





Congratulations on your Engagement from the Holiday Inn Roberts Centre!

We are honored that you are considering the Roberts Centre to celebrate the most important day of your life. From your arrival at the Roberts Centre in the 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. This is only an example of what can be provided to you, so if you do not see something that fits you and your needs, please let me know so I can get you more information! At the Roberts Centre we strive to make your special day just as you have always dreamed it would be, and it will be nothing short of amazing.

We are proud to offer the following services:

- Pre and post wedding events such as bridal showers, rehearsal dinners, or bridal and family brunches
- Assistance in Personalized decorating beautiful linens, unique centerpieces, lighting, designer and bridal tables we can accommodate almost any request!
- Hospitality room for the bridal party (upon availability)
- Discounted overnight rooms for out of town guests (upon availability)
- Bridal 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, entrée and a selection of fine wines.

I look forward to working with you and answering any questions that you may have, so please feel free to contact me anytime!

MaryRuth Grandinette
Sales Manager – Wedding Specialist
937-283-3272
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The Ruby Wedding Package

Pricing at \$75 per person



Your Wedding Package Includes:

- One Hour Welcome Reception with Fruit & Cheese Tray
- Three Hour Open Bar with Call Brand Liquor, Beer and Wine
- Full Service Buffet Dinner
- White or Black Table Linens
- House Centerpieces (upon availability)
- Placement of Favors, Place Cards, and Centerpieces
- Champagne Toast
- Cake Cutting Services
- Group Hotel Rates for your Guests at the Holiday Inn
- Overnight Princess Suite for Bride and Groom with Breakfast at Max and Erma's the Morning After Wedding

One Hour Welcome Reception

A Beautiful Display of Fancy Domestic and imported Cheeses, and a Fresh Fruit Display.

Three Hour Open Bar

Your 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 or Beef, One Entrée, Choice of Pasta, 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, Roma Tomatoes, and Shredded Carrots, Served with Choice of Ranch or Italian Dressings

Caesar Salad

Romaine Lettuce, Garlic Croutons and Parmesan Cheese tossed in an Old World Style Caesar Dressing

Pasta Selection

(Choose One):

Penne Pasta

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, Peppers and Mushrooms, in a Marsala Cream Sauce

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

Wild Mushroom Risotto

Oven Roasted Potatoes

Wild Rice Pilaf

Parmesan Whipped Potatoes

Vegetables

Butter Green Beans Almandine

Glazed Baby Carrots

Vegetable Medley of Broccoli, Cauliflower & Carrots

Roasted Squash Medley

All prices are subject to change. All prices are subject to a 20% service charge and applicable sales tax.



The Emerald Wedding Package

Pricing from \$70-\$85 per person



Your Wedding Package Includes:

- One Hour Welcome Reception with Open Bar, Fruit & Cheese Tray
- Three Hour Open Bar with Call Brand Liquor, Beer and Wine
- Full Service Plated Dinner
- White or Black Table Linens
- House Centerpieces (upon availability)
- Placement of Favors, Place Cards, and Centerpieces
- Champagne Toast
- Cake Cutting Services
- Group Hotel Rates for your Guests at the Holiday Inn
- Overnight Princess Suite for Bride and Groom with Breakfast at Max and Erma's the Morning After Wedding

One Hour Welcome Reception with Bar

A Beautiful Display of Fancy Domestic and imported Cheeses, and a Fresh Fruit Display.

Three Hour Open Bar

Your 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, Roma Tomatoes, and Shredded Carrots, Served with Choice of Ranch or Italian Dressings

Caesar Salad

Romaine Lettuce, Garlic Croutons and Parmesan Cheese tossed in 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

Salads Continued...

The Chapel Salad Wedge

Wedge of Iceberg Lettuce served with Blue Cheese, Bacon and a Tomato Relish with Sweet & Sour Dressing on the Side

Spinach Salad

Fresh Baby Spinach Garnished with Shaved Red Onion, Chopped Egg and Grape Tomatoes with a Hot Bacon Dressing on the Side

Entrée Selection

(Choose One):

Chicken Marsala \$75.00 per person

Sautéed Boneless Chicken Breast, with Onions, Peppers and Mushrooms, in a Marsala Cream Sauce

Chicken Florentine En Croute \$75.00 per person

Boneless Chicken Breast stuffed with Spinach & Feta Cheese, wrapped in a Puff Pastry Shell and served with a Dijon Cream Sauce

Frenched Pork Chop \$70.00 per person

Grilled Frenched Pork Chop finished with a Balsamic Glaze

Maple Grilled Salmon \$82.00 per person

Grilled Center Cut Filet in a Maple Soy Marinade with a Roasted Red Pepper Marmalade

80z Filet with Merlot Demi \$85.00 per person

Center Cut Filet of Beef, Char Broiled with Merlot Demi

Accompaniments

(Please Choose One Starch, and Two Vegetables):

Starches

Wild Mushroom Risotto

Oven Roasted Marble Potatoes

Wild Rice Pilaf

Parmesan Whipped Potatoes

Vegetables

Butter Green Beans Almandine

Glazed Baby Carrots

Vegetable Medley of Broccoli, Cauliflower & Carrots Roasted Squash Medley

All prices are subject to change. All prices are subject to a 20% service charge and applicable sales tax.



