

Weddings at The Madison



Chillicothe, Ohio's Premiere Event Venue

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When the day you've dreamed about your entire life finally arrives, *compromise on nothing.*

The Madison on Paint has hosted some of Chillicothe's finest events... your wedding should be no different.

Thank you so much for considering The Madison on Paint to host your wedding. The following packages have been designed exclusively to help simplify your selection and budgeting process. Each package showcases The Madison's extraordinary cuisine, prepared by our skilled culinary team and our white glove service, that is sure to leave your guests in awe.

If you would like to offer a menu item not listed on our menus, our Executive Chef will be pleased to customize a menu especially for your event.

To further enhance your event our Chief Event Designer, Bethany Andrus, will help you from the beginning to end in creating a beautiful and memorable occasion that you and your guests will never forget.

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Each of our wedding packages will include the following complimentary items:

- 9 total hours of rental time (3 hours of set-up, 5 hours of reception, 1 hour of clean-up)
- Round Tables, 6 and 8 foot tables
- Chiavari chairs
- Large, polished wooden dance floor
- Cake table with toasting flutes and cake knife
- Basic linen package (black, white, ivory)
- Bridal suite & dressing room for bridal party

The following additional options can be added to further enhance your event:

- Additional space to host your wedding ceremony
- Upgraded linen options
- Chair covers
- Specialty wedding cocktail
- Wine service with dinner
- Ice Sculptures
- Coat Check & Attendant
- Floral arrangements
- Staging and risers
- Theatrical lighting
- Sound Reinforcement (for live bands and performances)
- In-House Audio/Visual (LCD Projector, Screen, DVD/VHS Player, audio playback, wireless microphone)
- Concierge Clean-Up Service

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All-Inclusive Packages

Our all-inclusive wedding packages keep planning simple. With packages for every budget size, we offer a one-stop solution for your big day.

Don't see something you'd want to include? Let us know. We are happy to accommodate special requests.

	STANDARD	DELUXE	PLATINUM
Tables Rounds or eight foot tables	•	•	•
Chiavari Chairs	•	•	•
Head Table or Sweet-heart Table	•	•	•
Choice of Linen (black, white, ivory)	•	•	•
6 Piece Place setting salad fork, dinner fork, knife, spoon, plate and water glass	•	•	
10 Piece Place Setting salad fork, dinner fork knife, spoon, plate and water glass, charger, dessert fork, wine glass or champagne flute, bread and butter plate			•
Standard Centerpiece mirrored tile, tapered candles, hurricane globe with up-to four votive.	•	•	•
LED Up-lighting		•	•
Concierge Clean-Up Service Includes clean-up, decoration removal and gift collection. Delivered next day.			•
Staffed Coat Check			•
Assigned Seating			•
Meal Cards			•
Custom Monogram Light for Dance Floor			•

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Facility Rental Rates

STANDARD	For 10 - 100 Guests	\$1250
	For 101-175 Guests	\$1350
	For 176 - 275 Guests	\$1450
DELUXE	For 10 - 100 Guests	\$1550
	For 101-175 Guests	\$1650
	For 176 - 275 Guests	\$1750
PLATINUM	For 10 - 100 Guests	\$2150
	For 101-175 Guests	\$2300
	For 176 - 275 Guests	\$2500

Note: The Madison only offers weddings on Saturday and Sunday.

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Ceremony Packages

The Madison on Paint is the perfect backdrop for your ceremony. Our event designers will help you plan to accommodate your guests in the most comfortable manner.

Ceremony Packages are only available for those choosing to host their reception at The Madison and start at \$300.

- 2 Hour Setup Prior to the Ceremony
- White Skirted DJ Tables
- Welcome Table – Round or 6' Oblong w/White Skirting
- Gift Tables

AV with Ceremony

- Microphone
- Music Playback
- Projector
- DVD/VHS Player

Chair Covers Available for Additional Fee

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The Scioto

Option 1: Includes two appetizers (served for one hour), one entrée, two accompaniments, a mixed greens salad with tomatoes, cucumbers, carrots, croûtons and ranch, French and balsamic dressing OR a Classic Caesar Salad topped with a lemon Caesar dressing, croûtons and Parmesan cheese, fresh assorted breads and butter. 18.95 per person

