|  |  |  |
| --- | --- | --- |
| **Room Size** | **Room Rate** | **Food & Beverage Minimum** |
| **Friday** | | |
| 1/3 Ballroom | $450 | $750 |
| 2/3 Ballroom | $870 | $1,500 |
| Full Ballroom | $1,500 | $2,500 |
|  | | |
| **Saturday** | | |
| Saturday Ballroom | $1,800 | $3,500 |
|  | | |
| **Sunday** | | |
| 1/3 Ballroom | $700 | $1,700 |
| 2/3 Ballroom | $970 | $2,500 |
| Full Ballroom | $1,500 | $3,500 |

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**Fishers Premier   
Wedding Venue**

9775 N. by Northeast Blvd.

Fishers, IN 46037

Just East of the 96th Street   
Exit 203 on I-69

General Manager, Lisa Norris

**(317) 712-3475**

Marketing & Sales, Cami O’ Herren

**(317) 201-6359**

**Hors d’ Oeuvres**

***50 piece quantities/ or serves 50***

**Cold Hors d’ Oeuvres**

Vegetable crudité with choice of hummus or ranch $ 75.00 per platter

Cheese Ball and Gourmet Cracker Tray (serves 50) $ 55.00 per platter

Horseradish cheddar Cheese dip with crackers $ 55.00 per platter

Potato Chip with Dip $ 95.00 per bowl

Tortilla Chip and Salsa Tray $ 80.00 per bowl

Assorted Fresh Fruit Tray $155.00 per platter

Bruschetta $100.00 per 50pc

Chilled Jumbo Shrimp Cocktail Market price

Mini Ham/Turkey Sandwiches $85.00 per 50pc

Prosciutto wrapped Asparagus $ 75.00 per 50pc

**Hot Hors d’ Oeuvres**

Smoked Salmon with condiments $100.00 per platter

Sweet & Sour Meatballs $ 75.00 per 50pc

Chicken Wings (Buffalo, BBQ, Teriyaki) $ 85.00 per 50pc

Spinach & Artichoke Formaggio $135.00 per 50pp

Chicken Satay Brochettes $ 50.00 per 50pc

Chicken Tenders (Plain or Buffalo) $ 85.00 per 50pc

Mozzarella Sticks with Marinara Sauce $100.00 per 50pc

Sausage Stuffed Mushrooms $100.00 per 50pc

Sea Scallops Wrapped w/ Bacon $150.00 per 50pc

Smoked Chicken Quesadilla Cornucopia $100.00 per 50pc

Spanakopita $100.00 per 50pc

Teriyaki Beef Brochettes $ 75.00 per 50pc

Vegetable Egg Roll w/ Sweet & Sour Sauce $ 75.00 per 50pc

Baked Brie with pesto & pine nuts & crackers $120.00 per round

Buffalo Chicken Dip with Chips $ 75.00 serves 50

Individual Beef Wellington $ 75.00 per 50

Mini sliders $ 55.00 per 50

**Wellington Buffet Meals***All meals accompanied with choice of salad, choice of two sides   
and choice of fresh baked garlic bread or rolls with whipped butter.*

**Buffet Entrée Meals  
  
  
The Southern Buffet**

Choice of Fried Chicken or   
Seared Citrus Cream Chicken

**$17.95 per person**



**The Italian Buffet**

Choice of Meat or Vegetable Lasagna   
and Fettuccine Alfredo or   
Spaghetti with Marinara

**$18.95 per person**

**Sides***Choose Two*

Fresh Steamed Broccoli  
  
Fresh Steamed Green Beans   
with Bacon  
  
Seasonal Mixed Vegetable Medley  
  
Yukon Gold Whipped Potatoes  
  
Herb Garlic Roasted Potatoes

**Buffet Salads***Choose One* **Field Greens Salad**   
Mixed greens salad with tomatoes, assorted toppings & choice of dressing

**Caeser Salad**  
Caesar Salad with Romaine Spears,   
Fresh Parmesan Cheese,   
Garlic Croutons and Caesar Dressing

*Other buffet menus available upon request or customizable to meet your needs.  
Add salmon or roasted pork for $4.95 per person.*

