

We are honored that you are considering the Roberts Centre to celebrate the most important day of your life. From the earliest preparation for your wedding to the last toast at your reception, we are committed to creating a once in a lifetime experience for you and your guests. Thank you for allowing us to provide you with information, pricing and menus to review.

We are proud to offer the following services:

- Pre and post wedding events such as showers, rehearsal dinners, or family brunches
- Assistance in personalized decorating

 We have beautiful linens, uniquely designed centerpieces, lighting, and custom bridal tables we can accommodate almost any request.
- Honeymoon suite for the couple the night of the wedding (upon availability)
- Discounted overnight rooms for out of town guests (upon availability)
- Wedding Tastings

Join our wedding specialist for a quarterly tasting event to select the final menu for your big day. Enjoy a variety of hors d'oeuvres, salads, entrées and a selection of fine wines.



Best wishes to you while you plan your wedding day! I am the Wedding Specialist at Roberts Centre, and will help you through your planning process with us. From your first tour of the Roberts Centre to walking down the aisle, I will be there every step of the way. Please take a moment and explore the options within. If these packages aren't the perfect fit for your celebration, let me know. I can customize any package to fit your wedding's unique wants, needs and budget.

I strive to make your special day as amazing as you've always dreamed it would be, and look forward to working with you. Please feel free to contact me at any moment if you have questions.

MaryRuth Grandinette

Sales Manager - Wedding Specialist 937.283.3272 Office 937.736.0818 Cell MaryRuth.Grandinette@RobertsCentre.com





Ruby Wedding Package

Pricing at \$75 per person*

Your Wedding Package Includes:

- One Hour Welcome Reception with Open Bar and a Beautiful Fruit & Fancy Imported Cheese Display
- Three Hour Open Bar with Call Brand Liquor, Beer & Wine
- Full Service Buffet Dinner
- White, Black or Ivory Table Linens
- House Centerpieces
- Placement of Favors, Place Cards, & Centerpieces
- Champagne Toast and Cake Cutting Services
- Group Hotel Rates for Your Wedding Guests at the Holiday
- Overnight Princess Suite for the Couple with Breakfast at Max & Erma's the Morning Following Your Wedding Celebration (Upon Availability)

One Hour Welcome Reception

A beautiful display of fancy domestic and imported cheeses, and a fresh fruit.

Three Hour Open Bar

Private Bar to include a full selection of House Brand spirits, domestic beer, and specialty selected house wines. Bartender services are included.

Full Service Buffet Dinner

Choice of salad, chef-carved roast prime rib of beef, one entrée, choice of pasta, one starch and two vegetables, artisan rolls & butter, coffee service and iced tea

Salad

(Choice of One):

Classic Garden Salad

Mixed greens with cucumbers, tomatoes, and shredded carrots, served with choice of Ranch or Italian dressinas

Caesar Salac

Romaine lettuce, garlic croutons and parmesan cheese served with an old world style Caesar dressina

Pasta Selection

(Choose One):

Penne Pasta with Alfredo Sauce

Baked Stuffed Shells with Marinara Sauce

Entrée Selection

(Choose One, in Addition to the Chef Carved Roast Prime Rib or Beef):

Chicken Marsala

Sautéed boneless chicken breast with onions and mushrooms in a marsala

Maple Grilled Salmon

Center cut filet in a maple soy marinade with a roasted red pepper marmalade Roasted Pork Loin

Rosemary crusted pork loin with a three-onion demi

Pacific Rim Chicken

Marinated grilled chicken breast flavored with a special pacific rim fruit sauce with a hint of ginger

Accompaniments

(Please Choose One Starch, and Two Vegetables):

Starches

Oven Roasted Redskin Potatoes, Wild Rice Pilaf, Parmesan Whipped Potatoes

Vegetables

Buttered Green Beans, Glazed Baby Carrots, Vegetable Medley of Broccoli,
Cauliflower & Carrots, Vegetable Medley of Green Beans, Wax Beans & Carrots
*All prices are subject to change. All prices are subject to a 21% service charge and applicable sales tax.





Emerald Wedding Package Pricing at \$70-\$85 per person*

Your Wedding Package Includes:

- One Hour Welcome Reception with Open Bar and a Beautiful Fruit & Fancy Imported Cheese Display
- Three Hour Open Bar with Call Brand Liquor, Beer & Wine
- Full Service Plated Dinner
- White, Black or Ivory Table Linens
- House Centerpieces
- Placement of Favors, Place Cards, & Centerpieces
- Champagne Toast and Cake Cutting Services
- Group Hotel Rates for Your Wedding Guests at the Holiday Inn (*Upon Availability*)
- Overnight Princess Suite for the Couple with Breakfast at Max & Erma's the Morning Following Your Wedding Celebration (Upon Availability)

One Hour Welcome Reception with Bar

A beautiful display of fancy domestic and imported cheeses, and a fresh fruit.

Three Hour Open Bar

Private Bar to include a full selection of House Brand spirits, domestic beer, and specialty selected house wines. Bartender services are included.

