Wyndham Garden Greensboro

Wedding Menus

2025

415 Owing Road . Greensboro, NE 27409 336-299-7650. www.wyndham.com/hotels/49325

Congratulations

 \mathbb{W} e are very excited about your recent engagement and look forward to assisting with all of the details that will make your special day everything you've envisioned!

The Wyndham Garden Greensboro offers a wealth of experience to assist you in planning a beautiful and memorable event.

Enclosed are suggestions and ideas for your ceremony and reception. In the case that you do not see what you are looking for, we also can create a unique package just for you to meet your personal specifications. We look forward to helping you plan the wedding of your dreams!

All Wedding Packages Include:

• *Five-Hour Wedding Reception in one our elegant event spaces.*

• Three Course Meal Featuring Appetizer, Salad, and Entrée

- Champagne or Sparkling Cider Toast for All of Your Guests
- Your Choice of White, Ivory or Black Table Linens, Skirting and a Variety of Colored Napkins for all of your Tables
- Your choice of a Variety of Complimentary Glass Centerpieces
 - Use of Our Cake Knife and Server
 - Use of Our Champagne Glasses
 - Special Rates for Out-Of-Town Guests with Complimentary Breakfast
 - Discounted Overnight Accommodations on the Bridal suite for the Bride and Groom on the Night of Your Wedding with Breakfast Included for the Following Morning
- Complimentary Parking and Airport Shuttle for Your Honeymoon

Please Add 21% Service Charge and Applicable Sales Tax. Service Charge and Sales Tax are Subject to Change. Pricing is Per Person Unless Otherwise Noted.



"To Love & To Cherish" Dinner Buffet Hors D'Oeuvres

International and Domestic Cheese & Fresh Seasonal Sliced Fruits with Assorted Crackers & Strawberry Honey Yogurt Sauce

> Choose one (1) butler passed appetizers ** please add \$1 per person

Asparagus in Phyllo with Asiago Cheese Assorted Mini Quiche Stuffed Mushrooms w/ Italian Sausage BBQ or Swedish Meatballs Coconut Shrimp w/ Orange Horseradish Marmalade ** Crab Cakes with Cajun Remoulade ** Pork Potstickers with Soy Dipping Sauce Savory Links in Puff Pastry Spanakopita with Dill Sauce Vegetable Egg Rolls with Sweet and Sour Sauce Mini Beef Wellington w/ Horseradish cream sauce ** Fried Chicken Bites w/ Honey Mustard Sauce

Salad

(Choose One)

Mixed Greens with Tomatoes, Cucumbers, Carrots and Choice of Two Dressings Hearts of Romaine with Caesar Dressing Bowtie Pasta tossed with Pesto, Grilled Vegetables and Parmesan Cheese Spinach Salad with chopped Egg, Sliced Fresh Mushroom, and Red Onions and Warm Bacon Dressing

Entrees

(Choose Two or Three)

Grilled Breast of Chicken Mushroom Wine Sauce Teriyaki Chicken Boneless Breast with Pineapple Relish Grilled Boneless Chicken Breast w/ Herbed Basil Cream Sauce Fried or Herbed Baked Chicken Boneless Chicken Breast with Apple and Raisin Stuffing and Pan Gravy Boneless Chicken Breast with spinach and feta Stuffing and topped with a Alfredo Sauce Roast Pork Loin Medallions with Apple compote and Natural Pan Gravy Sliced Roast Beef Aus Jus Sliced Flank Steak with a Merlot Sauce (med to mw) Wild Mushroom Ravioli with Parmesan Peppercorn or Marinara Sauce Seared Salmon with Lemon Butter w/Dill or Creamy Lemon Caper Sauce Baked Tilapia with Herb Butter Sauce

Sídes

(Choose One) - add \$1 per person for extra starch Whipped Potatoes, Rice Pilaf, Wild Rice Medley, Creamy Mac and Cheese, or Roasted New Potatoes

(Choose One) - add \$1 per person for extra vegetable

Roasted Fresh Vegetable Medley, Southern Style Green Beans, Collard Greens w/ smoked turkey, Steamed Whole Green Beans w/ slivered almonds, Broccoli w/ butter & red peppers or cheese sauce, or Buttered Niblet Corn

Dinner Rolls and Butter

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea Champagne and Sparkling Cider Toast for All of Your Guests

Two Entrée w/ 2 sides: \$ 40.00 per person Three Ent

Three Entrée w/ three sides: \$45.00 per person



Hors D' Oeuvres

International and Domestic Cheese & Fresh Seasonal Sliced Fruits with Assorted Crackers & Strawberry Honey Yogurt Sauce

