



Wyndham Garden

Silver Wedding Package

*Valid for Friday Weddings Only. Reception held from 6:30 pm to 1 am.

Silver Wedding Package Includes:

2 Entrée Buffet

5 Hour House Brand Bar

Champagne Toast for the Head Table

Cake Cutting and Serving Included

Complimentary Overnight Accommodations for Bride and Groom

Room Blocks Available for Your Guests

Ceremony space available upon request

(Based on availability)

All goods and services including food and beverage, room rental, audio-visual, and any other miscellaneous banquet charges are subject to a 19% taxable service charge and current 6% sales tax.



Buffet Style \$28.99

All buffet styles include: Crudités, 2 Entrées, 1 Pasta, 1 Vegetable, 1 Starch, and 3 Salads, Rolls and Butter. Coffee Stations featuring Premium Regular and Decaffeinated Coffee and Hot Tea.

Entrees (Select Two)

Roast Top Round of Beef
Roast Herb Chicken
Southern Fried Chicken
Chicken Piccata
Chicken Forester
Chicken Parisian
Chicken Parmesan
Roast Turkey with Apple Almond Stuffing
Roast Ham with Rum Raisin Sauce
Kielbasa and Sauerkraut
Roasted Autumn Pork Loin
Lemon Cod Almandine
Vegetarian Strudel

*Roast Tenderloin of Beef \$5.00 additional

*Roast Prime Rib of Beef \$5.00 additional

*House Smoked Brisket \$4.00 additional

*Bistro Style Salmon \$3.00 additional

*Salmon with Lemon Dill Beurre Blanc \$3.00 additional

Salad (Select Three)

Garden Salad
Harvest Broccoli Apple Slaw
Tortellini Salad
Sweet Pickled Cucumbers
Seasonal Fruit Salad
Cole Slaw
Potato Salad
Rainbow Pasta Salad

Potatoes and Rice (Select One)

Herb Roasted Redskins
Fresh Whipped Mash Potatoes
Garlic Redskin Mashed Potatoes
Rice Pilaf

Pasta (Select One)



Bow-Tie
Rigatoni
Cheese Ravioli
Penne

Sauces (Select One)

Marinara
Alfredo
Basil Cream
Classic Tomato (Vegan)

Vegetables (Select One)

California Medley
Bean Medley
Green Beans Almandine
Baby Carrots with Fresh Dill
Imperial Corn
Southern Style Green Beans



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Bar Package

All Five Hour Bar Packages include Sweet and Dry Vermouth, Juices, Mixers, Soft Drinks and Drink Garnishes.

House Brand Bar (included in package)

Vodka, Rum, Gin, Scotch, Whiskey, Peach Schnapps
House Red and White Wine
Tap Beer: Budweiser and Bud Light

Call Brand Bar

Smirnoff Vodka, Bacardi Rum, Captain Morgan's Spiced Rum, Beefeater Gin, Dewar's Scotch, Canadian Club Whiskey, Jim Beam Bourbon, Jose Cuervo Tequila, Peach Schnapps
House Red and White Wine
Tap Beer: Budweiser and Bud Light
Additional \$2.00 per person

Premium Brand Bar

Absolute Vodka, Bacardi Rum, Captain Morgan's Spiced Rum, Tanqueray Gin, Chivas Regal Scotch, Crown Royal Whiskey, Southern Comfort, Jack Daniels Whiskey, Jose Cuervo Tequila, Peach Schnapps
House Red and White Wine
Tap Beer: Labatt's Blue, Labatt's Blue Light, or Michelob Ultra
Additional \$4.50 per person



Wyndham Grand Bar

Grey Goose Vodka, Bacardi Rum, Captain Morgan's Spiced Rum, Tanqueray Gin, Johnny Walker Black, Crown Royal Whiskey, Southern Comfort, Makers Mark Bourbon, 1800, Kahlua, Amaretto, Bailey's Irish Cream, Peach Schnapps
House Red and White Wine
Tap Beer: Labatt's Blue, Labatt's Blue Light, or Michelob Ultra
** Additional \$7.50 per person**

Dinner Wine Service

One bottle of our House Red or White Wine served per table prior to dinner service
Prices begin at \$20.00 per bottle

(Specialty Liquors and Tap Beers are available at an additional cost.
Please inquire with your Sales Associate)



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Additional Packages

Champagne Toast for All Guests

\$2.00 per person

International and Domestic Cheese Display: \$200

Serves 75-100 guests

Served with Assorted Crackers and Fruit Garnish

Seasonal Fresh Fruit Display: \$200

Serves 75-100 guests

Man Cave: \$375

Serves 75-100 guests

Mini Coney's, Sliders, Bone In and Boneless Chicken Wings, Soft Pretzels and Tortilla Chips with Nacho Cheese Dip, Potato Chips with Dip, and Assortment of Flavored Popcorns

Sliders: \$225

100 White Castle Hamburgers with Cheese, Ketchup, Mustard, Relish, Onions, and Potato Chips

Coney Island: \$275

200 Mini Hot Dogs, Coney Chili, Ketchup, Mustard, Relish, Onions, and Potato Chips

Fall Station: \$275

(Seasonal item for August-November)

Serves 100 Guests

Warm and Chilled Spiced Cider, Mini Donuts, and Sliced Apples complimented by Warm Caramel, Chocolate, Nuts, and an Assortment of Candy Toppings to create your own dessert masterpiece

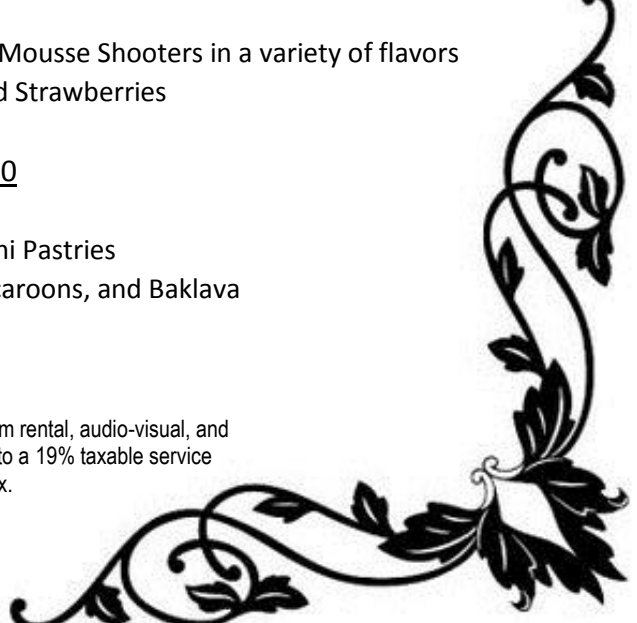

Sweet Endings: \$425

Assorted Gourmet Cupcakes and artfully displayed Miniature Mousse Shooters in a variety of flavors accompanied with Chocolate Covered Strawberries

Petite Pastry Tray: \$350

Serves 100 guests

200 pieces of Chef's assorted Mini Pastries
Such as Cream Puffs, Cannoli's, Eclairs, Macaroons, and Baklava



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