

WEDDINGS BY COURTYARD



WHERE CLASSIC
ELEGANCE MEETS
MODERN COMFORT

Who We Are

Here at Hamilton Courtyard, we offer one of the most remarkable venues in all of Southwest Ohio. Adorned with breathtaking chandeliers and boasting an outdoor terrace with a cozy fire pit, our setting offers picturesque views of the Great Miami River. Each celebration is tailored to your unique vision. From the Rehearsal Dinner to the Wedding Reception, and even the 'Day After We Do,' our devoted staff is committed to providing you with the utmost care and guidance, ensuring the creation of memories you'll cherish for a lifetime.



What We Offer

- Black, White, or Ivory Floor-length Linens
- 20+ Custom Napkin Colors
- Complimentary Honeymoon Suite the Night of the Wedding
- Cake Cutting & Plating
- Day of Complete Set Up & Tear Down
- Special Pricing for Rehearsal Dinner & Celebration Brunch
- Customizable Food & Beverage Options
- Complimentary Private Menu Tasting for up to 6 Guests
- Dedicated Banquet Captain & Service Staff
- Signature Cocktail & Mocktail Options
- Selection of House Centerpieces & Votives
- 5-Hour Ballroom Rental Included in All Wedding Packages

Cocktail Hour

Hamiltonian Appetizer Package

Includes 2 Passed & 1 Displayed Appetizer \$20/Person

Passed Appetizers:

- Sauerkraut Balls with Dip
- Chicken or Vegetable Potstickers
- Chefs Choice Bruschetta
- Chicken or Vegetable Taquitos
- Boneless Chicken Wings
- Spanakopita
- Vegetarian Egg Rolls
- Crab Rangoon
- Mini Korean Beef Tacos
- Smoked Gouda Arancini Balls
- BBQ or Swedish Meatballs
- Mini Potatoes Piped with Gorgonzola Cheese

Chandelier Appetizer Package

Includes 3 Passed & 2 Displayed Appetizer \$27/Person

Passed Appetizers:

- Cuban or Ruben Sliders
- Mississippi Pot Roast Sliders
- Goetta Cheese Bites
- Cheeseburger Sliders
- Sausage Stuffed Mushrooms
- Jumbo Shrimp Cocktail
- Mini Beef Wellington Bites
- Mini Crab Cakes
- Mini Kobe Beef Meatloaf
- Crab Stuffed Mushrooms
- Salmon Oscars
- Mini Chicken Cordon Bleu with Dijon Cream Sauce



Displayed Appetizers

- Domestic Cheese Display with Crackers
- Fresh Fruit Display with Dip
- Vegetable Display with Dip
- Bavarian Pretzels & Beer Cheese
- Spinach & Artichoke Dip with Pita Points



Premium Displays

\$2 Extra Per Person

- Baked Brie with Baguettes
- Buffalo Chicken Dip with Pita Points
- Premium Cheese Display with Crackers
- Charcuterie Board (Market Price)



5 Hour Bar Packages

House Bar \$26/Person

Choose 4 Beers: Bud Light, Miller Lite, Coors Light, Michelob Ultra, Budweiser, Hard Selters

Choose 3 Wines: Cabernet, Merlot, Chardonay, Pino Grigio, Moscato

Name Brand \$37/Person

Liquor: Pinnacle Vodka, New Amsterdam Gin, Juarez Tequila, Evan Williams Black Bourbon, Dewars Scotch, Cruzan Rum, Sailor Jerry Spiced Rum

Choose 4 Beers: Bud Light, Miller Lite, Coors Light, Michelob Ultra, Budweiser, Hard Selters

Choose 3 Wines: Cabernet, Merlot, Chardonay, Pino Grigio, Moscato

Choose 1: Signature Cocktail (Premium Cocktails- \$3 Extra Per Person)

Premium Brand \$42/Person

Liquor: Titos, Bombay Sapphire Gin, 1800 Tequila, Bulleit Bourbon, Makers Mark, Jack Daniels Whiskey, Dewars Scotch, Bacardi Rum, Capitan Morgan Spiced Rum

Choose 4: Beers: Local Craft, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Budweiser, Hard Selters

Choose 4 Wines: Cabernet, Merlot, Chardonay, Pino Grigio, Moscato

Choose 1: Signature Cocktail & Mocktail (Premium Cocktails- \$3 Extra Per Person)