> Choose one (1) butler passed appetizers ** please add \$1 per person

Asparagus in Phyllo with Asiago Cheese Assorted Mini Quiche Stuffed Mushrooms w/ Italian Sausage BBQ or Swedish Meatballs Coconut Shrimp w/ Orange Horseradish Marmalade ** Crab Cakes with Cajun Remoulade ** Pork Potstickers with Soy Dipping Sauce Savory Links in Puff Pastry Spanakopita with Dill Sauce Vegetable Egg Rolls with Sweet and Sour Sauce Mini Beef Wellington w/ Horseradish cream sauce ** Fried Chicken Bites w/ Honey Mustard Sauce

Salad

(Choose One)

Mixed Greens with Tomatoes, Cucumbers, Carrots and Choice of Two Dressings Hearts of Romaine with Caesar Dressing Spinach Salad with chopped Egg, Sliced Fresh Mushroom, and Red Onions and Warm Bacon Dressing Cranberry, Feta and Walnut Salad with Mixed Greens and tossed in House Vinegrette Dressing

Entrees

Fish and Seafood

Grilled Salmon Filet with Lemon Butter w/ Dill or Creamy Lemon Caper Sauce, \$36.00 per person

Twin Maryland Crab Cakes \$38.00 per person

Meat and Poultry

Roasted Breast of Chicken with Herbed Basil Cream Sauce \$34.00 per person

Spinach and Goat Cheese Stuffed Chicken Breast \$36.00 per person

Grilled Breast of Chicken Mushroom Wine Sauce \$34.00 per person

Teriyaki Chicken with Pineapple Relish \$34.00 per person

Roast Pork Loin Medallions with Apple compote and Natural Pan Gravy \$35.00 per person

Sliced Prime Rib of Beef with Aus Jus, \$48.00 per person

Pan Seared Center Cut Beef Tenderloin \$46.00 per person

Sídes

(Choose One)

Whipped Potatoes, Rice Pilaf, Wild Rice Medley, Creamy Mac and Cheese, or Roasted New Potatoes

(Choose One)

Roasted Fresh Vegetable Medley, Southern Style Green Beans, Collard Greens w/ smoked turkey, Steamed Whole Green Beans w/ slivered almonds, Broccoli w/ butter & red peppers or cheese sauce

Dinner Rolls and Butter

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea Champagne and Sparkling Cider Toast for All of Your Guests

Please Add 21% Service Charge and Applicable Sales Tax. Service Charge and Sales Tax are Subject to Change. Pricing is Per Person Unless Otherwise Noted. \$150.00 Event manager fee

"Forever & Always"

Reception

International and Domestic Cheese Board with Crackers Fresh Vegetable Crudités with French Onion Dip or Humus Fresh Fruits with whipped Strawberry dip or Chocolate Dip

Hot & Cold Appetizers

(Choose Two, Three or Four) Asparagus in Phyllo with Asiago Cheese Assorted Mini Quiche **BBQ** Meatballs Coconut Shrimp with Orange Horseradish Marmalade Mini Crab Cakes with Cajun Remoulade Fried Chicken Bites with Honey Mustard Dipping Sauce Pork Potstickers with Soy Dipping Sauce Savory Links in Puff Pastry Spanikopita with Dill Sauce Vegetable Egg Rolls with Sweet and Sour Sauce BBQ or Swedish Meatballs Sausage Stuffed Mushrooms Wings with your choice of sauce Marinated Grilled Balsamic Vegetable Skewer Ham and Cheese Pinwheels Chicken Salad or Cajun Shrimp Canape' Spinach & Artichoke Dip with Pita Chips Queso with warm Tortilla Chips & Salsa

Carving Station

(Choose one) -

Carver complimentary for 1 hour

Herbed Crusted Roast Beef Roasted Breast of Turkey Brown Sugar Glazed Ham Served with rolls & appropriate condiments

Theme Station

(Choose one)

Mashed Potato Bar with Regular and Sweet Mashed potatoes with appropriate condiments,

Italian Pasta Bar *

With choice of one pasta (Tortellini, Linguine, Penne, or Bow tie) Marinara, Alfredo, Pesto Tomatoes, Spinach, Mushrooms, Black Olives Add Chicken or Italian Sausage for \$2.00 per a person Add Mini Meatballs for \$3.50 per person Add Shrimp for \$4.00 per person

Fajita Station*

Floured Tortilla Shells, Chicken, Pepper, Onions With Salsa, guacamole, sour cream Sub Beef - add \$2 per person / Add Beef - add \$3.50 per person Sub Shrimp - add \$3 per person / Add Shrimp - add \$4 per person

Asian Station*

Fried Rice or Lo Mein with peas, onions, carrots, chicken Sub Beef - add \$2 per person / Add Beef - add \$3.50 per person Sub Shrimp - add \$3 per person / Add Shrimp - add \$4 per person

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea Champagne and Sparkling Cider Toast for All of Your Guests

