



The  
Landmark

*simply remarkable*

## *Wedding Package*

6222 Ellison Rd  
Fort Wayne, IN 46804  
260.432.4500

[www.thelandmarkcentre.com](http://www.thelandmarkcentre.com)

# *The Landmark Wedding Package*

## *Your Wedding Package will include:*

### **Services and Items provided:**

*Tables, Chairs, Linens, Table Service Set-up and Tear-Down*

*Cake Knife & Server & Cake Cutting Service*

*Head Table, Gift Table & Cake Table Skirting (includes set up / tear down)*

*Light package*

*(Lighted trees, Tulle and lights on ceiling, Lights under the head table, gift table, & cake table)*

*Dance Floor*

*Landmark's Wedding Management staff to plan & oversee your very special day*

### **Food and Beverage:**

*Unlimited Fountain Soda, Coffee, Iced Tea, & Water*

*Choice of 3 Hors d'oeuvres from our special menu*

*Choice of any International Buffet or the 2 Entrée Buffet*

<p>This entire package is \$34.95 per person (Minimum 100 Guests are required. Taxes and Service Charge not included)</p>
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*You always have an option to upgrade the wedding package with additional options:*

*Television & VCR/DVD*

*Staging (3'x6')*

*Mirror*

*Mirror & Glass Globe*

*Mirror & Tower Vase*

*Full chair cover (white color)*

*Ice sculpture*

*Microphones*

*Additional beverage items*

*Addition or Substitution with our variety of Hors d'oeuvres*

*Addition or Substitution with our variety of Buffet Dinners*

*Addition or Substitution with our variety of Served Dinners*

***The Landmark staff will work with you to design YOUR wedding event***

*The Landmark Conference and Reception Center*

*6222 Ellison Road*

*Fort Wayne, Indiana 46804*

*260.432.4500*

# Hors d'oeuvres (Special)

Choice of 3 Hors d'oeuvres is included in the Wedding Package

## Hot

*Meatballs with choice of BBQ, Swiss, Sweet and Sour*  
*Spinach Artichoke Dip with Crackers*  
*Mozzarella Sticks with Marinara*  
*Jalapeno Poppers (Cream or Cheddar Cheese)*  
*Spanikopita – (Greek pastry)*

## Cold

*Tortilla, Pretzel, Potato chip display with dip*  
*Olive Tapenade on Crustini*  
*Bruchetta/w crackers – (diced tomato/basil/cilantro)*

# Hors d'oeuvres (Additional)

Priced at 100 pieces per order

## HOT

<i>Boneless chicken wings (Hot, BBQ, Plain)</i>	\$150.00
<i>Coconut Chicken on Skewer (Honey Mustard Sauce)</i>	\$170.00
<i>Mushrooms Florentine – (Spinach)</i>	\$135.00
<i>Mushrooms with Crab Stuffing</i>	\$165.00
<i>French Style Cheese Puffs</i>	\$135.00
<i>Egg Rolls</i>	\$145.00
<i>Mini Assorted Quiche</i>	\$150.00
<i>Cajun Style Chicken Kabobs</i>	\$170.00
<i>Crab Rangoon</i>	\$150.00
<i>Fried Shrimp</i>	\$150.00
<i>Mini Crab Cakes</i>	\$175.00
<i>Bacon Wrapped Shrimp</i>	\$170.00
<i>Bacon Wrapped Scallops</i>	\$170.00
<i>Calamari – (squid)</i>	\$155.00
<i>Brie – (warm baked cheese w/ fruit filling)</i>	\$155.00

## COLD

<i>Crab Claws with Cocktail Sauce</i>	\$190.00
<i>Shrimp Cocktail with Lemons and Cocktail Sauce</i>	\$170.00
<i>Smoked Salmon Display with Toast Points</i>	\$190.00
<i>Shaved Honey Ham on Silver Dollar Roll</i>	\$150.00
<i>Shaved Roasted Turkey Breast on Silver Dollar Roll</i>	\$150.00
<i>Peppered Roast Beef on Silver Dollar Roll</i>	\$165.00
<i>Poached Whole Salmon Display</i>	\$225.00
<i>Assorted Sausage and Cracker Display</i>	\$140.00

