



WEDDING PACKAGES

AMENITIES AND SERVICES

Offered with a Wedding Booking

EVENT LAWN, COURTYARD, SCHEPER DINING ROOM, EVA G FARRIS BALLROOM & DUVENECK

72" Round Tables & Additional Tables for gifts, place cards and such
Champagne Chiavari Chairs (Ballroom Event)
White Resin Chairs (Outdoor Event)
Black or Grey Bistro Napkins
Full-Length Black Table Linen
China, Glassware & Flatware
House Sound System (Indoor Spaces Only)
Event Setup & Cleaning
Dedicated Event Captain, Event Staff & Bartenders
Executive Chef & Culinary Team with On-Site Kitchen
Complimentary Menu Tasting for up to Four Guests
Special Guest Room Rate with Hotel Covington Group Booking Link (for 10+ rooms)
One Suite Upgrade at the Group Rate (based on availability)
Chocolate Covered Strawberries as Cake Accompaniments
Cake Cutting Service

All Plated and Buffet Dinner Packages Include:

4 Hours of Beer and Wine
Maison Nicolas Wines: Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet
Domestic Beers: Bud Light, Miller Lite, Michelob Ultra
Craft Beers: Rhinegeist Cheetah, Madtree Psychopathy
Coke, Diet, Sprite, Ale8 & Club Soda
Additional Options Available for Upgrade



WEDDING PACKAGES
PLATED DINNER

CLASSIC

Choice of Two Passed Hors d'oeuvres:

Boursin-Stuffed Mushrooms
Pimento Cheese Gougeres
Corn Fritters with Buttermilk Remoulade
Seasonal Vegetable Calas
Goat Cheese Crostini with Smoked Salmon
Weck Cheese Crostini

Choice of One Appetizer Display:

Cheese Board Served with Blue, Goat, Cow, Sheep Local Honey, Mostarda, House Made Preserves, Crackers
Charcuterie Board Served with Assorted Meats, House Pickles, Whole Grain Mustard, Pickled Vegetables, Crackers
Antipasti Served with Marinated Artichokes, Roasted Red Peppers, Zucchini, Marinated Olives
Tabbouleh, Hummus, Feta, Pita
Seasonal Vegetable Crudit  with Hummus, Buttermilk Dressing and House Vinaigrette

Choice of One Soup or Salad:

SOUPS

White Bean & Bacon Soup
Navy Bean, Crispy Bacon, Sweet Potatoes and Braised Greens

Seasonal Vegetable Soup
Vegetarian Soup, Created from Locally Sourced Vegetables and Ingredients

Al's Chili
w/ Homemade Goldfish Crackers, Scallions, Aged Cheddar



WEDDING PACKAGES
PLATED DINNER

CLASSIC CONTINUED

SALADS

Caesar Salad

Romaine Lettuce, Shredded Parmesan, Garlic Croutons, Creamy Vinaigrette

Seasonal Green Salad

Chef Selected, Inspired by Locally Sourced Greens and Vegetables

Iceberg Salad

Iceberg Lettuce with Black Pepper Buttermilk Dressing, Bacon Lardons, Pickled Peppers

Choice of Two for Duet:

Braised Brisket

Cheese Grits, Smothered Greens

Baked Fish

Fish of the Day, Seasonal Vegetable, Herbed Cous-Cous, Lemon Beurre Blanc

Braised Chicken Leg

Lemon-Garlic Chicken, Dirty Rice, Charred Green Beans

Curried Cauliflower

Caramelized Cauliflower, Curry, Lentils, Sautéed Greens, Herb Salad

Includes Four Hour Beer and Wine Package



WEDDING PACKAGES
PLATED DINNER

CHIC

Choice of Two Passed Hors d'oeuvres

Vegetable Spring Rolls
Caramelized Onion Tart with Manchego
Pigs in a Blanket
Shrimp Toast w/ Chow Chow
Deviled Eggs with Pickled Chilies
Smoked Fish Canape
Feta & Olive Tapenade Tartlets

Choice of One Appetizer Display:

Cheese Board Served with Blue, Goat, Cow, Sheep Local Honey, Mostarda, House Made Preserves, Crackers

Charcuterie Board Served with Assorted Meats, House Pickles, Whole Grain Mustard, Pickled Vegetables, Crackers

Antipasti Served with Marinated Artichokes, Roasted Red Peppers, Zucchini, Marinated Olives
Tabbouleh, Hummus, Feta, Pita

Seasonal Vegetable Crudit  with Hummus, Buttermilk Dressing and House Vinaigrette

Choice of One Soup or Salad:

SOUPS

White Bean & Bacon Soup
Navy Bean, Crispy Bacon, Sweet Potatoes and Braised Greens

Seasonal Vegetable Soup
Vegetarian Soup, Created from Locally Sourced Vegetables and Ingredients

Al's Chili
w/ Homemade Goldfish Crackers, Scallions, Aged Cheddar



WEDDING PACKAGES
PLATED DINNER

CHIC CONTINUED

SALADS

Caesar Salad

Romaine Lettuce, Shredded Parmesan, Garlic Croutons & Creamy Vinaigrette

Seasonal Green Salad

Chef Selected, Inspired by Locally Sourced Greens, Vegetables & Balsamic Vinaigrette

Iceberg Salad

Iceberg Lettuce, Black Pepper Buttermilk Dressing, Bacon Lardons & Pickled Peppers

Choice of Two for Duet:

Beef Short Rib

Beer & Chili Braised Short Ribs, Mashed Potatoes & Gremolata

Roasted Pork Loin

Creole Mustard Rubbed Pork Loin, Roasted Root Vegetables, Charred Brussel Sprouts & Chow Chow

Vegetable Pot Pie

Creamed Leeks, Root Vegetables, Mushroom Gravy & Puff Pastry

Fried Catfish

Smothered Black-Eyed Peas, Collard Green Slaw & Pickled Chilies

Includes Four Hour Beer and Wine Package



WEDDING PACKAGES
PLATED DINNER

COUTURE

Choice of Two Passed Hors d'oeuvres:

Crab Cake with Garlic Chive Aioli
Chicken Meatballs w/ White BBQ Sauce
Mini Biscuit, Pepper Jelly & Country Ham
Boiled, Pickled Shrimp
Chicken Liver PB& J
Ceviche on Taro Chip

Choice of One Appetizer Display

Cheese Board Served with Blue, Goat, Cow, Sheep Local Honey, Mostarda, House Made Preserves, Crackers

Charcuterie Board Served with Assorted Meats, House Pickles, Whole Grain Mustard, Pickled Vegetables, Crackers

Antipasti Served with Marinated Artichokes, Roasted Red Peppers, Zucchini, Marinated Olives
Tabbouleh, Hummus, Feta, Pita

Seasonal Vegetable Crudit  with Hummus, Buttermilk Dressing and House Vinaigrette

Choice of One Soup or Salad, Duet Plate (2 proteins)

Includes Four Hour Beer and Wine Package

Choose from the following entr e options:

Choice of One Soup or Salad:

SOUPS

White Bean & Bacon Soup

Navy Bean, Crispy Bacon, Sweet Potatoes and Braised Greens

Seasonal Vegetable Soup

Vegetarian Soup, Created from Locally Sourced Vegetables and Ingredients

Al's Chili

w/ Homemade Goldfish Crackers, Scallions, Aged Cheddar

Al's Chili

w/ Homemade Goldfish Crackers, Scallions, Aged Cheddar



WEDDING PACKAGES
PLATED DINNER

COUTURE CONTINUE

SALADS

Caesar Salad

Romaine Lettuce, Shredded Parmesan, Garlic Croutons & Creamy Vinaigrette

Seasonal Green Salad

Chef Selected, Inspired by Locally Sourced Greens, Vegetables & Balsamic Vinaigrette

Iceberg Salad

Iceberg Lettuce, Black Pepper Buttermilk Dressing, Bacon Lardons & Pickled Peppers

Choice of Two for Duet:

Pepper-Crusted Filet Mignon

Confited Fingerling Potatoes, Haricot Verts, Pickled Pearl Onions & Herb Jus

Crispy Pork Belly

Hoppin' John, Sautéed Greens & Pickled Chilies

Seared Salmon

Wild Rice, Charred Tomatoes, Kalamata Olives, White Wine & Crushed Herbs

Roasted Chicken Breast

Rosemary Garlic Chicken, Chimichurri, Smashed Sweet Potatoes & White BBQ Sauce

Includes Four Hour Beer and Wine Package



WEDDING PACKAGES
BUFFET DINNER

CLASSIC

Choice of Two Passed Hors d'oeuvres:

Boursin-Stuffed Mushrooms
Pimento Cheese Gougeres
Corn Fritters with Buttermilk Remoulade
Seasonal Vegetable Calas
Goat Cheese Crostini with Smoked Salmon
Weck Cheese Crostini

Choice of One Appetizer Display

Cheese Board Served with Blue, Goat, Cow, Sheep Local Honey, Mostarda, House Made Preserves, Crackers

