

BANQUET MENU



BREAKFAST

> PLATED BREAKFASTS

All breakfasts served with chilled orange juice, coffee, decaffeinated coffee and herbal tea

RISE AND SHINE **\$15 PER PERSON**

Farm fresh scrambled eggs
Breakfast potatoes
Fresh seasonal fruits
Choice of turkey sausage, bacon or ham

CINNAMON FRENCH TOAST **\$14 PER PERSON**

Whipped butter and warm maple syrup
Farm fresh scrambled eggs
Choice of turkey sausage, bacon or ham

BREAKFAST QUICHE **\$17 PER PERSON**

House made quiche with layers of breakfast potatoes, seasonal roasted vegetables, shredded cheese and eggs
Fresh seasonal fruits
Choice of turkey sausage, bacon or ham

> CONTINENTAL BREAKFASTS

Minimum 15 guests

Served with coffee, decaffeinated coffee and herbal tea

STANDARD CONTINENTAL **\$14 PER PERSON**

Chilled juices
Fresh seasonal fruits
Choice of (2): Assorted donuts, coffee cake, fresh muffins, scones or breakfast breads

EXECUTIVE CONTINENTAL **\$18 PER PERSON**

Also includes:
Assorted bagels with plain and flavored cream cheese
Individual yogurt cups

> BUFFET BREAKFASTS

Minimum 25 guests

Served with coffee, decaffeinated coffee and herbal tea

WARM UP **\$18 PER PERSON**

Selection of chilled juices
Fresh seasonal fruits
Assorted pastries or coffee cake
Assorted granola bars
Assorted breakfast sandwiches - scrambled eggs, bacon or turkey sausage and cheese on a bagel or English muffin

JUMP START **\$19 PER PERSON**

Selection of chilled juices
Fresh seasonal fruits
Assorted yogurt and crunchy granola
Farm fresh scrambled eggs
Cinnamon swirl French toast
Choice of turkey sausage, bacon or ham

MAIN STREET **\$19 PER PERSON**

Selection of chilled juices
Fresh seasonal fruits and berries
Assorted pastries and coffee cake
Farm fresh scrambled eggs
Breakfast potatoes
Crispy bacon
Turkey sausage links

WAFFLE BAR **\$14 PER PERSON**

Selection of chilled juices
Assorted waffles
Seasonal fruit
Chocolate chips
Sautéed apples
Caramelized bananas
Whipped cream, warm maple syrup and whipped butter

BANQUET MENU



> BRUNCH BUFFET

Minimum 30 guests

Served with selection of chilled juice, coffee, decaffeinated coffee and herbal tea

THE FOUNDATION BRUNCH \$34 PER PERSON

- Champion Mill garden salad with ranch and balsamic vinaigrette
- Fresh seasonal fruits
- Assorted bagels and breakfast breads
- Farm fresh scrambled eggs
- Choice of turkey sausage, bacon, or ham
- Fresh seasonal vegetables
- Seasoned breakfast potatoes
- Chef's selection of mini desserts

Choice of (1):

- Pan seared salmon with tarragon tomato compound butter
- Marinated ginger honey soy flank steak
- Lemon garlic butter chicken with spinach and blistered tomatoes

> MORNING ADD-ONS

Bagels with cream cheese	\$4 per person
Assorted muffins or pastries	\$4 per person
Assorted breakfast sandwiches	\$7 per person
Assorted donuts	\$4 per person
Crispy bacon	\$4 per person
Turkey sausage links	\$3 per person
Farm fresh scrambled eggs	\$4 per person
Egg beaters or egg whites	\$5 per person
Buttermilk pancakes and maple syrup	\$5 per person
Fresh seasonal fruits	\$5 per person
Assorted fresh berries	\$6 per person
Assorted Greek yogurt cups	\$4 per person

> MORNING ADD-ONS CONTINUED

NOOK SMOOTHIES \$7 PER PERSON

Strawberry banana, mixed berry or mango

*Requires an attendant for service. Attendant fee is \$100 per 50 guests.

OMELET STATION \$12 PER PERSON

*Requires an attendant for service. Attendant fee is \$100 per 50 guests.

Prepared to order with a choice of bell pepper, onion, tomato, spinach, crispy bacon, honey ham, cheddar cheese, pepper jack cheese and fresh salsa

Add egg whites and egg beaters for \$2 per person

> BEVERAGES

ALL DAY BEVERAGE PACKAGE

Coffee, decaffeinated coffee, herbal tea, assorted soft drinks and bottled water

Full day (8 hours)	\$12 per person
Half day (4 hours)	\$8 per person

BEVERAGES ON CONSUMPTION

Freshly brewed coffee, decaffeinated coffee and hot tea	\$29 per gallon
Iced tea	\$15 per gallon
Lemonade or fruit punch	\$15 per gallon
Aquafina bottled water	\$3 each
Assorted soft drinks	\$3 each
Assorted bottled juices	\$3 each
Sparkling waters	\$5 each
Gatorade	\$4 each
Energy drinks	\$6 each
Pure Leaf bottled iced tea	\$4 each
Starbucks specialty chilled coffee	\$5 each
Naked smoothies	\$6 each

BANQUET MENU



> AFTERNOON ADD-ONS

Freshly baked jumbo cookies	\$20 per dozen
Freshly baked double chocolate chunk brownies	\$22 per dozen
Assorted scones	\$20 per dozen
Granola bars	\$16 per dozen
Individual snack bags	\$3 per person
Energy/performance bars	\$5 per person
Trail mix	\$5 per person
Assorted whole fruit	\$2 per person
Ice cream novelty	\$4 per person
Chocolate dipped pretzel rods	\$4 per person
Potato chips, pretzel rods, French onion and garden vegetable dip	\$5 per person
Fresh seasonal fruit	\$5 per person
Artisan cheese board with fruit and crackers	\$8 per person
Vegetable tray with assorted dips	\$5 per person

TIMEOUT BREAKS

Minimum 15 guests, available for 90 minutes

POWER BREAK **\$12 PER PERSON**

Make your own Trail mix: nuts, chocolates, dried fruits and raisins
Granola bars
Assorted flavored Greek yogurt cups
Fresh seasonal fruit display

HEALTH FANATIC **\$14 PER PERSON**

Vegetable tray with assorted dips
Hummus spread with pita chips
Fresh fruit display
Artisan cheese and crackers

DONUT TRAIL **\$10 PER PERSON**

Assortment of house made donuts inspired by Butler County's famous Donut Trail

MUNCH AND CRUNCH

\$13 PER PERSON

Kettle chips and pita chips
Pretzel rods
Kettle corn
Sliced carrots and celery
French onion dip
Roasted red pepper hummus
Chipotle ranch dip

MEDITERRANEAN BREAK

\$15 PER PERSON

Pita chips and artisan breads
Hummus spread
Baba Ghanoush
Roasted tomato and eggplant bruschetta
Assorted olives
Carrot and celery sticks

PRETZEL BREAK

\$12 PER PERSON

Soft pretzel bites
Warm beer cheese

Choice of (1):

Vanilla buttercream dip
Cinnamon sugar dip
Milk chocolate buttercream dip
(Additional dips \$2 per person)

THE CANTINA

\$15 PER PERSON

Warm tri-colored tortilla chips
Fresh Pico de Gallo
Sour cream
Guacamole
White queso sauce
Chicken and cheese quesadilla bites

FIVE STAR CHEESE BOARD

\$17 PER PERSON

Artisan cheese board with imported cheeses
Fresh breads and assorted crackers
Seasonal fruits
Zesty red pepper preserves
Hummus and pita chips
Mixed nuts

BANQUET MENU



LUNCH

> SANDWICHES

Served with fresh brewed coffee, decaffeinated coffee, herbal tea and iced tea

Sandwiches are served plated, with pickle spear and fresh baked cookies

Choice of (1) side:

Roasted vegetable orzo pasta salad

Bacon cheddar potato salad

Broccoli slaw

Kettle chips

Fresh seasonal fruits and berries

Add a cup of soup \$3 per person

Add an additional side \$3 per person

Choice of 2:

ULTIMATE VEGGIE \$15 PER PERSON

Chef's fresh vegetable selection on honey oat multigrain bread

TURKEY BLT \$16 PER PERSON

Slow roasted smoked turkey, bacon, tomato, lettuce and herbed mayonnaise on sourdough bread

CROSS COURT CHICKEN \$17 PER PERSON

Marinated chilled chicken breast, herbed goat cheese spread, confit marinated tomatoes, baby spinach and bacon on ciabatta bread

HARVEST CHICKEN SALAD \$16 PER PERSON

Hand selected local greens topped with savory chicken salad, sliced apples and cheddar cheese on a butter croissant

ITALIAN \$17 PER PERSON

Imported sliced Italian meats, marinated roasted red peppers, sharp provolone, roasted tomato and olive spread with tender greens on a ciabatta roll

> SALADS

Served with fresh brewed coffee, decaffeinated coffee, herbal tea and iced tea

Salads are plated and served with fresh baked cookies

CHICKEN CAESAR SALAD \$17 PER PERSON

Chopped Romaine lettuce, marinated grilled chicken, marinated confit tomatoes, black olives, a shower of parmesan cheese and sourdough croutons, served with classic caesar dressing

COBB SALAD \$17 PER PERSON

Chopped iceberg lettuce with tomatoes, cucumbers, hardboiled egg, bacon, bleu cheese crumbles and grilled chicken, served with avocado ranch or balsamic vinaigrette

KENTUCKY BIBB SALAD \$15 PER PERSON

Bibb lettuce, roasted pecans, bleu cheese crumbles, sliced strawberries, candied bacon and croutons, served with a raspberry vinaigrette

ASIAN CHOPPED CHICKEN SALAD \$17 PER PERSON

Chopped iceberg lettuce, marinated chicken, purple cabbage, edamame, green onions, shredded carrots, chow mein noodles and fresh cilantro, served with Asian sesame dressing