### *Displayed Hors d'oeuvres (Service for two hours)*

<i>Elegant Cheese Display with Cheddar, Swiss, Hot Pepper, Gouda, Brie, Lavosh, and Crackers</i>	\$4.89 per person
<i>Fresh Fruit Display with Strawberries, Red Grapes, Honeydew, Cantaloupe, Pineapple</i>	\$4.23 per person
<i>Fresh Seasonal Vegetable Display with a wide assortment of vegetables and dill vegetable dip.</i>	\$4.23 per person
<i>Carved Fruit Bowl (serves 30)</i>	\$125.00
<i>Ice Sculpture (1 block of ice – multi blocks available /additional cost)</i>	\$390.00
<i>Sushi Bar (Sushi rolls, Dipping Sauces, Smoked Salmon Display, Fried Shrimp, Ice Sculpture) (Miso Soup)</i>	\$25.00 per person
<i>Le Grande Station (Assorted Cheese and Crackers, Assorted Vegetables with dipping Sauces Assorted Fruit with dipping Sauces, Arranged around Ice Sculpture)</i>	\$14.25 per person

All Prices are Subject to 20% Service Charge and all Applicable Sales Tax. All Prices are Subject to Change

# International Buffets

*Choice of 1 Buffet is included in the Wedding Package*

Includes assorted rolls and butter, coffee, water, and ice tea

## **Oriental Buffet**

*Spring rolls with dipping sauce*  
*Pork Chow mein*  
*Peking beef and bell pepper stir fry*  
*Oriental vegetables*  
*Asian noodle salad with sesame dressing*  
*Fortune cookies*

## **Mexican Buffet**

*Beef enchiladas with red sauce*  
*Seasoned pulled chicken with hard and soft shell tacos*  
*Frijoles*  
*Spanish rice*  
*Tortilla chips and fresh salsa*  
(Tomato, lettuce, shredded cheddar, guacamole)  
*Apple Crisпитos with honey*

## **Italian Buffet**

*Baked ziti with meat sauce and three cheese blend*  
*Brazed chicken breast with tomato, and fresh basil*  
*Farfalle pasta with alfredo, marinara, and pesto*  
*Assorted breads*  
*Garden salad*  
*Tiramisu*

# Dinner Buffet

*Choice of Two Entrees is included in the Wedding Package*

Per person; includes two or three entrees, one salad, two vegetable, one starch, dinner rolls / butter, iced tea, water, and coffee.

## **ENTREE**

*Choice of two*  
*(Additional \$5.00 per person to add a 3<sup>rd</sup> entrée to wedding package)*  
*\$65.00 fee for carving station*

### *Thai Chicken*

Chicken breast marinated in Thai Chili Sauce grilled off and basted in a sweet chili sauce

### *Chicken Albert*

Breaded Chicken breast with mushrooms and Swiss cheese served in a Merlot reduction sauce

### *Chicken Cordon Bleu*

Delicious rendition of the classic dish, with chicken breast stuffed with ham and Swiss cheese, Served with Alfredo Sauce

### *Italian Grilled Chicken Breast*

Marinated chicken breast grilled to perfection and topped with Bruschetta

### *Seasoned Roasted Pork Loin*

Mouth watering roasted pork loin served with rosemary demi-glace

### *Baked Tilapia*

Delicate white fish seasoned with lemon garlic butter and bread crumbs

# Dinner Buffet

## SALAD

*(Choice of one)*

### *Garden Green Salad*

Classic Iceberg and Romaine Salad garnished with croutons and tomato wedges, Cheese blend, Bacon Crumbles

### *Caesar Salad*

Romaine with parmesan and croutons then tossed in classic Caesar dressing

### *Spring Mix Salad*

Mixed baby greens with parmesan crisp and a cherry tomato

### *Greek Salad*

Tomato, red onions and bell peppers tossed with kalamata olives and feta served with red wine vinaigrette

