



The Possibilities are Endless...



Designed for Any Event... Dedicated to Your Wedding





Photo by Cat Alkire

Congratulations on your Engagement! Thank you for considering The Gillespie Conference and Special Event Center as the venue for your dream wedding. We deliver the ultimate wedding planning experience, personalized service and individual attention for your special day! Our staff of professionals will transform your dreams into a reality. We believe that perfect weddings & events don't just happen; they are planned and serviced to perfection!

We welcome the opportunity to show you our elegant ballroom and outdoor garden that can accommodate up to 500 guests to create a truly memorable occasion!

Let us share our experience and expertise as we work with you to make your dream wedding a reality. Call me today to schedule a private tour of our beautiful property and to discuss the many possibilities. Happy wedding planning!

Best wishes,
Gillespie Special Events Team

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All Prices are Per Person unless otherwise noted. All Pricing is subject to Indiana State Sales Tax (7%) and Service Charge (22%).



Photo by Josephiney Photography



The Garden



The Garden is a perfect ceremony location located adjacent to our ballroom. The space features a built in aisle leading up to a rounded alter and water fountains. After celebrating your marriage ceremony head inside for cocktail hour in our indoor pre-function space.

Having a traditional or religious wedding? Utilize the beautiful garden as your cocktail hour location with high and low bistro tables, stationary and butler passed Hors D'oeuvres, and an open bar. If you want an outdoor space for your friends and family to celebrate your upcoming wedding, the garden is an intimate gathering space for any wedding festivities; a place to host your rehearsal dinner or can be used as a send off the next morning to serve a delicious brunch.

The possibilities are endless.

Food & Beverage Minimum

There is a required minimum food and beverage spend per section of the Ballroom. Ballroom sections A & B must be booked together, that includes rental of the garden for a food and beverage minimum of \$12,000.00. Ballroom C,D,&E (considered one section) have a food and beverage minimum of \$6,000. All three sections of the ballroom have a food and beverage minimum of \$17,000. Additionally, if your reception is not held in a section of the Ballroom but rather another banquet space, there is a discounted food and beverage minimum.

Room Rental

We do not charge room rental for our ballroom spaces. Unless, the minimum food and beverage spend is not met, then the difference is made up as room rental.

Reserve Your Date & Payments

The Gillespie requires an advanced deposit of \$2,000.00 to hold the ballroom for your wedding; this deposit is applied to your balance and is non-refundable. The second deposit of 50% (half the anticipated revenue less the advanced deposit) is due six months before your wedding. Final payment is due along with your final guest count five business days before your wedding.

Ceremony

If your ceremony and reception are both held at the Gillespie Conference and Special Event Center there is an additional set up/tear down fee of \$500. If you are only having your ceremony there is a \$1000.00 fee.

All Wedding Packages Include

Special Events Sales Manager to work with you throughout the planning process including the day of the event

Dedicated bridal captain in charge of insuring the bride and groom are treated like royalty

Private Cocktail Reception for Bridal Party

Deluxe overnight accommodations for the bride and groom with a bottle of Champagne the night of the reception

Breakfast the following morning for the couple.

Sweet Surprises in the Bridal Suite

Hors D'oeuvres for Cocktail Hour
(1 Stationary & 5 Butler Passed)

5 Hours of Premium Open Bar

Plated or Buffet Meal

Complimentary Cake Cutting

Cake Served on Painted Plates

Champagne Toast for all Guests

Gourmet Coffee Station Displayed After Dinner

Dance Floor

3 Votive Candles on Each Guest Table

Set Up & Tear Down

White, Ivory, or Black floor length linens

Colored Napkins

Elegantly Decorated Cake Table

Group guestroom rates for your family and friends at

The Hilton Garden Inn or The Inn at Saint Mary's

Hilton Honors points

Complimentary parking

Discounts on the bridal shower & rehearsal dinner if both are booked in addition to the reception

Hors D'oeuvres for the Cocktail Hour

Select 1 of the Following Beautifully Displayed Stationary Hors D'oeuvres

Seasonal Domestic and Exotic Fresh Sliced Fruits with Yogurt Dips
Imported and Domestic Cheese with Crostini, Baked Pita Chips, Assorted Breads
and Bread Sticks

~Or~

Italian Antipasto Display with Sharp Provolone, Asiago, Fontina, Soppressata,
Capicola, Salami, Marinated Artichokes, Red Peppers, Green and Black Olives,
Olive Focaccia and Bread Sticks

Choice of 5 Butler Hors D'oeuvres

Buffalo Chicken Brioche Boule
Cucumber with Everything Cream Cheese and Smoked Salmon
Bacon Wrapped Scallops
Chicken and Waffle Bite
Mac and Cheese Ball
Mini Crab Cakes with Remoulade
Watermelon bite topped with Whipped Feta
Roasted Beef Crostini with Roasted Red Pepper Sauce
Ahi Tuna Pop with Balsamic Crema



