

Garfield
SUITES
HOTEL

CATERING MENU

CATERING POLICIES

Welcome to the Garfield Suites Hotel. We look forward to serving you and your associates. Our staff is eager to assist you in every way possible to prepare for a successful event. The following policies will help us to ensure success.

Rental charges apply to all rooms used for meetings, exhibits and ceremonies.

Confirmation for the number of guests must be received no later than 3 business days prior to the scheduled function; otherwise the hotel will consider your originally expected number of people to be the guarantee for all charges. All hotel charges will be based upon the guaranteed number or the actual number served, whichever is greater. A 19% service charge and applicable sales tax will be added to all food and beverage ordered through the Catering Department.

The Garfield Suites Hotel reserves the right to inspect and control all events held on the premises.

All federal, state and local laws with regard to food and beverage purchases and consumption are strictly adhered to. All food and beverages must be purchased through the hotel.

The Garfield Suites Hotel reserves the right to substitute a similar or comparable room for your event. Such substitution shall be deemed as full performance.

All prices are subject to change pending circumstances with notice.

The Garfield Suites Hotel is not responsible for any loss of material, equipment or personal belongings left unattended and/or unsecured. The hotel accepts no responsibility for goods shipped to the hotel prior to or left after your event.

All events require an advance deposit or credit card guarantee. No reservation is firm until the deposit or credit card is received. We will refund any deposit for a cancellation that occurs 30 days or longer prior to the event unless stated in specific contract. All events are to be paid by cash or credit card prior to the event. Direct billing can be arranged, but must be approved prior to the event date.

The hotel will not permit the affixing of anything to the walls, floors or ceilings with nails, staples, carpet tape or other substance. Please consult your event associate for assistance in displaying your materials.

A wide selection of audio-visual equipment is available through our Catering Department on a rental basis. Additional equipment is available through our audio-visual supplier on a rental basis. All audio-visual needs should be arranged prior to your event.

The customer is responsible for the arrangements and all expenses of shipping materials and other items to and from the hotel. The hotel is not responsible for damage or loss of any items left in the hotel prior to or following an event. The hotel will accept packages prior to the event, daily between 8:00am and 3:00pm.

Parcels will not be accepted on pallets or skids, and the shipper will be responsible for the loading and unloading of packages into the hotel. All packages must be marked accordingly with name of group, date of event, contact's name and our address; The Garfield Suites Hotel, 2 Garfield Place Cincinnati, Ohio 45202.



BREAKFAST

- All prices are per person
 - All continental breakfast require a minimum of 10 people
- All hot breakfast buffets require a minimum of 25 people

AM BEVERAGE SERVICE - \$5.95

Selection of chilled juices, Starbucks Coffee and assorted hot teas.

GARFIELD CONTINENTAL - \$9.95

Selection of chilled juices, assorted Danishes, croissants and muffins; served with butter and preserves, fresh whole fruit, Starbucks Coffee and assorted hot teas.

GARFIELD BAGEL BAKERY - \$11.95

Selection of chilled juices, fresh fruit mirror, fruit flavored yogurts, assorted dry cereals with fresh berries, whole bananas and 2% milk, assorted bagels, muffins, and croissants served with flavored cream cheese. Also included; vegetable, fruit, smoked salmon along with Starbucks Coffee and assorted of hot teas.

THE DAYBREAK - \$14.95

Fresh fruit mirror, flavored yogurts, assorted dry cereals with 2% milk, farm fresh scrambled eggs, thick sliced smoked bacon, sausage, breakfast potatoes, assorted breakfast pastries with butter and preserves, chilled juices, Starbucks Coffee and assorted hot teas.

THE EARLY MORNING BUFFET - \$15.95

Fresh fruit mirror, flavored yogurts, assorted dry cereals with 2% milk, waffles with fresh berries and warm syrup, farm fresh scrambled eggs, cheese blintzes with fresh berry compote, assorted breakfast pastries with butter and preserves, selection of chilled juices, Starbucks Coffee and assorted hot teas.

DELUXE GARFIELD CONTINENTAL - \$15.95

Selection of chilled juices, fresh fruit mirror, fruit flavored yogurts, assorted dry cereals with fresh berries, whole bananas and 2% milk, assorted danishes, croissants, and muffins, served with butter and preserves Starbucks Coffee and assorted hot teas. Choose two of the following entrée's: Sausage, egg and cheese biscuits; Ham, Egg and Cheese Croissant; Southwestern breakfast burritos filled with scrambled eggs, cheddar and jack cheeses, guacamole, salsa and sour cream.

THE SKYVIEW FITNESS SPECIAL - \$16.95

Fresh fruit mirror, flavored yogurts, scrambled egg beaters with garden vegetables, bran muffins, turkey bacon and sausage, multi-grain pancakes with light syrup. Selection of chilled juices, Starbucks Coffee and assorted hot teas.