BANQUET MENU



> HOT LUNCHEONS

Served with fresh brewed coffee, decaffeinated coffee, herbal tea and iced tea

Hot lunches are plated and served with fresh baked cookies

BRUSCHETTA CHICKEN **\$18 PER PERSON**

Marinated grilled chicken breast topped with roasted tomato-basil bruschetta, served with chef's pairing of starch and seasonal vegetable

CHICKEN PICCATA **\$18 PER PERSON**

Pan seared chicken breast topped with a light lemon and caper sauce, served with chef's pairing of starch and seasonal vegetable

HONEY SOY MISO PORK MEDALLIONS **\$19 PER PERSON**

Sliced pork medallions served over a bed of steamed Jasmine rice, with sesame broccoli florets and a honey soy miso glaze

HONEY SOY FLANK STEAK **\$21 PER PERSON**

Slow roasted sliced flank steak topped with a honey soy glaze, served with chef's pairing of starch and seasonal vegetable

ATLANTIC SALMON **\$20 PER PERSON**

Pan seared Atlantic salmon dusted with fragrant Moroccan spices, coconut scented steamed Jasmine rice and ratatouille compote

BLACKENED CHICKEN PASTA **\$22 PER PERSON**

Blackened chicken served in a Cajun cream sauce, tossed in farfalle pasta, garnished with lemons and fresh parsley

GREEK PORTOBELLO STUFFED MUSHROOM **\$18 PER PERSON**

Roasted portobello mushroom brushed with virgin olive oil and topped with baby spinach, sun dried tomatoes, parmesan and fresh goat cheese with orzo pasta

> BUFFET LUNCH

Minimum 25 guests

Served with fresh brewed coffee, decaffeinated coffee, herbal tea and iced tea

SOUTHERN BARBEQUE **\$28 PER PERSON**

Petite sandwich rolls
Corn bread with honey butter
Champion Mill garden salad with ranch and a balsamic vinaigrette
Sweet barbeque, Carolina barbeque and hot sauce
Seasonal dessert

Choice of (2) entrees:

Slow roasted pulled pork
Sliced brisket
BBQ chicken breast
Smoked sausages

Choice of (2) sides:

Herb roasted redskin potatoes
Baked Idaho or sweet potato
Redskin potato salad
Broccoli slaw
Seasonal market vegetables
Macaroni and cheese
Campfire baked beans
Braised collard greens
Corn on the cob smothered in garlic parmesan butter

REJUVENATE BUFFET **\$25 PER PERSON**

Hummus and grilled pita breads
Classic Caesar salad with shaved parmesan
Fresh seasonal fruits
Cucumber, tomato, and feta salad
Roasted eggplant Moroccan couscous
Grilled chicken breast
Honey lime grilled salmon with wild rice
Chef's selection of desserts

BANQUET MENU



THE CHAMP BUFFET

\$27 PER PERSON

Champion Mill garden salad with ranch and a balsamic vinaigrette
Rolls and butter
Fresh seasonal vegetables
Roasted redskin potatoes

Choice of (2) entrées:

High Street herbed chicken
Grilled salmon with lemon
Bruschetta chicken
Beef tips with mushroom demi and egg noodles
Maple balsamic glazed pork loin
Cheese tortellini with broccoli and garlic cream sauce

Choice of (1) dessert:

Selection of Chef's desserts
Fresh seasonal fruits

THE B STREET DELI

\$24 PER PERSON

Champion Mill garden salad with ranch and a balsamic vinaigrette
Redskin potato salad
Artisan breads and rolls
Lemon squares

Build-your-own sandwich board:

Smoked turkey, honey ham, roast beef, and hard salami
American, cheddar, pepper jack and swiss cheeses
Lettuce, tomato, onion, pickles, mayonnaise and mustard

Add a cup of soup

\$3 per person

*Buffet available for groups under 200 guests. For larger groups, sandwiches will be pre-made.

TAILGATE BUFFET

\$29 PER PERSON

Choice of (2) entrees:

BBQ grilled chicken breast
Cincinnati metts and brats
Italian sliders
Coneys with Cincinnati chili, onion, mustard and shredded cheese
Chicken wings; Buffalo or BBQ (4 per guest) (availability based on market)
Smoked sausage

Choice of (1) salad:

Caprese salad
Sweet vinegar slaw
Redskin potato salad
Champion Mill garden salad with ranch and a balsamic vinaigrette
Bowtie pasta salad

Choice of (2) sides:

Campfire baked beans
Macaroni and cheese
Seasonal vegetables
Seasoned potato wedges
Braised collard greens

Choice of (1) dessert:

Chef's assorted dessert platter
Seasonal fruit cobbler
Jumbo chocolate chip cookies

ITALIAN KITCHEN

\$28 PER PERSON

Classic Caesar salad with shaved parmesan
Antipasto style toasted orzo salad
Garlic bread sticks
Grilled chicken piccata or chicken parmesan
Ricotta cheese ravioli with garlic parmesan cream
Basil pesto, buttered pasta with pomodoro sauce and grated parmesan cheese
Roasted broccoli with garlic and olive oil
Cannoli with sweet ricotta and chocolate chips

