



# WIND CREEK® WEDDINGS

## CONTACT

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WIND CREEK®  
WEDDINGS

A BREATHTAKING  
VIEW THAT KEEPS  
**ALL EYES**  
**ON YOU**

Balconies that boast panoramic views of the city, custom art installations, grand ceilings, architecture designed to exude romance—

Wind Creek Bethlehem the next premiere wedding destination.

**YOUR WEDDING ALBUM  
WILL THANK YOU**



**THREE LUXURIOUS  
BALLROOMS,  
CUSTOMIZABLE  
CONFIGURATIONS—**

ACCOMMODATE  
UP TO 1500 GUESTS.

**OVER 550 AAA,  
FOUR-DIAMOND  
AWARD-WINNING  
HOTEL ROOMS—**

SPACE FOR EVERYONE  
ON YOUR GUEST LIST.



**HAIR & MAKEUP  
BEFORE THE BIG  
EVENT OR  
POST-RECEPTION R&R**

THE ON-PROPERTY  
SPA IS A MUST.





**UNIQUE &  
CUSTOMIZABLE**  
OUR CHEF  
COORDINATED  
IN-HOUSE CUISINE  
PREPARED FOR  
TASTE &  
DOUBLE-TAKES.

**WORLD-CLASS  
GAMING &  
ENTERTAINMENT  
ON DEMAND—  
YOU JUST WON'T  
FIND AN  
EXPERIENCE  
LIKE THIS  
ANYWHERE  
ELSE.**



