

# Wedding Packages



***PLEASE CONTACT WITH QUESTIONS OR TO VISIT OUR FACILITY:***

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DEAR NEWLY ENGAGED,

AT SAINT JOSEPH CONFERENCE CENTER, WE'RE BRINGING TOGETHER THE BEST OF EVERYTHING. WHETHER IT'S DISTINCTIVE VENUES, SIGNATURE RECEPTIONS, CELEBRATORY BRUNCHES OR REHEARSAL DINNERS, WE OFFER EXCEPTIONAL CUISINE WITH UNBEATABLE SERVICE. SO, YOU CAN FOCUS ON WHAT MATTERS MOST - AN EVENING OF MEMORIES FOLLOWED BY A LIFETIME OF HAPPINESS.

OUR SKILLED AND PROFESSIONAL STAFF WILL ACCOMMODATE THROUGHOUT YOUR EVENT. FROM OUR PROFESSIONAL EXPERTISE TO YOUR PERSONAL TOUCH, WE STRIVE TO CREATE MEMORIES THAT WILL LAST A LIFETIME.

WE LOOK FORWARD TO CREATING AN OUTSTANDING EXPERIENCE FOR YOU AND YOUR LOVED ONES.

THANK YOU,

TAWN BURNLEY  
DIRECTOR OF SALES  
ST. JOSEPH CONFERENCE CENTER  
1208 E DOUGLAS RD  
MISAHWAKA, IN 46545

*Food and Beverage is subject to a 22% taxable services charge, 7% sales tax, and Facilities Fee. Subject to change.  
\*Capacity may vary depending on room set up\**

## CONFERENCE CENTER RENTAL RATES

ST. JOSEPH BALLROOM 60 X 94 = 5,640 SQUARE FEET

THE CEDAR ROOM 27 X 65 = 1,755 SQUARE FEET

UP TO 50 GUESTS Cedar B

<b>Mon - Thurs</b>	\$250
<b>Fri - Sat</b>	\$350
<b>Sunday</b>	\$200

UP TO 100 GUESTS Cedar Room

<b>Mon - Thurs</b>	\$400
<b>Fri - Sat</b>	\$500
<b>Sunday</b>	\$300

UP TO 200 GUESTS St Joe A/B

<b>Mon - Thurs</b>	\$800
<b>Fri - Sat</b>	\$1500
<b>Sunday</b>	\$800

UP TO 400 GUESTS St. Joe  
Ballroom

<b>Mon - Thurs</b>	\$1000
<b>Fri - Sat</b>	\$2200
<b>Sunday</b>	\$1000



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## Wedding Package Inclusions:

- Exclusive use of the booked event space
- Exclusive use of boardroom & prefunction area w/ light snacks
- On-site manager for food, beverage and venue arrangements
- Banquet chair covers (white, ivory or black)
- Water station for rehearsal ceremony and wedding ceremony
- Gift, guest book, and cake tables
- Specialty head table or sweetheart table
- Cocktail tables
- Dining rounds that fit eight to ten guest each
- Floor - length white or black table linens and napkins (assorted colors)
- Wooden dance floor and staging
- Cake cutting service
- Easel for personal signage
- Directional signage to booked event space
- Complimentary self-parking
- Complimentary accommodations for the bride and groom on the night of wedding
- Option to choose one item from promotional offer
- Tasting for up to 4 guests



**\$4400.00**

## Reception Package Inclusions:

- Exclusive use of the booked event space
- Exclusive use of prefunction area
- On site manager for food, beverage, and venue arrangements
- Banquet chair covers (white, ivory or black)
- Water station for reception
- Gift, guest book, and cake tables
- Specialty head table or sweetheart table
- Cocktail tables
- Dining rounds that fit eight to ten guest each
- Floor - length white or black table linens and napkins (assorted colors)
- Wooden dance floor
- Easel for personal signage
- Directional signage to booked event space
- Option to choose one item from promotional offer
- Promotional booking item



**\$3200.00**



## Hors d'oeuvres

*Cocktail Hour 30 -60 minutes*

*Stationary*

*3 Items - \$10 pp*

*6 Items - \$12p*

## Vegetarian

*Spinach & Artichoke Dip*

*Boursin Stuffed Cherry Tomatoes*

*Roasted Tomato & Goat Cheese Pizza*

*Bruschetta with Fresh Mozzarella*

## Chicken

*Chicken Cashew Spring Roll*

*Sesame Orange Chicken with a Ginger Soy Dipping Sauce*

*Chicken Quesadillas with Jack Cheese, Cilantro & Jalapeno*

## Pork & Lamb

*Stuffed Dates Wrapped in Bacon*

*Grilled Lamb Chop Lollipops (Add \$3 pp)*

## Beef

*Antipasto Skewers*

*Grilled Sirloin Canapes*

*Rolled Sirloin on Pumpernickel*

*Beef Tenderloin Sliders (Add \$3 pp)*

## Seafood

*Petite Crab Cakes*

*Grilled Salmon Canape*

*Ceviche Cucumber Cups*

*Bacon Wrapped Scallops*

*Tuna Tartare in a Sesame Cup*

*Spicy Grilled Shrimp or Cocktail Shrimp (Add \$2 pp)*



## **Action Stations & Displays**

### **Pasta Station - \$15 pp**

*Penne, Cavatappi & Tortellini noodles served with Alfredo, Marinara & Pesto Sauces with guest choice of Chicken, Italian Sausage, Garlic, Mushrooms, Peppers, Scallions, & Spinach.*