BANQUET MENU



BAKED POTATO BAR

\$24 PER PERSON

Maximum 200 guests

Champion Mill garden salad with ranch and balsamic vinaigrette
Rolls and butter
Freshly baked dessert bars

Choice of (1) soup:

Chicken noodle
Vegetable

Italian wedding

Broccoli and cheddar

Add protein and additional salad toppings \$5 per person

Jumbo Idaho baked potatoes

Signature chili

Grated cheese, chopped bacon and chives

Broccoli florets and chopped onion

Sour cream and whipped butter

MEXICAN FIESTA

\$24 PER PERSON

Tortilla chips and soft flour tortillas

Simmered black beans

Seasoned yellow rice

Queso blanco

Shredded lettuce, shredded cheese

Diced tomatoes, red onions and jalapenos

Lime sour cream

Salsa fresca and guacamole

Churros

Choice of (1):

Cilantro lime marinated chicken

Grilled tilapia

Traditional taco ground beef

Pineapple pulled pork

Choice of (2)

\$3 additional per person

> LUNCH ON THE GO

\$17 PER PERSON

Minimum 25 guests

Available at the conclusion of your meeting or as a vendor lunch

Served during meeting:

Additional \$3 per person

All box lunches include sandwich, condiments, bag of chips, bottled water and a fresh baked cookie

Choose (2) sandwiches for your group:

TURKEY BACON RANCH WRAP

Roasted turkey breast, crisp bacon, cheddar cheese, lettuce and tomato, with mayo on the side

CHAMPION CHICKEN CAESAR WRAP

Grilled chicken breast, lettuce, parmesan cheese with caesar dressing on the side

CHICKEN SALAD

Hand selected local greens topped with savory chicken salad, sliced apple and cheddar cheese on a butter croissant

ITALIAN

Imported sliced Italian meats, marinated roasted red peppers, sharp provolone, tender greens, roasted tomato and olive spread on ciabatta roll

ROAST BEEF

Tender roast beef and cheddar cheese on a pretzel roll, served with horseradish mayo on the side

ULTIMATE VEGGIE

Chef's selection of fresh vegetables served on honey oat multigrain bread

BANQUET MENU



DINNER

> PLATED DINNER

All entrees served with choice of salad and dessert, rolls and butter, coffee, decaffeinated coffee, herbal tea and iced tea

Choice of (1) salad:

CHAMPION MILL GARDEN SALAD

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

CLASSIC CAESAR SALAD

Romaine, shaved parmesan and herbed croutons

SPINACH SALAD

Red onion, hard boiled eggs, tomato, goat cheese and warm bacon dressing

B STREET SALAD

80 Acres mixed greens, bleu cheese, walnuts and dried cranberries with a sweet vinaigrette

Choice of (1) dessert:

New York cheesecake

Tiramisu

Red velvet cake

Chocolate tuxedo cake

ROSEMARY DIJON CHICKEN \$29 PER PERSON

Roasted chicken breast served with scalloped potatoes and roasted broccoli

CHICKEN SALTIMBOCCA \$34 PER PERSON

Chicken breast filled with prosciutto and fontina cheese, sage and marsala scented demi-glace, served with roasted garlic Yukon gold mashed potatoes and fresh asparagus

SAVORY HERB RUBBED STATLER CHICKEN \$32 PER PERSON

Marinated and herbed rubbed chicken served with buttermilk whipped Yukon gold potatoes and seasonal vegetables

BRAISED BONELESS BEEF SHORT RIBS \$36 PER PERSON

Rich cabernet demi-glace, served with whipped Yukon gold potatoes and roasted green beans

GRILLED FILET MIGNON MARKET PRICE

8oz filet with a port wine demi-glace and forest mushroom compote, served with parmesan scalloped potatoes and fresh asparagus

HONEY SOY FLANK STEAK \$36 PER PERSON

Grilled flank steak, vegetable fried rice and roasted green beans

PAN SEARED ATLANTIC SALMON \$35 PER PERSON

Pan seared fillet with a roasted tomato and tarragon compound butter, served with parmesan herbed quinoa and fresh asparagus

HOUSE MADE CRAB CAKES \$36 PER PERSON

House made with a citrus beurre blanc, served with wild rice and fresh asparagus

PORK TENDERLOIN \$32 PER PERSON

Grilled medallions with an apple cider demi-glace, served with sweet potato spoon bread and roasted bacon parmesan brussels sprouts

VEGETARIAN BAKED MOUSSAKA \$28 PER PERSON

Layers of garden-fresh zucchini, yellow squash, eggplant and fire roasted peppers, blended with Romano cheese

BANQUET MENU



> BUFFET DINNERS

Minimum 25 guests

Served with fresh brewed coffee, decaffeinated coffee, herbal tea and iced tea

THE HAMILTONIAN

\$38 PER PERSON

Rolls and butter
Seasonal fresh vegetables
Assorted cakes, pies and bars

Choice of (2) salads:

Champion Mill garden salad with ranch and balsamic vinaigrette
Orzo pasta salad with spinach, feta cheese and a lemon dill dressing
Spinach Salad
Caprese salad

Choice of (2) Entrees:

CHICKEN FLORENTINE

Chicken breast with sautéed spinach in a white wine cream sauce, with roasted potatoes

ROSEMARY DIJON CHICKEN

Chicken breast with a Dijon sauce, served with roasted redskin potatoes

CHICKEN PARMESAN

Penne pasta with marinara

SMOKED BEEF BRISKET

With roasted fingerling potatoes

FARFALLE PASTA

Tossed with grilled Italian sausage and broccoli in a fire roasted red pepper and tomato cream sauce

SHRIMP JAMBALAYA

Chicken, andouille and bay shrimp with zesty tomatoes and dirty rice

MAPLE MISO GLAZED PORK LOIN

With stir fry vegetables and ginger scallion steamed jasmine rice

CHIVE & BUTTER CRUMB TOPPED COD

Topped with a citrus beurre blanc, with jasmine rice

HERB CRUSTED SALMON

With a lemon butter sauce with jasmine rice

BEEF STROGANOFF

With egg noodles and demi glaze mushrooms

MOLTO AMORE

\$36 PER PERSON

Italian wedding soup
Classic Caesar salad with parmesan croutons
Bowtie Caprese pasta salad
Buttered Noodles
Broccoli and roasted red peppers
Limoncello bars and assorted dipped mini cannoli's

Choice of (2) Entrees:

Grilled chicken piccata
Sautéed Italian sausage with peppers and onions
Traditional chicken parmesan
House-made baked lasagna
Shrimp scampi
Eggplant parmesan (vegetarian)

BANQUET MENU



WAREHOUSE
HOTEL CHAMPION MILL

BARBEQUE BUFFET

\$36 PER PERSON

Petite sandwich rolls
Corn bread with honey infused butter
Homestyle cole slaw
Loaded baked potato salad
Sweet barbeque, Carolina barbeque and hot sauce

Choice of (2) entrees:

Fire roasted chicken
Smoked beef brisket
Slow roasted pulled pork
Grilled sausages

Choice of (2) sides:

Herb roasted redskin potatoes
Baked Idaho or sweet potato
Seasoned potato wedges
Black eyed pea salad
Broccoli slaw
Seasonal market vegetables
Macaroni and cheese
Campfire baked beans
Braised collard greens
Sweet corn

Choice of (1) dessert:

Ice cream novelties
Chef's assorted desserts
Chocolate chunk brownies and jumbo chocolate chip cookies

THE AMERICAN BUFFET

\$35 PER PERSON

Rolls and butter
Champion Mill garden salad with ranch and balsamic vinaigrette
Seasonal fresh vegetables
Herb roasted potatoes
Fresh baked mini assorted cookies and chocolate chunk brownies

Choice of (2) Entrees:

Wild mushroom chicken marsala
Slow roasted sliced pot roast with cabernet beef gravy
Bruschetta chicken
Maple balsamic glazed pork loin

THE CHEF'S TABLE

SEASONAL PRICING

Artisan seasonal salad
Warm rolls and butter
Soup du jour
Slow roasted prime rib served with au jus with a creamy horseradish sauce (includes carver fee)
Sautéed button mushrooms and sweet onions
Season's fresh vegetable
Roasted fingerling potatoes
Chef's signature dessert, designed for your event

BANQUET MENU



RECEPTION

Plan 6-8 pieces per person for a reception

Plan 10-14 pieces per person as a dinner

> CHILLED APPETIZER DISPLAYS

Display items guarantee must equal total guest count

VEGETABLE AND HUMMUS TRIO **\$6 PER PERSON**

Roasted red pepper hummus
Roasted garlic hummus
Zesty lemon hummus
Displayed with grilled pita and fresh vegetables

(Hummus varieties may vary based on season)

ARTISAN CHEESE BOARD **\$8 PER PERSON**

Assorted cheeses, crackers, grapes and berries

FRESH FRUIT DISPLAY **\$6 PER PERSON**

COMBINATION CHEESE, FRUIT AND VEGETABLE BOARD **\$8 PER PERSON**

Served with crackers and dips

SHRIMP COCKTAIL **\$9 PER PERSON**

Jumbo shrimp served with house-made cocktail sauce
(Available as a stationed item only)

GOURMET CHARCUTERIE BOARD **\$15 PER PERSON**

Elegant display of artisan cheeses, cured meats, dried fruits,
fresh fruits, nuts, honey, spreads, crackers and crostini

