



**HOTEL & CONVENTION CENTER
WATONGA**

WEDDING PACKAGES

We are excited you are considering our complex to be host to your special day. Our culinary and services team stand at attention to handle every detail no matter how small. Our goal is to ensure we do our part in making your special day most memorable for you and your guests.

The following is included in all our wedding packages:

Four-hour open bar

Champagne toast

Mirrors and votives to support your centerpieces

White glove service

Dance floor

Staging for head table

Lectern and microphone

Linen less tables and chairs

Cake cutting service

Self-serve coffee and hot tea station post dinner

All pricing is prior to 19% service charge

Bronze Wedding

\$59 PER GUEST

Four hours of open bar featuring our house-brand liquors, merlot, chardonnay and rose wines, domestic bottled beer, soft drinks, juices and mixers.

Artisan display: selection of domestic cheeses, cured meats, assorted olives, roasted red bell peppers, dried fruits, nuts, crackers and sliced breads.

After dinner coffee and hot tea station open through the end of reception.

Choice of:

Chef's dinner salad with two dressings

Hand tossed Caesar salad

Choice of:

Chicken Cordon Bleu, baked breast of chicken stuffed with Swiss cheese cream sauce and crispy pancetta in a maple Dijon reduction

8 oz. sirloin with mushroom bordelaise sauce

Grilled filet of salmon with tarragon cream sauce

All entrees served with Chef's fresh vegetable and coffee, tea service

Bread basket with whipped butter

Silver Wedding

\$69 PER GUEST

Four hours of open bar featuring our top-shelf liquors, merlot, chardonnay and rose wines, domestic bottled beer, soft drinks, juices and mixers

Artisan display: selection of domestic cheeses, cured meats, assorted olives, roasted red bell peppers, dried fruits, nuts, crackers and sliced breads

Fresh fruit display with yogurt dipping sauce

After dinner coffee and hot tea station open through the end of reception

Choice of:

Wedge salad with pancetta, grape tomatoes, pickled onions and crumbly blue cheese dressing

Spinach salad with strawberries, toasted walnuts, goat cheese and bacon vinaigrette

Choice of:

6 oz. filet of beef with wild mushroom port wine reduction

Stuffed chicken breast with artichoke hearts, roasted red peppers, baby spinach, a blend of cheeses finished with garlic cream

Broiled Atlantic salmon filet with miso ginger glaze

Sliced pistachio crusted center cut pork loin with dark cherry compote

All served with roasted fingerling potatoes and Chef's fresh vegetable

Bread basket with whipped butter

Gold Wedding

\$79 PER GUEST

Four hours of open bar featuring our top-shelf liquors, merlot, chardonnay and rose wines, domestic bottled beer, soft drinks, juices and mixers

Artisan display: selection of domestic cheeses, cured meats, assorted olives, roasted red bell peppers, dried fruits, nuts, crackers and sliced breads

Seasonal fresh fruit display with yogurt dipping sauce

Assorted vegetable crudité with buttermilk ranch dressing

After dinner coffee and hot tea station open through the end of reception

Choice of:

Mesclun green salad with beets, carrots, crumbled blue cheese and champagne vinaigrette

Grilled hearts of romaine with shaved parmesan, sliced pears, candied pecans and poppyseed dressing

Choice of:

8 oz. filet of beef tenderloin finished with shallot garlic butter

14 oz. roasted prime rib of beef

Filet of halibut with hazelnut cream

Seared duck breast with pomegranate molasses reduction

All served with roasted fingerling potatoes and Chef's fresh vegetable

Bread basket with whipped butter

Grand Buffet Celebration

\$ 65 PER GUEST

Four hours of open bar featuring our house-brand liquors, merlot, chardonnay and rose wines, domestic bottled beer, soft drinks, juices and mixers.

Artisan display: selection of domestic cheeses, cured meats, assorted olives, roasted red bell peppers, dried fruits, nuts, crackers and sliced breads

Fresh fruit display with yogurt dipping sauce

After dinner coffee and hot tea station open through the end of reception

Served:

Mixed field green salad with sliced cucumber, grape tomatoes, carrots, chickpeas and champagne vinaigrette

On the buffet:

Chef's fresh vegetable

Whipped Yukon potatoes

Mixed grain medley

Select two:

Pepper crusted sliced roasted beef with caramelized onion ragout

Herb roasted chicken breast with garlic cream

Sliced whole roasted pork loin with apple cinnamon chutney

Baked cod with parsley butter

Bread basket with whipped butter