



BEGINNINGS *at the* Happen 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



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
- Sauteed french fresh green beans with balsamic onions
- Wilted garlic kale
- Chef's choice fresh seasonal vegetable

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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

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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 tartlets
- 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

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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.

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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

BEER SELECTIONS

Domestic Beer

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

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

Craft/Imported Beer

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

Hard Seltzers

- Topo Chico
- High Noon

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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.](#)

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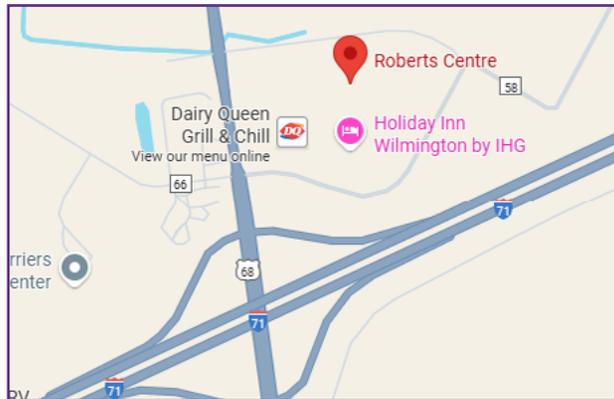


WHERE WE ARE

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.

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