### *Spinach Salad*

Baby spinach accompanied with bacon, hard boiled egg, avocado and feta cheese served with balsamic or raspberry vinaigrette

## STARCH

*Choice of one*

### *Baked Potato*

Bakers seasoned with garlic, pepper and kosher salt and roasted

### *Loaded Baked Potato (\$1.00 extra)*

Creamy mash flavored with cheddar and bacon

### *Mashed Potatoes with Gravy*

Creamy mashed potatoes served with your choice of chicken, pork, or beef gravy

### *Rice Pilaf*

White rice simmered in chicken stock with onion, carrot, and celery

### *Red Bliss Potato*

New potatoes quartered blanched in butter and seasonings

### *Au gratin Potato*

Sliced potatoes in a creamy cheese sauce and baked

### *Herbed Garlic Mashed Potato*

Creamy mashed potatoes with herbs and garlic

## VEGETABLE\*\*

*Choice of two*

### *Asparagus*

Fresh Asparagus grilled to perfection

### *Country Style Green Beans*

Cut green beans with butter, bacon, onion and seasonings, simmered slowly.

### *California Blend*

Florets of broccoli and cauliflower and carrot rounds and steamed and coated in real butter and seasoned.

### *Key West Blend*

Red peppers, carrots, parsnips and squash, steamed and seasoned.

### *Seasoned Carrots*

Baby carrots steamed and served tossed in flavored butter.

### *Buttered Corn*

Sweet golden corn simmered in seasonings and real butter.

### *Zucchini, Red Pepper, and Yellow Squash*

Fresh zucchini, red peppers, and yellow squash sautéed in garlic butter and seasonings.

*\*Please ask our Chef about a seasonal vegetable.*

# Dinner Buffet (Additional)

## ADDITIONAL ENTREES

\$65.00 fee for carving station

### Beef

(Extra \$7.00 per person)

#### *Pepper Roasted Inside Round of Beef*

Seasoned and roasted to perfection served medium

#### *Prime Rib with Au jus*

Slow-roasted prime rib served with Au jus and horseradish sauce

#### *Ribeye Steak*

7 oz. Ribeye grilled to medium, served with demi-sauce

### Filet Mignon

(Extra \$9.00 PER PERSON)

6 oz. Bacon wrapped filet grilled and served with bearnaise sauce

### Seafood

(Extra \$7.50 per person)

#### *Orange Roughy with Crab Stuffing*

Delicate white fish seasoned with lemon garlic butter and bread crumbs

#### *Seared Salmon*

Herb crusted salmon seared and served with a beurre blanc sauce

### Vegetarian Dish

(Extra cost according to variety)

*Our chef can prepare an entrée according to your taste*

## Dessert

*(priced per piece)*

#### *Assorted Fruit Pies – \$4.00*

Freshly baked apple, cherry and blueberry pies

#### *New York or French style Cheese Cake – \$6.00*

Served with an assortment of toppings

#### *Cream pies – \$5.00*

Banana, Chocolate, Coconut

#### *Assorted Cake – \$5.55*

Chocolate cake, carrot cake, yellow cake and lemon cake are available

\$5.50 per person for the following desserts:

#### *White Chocolate Mousse in chocolate cup with mixed berries*

*Tiramisu*

#### *Chocolate Beyond Reason*

#### *Chocolate Raspberry Torte Turtle Cheesecake Divine*

*Turtle Cheesecake Divine*

\$8.95 per person for the following desserts

#### *Molten Chocolate Cake Crème Brulee Apple Pandowdy*

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# *Served Dinner for a Wedding Package*

*Entertain your guest to an elegant sit down dinner. Experience a culinary adventure that you and your guest will remember forever. All entrées include a Choice of Salad designed by yourself or the Chef. Based on your selection of entrée, our experienced Chef will make the appropriate selections of accompaniments. With our professional service and impeccable timing your event will be "The Talk of the Town".*

