



ROBERTS CENTRE™

BEGINNINGS *Happen* at the ROBERTS CENTRE

Explore our starting packages or customize a package for your once-in-a-lifetime wedding.

All

WEDDING PACKAGES INCLUDE:

- Four-hour bar (one-hour cocktail bar and three-hour reception bar)
- Artisan cheese and fruit display
- Full-service plated or buffet dinner
- Cake-cutting service
- Bartenders & Servers
- Tables, chairs, glassware, china and silverware
- Black or white table linens
- House centerpieces (or bring your own)
- Placement of favors, place cards and centerpieces
- Private menu tasting for four guests
- Complimentary suite for bride and groom
- Courtesy block of 10 rooms for guests
- Group hotel rates for wedding guests at the Holiday Inn (upon availability)

WEDDING PACKAGE

Enhancements

- Add Champagne Toast
- Upgrade Bar to Include Premium Brand Liquor
- Add an Additional Hour of Bar Service
- Late Night Menu Options Available

Decor

AND LINENS:

- Standard black and/or white linen provided complimentary with your wedding experience.
- Roberts Centre offers 72" round tables seating 8-10 individuals.
– Banquet chair covers available
- Chair cover sashes in polyester, organza or satin available
- Availability of colors and materials vary; samples available upon request.
- Trellis Walls – Up to 16 units max 8' tall available
– Cylinder trellis spotlights available

WEDDING PACKAGE PRICES DO NOT INCLUDE:

- Venue rental (inquire with sales manager about availability and price)
- Videography/photography/audiovisual Items
- Entertainment

Please note: all experience prices and inclusions are subject to change.
Pricing may fluctuate depending on season and time of booking. All prices valid through 7.31.26

Holiday Inn
AN IHG HOTEL



RUBY PACKAGE

\$85.00 PER PERSON

Plus service charge & tax

Reception length - 4 hours. Four-hour bar (one-hour cocktail bar and three-hour reception bar). Does not include ceremony time, if desired. A beautiful artisan cheese and fruit display. Full-service buffet dinner. Private menu tasting for four guests. Black or white table linens, house centerpieces, placement of favors, place cards and centerpieces. Cake-cutting services. Complimentary suite for Bride and Groom. Courtesy block of 10 Rooms for your guests. Group hotel rates for your Wedding guests at the Holiday Inn - minimum of 10 rooms required. (Upon availability)

FULL-SERVICE BUFFET DINNER

Choice of salad, two entrees, one starch and one vegetable, artisan rolls and butter.

SALAD OPTIONS *(Choose one)*

Chopped salad - Chopped iceberg lettuce, heirloom grape tomatoes, apple-wood smoked bacon, crumbled blue cheese, crispy onion, house-made blue cheese dressing.

Artisan greens - Spring mixed greens, heirloom cherry tomatoes, shaved red, yellow and candy cane beets, watermelon radish, sweet peppers, Kentucky soy vinaigrette dressing.

House salad - Spring greens, English cucumber, red onion, heirloom cherry tomatoes, shredded carrot, cheddar cheese, garlic croutons, buttermilk garlic ranch dressing.

ENTREE OPTIONS *(Choose two)*

- Pork loin, apple brandy compote (prepared medium well)
- Breaded pork cutlets, smothered with mushrooms and whiskey caramelized onion (prepared medium well)
- Spinach and ricotta-stuffed chicken breast, Meyer lemon cream sauce
- Herb-roasted chicken with thyme au jus
- Slow-cooked pot roast
- Braised beef short ribs
- Red wine demi pan-seared salmon
- Buttermilk dill braised onion, grilled mahi mahi, chili lime butter
- Cauliflower steak, green tahini (Vegan/Vegetarian)

ACCOMPANIMENT OPTIONS *(Choose one starch and one vegetable)*

Starches

- Wild rice pilaf with dried fruit
- Ricotta and chive mashed potatoes
- Smoked Gouda creamy polenta
- Au Gratin potatoes

Vegetables

- Grilled fresh asparagus
- Roasted root vegetable medley
- Sautéed french fresh green beans with balsamic onions
- Wilted garlic kale
- Chef's choice fresh seasonal vegetable

Please note: all experience prices and inclusions are subject to change.
Pricing may fluctuate depending on season and time of booking. All prices valid through 7.31.26



EMERALD PACKAGE

\$89.00 PER PERSON

Plus service charge & tax

Reception length - 4 hours. Four-hour bar (one-hour cocktail bar and three-hour reception bar). Does not include ceremony time, if desired. A beautiful artisan cheese and fruit display. Full-service plated dinner. Private menu tasting for four guests. Black or white table linens, house centerpieces, placement of favors, place cards and centerpieces. Cake-cutting services. Complimentary suite for Bride and Groom. Courtesy block of 10 Rooms for your guests. Group hotel rates for your Wedding guests at the Holiday Inn - minimum of 10 rooms required. (Upon availability)

FULL-SERVICE PLATED DINNER

Choice of salad, two entrees, artisan rolls and butter.

