

**Get Married at Northern Kentucky University**  
Your All-Inclusive Wedding Venue

**Student Union Ballroom  
at Northern Kentucky University  
20 Kenton Drive  
Highland Heights, KY 41076**



Follow  
**@NKUweddings**



**Call Conference Management  
at 859-572-5760 to book your date.**

**Operated by:  
Northern Class Catering  
Call Sara Trauth and Lee Unsinger  
at 859-572-7782  
to plan your dream wedding.**

# Welcome to Northern Kentucky University

## Ballroom • Governance Room • Loch Norse

### *About Us*

Welcome to your affordable all-inclusive wedding venue at Northern Kentucky University; located just outside Cincinnati, in Highland Heights, KY. The Student Union at NKU is a unique complex with a variety of banquet rooms for wedding receptions, rehearsals and ceremonies. We can accommodate intimate events but also larger events up to 300 guests for our all-inclusive packages.

We work alongside you to find the perfect event space, date and price for your wedding day. We realize many couples are working with a budget and we are dedicated to helping you find the best option. Sharing your budget will allow us to propose the best options that are right for you. We always have your best interests in mind.

### *Ballroom*

The Ballroom is one of the largest in Greater Cincinnati, with seating space for 300 people. We offer an elegant look for any reception and built-in screens ideal for wedding slide shows. It also has a portable stage for a band or DJ, movable bars in any location, a spacious portable dance floor and private restrooms. The Ballroom can also be divided into 2 sections to accommodate a smaller wedding reception.

### *Governance Room*

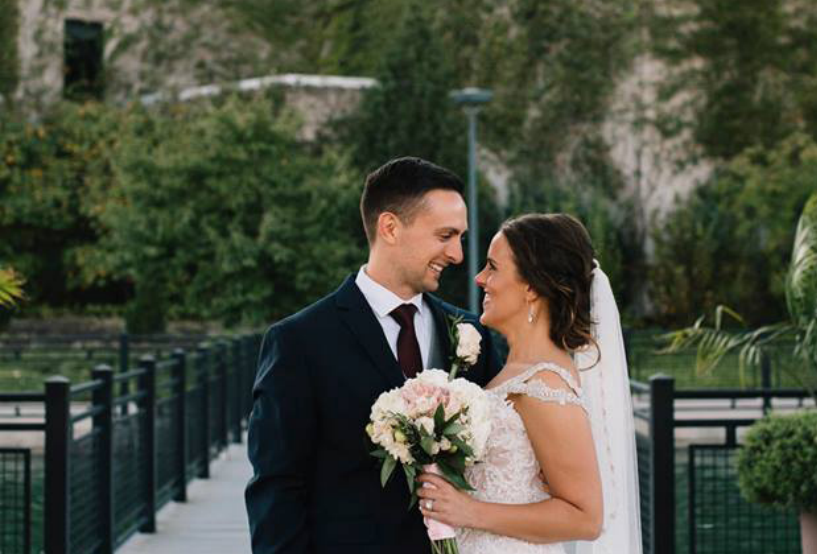
The Governance Room is the perfect spot for your rehearsal dinner with seating capacity for 90 guests or the perfect spot for an intimate reception for 70 guests with a dance floor.

### *Game Room*

Sweet feature! The Game Room is right down the hall from the Ballroom and Governance Room and is available to rent for the night of the rehearsal dinner or wedding. Play unlimited games on the pool table, Xbox, Playstation, and more!

### *Loch Norse*

A beautiful outdoor lake wedding spot. Loch Norse is located on the eastern part of campus and is a must-see destination for your ceremony or wedding photographs. Loch Norse is framed by trees and a bridge above the lake's waterfall. It is a picturesque place on campus.



## **NKU Wedding Packages**

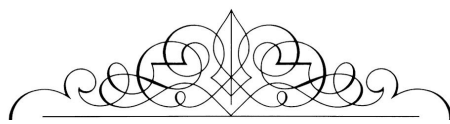
**Silver • Gold • Platinum**

There are no hidden fees or services charges in our all-inclusive wedding packages.

