

Wedding Packages

RAMADA[®]
BY WYNDHAM

700 West Main Street
Uniontown, Pa 1501



All Wedding Packages Include:

- ❖ *Wedding Package prices based on reception of minimum 100 guests. For smaller events please discuss options with Catering Sales Manager*
- ❖ Champagne Toast for head table (or Non Alcoholic Toast)
- ❖ Cutting and Serving of your wedding cake or wrapping cake for bridal dance. (Must bring own napkins or containers).
- ❖ Overnight accommodations for the Bride and Groom in one of our Standard Guest Rooms for the night before *or* the night of the reception.
- ❖ Room block at discounted rate for your guests. Minimum 10 rooms required.
- ❖ Our staff will professionally display and tray the cookies that *you* provide.
- ❖ Your dishes and cutlery
- ❖ We cloth, skirt and decorate the Gift table, Cake table, Registration table, Head table, and all food tables with white cloths. Any additional decorations are the responsibility of the bride and groom.
- ❖ We will provide a standard centerpiece or you can provide one and we will display it for you.
- ❖ Private space for bridal party to meet before being announced at the reception.
- ❖ Banquet room rental. Use of room for up to six hours.
- ❖ All tax and service charges
- ❖ Set up of Private bar in room/ Bartender
- ❖ *Does **NOT** include alcohol* Alcohol packages attached

Pearl Buffet- 1 Entrée

\$26.00 per person- Inclusive of Tax and Gratuity

(Dinners include fresh assorted rolls with butter, choice of starch, choice of vegetable, coffee, decaf coffee, hot tea, iced tea, soda, and a Champagne toast for the head table)

Hors D'oeuvres (Choose 1)

Gourmet Cheese Display with Crackers and Spicy Brown Mustard
Fresh Vegetable Crudités with Ranch Dip
Fresh Fruit Display with Yogurt Dip

Salad Selection (Choose 1)

Tossed Salad- Fresh Iceberg Lettuce and Mixed Greens topped with Tomato, Cucumber, shredded Carrots, sliced Red Onions, and Garlic Croutons.
Caesar Salad- Crisp Romaine leaves garnished with Garlic Croutons and Parmesan Cheese, served with creamy Caesar Dressing.

Sapphire Buffet- 2 Entrée

\$31.00 per person- Inclusive of Tax and Gratuity

(Dinners include fresh assorted rolls with butter, choice of starch, choice of vegetable, coffee, decaf coffee, hot tea, iced tea, soda, and a Champagne toast for the head table)

Hors D'oeuvres (Choose 1)

Gourmet Cheese Display with Crackers and Spicy Brown Mustard
Fresh Vegetable Crudités with Ranch Dip
Fresh Fruit Display with Yogurt Dip

Salad Selection (Choose 1)

Tossed Salad- Fresh Iceberg Lettuce and Mixed Greens topped with Tomato, Cucumber, shredded Carrots, sliced Red Onions, and Garlic Croutons.
Caesar Salad- Crisp Romaine leaves garnished with Garlic Croutons and Parmesan Cheese, served with creamy Caesar Dressing.

Emerald Buffet-3 Entrée

\$34.00 per person- Inclusive of Tax and Gratuity

(Dinners include fresh assorted rolls with butter, choice of starch, choice of vegetable, coffee, decaf coffee, hot tea, iced tea, soda, and a Champagne toast for the head table)

Hors D'oeuvres (Choose 1)

Gourmet Cheese Display with Crackers and Spicy Brown Mustard
Fresh Vegetable Crudités with Ranch Dip
Fresh Fruit Display with Yogurt Dip

Salad Selection (Choose 1)

Tossed Salad- Fresh Iceberg Lettuce and Mixed Greens topped with Tomato, Cucumber, shredded Carrots, sliced Red Onions, and Garlic Croutons.
Caesar Salad- Crisp Romaine leaves garnished with Garlic Croutons and Parmesan Cheese, served with creamy Caesar Dressing.

Ruby Plated Dinner

Choose between two entrées

\$39.00 per person- Inclusive of Tax and Gratuity

(Dinners include fresh assorted rolls with butter, choice of starch, choice of vegetable, coffee, decaf coffee, hot tea, iced tea, soda, and a Champagne toast for the head table)

Hors D'oeuvres (Choose 2)

Gourmet Cheese Display with Crackers and Spicy Brown Mustard

Fresh Vegetable Crudités with Ranch Dip

Fresh Fruit Display with Yogurt Dip

Pizza Dip with Breadsticks

Buffalo Chicken Dip with Tortilla Chips

Salad Selection (Choose 1)

Tossed Salad- Fresh Iceberg Lettuce and Mixed Greens topped with Tomato, Cucumber, shredded Carrots, sliced Red Onions, and Garlic Croutons.

Caesar Salad- Crisp Romaine leaves garnished with Garlic Croutons and Parmesan Cheese, served with creamy Caesar Dressing.

Diamond Plated Dinner

Choose between three entrées

\$42.00 per person-Inclusive of Tax and Gratuity

(Dinners include fresh assorted rolls with butter, choice of starch, choice of vegetable, coffee, decaf coffee, hot tea, iced tea, soda, and a Champagne toast for the head table)

Hors D'oeuvres (Choose 2)

Gourmet Cheese Display with Crackers and Spicy Brown Mustard

Fresh Vegetable Crudités with Ranch Dip

Fresh Fruit Display with Yogurt Dip

Pizza Dip with Breadsticks

Buffalo Chicken Dip with Tortilla Chips

Salad Selection (Choose 1)

Tossed Salad- Fresh Iceberg Lettuce and Mixed Greens topped with Tomato, Cucumber, shredded Carrots, sliced Red Onions, and Garlic Croutons.

Caesar Salad- Crisp Romaine leaves garnished with Garlic Croutons and Parmesan Cheese, served with creamy Caesar Dressing.

Special Discounts

Receive 10% off your wedding package when booking on a Friday or Sunday-Holidays Excluded.

Receive 10% off your rehearsal dinner when booking your reception at Park Inn, Uniontown.

Receive 10% off your bridal shower when booking your reception at the Park Inn, Uniontown.

Meat Entrée Choices

Beef Burgundy

Tender Sliced Beef in a rich Mushroom and Sun-dried tomato Burgundy Wine Sauce.

Honey Glazed Ham

Slow Roasted, Applewood Smoked Ham with an Orange, Brown Sugar and Honey Glaze.

Rosemary Pork Loin

Marinated Rosemary Garlic Pork Loin Sliced Thin and served with a Creamy Sauce.

Beef Stroganoff

Sautéed Cubes of Seasoned Beef served over Noodles in a savory Brown Sauce.

Cabbage Rolls

Stuffed Cabbage Leaves with a Hearty Meat and Rice Filling, simmered in Tomato Sauce.

Italian Roast Beef

Shaved Roast Beef slow-cooked in a rustic sauce with Italian seasonings, peppers, and onions. Served with sliced crusty rolls.

Italian Sausage

Choice of Hot or Sweet Sausage simmered in a special tomato sauce with julienned peppers and onions. Served with sliced crusty rolls.

Seafood Entrée Choices

Lemon Pepper Tilapia

Seasoned Tilapia Filets broiled with Bread Crumb Topping.

Tilapia Florentine

Fresh tilapia filets with bread crumbs and braised garlic spinach.

Sherry Baked Cod

Flakey Atlantic Cod in a light Mushroom Sherry Cream Sauce with a hint of Dill.

Shrimp Tortellini- (Available on two or more entrée packages only)

Tri Colored Tortellini with Shrimp tossed in Garlic Cream Sauce.

Poultry Entrée Choices

Fried Chicken

Breaded Breasts, Thighs and Drumsticks fried to a Golden Brown.

Stuffed Chicken Breast

Breast stuffed with a traditional Bread Stuffing and topped with Supreme Sauce.

Chicken Marsala

Sautéed Chicken Breast served in a Sweet Marsala Wine Sauce With a blend of Fresh Mushrooms.

Chicken Cacciatore

Italian Herbed Chicken served with Peppers and Onions in a Zesty Marinara Sauce.

Chicken Picatta

Seasoned Grilled Chicken Breast in a Garlic, lemon and Caper Wine Sauce.

Hot Turkey with Gravy

Tender Sliced Roasted Turkey Breast with Homemade Gravy.

Pasta Entrée Choices

Baked Penne

Served with your choice of Meat, Marinara or Alfredo Sauce

Baked Stuffed Shells

Filled with a Blend of Ricotta, Romano and Mozzarella Cheeses.

Pasta Primavera

Sautéed Garden Vegetables tossed with Penne Pasta in a Light Pesto Sauce

Pittsburgh Pierogis

Cheese and Potato filled pierogis served with sautéed cabbage and onions in butter.

