



Create a memory to last a lifetime.

Wedding Packages

The Engagement

\$70.00 per guest | Inclusive of all taxes, service fees and security

Included in your package:

House Linens, Napkins, House Centerpieces and Votive Candles, Dance Floor
Cake Cutting and Serving and Fresh Coffee Station

Four Hour Call Bar

Smirnoff, Beefeater, Jim Beam, J&B, Bacardi, Sauza Tequila, Canadian Club

Domestic Beer (Choice of Three)

Budweiser, Bud Light, Yeungling, Miller Lite or Coors Light

House Wines

Merlot, Cabernet, White Zinfandel, Chardonnay, Pinot Grigio, Pinot Noir

Hors D'oeuvres Display

Fresh Vegetable Display with Assorted Dips

Salad Served with Warm Rolls & Butter (Choice of One)

Field Green Salad with Choice of Dressing or Classic Caesar Salad

Plated Dinner (Choice of Two)

Filet of Sirloin with Port Wine Demi-Glace
Parmesan Crusted Chicken with Garlic Cream Sauce
Chicken Marsala with Wild Mushroom Sauce
Chicken Piccata with Lemon Caper Sauce
Grilled Tilapia with Herb Butter

(Choice of One)

French Beans

Seasonal Vegetable Medley

Grilled Asparagus

(Choice of One)

Rosemary Roasted Red Skin Potatoes

Garlic Mashed Potatoes

Parmesan Risotto

The Ceremony

\$85.00 per guest | Inclusive of all taxes, service fees and security

Included in your package:

Floor Length Linens, Linen Napkins, House Centerpieces, Votive Candles,
Dance Floor, Hospitality Guest Room for 2 Nights, Cake cutting and serving,
Fresh Coffee Station & Champagne Toast For All Guests

Four Hour Call Bar

Tito's, Beefeater, Jim Beam, J&B, Bacardi, Sauza Tequila, Canadian Club

Domestic Beer (Choice of Two)

Budweiser, Bud Light, Yeungling, Miller Lite or Coors Light

Premium Beer (Choice of Two)

Stella Artois, Corona, Heineken, Sam Adams or Dortmund

House Wines

Merlot, Cabernet, White Zinfandel, Chardonnay, Pinot Grigio, Pinot Noir

Hors D'oeuvres

Fresh Vegetable Display with Assorted Dips & Assorted Cheese & Cracker Display

Butler Passed (Choice of Two)

Vegetable Spring Rolls with Raspberry Dipping Sauce,
Bruschetta with Artichoke and Feta or
Chicken Satay with Thai Peanut Sauce

Salad Served with Warm Rolls & Butter (Choice of One)

Field Green Salad with Choice of Dressing or Classic Caesar

Plated Dinner (Choice of Two)

Filet of Sirloin with Port Wine Demi-Glace, Beef Short Rib with Braising Sauce,
Parmesan Crusted Chicken with Garlic Cream Sauce,
Chicken Marsala with Wild Mushroom Sauce,
Chicken Piccata with Lemon Caper Sauce or Grilled Salmon with Lemon Beurre Blanc

(Choice of One)

French Beans, Seasonal Vegetable Medley or Grilled Asparagus

(Choice of One)

Red Skin Potatoes, Garlic Mashed Potatoes or Parmesan Risotto

The Newlywed

\$100.00 per guest | Inclusive of all taxes, service fees and security

Included in your package:

Floor Length Linens, Linen Napkins, House Centerpieces and Votive Candles,
Dance Floor, Hospitality Guest Room for 2 Nights, Cake Cutting and Serving,
Fresh Coffee Station & Champagne Toast For All Guests

Four Hour Call Bar

Tito's, Beefeater, Jim Beam, J&B, Bacardi, Sauza Tequila, Canadian Club

Domestic Beer (Choice of Two)

Budweiser, Bud Light, Yeungling, Miller Lite or Coors Light

Premium Beer (Choice of Two)

Stella Artois, Corona, Heineken, Sam Adams or Dortmund

House Wines

Merlot, Cabernet, White Zinfandel, Chardonnay, Pinot Grigio, Pinot Noir

Hors D'oeuvres (Choice of One)

Fresh Vegetable Display with Assorted Dips & Assorted Cheese & Cracker Display

Butler Passed (Choice of Two)