### **Our All-inclusive Packages Feature**

- 4 hour event rental
- Your choice of ceremony and/or reception space
- Parking
- One complimentary tasting for up to 4 people
- Custom floorplan
- Tables with standard color floor length linens and linen napkins; black, white or ivory
- Standard floral centerpieces
- Stage
- Dance floor
- Private bridal party room that includes standard snacks and drinks, complete with rounds and standard linen
- Full-service room set-up and cleanup
- Plated and served dinner on china with glassware and flatware
- Complimentary cake cutting
- Complimentary toast for the bridal party
- Choice of signature cocktail
- Unlimited liquor/beer/wine/soft drinks for 4 hours
- 5% Alumni graduate discount
- Our professional staff that is attentive to your needs

All pricing per person. You can choose between stations or plated for your event. Pricing may be subject to change based on time and date of wedding. Discounts will not be given for unused package items. There are no substitutions available.



# Silver Plated Served Wedding Package

## \$65 per person

### *Passed Hors D'Oeuvres*      *Your choice of 3 selections*

Fried goat cheese medallions  
 Prosciutto wrapped pear and brie  
 Beef tenderloin crostini  
 Cajun or coconut shrimp on a skewer  
 Antipasto skewers  
 Bacon bourbon meatballs

Potato latke with smoked salmon  
 Spring rolls  
 Bacon and blue cheese won tons  
 Whipped ricotta stuffed in a grilled sweet pepper  
 Olive and feta hummus with pita spoon

### *Served Plated Meal*      *Your choice of 1 soup or salad and 1 entree*

#### *Salad*

Local spring mix wrapped in a cucumber ribbon, with fennel carrot slaw, crostini, sherry mustard vinaigrette  
 Iceberg wedge salad, bacon crumbles, grape tomatoes, blue cheese dressing  
 Classic Caesar or garden salad  
 Mixed greens, sliced cucumber, garbanzo bean, vine ripened tomatoes, red onion, and green goddess dressing

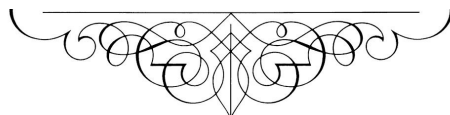
#### *Soup*

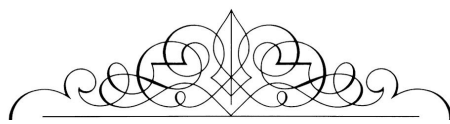
Butternut bisque, toasted pumpkin seed      Seafood chowder, chive garnish  
 Broccoli and sharp cheddar      Tomato bisque, crostini

#### *Entrees*

Pan seared airline chicken breast marinated in garlic and herbs, shallot white wine reduction, roasted red potatoes, broccoli and cauliflower  
 Brined bone in pork chop, local cider demi, charred brussel sprouts, sweet potatoes and parsnips  
 Lemon panko crusted cod garlic rice pilaf, grilled asparagus finished with dill aioli

Customized menus are available upon request, as well as a Brunch Menu. We will accommodate your special dietary request.  
 Pricing may be subject to change based on time and date of wedding.





# Gold Plated Served Wedding Package

\$75 per person

## *Passed Hors D'Oeuvres*

*Your choice of 3 selections*

Fried goat cheese medallions  
Prosciutto wrapped pear and brie  
Beef tenderloin crostini  
Cajun or coconut shrimp on a skewer  
Antipasto skewers  
Bacon bourbon meatballs

Potato latke with smoked salmon  
Spring rolls  
Bacon and blue cheese won tons  
Whipped ricotta stuffed in a grilled sweet pepper  
Olive and feta hummus with pita spoon

## *Served Plated Meal*

*Your choice of 1 soup or salad and 1 entree*

### *Salad*

Local spring mix wrapped in a cucumber ribbon, with fennel carrot slaw, crostini, sherry mustard vinaigrette  
Iceberg wedge salad, bacon crumbles, grape tomatoes, blue cheese dressing  
Classic Caesar or garden salad  
Mixed greens, sliced cucumber, garbanzo bean, vine ripened tomatoes, red onion, and green goddess dressing