BREAKFAST ENHANCEMENTS

Enhance your breakfast with one or more of the following:

SMOKED SALMON - \$5.95

Served with sliced tomatoes, red onions and capers.

OMELET STATION - \$7.95

Prepared to order with choices of sautéed vegetables, crisp bacon, Smoked ham, sausage, cheddar jack cheese and fresh salsa.

WAFFLE STATION - \$6.95

Prepared to order with toppings of fresh berries, warm maple syrup, butter and whipped cream.

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PASTRIES

DONUTS - \$21.00

DANISHES - \$25.00

MUFFINS - \$25.00

BAGELS AND CREAM CHEESE - \$27.00

FRESH BAKED CROISSANTS - \$25.00

CHOCOLATE BROWNIES - \$24.00

SELECTION OF COOKIES - \$21.00

SELECTION OF GRANOLA AND
NUTRI-GRAIN BARS - \$19.00

CHOCOLATE DIPPED RICE KRISPY TREATS
- \$28.00

LEMON SQUARES - \$25.00

*All pastries priced per dozen

INDIVIDUAL BREAKFAST ITEMS

ASSORTED FRUIT YOGURTS - \$2.75 PER PERSON

GRANOLA WITH LOW-FAT MILK
- \$3.25 PER PERSON

ASSORTMENT OF COLD CEREALS AND MILK
- \$3.75 PER PERSON

SLICED FRESH FRUIT TRAY - \$3.95 PER PERSON

CHOCOLATE COVERED ALMONDS
- \$3.50/PER PERSON

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LUNCH BUFFETS

SOUP, SALAD AND POTATO BAR – \$16.95 PER PERSON

Chef's soup du jour, tossed salad with assorted dressings and toppings, Idaho bakers served with a selection of toppings to include grilled chicken and steak, sautéed broccoli and cauliflower, grated cheese, green onions, bacon, butter, and sour cream, assorted mini desserts.

ALL AMERICAN DELI BUFFET – \$16.95 PER PERSON

Chef's soup du jour, tossed salad with assorted dressings, potato salad, pasta salad, sliced ham, turkey, and roast beef, sliced Swiss/American cheeses, relish tray, breads and rolls, individual bags of chips and pastry selection.

GREAT AMERICAN BUFFET – \$17.95 PER PERSON

Select two of the following; Roast pork loin, roasted chicken breast, North Atlantic salmon with citrus butter, and beef stroganoff over buttered noodles. Also included are roasted red skin potatoes, fresh seasonal vegetables, rolls and butter, fresh fruit salad, tossed salad with assorted dressings, potato salad, pasta salad and assorted pastries/torts.

UNLIMITED PASTA BUFFET – \$16.95 PER PERSON

Antipasto tray, Caesar salad, fettuccini, penne pasta, and cheese filled tortellini, vegetable lasagna, meat sauce, pesto cream sauce, and chicken primavera sauce, garlic breadsticks and tiramisu.

WEST COAST DELI BUFFET – \$18.95 PER PERSON

Roast beef, ham, turkey, roasted portabella mushrooms, smoked salmon, potato salad, homemade cole slaw, field greens with roma tomatoes, croutons, , munster, cheddar, imported Swiss cheeses, sprouts, bib lettuce, cherry peppers, selection of breads and rolls, dijon and grain mustards, garlic scallion mayonnaise, chefs pastry selection and chocolate dipped strawberries.

GRILL BUFFET – \$18.95 PER PERSON

Grilled hamburgers, hot dogs, and chicken breast, hamburger/hotdog buns, potato salad, homemade cole slaw, macaroni salad, relish tray, southwestern baked beans, corn on the cob, cookies and brownies.

*All buffets require a minimum of 20 people and include complimentary Starbucks coffee and ice tea.

DINNER BUFFETS

GREAT AMERICAN BUFFET – \$25.95

Select three entrees from roast pork loin, roasted chicken breast, north Atlantic salmon with citrus butter, BBQ ribs, and beef stroganoff over buttered noodles, roasted red skin potatoes, fresh seasonal vegetables, rolls and butter, fresh fruit salad, tossed salad with assorted dressings, Potato salad, pasta salad.

ITALIAN BUFFET – \$28.95

Select three entrees; shrimp scampi over fettuccini, lasagna (vegetable or meat), chicken parmesan, tortellini primavera. Also chilled antipasto display, tossed green salad with Italian vinaigrette, Caesar salad, pasta salad, fresh zucchini and tomato concasse, Italian bread with herb olive oil.