Option 2: Including two appetizers (served for one hour) two entrées, three accompaniments, a mixed greens salad with tomatoes, cucumbers, carrots, croûton and ranch, French and balsamic dressing OR a Classic Caesar salad topped with a lemon Caesar dressing, croûtons and Parmesan cheese and fresh assorted breads and butter. 20.95 per person

Appetizers

Fresh Crudités with Fresh Dill and Chive Buttermilk Ranch
Lemon Hummus served with Fried Pita wedges, sliced cucumbers, carrots and assorted peppers
Chips with fresh Pico and Guacamole
Fruit, Cheese, and Cracker Platter
Chicken Quesadillas served with Sour Cream and Salsa
Spinach Artichoke Dip with Baguette Slices
Roasted Corn and Bacon Dip

Entrées

Apricot and Bourbon Grilled Chicken
Chicken Marsala
Garlic and Herb Roasted Chicken
Tilapia with choice of sauce (Pineapple Salsa or Lemon Dill Butter)
Southern Style Pulled Pork with BBQ Sauce

Accompaniments

Sour Cream and Chive Mashed Potatoes with Pan Gravy
Sautéed Green Beans with Caramelized Bacon and Onions
Southern Style Slow Cooked Green Bean
Roasted Garlic and Herb Red Potatoes
Penne Alla Checca: Sautéed fresh tomatoes, Garlic, and Basil tossed with Penne Pasta topped with Grated Parmesan Cheese
Fresh Vegetable Medley: Broccoli, Cauliflower and Carrots steamed to perfection
Broccoli and cheddar béchamel
Rice Pilaf
Citrus Glazed Carrots
Skillet Corn: Corn Sautéed in butter with Caramelized bacon and red onions

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The Hopewell

Option 1: Includes three appetizers (served for one hour), one entrée, two accompaniments, a mixed green salad with tomatoes cucumbers, carrots, croûtons and ranch, French, and balsamic dressing OR Classic Caesar Salad topped with a lemon Caesar dressing, croûtons and Parmesan cheese and Fresh Assorted Breads and Butter. 22.95 per person

Option 2: Includes three appetizers (served for one hour), two entrée, three accompaniments, a mixed green salad with tomatoes cucumbers, carrots, croûtons and ranch, French and balsamic dressing or Classic Caesar Salad topped with a lemon Caesar dressing, croûtons and Parmesan cheese and Fresh Assorted Breads and Butter. 24.95 per person

Appetizers

Fresh Crudités with Fresh Dill and Chive Buttermilk Ranch
Lemon Hummus served with Fried Pita wedges, sliced cucumbers, carrots and assorted peppers
Chips with fresh Pico and Guacamole
Fruit, Cheese and Cracker Platter
Chicken Quesadillas served with Sour Cream and Salsa
Spinach Artichoke Dip with Baguette Slices
Roasted Corn and Bacon Dip

Entrées

Sun Dried Tomato and Mozzarella Stuffed chicken Breast
Sam Adams 18 hour braised brisket
Parmesan and Balsamic Roasted Pork Loin
Roasted Red Pepper Chicken Rigatoni
Smothered Chicken - Pan Seared chicken breasts topped with sautéed peppers, onions and mushrooms and Monterey Jack cheese

Accompaniments (choose from the list below or any from The Scioto)

Julienne Vegetable Medley: Zucchini, Red Peppers, Yellow Squash and Red Onion
White Cheddar Grits
Fusilli Pasta: Mushrooms, Sun Dried tomatoes, red peppers and garlic tossed with Alfredo sauce & topped with Parmesan cheese
Scalloped Potatoes: Creamy potatoes baked with Cheddar Cheese
Roasted Broccoli and Cauliflower
Jasmine Rice: Thailand aromatic rice blended with freshly chopped cilantro, lime juice and dried cherries

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The Yoctangee

Option 1: Includes two appetizers and two butler-passed hors d'oeuvres (served for one hour), one entrée, two accompaniments, Classic Caesar Salad topped with a lemon Caesar dressing, croûtons and Parmesan cheese OR Spinach topped with crumbled goat cheese, sliced apples, dried cranberries, red onions and candied walnuts Served with Fresh Assorted Breads and Butter. 26.95 per person

Option 2: Included two appetizers and two butler-passed hors d'oeuvres (served for one hour), two entrées, three accompaniments, Classic Caesar Salad topped with a lemon Caesar dressing, croûtons and Parmesan cheese OR Spinach topped with crumbled goat cheese, sliced apples, dried cranberries, red onions and candied walnuts Served with Fresh Assorted Breads and Butter. 29.95 per person