Vegetable Spring Rolls with Raspberry Dipping Sauce,
Bruschetta with Artichoke and Feta or
Chicken Satay with Thai Peanut Sauce

Salad Served with Warm Rolls & Butter (Choice of One)

Field Green Salad with Choice of Dressing, Classic Caesar or
Strawberry Pecan Salad with Raspberry Vinaigrette

Plated Dinner (Choice of Two)

Twin Petite Filet of Beef with Demi-Glace, Beef Short Rib with Braising Sauce
Parmesan Crusted Chicken with Garlic Cream Sauce, Chicken Marsala with Wild Mushroom Sauce
Chicken Piccata with Lemon Caper Sauce, Broiled Cod or Grilled Salmon with Lemon Beurre Blanc

(Choice of One)

Tri-Colored Carrots, Seasonal Vegetable Medley or Grilled Asparagus

(Choice of One)

Rosemary Roasted Red Skin Potatoes, Garlic Mashed Potatoes or Parmesan Risotto

Enhancements

Chair Covers with Sashes

\$5.00 per chair

Chiavari Chairs

\$5.00 per chair

Silver or Gold Charger Plates

\$1.00 per charger

Slide Show Capability

\$150.00

Individual Dinner Menus

\$1.00 per menu

Risers

\$125.00 per 4x8 section

Decorative Lighting

\$25.00 per light

Additional Menu Options

Assorted Pizzas

\$3.00 per person

Slider Burgers & French Fries

\$3.50 per person

Soft Pretzel Bar

\$3.00 per person

Miniature Pastry Display

\$3.00 per person

Nacho Bar

\$4.00 per person

Custom Designed Wedding Cake by Cakes to You

\$5.00 per person

Extra Hour of Open Bar or Upgrade to Premium Bar

\$5.00 per person, per hour

Policies & Guidelines

Deposit

To confirm the event on a definite basis, we require a non-refundable \$1,000 deposit with the signed contract. The deposit will be applied towards your final bill at full value.

Payment / Guarantees

Hotel & Conference Center requires that the group provides a guaranteed guest count and payment in full five business days prior to the scheduled event date, no later than noon. The initial expected attendance number will be considered the guarantee and will be used for billing purposes, if no guarantee is given five business days prior to function. Should more guests attend than originally guaranteed; the additional number served will be charged upon conclusion of the event. Changes after the guarantee date are subject to availability.

Hotel & Conference Center accepts payments in the form of Visa, MasterCard, American Express, Discover, Cash or Check. When paying with a personal check, the hotel requires payment 14-days prior to function date. A service charge of 21% applies to any additional food and beverage not included in the wedding package. The service charge is not a gratuity and is considered taxable. In addition, the service charge is the property of the Hotel & Conference Center to cover discretionary costs of the event. Applicable sales tax will automatically be added to all banquet functions.

Cancellation Policy

Based on minimum revenue guarantee

Date of signing or 90 days = 40%

60-89 days = 60%

30-59 days = 80%

29 or less days = 100%

*Based on days prior to function

Banquet Function

Arrangements of all events will be handled through our Sales & Catering Department. Menu selections, banquet/meeting room set-up requirements and all other details must be finalized with the Sales & Catering Department at least 14-days prior to the event. Should additional changes be made, additional charges may apply.

The menus enclosed are offered as suggestions. All prices and food items are subject to change due to fluctuating costs and availability. Guests are not permitted to bring food or beverage (alcoholic or otherwise) into the banquet/meeting rooms. No food or beverage may be taken off hotel property following your event.

Merchandise or Article

The contract holder may be responsible for any items belonging to the hotel that were damaged during the event. All merchandise, article or personal property pertaining to an event or function must be removed from the hotel immediately following the event. Hotel & Conference Center is not responsible for any personal property that is left, lost, stolen or damaged on premises.

Decorating or Signage

Any decorations or displays may not be attached to any wall, floor, window or ceiling with staples, tape, nails, thumb tacks or any other substance that may cause damage to the fixtures. Glitter and confetti are NOT permitted. Due to limited storage and liability, we are unable to store items left from events.

NO SMOKE OR FOG MACHINES PERMITTED.

Smoking

Hotel & Conference Center is a non-smoking environment. Should guest wish to smoke; they will be restricted to smoking in designated outside areas only.