OUTDOOR COOKOUT BUFFET – \$32.95

Select Two Entrees; grilled New York strip steaks, BBQ Ribs, grilled chicken, grilled pork chops. Home made potato salad, coleslaw, three bean salad, tomato and red onion vinaigrette, corn muffins, baked potato bar, roasted corn on the cob.

PRIME RIB BUFFET – \$32.95

Carved prime rib of beef served with horseradish, Au jus, fresh fruit mirror, pasta salad, mandarin orange, coconut salad, Caesar salad, fresh garden salad with assorted dressings, oven roasted Potatoes, chef's selection of fresh vegetables, rolls and butter. Select a second entrée from the following; chicken cordon bleu, roast pork loin, north Atlantic salmon with citrus butter.

DINNER BUFFET DESSERTS

Select one dessert; raspberry swirl cheese cake, turtle cheese cake, carrot cake, raspberry white chocolate cake, tiramisu, apple pie , key lime pie, New York cheesecake with strawberries.

All dinners include Starbucks coffee and iced tea

*All buffets require a minimum of 25 people

MEETING PACKAGES

OPTION #1 - \$15.95 PER PERSON

EARLY MORNING

Selection of chilled juices, assorted danishes, croissants, and muffins; served with butter and preserves, fresh whole fruit, Starbucks Coffee and assorted hot teas.

MID MORNING

Starbucks Coffee, Assorted Hot Teas, Assortment of soft drinks and bottled water.

MID AFTERNOON

Starbucks Coffee, Assorted Hot Teas, Assortment of soft drinks and bottled water, Selection of our homemade cookies and brownies.

OPTION #2 - \$23.95 PER PERSON

EARLY MORNING

Selection of chilled juices, assorted Danishes, croissants, and muffins; served with butter and preserves, fresh whole fruit, Starbucks Coffee and assorted hot teas.

MID MORNING

Starbucks Coffee, Assorted Hot Teas, Assortment of soft drinks and bottled water.

LUNCH

Choose from any of the express lunch options above

MID AFTERNOON

Starbucks coffee, assorted hot teas, assortment of soft drinks and bottled water, selection of our homemade cookies and brownies.

OPTION #3 - \$31.95 PER PERSON

EARLY MORNING

Selection of chilled Juices, muffins, bacon, egg and cheese biscuits, sliced fruit tray, Starbucks Coffee and assorted hot teas.

MID MORNING

Starbucks coffee, assorted hot teas, assortment of soft drinks and bottled water.

LUNCH

Your choice of The All American Deli Buffet, The Soup Salad and Potato Bar,
Or The Unlimited Pasta Buffet.

MID AFTERNOON

Starbucks Coffee, assorted hot teas, assortment of soft drinks and bottled water, assorted bags of snacks

THEME BREAKS

MOVIE NIGHT - \$8.95 PER PERSON

Popcorn, nacho chips and dip and snickers bars, soft pretzels with cheese sauce, assorted soft drinks

FROZEN TREAT BREAK - \$8.95 PER PERSON

Assorted ice cream bars, popsicles, and fudge Bars, assorted sodas/bottled water, regular/decaffeinated coffee and tea

COMFORT BREAK - \$8.95 PER PERSON

Cupcakes, chocolate dipped rice krispy treats, old fashioned chocolate chip cookies, ice cold milk

HEALTH BREAK - \$8.95 PER PERSON

Assorted fruit juices, granola bars, nutri-grain bars, whole fresh fruit, vegetable crudité's with dip, bottled water

*All theme breaks require a minimum of 10 people

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EXPRESS SANDWICHES, WRAPS AND SALADS

- YOUR CHOICE \$9.95 PER PERSON

TURKEY CLUB

Piles of roast turkey and crisp bacon with lettuce, tomato and mayo on sourdough bread

ROAST BEEF AND BOURSIN

Roast Beef and boursin cheese loaded on a croissant with lettuce, tomato and topped with a sweet-hot honey mustard dressing.

GARFIELD CLUB

A classic roast beef, ham, turkey and bacon sandwich topped with our house garlic scallion mayo.

BACON, SPINACH AND TOMATO

A spin from the original! Sweet spinach, bacon, tomato and our garlic scallion mayo on sourdough bread

CHICKEN SALAD OR TUNA SALAD

Finely shredded albacore tuna salad or mesa rosa chipotle chicken salad served on Gimineti sourdough bread.

CHICKEN CAESAR WRAP

Herb roasted chicken and fresh romaine lettuce rolled with a creamy Caesar dressing tomatoes and artichoke hearts.

TURKEY CLUB WRAP

Same as the sandwich just rolled in a wrap.

CAESAR SALAD

Crisp romaine, parmesan cheese and croutons, all tossed with a creamy Tuscan Caesar dressing. Add chicken upon request.