Two items \$44.00 per person, Three items \$46.00 per person, Four items \$48.00 per person *1 chef attendant complimentary for 1 hour / 2nd attendant if needed \$75.00 an hour

"I Thee Wed" Reception Available till 2 pm Brunch Buffet

Mini Danish, mini muffins, mini cinnamon rolls, and mini bagels with jellies, butter , peanut butter, and cream cheese

International and Domestic Cheese & Fresh Seasonal Sliced Fruits & Berries with Assorted Crackers & Strawberry Honey Yoaurt Sauce

Scrambled Eggs with toppings

crumbled bacon, diced ham, salsa, cheddar cheese, diced onions, sautéed mushrooms

or

Omelet Station *

1 chef attendant complimentary for 1 hour / 2nd attendant if needed \$75.00 an hour

With diced ham, crumbled bacon, spinach, onions, peppers, diced tomatoes, mushrooms parmesan cheese, and cheddar cheese

(Choose One)

Homemade Fried Chicken or Tenders & Belaian Waffles

With warm maple syrup, straw berry topping and whipped cream

or

Buttermilk Pancakes & Sausage (links or patties - turkey sausage available - add \$1 per person) With warm maple syrup, straw berry topping and whipped cream

or

Shrimp & Grits - add \$2 per person

With garlic buttered biscuits

(Choose one)

Hash Brown Casserole Breakfast potatoes w/ onions & peppers Regular Buttery or Cheese Grits

(Choose One or Two)**

Mini Chicken Salad Hawaiian Rolls Mini BBQ Pork Sliders Mini Hawaiian Roll Turkey Sandwiches Make your own mini burger sliders w/ condiments Yogurt, fruit & granola station

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Fruit Juices and Iced Tea Champagne and Sparkling Cider Toast for All of Your Guests

**One items \$36.00 per person

**Two items \$40.00 per person

Add \$3.00 per person for Mimosa or Bloody Mary Station for one hour

Please Add 21% Service Charge and Applicable Sales Tax. Service Charge and Sales Tax are Subject to Change. Pricing is Per Person Unless Otherwise Noted. \$150.00 Event manager fee

"I Do" Lunch Buffet Cocktail hour must start by 2:30pm Followed by Lunch no later that 3:30pm

Hors D' Oeuvres

International and Domestic Cheese & Fresh Seasonal Sliced Fruits with Assorted Breads, Crackers & Strawberry Honey Yogurt Sauce

Salad

(Choose One)

Mixed Greens with Tomatoes, Cucumbers, Carrots and Choice of Two Dressings Hearts of Romaine with Caesar Dressing Bowtie Pasta tossed with Pesto, Grilled Vegetables and Parmesan Cheese Spinach Salad with chopped Egg, Sliced Fresh Mushroom, and Red Onions and Warm Bacon Dressing

Entrees

(Choose Two or Three)

Grilled Breast of Chicken w/ Mushroom Wine Sauce, Teriyaki Glaze w/pineapple relish, Herb Basil Cream Sauce Fried or Herbed Baked Chicken Fried or Baked Pork Chops with gravy, baked apples , or applesauce on side Roasted Turkey and Sage Dressing with Gravy & cranberry sauce on side BBQ pork with 3 BBQ sauces on side served w/ slaw and slider buns Beef Tips w/ Mushrooms or peppers & Onions over rice Fried Fish & Chips w/ tarter sauce on side Baked Tilapia with Herb Butter Sauce

Sídes

(Choose Two)

Mashed Potatoes, Rice Pilaf, Au Gratin Potatoes, Creamy Mac & Cheese, Roasted New Potatoes

Roasted Fresh Vegetable Medley, Southern Style Green Beans, Buttery Corn Niblets, Collard Greens, Brown Sugar Baked Beans

Dinner Rolls and Butter

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea Champagne and Sparkling Cider Toast for All of Your Guests

Two Entrée : \$ 35.00 per person Three Entrée: \$38.00 per person Cocktail hour must start by 2:30pm Followed by Lunch no later that 3:30pm

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\$150.00 Event manager fee

Wedding Package Enhancements Add these to your package

Antípasto Charcuteríe

Assorted Cold Cuts, Smoked Meats and Cheeses to include Capiccola, Mortadella, Soppresatta, Marinated Fresh Mozzarella, Grilled Vegetables, Olives, Tomatoes, and Italian Breads Medium (feeds 100ppl) \$400.00

Small (feeds 50ppl)\$250.00 Large (feeds 200ppl) \$600.00

Mashed Potato Bar

with Regular and Sweet Mashed potatoes with appropriate condiments, \$6.00 a person

Italian Pasta Bar *

With choice of one pasta (Tortellini, Linguine, Penne, or Bow tie) Marinara, Alfredo, Pesto Tomatoes, Spinach, Mushrooms, Black Olives, Red Pepper Flakes, Parmesan Cheese and Garlic Bread Sticks