> CHILLED APPETIZERS

Priced per 50 pieces

CAPRESE SKEWERS **\$150 PER ORDER**

Tomato basil skewers drizzled with balsamic glaze

CHARCUTERIE KABOB **\$150 PER ORDER**

Cured meats, cheeses and vegetables

INDIVIDUAL VEGETABLE AND DIP CUPS **\$100 PER ORDER**

Served with ranch dressing

SMOKED SALMON **\$175 PER ORDER**

With herbed cream cheese on toast points

SEARED AHI TUNA **\$175 PER ORDER**

Served on wonton chips with sweet soy and wasabi drizzle

CRANBERRY ALMOND CHICKEN SALAD **\$100 PER ORDER**

On grilled baguette

ASPARAGUS WRAPPED IN PROSCUITTO **\$125 PER ORDER**

CHEF'S SPECIALTY DEVEILED EGG **\$80 PER ORDER**

MINI SANDWICH TRAY **\$100 PER ORDER**

An assortment of mini sandwiches

BANQUET MENU



> HOT APPETIZERS

Priced per 50 pieces

CHICKEN TERIYAKI \$100 PER ORDER

With cucumber wasabi dressing

VEGETARIAN RATATOUILLE TART \$100 PER ORDER

With pesto sauce

SHAVED BEEF SLIDERS \$150 PER ORDER

With cheese, onions and marinara

ROASTED TURKEY SLIDERS \$150 PER ORDER

With cranberry-orange compote

MINI MEATBALLS \$80 PER ORDER

All beef meatballs with sweet and sour or marinara sauce

MINI CRAB CAKES \$150 PER ORDER

Served with tartar sauce

CHICKEN AND CHEESE EMPANADAS \$100 PER ORDER

Served with ranch

ENGLISH CHEDDAR CHEESE \$100 PER ORDER

AND TOMATO BASIL CROSTINI

VEGGIE SPRING ROLLS \$80 PER ORDER

Served with sweet and sour dipping sauce

BEEF TENDERLOIN EN CROUTE \$150 PER ORDER

Served with horseradish cream

GORGONZOLA, WALNUT AND BRANDIED \$100 PER ORDER

PEAR CROSTINI

BUFFALO CHICKEN DIP IN PHYLLO \$100 PER ORDER

BONELESS CHICKEN BITES \$100 PER ORDER

With buffalo and ranch

CHICKEN POTSTICKERS \$100 PER ORDER

With ponzu dipping sauce

SMOKE GOUDA ARANCINI \$100 PER ORDER

On a roasted tomato tarragon coulis

ITALIAN SAUSAGE, PEPPER AND ONION \$100 PER ORDER

FILLED BABY BELLA MUSHROOMS

With a parmesan crisp

FRIED COCONUT SHRIMP \$150 PER ORDER

Mango and sweet bourbon dipping sauce

BACON WRAPPED JUMBO SHRIMP MARKET PRICE

> THE CHAMPIONS RECEPTION

Minimum 25 guests

\$45 per person

Two hours of domestic beer, house wine and soft drinks
Artisan cheese board with prosciutto wrapped asparagus
Carved round of beef or turkey with mini rolls and spreads
Chef's selection of 4 hot appetizers
Mini-dessert display

Add house brand cocktails

\$7 per person

BANQUET MENU



> RECEPTION STATIONS

Minimum 30 guests
Served for 90 minutes

Stations are displayed, or add attendant (\$100 per attendant, 1 per 50 guests)

GRILLED CHEESE STATION **\$13 PER PERSON**

Creamy brie, cherry chutney and orange blossom honey on sourdough
Aged cheddar with tomato and bacon jam on multi-grain bread
Apples, caramelized onions and muenster cheese on grilled Italian bread

TATER TOT STATION **\$12 PER PERSON**

Maximum 100 guests*
Crispy tater tots
Toppings: Chopped bacon, warm queso, scallions, pico de gallo, shredded cheddar cheese, sour cream, sriracha ketchup, ranch dressing
*Mashed potato station available for groups over 100

Choose (1): **\$ 3 PER PERSON**

Pulled pork
Fajita spiced ground beef
Traditional chili

FAJITA STATION **\$17 PER PERSON**

Cilantro lime marinated chicken
Traditional taco ground beef
Warm flour tortillas
Tri-colored tortilla chips
Spicy queso
Toppings: sauteed peppers and onions, guacamole, sour cream, shredded cheddar cheese, pickled red onions, jalapenos, and salsa

Add Adobo Shrimp **\$ 3 PER PERSON**

SALAD STATION **\$13 PER PERSON**

80 Acres mixed greens
Diced grilled chicken and chopped bacon
Toppings: Cucumbers, carrots, tomatoes, chopped eggs, chopped bacon, mushrooms, broccoli, peppers, cheddar cheese, parmesan cheese and bleu cheese crumbles
Ranch, balsamic vinaigrette and bleu cheese dressings

PASTA STATION **\$16 PER PERSON**

Penne pasta and cheese ravioli
Pomodoro, sage & garlic parmesan cream and warm olive oil
Fresh garlic bread sticks
Toppings: Sliced sweet Italian sausage, grilled chicken, bacon, caramelized onions, sauteed peppers, wilted baby spinach, basil pesto and dried tomatoes, parmesan cheese

RICE & NOODLE BOWL STATION **\$16 PER PERSON**

White rice or brown rice
Asian noodles
Pho style broth
Chicken, pork or marinated beef

Toppings: cabbage, carrots, spring onions, broccoli florets, bell peppers, pickled onions, wilted greens, pepper strips, hard boiled eggs, sweet and sour cucumbers, teriyaki, honey and soy sauces

