

WEDDING PACKAGES



RECEPTION *Spaces*

We feature 4 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 ballroom with 26 foot ceilings. 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.

Butler Ballroom

Host up to 180 guests on our 3rd level, with windows overlooking the Riverfront and downtown Hamilton.

Waterfront Hall

Host up to 140 guests in this unique 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.



CHAMPION WEDDING *Package*

PACKAGE PRICING INCLUDES

Wedding Reception event room rental

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 satin, poly or organza 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 Dinner
\$65 per guest
Single entrée

Buffet Dinner
\$68 per guest
75 guest minimum for Buffet



600 North B St. Hamilton, OH 45013
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UPGRADE Packages

SILVER UPGRADE

\$15 per guest

Chef's choice hors d'oeuvres during cocktail hour or arrival (2 pieces per guest, per item)

Chiavari Chairs (250 max)

GOLD UPGRADE

\$28 per guest

Champagne and wine passed during cocktail hour

Chef's choice of hors d'oeuvres during cocktail hour or arrival (4 pieces per guest)

Late night snack for 50% of total guest count

PLATINUM UPGRADE

\$38 per guest

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

Chef's choice of hors d'oeuvres during cocktail hour or arrival (6 pieces per guest)

Valet parking for all guests (6 event hours)

50% of this package counts towards food and beverage minimum



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OTHER PACKAGE *Additions*

DÉCOR UPGRADE PACKAGE

\$20 per guest

Select (3) from list

3 green hedges

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

Uplighting throughout reception room
(*1 light per 8 feet*)

Lighted monogram on wall

Pipe and drape behind head table (30 foot max)
(*may be decorated by florist/guest*)

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

BEVERAGE UPGRADES

Add 4 hours of House brand liquor | *\$20 per guest*

Add 4 hours of Premium liquor | *\$25 per guest*

Additional hour of beer, wine, soft drinks
\$8 per guest

Additional hour of beer, wine, House brand liquor, soft drinks | *\$10 per guest*

Additional hour of beer, wine, Premium liquor, soft drinks | *\$15 per guest*

Additional Bar | *\$300 set up fee*

Bar package includes:

- 2 domestic beers (*house selection*)
- 2 import/craft beers (*house selection*)
- 3 wine and spirits (*seltzers and champagne*)
- Sodas and coffee

Customized beer selections | *\$5*

OTHER PACKAGE ADDITIONS

Use of the Beckett & Chestnut suites for bridal party ready rooms (*All food & beverage must be supplied by Champion Mill*)
\$300 per suite with ceremony package
\$500 per suite for groups hosting reception only

Chiavari chairs

\$3 (removes chair covers from package)
Max 250

Flower Wall | \$500

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

Linens - rectangular or specialty linens
\$20 - \$50 each

Attendant Fee for passed items | *\$100*

Audio Visual equipment (Stage, sound, projector, dedicated WiFi) | *Quote*

Uplights | *\$50 each*



CEREMONY Packages

CEREMONY PACKAGES

\$18 per person for private room or mezzanine space

Your choice of white, black or ivory chair covers

Your choice of poly or organza 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

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 \$68

75 guest minimum for a buffet dinner. Includes 4 consecutive hours of domestic beer, wine, and soft drinks

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

Spinach salad - With mushrooms, pickled red onion, tomato, hard boiled egg and warm bacon dressing

Greek salad - Field greens, cucumbers, grape tomatoes, feta cheese, olives, roasted red peppers, red onions, and Greek dressing

CHOICE OF (2) ENTREES

Chicken florentine

Rosemary dijon chicken

Chicken parmesan

Chicken piccata

Chicken marsala

Smoked beef brisket

Bourbon brown sugar flank steak

Oven roasted London broil

Apple miso glazed pork loin

Pan seared atlantic salmon with lemon compound butter

Shrimp linguine with white wine garlic butter lemon sauce

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 \$65

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

Upgrade to our gourmet grazing board | \$15

Warm rolls and butter

CHOICE OF (1) SALAD

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, pickled red onion, tomato, hard boiled egg and warm bacon dressing

B street salad

Blue cheese, walnuts, dried cranberries, sweet vinaigrette

Greek salad

Field greens, cucumbers, grape tomatoes, feta cheese, olives, roasted red peppers, red onions, and Greek dressing

CHOICE OF (1) ENTREE

Rosemary dijon chicken

Roasted chicken breast with a Dijon herb cream sauce

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

Chicken marsala

Chicken cutlets with mushrooms in a rich marsala wine 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 with panko crust

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

Roasted broccolini

REHEARSAL DINNER *Package*

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

Warm rolls and butter

SERVED DINNER | \$55

Select any served dinner from the above menu

BUFFET DINNER | \$60

Minimum 30 guests

Select any buffet from the reception menu

CHOICE OF (1) DESSERT

New York cheesecake

Tiramisu

Red velvet cake

Chocolate tuxedo cake

Key lime pie



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