ITEM BUFFET, TWO ENTREES OR DUET PLATED DINNER

*Prime Filet Mignon with House Veal Demi-Glace
Pistachio crusted chicken with a wild mushroom cream sauce
Twin Lobster Tails
Rack of Lamb
Veal Medallions with a port wine reduction
Broiled Stuffed Maine Lobster
Bronzed Scallops*

CHOICE OF THIRD ENTREES - ADDITIONAL \$5.00 PER PERSON

\$78.00 A PERSON (\$101.22 INCLUSIVE)**

*The wedding package does not include 21% service charge and current sales tax.
The Inclusive Costs Have Been Provided for Your Convenience to Reflect
Service Charge and Tax**

THE ROYAL PACKAGE INCLUDES:

*Champagne Toast for the Entire Room a Sunburst Salad with Raspberries,
Blueberries, Blackberries, Mandarin Oranges &
Toasted Almonds with House-Made Charred Citrus Vinaigrette*

Warm Artesian Rolls with Butter

*Choice of Dinner Buffet, Choice of Two Entrees or Duet Plate paired with
Selection of Starch & Vegetable from The Royal, Grand or Classic Menu*

Erie Island Coffee, Iced Tea & Water Service

Cake Cutting Service- Wedding Cake Not Included

***The Wedding Package Does Not Include 21% Service Charge and Current Sales Tax. The
Inclusive Costs Have Been Provide for Your Convenience to Reflect Service Charge and Tax***





Grand Celebration

ONE HOUR COCKTAIL HORS D'OEUVRE RECEPTION

FIVE HOUR CALL BRAND BAR

*Smirnoff, Bombay, Bacardi, J&B, Canadian Club, Wild Turkey & Jose Cuervo
Domestic & Craft Beer Selection (Select Two of Each)
Selection of House Wines*

THREE PASSED HORS D'OEUVRES

From our Grand or Classic Hors d'oeuvres menu

CHOICE OF 3-ITEM BUFFET, TWO ENTREES OR DUET PLATED DINNER

*Carved Cracked Pepper Encrusted Beef Tenderloin with House Veal Demi-Glace.
Chicken Francaise with Lemon Butter & Sherry Sauce.
Roasted Norwegian Salmon Genovese Sauce
Pork Osso Bucco
Halibut Tropics
Garlic Prawns*

CHOICE OF THIRD ENTREES - ADDITIONAL \$5.00 PER PERSON

\$69.00 A PERSON (\$89.54 INCLUSIVE)**

*The wedding package does not include 21% service charge and current sales tax.
The inclusive costs have been provided for your convenience to reflect
service charge and tax***

DOWNTOWN ELEGANCE PACKAGE INCLUDES:

Champagne Toast for the Entire Room

Strawberry & Feta Salad with House-Made Balsamic Vinaigrette

Warm Artesian Rolls with Butter

***Choice of Three Item Dinner Buffet, Single or Duet Plate
paired with Selection of Starch & Vegetable
from the Grand or Classic Menu***

Erie Island Coffee, Iced Tea & Water Service

Cake Cutting Service- Wedding Cake Not Included

***The Wedding Package Does Not Include 21% Service Charge and Current Sales Tax. The
Inclusive Costs Have Been Provide for Your Convenience to Reflect Service Charge and Tax***

Downtown Elegance

ONE HOUR COCKTAIL HORS D'OEUVRE RECEPTION

FIVE HOUR CALL BRAND BAR

*Smirnoff, Bombay, Bacardi, J&B, Canadian Club, Wild Turkey & Jose Cuervo
Domestic & Craft Beer Selection (Select Two of Each)
Selection of House Wines*

THREE PASSED HORS D'OEUVRES

From our Classic Hors d'oeuvres menu

CHOICE OF 2-ITEM BUFFET, SINGLE OR DUET PLATED DINNER

*Slow Roasted Herb Infused Prime Rib
Norwegian Salmon ~ Choice of Preparation
Flat Iron Steak with Blue Cheese
Beef Medallions*

*Spinach & Mushroom Stuffed Breast of Chicken with Garlic Veloute Sauce
Garlic Shrimp Pinwheel*

CHOICE OF TWO ENTREES - ADDITIONAL \$5.00 PER PERSON

\$59.00 PER PERSON (\$76.55 INCLUSIVE)**

The wedding package does not include 21% service charge and current sales tax.