### **Carving Station - \$18 pp**

*Roasted Sirloin, Turkey Breast, Smoked Ham. Served with Rolls, Horseradish Sauce & Dijon Sauce.*

### **Antipasto Display - \$18 pp**

*Prosciutto, Salami, Sopresseta, Turkey, Fresh Marinated Mozzarella, Manchego, Marinated Olives & Grilled Vegetables*

### **Cheese & Bread Display - \$12 pp**

*Brie, Aged Cheddar, Manchego, Goat Cheese, Gouda, Crackers, Flat-breads, Artisan Breads, Grapes, Strawberries & Dried Apricots*

### **Bruschetta & Dips - \$10 pp**

*Tomato Bruschetta, Mushroom Bruschetta, Hummus & Pit Bread, Sundried Tomato & Goat Cheese Crostini*

### **Fresh Fruit Display - \$10 pp**

*A selection of seasonal & tropical fruits, berries & a honey yogurt dip*

### **Crudit  - \$10 pp**

*Fresh crispy vegetables with hummus, roasted pepper & goat cheese dip*

### **Walking Taco - \$15 pp**

*Choice of Fritos and Doritos, ground beef or chicken, lettuce, tomatoes, and salsa  
Sour cream, cheese and guacamole (\*extra)*

\* Chef attendant required on all Station at \$75 per chef, with one chef per 100 people\*

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## Plated Dinner

All dinners are served with house-made Douglas salad, Yukon Potatoes, Vegetables, freshly baked rolls, sweet butter, freshly brewed regular and decaffeinated coffee, and a specialty tea selection.



### Specialty Salads

#### *Douglas Salad*

Market Greens, Julienne Apples, Spiced Walnuts, Blue Cheese, Cranberries & Balsamic Vinaigrette

#### *Spinach Salad - \$3 pp*

Tomatoes, Mushrooms, Toasted Almonds, Goat Cheese & Sherry Vinaigrette

#### *Caprese Salad - \$4 pp*

Fresh Mozzarella, Ripe Tomatoes, Basil, Olive Oil, Balsamic Vinegar & Sea Salt

#### *Beet Salad - \$4 pp*

Roasted Beets, Arugula, Goat Cheese, Pistachios, Mustard Vinaigrette

### **Duo Entrees**

Filet of Beef & Salmon - \$36 pp

Filet of Beef & Crab Stuffed Shrimp - \$40 pp

### **Beef Entrees**

Boneless Short Rib - \$26 pp

Top Sirloin - \$27 pp

Prime Rib - \$29 pp

Filet Mignon - \$34 pp

New York Strip - \$36 pp

### **Seafood Entrees**

Baked Tilapia - \$21 pp

Grilled Fresh Salmon - \$25 pp

Shrimp Scampi - \$27 pp

### **Pork Entrees**

Roast Loin of Pork - \$23 pp

Double Cut Pork Chop - \$28 pp

### **Poultry Entree**

Chicken Marsala - \$25 pp

Chicken Picatta - \$25 pp

Grilled Tuscan Chicken - \$25 pp

Stuffed Chicken Breast - \$27 pp

### **Vegetarian Entree**

Crepes filled with Julienne Vegetables - \$20 pp



## Customized Dinner Buffet

*Two Entrees & Two Sides - \$30 pp Each*

*Additional Entree - \$4 pp Each*

*Additional Side - \$2 pp*

*\*Include three specialty salads, two entrees, one vegetable, one starch. & Baked rolls & butter.  
Water, Regular & Decaf Coffee, Hot Tea or Ice Tea*

### **Entree Options:**

- *Three Cheese Tortellini with Basil Pesto,*
  - *Fettuccine Alfredo,*
  - *Baked Lasagna,*
  - *Penne with Peppers & Onions,*
    - *Seafood Fettuccine*
- *Grilled Salmon with Lemon Dill Sauce (add \$2 pp),*
  - *Tuscan Chicken,*
  - *Parmesan Encrusted Chicken*
    - *Barbeque Pork Ribs*
- *Roast Pork Loin with a Dijon Apple Glaze,*
  - *Roast Beef with Mushroom Sauce,*

### **Starch Options:**

*Roasted Yukon Gold Potatoes, Steamed Redskin Potatoes, Toasted Orzo, Buttered Egg Noodles, