



*Wyndham Garden
Greensboro*



*Wedding Menus
2020*

415 Swing Road, Greensboro, NC 27409

336-299-7650.

www.wyndham.com/hotels/49325

Congratulations

We are very excited about your recent engagement and look forward to assisting with all of the details that will make your special day everything you've envisioned!

The Wyndham Garden Greensboro offers a wealth of experience to assist you in planning a beautiful and memorable event.

Enclosed are suggestions and ideas for your ceremony and reception.

In the case that you do not see what you are looking for, we also can create a unique package just for you to meet your personal specifications.

We look forward to helping you plan the wedding of your dreams!

All Wedding Packages Include:

- Four-Hour Wedding Reception in one of our elegant event spaces.
 - Three Course Meal
Featuring
Appetizer, Salad, and Entrée
with several options that include a Wedding Cake made to your specifications
- Champagne or Sparkling Cider Toast for All of Your Guests
- Your Choice of White, Ivory or Black Table Linens, Skirting and a Variety of Colored Napkins for all of your Tables
- Your choice of a Variety of Complimentary Glass Centerpieces
 - Use of Our Cake Knife and Server
 - Use of Our Champagne Glasses
 - Special Rates for Out-Of-Town Guests
with Complimentary Breakfast
- Discounted Overnight Accommodations on the Bridal suite for the Bride and Groom on the Night of Your Wedding with Breakfast Included for the Following Morning
- Complimentary Parking and Airport Shuttle for Your Honeymoon



“To Love & To Cherish”

Hors D’ Oeuvres

International and Domestic Cheese & Fresh Seasonal Sliced Fruits
with Assorted Breads, Crackers & Strawberry Honey Yogurt Sauce

Fresh Vegetable Crudités with French Onion Dip and Humus

(Choose two)

Asparagus in Phyllo with Asiago Cheese
Assorted Mini Quiche
BBQ Meatballs
Coconut Shrimp with Orange Horseradish Marmalade
Crab Cakes with Cajun Remoulade
Fried Chicken Fritters with Honey Mustard Dipping Sauce
Pork Potstickers with Soy Dipping Sauce
Savory Links in Puff Pastry
Spanakopita with Dill Sauce
Vegetable Egg Rolls with Sweet and Sour Sauce

Dinner Buffet

(Choose Two)

Mixed Greens with Tomatoes, Cucumbers, Carrots and Choice of Two Dressings
Hearts of Romaine with Caesar Dressing
Bowtie Pasta tossed with Pesto, Grilled Vegetables and Parmesan Cheese
Spinach Salad with chopped Egg, Sliced Fresh Mushroom, and Red Onions and Warm Bacon Dressing

Entrees

(Choose Two or Three)

Grilled Breast of Chicken Marsala
Teriyaki Chicken with Pineapple Relish
Fried or Herbed Baked Chicken
Chicken Breast with Apple and Raisin Stuffing and Pan Gravy
Chicken Breast with spinach and feta Stuffing and topped with a Alfredo Sauce
Roast Pork Loin with Dried Fruits and Natural Pan Sauce
Sliced Roast Beef Au Jus
Sliced Flank Steak with a Merlot Sauce
Wild Mushroom Ravioli with Parmesan Peppercorn or Marinara Sauce
Seared Salmon with Honey Mustard Glaze
Baked Tilapia with Herb Butter Sauce

Sides

(Choose One)

Mashed Potatoes, Rice Pilaf, Wild Rice Medley, or Roasted Rosemary New Potatoes

(Choose One)

Roasted Fresh Vegetable Medley, Southern Style Green Beans, Steamed Broccoli with Red Peppers

Dinner Rolls and Butter

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
Champagne and Sparkling Cider Toast for All of Your Guests

Two Entrée : \$ 35.00 per person Three Entrée: \$38.00 per person

Add Wedding Cake \$2.00 per person

“To Have & To Hold”

Hors D’ Oeuvres

International and Domestic Cheese & Fresh Seasonal Sliced Fruits
with Assorted Breads, Crackers & Strawberry Honey Yogurt Sauce

Fresh Vegetable Crudités with French Onion Dip and Humus

(Choose two)

Asparagus in Phyllo with Asiago Cheese

Assorted Mini Quiche

BBQ Meatballs

Coconut Shrimp with Orange Horseradish Marmalade

Crab Cakes with Cajun Remoulade

Fried Chicken Fritters with Honey Mustard Dipping Sauce

Pork Potstickers with Soy Dipping Sauce

Savory Links in Puff Pastry

Spanikopita with Dill Sauce

Vegetable Egg Rolls with Sweet and Sour Sauce

Plated Dinner—Salad

(Choose One)

Mixed Greens with Tomatoes, Cucumbers, Carrots and Choice of Two Dressings

Hearts of Romaine with Caesar Dressing

Spinach Salad with chopped Egg, Sliced Fresh Mushroom, and Red Onions and Warm Bacon Dressing

Cranberry, Feta and Walnut Salad with Mixed Greens and tossed in House Vinaigrette Dressing

Plated Dinner—Entrees

Fish and Seafood

Grilled Salmon Filet with Honey Mustard Glaze, **\$ 34.00 per person**

Crab Stuffed Atlantic Haddock Fillet **\$36.00 per person**

Twin Maryland Crab Cakes **\$38.00 per person**

Meat and Poultry

Roasted Breast of Chicken with Herbed Basil Cream Sauce **\$30.00 per person**

Spinach and Goat Cheese Stuffed Chicken Breast **\$32.00 per person**

Grilled Breast of Chicken Marsala **\$31.00 per person**

Teriyaki Chicken with Pineapple Relish **\$31.00 per person**

Roasted Pork Tenderloin Medallions with Dried Fruits and Natural Pan Sauce **\$32.00 per person**

Sliced Prime Rib of Beef with Aus Jus, **\$37.00 per person**

Pan Seared Center Cut Beef Tenderloin **\$40.00 per person**

Sides

(Choose One)

Mashed Potatoes, Rice Pilaf, Wild Rice Medley, or Roasted Rosemary New Potatoes

(Choose One)

Roasted Fresh Vegetable Medley, Southern Style Green Beans, Steamed Broccoli with Red Peppers,

Grilled Asparagus

Dinner Rolls and Butter

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Champagne and Sparkling Cider Toast for All of Your Guests

Add Wedding Cake \$2.00 per person

“Forever & Always” Reception

International and Domestic Cheese Board
with Assorted Breads, Crackers
Fresh Vegetable Crudités with French Onion Dip and Humus
Fresh Fruits with whipped Strawberry dip and Chocolate Dip

(Choose Two, Three or Four)

Asparagus in Phyllo with Asiago Cheese
Assorted Mini Quiche
BBQ Meatballs
Coconut Shrimp with Orange Horseradish Marmalade
Crab Cakes with Cajun Remoulade
Fried Chicken Fritters with Honey Mustard Dipping Sauce
Pork Potstickers with Soy Dipping Sauce
Savory Links in Puff Pastry
Spanikopita with Dill Sauce
Vegetable Egg Rolls with Sweet and Sour Sauce
Chicken Satay with Peanut Sauce
BBQ or Swedish Meatballs
Sausage Stuffed Mushrooms
Wings with your choice of sauce either grilled or fried
Smoked Salmon Canapé on Rye Bread
Cajun Shrimp Canapé on Toast
Marinated Grilled Balsamic Vegetable Skewer
Ham and Cheese Pinwheels

Snack Station

Spinach and Artichoke Dip with Pita Chips
Fresh Salsa with Tortilla Chips or French Onion Dip with Chips in a bread Bowl
Mixed Nuts

Carving Station—Choose one

Herbed Crusted Roast Beef, Roasted Breast of Turkey, or
Brown Sugar Glazed Ham with rolls and condiments