### *Soup*

Butternut bisque, toasted pumpkin seed  
Broccoli and sharp cheddar

Seafood chowder, chive garnish  
Tomato bisque, crostini

### *Entrees*

Grilled salmon with pesto sauce, sautéed tomatoes and artichokes, lentils with garlic and onion

Slow roasted short ribs, mushroom demi, fingerling potatoes, roasted root vegetables

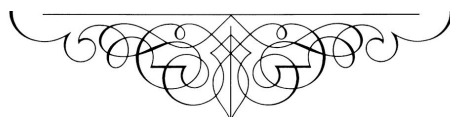
Grilled top sirloin, au poivre sauce, Yukon gold mashed potatoes, Haricots verts

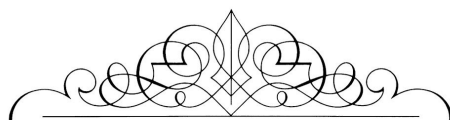
Airline chicken breast stuffed with spinach, goat cheese, fresh lemon zest, and cracked pepper, Caper veloute, roasted asparagus, and Israeli couscous pilaf

Bone in pork chop stuffed with sautéed wild mushroom topped with a caramelized onion jam, green bean Provençale and nut toasted basmati rice

Customized menus are available upon request, as well as a Brunch Menu. We will accommodate your special dietary request.

Pricing may be subject to change based on time and date of wedding.





# Platinum Plated Served Wedding Package

\$85 per person

## *Passed Hors D'Oeuvres*    *Your choice of 3 selections*

Fried goat cheese medallions  
Prosciutto wrapped pear and brie  
Beef tenderloin crostini  
Cajun or coconut shrimp on a skewer  
Antipasto skewers  
Bacon bourbon meatballs

Potato latke with smoked salmon  
Spring rolls  
Bacon and blue cheese won tons  
Whipped ricotta stuffed in a grilled sweet pepper  
Olive and feta hummus with pita spoon

## *Served Plated Meal*    *Your choice of 1 soup or salad and 1 entree*

### *Salad*

Local spring mix wrapped in a cucumber ribbon, with fennel carrot slaw, crostini, sherry mustard vinaigrette  
Iceberg wedge salad, bacon crumbles, grape tomatoes, blue cheese dressing  
Classic Caesar or garden salad  
Mixed greens, sliced cucumber, garbanzo bean, vine ripened tomatoes, red onion, and green goddess dressing

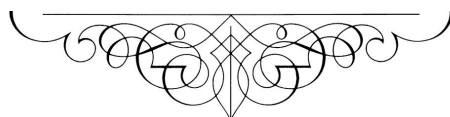
### *Soup*

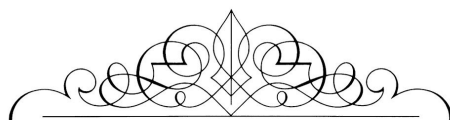
Butternut bisque, toasted pumpkin seed                      Seafood chowder, chive garnish  
Broccoli and sharp cheddar    Tomato bisque, crostini

### *Entrees*

7oz Grilled tenderloin of beef, traditional demi-glace, roasted new potatoes, sautéed rainbow chard  
  
10oz Strip steak parsnip and sunchoke puree, citrus gremolata, and braised kale  
  
Pan roasted red snapper, Provençal sauce, cherry tomato relish, five grain medley, grilled eggplant  
  
Sirloin steak with an herb compound butter, saffron shrimp skewer, basmati rice, zucchini squash medley  
  
Rosemary crusted rack of lamb with garlic risotto and tri-color baby carrots with a raspberry balsamic reduction

Customized menus are available upon request, as well as a Brunch Menu. We will accommodate your special dietary request.  
Pricing may be subject to change based on time and date of wedding.





# Upgrade Your Plated Served Meal priced per person

Customer must provide easily identifiable place cards  
for the menu selection of each guest.