Full Service Plated Dinner

Choice of salad, one entrée, served with your choice of one starch, and two

Salad

(Choice of One):

Classic Garden Salad

Mixed greens with cucumbers, tomatoes, and shredded carrots, served with choice of Ranch or Italian dressings

Caesar Salad

Romaine lettuce, garlic croutons and parmesan cheese served with an old world style Caesar dressing

Maiestic Salad

A bed of Romaine & Iceberg lettuce topped with shaved red onions, parmesan cheese & grape tomatoes, with a white wine vinaigrette on the side.

Salads, Continued...

Spinach Salac

Fresh Baby Spinach garnished with shaved red onion, chopped egg and grape tomatoes with a warm bacon dressing on the side

Entrée Selection

(Choose One):

Chicken Marsala \$75 per person

Sautéed boneless chicken breast with onions and mushrooms in a marsala cream sauce

Chicken Florentine En Croute \$75 per person

Boneless chicken breast stuffed with spinach & feta cheese, wrapped in a pufi pastry shell & served with a Lemon Buerre Blanc Sauce

Frenched Pork Chop \$70 per person

Grilled Frenched pork chop finished with a balsamic glaze

Maple Grilled Salmon \$82 per person

Grilled center cut filet in a maple soy marinade with a roasted red pepper marmalade

8 oz Filet with Merlot Demi \$85 per person

Center cut filet of beef, char broiled with merlot dem

Accompaniments

(Please Choose One Starch, and Two Vegetables):

Starche

Oven Roasted Redskin Potatoes, Wild Rice Pilaf, Parmesan Whipped Potatoes

Vegetables

Buttered Green Beans, Glazed Baby Carrots, Vegetable Medley of Broccoli,
Cauliflower & Carrots, Vegetable Medley of Green Beans, Wax Beans & Carrots
*All prices are subject to change, All prices are subject to a 21% septice charge and applicable sales tax.





Diamond Wedding Package

Pricing at \$80-\$95 per person*

Your Wedding Package Includes:

- One Hour Welcome Reception with Open Bar and a Beautiful Fruit, Fancy Imported Cheese and Garden Vegetable Display
- Choice of Three Butler Passed Hors D'oeuvres
- Three Hour Open Bar with Call Brand Liquor, Beer & Wine
- Full Service Plated Dinner
- White, Black or Ivory Tablecloths
- Upgrade to Color of Choice Polyester Napkins (Upon Availability)
- Upgraded House Centerpieces (Upon Availability)
- Placement of Favors, Place Cards, & Centerpieces
- Champagne Toast and Cake Cutting Services
- Group Hotel Rates for Your Wedding Guests at the Holiday Inn (Upon Availability)
- Overnight Princess Suite for the Couple with Breakfast at Max & Erma's the Morning Following Your Celebration (Upon Availability)

One Hour Welcome Reception with Bar

A beautiful display of fancy domestic and imported cheeses, fresh fruit display, and a garden vegetables.

Choice of Three Butler Passed Hors D'oeuvres

Your choice of butler passed or stations of the following hors d'oeuvres: Brie and Raspberry in Phyllo, Petite Quiche, Sausage Stuffed Mushrooms, Chicken Sate, or Tomato Bruschetta

Three Hour Open Bar

Private Bar to include a full selection of House Brand spirits, domestic beer, and specialty selected house wines. Bartender services are included.

Full Service Plated Dinner

Choice of salad, one entrée, served with your choice of one starch, and two vegetables, artisan rolls & butter, coffee service, and iced tea included

Salad

(Choice of One):

Classic Garden Salad

Mixed greens with cucumbers, tomatoes, and shredded carrots, served with choice of Ranch or Italian dressings

Salads, Continued...

Caesar Salad

Romaine lettuce, garlic croutons and parmesan cheese served with an old world style Caesar dressing

Majestic Salad

A bed of Romaine & Iceberg lettuce topped with shaved red onions, parmesan cheese & grape tomatoes, with a white wine vinaigrette on the side.

Spinach Salad

Fresh Baby Spinach garnished with shaved red onion, chopped egg and grape tomatoes with a warm bacon dressing on the side

Entrée Selection

(Choose One):

Chicken Marsala \$75 per person

Sautéed boneless chicken breast with onions and mushrooms in a marsala cream sauce

Chicken Florentine En Croute \$75 per person

Boneless chicken breast stuffed with spinach & feta cheese, wrapped in a put pastry shell & served with a Lemon Buerre Blanc Sauce

Frenched Pork Chop \$70 per person

Grilled Frenched pork chop finished with a balsamic glaze

Maple Grilled Salmon \$82 per person

Grilled center cut filet in a maple soy marinade with a roasted red pepper marmalade

8 oz Filet with Merlot Demi \$85 per person Center cut filet of beef, char broiled with merlot demi

Accompaniments

(Please Choose One Starch, and Two Vegetables):

Starches

Oven Roasted Redskin Potatoes, Wild Rice Pilaf, Parmesan Whipped Potatoes

Vegetables

Buttered Green Beans, Glazed Baby Carrots, Vegetable Medley of Broccoli, Cauliflower & Carrots, Vegetable Medley of Green Beans, Wax Beans & Carrots *All prices are subject to change. All prices are subject to a 21% service charge and applicable sales tax.





