

The Inn at DePauw & Event Center

Thank you for choosing to include The Inn at DePauw & Event Center on your most exciting day.

We would like to congratulate you on your recent engagement!

From the casual afternoon affair to the crème de la crème of all weddings, we are here for you.

We promise to make this an event you will remember, always.

The following items are included in our wedding/reception packages:

MINIMUM OF 125 GUESTS OR ADDITIONAL SET UP FEES WILL APPLY IF THE ENTIRE BALLROOM AREA IS BEING USED.

**A complimentary tasting for bride, groom and parents*

Room rental for five hours

*One hour of Appetizer items as guests arrive
(Based on tier level of package picked)*

Centerpieces (10" mirror and two votives)

Cutting and service of wedding cake

Dance floor

Complimentary parking on site

Bar set up if bar service is arranged

Champagne toast for the head table

Overnight room on the day of the event for the bride and groom

All Food & Beverage is subject to 18% Service Charge and 7% Tax.

The Sterling Package

\$35.00 inclusive per person plus tax

Hors d'Oeuvres

Choice of Two

Domestic & Import Cheese Display with Assorted Crackers

Sliced Seasonal Fresh Fruit Display

Vegetable Crudite Display with Roasted Red Bell Pepper Dip

Salad (choose one):

Choice of House or Caesar Salad

Entrées (choose 2):

Home Style Fried Chicken or Herb Baked Chicken

Roasted Pork Loin w/ gravy

Grilled Honey Dijon Chicken Breast

Pasta Primavera with pesto

Broccoli, Chicken, and Alfredo Fettuccine

Meat Lasagna

Vegetarian Lasagna

Sliced Roast Beef w/ gravy

Italian Pork Chops w/ onion & mushrooms

Starch (choose one):

Mashed Potatoes

Garlic Mashed Potatoes

Roasted red Skin Potatoes

Au Gratin Potatoes

Macaroni and Cheese

Dinner Rolls or Garlic Bread and Butter

Mashed Sweet Potatoes

Confetti Rice

Vegetable (choose one):

Steamed Baby Carrots

Country Style Green Beans

Buttered Sweet Corn (no cob)

Sautéed Green Beans

Broccoli and Cauliflower

Zucchini and Squash

All meals served with a basket of Freshly Baked Assorted Dinner Rolls

with Butter Rosettes

Served with Freshly Brewed Coffee and Iced Tea

****Additional items can be tailored to suit your event. Please consult with your Catering Manager****

Non-Package Food & Beverage is subject to 18% Service Charge and 7% Tax

All Food & Beverage is subject to 18% Service Charge and 7% Tax.

The White Gold Package

\$45.00 inclusive per person plus tax

Hors d'Oeuvres

Choice of Two

Selections from 'Sterling' Package

Bruschetta al Pomodoro

Meatballs (Marinara or Swedish Style)

Smoked Chicken Quesadilla Cornucopia

Spinach and Artichoke Dip with Tri-Color Tortilla Chips

Salads:

Pick One:

Choice of House or Caesar Salad

Entrees:

Orange-Marmalade Chicken Breast

Artichoke heart & sun-dried tomato stuffed Chicken Breast

Blackberry and Red Wine Chicken

The Inn at DePauw Stuffed Chicken Roulade

Chicken Marsala

Grilled Chicken Breast w/ Red Pepper Cream Sauce

Grilled Salmon w/ Dill Sauce

Baked Tilapia w/ Hollandaise Sauce

Sliced Beef w/ mushroom Gravy

Beef Tips w/ Mushrooms and Onions

Spinach Stuffed Pork Loin

Apple Butter Pork Loin

Starch:

Mashed Potatoes

Garlic Mashed Potatoes

Wild Rice

Rosemary Roasted Red Skin Potatoes

Mashed Sweet Potatoes

Horseradish Infused Mashed Potatoes

Au Gratin Potatoes

Rice Pilaf

Butter & Parsley Steamed Red Skin Potatoes

Roasted Yukon Gold Potatoes

Vegetable

Fresh Vegetable Medley

Steamed Asparagus

Sautéed Green Beans

Steamed Broccoli w/ Cheese Sauce

Honey Glazed Baby Carrots

Steamed Cauliflower w/ Cheese Sauce

*All meals served with a basket of Freshly Baked Assorted Dinner Rolls
with Butter Rosettes*

Freshly Brewed Coffee, Iced Tea and Water

****Additional items can be tailored to suit your event. Please consult with your Catering Manger**
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The Platinum Package

Plated Dinner Option \$45.00 inclusive per person

Hors d'Oeuvres (buffet style)

Choice of Two:

Domestic & Import Cheese Display with Assorted Crackers
Sliced Seasonal Fresh Fruit Display
Vegetable Crudite Display with Roasted Red Bell Pepper Dip
Bruschetta al Pomodoro
Meatballs (Marinara or Swedish Style)
Smoked Chicken Quesadilla Cornucopia
Spinach and Artichoke Dip with Tri-Color Tortilla Chips

Select ONE salad for your group

(to be pre-set at each setting as the guests enter the ballroom):

Gourmet Mixed Greens Salad with Feta, Walnuts, Dried Cranberries and Raspberry Vinaigrette Dressing on the side
House Salad with Roma Tomatoes, Cucumbers, Carrots & Red Cabbage—two choices of dressing on the table
Caesar Salad with Parmesan Cheese and Croutons

*Select ONE entrée for your group or select TWO for a DUET entrée**:*

Sesame Crusted Ahi Tuna with Roasted Red Pepper Sauce

Grilled Tilapia with Mango Salsa

Maryland Style Crab Cakes with Lemon Garlic Aioli

Grilled Salmon with Creamy Dill Sauce

Chicken Marsala

Chicken Oscar

Stuffed Chicken Roulade with Asiago Cream Sauce

Sundried Tomato Chicken

Filet Oscar (8oz)

Beef Tenderloin (4oz.) with Wild Mushroom Sauce

Beef Medallions with Mushrooms and Onions

*****duet entrée pairings must be approved by the culinary director***

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The Platinum Package

Plated Dinner Option \$45.00 inclusive per person P.2

Starch Options (select one):

*Roasted Red Skin Potatoes
Mashed Potatoes
Wild Rice
Mashed Sweet Potatoes*

Vegetable Options (select one):

*Fresh Vegetable Medley
Honey and Ginger Glazed Baby Carrots
Sautéed Asparagus
Sautéed Cauliflower with Cheese Sauce
Steamed Broccoli Florets with Herbs de Province
Country Style Green Beans seasoned with baco*

*All meals served with a basket of Freshly Baked Assorted Dinner Rolls
And Butter Rosettes
Freshly Brewed Coffee, Iced Tea and Water*

****Additional items can be tailored to suit your event. Please consult with your Catering Manger**
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