*Add-on Options*     *Your choice to add onto any tier package*

## *Duet Plates Available*

### *As Quoted*

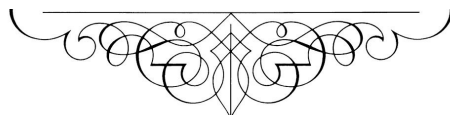
Shrimp skewers  
Sea scallops  
Prawns  
Lobster tail  
Petite fillet  
Extended bar  
Oscar  
Crab cake  
Pasta with Vodka sauce

## *Afterglow Party Menu*

### *As Quoted*

Coney bar  
Slider bar  
Flatbread station  
Grilled cheese station  
Sweets bar  
Hot chocolate bar  
Pretzel and beer station  
Breakfast at night bar  
Coffee bar with donut holes  
Popcorn bar

Customized menus are available upon request, as well as a Brunch Menu. We will accommodate your special dietary request.  
Pricing may be subject to change based on time and date of wedding.





*Custom  
Wedding Cakes  
& Desserts*



Our venue offers an on-site pastry chef that can make the wedding cake of your dreams!

Our wedding cakes and desserts are made from scratch and custom to your wedding. We offer an array of cake flavors and fillings, as basic as, buttercream or, as decadent as, chocolate ganache. Pricing for our wedding cakes are affordable for any budget and custom based on your wedding size and cake design. A wedding cake is not included in the all-inclusive package and will be an additional charge. We also offer other decadent wedding desserts: cupcakes, wedding favors, groom's cakes and more are available.

Please send us pictures of your wedding cake and dessert ideas. E-mail pictures to [Sara.Trauth@compass-usa.com](mailto:Sara.Trauth@compass-usa.com) along with your contact information and how many servings of cake you would like and we will be able to give you a quote. We will then setup a meeting and a cake tasting for up to 4 people. More flavors are available, please let us know if there is another flavor you are interested in.

*Wedding Cake Combinations*

**CAKE FLAVORS:** White, Yellow, French Vanilla, Chocolate, Lemon, Strawberry, Cherry, Raspberry, Spice, Mocha or Almond

**FILLING FLAVORS:** Raspberry Jam, Strawberry Jam, Cherry Jam, Orange Cream, Lemon Cream, Key Lime Cream, Irish Cream, Cheesecake, Peanut Butter, Chocolate Fudge, Chocolate Mousse, Chocolate Ganache, Almond, Mocha or White Chocolate Ganache

**FROSTING FLAVORS:** Vanilla Bean Buttercream, Chocolate Buttercream, Stark White Vanilla Buttercream, Whipped White Chocolate, Cream Cheese Buttercream or Rolled Fondant





## General Policies For Rental

- Northern Class Catering is the exclusive caterer for Northern Kentucky University. All food and beverage must be purchased through us.
- Northern Class Catering is a licensed premise with the state of Kentucky. Therefore, alcoholic beverages may not be brought onto or removed from the premise. Any alcohol brought onto the premise will be confiscated. It is the client's responsibility to inform their guests of this requirement.
- Northern Class Catering reserves the right to control alcohol consumption for the duration of your event.
- Alcoholic beverages will be cut off 30 minutes prior to the end of the event.
- \$5 per person, per hour charge to stay past 4 hour rental.
- 6% Kentucky sales tax will be included on all purchases.

## Payment Policy Timeline

- In order to reserve your date, a \$1,000 (non-refundable) booking deposit is required at contract signing. Contract must be signed within 10 days of issue or as stated. Dates will not be held without a signed contract and booking deposit. The booking deposit will be applied to the total cost of your event.
- 60 days prior to the event, the final menu package must be decided, guest count is due and a non-refundable 50% payment of balance is due. We accept Visa, Master Card, American Express, Discover, cash and personal checks. See below on how to make payments.
- 21 days prior to the event, final wedding cake design is due (if applicable).
- 15 days prior to the event, final guest count is due and full payment of balance is due. Set up requests for your room are due as well.
- A service fee of \$50.00 will be charged for any returned checks.
- Installment payments may be made leading up to the 60 days prior to event date for your convenience.
- Availability of prices and menus listed on the website are subject to change without notice until final banquet event order contract is signed.

**Payments are made to:**  
**Chartwells**  
**20 Kenton Dr.**  
**Highland Heights, KY 41076**