CHILI STATION **\$14 PER PERSON**

Mini coney hot dogs
Spaghetti
Toppings: Cincinnati chili, shredded cheddar cheese, mustard, diced onions, hot sauce and oyster crackers

BANQUET MENU



> CARVING STATIONS

Station requires an attendant at \$100
Each serves 25 guests

SLOW ROASTED TURKEY \$185

With fresh cranberry relish and warm artisan rolls

SMOKED HAM \$150

With spicy mustard, pineapple chutney and warm artisan rolls

HERBED TENDERLOIN OF BEEF MARKET PRICE

With horseradish cream and warm artisan rolls

SMOKED BRISKET MARKET PRICE

With BBQ sauce and warm artisan rolls

PRIME RIB MARKET PRICE

With horseradish au jus and warm artisan rolls

PORK LOIN MARKET PRICE

With apricot glaze, balsamic glaze and warm artisan rolls

> DESSERT DISPLAYS

ASSORTED MINIATURE CHEESECAKES \$8 PER PERSON

AND SEASONAL MOUSSE PARFAITS

ASSORTED DECADENT CHOCOLATE \$7 PER PERSON

AND FRUIT PETIT FOURS

ASSORTED CUPCAKES, COOKIES, \$6 PER PERSON

AND CHOCOLATE DIPPED RICE KRISPY TREATS

ICE CREAM SUNDAE BAR \$9 PER PERSON

Station requires an attendant at \$100 (1 per 50 guests)

Vanilla, chocolate, and strawberry ice cream

Toppings: M&M's, sprinkles, Oreos, peanuts, cherries, whipped cream, crushed waffle cone pieces, chocolate, caramel and strawberry sauce

BANQUET MENU



WAREHOUSE
HOTEL CHAMPION MILL

BAR

> PRICED PER DRINK

Bartender fee applies to all banquet bars | \$75 per bartender for 4 hours, 1 bartender for every 50 guests
(Recommended additional bartender for cash bar events)

> CASH OR HOSTED BAR

House mixed drinks	\$8 each
Premium mixed drinks	\$9 each
Domestic beer	\$6 each
Import/craft beer	\$7 each
Wine	\$6 each
Premium call brands	\$10 each

Subject to additional \$25 restocking fee

> MIMOSA BAR **\$10 PER PERSON**

Orange, pineapple and cranberry juice with champagne

> DOMESTIC BEER (HOUSE CHOICE OF 2)

Coors, Coors Light, Miller, Miller Lite, Michelob Ultra, Non-alcoholic beer

> IMPORT/CRAFT BEER (HOUSE CHOICE OF 2)

Blue Moon, Stella Artois, Corona, Hard seltzer, Municipal Brew Works IPA

> WINE & SPIRITS (GUEST CHOICE OF 3)

Chardonnay, Pinot Grigio, Rose', Cabernet Sauvignon, Merlot, Moscato, Champagne, Prosecco

> HOUSE LIQUOR

Vodka (Smirnoff), Gin (New Amsterdam), Light Rum (Cruzan)

Spiced Rum (Cruzan), Bourbon & Whiskey (Evan Williams, Seagram's 7), Scotch (Lauders), Tequila (Suaza)

> PREMIUM BRANDS

Vodka (Tito's), Gin (Tanqueray), Light Rum (Bacardi), Spiced Rum (Captain Morgan), Bourbon & Whiskey (Jack Daniels, Makers Mark, Woodford Reserve), Scotch (Dewar's), Tequila (Patron)

> HOSTED BAR PACKAGES

All packages include bottled water and soft drinks

BEER AND WINE ONLY

First hour	\$12 per person
Each additional hour	\$4 per person

BEER, WINE AND HOUSE MIXED DRINKS

First hour	\$14 per person
Each additional hour	\$7 per person

BEER, WINE AND PREMIUM MIXED DRINKS

First hour	\$16 per person
Each additional hour	\$8 per person

> ADDITIONAL BAR LOCATION

\$300 SET UP FEE

BANQUET MENU



WAREHOUSE
HOTEL CHAMPION MILL

BANQUET TERMS & CONDITIONS

We look forward to serving you, your associates and guests and are eager to assist you in preparing for a successful meeting or special occasion. By booking an event with us, you are agreeing to the below policies:

BANQUET MENUS

Final banquet menus, room arrangements, and all other details with respect to your function are due to the Catering Department at least 3 weeks prior to your scheduled function date. Due to food order requirements and staffing, all food and beverage details and revisions must be 100% final no later than 7 business days prior to your function. Menus and changes received within 7 business days of event will result in a 10% pricing surcharge.

All food and beverage must be purchased through the Champion Mill Conference Center (CMCC). No outside items may be brought into any meeting room or additional fees will apply (equal to CMCC's pricing of same items). Custom menus are available. Special dietary menus are available and must be ordered in advance. Any special menus requested onsite are subject to availability and an additional \$30 fee per plate.

SPLIT MENUS

For plated meals, you can select a maximum of 2 entrees (includes vegetarian options) for the quoted menu prices. For additional options, a \$3 surcharge applies to each menu. All guarantees are due 5 business days in advance. Group is responsible for supplying visual place cards indicating entrée choice.