Theme Station—Choose one

Mashed Potato Bar

with Regular and Sweet Mashed potatoes with appropriate condiments,

Italian Pasta Bar *

With choice of one pasta (Tortellini, Linguine, Penne, or Bow tie)
Marinara, Alfredo, Pesto
Tomatoes, Spinach, Mushrooms, Black Olives
Add Chicken for \$2.00 per a person
Add Shrimp for \$3.50 per person
Add Italian Sausage for \$2.50 per person

Fajita Station*

Floured Tortilla Shells, Sautéed Beef or Chicken, pepper, onions
With Salsa, guacamole, sour cream

Asian Station*

Fried Rice or Lo Mein with peas, onions, carrots, chicken, beef, and shrimp

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
Champagne and Sparkling Cider Toast for All of Your Guests

Two items \$40.00 per person, Three items \$43.00 per person, Four items \$46.00 per person
Wedding Cake included

* Attendant Fee of \$75.00

“I Thee Wed” Reception

Available til 3pm

Brunch Buffet

**Danish, Muffins, Croissants, and bagels
with jellies, butter , peanut butter, and , cream cheese**

Fresh Fruit bowl

Garden Salad with 2 dressings

Scrambled Eggs with toppings
crumbled bacon, diced ham, salsa, cheddar cheese, diced onions, sautéed mushrooms

Home style potatoes with peppers and onions or Southern Style Buttery Grits

(Choose One)

Homemade Fried Chicken Tenders & Belgian Waffles

Or

Buttermilk Pancakes & Sausage (links or patties)

(Choose One)

Pasta Primavera

Or

Mushroom Ravioli with Parmesan Peppercorn Sauce

(Choose two)

Vegetable Medley

Mashed Potatoes

Green Beans

Rice Pilaf

Broccoli

Mac and Cheese

*(Choose One or Two)***

Carving station with Roasted Turkey Breast or Virginia Baked Ham
With Rolls and appropriate condiments

Shrimp and Grits

Grilled Tilapi with Herb basil cream sauce

Herb Baked or Fried Chicken

Roast Beef with Au Jus

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Fruit Juices and Iced Tea
Champagne and Sparkling Cider Toast for All of Your Guests

****One items \$28.00 per person**

****Two items \$32.00 per person**

Add \$2.00 per person for Wedding Cake

Add \$2.00 per person for Mimosa Station for 1 hour

* Attendant Fee of \$75.00

Wedding Package Enhancements

Antipasto Station

Assorted Cold Cuts, Smoked Meats and Cheeses to include Capicola, Mortadella, Soppressata, Marinated Fresh Mozzarella, Grilled Vegetables, Olives, Tomatoes, and Italian Breads

Small \$175.00 Medium \$250.00 Large \$350.00

Mashed Potato Bar

with Regular and Sweet Mashed potatoes with appropriate condiments,
\$6.00 a person

Italian Pasta Bar *

With choice of one pasta (Tortellini, Linguine, Penne, or Bow tie)
Marinara, Alfredo, Pesto

Tomatoes, Spinach, Mushrooms, Black Olives, Red Pepper Flakes,
Parmesan Cheese and Garlic Bread Sticks

\$8.00 a person

Add chicken, shrimp and Italian Sausage

\$4.00 extra a person

Fajita Station*

Floured Tortilla Shells, Sautéed Beef or Chicken, pepper, onions
With Salsa, guacamole, sour cream, shredded Lettuce, grated cheese

\$11.00 per person

Asian Station*

Fried Rice or Lo Mein with snow peas, onions, carrots, & baby corn

With chicken \$10.00 per person

With Beef \$11.00 per person

With shrimp \$12.00 per a person

* Attendant Fee of \$75.00

Beverage Station

Fruit Punch - \$25.00 a Urn

Lemonade - \$25.00 a Urn

Assorted Soft Drinks - \$2.00 a can or \$4.00 a person

Specialty Linens & Decorations

Floor Length Table Linens
White, Black or Champagne
\$10.00 per table

Spandex Chair Covers with
Specialty Band
\$2.00 per chair

Portrait Easel
\$10.00

Backdrop with twinkle lights or colored
up lights
10 ft - \$100.00
20 ft - \$175.00
30 ft - \$250.00

Uplighting Package
6 lights - \$100.00

10 lights - \$150.00

Bar Options

Host Bar

(host pays for all beverages)

All beverages purchased will be subject to 21% Service Charge and 6.75% tax

Domestic Beer	\$2.32
Imported Beer	\$3.87
House Wine (glass)	\$5.42
Well Brands	\$4.65
Premium Brands	\$6.19
Soda	\$1.55

There will be Charge of \$50.00 per Bartender.