Appetizers

Fresh Crudités with Fresh Dill and Chive Buttermilk Ranch
Lemon Hummus served with Fried Pita wedges, sliced cucumbers, carrots and assorted peppers
Chips with fresh Pico and Guacamole
Fruit, Cheese and Cracker Platter
Chicken Quesadillas served with Sour Cream and Salsa
Spinach Artichoke Dip with Baguette Slices
Roasted Corn and Bacon Dip

Butler-Passed hors d'oeuvres

Antipasto Skewers
Cuban Sliders
Cheesy Arancini served with Marinara
Ham and Cheese Spinach Puffs
Smoked Salmon and Cream Cheese
Cucumber Bites
Bruschetta
Mini Loaded Red Potatoes
Cucumber Avocado Tea Sandwiches
Roasted Corn and Bacon Dip

Entrées

Carved Prime Rib (cooked Medium)
Chicken Oscar
Shrimp Alfredo with Linguine and Broccoli
Salmon with choice of sauce (Pineapple Salsa or Lemon Dill Butter)
Seared Flank Steak served with Chimichuri Sauce

Accompaniments

(choose from the list below or any from The Scioto or The Hopewell)
Goat Cheese and Truffle Mashed Yukon Gold Potatoes
Roasted Asparagus
Roasted Winter Root Vegetables: Oven-Roasted parsnips, rutabagas and carrots
Creamy Pesto Tortellini
Parmesan Risotto with spring peas
Au Gratin Potatoes: Diced potatoes blended with cheddar, jack and Gruyère cheese in a Mornay sauce with fresh thyme

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Add-on's & Upgrades

Additional Hour for Rental of Venue	\$125.00
Advance Venue Set-Up <small>On date other than event date. Hourly rate. Based on availability.</small>	\$35.00
House PA System, Audio Visual Projector & Screen	\$125.00
In-House DJ Service	\$550.00
Bar Attendant Hourly Rate <small>Required when serving alcohol. 1 attendant per 50 guests</small>	\$25.00
Security Hourly Rate <small>Mandatory for any event serving hard alcohol</small>	\$40.00
Concierge Clean-Up Service	\$160.00
Custom Lighted Logo or Monogram for Dance Floor	\$90.00
Mirror & Candle Centerpieces <small>Per Table</small>	\$8.00
Chair Pads <small>Per Chair</small>	\$1.00
Chair Covers <small>Per Chair</small>	CALL FOR QUOTE
Floral Centerpieces	CALL FOR QUOTE
Cocktail Tables <small>Per Table</small>	\$12.00
8' Foot Tables	\$7.00
Coat Check with Attendant	\$50.00
Place Settings <small>Per person</small>	\$4.25
Staging and Risers	CALL FOR QUOTE
Sound Reinforcement & Production	CALL FOR QUOTE

Everything covered. Down to the last detail.

There are hundreds of ways to make your day special. Our list of add-on's gives you the ability to tailor your Wedding to your exacting specifications.

Don't see something you want to include? Let us know. We are happy to accommodate special requests.

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RESERVATION POLICY

A deposit and a signed contract is required to reserve a date. The total contract fee is due 90 days prior to event.

DEPOSIT

Your deposit is non-refundable.

CERTIFICATE OF INSURANCE

A certificate of insurance is required for all events that:

- a. are contracted for more than 3 hours.
- b. are open to the general public;
- c. involve alcohol;
- d. involve high risk activities (to be determined by management);
- e. involve third party vendors (sound, lighting, rigging, etc.).

This certificate must indicate liability coverage for the date(s) of the event. Individuals using the facilities can obtain such a certificate from their homeowner or rental carrier. In no instance will the facility be available without this coverage. Certificate must be presented at least 10 days before contracted event date.

PAYMENTS & CANCELLATIONS

The Madison on Paint requires all payments be made by cash, check, money order or cashiers check. **Credit card**

payments will incur an additional 5% processing fee. Any event canceled less than 90 days from event date is non refundable. Facility Rental fees must be paid in full 90 days prior to contracted event date.

No refunds will be made when the event is canceled by The Madison on Paint due to the client's noncompliance with terms and conditions or acts of God beyond the control of the Madison.

