



The Mining Exchange Hotel, A Wyndham Grand Hotel offers an elegant and romantic venue for your wedding ceremony and reception. We pride ourselves on balancing historic charm with modern comforts, delectable food and top notch service to ensure your special day is everything you have ever dreamed of.

Our Executive James W. Davis Jr. has years of culinary experience. Chef Davis and his Executive Sous Chef, Andy Lopez; have thoughtfully created the menus below to appeal to a variety of tastes; however, we encourage a spirit of imagination and we want you to have the wedding of your dreams. If the options within are not exactly what you were looking for please contact your catering manager to set an appointment with the culinary team to create a menu as unique as you.

## Wedding Packages include

- Standard table cloths and napkins
  - Standard centerpieces
  - Head table
- Complimentary room for the Bride and Groom on night of wedding
  - For weddings of 100 or more guests
- All receptions require a minimum of 50 guests
- Please ask your Catering Manager about options available for smaller celebration





## Hotel Information

### Times

Day events are scheduled between 9 AM and 4 PM. Evening events are scheduled between 6 PM and 12 AM. Access to the hotel for decoration prior to your scheduled start time is subject to availability.

### Ceremony

The Mining Exchange, A Wyndham Grand Hotel has several elegant rooms and an outdoor venue where you may exchange your vows. We also have Springs Orleans our onsite restaurant, whether you are planning an intimate affair for 20 or a grand event for up to 250 guests, the Mining Exchange, A Wyndham Grand Hotel is the perfect location for your wedding. There are additional fees for the rental of the ceremony venue. On-site wedding ceremonies are available only to couples who are hosting their wedding reception at the hotel.

### Cakes and Cake Cutting

The Mining Exchange, A Wyndham Grand Hotel currently does not supply wedding cakes. Clients may bring in a wedding cake/dessert from a licensed bakery. The hotel does charge a \$2.00 per person cake cutting and service fee for all Weddings.

### Audio Visual

The Mining Exchange, A Wyndham Grand Hotel has selected Swank Audio Visuals as the official source of audio visual rental equipment, concert sound systems, stage lighting, and professional technical services for guests using the hotel's meeting facilities. Swank Audio Visuals maintains an office and facilities in the hotel complete with equipment, management staff and technicians. Payment is required at the time of your event by check, American Express, Visa, MasterCard. For your quick reference, there is a brochure that contains only the most frequently requested audio visual equipment available upon request.

### Our Catering Staff

Our catering staff is here to assist in making your dreams come true. Your catering manager will be delighted to assist with the following:

- Answer any questions you have about the facilities, menus, and services offered at the hotel
- Be your primary contact at the hotel until your big day arrives
- Assist you in planning other wedding related events
  - Bridal shower
  - Bachelor / Bachelorette party
  - Rehearsal dinner
  - High Tea
  - Send off brunch
- Deliver to you the following documents
  - Proposal
  - Catering agreement with deposit and payment schedule
  - Detailed banquet event order per your specifications
- Introduce you to the culinary team
  - Should you want to collaborate and create a unique menu
- Introduce you to the hotel sales manager whom will
  - Work with you to book overnight rooms for out of town guests
  - Book your complimentary room for the wedding night
  - Book your complimentary room for your one year anniversary
  - Assist you with guest room amenity/delivery requests
- Communicate your event details to all hotel staff
- Introduce you to the banquet manger/captain that will oversee your event

## New Beginnings

\*\*The New Beginnings package may be purchased separately for **15 per person** for one (1) hour \*\*

Includes:

Fresh seasonal vegetable crudité's with herb dip  
Imported and domestic cheese display with crackers  
Seasonal sliced fruit and berry display

Bronze: Choice of 2 appetizers and the New Beginnings **22 per person**

Silver: Choice of 3 appetizers and the New Beginnings **26 per person**

Gold: Choice of 4 appetizers and the New Beginnings **30 per person**

*All items can be purchased in addition to the New Beginnings Package A la carte*