We recommend one Bartender per 150 guests.(Minimum purchase required)

Cash Bar

(Each guest pays)

Tax included in price

Domestic Beer	\$3.00
Imported Beer	\$5.00
House Wine (glass)	\$7.00
Well Brands	\$6.00
Soda	\$2.00

There will be Charge of \$50.00 per Bartender.

We recommend one Bartender per 150 guests.(Minimum purchase required)

Bottle Beers

Domestic

Budweiser
Miller Lite

Bud Light
Yuengling

Coors Light
Michelob Ultra

Import

Corona

Heineken

Wine

Merlot
Moscato

Cabernet Sauvignon
Chardonnay

Pinot Noir
Pinot Grigio

Liquor

Well Brands

Smirnoff Vodka
Jose Curevo Tequila
Bacardi Rum
Beefeater Gin
Jim Beam Bourbon
Canadian Club Blended Whiskey
Dewar's Scotch
Sambrosa Coffee Liqueur
Arrow Peach Schnapps
Arrow Amoretto

Premium Brands

Grey Goose Vodka
1800 Tequila
Captain Morgan Rum
Tangeray Gin
Jack Daniels Bourbon
Crown Royal Blended Whiskey
Dewar's Scotch
Kahlua Coffee Liqueur
Dekuyper Peach Schnapps
Di Saronna Amoretto

General Booking Information

This General Booking Information Guide is designed to inform you of our policies as they relate to special events at the Clarion Greensboro Airport Hotel. Our goal is to exceed your expectations with regard to quality and service. If you require further clarification of our policies, please feel free to speak with your Wedding Specialist.

Deposit and Payment

The Hotel will require an advance, non-refundable deposit of \$500.00 at the contract signing and \$500.00 within 60 days of the contract signing to guarantee the banquet space.

The Hotel requires 50% of anticipated revenue to be paid three (3) months prior to your function. You will be contracting for an event, which will be subject to payment for a specified minimum number of guests, based upon the package menu you choose. Your guarantee of the number of guests attending the function must be presented at least two (2) weeks prior to your event. Payment for this minimum number of guests, or the actual number of guests, or the actual number of guests you guarantee, whichever is higher, is due at the time of the guarantee two (2) weeks prior to the event.

The Hotel will accept cash, credit card (qualified by approval), certified check or money order.

Food and Beverage

All food and beverage items must be supplied and prepared by the Hotel. Your menu selections and other final details should be presented four (4) weeks prior to your event to allow adequate time for special ordering and proper scheduling. According to North Carolina law, no person under the age of twenty-one may consume alcoholic beverages. Management reserves the right to refuse service without proper identification. All food and beverage provided by the Hotel must be consumed on the premises during the hours allocated for the food and beverage service. Absolutely no food and beverage provided by the Hotel is to leave the property, with the exception of the wedding cake.

Decorations and Banquet Room

Decorations are included in your Wedding Package as follows: centerpieces, lights, table linens and colored napkins. The Hotel will not permit the affixing of anything on the walls, floor and/or ceiling with nails, staples, carpet tape or other adhesives. Please consult with your Wedding Specialist for assistance in displaying decorations. The Hotel will provide linen only in the colors available. If you choose another color, this will be at your expense; however, the Hotel will be pleased to order them for you. The Hotel reserves the right to limit the noise volume in our function rooms for the consideration of others.

Cancellation Policy

In the event of cancellation, you will be held liable for all arrangements agreed upon. All cancellations must be made in writing. All deposits and payments are non-refundable.