**Wellington Plated Meals**  *All meals served with choice of salad, choice of two sides   
and choice of fresh baked garlic bread or rolls with whipped butter*

**The Wellington Italian Dinner**

*Choice of :*  
**Vegetable Lasagna** made with fresh red & yellow peppers, carrots, ricotta, mozzarella, Romano cheese

**or**   
**Meat Lasagna** made with generously layered noodles with a zesty red sauce, fresh mozzarella and ground beef flavored with burgundy

**and**   
Pasta primavera made with fresh pasta & seasonal vegetables tossed with garlic, diced tomatoes & parmesan cheese

**$22.95 per person****The Wellington   
Citrus Chicken Dinner**

Locally raised seared chicken  
 with a citrus cream sauce,   
a Wellington favorite!

**$22.95 per person\****\*Add Salmon or Roast Pork  
 $4.95 per plate*

**Sides***Choose Two*

Fresh Steamed Broccoli  
  
Fresh Steamed Green Beans   
with Bacon  
  
Seasonal Mixed Vegetable Medley  
  
Yukon Gold Whipped Potatoes  
  
Herb Garlic Roasted Potatoes

**Plated Salads***Choose One* **Field Greens Salad**   
Mixed greens salad with tomatoes, assorted toppings & choice of dressing

**Caeser Salad**  
Caesar Salad with Romaine Spears,   
Fresh Parmesan Cheese,   
Garlic Croutons and Caesar Dressing

**Wellington Plated Meals**  *All meals served with choice of salad, choice of two sides   
and choice of fresh baked garlic bread or rolls with whipped butter.*

**The Wellington   
Pork Roast Dinner**Roast Pork Loin   
with Apple Butter Demi

**$27.95 per person**



**The Wellington   
Chicken Dinner**

Organic Range Chicken  
with Wild Mushroom Risotto and Sweet Pepper Cream

**$27.95 per person**

**Individual Beef Wellington Plated Dinner**Beef with mushroom duxelle   
wrapped in puff pastry   
drizzled with horseradish demi glaze

**$29.95 per person**

**Sides***Choose Two*

* Fresh Steamed Broccoli
* Fresh Steamed Green Beans   
  with Bacon
* Seasonal Vegetables
* Fresh Asparagus
* Yukon Gold Whipped Potatoes
* Mushroom Potatoes
* Herb Garlic Roasted Potatoes
* Mashed Sweet Potatoes  
   with Maple Syrup

**Salads***Choose One*

**Field Greens Salad**   
Mixed greens salad with tomatoes, assorted toppings & choice of dressing

**Caeser Salad**  
Caesar Salad with Romaine Spears,   
Fresh Parmesan Cheese,   
Garlic Croutons and Caesar Dressing  
  
**Spinach Salad**  
Baby Spinach Leaves with Applewood Smoked Bacon, Oven Roasted Tomatoes,   
Blue Cheese Crumbles and Balsamic Vinaigrette

**Caprese Salad**  
Tomato, Mozzarella & Basil

**Wellington Plated Meals**  *All meals served with choice of salad, choice of two sides   
and choice of fresh baked garlic bread or rolls with whipped butter.*

**The Wellington   
Grilled Salmon Dinner**

Grilled Salmon with Citrus Mango Relish

**$35.95 per person**

 **The Wellington   
Beef Plated Dinner**Filet of Beef with Merlot Shallot Sauce

**$40.95 per person**

**Sides***Choose Two*

* Fresh Steamed Broccoli
* Fresh Steamed Green Beans   
  with Bacon
* Seasonal Vegetables
* Fresh Asparagus
* Yukon Gold Whipped Potatoes
* Mushroom Potatoes
* Herb Garlic Roasted Potatoes
* Mashed Sweet Potatoes  
   with Maple Syrup

**Salads***Choose One*

**Field Greens Salad**   
Mixed greens salad with tomatoes, assorted toppings & choice of dressing

**Caeser Salad**  
Caesar Salad with Romaine Spears,   
Fresh Parmesan Cheese,   
Garlic Croutons and Caesar Dressing  
  
**Spinach Salad**  
Baby Spinach Leaves with Applewood Smoked Bacon, Oven Roasted Tomatoes,   
Blue Cheese Crumbles and Balsamic Vinaigrette