Pricing starts at \$12 per guest 10 years old and younger*

Children's Buffet Pricing

Guests 10 and under can eat off of the package buffet/plated meal at a discounted price, please reach out to our wedding planner to discuss the pricing.

All Children's Plated Meals Include:

- Baby Carrots or Green Beans

- Choice of Ice Cream or Fresh Baked Cookie

*Choose One Menu Option for all Guests Aging 10 and Under

Crispy Chicken Tenders

Handmade Mini Pizzas

Beef patties cooked well done with melted American Cheese slices on top served with assorted condiments of ketchup, mustard and mayonnaise

Grilled Cheese Sandwiches





Beverages Menu

Call Brand Liquor

Smirnoff, Tanqueray, Bacardi, Jim Beam, J&B, Canadian Club Cuervo Host Bar \$6.25 / Cash Bar \$6.75

Premium Brand Liquor

Absolute, Jack Daniel's, Bombay, Captain Morgans, Brandy, Wild Turkey, Cuervo Gold Host Bar \$7.00 / Cash Bar \$7.25

Domestic Beer

Bud Light, Budweiser, Coors Light, Miller Light

Premium Beer

Heineken, Corona, Sam Adams, Michelob Ultra, Dos XX Host Bar \$6.00 / Cash Bar \$6.75

Seasonal Craft Beer

Host Bar \$6 50 / Cash Bar \$6 75

House Wine

Chardonnay, Pinot Grigio, Moscato, Cabernet, Merlot, Rose Host Bar \$6.00 / Cash Bar \$6.75

Host Cocktail Package

Call Brands Host Package One Hour / \$19.95 per person Each Additional Hour / \$4.00 per person

Premium Brands Host Package

One Hour / \$23.95 per person Each Additional Hour / \$4.50 per person

Additional Beverage Options

Cordials and Liqueurs \$6.50 per beverage
Mimosas \$50.00 per gallon
Champagne \$7.00 per beverage
Fruit Punch (Non-Alcoholic) \$20.00 per gallon
Champagne Punch \$50.00 per gallon
Soft Drinks \$2.50 per beverage
Bottled Water \$2.50 per beverage
House Champagne \$27.00 per bottle
Domestic Keg Beer \$375.00 per keg
Premium Keg Beer \$425.00 per keg
Seasonal Craft Keg Beer \$450.00 per keg

A fee of \$75 per bartender will be charged per bar, if within the first two hours, a minimum of \$450 revenue is not generated per bar. Each additional hour will be charged at \$25 per hour, per bar. A second bartender will be required for parties with guaranteed counts of over 100 guests. All beverages are subject to applicable tax and a 21% service charge.





Guest Room Block Options

Courtesy Guest Room Blocks and Attrition Guest Room Blocks

Courtesy Guest Room Blocks

With a courtesy guest room block, the Hotel will hold a maximum of 10 rooms per night. Once those rooms are reserved, the hotel will add additional rooms, based upon the overall hotel availability. With this option we can only guarantee the original room block, although we will do our best to accommodate any additional rooms requested.

We do recommend that you encourage the guests that you know will need rooms (close friends & family) to make their reservations right away. The sooner the block is full, the earlier we can look to add more rooms based on overall hotel availability, and the less likely there will be no additional rooms available in the hotel to add to your block.

Pros: There is no financial obligation for guest rooms on the part of the Group.

Cons: There is a possibility that the hotel will not have the availability to add additional rooms to the block after it becomes full. If that is the case, we will be happy to help you secure guest rooms with an offsite preferred partner hotel that is located nearby.

Attrition Guest Room Blocks

With an attrition guest room block, the hotel holds the amount of rooms requested by the Group for each night of their event. The Group, in return, will be responsible for using at least 80% of the room nights in the block. If the room nights fall below the 80% number, then the Group will be responsible for paying the balance of the room nights, multiplied by the room rate, plus applicable taxes – up to 80% of the original room nights blocked.

Pros: The Hotel is able to hold a larger number of rooms for the Group.

Cons: The Group is financially responsible for making sure that at least 80% of the rooms are used and accepts financial responsibility for them if they are not.



Decorations

Standard White Tulling with White Lights (a \$2,000 value) is now offered complimentary for all receptions who book a Wedding Package in any of the ballrooms!

Standard Black, White or Ivory Table Linens are provided with Wedding Package Purchases.

Additional colors are available as rental items and are based upon availability, pricing varies.

The Roberts Centre includes 72" Round Tables that seat 8-10 people each as well as Standard Chairs for use during wedding receptions or ceremonies.

Banquet Chair Covers Start at \$4 Each Availability of colors and materials vary, samples available upon request

Chair Sashes in Polyester, Organza, or Satin Start at \$1 Each Availability of colors and materials vary, samples available upon request

White Trellis Walls – 8ft tall (16 available) \$25 Per Panel

Uplights \$75 Each

Upgraded Custom Centerpieces \$5-20 Per Centerpiece *All rental items are subject to a 21% service charge and state sales tax.