Charcuterie Board Served with Assorted Meats, House Pickles, Whole Grain Mustard, Pickled Vegetables, Crackers

Antipasti Served with Marinated Artichokes, Roasted Red Peppers, Zucchini, Marinated Olives
Tabbouleh, Hummus, Feta, Pita

Seasonal Vegetable Crudit  with Hummus, Buttermilk Dressing and House Vinaigrette

Choice of One Soup or Salad:

SOUPS

White Bean & Bacon Soup
Navy Bean, Crispy Bacon, Sweet Potatoes and Braised Greens

Seasonal Vegetable Soup
Vegetarian Soup, Created from Locally Sourced Vegetables and Ingredients

Al's Chili
w/ Homemade Goldfish Crackers, Scallions, Aged Cheddar



WEDDING PACKAGES

BUFFET DINNER

CLASSIC CONTINUED

SALADS

Caesar Salad

Romaine Lettuce, Shredded Parmesan, Garlic Croutons, Creamy Vinaigrette

Seasonal Green Salad

Chef Selected, Inspired by Locally Sourced Greens and Vegetables

Iceberg Salad

Iceberg Lettuce with Black Pepper Buttermilk Dressing, Bacon Lardons, Pickled Peppers

Choice of Two Entrees:

Braised Brisket

Cheese Grits, Smothered Greens

Baked Fish

Fish of the Day, Seasonal Vegetable, Herbed Cous-Cous, Lemon Beurre Blanc

Braised Chicken Leg

Lemon-Garlic Chicken, Dirty Rice, Charred Green Beans

Curried Cauliflower

Caramelized Cauliflower, Curry, Lentils, Sautéed Greens, Herb Salad

Includes Four Hour Beer and Wine Package



WEDDING PACKAGES
BUFFET DINNER

CHIC

Choice of Two Passed Hors d'oeuvres

Vegetable Spring Rolls
Caramelized Onion Tart with Manchego
Pigs in a Blanket
Shrimp Toast w/ Chow Chow
Deviled Eggs with Pickled Chilies
Smoked Fish Canape
Feta & Olive Tapenade Tartlets

Choice of One Appetizer Display

Cheese Board Served with Blue, Goat, Cow, Sheep Local Honey, Mostarda, House Made Preserves, Crackers

Charcuterie Board Served with Assorted Meats, House Pickles, Whole Grain Mustard, Pickled Vegetables, Crackers

Antipasti Served with Marinated Artichokes, Roasted Red Peppers, Zucchini, Marinated Olives
Tabbouleh, Hummus, Feta, Pita

Seasonal Vegetable Crudit  with Hummus, Buttermilk Dressing and House Vinaigrette

Choice of One Soup or Salad:

SOUPS

White Bean & Bacon Soup
Navy Bean, Crispy Bacon, Sweet Potatoes and Braised Greens

Seasonal Vegetable Soup
Vegetarian Soup, Created from Locally Sourced Vegetables and Ingredients

Al's Chili
w/ Homemade Goldfish Crackers, Scallions, Aged Cheddar



WEDDING PACKAGES

BUFFET DINNER

CHIC CONTINUED

SALADS

Caesar Salad

Romaine Lettuce, Shredded Parmesan, Garlic Croutons, Creamy Vinaigrette

Seasonal Green Salad

Chef Selected, Inspired by Locally Sourced Greens and Vegetables

Iceberg Salad

Iceberg Lettuce with Black Pepper Buttermilk Dressing, Bacon Lardons, Pickled Peppers

Choice of Two Entrees:

Beef Short Rib

Beer & Chili Braised Shortribs, Mashed Potatoes, Gremolata

Roasted Pork Loin

Creole Mustard Rubbed Pork Loin, Roasted Root Vegetables, Charred Brussel Sprouts, Chow Chow

Vegetable Pot Pie

Creamed Leeks, Root Vegetables, Mushroom Gravy, Puff Pastry

Fried Catfish

Smothered Black-Eyes Peas, Collard Green Slaw, Pickled Chillies

Includes Four Hour Beer and Wine Package



WEDDING PACKAGES
BUFFET DINNER

COUTURE

Choice of Two Passed Hors d'oeuvres:

Crab Cake with Garlic Chive Aioli
Chicken Meatballs w/ White BBQ Sauce
Mini Biscuit, Pepper Jelly & Country Ham
Boiled, Pickled Shrimp
Chicken Liver PB& J
Ceviche on Taro Chip

Choice of One Appetizer Display

Cheese Board Served with Blue, Goat, Cow, Sheep Local Honey, Mostarda, House Made Preserves, Crackers

