

WYNDHAM
INDIANAPOLIS
The Traditional Wedding Package

\$50

(tax and gratuity not included)

Package to include:

Complimentary Suite for the Bride and Groom on the Evening of the Wedding
Table linens with centerpieces & chair covers and sash
Butler Passed and Stationary Hors d'oeuvres
Champagne Toast at each place setting
Dance floor and room set-up in one of our elegant Ballrooms
Fresh Rolls and Whipped Butter
Coffee/Tea/Decaf/Iced Tea and Cake Service for Dessert

Cocktail Hour:

Wyndham Signature Display to Include:

Vegetable Crudités with Dipping Sauces
Sliced Seasonal Fruit & Berries with Yogurt
Imported and Domestic Cheeses, with Crispy Baguette and Dijon Mustard
Grilled Bruschetta with Artisan Breads Grilled with Garlic and Rosemary, with Chef's Selection of toppings, Cheeses, Oils and Aged Balsamic Vinegar

Four Butler Passed Hors d'oeuvres from below:

Boursin Stuffed Cherry Tomatoes
Prosciutto Wrapped Melon
Crostini with Apple Butter Bleu Cheese
and Apple Garnish
Mushrooms Florentine
Mushrooms Stuffed with Sausage

Petite Crab Cakes Cajun Remoulade
Mini Beef Wellington
Teriyaki Beef Brochettes
Coconut Fried Shrimp with Sweet & Sour
Sauce
Bacon Wrapped Scallops

Plated Dinner

Choice of One Salad:

Mixed Garden Salad

Gourmet greens and fresh vegetables with your choice of (2) dressings

Caesar Salad

Shaved Asiago Cheese, Creamy Caesar Dressing

Fruit Almond Salad

Organic Baby Greens, Sun-dried Cherries, Toasted Almonds, Champagne Raspberry Vinaigrette

Choice of Three (3) Entrées:

Scottish (All Natural-Sustainable) Salmon

Dill Cream Sauce

Tilapia Francaise

Egg Dipped Tilapia Sautéed with Herbs, Served with Lemon Wine Sauce

Baked Spinach Stuffed Sole

Topped with Caper Lemon Butter

Chicken Milanese

Sautéed Herb Crusted Chicken with Lemon Caper Sauce

Italian Stuffed Chicken

Stuffed with Sausage and Romano Cheese, served with a Garlic Champagne Sauce

Garlic Stuffed Pork Loin

Spinach and Asiago Cheese with a Pine Nut Cream Sauce

Porcini Encrusted Sliced Sirloin

Horseradish Cream Sauce

Filet of Sirloin

6 oz Filet Au Poivre with a Brandy Cream Sauce

Chef's Choice Starch and Vegetable

*Vegetarian/Special Needs Meals are always available and need not be made as one of your three choices

Classic Wedding Additions

Below charged per person unless stated otherwise

**A Fee of \$60 is added per Chef, Per Station for all interactive stations*

Open Bar Options

(See bar menu for complete descriptions and alternative options)

- 4 hour beer/wine/soda bar \$17
- 5 hour beer/wine/soda bar \$20
- 4 hour house bar \$22.50
- 5 hour house bar \$26.50
- 4 hour premium bar \$27.50
- 5 hour premium bar \$32.50
- 4 hour superior bar \$32.50
- 5 hour superior bar \$38.50

Cocktail Hour:

- Iced Jumbo Shrimp Display \$8
- Tuna Station, Seared Sesame Encrusted Tuna with Pickled Ginger and Dipping Sauces with Thai Rice Noodle Salad \$8
- Middle Eastern Display Assortment of Marinated Olives, Hummus, Baba Ghanoush, Pita Chips \$6

Carving Stations: Served with French Rolls/ Priced per Roast.

- Roasted New York Sirloin \$400
Serves 50 people
- Roasted Tenderloin of Beef \$395
Serves 25/30 people
- Steamship Round of Beef \$550
- Roasted Turkey \$225
Serves 50 people

Dinner Options:

- Add Intermezzo Course \$2

Add Pasta or Soup Course

- Italian Wedding Soup \$3
- Lobster Bisque (cup) \$5
- Penne Pasta with Vodka Tomato Cream Sauce \$4
- Angel Hair Bundle with Sun-dried Tomato Cream Sauce \$4
- Rigatoni Tossed in a Fresh Tomato and Basil Sauce \$5

Upgrade to Premium Entrees \$6: choose 3

- Chicken Oscar**
Jumbo Lump Crab Meat and Asparagus tips with a Creamy Hollandaise
- Garlic Stuffed Pork Loin**
Spinach, Asiago Cheese and a Pine Nut Cream Sauce
- Grilled NY Strip Steak**
With seared Button Mushrooms and Red Onion Marmalade
- Grilled 8oz Filet Mignon**
Medium Rare Filet Served with Cabernet Demi Glace and Crisp Onions
- Pan Seared Crab Cakes**
With Citrus Wine Butter Sauce, Accompanied by a Fresh Mango and Pineapple Salsa & Presented in a Belgium Endive Cup
- Crab Stuffed Salmon Filet**
Salmon Filet Stuffed with Lump Crabmeat Wrapped with a Ribbon of Flaky Pastry presented with a Creamy Asparagus Sauce & Roasted Red Pepper Coulis

Upgrade to Combination Plate \$10: choose 2

- Petite Filet Mignon Paired with Shrimp Scampi**
- Petite Filet Mignon Paired with Maryland Crab Cake**
- Petite Filet & Breast of Chicken**
- Petite Filet with Salmon**

Post Dinner:

- Ice-cream with cake \$2
- Cordial Station \$6
- Plated Dessert \$5

Room Décor

- Floor Length Linens \$25/table
- Colored/Specialty Napkins \$2/napkin

Other menu options and décor options available through our sales professionals

*All prices subject to Applicable Service Charge and Indiana State Sales Tax
Prices Subject to Change*