The Diamond Wedding Package

Pricing from \$80-\$95 per person



Your Wedding Package Includes:

- One Hour Welcome Reception with Open Bar, Fruit & Cheese Tray
- Choice of Three Butler Passed Hors D'oeuvres
- Three Hour Open Bar with Call Brand Liquor, Beer and Wine
- Full Service Plated our Buffet Dinner
- White or Black Table Linens
- House Centerpieces (upon availability)
- Placement of Favors, Place Cards, and Centerpieces
- Champagne Toast
- Cake Cutting Services
- Group Hotel Rates for your Guests at the Holiday Inn
- Overnight Princess Suite for Bride and Groom with Breakfast at Max and Erma's the Morning After Wedding

One Hour Welcome Reception with Bar

A Beautiful Display of Fancy Domestic and imported Cheeses, Fresh Fruit Display, and a Garden Vegetable Display.

Choice of Three Butler Passed Hors D'oeuvres

Your Choice of Butler Passed or Stations of the following Hors D'oeuvres: Coconut Chicken, Four Cheese & Garlic Puffs, Shrimp & Artichoke Tarts, Tomato Bruschetta, Mini Raspberry, & Brie Phyllo Cups

Three Hour Open Bar

Your 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, 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, Roma Tomatoes, and Shredded Carrots, Served with Choice of Ranch or Italian Dressings

Caesar Salad

Romaine Lettuce, Garlic Croutons and Parmesan Cheese tossed in an Old World Style Caesar Dressing

Salad Continued...

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

The Chapel Salad Wedge

Wedge of Iceberg Lettuce served with Blue Cheese, Bacon and a Tomato Relish with Sweet & Sour Dressing on the Side

Spinach Salad

Fresh Baby Spinach Garnished with Shaved Red Onion, Chopped Egg and Grape Tomatoes with a Hot Bacon Dressing on the Side

Entrée Selection

(Choose One):

Chicken Marsala \$91.00 per person

Sautéed Boneless Chicken Breast, with Onions, Peppers and Mushrooms, in a Marsala Cream Sauce

Chicken Florentine En Croute \$91.00 per person

Boneless Chicken Breast stuffed with Spinach & Feta Cheese, wrapped in a Puff Pastry Shell and served with a Dijon Cream Sauce

Frenched Pork Chop \$80.00 per person

Grilled Frenched Pork Chop finished with a Balsamic Glaze

Maple Grilled Salmon \$93.00 per person

Grilled Center Cut Filet in a Maple Soy Marinade with a Roasted Red Pepper Marmalade

80z Filet with Merlot Demi \$95.00 per person
Center Cut Filet of Beef, Char Broiled with Merlot Demi

Accompaniments

(Please Choose One Starch, and Two Vegetables):

Starches

Wild Mushroom Risotto

Oven Roasted Marble Potatoes

Wild Rice Pilaf

Parmesan Whipped Potatoes

Vegetables

Butter Green Beans Almandine

Glazed Baby Carrots

Vegetable Medley of Broccoli, Cauliflower & Carrots Roasted Squash Medley

All prices are subject to change. All prices are subject to a 20% service charge and applicable sales tax.



Children's Menu

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
- Applesauce
- Choice of Potato Chips or French Fries
- Lemonade or Fruit Punch
- Choice of Ice Cream or Fresh Baked Cookie

Crispy Chicken Tenders

Breaded Chicken Tenders Served with Choice of Ketchup, Barbecue Sauce or Ranch Dipping Sauce

Chef's Homemade Macaroni and Cheese

Delicious Cheesy Pasta – with Chef's Personal Twist

Handmade Mini Pizzas

Individual Pizzas with Choice of Pepperoni or Cheese

Hot Dogs

Steamed Hot Dogs Served with Assorted Condiments Including Ketchup, Mustard and Relish

Cheeseburgers

Beef Patties Cooked Well Done with Melted American Cheese Slices On Top Served with Assorted Condiments Including Ketchup, Mustard and Mayonnaise

Grilled Cheese Sandwiches

Melted American Cheese Toasted Between Two Slices of Whole Wheat or White Bread

Corn Dogs

Steamed Hot Dog on a Stick, Dipped in Our Delicious Cornmeal Batter Recipe Served with Assorted Condiments Including Ketchup and Mustard



^{*}Choose One Menu Option for all Guests 10 and Under

Beverages Menu



Host Bar Call Brand Liquor

\$5.50 per beverage

Smirnoff, Tanqueray, Bacardi, Jim Beam, J&B, Canadian Club, Cuervo

Host Bar Domestic Beer

\$4.50 per beverage

Bud Light, Budweiser, Coors Light, Miller Light

Host Bar Premium Brand Liquor

\$6.50 per beverage

Absolute, Jack Daniel's, Bombay, Captain Morgans,

Brandy, Wild Turkey, Cuervo Gold

Host Bar Premium Beer

\$4.75 per beverage

Heineken, Corona, Sam Adams, Michelob Ultra

Host Bar House Wines

\$4.75 per beverage

Chardonnay, Pinot Grigio, Moscato, Cabernet, Merlot

*Premium wines available upon request. Prices vary.