Fajita Station*

Floured Tortilla Shells, Chicken, pepper, onions With Salsa, guacamole, sour cream, shredded Lettuce, grated cheese

Asían Statíon*

Fried Rice or Lo Mein with Chicken, snow peas, onions, carrots, & baby corn

\$11.00 per person

Add Chicken or Italian Sausage for \$2.00 per a person Add Beef or mini meat balls for \$3.50 per person Add Shrimp for \$4.00 per person

Beverage Station

Fruit Punch - \$25.00 a Urn Lemonade - \$25.00 a Urn Assorted Soft Drinks - \$2.00 a can or \$4.00 a person

Specialty Linens & Decorations

Floor Length Table Linens - \$25.00 per table White, Black or Champagne

Spandex Chair Covers with Specialty Band - \$2.50 per chair

Portrait Easel - \$10.00

Uplighting Package 4 lights - \$100.00 / 8 lights - \$150.00

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Bar Options

Host or Cash Bar

All beverages purchased will be subject to 21% Service Charge 6.75% tax included

\$4.00
\$6.00
\$7.00
\$6.00 - \$7.00
\$8.00 - \$12.00
\$4.00
\$3.00

There will be Charge of \$125.00 per Bartender for up to 5 hours. \$30 each additional hour We recommend one Bartender per 150 guests.(Minimum purchase required)

Bottle Beers

Domestic

Budweiser Miller Lite Bud Light Yuengling Coors Light Michelob Ultra

Import

Corona Heineken Wine

<u>vviii</u>

Merlot Moscato Cabernet Sauvignon Chardonnay Pinot Noir Pinot Grigio

Call Brands

Smirnoff Vodka, Jose Curevo Tequila Bacardi Rum, Beefeater Gin Jim Beam Bourbon Canadian Club Blended Whiskey Dewar's Scotch Arrow Peach Schnapps, Arrow Amoretto

Premium Brands

Grey Goose Vodka, 1800 Tequila Captain Morgan Rum, Tangueray Gin Jack Daniels Bourbon, Crown Royal Blended Whiskey Dewar's Scotch, Kahlua Coffee Liqueur Hennessey, Patron

Mocktails

Strawberry Lemonade Lemonade with strawberry puree

Pink Passion Cranberry, sour mix, OJ, & Club Soda

> Sweet Zinger Ginger ale, OJ, & Cranberry

> > **Shirley Temple** Sprite with Grenadine

Roy Rogers Coke with Grenadine

General Booking Information

This General Booking Information Guide is designed to inform you of our policies as they relate to special events at the Wyndham Garden Greensboro. Our goal is to exceed your expectations with regard to quality and service. If you require further clarification of our policies, please feel free to speak with your Wedding Specialist.

A fee of \$150.00 will be added to your final bill.

This fee is the Event manager fee and covers the cost of the Manager on duty the day of the event.

Deposit and Payment

The Hotel will require an advance, non-refundable deposit of \$1000.00 at the contract signing to guarantee the banquet space.

The Hotel requires 50% of anticipated revenue to be paid three (3) months prior to your function. You will be contracting for an event, which will be subject to payment for a specified minimum number of guests, based upon the package menu you choose. Your guarantee of the number of guests attending the function must be presented at least two (2) weeks prior to your event. Payment for this minimum number of guests, or the actual number of guests, or the actual number of guests you guarantee, whichever is higher, is due at the time of the

guarantee two (2) weeks prior to the event.

The Hotel will accept cash, credit card (qualified by approval), certified check or money order.

Food and Beverage

All food and beverage items must be supplied and prepared by the Hotel. Your menu selections and other final details should be presented four (4) weeks prior to your event to allow adequate time for special ordering and proper scheduling. According to North Carolina law, no person under the age of twenty-one may consume alcoholic beverages. Management reserves the right to refuse service without proper identification. All food and beverage

provided by the Hotel must be consumed on the premises during the hours allocated for the food and beverage service. Absolutely no food and beverage provided by the Hotel is to leave the property

Decorations and Banquet Room

Decorations are included in your Wedding Package as follows: centerpieces, table linens and colored napkins. The Hotel will not permit the affixing of anything on the walls, floor and/or ceiling with nails, staples, carpet tape or other adhesives. Please consult with your Wedding Specialist for assistance in displaying decorations. The Hotel will provide linen only in the colors available. If you choose another color, this will be at your expense; however, the Hotel will be pleased to order them for you. The Hotel reserves the right to limit the noise volume in our

function rooms for the consideration of others.

Cancellation Policy

In the event of cancellation, you will be held liable for all arrangements agreed upon. All cancellations must be made in writing. All deposits are non-refundable.