



*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*

### *Service Staff*

*House Tables and Chairs*

*House Linens in White or Black*

*White China, Art Deco Flatware and Glassware*

*Cake Cutting*

## NOT INCLUDED

*Room Rental, Parking, and Gratuity*

## ADDITIONAL OPTIONS

*Chocolate Fountain*

*Champagne Toast*

*Special Bar Packages*

*Upgraded Wine and Beer*

*Centerpieces and Lighting*

*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 AVAILABILITY

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



DECO

## THE BOARDING PASS WEDDING PACKAGE

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

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

*Display Hors D' Oeuvres*

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

*Salad – Choice of One*

Traditional Caesar Salad

Romaine Salad with Red Onion, Teardrop Tomatoes,  
Sliced Mushrooms and Walnuts  
With your choice of Dressing

*Entrees – Choice of Two*

Boneless Chicken Breast with Rosemary Cream and Fresh Herbs

Grilled Pork Loin with Dried Fruit Chutney

Roasted Chicken Marsala with Woodland Mushrooms

Italian Meat Lasagna with Romano, Parmesan, and Asiago Cheese

Roast Top Sirloin with Au Jus

Rigatoni with Chopped Vegetables

Penne A La Cionni

*Starch - Choice of one*

Wild Rice Pilaf

Roasted Baby Yukon Gold Potatoes

Saffron Rice Pilaf

Creamy Parmesan Smashed Potatoes

Garlic Roasted New Potatoes

Cavatelli Pasta Alfredo

Parsley Potatoes

Fluffy Steamed Rice

*Vegetable - Choice of one*

Sauté Haricot Vert

Glazed Baby Carrots

Roasted Baby Zucchini and Sunburst Squash

Roasted Seasoned Corn

Seasonal Vegetable Medley

*\$51.00 Dollars Per Person Inclusive  
(Room Rental, Parking, and Gratuity not included.)*



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## THE UNION TERMINAL WEDDING PACKAGE

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

*Three Hours of Continuous Bar Service with 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

Whipped Herb Cheese Stuffed Baby Bella Mushroom

Sundried Tomato Roll with Ricotta

Oriental Vegetable Spring Rolls with Roasted Ginger and Soy Dip

*First Course - Choice of One*

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

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

Baby Mixed Lettuce Salad with Orange Supremes, Candied Walnuts and Dried Cherries

*Main Course - Choice of One*

*Slow Roasted Top Sirloin with Red Wine and Peppercorn Demi*  
Roasted Garlic Smashed Potatoes and Haricot Vert

Balsamic Grilled Chicken topped with Fresh Tomato Concasse  
Saffron Rice Pilaf and Asparagus

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 Broccoli with Shaved Shallots

**\$55.00 Per Person Inclusive**

***(Room Rental, Parking, and Gratuity not included.)***



## THE TRAIN BARON'S WEDDING PACKAGE

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

*Four Hour Continuous Bar with Premium Brand Liquors,  
Imported Beer, Premium Wines and Sodas*

*Hors D' Oeuvres Choice of Three*

Smoked Salmon Tartar on Toasted Pumpnickel Points with Dill Crème Fraiche

Spinach Phyllo Cup with Artichoke, Roasted Red Pepper and Whipped Herb Goat Cheese

Corn Salsa Duxelle with Sautéed Shrimp and Cilantro

Jumbo Lump Crab Stuffed Mushrooms

Sweet Chili Grilled Shrimp Skewers

Brie with Raspberries in Phyllo Dough

Crispy Turkey Pot Stickers with Teriyaki Glaze

New England Crab Cakes with Spicy Tomato Aioli

Warm Polenta Cups with Fontina

*First Course – Choice of One*

Spring Mix with Toasted Pine Nuts, Dried Cherries,  
And Goat Cheese

Romaine, Radicchio, Watercress with Feta Cheese,  
Caramelized Onion and Sun Dried Tomatoes

Mixed Field Greens Salad with Dried Cranberries,  
Bleu Cheese Crumbles and Roasted Yellow Peppers

*Main Course - Choice of One*

Roasted Salmon with Curry Butter Sauce  
Artichoke Risotto Cake  
Sautéed Asparagus, Roasted Tomatoes, and Sliced Mushrooms

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

Pan Seared Chicken Breast with Rich Sage Brown Sauce  
Purple Potato and Toasted Quinoa Salad

Citrus Marinated Chicken Breast  
Grilled Golden Pineapple Salsa  
Served with Oven Roasted Basmati Rice Pilaf  
And Sautéed Asparagus

Duet Plate

Petit Filet Mignon and Crab Stuffed Prawn  
Roasted Root Vegetables  
Orzo Pasta with Sun Dried Tomato and  
Wilted Spinach Garlic Greens

*\$65.00 Per Person Inclusive  
(Room Rental, Parking, and Gratuity not included.)*