



Wyndham Garden

Gold Wedding Package

Gold Wedding Package Includes:

5 Hour Call Brand Bar

Champagne Toast for the Head Table

White Chair Covers with White Organza Bows

Your Choice of Buffet or Family Style Dinner

Cutting and Serving of Your Wedding Cake

Complimentary Overnight Accommodations for Bride and Groom

Room Block 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

Friday \$37.49

Saturday \$39.99

Sunday \$36.99

All buffet styles include: Crudités, 3 Entrées, 1 Pasta, 1 Vegetable, 1 Starch, and 5 Salads, Rolls and Butter. Coffee Stations featuring Premium Regular and Decaffeinated Coffee and Hot Tea.

## Entrees (Select Three)

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

Bistro Style Salmon

Salmon with Lemon Dill Beurre Blanc

Vegetarian Strudel

\*Roast Tenderloin of Beef \$5.00 additional

\*Roast Prime Rib of Beef \$5.00 additional

\*House Smoked Brisket \$4.00 additional

## Salad (Select Five)

Garden Salad

Caesar Salad

Harvest Broccoli Apple Slaw

Tortellini Salad

Sweet Pickled Cucumbers

Seasonal Fruit Salad

Cole Slaw

Potato Salad

Mediterranean Kale Salad

Rainbow Pasta Salad

Lemon Spinach Orzo Salad

## Starch (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

Palomino

Alfredo

Basil Cream

Classic Tomato (Vegan)

## Vegetable (Select One)

California Medley

Bean Medley

Green Bean Almandine

Baby Carrots with Fresh Dill

Imperial Corn

Southern Style Green Beans

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# Standard Family Style

Friday \$39.49

Saturday \$41.99

Sunday \$38.99

Dinner selection includes Relish Tray, your choice of 1 Soup, 1 Salad, 2 Pasta, 2 Entrée, 1 Vegetable, and 1 Starch, Rolls and Butter. Coffee Stations featuring Premium Regular and Decaffeinated Coffee and Hot Tea.

Soup (Select One)

Tomato Bisque  
Cream of Broccoli  
Chicken Tortellini  
Italian Wedding  
Vegetable Minestrone

Salad (Select One)

Garden Salad  
Caesar Salad  
Citrus Spinach Salad

Pasta (Select Two)

Bow Tie  
Rigatoni  
Cheese Ravioli  
Penne

Sauce (Select Two)

Marinara  
Palomino  
Alfredo  
Basil Cream  
Classic Tomato

Standard Entrée (Select Two)

Sliced Roast Top Round of Beef  
Roasted Herb Chicken  
Baked Rock Cod with Shrimp Cardinal  
Kielbasa with Sauerkraut  
Roasted Autumn Pork Loin  
Boneless Chicken Breast Entrée

Vegetable (Select One)

California Medley  
Green Bean Almandine  
Bean Medley  
Baby Carrots with Dill

Starch (Select One)

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

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# Premium Family Style

Friday \$44.49

Saturday \$46.99

Sunday \$43.99

Dinner selection includes Relish Tray, your choice of 1 Soup, 1 Salad, 2 Pasta, 2 Entrée, 1 Vegetable, and 1 Starch, Rolls and Butter. Coffee Stations featuring Premium Regular and Decaffeinated Coffee and Hot Tea.

## Soup (Select One)

Tomato Bisque  
Cream of Broccoli  
Chicken Tortellini  
Italian Wedding  
Vegetable Minestrone

## Salad (Select One)

Garden Salad  
Caesar Salad  
Citrus Spinach Salad

## Pasta (Select Two)

Bow Tie  
Rigatoni  
Cheese Ravioli  
Penne

## Sauce (Select Two)

Marinara  
Palomino  
Alfredo  
Basil Cream  
Classic Tomato

## Premium Entrée (Select Two)

Roast Tenderloin of Beef with Wild Mushroom Madeira  
Grilled Beef Medallions Provencal  
Baked Salmon with Lemon Beurre Blanc  
Bistro Style Salmon  
Boneless Chicken Breast Entrée  
Roasted Airline Chicken  
House Smoked Beef Brisket  
Roasted Autumn Pork Loin  
Prime Rib \*\*\$5.00 additional

## Vegetable (Select One)

California Medley  
Green Bean Almandine  
Bean Medley  
Baby Carrots with Dill

## Starch (Select One)

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

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# Bar Package

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

## Call Brand Bar (included in package)

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

## 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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