Charcuterie Board Served with Assorted Meats, House Pickles, Whole Grain Mustard, Pickled Vegetables, Crackers

Antipasti Served with Marinated Artichokes, Roasted Red Peppers, Zucchini, Marinated Olives
Tabbouleh, Hummus, Feta, Pita

Seasonal Vegetable Crudit  with Hummus, Buttermilk Dressing and House Vinaigrette

Choice of One Soup or Salad, Duet Plate (2 proteins)

Includes Four Hour Beer and Wine Package

Choose from the following entr e options:

Choice of One Soup or Salad:

SOUPS

White Bean & Bacon Soup

Navy Bean, Crispy Bacon, Sweet Potatoes and Braised Greens

Seasonal Vegetable Soup

Vegetarian Soup, Created from Locally Sourced Vegetables and Ingredients

Al's Chili

w/ Homemade Goldfish Crackers, Scallions, Aged Cheddar



WEDDING PACKAGES

BUFFET DINNER

COUTURE CONTINUED

SALADS

Caesar Salad

Romaine Lettuce, Shredded Parmesan, Garlic Croutons, Creamy Vinaigrette

Seasonal Green Salad

Chef Selected, Inspired by Locally Sourced Greens and Vegetables

Iceberg Salad

Iceberg Lettuce with Black Pepper Buttermilk Dressing, Bacon Lardons, Pickled Peppers

Choice of Two Entrees:

Pepper-Crusted Filet Mignon

Confited Fingerling Potatoes, Hericort Verts, Pickled Pearl Onions, Herb Jus

Crispy Pork Belly

Hoppin' John, Sautéed Greens, Pickled Chilies

Seared Salmon

Wild Rice, Charred Tomatoes, Kalamata Olives, White Wine & Crushed Herbs

Roasted Chicken Breast

Rosemary & Garlic Chicken, Chimichurri, Smashed Sweet Potatoes, White BBQ Sauce

Includes Four Hour Beer and Wine Package



WEDDING PACKAGES
STATIONED RECEPTION

Minimum of 25 Guests.
Includes Bread Service, Coffee Station, Tea, Water, and Soft Drinks.
Select Minimum of Three for 90-Minute Serving Time.
Price per 25 Guests.

GATEWAY TO THE SOUTH 625

“CFC” Coppin’s Fried Chicken
BBQ Pork Shoulder
Smashed Potatoes
Smothered Green Beans w/ Bacon
Smoked Gouda Mac n Cheese
Pepper Biscuits
Bourbon Pecan Tarts

TRI STATE CLASSICS 575

Cincinnati Style Chili
Coney Dogs and Buns, Spaghetti, Onions, Yellow
Mustard and Shredded Cheddar
Gliers Goetta Sliders w/ Sauerkraut
Swiss Cheese and 1000 Island
Grilled Metts and Brats with Roasted
Peppers and Onions
Whoopie Pies and Lemon Bars

RAW BAR 800

Oysters on the Half Shell w/ Mignonette
Jumbo Boiled Shrimp, Marinated Mussels
Chef’s Choice of Seasonal Seafood
Cocktail Sauce, Tabasco, Lemons,
Saltine Crackers
Marinated Cucumber Salad

STREET TACO STATION 575

Choice of Two: Pork Carnitas, Chicken Mole, Beef
Barbacoa, Grilled Vegetables
Flour & Corn Tortillas, Pickled Onions, Queso Fresco,
Black Beans, Guacamole, Lime Wedges
Tortilla Chips and Seasonal Salsa
Cinnamon Sugar Churros



WEDDING PACKAGES
CARVING STATIONS

Minimum of 25 Guests.
Served with Dinner Rolls and Choice of One Side.
\$75.00 Carver Fee, Price per 25 Guests.

**WHOLE ROASTED
TENDERLOIN OF BEEF 750**

House Mustard, Mayonnaise and
Horse Radish Sauce

TOP ROUND OF BEEF 500

Au Jus and Horseradish Sauce

BROWN SUGAR GLAZED HAM 500

Brown Sugar Bourbon Sauce

WHOLE PRIME BEEF 625

Au Jus and Horseradish Sauce

WHOLE HOG 500

House BBQ Sauce, Pickles and Mustard



WEDDING PACKAGES
LATE NIGHT SNACKS

Minimum 50% of the Final Guest Count.
Select One Option, Serving Time 1 Hour.
Price per 25 Guests.

