

# WEDDING PACKAGES



# RECEPTION *Spaces*

We feature 6 large event rooms, for a variety of options to host your Wedding Reception and/or Ceremony. Each space has unique features that will delight you and your guests!

## **Hamilton Ballroom**

Host 300-450 guests in our largest, 2-story Ballroom. The Hamilton Ballroom has glass entry doors, and large windows overlooking B Street. Centrally located in the middle of the Conference Center, with easy access to the Warehouse Hotel's 2nd floor guestrooms.

## **Riverside Ballroom**

Host 150-250 guests in this Ballroom featuring windows overlooking the Riverfront and downtown Hamilton. Centrally located in the middle of the Conference Center, with easy access to the Warehouse Hotel's 2nd floor guestrooms.

## **Butler Ballroom**

Host 100-175 guests on our private upper 3rd level, with windows overlooking the Riverfront and downtown Hamilton.

## **Waterfront Hall**

Host 50-150 guests in this unique 2-story room, with dramatic oversized windows overlooking the Riverfront.

## **Additional Spaces Available:**

### *Wedding Ceremony*

We offer 2nd and 3rd level mezzanine space for your wedding ceremony. A separate, private room may also be available, based on availability.

### *Other Events*

Perfect for a Rehearsal Dinner, Bridal showers, or farewell breakfast. Please ask your Catering Manager for details.



600 North B St. Hamilton, OH 45013  
513.273.8160

# CHAMPION WEDDING *Package*

## PACKAGE PRICING INCLUDES

Wedding Reception event room rental

Your choice upon arrival:

Domestic Cheese board, Antipasto board, Vegetables and Dip, or Fresh Fruit (*\$4 per person for combination of 2, or \$6 for choice of 2*)

Plated or Buffet Dinner (*see menu selections*)

Champagne toast for the wedding party

4 consecutive hours of imported and domestic beer, house wine and soft drinks.  
*Waived bartender fee*

Cake cutting and display

Your choice of black, white or ivory chair covers with choice of standard sash (*75 guest minimum*)

Floor-length, round linens

House centerpieces (*optional*)

Free self-parking for all guests

1 complimentary King Riverside guestroom on wedding night (*with 75 guests minimum*)

### Served Dinners

**\$59 per guest**

*Single entrée*

### Buffet Dinner

**\$62 per guest**

*50 guest minimum for Buffet*



600 North B St. Hamilton, OH 45013  
513.273.8160

# UPGRADE Packages

## SILVER UPGRADE

\$10 per guest

---

Champagne toast for all guests

---

2 butler passed Chef's Choice hors d'oeuvres during cocktail hour or arrival  
*(2 pieces per guest, per item)*

## GOLD UPGRADE

\$20 per guest

---

Champagne and wine passed during cocktail hour

---

Chef's butler passed hors d'oeuvres during cocktail hour or arrival *(4 pieces per guest)*

---

Champagne toast for all guests

---

Late night snack for 50% of total guest count

## PLATINUM UPGRADE

\$30 per guest

---

Specialty drink available throughout event  
*(at bar, or separate station)*

---

Chef's butler passed or displayed hors d'oeuvres during cocktail hour or arrival *(8 pieces per guest)*

---

Valet parking for all guests *(for event only)*

---

*50% of this package counts towards food and beverage minimum*



600 North B St. Hamilton, OH 45013  
513.273.8160

# OTHER PACKAGE *Additions*

## DÉCOR UPGRADE PACKAGE

*\$15 per guest*

### Select (3) from list

---

3 green hedges

---

Table runner or specialty table linens  
*(\$40 table maximum)*

---

Uplighting throughout reception room  
*(1 light per 12 feet)*

---

Lighted monogram on dance floor *(single letter)*

---

Pipe and drape behind head table *(20 foot max)*  
*(may be decorated by florist/guest)*

---

Pin spot lighting on each table *(not available in  
Hamilton Ballroom or Waterfront Hall)*

---

*This package does not count toward the contractual  
food and beverage minimum*

## BEVERAGE UPGRADES

Add 4 hours of House brand liquor  
*\$15 per guest*

---

Add 4 hours of Premium liquor  
*\$18 per guest*

---

Additional hour of beer, wine, soft drinks  
*\$6 per guest*

---

Additional hour of beer, wine, House brand  
liquor, soft drinks  
*\$8 per guest*

---

Additional hour of beer, wine, Premium liquor,  
soft drinks  
*\$12 per guest*

---

Additional Bar  
*\$300 set up fee*

Bar package includes:

- 2 domestic beers
- 2 import beers
- 2 wines (or 1 wine and 1 seltzer)
- Sodas and coffee

## OTHER PACKAGE ADDITIONS

Valet parking  
*\$120 for every 8 cars (must be requested  
at least 30 days in advance)*

---

Use of the Beckett & Chestnut suites for  
bridal party ready rooms *(All food & beverage  
must be supplied by Champion Mill. Rooms  
available only to groups with Ceremony package)*  
*\$300 per suite for day of event.*

---

Chiavari chairs  
*\$4 (removes chair covers from package)  
\$8 without package*