Price per person

## ***Chicken Albert***

Sautéed Chicken Breast with Wild Mushrooms and topped with Baby Swiss, served in a Merlot Demi-Glace  
\$36.95

## ***Chicken Cordon Bleu***

Delicious rendition of the classic dish of Chicken Breast stuffed with Smoked Ham and Baby Swiss served with Alfredo Sauce.  
\$37.95

## ***Italian Chicken Marinated***

6 oz. all white Chicken Breast breaded and topped with Tomato and Fresh Mozzarella  
\$36.95

## ***Pecan Crusted Chicken***

6 oz. all white boneless Chicken Breast lightly coated in pecan breading, sautéed and served with a honey butter sauce  
\$38.95

## ***Filet Mignon***

Grilled 7 oz. Choice Filet served with a Demi-Glace  
\$43.95

## ***New York Strip***

Grilled 8 oz. Choice Strip served with a Mushroom Demi-Glace  
\$42.95

## ***Ribeye***

Grilled 8 oz. Ribeye cooked to Medium, served with Chateaubriand Sauce  
\$42.95

## ***Veal Piccata***

Classic Italian dish with Veal Cutlets sautéed in Olive Oil and seasoned with Lemon, Garlic, Capers, and served in a White Wine Sauce.  
\$39.95

## ***Orange Roughy with Crab Stuffing***

Orange Roughy topped with Spicy Crab Stuffing and seasoned with Garlic, Lemon, and Butter. Served with Citrus Beurre Blanc  
\$41.95

## ***Herb Crusted Salmon Pomodoro***

Salmon Filet seasoned with Garlic, Fresh Herbs and seared, accompanied with Tomato Leek Fondue, finished with White Wine Sauce.  
\$39.95

## ***Tuscany Grilled Tuna***

Grilled Tuna Steak cooked Medium finished with a Garlic infused Olive Oil, Artichokes and Calamata Olives.  
\$40.95

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# Beverages

## Alcohol Beverages (Price per drink)

<i>Premium Brands</i>	\$6.00
<i>Top Shelf Brands</i>	\$7.00-\$20.00
<i>House Wine</i>	\$5.00
<i>Domestic/Import Beer</i>	\$4.00/\$5.00

## Non-Alcoholic Beverages (Price per drink)

<i>Fountain Soda</i>	<i>Included</i>
<i>Can Soda</i>	\$2.00
<i>Bottled Water</i>	\$2.00

Garnishes, mixers, soda, ice and barware are included in the drink price.

## Specialty Items

<i>Domestic Keg Beer (16 gal.)</i>	\$225.00
<i>Imported or Specialty Keg Beer (16 gal.)</i>	\$ Market Price
<i>Sparkling White Grape Juice</i>	\$10.00 per bottle
<i>Asti Champagne (750 ml)</i>	\$24.00 per bottle
<i>House Wine</i>	\$24.00 per bottle

Labor Charges: \$375.00 per bar, includes security, set-up, tear-down, and five hours of bartending labor.  
Additional Bartender is \$30.00 per hour

# Additional Services and Items

*Special Linen/Embroidered Napkins or Tablecloths, Burgundy Colored Wine Glasses, White Wine Glasses, Chargers, China and other items determined by Rental Company.*

<i>Television and VCR/DVD</i>	\$55.00
<i>Staging (3'x6' panels)</i>	\$25.00
<i>Serving Cake</i>	\$50.00
<i>Full Chair Cover</i>	\$2.50
<i>Chair Tie</i>	\$1.65
<i>Mirror Tile</i>	\$1.00
<i>Mirror &amp; Glass Globe</i>	\$5.00
<i>Mirror &amp; Tower Vase</i>	\$8.00
<i>Ice Sculpture</i>	\$350.00
(1 Block of ice – multi blocks available/additional costs)	
<i>Microphone – Handheld</i>	\$45.00
<i>Microphone – Lapel</i>	\$55.00

*Any request can be accommodated, just talk to our chef and set your own menu.*

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