SALAD OPTIONS *(Choose one)*

Chopped Wedge - Chopped iceberg lettuce, heirloom grape tomatoes, apple-wood smoked bacon, crumbled blue cheese, crispy onion, house-made blue cheese dressing.

Artisan Greens - Spring mixed greens, heirloom cherry tomatoes, shaved red, yellow and candy cane beets, watermelon radish, sweet peppers, Kentucky soy vinaigrette dressing.

Caesar Salad - Chopped romaine lettuce, garlic croutons, heirloom grape tomatoes, shaved Parmesan, creamy Caesar dressing, white anchovies.

Chef's Choice Seasonal Salad

ENTREE OPTIONS *(Choose two)*

- Bone-in-maple brined pork chop, bacon, jalapeno jam, sweet potato puree, sauteed fresh green beans. (prepared medium well)
- Spinach, ricotta-stuffed chicken breast, Meyer lemon cream sauce, grilled fresh broccolini, crispy fingerling potatoes
- Smoked airline chicken breast, espresso barbecue glaze, au gratin potatoes, sauteed fresh greens
- Braised beef short ribs, red wine demi, grilled asparagus, creamy smoked Gouda polenta
- Cornmeal crusted snapper, sweet corn succotash, baked sweet potato with honey butter
- Habanero barbecue shrimp, grilled peppers, onion, creamy white grits, pico de gallo
- Smoked tricolor fresh carrots, ancient grains, tabasco vinaigrette

Please note: all experience prices and inclusions are subject to change.
Pricing may fluctuate depending on season and time of booking. All prices valid through 7.31.26



DIAMOND PACKAGE

\$99.00 PER PERSON

Plus service charge & tax

Reception length - 4 hours. Four-hour bar (one-hour cocktail bar and three-hour reception bar). Does not include ceremony time, if desired. A beautiful artisan cheese and fruit display. Choice of three server passed Hors d'oeuvres. Full-service plated dinner. Private menu tasting for four guests. Black or white table linens, house centerpieces, placement of favors, place cards and centerpieces. Cake-cutting services. Complimentary suite for Bride and Groom. Courtesy block of 10 Rooms for your guests. Group hotel rates for your Wedding guests at the Holiday Inn - minimum of 10 rooms required. (Upon availability)

FULL-SERVICE PLATED DINNER

Choice of three server passed hors d'oeuvres, salad, two entrees, artisan rolls and butter.

HORS D'OEUVRES *(Choose three)*

Hot

- Sausage, asiago stuffed mushrooms
- Pretzel crusted chicken; honey mustard sauce
- Vegetable egg rolls
- Chicken lemongrass pot stickers
- French onion tarts
- Chicken or beef souvlaki skewers, tzatziki sauce

Cold

- Mini avocado toasts
- Mini cheese balls
- Heirloom tomato bruschetta
- Antipasto skewers

SALAD OPTIONS *(Choose one)*

- Chopped wedge
- Artisan greens
- Caesar salad
- Chef's choice seasonal salad

ENTREE OPTIONS *(Choose two)*

- Bone-in-maple brined pork chop, bacon, jalapeno jam, sweet potato puree, sauteed fresh green beans. (prepared medium well)
- Pork loin, apple brandy compote, red kin marble potatoes sauteed fresh greens (prepared medium well)
- Spinach, ricotta-stuffed chicken breast, Meyer lemon cream sauce, grilled fresh broccolini, crispy fingerling potatoes
- Smoked airline chicken breast, espresso barbecue glaze, au gratin potatoes, sauteed fresh greens
- 12oz NY strip, whiskey peppercorn sauce, crispy brussel sprouts, with bacon and balsamic, buttermilk mashed potatoes
- Braised beef short ribs, red wine demi, grilled asparagus, creamy smoked Gouda polenta
- Cornmeal crusted snapper, sweet corn succotash, baked sweet potato with honey butter
- Oven-roasted branzino with charred lemon, tomatoes and capers, wild rice pilaf, wilted kale
- Grilled portabella steak, red wine sauce, crispy fingerling potatoes, grilled fresh broccolini

Please note: all experience prices and inclusions are subject to change.
Pricing may fluctuate depending on season and time of booking. All prices valid through 7.31.26



RALPH'S GARAGE REHEARSAL DINNER

\$32.00 PER PERSON

Plus service charge & tax

Relax and enjoy the celebration with your wedding party, family and friends with your choice of buffet dinner.

FULL-SERVICE BUFFET DINNER

Choice of salad, two entrees, one starch and one vegetable, artisan rolls and butter.

ITALIAN FEAST

- Caesar salad
- Tuscan chicken and salmon with wine caper sauce
- Grilled broccolini
- Lemon and Parmesan
- Chef's choice of pasta
- Herbed focaccia bread with olive oil
- Mini cannoli

MEDITERRANEAN MEAL

- Grilled chicken and beef
- Grilled vegetables
- Sun-dried tomato
- Orzo salad
- Warmed pita
- Feta cheese
- Chimichurri & tzatziki sauces
- Cucumber and tomato salad
- Baklava

REHEARSAL DINNER ENHANCEMENTS

- Plated meal option
- Black and white linens (based on availability)
- Open bar with call brand liquor, beer and wine
- Complimentary space rental for your rehearsal dinner, with a confirmed reception at the Roberts Centre.