---

Green hedges (max 6)  
*\$50 each (as-is)  
\$200 each (if modified)*

---

Linens - rectangular or specialty linens  
*\$20 - \$40 each*

---

Audio Visual equipment *(Stage,  
sound, projector, dedicated WIFI)*

*Quote*



# CEREMONY Packages

## CEREMONY PACKAGES

*\$15 per person for private room or mezzanine space*

---

Your choice of white, black or ivory chair covers

---

Your choice of standard chair sash

---

1 hour ceremony rehearsal space  
*(day/time based on availability)*

---

Event coordinator during rehearsal to assist  
with timing and questions

---

Ceremony space available 4 hours prior to guest  
arrival for set-up and photos

---

Event coordinator for 2 consecutive hours on  
event day *(suggested 2 hours prior to ceremony)*

---

Required set 10% higher than anticipated  
guest count



600 North B St. Hamilton, OH 45013  
513.273.8160

# WEDDING BUFFET \$62

50 guest minimum for a buffet dinner

Includes 4 consecutive hours of domestic beer, wine, and soft drinks

---

## CHOICE OF (1) FOR GUESTS UPON ARRIVAL

Domestic cheese board  
Antipasto board  
Vegetables and dip  
Fresh fruit display

---

### Warm rolls and butter

---

**Orzo pasta salad with spinach, feta cheese and a lemon dill dressing**

---

## CHOICE OF (1) SALAD

### *Champion Mill garden salad*

Baby greens topped with golden raisins, sunflower seeds, julienne peppers, sliced roma tomatoes, served with choice of dressing

### *Classic Caesar salad*

With shaved parmesan and herbed croutons

### *B Street salad*

With blue cheese, walnuts, dried cranberries, sweet vinaigrette

---

## CHOICE OF (2) ENTREES

Chicken Florentine  
Rosemary Dijon chicken  
Chicken parmesan  
Chicken piccata  
Bruschetta chicken  
Smoked beef brisket  
Honey soy flank steak  
Maple miso glazed pork loin  
Shrimp jambalaya  
Pan seared Atlantic salmon  
Farfalle pasta primavera

---

## CHOICE OF (2) SIDES

Roasted fingerling potatoes  
Herb roasted redskin potatoes  
Dauphinoise potatoes  
Buttermilk whipped Yukon gold potatoes  
Parmesan scalloped potatoes  
Macaroni and cheese topped with herbed panko breadcrumbs  
Wild and long grain rice pilaf  
Caramelized Brussels sprouts with bacon and parmesan  
Green beans almondine  
Brown sugar and butter glazed carrots  
Seasonal mixed vegetables  
Steamed asparagus with parmesan and lemon zest



# SERVED DINNER \$59

Includes 4 consecutive hours of domestic beer, wine, and soft drinks

---

## CHOICE OF (1) FOR GUESTS UPON ARRIVAL

---

Domestic cheese board  
Antipasto board  
Vegetables and dip  
Fresh fruit display

---

Warm rolls and butter

---

## CHOICE OF (1) SALAD

---

### ***80 Acres salad***

Mixed organic blend with a honey champagne vinaigrette

### ***Champion Mill garden salad***

Baby greens topped with golden raisins, sunflower seeds, julienne peppers, sliced roma tomatoes, choice of dressing

### ***Classic Caesar salad***

With shaved parmesan and herbed croutons

### ***Spinach salad***

With mushrooms, red onion and warm bacon dressing

### ***B Street salad***

Blue cheese, walnuts, dried cranberries, sweet vinaigrette

---

## CHOICE OF (1) ENTREE

---

**ROSEMARY DIJON CHICKEN** | Roasted chicken breast with a Dijon herb cream sauce

**BRUSCHETTA CHICKEN** | Marinated grilled breast topped with roasted tomato-basil bruschetta

### **SAVORY HERB RUBBED STATLER CHICKEN**

Marinated and herbed rubbed chicken with an herb jus

**CHICKEN PICCATA** | Pan seared chicken breast topped with a light lemon and caper sauce

### **SLOW ROASTED BONELESS BEEF SHORT RIBS**

Roasted in a rich cabernet demi-glaze

**HONEY SOY FLANK STEAK** | Slow roasted and topped with a zesty honey soy glaze

**PAN SEARED ATLANTIC SALMON** | Pan seared fillet with a roasted tomato and tarragon compound butter

**GRILLED PORK MEDALLIONS** | Sliced pork medallions with an apple cider demi-glaze

**VEGETARIAN BAKED MOUSSAKA** | Layers of garden-fresh zucchini, yellow squash, eggplant, and fire roasted peppers, blended with Romano cheese

---

## CHOICE OF (1) STARCH

---

Roasted fingerling potatoes  
Herb roasted potatoes  
Dauphinoise potatoes  
Buttermilk whipped  
Yukon gold potatoes  
Parmesan scalloped potatoes  
Three cheese macaroni  
and cheese  
Wild and long grain rice pilaf

---

## CHOICE OF (1) VEGETABLE

---

Caramelized Brussels sprouts  
with bacon and parmesan  
Green beans almondine  
Seasonal mixed vegetables  
Steamed asparagus with  
parmesan and lemon zest  
Seasoned broccoli



# REHEARSAL DINNER *Package*

Includes 2 hours of domestic beer, wine, and soft drinks

---

Warm rolls and butter

---

**SERVED DINNER | \$50**

*Select any served dinner from the above menu*

---

**BUFFET DINNER | \$55**

**Minimum 30 guests**

*Select any buffet from the above menu*

---

**CHOICE OF (1) DESSERT**

---

New York Cheesecake

Tiramisu

Red Velvet Cake

Chocolate Tuxedo Cake

Strawberry Shortcake



600 North B St. Hamilton, OH 45013  
513.273.8160