## TIER 1 @ \$119 PER PERSON ++

FARMERS MARKET CRUDITÉ DISPLAY

IMPORTED & DOMESTIC CHEESE DISPLAY

CHOICE OF 4 STANDARD BUTLER PASSED HORS D'OEUVRES

ALL ENTREES SERVED W/ FRESH BAKED ROLLS &  
CHEF'S CHOICE OF SEASONAL VEGETABLE

NON-ALCOHOLIC CHAMPAGNE TOAST

COFFEE & TEA SERVICE

### SALAD COURSE (CHOICE OF 1)

**TRADITIONAL CAESAR SALAD**  
hearts of romaine & focaccia croutons

**WEDGE SALAD**  
bacon, red onion, tomato & bleu cheese dressing

**HOUSE SALAD**  
red onion, tomato, cucumber, olives, croutons & champagne dressing

### ENTRÉE COURSE (CHOICE OF 2 & 1 VEGETARIAN OPTION)

**PROSCIUTTO & SPINACH STUFFED CHICKEN BREAST**  
pecorino & wild mushroom risotto

**PAN ROASTED CHICKEN BREAST**  
garlic-chive potato puree, meyer lemon garlic butter, rosemary chicken jus

**FENNEL CRUSTED GRILLED PORK CHOP**  
bourbon sweet potato, apple butter

**GRILLED FLANK STEAK**  
caramelized onion sour cream mashed potato, chimichurri sauce, crispy onion

**GRILLED SALMON**  
cauliflower puree, roasted corn succotash, lime & cilantro butter sauce

## (TIER 1 CONT.)

### VEGETARIAN OPTIONS

**SHITAKE & OYSTER MUSHROOM RISOTTO** ✓  
caramelized onions & tomato consume

**CAULIFLOWER STEAK** ✓  
pine nuts & heirloom carrot cilantro salad & red pepper coulis

**BUTTERNUT SQUASH RAVIOLI** ✓  
sage, almond, shaved brussel sprouts, brown butter

### 4 HOUR STANDARD BAR

## **TIER 2 @ \$129 PER PERSON ++**

**FARMERS MARKET CRUDITÉ DISPLAY**

**IMPORTED & DOMESTIC CHEESE DISPLAY**

**CHOICE OF 5 STANDARD BUTLER PASSED HORS D'OEUVRES**

**ALL ENTREES SERVED W/ FRESH BAKED ROLLS  
& CHEF'S CHOICE OF SEASONAL VEGETABLE**

**NON-ALCOHOLIC CHAMPAGNE TOAST**

**COFFEE & TEA SERVICE**

### **SALAD COURSE (CHOICE OF 1)**

**WEDGE SALAD**

bacon, red onion, tomato & bleu cheese dressing

**HOUSE SALAD**

red onion, tomato, cucumber, olives, croutons & champagne dressing

**TRADITIONAL CAESAR SALAD**

hearts of romaine & focaccia croutons

**SPINACH SALAD**

spiced pecans, strawberries & feta cheese w/ red wine vinaigrette

**ARUGULA & APPLE SALAD**

whipped goat cheese, mint & honey

### **ENTRÉE COURSE (CHOICE OF 2 & 1 VEGETARIAN OPTION)**

**PROSCIUTTO & SPINACH STUFFED CHICKEN BREAST**

w/ pecorino & wild mushroom risotto

**PAN ROASTED CHICKEN BREAST**

garlic-chive potato puree, meyer lemon garlic butter, rosemary chicken jus

**FENNEL CRUSTED GRILLED PORK CHOP**

bourbon sweet potato, apple butter

## (TIER 2 CONT.)

### **MARINATED & GRILLED FLANK STEAK**

yukon gold mashed potato, chimichurri sauce, crispy onion

### **NEW YORK STRIP STEAK**

potato puree, cipollini onion & brandy peppercorn sauce

### **GRILLED SALMON**

cauliflower puree, roasted corn succotash, lime & cilantro butter sauce

### **PAN SEARED BASS**

roasted seasonal vegetables & romesco sauce

## **VEGETARIAN OPTIONS**

### **SHITAKE & OYSTER MUSHROOM RISOTTO ✓**

caramelized onions & tomato consume

### **CAULIFLOWER STEAK ✓**

pine nuts & heirloom carrot cilantro salad & red pepper coulis

### **BUTTERNUT SQUASH RAVIOLI ✓**

sage, almond, shaved brussel sprouts, brown butter

## **4 HOUR PREMIUM BAR**



## **TIER 3 @ \$139 PER PERSON ++**

**FARMERS MARKET CRUDITÉ DISPLAY**

**IMPORTED & DOMESTIC CHEESE DISPLAY**

**FARMERS MARKET FRUIT DISPLAY**

**CHOICE OF 5 STANDARD BUTLER PASSED HORS D'OEUVRES**

**ALL ENTREES SERVED W/ FRESH BAKED ROLLS  
& CHEF'S CHOICE OF SEASONAL VEGETABLE**

**NON-ALCOHOLIC CHAMPAGNE TOAST**

**COFFEE & TEA SERVICE**

### **SALAD COURSE (CHOICE OF 1)**

**TRADITIONAL CAESAR SALAD**  
hearts of romaine, focaccia croutons

**WEDGE SALAD**  
bacon, red onion, tomato, bleu cheese dressing

**HOUSE SALAD**  
red onion, tomato, cucumber, olives, croutons, champagne dressing

**SPINACH SALAD**  
spiced pecans, strawberries, feta, red wine vinaigrette

