



The Wyndgate

2010 Wedding Packages

Buffet Package

Imported Cheese & Cracker Display
Soup du jour

Mixed Greens with Assorted Toppings
& Dressings

Chef's Choice Three Gourmet salads

Choose Two Entrees Listed Below:

Herb Crusted Pork Loin, Apple Brandy Jus Lie
Chicken Picatta
Chicken Parmesan

Red Wine Roasted Beef, Mushroom Demi Glace
Baked Norwegian Salmon, Dill Champagne
Sauce

Pasta Du Jour

Choose One Starch Listed Below:

Herb Roasted Redskin Potatoes
Butter-Parsley Yukon Gold Potatoes
Wild Rice Pilaf

Choose One Vegetable Listed Below:

Vegetable Medley
Green Bean Almondine

Chef's Pastry Display

5 hour Premium Bar

Room Rental

Bar Set-up

Valet

Tax (6%)

Service Charge (20%)

Call for Pricing

Silver Package

Imported Cheese & Crackers
Seasonal Sliced Fruit Display

Choose One Salad Listed Below:

The Wyndgate Salad
Caesar Salad

Choose Two Entrees Listed Below:

Chicken Picatta
Chicken Breast Parmesan
Bacon wrapped Pork Loin
Jail Island Salmon

Choose One Vegetable Listed Below:

Vegetable Medley
Green Bean Almondine
Broccoli Florets

Choose One Starch Listed Below:

Herb Roasted Redskins Potatoes
Butter-Parsley Yukon Gold Potatoes
Wild Rice Pilaf

5 hour Premium Bar

Room Rental

Bar Set-up

Valet

Tax (6%)

Service Charge (20%)

Call for pricing

***Contact our event coordinator Olivia Pollock for
more information at (248) 652-4283***





Gold Package

***Choose Three Hors d' oeuvres Listed Below:
(Tray Pass)***

Mozzarella, Tomato & Basil Skewers
Smoked Duck Breast, Crisp Plantain,
Mango Chutney
Spicy Sausage Stuffed Mushrooms
Curry Chicken Satay, Orange-Honey Glaze
Thai Pork Spring Rolls, Sweet & Sour Sauce

Choose One Salad Listed Below:

The Wyndgate Salad
The Hills Salad
Caesar Salad

Choose Two Entrees Listed Below:

Chicken En Croute
Chicken Picatta
Herb Roasted Prime Rib
Black Jack New York
Jail Island Salmon
Pan Seared Alaskan Halibut

Choose One Vegetable Listed Below:

Steamed Broccoli Florets
Asparagus Spears
Vegetable Medley
Green Bean Almondine

Choose One Starch Listed Below:

Roasted Garlic Whipped Potatoes
Herb Roasted Redskins
Wild Rice Pilaf
Butter-Parsley Yukon Gold Potatoes

5 hour Premium Bar

Champagne Toast
Room Rental
Bar Set-up
Valet
Tax (6%)
Service Charge (20%)

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Platinum Package

***Choose Four Hors d' oeuvres Listed Below:
(Tray Passed)***

Mozzarella, Tomato & Basil Skewers
Smoked Duck Breast, Crisp Plantain, Mango Chutney
Prosciutto Wrapped Asparagus, Lemon Aioli
Bacon Wrapped Scallops, Honey Mustard Glaze
Coconut Shrimp, Apricot Horseradish Sauce
Curry Chicken Satay, Orange-Honey Glaze
Spicy Sausage Mushroom Caps Monterey

Choose One Salad Listed Below:

The Wyndgate
The Hills Salad
Caesar Salad

Choose Two Entrée's Listed Below:

Chicken Breast Parmesan
Chicken En Croute
Chicken Cordon Bleu
Beef Oscar
Black Jack New York
Jail Island Salmon
Lobster Strudel
Bacon Wrapped Sea Scallops

Choose One Vegetable Listed Below:

Asparagus Spears
Vegetable Medley
Green Bean Almondine
Steamed Broccoli Florets

Choose One Starch Listed Below:

Parmesan Risotto
Roasted Garlic Whipped Potatoes
Duchess Potato
Wild Rice Pilaf

Late Night Station (Choose One)

Nacho Bar
Coney Dogs
Assorted Pizza
5 hour Select Bar
Champagne Toast
Room Rental
Bar Set-up
Valet
Tax (6%)
Service Charge (20%)

Call for Pricing



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