Three Cheese Mac N Cheese

Elbow pasta noodles with a deluxe three cheese sauce and a seasoned bread crumb topping

Vegetable Selections

(Choose one)

Buttered Corn

Sweet Corn in a Tasty herb and Butter Sauce

Green Beans

Fresh Green Beans Steamed and Lightly Seasoned

Summer Squash Medley

Zesty Blend of Zucchini, Squash, Red Peppers and Onions

Garden Blend

A Colorful Mix of Baby Carrots, Broccoli and Cauliflower Florets

Peas and Carrots

Sweet Peas and Baby Carrots in a light butter sauce

Starch Selections

(Choose one)

Wild Rice

Rice Pilaf

Bacon, Onion and Redskin Potatoes

Herb Roasted Redskin Potatoes

Parsley Parmesan Potatoes

Butter Whipped Potatoes

Cheddar Mashed Potatoes

Garlic Mashed Potatoes

Au Gratin Potatoes

Carving Stations

(Prices are subject to 6% tax and 20% gratuity)

(All stations are accompanied by sliced rolls and appropriate condiments)

Top Round of Beef 3.50/person

Prime Rib 5.00/person

Honey Glazed Baked Ham 3.00/person

Herb Roasted Turkey 3.50/person

A Chef is required for each Station 25.00/station

Alcohol Packages

Bar set up fee for all bars 75.00/plus tax

House Open Bar – Inclusive of Gratuity

First hour- \$10.00/person
Second hour - \$5.00/person
Third hour - \$5.00/person
Fourth hour- \$5.00/person

Includes: One Keg of domestic beer per 50 people.
Choose between, Coors Lite, Bud Lite, Miller Lite, Yuengling

House Wines: Merlot, Chardonnay, White Zinfandel, Chillable Red, Lambrusco
Bankers Club Gin, Tortillia Tequila, Bankers Club Bourbon, Jacquins White Rum, Bankers Whiskey, Seagram's Seven, Old Smugglers Scotch, Flavored Schnapps, Amaretto, Sloe Gin, mixers and garnishes

Call Open Bar - Inclusive of Gratuity

First hour - \$12.00/person
Second hour - \$6.00/person
Third hour - \$6.00/person
Fourth hour - \$6.00/person

Includes either Keg of domestic beer (Coors Lite, Bud Lite, Miller Lite, or Yuengling) per 50 people, or Domestic Bottled Beers. Choose between: Coors Lite, Bud Lite, Miller Lite, Yuengling.

House Wines- Merlot, Chardonnay, White Zinfandel, Chillable Red, Lambrusco.

Absolute Vodka, Beefeaters Gin, Sauza Silver Tequila, Jim Beam, Old Granddad, American Honey, Bacardi Light Rum, Malibu Rum, Yukon Jack, Southern Comfort, J & B Rare, Kahlua Flavored Schnapps, Amaretto, Slow Gin, mixers and garnishes

Premium Open Bar – Inclusive of Gratuity

First hour - \$14.00/person
Second hour -\$7.00/person
Third hour - \$7.00/person
Fourth hour- \$7.00/person

Includes Bottled Beer Domestic and Imported Coors Lite, Bud Lite, Miller Lite, Yuengling, Heineken, Corona, Sam Adams.

Robert Mondavi Wines: Merlot, Cabernet, Chardonnay, Pinot Grigio and White Zinfandel

Grey Goose Vodka, Tanqueray Gin, Jose Cuervo Gold Tequila, Makers Mark, Crown Royal, Jamison, Captain Morgan, Dewar's Scotch, mixers and garnishes

Beer / Wine Open Bar – Inclusive of Gratuity

\$16.00 -per person for 4 hour bar
\$12.00 -per person for 3 hour bar

Includes Keg of domestic beer per 50 people
Choose between: Coors Lite, Bud Lite, Miller Lite, Yuengling, Icy Lite.

House Wines: Merlot, Chardonnay, white Zinfandel, Chillable Red, and Lambrusco

Host Bar- Bar Price Based on Consumption
20% Gratuity will be added to all hosted bars.

Domestic Beer-	\$4.00
Imported Beer-	\$5.00
House Wine -	\$4.00
Well Cocktails -	\$4.00
Call Cocktails -	\$5.00
Premium Cocktails-	\$6.00
Beer by Keg -	\$225.00 / 50 people

Cash Bar – Drinks Paid by Guests on a Cash Basis