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**5 Continuous Hours of Open Bar Service
(All included in the plated/buffet pricing)**

Premium Open Bar

Smirnoff Vodka, Sauza Blue Silver Tequila, Jim Beam, Beefeater, E&J Brandy,
Grant's Scotch, Cruzan Light Rum

Budweiser, Bud Light, Miller Light, Samuel Adams, Corona Extra, Lagunitas IPA

Canyon Road: Merlot, Cabernet, Pinot Grigio, Pinot Noir, Chardonnay
19 Crimes Specialty Blend, Noble Vines Rose, Beringer White Zinfandel, Wycliff
Champagne, Rodney Strong Sauvignon Blanc, Chateau Ste. Michelle Riesling

UPGRADES:

Exceptional- additional \$5/person

Titos, Tanquery, Bacardi, Sauza Hornitos, Jack Daniels, Dewars, Hennessy VS

Budweiser, Bud Light, Miller Light, Samuel Adams, Corona Extra, Lagunitas IPA,
Bride and Groom Choose 1 Beer of Choice

Chateau Ste. Michelle Riesling, Wycliff Champagne, Noble Vines Rose, 19,
Crimes Specialty Blend, Chateau St. Jean Merlot, A by Acacia Pinot Noir,
Kendell Jackson Chardonnay, Rodney Strong Pinot Grigio, Kendall Jackson,
Cabernet, Rodney Strong Sauvignon Blanc, Beringer White Zinfandel

Extraordinary- additional \$15/person

Ketel One, Bombay Sapphire, Bacardi, Patron Silver, Makers Mark,
Johnnie Walker Black, Hennessy XO

Budweiser, Bud Light, Miller Light, Samuel Adams, Corona Extra, Lagunitas IPA,
Bride and Groom Choose 2 Beers of Choice

Louis Martini Cabernet, La Crème Pinot Noir, Sonoma Cutre,
Chardonnay, Decoy Merlot, Esk Valley Sauvignon Blanc, Rodney
Strong Rose, Beringer White Zinfandel, Chateau Ste. Michelle Riesling,
Kendell Jackson Up Shot, Michelle Brut Champagne, Kendall Jackson
Pinot Gris

Non-Alcoholic- Red Bull and Red Bull Sugar free available upon request

PLATED DINNER PACKAGE

Plated dinner prices include hors d'oeuvres, 5 hour bar service, champagne toast for all guests, choice of one salad, up to two entrees with starch and vegetable, rolls & butter, freshly brewed regular and decaffeinated coffee, hot tea and iced tea, as well as complimentary cake cutting.

Choice of One Salad

Garden Salad- Spring Mix with Rainbow Carrots, Heirloom Tomatoes, and Cucumber topped with Toasted Pepitas dressed with your choice of homemade herb buttermilk ranch, Italian, or French dressing

Baby Berg- Baby Berg Lettuce with Apple Wood Smoked Bacon, Blue Cheese Crumbles, Heirloom Tomatoes and Red Onion dressed with Green Goddess Dressing

Berry Salad- Spring Greens with Fresh Raspberries, Blackberries, and Blueberries topped with an Herbed Goat Cheese Medallion, Candied Pecans dressed in a Raspberry Champagne Vinaigrette

Strawberry Bibb Roll- Bibb Lettuce Rolled with Cucumber garnished with Diced Strawberry, Toasted Almonds, Chia and Chevre Crumble Dressed with Strawberry-Poppy seed Dressing

Gala Apple- Baby Kale Blend mixed with Shaved Asparagus topped with a Gala Apple Slice, Pepper Parm Frico, Candied Pecans and Dressed with Lemon Lavender Dressing

Choice of up to Two of the Following Entrees

~Peppercorn Encrusted Beef Tenderloin with Sheri Cream Demi~

~Bacon Wrapped Chicken stuffed with Spinach and Feta with a Garlic Cream Sauce~

~ Pickled Brined Chicken Rubbed with Mustard topped with Caramelized Shallot and Honey Beer Sauce~

~Roasted Pork Tenderloin with Apple Relish~

~Butter Poached Salmon with Lemon & Dill~

~Combination Entrée of Beef Tenderloin and Cranberry and Chive Stuffed Chicken~

Starting at \$64.25 per person

BUFFET DINNER PACKAGE

Buffet Dinner Prices include Hors D'oeuvres, 5 hour bar service, champagne toast for all guests, buffet menu, rolls & butter, freshly brewed regular and decaffeinated coffee, hot tea and iced tea, as well as complimentary cake cutting.