CHEF SALAD

Lettuce mix, julienne of Swiss and American cheeses, turkey, ham egg, cucumbers and tomatoes topped with croutons. Your choice of: Ranch, 1000 island, French, Italian, bleu cheese, basil balsamic, Tuscan Caesar, or sesame ginger dressings.

CHOP SALAD

Chopped lettuce mix, crumpled bleu cheese, diced tomatoes, diced pasta, chopped bacon, chopped cucumber and diced onion, all tossed in a Cabernet Vinaigrette.

FRUIT PLATE

A variety of fresh seasonal fruit served with a fruit yogurt dip

THE HOTEL OWNER

One scoop of chicken or tuna salad served on a bed of lettuce and tomato with a side of fresh fruit and crackers

All sandwiches, wraps and salads are \$9.95 per person and include Starbucks coffee and iced tea

All sandwiches and wraps are served with chips, pickle, lettuce and tomato - Can be plated or served as boxed lunches

RECEPTION

HORS D'OEUVRES UNLIMITED RECEPTION PACKAGE

Includes:

Fresh sliced fruit display

Vegetable crudités with appropriate condiments

International and Domestic cheese Display

BBQ mini meatballs

Crab Rangoon with ginger soy sauce

Mini egg rolls with hot mustard

Assorted deluxe finger sandwiches

Stuffed mushrooms

Sesame chicken with plum sauce

Assorted mini quiche

Bruschetta with roma tomatoes, pesto, and mozzarella cheese

Spicy chicken wings

Chicken and pineapple brochettes

Spanakopita

Mini brie en croute

Jumbo shrimp cocktail served on ice with cocktail sauce and lemons

CHOICE OF FOUR ITEMS - \$14.00 PER GUEST

CHOICE OF FIVE ITEMS - \$16.00 PER GUEST

CHOICE OF SIX ITEMS - \$18.00 PER GUEST

*By choosing Jumbo Shrimp Cocktail it will add \$2 to the per guest price above

COLD HORS D'OEUVRES

All prices are per 50 pieces

ASSORTED DELUXE FINGER SANDWICHES - \$95.00

BRUSCHETTA WITH ROMA TOMATOES, PESTO, AND MOZZARELLA CHEESE - \$80.00

CHIPS PRETZELS AND DIP (SERVES 50) - \$35.00

DEVILED EGGS WITH BAY SHRIMP - \$95.00

**JUMBO SHRIMP COCKTAIL
(PRICED PER PIECE) - \$2.00**

SELECTION OF MIXED NUTS (SERVES 50) - \$45.00

HOT HORS D'OEUVRES

All prices are per 50 pieces

BBQ MINI MEATBALLS - \$65.00

CRAB RANGOON WITH GINGER SOY SAUCE - \$110.00

MINI VEGETABLE SPRING ROLLS WITH HOT MUSTARD - \$95.00

CRAB STUFFED MUSHROOMS - \$120.00

SESAME CHICKEN WITH PLUM SAUCE - \$95.00

ASSORTED MINI QUICHE - \$95.00

SPICY CHICKEN WINGS - \$85.00

CHICKEN AND PINEAPPLE BROCHETTES - \$125.00

SPANAKOPITA - \$105.00

MINI BRIE EN CROUTE - \$125.00

DISPLAY STATIONS

**VEGETABLE CRUDITÉS SELECTION
(SERVES 35) - \$85.00**

ANTIPASTO DISPLAY (SERVES 35) - \$95.00

**IMPORTED AND DOMESTIC CHEESE DISPLAY
(SERVES 35) - \$110.00**

**VIENNA TABLE (MINIMUM 25 PEOPLE);
ASSORTMENT OF WHOLE CAKES AND MINI
DESSERTS - \$8.95 PER PERSON**

TROPICAL FRUIT DISPLAY (SERVES 35) - \$95.00

*Chef attendant fee of \$65 required per 80 guests

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BEVERAGE SELECTIONS

A \$65 bartender fee is required per 100 guests.

OPTION #1

Call brand cocktails - \$6.00
Domestic beer - \$3.00
Imported and premium beer - \$4.00
House wine - \$6.00
Mineral water - \$4.00
Soft drinks - \$2.00

OPTION #2

Top shelf brand cocktails - \$8.00
Domestic beer - \$3.00
Imported and premium beer - \$4.00
House wine - \$6.00
Mineral water - \$4.00
Soft drinks - \$2.00

OPTION #3

Unlimited consumption domestic draft beer, wine and soft drinks - \$11.00/ person per hour

Add \$1.00 per person per hour to substitute bottled domestics

Add \$2.00 per person per hour to add import or micro-brewed draft

*All pricing is based on a two hour event minimum

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