



Wyndham Garden

Platinum Wedding Package

Platinum Wedding Package Includes:

6 Hour Premium Brand Bar

Champagne Toast for All Guests

2 Chef Choice Hot Hors D'oeuvres Served Upon Guest Arrival

White Chair Covers with White Organza Bows

Your Choice of Buffet or Family Style Service

Cutting and Serving of Your Wedding Cake

Late Night Pizza

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 \$42.99

Saturday \$47.99

Sunday \$42.99

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

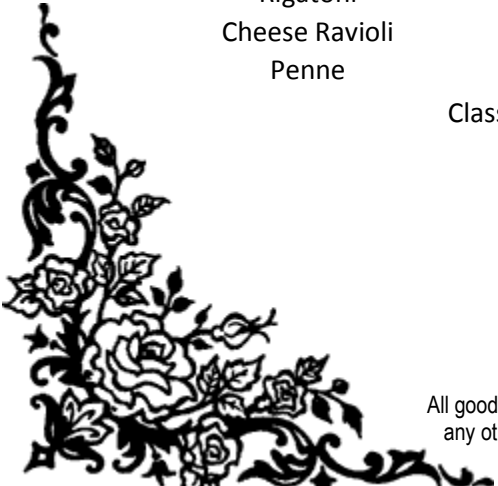
Bean Medley

Green Bean Almandine

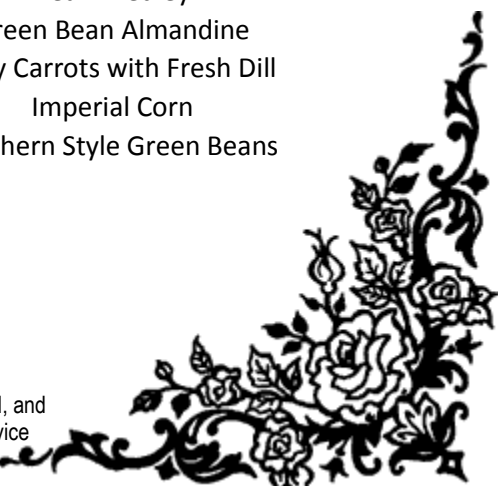
Baby Carrots with Fresh Dill

Imperial Corn

Southern Style Green Beans



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Standard Family Style

Friday \$44.99

Saturday \$49.99

Sunday \$44.99

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)

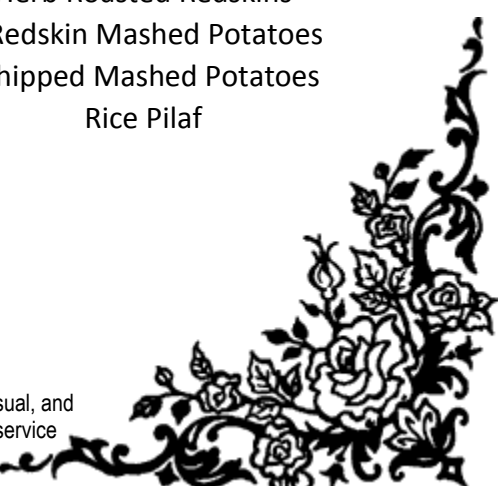
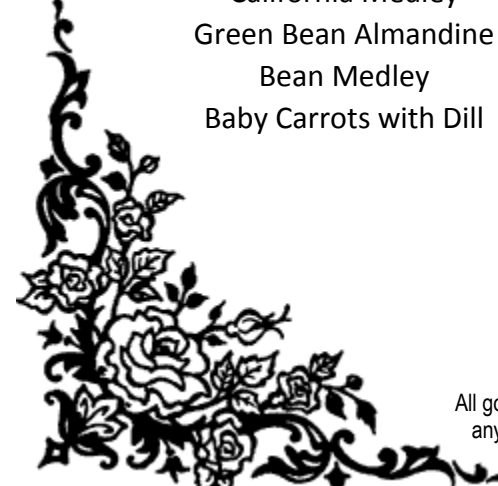
Sliced Roast Top Round of Beef
Roasted Herb Chicken
Baked Rock Cod with Shrimp Cardinal
Kielbasa with Sauerkraut
Roasted Autumn Pork Loin
Boneless Chicken Breast Entrée

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 \$49.99

Saturday \$54.99

Sunday \$49.99

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

Premium Brand Bar (included in package)

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

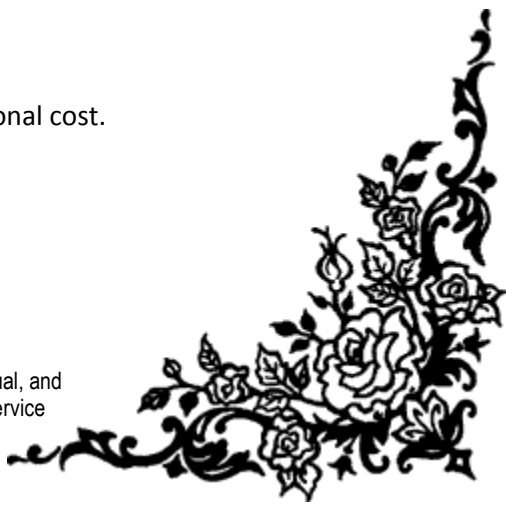

Wyndham Grand Bar

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

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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