### Cold Hors d' oeuvres collection

Chilled shrimp with cocktail sauce	<b>5</b>
Smoked salmon cheese dip with crackers	<b>5</b>
Assorted finger sandwiches	<b>4</b>
Bruschetta with tomato basil relish and balsamic glaze	<b>3</b>
Tuna tartar	<b>6</b>
Prosciutto wrapped mango	<b>5</b>
Lox with Dijon cream on toast points and capers	<b>6</b>
Antipasto skewers	<b>8</b>
Assorted miniature desserts	<b>5</b>
Chilled oysters	<b>Market Price</b>

### Hot Hors d' oeuvres collection

Stuffed crimini mushroom	<b>4</b>
Artichoke dip with crostini	<b>4</b>
Crab dip with toasted baguette	<b>6</b>
Assorted mini quiche	<b>5</b>
Chicken skewers	<b>4</b>
Beef skewers	<b>4</b>
Vegetable skewers	<b>3</b>
Popcorn Chicken	<b>3</b>
Popcorn Shrimp	<b>5</b>
Meatballs	<b>5</b>
Vegetable spring rolls with plum sauce	<b>4</b>
Brie En Croute	<b>7</b>
Spanakopita	<b>5</b>
Kobe sliders	<b>5</b>

## Plated Collection

Our plated collections include:

Rolls and butter  
Chef's choice of starch and vegetables  
Iced tea, coffee, and decaf

### **Choice of one first course**

Bruschetta with tomato basil relish and balsamic syrup  
Tuna Tartar  
Stuffed crimini mushroom

### **Choice of one soup or salad**

Tomato bisque  
Asparagus veloute  
Organic mixed greens with champagne vinaigrette  
Caesar salad

### **Choice of one entrée: Priced per person**

Chicken marsala seared boneless chicken breast with a mushroom sauce	<b>50</b>
Grilled pork loin with Creole barbeque sauce	<b>51</b>
Parmesan baked Mahi-Mahi with a red grape shallot relish	<b>52</b>
Almond rosemary crusted salmon with honey Worcestershire glaze	<b>55</b>
Crispy duck breast served with a orange ginger glaze	<b>58</b>
Grilled Ahi tuna with ginger lime soy sauce	<b>60</b>
Roasted prime rib with au jus and creamy horseradish sauce	<b>66</b>
Grilled NY strip with gorgonzola compound butter	<b>66</b>
Seared venison tenderloin with a cumin apricot glaze	<b>73</b>
Roasted rack of Colorado lamb with a fine herb mustard crust	<b>74</b>
Lobster tail	<b>Market Price</b>

Give your guests a choice of two entrees for an additional **5 per person**

Create a dual plate by choosing two entrees, dual plates will be charged at the higher priced entrée selected and add **5 per person**

## Buffet Collection

Our buffet collections include:

Rolls and butter  
Iced tea, coffee, and decaf

### Soup

Tomato bisque  
Asparagus veloute  
Italian wedding soup  
Clam chowder

### Salad

Caesar salad  
Tossed organic mixed green salad, champagne vinaigrette  
Tomato, mozzarella, basil salad with olive oil and balsamic vinaigrette  
Romaine wedge with bleu cheese

### Side dish

Medley of fresh seasonal vegetables  
Green beans  
Roasted potatoes  
Yukon Gold mashed potatoes  
Rice pilaf  
Steamed white rice  
Macaroni and cheese  
Buttered noodles  
Wilted spinach *1 Upgrade*  
Fresh asparagus *1 Upgrade*

### Entrée

Almond rosemary crusted salmon with honey Worcestershire glaze  
Parmesan baked Mahi-Mahi with a red grape shallot relish  
Chicken marsala  
Herb marinated chicken with beurre blanc  
Crispy duck breast  
Grilled beef medallions with Madeira demi glaze  
Herb grilled pork loin with Creole barbeque sauce  
Pasta primavera  
Tomato concasse pasta

### Buffet pricing:

**Bronze:** Choice of ~ one soup, one salad, two side dishes, one entree  
*42 per person*

**Silver:** Choice of ~ one soup, two salads, two side dishes, one entrée  
*48 per person*

**Gold:** Choice of ~ one soup, two salads, two sides dishes, two entrees  
*54 per person*

**Platinum:** Choice of ~ one soup, two salads, three side dishes, two entrees  
*60 per person*



## Hors d' oeuvres Reception

The New Beginnings Hour will be extended for a **total** of three hours and will include the following additions:

Hors d' oeuvres may be butler passed for an additional fee of **35 per hour**, per butler, 1 hour minimum

**50 per person**

(Hors d' Oeuvres are served 2-3 pieces of each choice per guest)

### Choice of three (3) Cold Hors d' oeuvres

#### Cold Hors d' oeuvres collection

Chilled shrimp with cocktail sauce  
 Chilled oysters  
 Smoked salmon cheese dip with crackers  
 Assorted finger sandwiches  
 Bruschetta with tomato basil relish and balsamic glaze  
 Tuna tartar  
 Prosciutto wrapped mango  
 Lox with Dijon cream on toast points and capers  
 Antipasto skewers  
 Assorted miniature desserts



### Choice of three (3) Hot Hors d' oeuvres

#### Hot Hors d' oeuvres collection

Stuffed cremini mushroom  
 Artichoke dip with crostini  
 Crab dip with toasted baguette  
 Assorted mini quiche  
 Chicken skewers  
 Beef skewers  
 Vegetable skewers  
 Popcorn chicken  
 Popcorn shrimp  
 Meatballs  
 Vegetable spring rolls with plum sauce  
 Brie en Croute  
 Spanikopita  
 Kobe sliders

## Stations

### Raw Bar

Snow crab claws  
Shrimp  
King crab legs  
Fresh oysters on the half shell

***Market Price***

### European Cutting Board

Assorted cured meats  
A variety of imported cheeses  
Olives and dried fruit  
An array of crackers and breads  
Select spreads, oils, and vinegars

***18 per person***

### Garden Variety

Assorted fresh vegetables  
Fresh seasonal fruits and berries  
Array of savory and sweet dips

***7 per person***

### Mashed Potato Bar

Mashed potatoes served with:  
Sharp white cheddar cheese, bacon bits, gravy, sour cream, caramelized onions, and scallions

***12 per person***

### Chocolate Fountain

Milk, dark, or white Chocolate Fountain  
Strawberries and bananas  
Pound cake, marshmallows, rice crispy treats, pretzels

***10 per person*** (minimum of 50 people)

Add a second chocolate fountain ***6 per person***



## Chef Attended Stations

All chef attended stations are *75 per hour*, minimum of 1.5 hours

### **Pasta**

Variety of pastas  
Shrimp, pancetta, and chicken  
Fresh basil, sundried tomatoes, and mushrooms  
Mozzarella and parmesan cheeses  
Marinara, alfredo, and pesto sauce  
*21 per person*

### **Fajita**

Chicken, beef, and shrimp  
Peppers and onions  
Salsa, guacamole, sour cream  
Grated cheeses  
Flour tortillas  
*21 per person*

### **Dessert**

Bananas foster  
Cherries jubilee  
*8 per person*

### **Carving Stations**

Prime rib *14 per person*  
Roasted leg of lamb *14 per person*  
Roast pork loin *10 per person*  
Glazed ham *8 per person*  
Breast of turkey *8 per person*

### **Collection**

Your choice of 3 stations above *32 per person*





## Beverage Selections

A **75 set up fee** applies to all banquet bars  
Cocktail service available for an additional fee of  
**35 per hour**, per server, 1 hour minimum

### Hosted Premium Bar

Includes a bar stocked with our premium liquors, domestic and imported beers, wine from the premium wine selection and non alcoholic beverages.

**27 per person** for the first hour

**10 per person** each additional hour

### Hosted Call Bar

Includes a bar stocked with our call liquors, domestic and imported beers, wine from the call wine selection and non alcoholic beverages

**21 per person** for the first hour

**9 per person** each additional hour

### Hosted House Bar

Includes a bar stocked with our house liquors, domestic and imported beers, house wines, and non alcoholic beverages

**18 per person** for the first hour

**8 per person** each additional hour

Maximum of 4 hours. The Mining Exchange, A Wyndham Grand Hotel has the right and the responsibility to refuse further service of alcoholic beverages to any guest(s) on our premises whom our staff believes to be intoxicated.