Buffet Package #1

Served Mediterranean Salad
Carved Roasted Strip Loin of Beef with Mushroom Merlot Sauce
Grilled Breast of Chicken with Lemon and Herbs
Penne Pasta with Fresh Tomato Basil Sauce
Medley of Fresh Vegetables
Roasted Red Skin Potatoes
Assorted Rolls with Butter
Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea

Buffet Package #2

Served Romaine and Parmesan Salad
Carved Roasted Tenderloin of Beef with Mushroom Merlot Sauce
Herb Crust Chicken with Boursin Cheese Sauce
Grilled Filet of Salmon with Lemon Herb Butter
Sour Cream and Chive Potatoes
Medley of Fresh Vegetables
Assorted Rolls and Butter
Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea

Starting at \$70.50 per person

CHILDREN'S PACKAGE

*The Children's Wedding Package is designed for children 4 years to 12 years.
The packages include Hors D'oeuvres, dinner and soda bar service.
Special requests are welcome*

Veggie Plate with Dip
Applesauce
Breaded Boneless Breast of Chicken
French Fries

Veggie Plate with Dip
Applesauce
Grilled 6 oz. Strip Steak
French Fries

Veggie Plate with Dip
Applesauce
Fried Fish Sticks
French Fries

Veggie Plate with Dip
Applesauce
Buttered Pasta
French Fries

Veggie Plate with Dip
Applesauce
Grilled Cheese
French Fries

\$16.50 per child

Package Enhancements

Strawberry Champagne Garnish
Signature Drink
Wine Service with Dinner
Upgraded Bar Service
Additional Hours of Bar Service
Dessert Table
Chocolate Covered Strawberries
Late night snack
Ice Cream Cart
Cotton Candy Machine
Donut Wall



REHEARSAL DINNER

All Rehearsal dinners include choice of 2 Hors D'oeuvres, your choice of salad, up to two entrees, dessert, rolls & butter, freshly brewed Regular & Decaffeinated coffee, Hot Teas and iced tea.

Chef will select the appropriate seasonal accompaniments to complete your entrée selection(s). Buffet options are available as well.

See your Special Events Sales Manager for details.

Choice of two of the following Hors D'oeuvres

Grilled Vegetable Display with French Breads and Dips
Bruschetta with Fresh Tomatoes, Mozzarella and Basil
Brie and Strawberries with Glazed Almonds

Choice of up to two of the Following Entrees

Butter Poached Salmon with Cucumber & Dill
Grilled Yellow Fin Tuna with Mango Cilantro Salsa
Twin medallions of Beef Tenderloin
Grilled New York Strip Steak with Bermuda Onion Sauce
Chicken Pesto En Croute with Mushroom Duxelle
Lemon Caper Chicken
Roasted Pork Tenderloin

Choice of up to one of the Following Desserts

Bavarian Cream with Fresh Seasonal Berries
Chocolate Decadence
Cappuccino Mousse Chocolate Cup

Starting at \$25.99 per person

BREAKFAST BUFFET SEND OFF

*A special way to end a perfect weekend... send your guests off in style
With a gourmet breakfast!*

American Breakfast Buffet

Fresh Sliced Fruit with Seasoned Berries
Scrambled Eggs
Bacon and Sausage
Home Fried Potatoes
Assorted Freshly Baked Breakfast Pastries
Freshly Brewed Regular & Decaffeinated Coffee, Hot Teas and Assorted Juices

Country Breakfast Buffet

Fresh Sliced Fruit with Seasonal Berries
Western Scrambled Eggs
Home Fried Potatoes
Country Fried Ham Steak
Sausage Gravy and Biscuits
French Toast with Warm Maple Syrup
Freshly Brewed Regular & Decaffeinated Coffee, Hot Teas and Assorted Juices

Morning Sunrise Buffet

Fresh Sliced Fruit with Seasonal Berries
Freshly Baked Pastries and Muffins
Choice of Scrambled Eggs or Omelet Station*
Waffles with Assorted Fruit Toppings and Warm Maple Syrup
Bagels with Assorted Cream Cheeses
Home Fried Potatoes
Bacon and Sausage
Yogurts and Granola Bars
Cold Cereal and Milk
Freshly Brewed Regular & Decaffeinated Coffee, Hot Teas and Assorted Juices

*If live chef is requested a labor fee will be accessed

Starting at \$18.99 per person

FAQ

HOW MANY SECTIONS
OF THE BALLROOM
WILL I NEED?

The answer to this question varies as it depends on several factors such as: having a band or DJ, a served or buffet style dinner, etc. On average the ballroom capacities are as follows: One section – 80 guests, two sections – 180 guests, three sections – 250-600 guests.

WILL I GET TO TASTE THE
FOOD BEFORE THE
WEDDING?

The Gillespie invites the Bride and Groom to participate in a Chef's Table. At the Chef's Table the Gillespie Executive Chef prepares different unique appetizers, salads, and entrees not seen on a standard menu. The goal of the chef's table is to introduce the brides and grooms to the chef, in addition to "tasting the talent" that we can provide to you. The Chef's Tables go in succession based on the wedding date.

ARE WE REQUIRED TO
PROVIDE SECURITY?

The Gillespie Conference Center provides on site Security for the entire property. You will only be charged if you request security.