**ARUGULA & APPLE SALAD**  
whipped goat cheese, mint, honey

**HEIRLOOM TOMATO SALAD**  
mozzarella cheese, pesto, balsamic reduction

### **ENTRÉE COURSE (CHOICE OF 2 & 1 VEGETARIAN OPTION)**

**PROSCIUTTO & SPINACH STUFFED CHICKEN BREAST**  
pecorino & wild mushroom risotto

**PAN ROASTED CHICKEN BREAST**  
garlic-chive potato puree, meyer lemon garlic butter, rosemary chicken jus

**FENNEL CRUSTED GRILLED PORK CHOP**  
bourbon sweet potato, apple butter

## (TIER 3 CONT.)

### **NEW YORK STRIP STEAK**

potato puree & brandy peppercorn sauce

### **FILET MIGNON**

potato puree, charred scallions in a red wine reduction

### **GRILLED FLANK STEAK**

caramelized onion sour cream mashed potato, chimichurri sauce, crispy onion

### **BRAISED BEEF SHORT RIB**

potato puree, chipotle demi-glace, & pickled shallots

### **PAN SEARED BASS**

roasted seasonal vegetables & romesco sauce

### **GRILLED SALMON**

cauliflower puree, roasted corn succotash, lime & cilantro butter sauce

## **DUET**

### **5OZ FILET MIGNON & GRILLED SHRIMP *+\$6pp***

potato puree, charred scallions in a red wine reduction

### **5OZ FILET MIGNON & 6OZ LOBSTER TAIL *+\$12pp***

potato puree, charred scallions in a red wine reduction

## **VEGETARIAN OPTION**

### **SHITAKE & OYSTER MUSHROOM RISOTTO *✓***

caramelized onions & tomato consume

### **CAULIFLOWER STEAK *✓***

pine nuts & heirloom carrot cilantro salad & red pepper coulis

### **BUTTERNUT SQUASH RAVIOLI *✓***

sage, almond, shaved brussel sprouts, brown butter

## **4 HOUR SUPER PREMIUM BAR**

## BUTLER PASSED HORS D'OEUVRES

### COLD

**HEIRLOOM CHERRY  
TOMATO BRUSCHETTA** ✓

**CAPRESE BITE**

**FIG & GOAT CHEESE** ✓  
on crostini

**ANTIPASTO BITE** ✓

**SMOKED SALMON BLINI**  
crème fraiche

**WHIPPED RICOTTA  
& PEAR** ✓  
on crostini

**SEASONAL VEGETABLE  
QUINOA SALAD** ✓

**CALIFORNIA ROLL  
SUSHI LOLLIPOP  
CORN BISQUE  
SHOOTER** ✓ *GF*

**SHRIMP COCKTAIL**

**BEEF TENDERLOIN**  
horseradish cream,  
onion jam, brioche roll

**AHI TUNA** +\$1 *pp*  
wasabi crème fraiche,  
avocado & won ton chip

**CRAB SALAD** *GF* +\$1 *pp*  
cucumber cup

**NEW ENGLAND  
LOBSTER ROLL** *GF* +\$1 *pp*  
lemon aioli, parker  
house bread

### HOT

**ITALIAN MEATBALL**  
roasted tomato sauce

**CHICKEN SATAY**  
spicy peanut sauce

**CHICKEN & WAFFLE**  
jalapeno jam,  
maple mustard glaze

**SPICY ASIAN CHICKEN  
MEATBALL**  
teriyaki glaze

**VEGETABLE  
POT STICKER** ✓  
sweet thai sauce

**ARANCINI** ✓  
pomodoro sauce

**ARTICHOKE &  
CORN FRITTERS**  
remoulade sauce ✓

**TRUFFLE FONTINA  
GRILLED CHEESE**  
tomato

**FRIED MAC &  
CHEESE BITES** ✓

**PHYLLO WRAPPED  
PROSCIUTTO &  
ASPARAGUS**

**BEEF WELLINGTON**

**LOBSTER BISQUE  
SHOOTER**

**MINI PRIME BURGER**  
caramelized onions,  
aged cheddar

**BRAISED SHORT RIB** +\$1 *pp*  
on polenta cake

**NEW ZEALAND  
LAMBCHOPS** +\$2 *pp*

**CRAB CAKES** +\$1 *pp*  
tomato marmalade

**BOURBON GLAZED  
GRILLED SHRIMP** *GF* +\$1 *pp*

**BACON WRAPPED  
SCALLOPS** *GF* +\$2 *pp*

## ENHANCEMENTS

### STATIONARY DISPLAYS\*

**ANTIPASTO STATION** *\$12 pp*

two chef selected cheeses, two chef selected meats, artichoke hearts, roasted pepper & marinated olives

**ARTISANAL CHEESE BOARD** *\$11 pp*

chef selected cheese, baguettes, candied nuts & seasonal fruit chutneys

**SEASONAL FRUITS & BERRIES** *\$8 pp*

chef's selection of assorted seasonal sliced fruits & berries

**RAW BAR** *market price*

top neck clams, oysters, alaskan king crab legs, lump crab cocktail, jumbo shrimp cocktail, spicy cocktail sauce, remoulade, tabasco & lemon

### CHEF ATTENDED ACTION STATIONS

**TACO BAR** *\$16 pp*

warm flour & corn street taco size tortillas, sour cream, salsa & fresh cut limes.

