

WEDDING PACKAGES



RECEPTION *Spaces*

We feature 6 large banquet 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 up to 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 up to 275 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 up to 200 guests on our private upper 3rd level, with windows overlooking the Riverfront and downtown Hamilton.

Waterfront Hall

Host up to 130 guests in this unique 2-story room, with dramatic oversized windows overlooking the Riverfront.

Belt Line Hall

Host up to 80 guests in this unique loft-style room, located at the north end of the Conference Center.

Foundry Hall

Host up to 80 guests in this unique loft-style room, located at the north end of the Conference Center.

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.

Smaller rooms

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 for up to 6 hours

No venue rental fee

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*)

Black or white table linens

House centerpieces available

Free self-parking for all guests

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

Served Dinners
\$55 per guest

Single entrée

Buffet Dinner
\$59 per guest

*50 guest minimum
for Buffet*



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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

4 passed hors d'oeuvres during cocktail hour or arrival *(2 pieces per guest, per item)*

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)

3 displayed hors d'oeuvres during cocktail hour or arrival *(4 pieces per guest, per item)*

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

50% of this package counts towards food and beverage minimum



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OTHER PACKAGE *Additions*

DÉCOR UPGRADE PACKAGE

\$15 per guest

Select (3) from list

Table runner & colored napkins
(\$40 table maximum)

Specialty table linens *(\$40 table maximum)*

Uplighting throughout reception room
(1 light per 8 feet)

Lighted monogram on dance floor *(single letter)*

Pipe and drape behind head table
(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 Top shelf liquor *(includes craft beer)*
\$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, Top Shelf liquor, soft drinks
\$12 per guest

Municipal Brew Works beers included in package
\$6 per guest

OTHER PACKAGE ADDITIONS

Valet parking
\$15 per car

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 on-site Ceremony)*
\$300 per suite for day of event.

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

Audio Visual equipment
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)

Hotel coordinator during rehearsal to assist with
timing and questions

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

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

Required set 10% higher than anticipated
guest count



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WEDDING BUFFET \$59

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
Bourbon brown sugar flank steak
Oven roasted London broil
Maple miso glazed pork loin
Classic jambalaya
Pan seared Atlantic salmon
Orecchiette 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



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SERVED DINNER \$55

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

Wedge salad

Iceberg wedge, blue cheese crumbles,
bacon, chopped tomato, ranch dressing

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

CHICKEN SALTIMBOCCA | With prosciutto and fontina cheese,
sage and marsala scented demi-glaze

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

BOURBON BROWN SUGAR FLANK STEAK | Slow roasted
and topped with a zesty bourbon brown sugar glaze

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

PORK TENDERLOIN | Grilled medallions with an apple cider demi-glaze

HONEY SOY MISO PORK MEDALLIONS | Sliced pork medallions
with honey soy miso 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 | \$45

Select any served dinner from the above menu

BUFFET DINNER | \$49

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



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