Host Cocktail Packages

Call Brands Host Package
One Hour: \$17.95 per person

Each Additional Hour: \$4.50 per person

Premium Brands Host Package One Hour: \$21.95 per person

Each Additional Hour: \$5.25 per person

Cash Bar Call Brand Liquor

\$5.75 per beverage

Smirnoff, Tanqueray, Bacardi, Jim Beam, J&B,

Canadian Club, Cuervo

Cash Bar Domestic Beer

\$4.75 per beverage

Bud Light, Budweiser, Coors Light, Miller Light

Cash Bar Premium Brand Liquor

\$6.75 per beverage

Absolute, Jack Daniel's, Bombay, Captain Morgans,

Brandy, Wild Turkey, Cuervo Gold

Cash Bar Premium Beer

\$5.00 per beverage

Heineken, Corona, Sam Adams, Michelob Ultra

Cash Bar House Wines

\$5.00 per beverage

Chardonnay, Pinot Grigio, Moscato, Cabernet, Merlot

*Premium wines available upon request. Prices vary.

Additional Beverage Options

Cordials & Liquors \$6.00 per beverage Mimosas \$45.00 per gallon
Champagne \$6.00 per beverage Domestic Keg Beer \$350.00 per keg
Champagne Punch \$45.00 per gallon Soft Drinks \$2.50 per beverage
House Champagne \$24.00 per bottle Bottled Water \$2.50 per beverage
Fruit Punch \$20.00 per gallon Juices \$4.00 per beverage

A fee of \$75.00 per bartender will be charged per bar, if within the first 2 hours, a minimum of \$450.00 revenue is not generated per bar. Each additional hour will be charged at \$25.00 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 20% 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 would hold 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 for the additional room nights up to the 80% of the original block.

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 (\$2,000.00 value) is now offered complimentary for all receptions in any of the ballrooms!





Standard black and/or white linen is provided with wedding booking. Additional colors are available as rental items and are based upon availability, pricing varies.

The Roberts Centre offers 72" round tables and seat 8-10 people each.

Banquet Chair covers Start at \$4.00 each

Chair Cover Sashes in polyester, organza or satin Start at \$1.00 each

Availability of colors and materials vary, samples available upon request

Trellis Walls – 8ft tall (16 available) \$25.00 per panel

Uplights \$75.00 each

Ceremony Arch with Three Pillars, \$200.00 per set

Two Urns and Two Pedestals





All rental items are subject to a 20% service charge and state sales tax.











We look forward to working with you to plan the event of your dreams

A few things to remember... We offer the following:

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 brunch function, a 10% food discount and complimentary colored napkins.

For additional information or to schedule a site visit to learn more about the Roberts Centre, please contact:

MaryRuth Grandinette

937-283-3272

maryruth.grandinette@robertscentre.com



Wedding Checklist							
Bride:		Groom:			Wedding Date:		
Parents: Parents					# Guests:		
Location of Ceremony:					Time:		
Reception Timing							
Arrival of Guests: Hor d'ouevres:			Bridal Party Arrival:				
Dinner: Ch		Cake	Cutting:				
Tables Needed							
Guest Tables:	DJ:		Cake Table:				
In Memory Table:	Head T	ead Table: Risers		Risers	:		
Easels:							
Choose Diagram							
It's Your Everything		Fairy	Tale		Country Charm		
Part desired as consistent of the constant of	118 8"	Buffet Dance Area Cake Table 137'			THE ACT OF		
Color/Theme:	Centerpie	eces:		I .			
Table Linens: Black / White / Color	- · · · · ·		Napkins: B	lack / V	White / Color		
Chair Covers:							
Lighting / Gobo:							
2 3		Me	nu				
Hors d'oeuvres:							
Buffet or Plated Meal:							
Salad:							
Entrée 1:							
Entrée 2:							
Starch:							
Vegetable:							
Number of Children's Meals (under age	10) ½ pri	ce Buffet	:				
Children's Menu:							
Place Cards Needed:							
Special Requests:							
Bar							
Host Bar Cash Bar	Host Ke	g Beer	Host V	vine	Champagne Toast		
Special Requests:							
Important Numbers							
Important Numbers Name and Number Please							
DJ: Bakery:							
Florist/Decorator:			Photographe	r:			
			8				

Notes:

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