



^{The}
Landmark

simply remarkable

Wedding Package

6222 Ellison Rd
Fort Wayne, IN 46804
260.432.4500

www.thelandmarkcentre.com

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

The Landmark Wedding Package

Your Wedding Package will include:

Services and Items provided:

- *Tables, Chairs, Linens, Chair Covers, 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 help 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

This entire package is \$39.95 per person (Taxes and Service Charge not included in this price.)

You always have an option to upgrade the wedding package with additional options:

- Television & DVD
- Staging (3'x6')
- Mirror
- Mirror & Glass Globe
- Mirror & Tower Vase
- Microphones
- Ice Sculpture
- 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

Hors d'oeuvres (Special)

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

Additional Hors D'Ouvres can be added for a small upcharge

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)
Chicken Wings (BBQ, Buffalo or Teriyaki)
Pork Egg Rolls with Sweet Chili Sauce
Mushrooms Florentine
Sausage Stuffed Mushrooms
Assorted Quesadillas
Buffalo Chicken Dip
Pakoras with Chutney
Chicken Tikka
Naan Pizzas*

Cold

*Tortilla, Pretzel, Potato chip display with dip
Olive Tapenade on Crustini
Bruchetta/w Crustini – (diced tomato/basil/cilantro)
Chicken Salad Pinwheels
Roasted Vegetable Pinwheels
Spinack Pinwheels
Traditional Cheese ball with Crackers
Hummus with Pita Chips
Mixed Nuts*

Displayed Hors d'oeuvres (Service for two hours)

- *Elegant Cheese Display with Cheddar, Swiss, Hot Pepper, and Gouda with Crackers \$4.25 perperson*
- *Seasonal Arrangement of Fresh Fruit served with Romanoff Dip and Chocolate Fondue \$4.25 per person*
- *Arrangement of Broccoli, Cauliflower, Baby Carrots, Grape Tomatoes, Olives & Ranch Dip \$4.25 per person*
- *Ice Sculpture (1 block of ice – multi blocks available /additional cost) \$350.00 per Block*
- *Sushi Bar (Sushi rolls, Dipping Sauces, Smoked Salmon, Fried Shrimp, Ice Sculpture) \$25.00 per person*
- *Le Grande Station (Assorted Cheese & Crackers, Assorted Vegetables & Assorted Fruit \$15.75 per person with dipping Sauces, Arranged around Ice Sculpture)*

International Buffets

Choice of 1 Buffet is included in the Wedding Package

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

Oktoberfest

Classically rich, spiced, and buttery sautéed German Egg Noodles, German Pork Roast with Sauerkraut and Dijon Marsala Cream Sauce, Jagerschnitzel, Green Bean and Brussel Sprout Medley, Hot German Potato Salad, Assorted Dinner Rolls with Butter.

Italian

Baked Ziti with Meat Sauce and Cheese Blend, Marinated Grilled Italian Chicken with Bruschetta, Bowtie Pasta with Alfredo and Marinara Sauce, Garlic Bread and Assorted Dinner Rolls, Garlic Sautéed Green Beans, Caesar Salad, Pesto, Shredded Parmesan.

Southern BBQ*

Juicy Spice Rubbed Chicken, grilled and glazed with BBQ Sauce, Pulled Pork with Buns, Santiago Baked Beans, Collard Greens, Cheddar Bacon Mashed Red Potatoes, Coleslaw, Potato Salad. Add BBQ Brisket, or Jack Daniel Ribs at Market Price.

**Brisket \$2.00 up charge per person*

**Ribs \$2.50 up charge per person*

Fiesta Bar

Including but not limited to Chicken Fajita, Ground Taco Beef, Chorizo, Spanish Rice, Frijoles, Queso Dip, Salsa, Sour Cream, Guacamole, Diced Tomatoes, Shredded Lettuce, Shredded Cheeses, Diced Jalapeños, Hard and Soft Shell Tortillas, Tortilla Chips.

The Rising Sun (Oriental)

Included but not limited to Mongolian Beef, Pork, Chicken, or Vegetable Lo Mein, Fried Rice, Thai Curry, Spring Rolls with Sweet Chili Sauce, Crab Rangoon, California Rolls with Wasabi and Pickled Ginger, Gobi Manchurian (Manchurian Spiced Cauliflower Stir fry), Mushroom and Broccoli Stir Fry, and Egg Drop Soup.

Landmark Masala Gold (Indian package)

Including but not limited to Papri Chaat, Vegetable Samosas, Pakoras. Bhagharay Baingan or Dal Makhani or Palak Paneer (Choose 1) Seekh Kabobs or Chicken Tikka or Blackened Tilapia. Tarka Rice and Naan. Assorted Chutneys, Raita, and Achar. Gulab Jamun or Halwa Carrots or Kheer (Choose 1). Indian Masala Tea

**upcharge of \$10.00 per person*

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 3rd entrée to wedding package

Additional \$7.00 Up Charge for Plated Meal Per Person

\$100.00 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 Espagnole 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 fragrant jus lie

Signature Tilapia

Tender and mild white fish, beautifully seasoned with herbs and butter

Beef Pot Roast

Delicious, slow-roasted, fall apart tender beef roast smothered in savory beef gravy

Baked Ziti

Baked ziti noodles with meat sauce and cheese

Chicken Parmesan

Breaded and seared chicken breast topped with marinara sauce and mozzarella cheese

Honey Baked Ham

Sliced, smoked ham slow-roasted with a Rosemary Fragrant Au Jus

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Dinner Buffet Continued...

ENTRÉE

(Choice of two)

Additional \$5.00 per person to add a 3rd entrée to wedding package

Additional \$7.00 Up Charge for Plated Meal Per Person

\$100.00 up charge fee for carving station

German Roasted Pork Loin

Dijon crusted pork tenderloin, slow-roasted in Riesling wine and aromatics. Drizzled with a Madeira Dijon Cream Sauce

Indian Blackened Tilapia

Spicy, traditional Indian White fish with a lemon and coriander twist

Vegetarian Lasagna

Creamy and hearty veggie lasagna layered with Mozzarella cheese, robust tomato marina and vegetables

Eggplant Parmesan

Breaded and fried eggplant slices layered with Italian tomato sauce and mozzarella cheese

Pasta with Vegetables, Cream Sauce and Marinara

Farfalle pasta cooked to al dente and served with our Signature Alfredo sauce or Marinara

Chicken Marsala

Tender chicken, dredged and seared in butter with onions, mushrooms, and garlic; finished with a Marsala wine cream sauce crafted from the flavorings of the preparation

Dinner Buffet Continued...

SALAD

Choice of one- Served to Each Guest

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
(\$0.75 up charge per person)*

Spinach Salad

*Baby spinach accompanied with bacon, hard boiled egg, avocado and feta cheese served with balsamic or raspberry vinaigrette
(\$0.75 up charge per person)*

The Landmark Signature Salad

An arrangement of crisp romaine lettuce, topped with Asian slaw and accompanied by a creamy Oriental dressing.

Dinner Buffet Continued...

STARCH

Choice of one

Baked Potato

Bakers seasoned with garlic, pepper and kosher salt and roasted

Mashed Potatoes with Gravy

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

Loaded Mashed Potatoes

Creamy mashed potatoes loaded with cheddar cheese, crispy bacon, and chives (\$1.00 up charge per person)

Rice Pilaf

White rice simmered in chicken stock with aromatic vegetables

Buttered Red Potatoes

New potatoes quartered blanched in butter and seasonings

Au gratin Potato

Sliced potatoes in a creamy cheese sauce and baked; topped with buttery garlic bread crumbs

Herbed Garlic Mashed Potato

Creamy mashed potatoes with herbs and garlic

Roasted Red Potatoes

New potatoes, seasoned and oven roasted crispy

Buttered Red Potatoes

New potatoes, cooked until tender and coated with a seasoned garlic butter and parsley.

Hash Brown Casserole

Savory blend of hash browns baked in creamy cheese sauce and topped with crunchy cornflakes

Spatzle

German dumpling egg noodles, freshly prepared, sautéed in butter and topped with melted swiss cheese

Gourmet Mac & Cheese

Baked blend of macaroni noodles, gourmet cheeses, and creamy béchamel sauce

Dinner Buffet Continued...

VEGETABLE

Choice of two

Country Style Green Beans

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

Fresh Green Beans with Almonds

Fresh green beans blanched and sautéed in butter. Topped with roasted sliced almonds.

California Blend

Florets of broccoli, cauliflower and carrot rounds 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

Bourbon Glazed Carrots

Blanched baby carrots, tossed in southern Comfort, butter and brown sugar

Harvest Blend

A blend of yellow squash, zucchini, and red peppers, sautéed with garlic and herbs

Add cream sauce for \$0.50 per person up charge

Asparagus

Fresh Asparagus grilled to perfection (\$1.50 up charge per person)

Broccoli and Spinach Supreme

Sautéed spinach and steamed broccoli blended with cream and parmesan cheeses into a casserole and topped with crunchy, buttery breadcrumbs

Steamed Broccoli with Gouda Cheese Sauce

Broccoli steamed to a crisp al dente and lightly seasoned

Add Gouda Cream Sauce: \$0.50 up charge per person

Dinner Buffet (Additional)

ENTREE

Additional \$7.00 Up Charge for Plated Meal Per Person

****\$100.00 up charge fee for carving station****

Beef

Chef Carved Prime Rib

*Slow-roasted prime rib, cooked to rare and carved to order. Served with Au Jus and Horseradish Sauce.-
(Up Charge of \$5.00 per person and Mandatory Carving Station Fee of \$100.00)*

Prime Rib with Au jus

*Slow-roasted prime rib served with Au jus and horseradish sauce
(Up Charge of \$7.00 per person)*

Filet Mignon

*6 oz. bacon wrapped filet grilled and served with herb butter
(Up Charge of \$7.00 per person)*

Beef Wellington

*Beef tenderloin filet, coated with mustard and mushroom duxelles, wrapped in puff pastry and baked to medium rare
(Up Charge of \$7.00 per person)*