**PROTEIN (choose 3)**

slow cooked pulled pork, grilled flank steak, shredded chicken, grilled mahi mahi, braised short ribs.

**TOPPINGS (choose 5)**

shredded cheddar, pickled red onions, romaine lettuce, grilled bell peppers, tomatillo salsa, scallions, grilled corn, herb lime rice

**SLIDER BAR** *\$16 pp*

brioche bun, lettuce, mustard, ketchup

**PROTEIN (choose 3)**

prime beef, shrimp salad, slow cooked pork, lobster salad, fried chicken, veggie

**TOPPINGS (choose 5)**

cucumber, tomato, peach jam, maple mustard, jalapeno jam, truffle aioli, american cheese, bacon, roasted mushroom

**MACARONI & CHEESE BAR** *\$18 pp*

selections of rock shrimp, grilled chicken, braised short rib, slow roasted pork tomato, grilled onions, asparagus tips, green onion, roasted mushroom sweet peas

**PASTA BAR** *\$16 pp*

selections of penne, orecchiette, wild mushroom ravioli, broccolini, wild mushrooms, sweet peas, cherry tomato, parmesan cheese, mozzarella cheese

**PROTEIN/SAUCE (choose 3)**

grilled chicken, alfredo sauce, marinara sauce, & bolognese sauce

\*Stationary Displays only available as add on's to Tier Packages\*

## CHEF ATTENDED CARVING STATIONS

**MAPLE MUSTARD GLAZED PORK LOIN** \$10 pp  
served w/ apple bbq sauce, red pepper relish

**PRIME BEEF TENDERLOIN** \$31 pp  
horseradish sauce, whole grain mustard & onion marmalade

**PRIME NEW YORK SIRLOIN** \$17 pp  
brandy peppercorn sauce, onion marmalade

**PRIME RIB OF ANGUS BEEF** \$21 pp  
horseradish sauce, whole grain mustard & onion marmalade

## DESSERT

**VIENNESE DISPLAY** \$12 pp  
assorted miniature desserts

**COOKIE BAR** \$12 pp  
4 flavored cookies w/ whole, strawberry & chocolate milks

**ICE CREAM SUNDAE ATTENDED STATION** \$18 pp  
3 ice cream flavors & assorted toppings

**WARM DONUT STATION** \$18 pp  
individually packaged donuts w/ assorted toppings

## LATE NIGHT SNACKS

**BEEF SLIDERS** \$12 pp  
pickled onions, truffle aioli & aged cheddar

**MINI CHICKEN QUESADILLA** \$8 pp  
pepper jack cheese, caramelized onions & red pepper relish

**CHEDDAR & BACON PETITEGRILLED CHEESE** \$7 pp  
w/ sourdough bread

**SOFT PRETZELS** \$7 pp  
assortment of dipping sauces

**MINI HOT DOGS** \$6 pp  
ball park mustard

**CHICKEN FINGERS** \$9 pp  
honey mustard & bbq sauces

## BAR PACKAGES

All bars include bottled water, soda, juices & mixers

### STANDARD BRANDS

#### SPIRITS

Absolut Vodka  
Beefeater Gin  
Bacardi Silver  
Malibu  
Jim Beam Bourbon  
Seagrams 7 Whiskey  
Johnnie Walker Black  
Jose Cuervo Gold

#### BEER

Miller Lite  
Yuengling Lager  
Coors Light  
Bud Light  
Heineken  
Corona  
Truly