COVINGTON CHILI PARLOR 275

Covington Style Chili
Coney Dogs and Buns
Shredded Cheddar
Spaghetti
Onions

513 FAVORITES 275

Boathouse Pulled Pork
Slider Buns
Saratoga Chips
Cole Slaw

HOTEL COVINGTON SPECIALTIES 275

Corn Fritters
Country Ham Biscuits
Pimento Cheese Gougeres

SWEET FINISH 275

Assorted Candies
Puppy Chow
Sunshine Caramels
Bourbon Balls



WEDDING PACKAGES
BAR PACKAGES

CHIC FULL BAR

4 Hours of Beer and Wine

Maison Nicolas Wines: Chardonnay, Sauvignon Blanc,
Pinot Noir, Cabernet

Tito`s Vodka, Tanqueray Gin, Bacardi Rum, El Jimador
Tequila, Buffalo Trace, Jack Daniels,
Dewar`s Scotch

Domestic Beers: Bud Light, Miller Lite, Michelob Ultra

Craft Beers: Rhinegeist Cheetah, Madtree Psychopathy

Coke, Diet, Sprite, Ale8 & Club Soda
Tonic Water, Orange Juice, Cranberry Juice, Lime Juice,
Grenadine, Sweet & Dry Vermouth, Bitters & Triple Sec

Additional \$300/Per 25 Guests

COUTURE FULL BAR

4 Hours of Beer and Wine

Maison Nicolas Wines: Chardonnay, Sauvignon Blanc,
Pinot Noir, Cabernet

Grey Goose, Bombay Sapphire, Bacardi Rum, Captain
Morgan, Patron, Maker`s Mark, Jameson, Woodford
Reserve, Buffalo Trace

Domestic Beers: Bud Light, Miller Lite, Michelob Ultra

Craft Beers: Rhinegeist Cheetah, Madtree
Psychopathy, Rhinegeist Bubbles

Coke, Diet, Sprite, Ale8 & Club Soda
Orange Juice, Cranberry Juice, Lime Juice, Grenadine,
Sweet & Dry Vermouth, Bitters & Triple Sec

Additional \$400/Per 25 Guests



WEDDING PACKAGES
BAR PACKAGES

BAR ENHANCEMENTS

Price per 25 Guests.

Champagne Toast	50		
Signature Cocktail Up to 1 Hour	100	Additional Hour of Any Bar if Added Before the Event	150
Signature Cocktail Up to 4 Hours	300	Additional Hour of Any Bar if Added at the Time of the Event	200

COFFEE SERVICE 75

Complimentary Self-Serve Coffee Station Includes, Regular & Decaf Coffee, Sugar & Cream.

Tablesides Coffee Service Can be Added to Any Bar Package.



WEDDING PACKAGES
BAR PACKAGES

Must Purchase a Full Bar Package, Price per 25 Guests.

MIMOSA BAR

Champagne, Orange Juice, Cranberry Juice, Pineapple Juice, Raspberries, Strawberries & Blue Berries

Additional \$100/Per 25 Guests

BLOODY MARY BAR

Vodka, Bloody Mary Mix, Cheese Cubes, Olives, Celery, Limes, Lemons, Hot Sauce, Pickles, Salt & Toothpicks

Additional \$125/Per 25 Guests

CRAFT BEER STATION

Choice of Two Additional Craft Beers:

Braxton Storm, Madtree Lift, W6 Cococa Porter, NB Fat Tire, CB Cougar Bait, Goose Island 312* (rotating item)

Additional \$125/Per 25 Guests



WEDDING PACKAGES

COCKTAIL HOUR

SCHEPER DINING ROOM

House Beer and Wine Package
Maison Nicolas Wines: Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet
Domestic Beers: Bud Light, Miller Lite, Michelob Ultra
Craft Beers: Rhinegeist Cheetah, Madtree Psychopathy
Coke, Diet, Sprite, Ale8 & Club Soda
Additional Options Available for Upgrade

Includes Bar Package Selected for Reception

Includes Hors d' oeuvres from Selected Menu
PLUS Two Additional Hors d' oeuvres from Selected Package Menu

Time Limit of 1 Hour
5pm – 6pm or 6pm-7pm



WEDDING PACKAGES
COCKTAIL HOUR

EVENT LAWN

Available Times:
11:00 AM – 3:00 PM
3:00 PM – 6:00 PM

White Resin Folding Chairs
Setup and Tear Down of Chairs
One Hour Rehearsal (Scheduled by Hotel Covington Based on Availability)
Audio Visual Assistance

Champagne Chiavari Chairs with Ivory Cushion
\$4.00 Rental Fee Per Chair

Additional Cost to Occur with Additional Time or Set Up Requirements

We Strongly Advise Having a Day of Event Coordinator or Wedding Planner