Cash Bar

Sodas: \$4/Can

Domestic Beer: \$7/Bottle

Premium Beer/Seltzers: \$8/Can/Bottle

House Wine: \$7/Glass

Premium Wine: \$8/Glass

House Liquor: \$9/Drink

Premium Liquor: \$10/Drink

Host Bar On Consumption

Sodas: \$3/Can

Domestic Beer: \$6/Bottle

Premium Beer/Seltzers: \$7/Can

House Wine: \$6/Glass

Premium Wine: \$7/Glass

House Liquor: \$8/Drink

Premium Liquor: \$9/Drink

*Bars On Consumption Available for 50 Guests or less

\$100 Bartender Fee If Sales Are Less Than \$150

MUST Have Valid Credit Card On File

Bar Additions

Signature Mocktail- \$6/Person

Signature Cocktail- \$8/Person

Champagne Toast- \$3/Person

Under 21 Beverage package
(Assorted sodas & Lemonade)

\$15/Person

RedBull Mixer- \$50



DRINK MENU

SIGNATURE COCKTAILS

PEACH BELLINI
Sparkling Wine, Peach
Nectar

CLASS ACT
White Rum, Lime Juice,
Simple Syrup

MOSCOW MULE
Vodka, Ginger Beer,
Lime Juice

LEMON DROP MARTINI
Vodka, Lemon Juice, Simple
Syrup, Contreau

CINCY-75
Cincinnati Gin, Simple Syrup,
Lemon, Brut Champagne

PREMIUM COCKTAILS

ANEJO OLD FASHIONED
Anejo Tequila, Agave,
Bitters, Orange Twist

ESPRESSO MARTINI
Vodka, Espresso,
Baileys, Kahlua

THE ELDER
Vodka or Gin, Elderflower,
Lemon, Cucumber

SIDE CAR
Cognac, Contreau,
Lemon, Sugar Rim

NEGRONI SPAGLIATO
Campari, Sweet Vermouth,
Prosecco, Orange Twist

MOCKTAILS

"NO-JITO"
Lime, Honey, Mint,
Club Soda

SUNDOWNER
White Cranberry/Grape,
Sparkling Water, Mint

CUCUMBER LIMEADE
Muddled Cucumber, Lime,
Simple Syrup, Sparkling water

BABY BELLINI
Sparkling Cider, Peach
Nectar

SANGRIA
Ginger Ale, OJ, Strawberry,
Simple Syrup, lemon, Lime, Mint

JUICY JULEP
Pineapple, OJ, Lime,
Ginger Ale, Mint

Plated Dinner Options

All Food Packages Include a Salad, Dinner Rolls, Coffee, Tea & Water

Pearl Plated

\$45/Person

- **Your Choice of 2 Proteins:** Salmon Fillet, Roasted Pork Loin, Grilled Chicken Breast
- **Your Choice of 2 Sauces:** Lemon Thyme, Spinach Florentine, Red Wine Herb Demi, Mushroom Marsala, Garlic & Herb Compound Butter, White Wine Garlic, Creamy Horseradish, Champagne Cream
- **Choice of Vegetable:** Veggie Medley, Garlic Green Beans, Country Style Green Beans, Balsamic Glazed Brussels Sprouts, Bourbon Glazed Baby Carrots, Buttered Broccoli, Asparagus
- **Choice of Starch:** Mashed Potatoes, Parmesan Garlic Redskin Potatoes, Au Gratin Potatoes, Wild Rice

Ruby Plated

\$52/Person

- **Your Choice of 2 Entrees:** Salmon & Chicken Duet, Filet Mignon, Chicken & Filet Mignon Duet, NY Strip & Shrimp Duet
- **Your Choice of 2 Sauces:** Lemon Thyme, Spinach Florentine, Red Wine Herb Demi, Mushroom Marsala, Garlic & Herb Compound Butter, White Wine Garlic, Creamy Horseradish, Champagne Cream
- **Choice of Vegetable:** Veggie Medley, Garlic Green Beans, Country Style Green Beans, Balsamic Glazed Brussels Sprouts, Bourbon Glazed Baby Carrots, Buttered Broccoli, Asparagus
- **Choice of Starch:** Mashed Potatoes, Parm Garlic Redskin Potatoes, Au Gratin Potatoes, Wild Rice



Buffet Dinner Options

Opal Buffet

\$48/Person

- **Your Choice of 1 Entree:** Salmon Fillet, Roasted Pork Loin, Grilled Chicken Breast, Sliced Beef, Meat or Vegetarian Lasagna
- **Your Choice of 1 Sauce:** Lemon Thyme, Spinach Florentine, Red Wine Herb Demi, Mushroom Marsala, Garlic & Herb Compound Butter, White Wine Garlic, Creamy Horseradish, Champagne Cream
- **Choice of Vegetable:** Veggie Medley, Garlic Green Beans, Country Style Green Beans, Balsamic Glazed Brussels Sprouts, Bourbon Glazed Baby Carrots, Buttered Broccoli
- **Choice of Starch:** Mashed Potatoes, Parm Garlic Redskin Potatoes, Pasta with Marinara or Alfredo Sauce, Au Gratin Potatoes, Wild Rice

Emerald Buffet

\$52/Person

- **Your Choice of 2 Entrees:** Salmon Fillet, Roasted Pork Loin, Grilled Chicken Breast, Sliced Beef, Meat or Vegetarian Lasagna
- **Your Choice of 2 Sauces:** Lemon Thyme, Spinach Florentine, Red Wine Herb Demi, Mushroom Marsala, Garlic & Herb Compound Butter, White Wine Garlic, Creamy Horseradish, Champagne Cream
- **Choice of Vegetable:** Veggie Medley, Garlic Green Beans, Country Style Green Beans, Balsamic Glazed Brussels Sprouts, Bourbon Glazed Baby Carrots, Buttered Broccoli
- **Choice of Starch:** Mashed Potatoes, Parm Garlic Redskin Potatoes, Pasta with Marinara or Alfredo Sauce, Au Gratin Potatoes, Wild Rice

Carved Entrees:

Pork or Beef: +\$4/Person

Prime Rib: Market Price/Person

Late Night Snacks

Slider Station

Choice of 2: Beef Burger Sliders, Chicken Sliders, or Hot Dogs
Hawaiian Buns, Brioche Buns, Hot Buns
Assorted Sliced Cheeses, Bacon, Tomato, Lettuce, Caramelized Onion, Ketchup, Mayo, Mustard BBQ
\$15/Person

Cincinnati Chili Station

Cincinnati Style Chili
Hot Dogs, Shredded Cheese, Onion, Mustard, Spaghetti
\$11/Person

Pizza Party

Pepperoni Pizza, Cheese Pizza, and One Chef's Choice Pizza
\$7/Person

Donuts & Coffee

Assorted Donuts
Gourmet Coffee Station:
Coffee, Decaf, Assorted Syrups, Whipped Cream, Assorted Drizzles
\$8/Person

Build Your Own Sundae Bar

Chocolate, Strawberry, Cookies & Cream Ice Cream
Cones, Hot Fudge, Strawberry Sauce, Caramel Sauce, Cherries, Nuts, Whipped Cream & Sprinkles
\$9/Person

Sweet & Salty

Fresh Popcorn, Assorted Candy, Assorted Chips
\$8/Person

Available for 90 Minutes

Each Station can be a Display or Chef Attended Stations for an Additional \$100 Per 50 Guests

Minimum of 25 Guests



Frequently Asked Questions

Q: Can I Add Another Entree or Side to the Buffet?

A: Yes, You Can Add an Additional Entree for \$6/person & a Side for \$5/person.

Q: Do You Offer Special Meals Such as Vegetarian, GF, Vegan, Etc.?

A: Yes, We Will Accommodate Any Dietary Needs & We Ask the Number of Meals is Provided With Guaranteed Headcount.

Q: What Time Can We Start Setting Up The Day of?

A: Staff Setup & Teardown is Included in All of Our Wedding Packages. Due to the Possibility of Having Multiple Events in One Day, We Cannot Guarantee Earlier than 2 Hours Prior For Setup Time Until Closer to the Date.

Q: Do you Offer Childrens Meals & Under 21 Packages?

A: Yes, For Children 12 and Under, we Offer a Fruit Cup, Chicken Tenders, and French Fries at \$17/child. Guests Age 13-20 are Required to Purchase the Under 21 bar Package, Inclusive of Assorted Soda and Lemonade at \$15/person.

Q: What is The Cost Of Chair Covers?

A: Chair Covers Are \$5, and that Includes the Cover & Sash.

Q: As a Marriott Rewards Member, Do I Receive Points For The Event?

A: Yes, Marriott Event Planner Points are Awarded for Every Dollar Spent on the Event Including Any Group Rooms With a Minimum of 10 Rooms Actualized on a Given Night.

Food

WITH THE EXCEPTION OF WEDDING CAKES, ALL FOOD & BEVERAGE MUST BE PURCHASED AND SERVED BY THE HOTEL. ABSOLUTELY NO OUTSIDE FOOD OR BEVERAGE IS PERMITTED IN THE EVENT SPACE. DUE TO BOARD HEALTH REGULATIONS, PERISHABLE ITEMS MAY NOT LEAVE THE PREMISES AFTER YOUR EVENT.