*The inclusive costs have been provided for your convenience to reflect
service charge and tax***

DOWNTOWN ELEGANCE PACKAGE INCLUDES:

Champagne Toast for the Entire Room

House Garden Salad with Choice of Dressings

Warm Artesian Rolls with Butter

*Choice of Dinner Buffet or Duet Plate paired with
Selection of Starch & Vegetable from the Classic Menu*

Erie Island Coffee, Iced Tea & Water Service

Cake Cutting Service- Wedding Cake Not Included

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Inclusive Costs Have Been Provide for Your Convenience to Reflect Service Charge and Tax***





Classic Reception

ONE HOUR HORS D'OEUVRE RECEPTION

THREE PASSED HORS D'OEUVRES

From our Classic Hors d'oeuvres menu

CHOICE OF 2-ITEM BUFFET, SINGLE OR DUET PLATED DINNER

*Slow Roasted Herb Infused Prime Rib
Seared Chicken Breast ~ Choice of Preparation: Picatta, Francaise,
Lemon & Thyme
Norwegian Salmon ~ Choice of Preparation
Beef Medallions with Veal Stock Reduction
Blackened Flat Iron Steak Topped with Bleu Cheese*

**NOTE - PACKAGE IS WITHOUT ALCOHOL
\$39.00 PER PERSON (\$50.61 INCLUSIVE**)**

*The wedding package does not include 21% service charge and current sales tax.
The inclusive costs have been provided for your convenience to reflect
service charge and tax***

CLASSIC RECEPTION PACKAGE INCLUDES:

House Garden Salad with Choice of Dressings

Warm Artesian Rolls with Butter

*Choice of Dinner Buffet, Duet Plate or Single Entree paired with Selection
of Starch & Vegetable from the Classic Menu*

Erie Island Coffee, Iced Tea & Water Service

Cake Cutting Service - Wedding Cake Not Included

***The Wedding Package Does Not Include 21% Service Charge and Current Sales Tax. The
Inclusive Costs Have Been Provide for Your Convenience to Reflect Service Charge and Tax***

Hors D'oeuvres

CLASSIC HORS D'OEUVRES

Bacon Wrapped Water Chestnuts with Brown Sugar & Cracked Pepper
Chicken Satay with Thai Peanut Sauce
Cucumber with Strawberry Chutney
Pistachio Encrusted Goat Cheese Bites with Balsamic Glaze
Scallion & Cream Cheese Stuffed Mushrooms
Swedish Meatballs
Classic Bruschetta
Fried Cheese Ravioli
Sauerkraut Balls
Spring rolls

GRAND HORS D'OEUVRES

Arancini ~ Fried Risotto Balls Stuffed with Prosciutto & Mozzarella
Asparagus Wrapped in Prosciutto
Chevre cheese, Smoked Salmon & Dill on Cucumber Rounds
California Rolls
Crab Stuffed Mushrooms
Grilled Shrimp Skewers
Mini Beef Wellingtons
Mini Crab Cakes
Mini Beef, Chicken or Pulled pork sliders on a Cuban Cheese Roll
Margarita Flat Bread
Anti-pasta Skewers
Chicken En Croute

ROYAL HORS D'OEUVRES

Shrimp Cocktail Shooters
Mini Phyllo Cups with Smoked Salmon Mousse & Dill
Spicy Tuna Rolls
Calamari Skewers
Asparagus and Cheese Phyllo
Lobster Cakes
Snow Crab Claws
Oysters on a Half Shell





Starch and Vegetables

CLASSIC STARCH

Garlic Mashed potatoes
Smoked Paprika Roasted Redskins
Parsley Yukon Potatoes
Rice Pilaf
Seasonal Risotto
Baked Potato

GRAND STARCH

Garlic Infused Jasmine Rice with Lavender Flowers
Yukon Gold mashed with a Hint of Freshly Ground Horseradish Root
Lemon Basil orzo
Au gratin Potatoes
Twice Baked Potato

ROYAL STARCH

Potato Gallettes
Herb Roasted Fingerlings
Yukon Potatoes stuffed with Maytag Blue Cheese and Crumbled Pancetta
Morrel Mushroom Risotto
Duet Duchess Potatoes Sweet Yams and Jersey Sweet Potato

CLASSIC VEGETABLES

Steamed and Seasoned Broccoli
Seasonal Vegetable
Roast Cauliflower
Green beans
Garlic Asparagus

GRAND VEGETABLES

Flash Roasted Summer Squash, Zucchini, Red Onion, Red and Yellow Peppers
Blanched Broccolini Tossed with Orange & Ginger Reduction
Roast Eggplant and Tomato

ROYAL VEGETABLES

Baby Carrots Glazed in Tarragon and Honey
Thyme marinated Sunburst, Patti Pan, and Baby Zucchini

Special Additions

The Wedding Packages represented above are an example of what we can do at each level. Each menu is customizable and our coordinator & Executive Chef are happy to work with you to create a menu to suit your distinct wedding vision.