MEETING ROOM/SET UP/RENTAL

Rental charges apply to all event rooms booked through Champion Mill Conference Center unless rental is waived due to a contracted food and beverage minimum. If the number of guests fluctuates or the room reserved cannot be made available to the guest, we reserve the right to substitute a similar or comparable room for the function. Champion Mill Conference Center charges a service fee for any meeting room set up changes made on the day of the event.

GUARANTEE AGREEMENT

We require a confirmation of guaranteed attendance 5 business days prior to all functions. The guarantee cannot be reduced after this deadline. Your final invoicing will be based on the guaranteed number, plus any additional charges incurred onsite, including extra guests.

Meals will be prepared for your guaranteed figure; however, if you wish, the room will be set for 3% over your guarantee and our banquet kitchen will make every effort to duplicate your menu for the additional guests. In the event we do not receive a guarantee, we will consider the number of guests indicated as estimated on the catering contract (Banquet Event Order) as the guarantee.

FOOD AND BEVERAGE MINIMUM

Your agreement will include a Food and Beverage minimum. This is not reflective of a final price, but is a minimum required spend, based on the event space reserved. Only banquet food and beverages ordered from the catering menu and listed on the BEO count towards this minimum. If the event's actual spend is below the contracted minimum, the difference will be applied as meeting room rental.

BANQUET MENU



WAREHOUSE
HOTEL CHAMPION MILL

PRICING/SERVICE CHARGE/TAX

All prices are subject to change with notice. A 20% service charge and applicable 6.5% sales tax and a 2% Hamilton Community Authority charge, will be added to all Food, Beverage, Room Rental and Equipment ordered through the Catering Department. Service charge is subject to sales tax in the state of OH.

MAXIMUM FOOD DISPLAY TIME

To ensure quality of food items, some buffet/display/station menus will be offered for a 60-minute maximum, and some may be available for a 90-minute maximum. No food items will remain beyond 90 minutes. Please consult with our sales team to discuss food service timing.

ACTION STATIONS/ATTENDANT FEES/BARTENDER FEES

Champion Mill charges a \$100 attended station fee and a \$75 bartender fee (per attendant/bartender)/ The exact number of attendants or bartenders will be determined by the catering team based on the complete details and scope of your event.

DEPOSITS/BILLING

All social functions require an advance deposit to be considered definite. Deposits are non – refundable if cancellation occurs. All social functions are to be paid with cash or credit card prior to the event. Direct billing can be arranged for business related events over \$5,000 and must be approved at least forty-five (45) days prior to the function date. Full payment for all functions is required 48 hours prior to the event.

LIABILITY/REMOVAL OF FOOD AND BEVERAGE

Champion Mill reserves the right to inspect and control all parties, meetings, receptions, etc. being held on the premises. All Federal, State and Local Laws regarding food and beverage purchases and consumption are strictly adhered to. The food service operator and beverage license for the hotel do not permit for leftover food items to be removed at the conclusion of your event, under any circumstances.

ENGINEERING/AUDIO-VISUAL

Special engineering requirements must be specified to our Catering Department at least 3 weeks prior to the function. A wide selection of audio-visual equipment is available through our in-house supplier on a rental basis.

DISPLAYED MATERIALS/DECOR

Champion Mill will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, or other damaging substance. Please consult the Catering Department for assistance in displaying of all materials. Helium Balloons, open flames, glitter, sand, bubbles, flower petals, rice, and mini confetti are not permitted. There will be an additional service fee for extraordinary cleaning required.

LOST AND FOUND

Champion Mill is not responsible for damage or loss of any articles left in the meeting spaces or public spaces prior to or following your banquet or meeting. Security arrangements should be made for all articles set up prior to planned event or left unattended at any time.

BANQUET MENU



WAREHOUSE
HOTEL CHAMPION MILL

CANCELLATIONS

Cancellation fees apply and are specifically outlined in our contracts. Rebooking an event for a future date does not remove the responsibility of cancellation fees.

INTERNET CONNECTIONS

Both hard wired and wireless high-speed connections are available in meeting rooms for a daily fee. This service must be requested in advance and noted on all Banquet Event Orders.

PARKING

Self-parking is complimentary when attending an event. Valet parking may be organized in advance, at a fee based on several factors (day of week, time, number of hours). Please consult the Catering Department if your guests will need valet parking, no less than 7 days in advance. Due to valet staffing, valet parking requests made within 7 days cannot be accommodated.

AMPLIFICATION

In respect to hotel guests, all microphone use and music (DJ/band) must end by 12:00 AM.

CHILDREN'S MEALS

We are pleased to offer discounted children's meal pricing. Please note the Food and Beverage minimum outlined in your agreement must still be met. Plated meals are charged the standard menu pricing for children ordering the same menu. Children up to 12 can be served a Chef's selected plated menu (one menu for all children) at \$12.95 for ages 6-12, and complimentary ages 5 and under. For a buffet meal, children 6-12 receive a 40% discount, and children under 5 are complimentary.