#### WINE

Chardonnay  
Cabernet  
Merlot  
White Zinfandel  
Moscato  
Pinot Noir  
Pinto Grigio

#### CORDIALS/ LIQUEURERS

Amaretto  
Baileys  
Kahlua  
Sour Apple Pucker  
Peach Schnapps  
Sweet & Dry  
Vermouth  
Triple Sec  
Apricot Brandy

### PREMIUM BRANDS

*all the above plus the following*

#### SPIRITS

Titos Vodka  
Captain Morgan  
Makers Mark  
Jack Daniels

Dewars Scotch  
Patron Silver  
Jameson

**BEER**  
Craft Beer

### SUPER PREMIUM BRANDS

*all the above plus the following*

#### SPIRITS

Dewars Scotch  
Patron Silver  
Jameson  
Grey Goose  
Bombay Sapphire

Bulleit Bourbon  
Crown Royal  
Chivas Scotch  
1800 Reposado

**BEER**  
Craft Selection

**WINE**  
Brut Champagne

### WINE SERVICE W/ DINNER

\$8 per person for house selection of wine.  
Client to select 1 Red Wine & 1 White Wine option.

### SIGNATURE COCKTAILS

Create a complimentary signature cocktail using anything off of your beverage package.

**OUTSIDE ALCOHOLIC BEVERAGES ARE NOT PERMITTED IN PUBLIC OR PRIVATE EVENT AREAS.  
SHOTS ARE NOT PERMITTED. WCB STRICTLY ADHERES TO & ENFORCES ALL PLCB LAWS.  
VALID IDENTIFICATION FOR ALL GUESTS IS REQUIRED OR THEY MAY NOT BE SERVED.  
WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE NOT IN ACCORDANCE  
W/ THESE LIQUOR LAWS. INTOXICATED GUESTS WILL BE REFUSED SERVICE**



## VENUE INFORMATION

### CEREMONY FEE \$2,000

#### OUR CEREMONY FEE INCLUDES:

- Set up and breakdown of ballroom space (up to 2 hours)
- Welcome sign, place cards, guest book, champagne flutes, cake knife, cake topper, bathroom basket, gift card box, table numbers, aisle runner, programs, and flower petals
- Linens, china, glassware, flatware
- Dance floor
- Day-of-event vendor coordination  
(WCB will coordinate an event timeline with all outside vendors)

#### ADDITIONAL INFORMATION

- Complimentary wedding tasting for up to four Guests
- Food and beverage minimums (minimums vary by date and are non-inclusive of sales tax, service charges and fees)
- WCB offers a standard centerpiece option but you are welcome to bring your own. If you prefer to use DIY centerpieces, an additional fee starting at \$35 per table will apply. Please contact your Sales Manager to review centerpiece and additional fees.
- The couple is responsible for booking outside vendors. All vendors must supply a certificate of insurance (no later than two weeks prior to event date). Vendors must agree to same-day setup and same-day pickup of all rented items.
- Fog machines, fireworks, cold sparklers, paper lanterns, confetti, wall and/or ceiling hanging decorations are not permitted.
- All candles must be flame-less or battery-operated
- Lighting and draping must be installed by a licensed and insured vendor
- Outside food and beverage is not permitted in ballrooms (except for wedding cakes or cupcakes)
- Wedding cakes and cupcakes must be delivered and setup by an insured baker
- WCB is unable to refrigerate your wedding cake or cupcakes once delivered
- WCB will not move the cake once it has been delivered (except to cut and serve)
- WCB will save the top tier of the wedding cake only upon request
- Food and beverage favors must be pre-approved by your Sales Manager
- Final Guest count is due 14 days prior to your event

#### PAYMENT

The initial 20% deposit on your food and beverage minimum is due at contract signing. Deposits are non-refundable and non-transferable. Your final payment will be due in the form of a cashier's check or money order no later than 24 hours prior to your event. Credit cards are not accepted for final payment.