### Cash Bar

Cash bar pricing is per drink and inclusive of taxes

Premium **9**

Call **7**

House **6**

Cordial **6 and up**

House Wine **6 per glass or 28 per bottle**

Domestic beer **4**

Imported beer **5**

Non alcoholic beverages **2**

### Champagne Toast

Passed champagne toast **4 per person**





THE  
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## Premium

### **Vodka:**

Grey Goose  
Grey Goose- Citrus  
Belvedere  
Chopin

### **Gin:**

Bombay Sapphire

### **Rum:**

Appleton Reserve

### **Tequila:**

Patron Silver  
Patron Anejo

### **Whiskey:**

Crown Royal

### **Bourbon:**

Maker's Mark

### **Scotch/Rye Whiskey:**

Ri Whiskey  
Glenlivet 12  
The Macallan 12 years old

### **Brandy/Cognac:**

Remy Martin XO

### **Cordial:**

St. Germaine Elderflower liqueur

### **Wines:**

Natura by Emiliana Chardonnay, Organic  
Natura by Emiliana Sauvignon Blanc, Organic  
Natura by Emiliana Cabernet Sauvignon, Organic

### **Domestic Beer:**

Budweiser  
Bud Light  
MGD64  
Miller Lite  
Coors Light  
Michelob Ultra

### **Imported Beer:**

Stella Artois  
Heineken  
Heineken Light  
Corona Extra  
Dos Equis  
Guinness Stout

### **Craft:**

Sam Adams Boston Lager  
Sam Adams Seasonal  
Sierra Nevada Pale Ale  
Fat Tire

### **Non-Alcoholic Beer:**

Odoul's



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## Call

### **Vodka:**

Ketel One  
Absolut  
TRU Organic

### **Gin:**

Tanqueray  
Plymouth  
Hendrick's  
TRU Organic

### **Rum:**

Cruzan Coconut & Mango  
Captain Morgan  
Crusoe Organic  
Pyrat XO

### **Tequila:**

Jose Silver  
Cuervo 1800  
Sauza Hornitos Reposada

### **Whiskey:**

Jameson

### **Bourbon:**

Jim Beam Black  
Wild Turkey

### **Scotch Whiskey:**

Dewar's White Label  
Johnnie Walker Black  
Chivas Regal

### **Brandy/Cognac:**

Courvoisier VS  
Hennessy VSOP

### **Cordials:**

Baileys  
Grand Marnier  
Kahlua  
Disaronno Amaretto  
Cointreau  
Fruit Lab- Citrus, Hibiscus, Jasmine  
Domaine de Canton Ginger liqueur

### **Wines:**

Esser Vineyards Chardonnay  
Esser Vineyards Merlot  
Esser Vineyards Cabernet Sauvignon

### **Domestic Beer:**

Budweiser  
Bud Light  
MGD64  
Miller Lite  
Coors Light  
Michelob Ultra

### **Imported Beer:**

Stella Artois  
Heineken  
Heineken Light  
Corona Extra  
Dos Equis  
Guinness Stout

### **Craft:**

Sam Adams Boston Lager  
Sam Adams Seasonal  
Sierra Nevada Pale Ale  
Fat Tire

### **Non-Alcoholic Beer:**

Odoul's



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## Mining Exchange House Brands

**Vodka:**

Smirnoff

**Gin:**

Beefeater

**Rum:**

Cruzan

**Tequila:**

Sauza Gold

**Whiskey:**

Jack Daniel's

**Bourbon:**

Jim Bean

**Scotch Whiskey:**

Johnnie Walker Red

**Brandy/Cognac:**

E&J Brandy

**Cordial:**

DeKuyper Triple Sec

Martini & Rossi Sweet and Dry

**Wines:**

Sycamore Lane White Zinfandel

Sycamore Lane Chardonnay

Sycamore Lane Cabernet Sauvignon

Kenwood Vineyards Yulupa Brut Sparkling

**Domestic Beer:**

Budweiser

Bud Light

MGD64

Miller Lite

Coors Light

Michelob Ultra

**Imported Beer:**

Stella Artois

Heineken

Heineken Light

Corona Extra

Dos Equis

Guinness Stout

**Craft:**

Sam Adams Boston Lager

Sam Adams Seasonal

Sierra Nevada Pale Ale

Fat Tire

**Non-Alcoholic Beer:**

Odoul's