Please note: all experience prices and inclusions are subject to change.
Pricing may fluctuate depending on season and time of booking. All prices valid through 7.31.26



BAR SERVICE

PRICED PER BOTTLE

Plus service charge & tax

Please work with our sales manager to customize your selection of Cocktails, Wines and Beer for your gathering

COCKTAIL SELECTIONS

House Bar

- New Amsterdam Vodka
- New Amsterdam Gin
- Jim Beam Bourbon
- Cruzan Rum
- Captain Morgan Spiced Rum
- Jack Daniel's
- El Jimador Tequila
- Canadian Club Whiskey
- Johnnie Walker Red Label

Premium Bar

- Titos Vodka
- Tanqueray Gin
- Bulleit Bourbon
- Bacardi Rum
- Casamigos Tequila
- Crown Royal Whiskey
- Johnnie Walker Black Label

WINE SELECTIONS

House and Premium Wine Selections Available

White

- Sauvignon Blanc
- Pinot Grigio
- White Zinfandel
- Chardonnay

Rosé, Moscato and Prosecco

Red Wine

- Red Blend
- Pinot Noir
- Cabernet Sauvignon

BEER SELECTIONS

Domestic Beer

- Bud Zero
- Bud Light
- Miller Lite
- Coors Lite
- Budweiser
- Michelob Ultra
- Yuengling

Craft/Imported Beer

- Heineken 0.0
- Heineken
- Modelo Especial
- Samuel Adams Seasonal Selection
- Locally Selected Craft Beers

Hard Seltzers

- Topo Chico
- High Noon

*Please note: all experience prices and inclusions are subject to change.
Pricing may fluctuate depending on season and time of booking. All prices valid through 7.31.26*



ROBERTS CENTRE™

PRE-WEDDING PACKAGES

FOR THE WEDDING PARTY

Prepared for eight to 10 people

Served before your on-site ceremony

BRIDES PACKAGE

- Fresh fruit
- Assorted finger sandwiches
- Fresh vegetable tray
- Two bottles of house wine
- Soda and bottled water

\$250.00

GROOMS PACKAGE

- Boneless wings
- Miniature club sandwich sliders
- Assorted chips and pretzels
- Two buckets of domestic beer
- Soda and bottled water

\$250.00

Complimentary WEDDING EVENTS

Host your bridal shower, rehearsal dinner or after-wedding brunch at the Roberts Centre.

- Indoor and outdoor settings
- Complete setup and teardown of your event
- Customized menus to compliment your reception
- Expert on-site event coordination

If your reception is confirmed at the Roberts Centre, take advantage of complimentary space rental for your rehearsal dinner or after-wedding brunch function, a 10% food discount and complimentary black and white linens.

Fill out your wedding checklist.

Explore our timeline tips to plan for your wedding.

View our wedding venue space.

Please note: all experience prices and inclusions are subject to change.
Pricing may fluctuate depending on season and time of booking. All prices valid through 7.31.26

Holiday Inn
AN IHG HOTEL



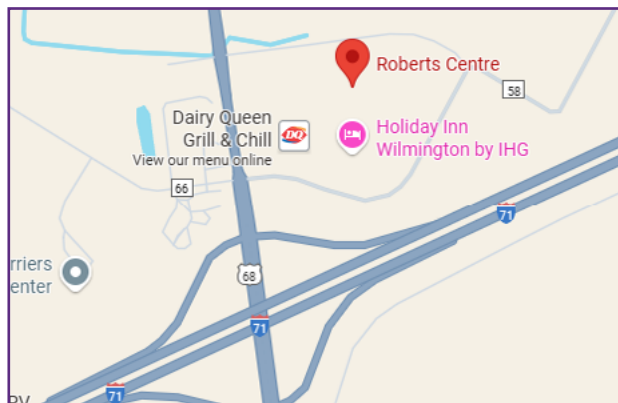
ROBERTS CENTRE™

WHERE WE ARE

123 GANO ROAD
WILMINGTON, OHIO 45177

We are located just off Interstate-71, exit 50 in Wilmington, Ohio.

- 45 minutes from Dayton International Airport
- 60 minutes from John Glenn Columbus International Airport
- 70 minutes from Cincinnati/Northern Kentucky International Airport



CONTACT US

For additional information or to schedule a site visit, contact the Roberts Centre Sales Department.

STEVE HENNIGAN

Director of Sales and Marketing
Phone: 937.283.3272
shennigan@columbushospitality.com

ROSEMARY MCNAMARA

Sales and Catering Manager
Phone: 937.283.3275
rmcnamara@columbushospitality.com

KIRSTY WOODS

Executive Meeting Manager
Phone: 937.283.3277
kwoods@columbushospitality.com

RACHEL COX

Property Support Manager
rcox@columbushospitality.com

Please note: all experience prices and inclusions are subject to change.
Pricing may fluctuate depending on season and time of booking. All prices valid through 7.31.26

Holiday Inn
AN IHG HOTEL