**Caprese Salad**  
Tomato, Mozzarella & Basil

**Appetizer or Late Night Stations***\*Pricing in addition to entrée meals*

**Macaroni & Cheese Bar**  
Cheeses, Bacon, Roasted Tomatoes, Jalapeños, Pico de Gallo, Scallions  
**$5.95 per person**

**Mash-Tini Bar**  
Creamy Mashed Potatoes, Sautéed Mushrooms, Bacon,   
Cheese, Scallions, Sour Cream, Roasted Garlic  
**$5.95 per person**



**Slider Bar**  
  
A Wellington Favorite! Mini slider hamburgers   
served with buns, lettuce, tomato, cheese, onion, ketchup & mustard.  
Serves 2 per person.

**$7.95 per person**

*\*Other Stations Upon Request*

**Bar Service**



**Three Hour Open Bar Service**

**Non-Alcoholic Drink Package :** $4.95 per person

(Coke, Diet Coke, Sprite, bottled water, lemonade, iced tea & coffee)

**Host Bar I :** $18.95 per person

(Beer, house wine & non-alcoholic beverages)

**Host Bar II :** $23.95 per person

(Beer, house wine, mixed drinks & non-alcoholic beverages)

**Host Bar III :** $25.95 per person

(Beer, house wine, premium mixed drinks & non-alcoholic beverages

**Cash Bar:** Minimum $500\*

(Beer, house wine & non-alcoholic beverages)

**Bar Drink Selections:**

**Domestic and Import Bottled Beer**

Bud Light, Coors light, Miller Lite, Heineken, Sam Adams & Corona

**White Wines**Pino Grigio, Moscato, White Zinfandel, Chardonnay

**Red Wines**Pino Noir, Merlot, Cabernet  
  
**Nonalcoholic Drinks**  
Coke, Diet Coke, Sprite, Bottled Water

**\*Bartender & Bar Setup Fee $250  
\*Additional Hour of Bar Service $5 per person/per hour**

**Wedding Equipment & Services**

**Portable Dance Floor**

12’ x 12’ $235.00

15’ x 15’ $365.00

18’ x 18’ $525.00

21’ x 21’ $710.00

24’ x 24’ $835.00

**Portable Staging**

12’ x 8’ $250.00

20’ x 8’ $350.00

24’ x 8’ $500.00

**Décor**

Greek Wedding Arch $200.00

Centerpieces (Bride’s Choice) $15.00 per table

Up lights (various colors available) $ 25.00 each

Loose Cotton Black Chair Covers $ 4.00

Spandex White Chair Covers $ 4.00  
Colored Chair Sashes (Bride’s Choice) $1.00/each  
Lighted Table Skirt on Cake or Head Table $25/table

Pipe & Drape (White) $ 300

Ceiling Canopy $750.00 for 1/3 Center  
 $2600 Full Ballroom

Copper Chafers $25.00 to $45.00 each

Bride & Groom Picture or Slideshow on Lobby TV Complimentary

Invitations assorted Varies

Flowers (see separate price page) Varies

Gift baskets for guest at the Hotels Small $ 25.00

(Assorted Snacks, Cheese, Water, Candy) Large $50.00

**House Rules and Regulations**

1. All purchases of alcoholic beverages **MUST** stay in the building (an Indiana State ABC regulation).
2. Pricing above includes use of white or black linens & napkins, any specialty or colored linens will include a premium.
3. If any outside food or alcoholic beverage is brought onto the premises, with the exception of approved specialty cakes; a $500.00 fine will be added to the final bill.
4. Décor Rules:
   1. No holes are to be put in the walls or doors; only the use of Scotch® Magic Tape, masking tape or 3M® Brand removable hooks are permissible.
   2. No open flame candles can be used, unless completely covered.
5. All pricing excludes additional rentals, sales tax, food & beverage tax and service & gratuity; these items will be added to the final billing.
6. **If paying by credit card there will be a 4% service charge.**