Deposits/Service Charge

ALL EVENTS REQUIRE A \$1000 NON-REFUNDABLE ADVANCE DEPOSIT DUE UPON CONTRACT SIGNING. NO RESERVATION IS CONFIRMED UNTIL THE DEPOSIT IS RECEIVED. 24% SERVICE CHARGE & APPLICABLE SALES TAX WILL BE ADDED TO ALL BANQUET ITEMS.

Parking

GUESTS WHO ARE STAYING OVERNIGHT ARE FREE TO PARK IN OUR LOT FOR THE DURATION OF THEIR STAY. HOWEVER, DUE TO LIMITED PARKING SPOTS, GUESTS WHO ARE ATTENDING THE EVENT ONLY, HAVE THE OPTION TO PARK IN THE LOT ACROSS THE STREET OR THE MCDULIN PARKING GARAGE. THE HOST ALSO HAS THE OPTION OF PAYING FOR VALET FOR ALL OF THEIR GUESTS THE NIGHT OF THE EVENT. THIS VALET FEE CAN BE WAIVED IF THE TOTAL EVENT EXPENDITURE EXCEEDS \$10,000.

Deadlines

FINAL MENU & GUARANTEED HEADCOUNT IS DUE (21) BUSINESS DAYS PRIOR TO EVENT. FINAL HEADCOUNT & PAYMENT IS DUE (5) DAYS PRIOR TO EVENT. A SIGNED BANQUET EVENT ORDER & BANQUET CHECK IS REQUIRED AT LEAST (10) DAYS PRIOR TO EVENT. ALL FUNCTIONS ARE TO BE PAID IN FULL BY CASH OR WITH CREDIT CARD (5) DAYS PRIOR TO EVENT.

Liability

THE HOTEL WILL NOT ASSUME RESPONSIBILITY FOR DAMAGE OR LOSS OF MERCHANDISE. THE PATRON ASSUMES FULL RESPONSIBILITY FOR ANY DAMAGES TO THE PROPERTY CAUSED BY THE PATRON, THEIR GUESTS OR AGENTS. WE RESERVE THE RIGHT TO INSPECT AND CONTROL ANY EVENT BEING HELD ON THE PREMISES. ALL FEDERAL, STATE, & LOCAL LAWS ARE STRICTLY ADHERED TO.

Preferred Vendors

Florists:

- Little Black Door Wreaths
513.763.0399|www.Lbdwreaths.com
- Back Porch Petals
513.273.7892 | www.backporchpetals.com
- Tully Floral Design
610.772.5674 | www.tullyfloraldesign.com

Cakes:

- Lukes Custom Cakes
513.444.6336|www.Lukescustomcakes.com
- Spoon Fulla Sugar
513.683.0444 | www.aspoonfullasugar.com
- The Bon Bonerie
513.321.3399| www.bonbonerie.com

Hair & Makeup:

- BeYOUtiful Salon
513.829.6100|<https://linktr.ee/beyoutifulsalon>
- The Main Look
513.8969456 | www.themainlook.com
- Brideface
513.305.9723 | www.brideface.com

Videographers:

- Little Brown Dog Productions
513.400.5803|www.lbd-productions.com
- Hoke Media
513.439.7681 | www.hokemedia.com
- The Dove Weddings
513.638.0906| www.thedoveweddings.com

Event Rentals:

- All Occasions
513.563.0600|www.aorents.com
- Dahlia Vintage
513.720.8615|www.dahliavintage.com



Preferred Vendors

Transportation/Car Service:

- A Savannah Nite
513.858.2644 | www.asavannahnite.com
- Motortoyz
513.891.6686 | www.motortoyz.com
- First Watch School Bus Rental
866.514.8747 | www.firstcharterbus.com

DJ Services:

- Brian Wooten
513.907.2970 | www.djbmme.com
- Party Pleasers
513.336.6935 | www.partypleasersdj.com
- DJ Toad
513.288.8417 | www.djtoad.com

Photographers:

- Jon Schulte Photography & Video
513.581.7376 | www.jonschulte.com
- Images By Daniel Michael Photography
513.262.4830 | www.danielmichael.com
- Jill Matthews Photography
513.771.9777 | www.Jillmatthewsphotography.com

Ceremony Musicians:

- Innocenti Strings LLC
1.800.960.1728 | www.innocenti quartet.com
- Midnight Rose Trio
513.259.3110 | www.midnightrosetrio.com

Wedding Planners:

- Alexandra With Avi Luxe Events
614.302.1378
- Blush & Bowtie
www.blushandbowtieweddings.com