COMPLIMENTARY

*As a Full Service Hotel All Wedding Packages Include Reception Set Up, Tables, Chairs, China, Silverware, House Linens & Centerpieces;
Overnight Accommodations for the Bride & Groom
Courtesy Room Blocks for your Guests*

Wedding Ceremony Site ~ \$500.00

Security Required for All Receptions - Cost Based on Current Hourly Rate

10% Off for Booking Friday or Sunday Receptions for Packages \$55 and Up

LATE-NIGHT

Slider Burger Bar with French Fries ~ \$3.50 per Person

Mini Quesadilla's, Tortilla Chips with Queso & Salsa ~ \$4.25 per Person

Fresh Fruit Display ~ \$3.50 per Person

Assorted Mini Pastries ~ \$3.50 per Person

Vegetable Display & Spinach Dip with Pita Triangles ~ \$3.50 per Person

Fresh Baked Pizza Variety of Toppings ~ \$3.95 per Person

AVAILABLE UPGRADES

Specialty Linen, Runners and Overlays ~ Price Based Upon Selection

Floor Length Table Cloths ~ Price Based Upon Selection

Chair Covers ~ Price Based Upon Selection



CATERING TERMS & CONDITIONS

SECURITY

All social events on Friday or Saturday evenings in excess of 75 guests with bar service require security at the group's expense in the amount of \$40.00 per hour for the length of the event. KSU Hotel will make the necessary arrangements.

BANQUET FUNCTION

Arrangements of all events will be handled through our Sales & Catering Department. Menu selections, banquet/meeting room set-up requirements and all other details must be finalized with the Sales & Catering Department at least 14-days prior to the event. Should additional changes be made, additional charges may apply. The menus enclosed are offered as suggestions. Our chef is happy to customize a menu for your event. Guests are not permitted to bring food or beverage (alcoholic or otherwise) into the banquet/meeting rooms. No food or beverage may be taken off hotel property following your event. All prices and food items are subject to change due to fluctuating costs and availability.

MERCHANDISE OR ARTICLES

KSU Hotel shall not be responsible for damages or loss of any merchandise or articles brought to or into the hotel. The contract holder will be responsible for any furniture belonging to the hotel that was damaged during the event. All merchandise, articles or personal property pertaining to an event or function must be removed from the hotel immediately following the event. KSU Hotel is not responsible for any personal property that has been left, lost, stolen or damaged on premises.

DECORATING OR SIGNAGE

Any decorations or displays brought into KSU Hotel may not be attached to any wall, floor, windows or ceiling with staples, tape, nails, thumb tacks or any other substance that may cause damage to the fixtures. Glitter, confetti and open flames are NOT permitted.

SMOKING

KSU Hotel is a non-smoking environment. Should guests wish to smoke, they will be restricted to smoking in designed outside areas only

PAYMENT /GUARANTEES

KSU Hotel requires that the group provides a guaranteed guest count five business days prior to the scheduled event. Payment is due in FULL three business days prior to the scheduled event date, no later than noon. The initial expected attendance number will be considered the guarantee and will be used for billing purposes, if no guarantee is given five business days prior to function. Should more guests attend than originally guaranteed; the additional number served will be charged upon conclusion of the event. Changes after the guarantee date are subject to availability. KSU Hotel accepts payments in the form of Visa, MasterCard, American Express, Discover, Cash or Check. When paying with a personal check, the hotel requires payment 14 days prior to function date. A service charge of 21% applies to all food and beverage. The service charge is not a gratuity and is considered taxable. In addition, the service charge is the property of the Hotel to cover discretionary costs of the event. Applicable sales tax will automatically be added to all banquet functions. Any organizations which have tax exempt status must provide certificate of exemption from the State of Ohio before the date of the scheduled event.

DEPOSITS/TAXES

To confirm the event, we require a non-refundable deposit with a signed contract to secure your date as DEFINITE. Deposit amount will be determined based on the total anticipated revenue for the event. The deposit will be applied towards your final bill at full value.

CANCELLATIONS POLICY

Based on Food & Beverage minimum & days prior to event

Date of signing to 180 days prior	40%
179 days to 90 days in advance	50%
89 days to 60 days in advance	60%
59 to 30 days in advance	80%
29 days or less in advance of event	100%

Due to fluctuating costs, prices are subject to change.

***Prices do not include 21% service charge & 7.25% sales tax.**

KENT STATE UNIVERSITY HOTEL & CONFERENCE CENTER

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