GUEST COUNT

Confirmation for the number of guests to be served is required no later than 7 days prior to the scheduled event. You are welcome to increase the guest count, space permitting. All charges will be based upon the guaranteed number or the actual number served, whichever is greater.

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CONTRACTED TIME

The Madison on Paint will be ready to receive your guests at the time indicated on your contract. Please note, your event time begins at the time stipulated in the contract, not when you arrive. Events going over its contracted time will be billed at a rate of \$150 per hour. The event venue must be vacated by 12:00 AM without exception, unless otherwise agreed to in writing by The Madison on Paint.

CATERING

All catering services, including food and beverage, must be provided by the Madison on Paint. No outside caterers are allowed.

CATERING PAYMENT POLICY

A final guest count is due 7 days prior to event. **All catering fees are to be paid in full 72 hours prior to event.**

GRATUITY & PRICING

A customary 18% gratuity will be added to all catering services. All food and beverage must be consumed on the premises. All prices are subject to change. Because food costs vary based on season and availability, we cannot guarantee catering quotes for more than 60 days.

ALCOHOL

The Madison on Paint does not currently have the ability to sell alcohol. The purchase of alcohol is the responsibility of the client. The Madison will provide bar attendants. A bartender is required for all events serving alcohol. One (1) bartender is required per 50 guests at a rate of \$25 per hour.

All alcoholic beverages must be served by a bar attendant. Guests are not allowed to carry alcohol into the facility (no BYOB). Any violation of this policy will forfeit the security deposit.

All consumption of alcohol must cease one hour before contracted end time. No alcohol may be consumed by anyone under the age of 21 years old. No alcohol may be consumed outside the facility. No canned or bottled beer is permitted on the premises – only kegs. The Madison on Paint reserves the right to refuse alcohol to any guest of a client at any time during an event.

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MUSIC & ENTERTAINMENT

Outside entertainment is permitted. All performers and the nature of their performance must be cleared by event management. Any outside performance or DJ must provide their own equipment. The Madison on Paint staff will not be available to assist with loading in and/or out.

All music must cease by 1:00 a.m.

DECORATIONS

Nothing is to be attached to the walls, doors or fixtures (i.e.: nails, tacks, staples, tape, etc.) **All decorations must be removed the night of the event.** Confetti, rice, or birdseed are not allowed to be used on the premises, neither indoor or outdoor. The Madison on Paint is not responsible for any damage or loss to decorations bought into the venue by the client.

SET-UP

Advanced venue setup is based upon availability and may incur an additional cost. Advance set-up is billed at \$35 per hour with a \$50 attendant fee. There is a two-hour minimum for set-up time allotments.

CLEANING

Routine and usual cleaning is included in the rental fee. Routine cleaning includes, sweeping, mopping and

vacuuming. However, costs for cleaning of an unusual nature will be assessed to the client and withheld from the security deposit.

PARKING

All parking must be in designated parking areas. Client agrees to not allow guests to use the St. Mary's Catholic Church and Davis Tire parking lots. Violators may be towed at owner's expense. The Madison is not responsible for damage done to vehicles while on the property. The Madison on Paint is not responsible for vehicles that are towed for being incorrectly parked.

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RESTRICTIONS & SECURITY

No guest is permitted to roam the building. Guests are restricted to the main floor banquet area and restrooms on the lower level. Security personnel will be mandated for any event serving hard alcohol. No exceptions.

SMOKING

The Madison is a smoke free facility. Guests may smoke at designated areas outside.

LOST & STOLEN PROPERTY

The Madison is not responsible for lost or stolen property.

INJURY

At the signing of your rental agreement, you agree to hold harmless the Madison on Paint, its owners and its subsidiaries in the event of injury or accident. You agree to use the facility at your own risk.

THIRD PARTY VENDORS

Vendors are expected to make delivery and parking arrangements at least 72 hours in advance with the Madison's staff. Vendors should be prepared with their own staff for loading and/or unloading. Drilling or otherwise anchoring into buildings, walls, walkways, drives, doors, etc. is prohibited. Florists should make every effort to remove all materials placed by them as soon as possible. The Madison on Paint is not responsible for lost, stolen, or damaged materials left on the premises. Vendors are required to dress and conduct themselves professionally at all times while on the property. Consumption of alcoholic beverages by vendors or their staff is strictly prohibited. A two-hour set-up time prior to the event will be allocated by the event staff. Please discuss this timing with the Madison's event coordinator.