Chef Carved Beef Tenderloin

*Herb seasoned beef tenderloin, slow-roasted to medium rare and served with Horseradish and Herb Butter Sauce
(Up Charge of \$7.00 per person and Mandatory Carving Station Fee of \$100.00)*

Seafood

Orange Roughy with Crab Stuffing

Our very delicate and mild White fish, beautifully seasoned and topped with crab stuffing. Finished with a creamy white wine sauce. (Up Charge of \$3.00 per person)

Herb Crusted Salmon

Atlantic Salmon Fillet coated in Panko Herbed breading and seared to golden brown in butter. Finished with a creamy white wine sauce. (Up Charge of \$3.00 per person)

Dinner Buffet (Additional)

ENTREE

Additional \$7.00 Up Charge for Plated Meal Per Person

****\$100.00 up charge fee for carving station****

Chicken

Landmark Signature Cordon Bleu

*Chicken breast stuffed with Ham and Swiss cheese, breaded and finished with our signature Alfredo sauce.
(Up Charge of \$2.00 per person)*

Coq Au Vin

*Flavorful, tender chicken braised with mushrooms, savories, wine and fine cognac
(Up Charge of \$2.00 per person)*

Pork

Pork Mignon

*Seasoned and grilled pork tenderloin medallions wrapped in bacon
(Up Charge of \$1.50 per person)*

Stuffed Pork Chop

*Seasoned pork chop butterflied and stuffed with a savory mushroom and spinach duxelles
(Up Charge of \$1.50 per person)*

Game

Stuffed Quail

*Savory quail, stuffed with mushroom herb dressing, roasted and finished with a creamy truffle sauce
(Up Charge of \$7.00 per person)*

Peking Duck Breast with Mango Chutney

*Deliciously seasoned duck breast, roasted and flavored Peking Style. Served with our spicy, sweet and tart Mango Chutney
(Up Charge of \$7.00 per person)*

Venison Poivrade

*Venison roast marinated in red wine and savories, sliced into Medallions and finished with our red wine demi-glace
(Up Charge of 7.00 per person)*

Kids' Menu

*Choice of 1 Entrée, Choice of 1 Starch, Choice of 1 Vegetable, Choice of 1 Cold Side.
(Only one Selection for ALL Children)
\$8.95 per child*

*20 Children or Less- Plated Meals Served to Each Child
20 Children or More- Children's Buffet*

Entrees

*Chicken Nuggets
Chicken Strips
Beef Hotdog
Corn Dogs
Pig in a Blanket
Cheeseburger
Fish Sticks*

Starch

*French Fries
Mashed Potatoes
Mac and Cheese
Tater Tots
Onion Rings
Baked Beans
Cheesy Mashed Potatoes*

Vegetable

*Green Beans
Buttered Corn
Sugar Snap Peas
Glazed Carrots
Steamed Broccoli with Cheese Sauce
California Blend*

Cold Sides

*Applesauce
Orange Wedges
Fruit Cocktail
Yogurt
Apple Wedges
Carrot/Celery Sticks with Ranch*

Beverages

Alcohol Beverages (Price Per Drink)

<i>House Brands</i>	\$5.00
<i>Premium Brands</i>	\$6.00
<i>Top Shelf Brands</i>	\$7.00-\$12.00
<i>House Wine</i>	\$5.00
<i>Domestic/Import Beer</i>	\$3.00/\$4.00

Non-Alcoholic Beverages (Priced 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 Item

<i>Domestic Keg Beer (16gal)</i>	\$235.00 per keg
<i>Imported or Specialty Keg Beer (16gal)</i>	\$ Market Price
<i>Sparkling White Grape Juice</i>	\$10.00 per bottle
<i>Asti Champagne (750 ml)</i>	\$27.00 per bottle
<i>House Wine</i>	\$27.00 per bottle

Bar Fee: \$425.00 per bar: Includes: Security, Set-up & Tear-down, and 5 Hours of Bartending Labor

Additional Bartender is \$35.00 an hour or \$175.00 for 5 hours of Bartending Labor

*** No Additional Bar Hours Can be added to your Event- Maximum hours for Bar Service is 5 Hours***

Additional Services & Items

<i>Television and VCR/DVD</i>	\$20.00/TV
<i>Staging (3'X6' Panel)</i>	\$30.00
<i>Full Chair Cover</i>	\$2.50 (If not included in Wedding Package)
<i>Chair Tie</i>	\$1.99
<i>Mirror Tile</i>	\$1.00
<i>Mirror & Glass Globe</i>	\$5.00
<i>Mirror & Tower Vase</i>	\$8.00
<i>Ice Sculpture</i>	\$350.00 one block, \$25.00 up charge for Color- (Up Charge for More than 1 block Available)
<i>Microphone- Handheld</i>	\$45.00
<i>Microphone- Lapel</i>	\$55.00
<i>Uplighting</i>	\$125.00 for 1 Wall, \$400.00 for 4 walls
<i>Backdrop</i>	\$50.00
<i>Lighted Backdrop</i>	\$100.00

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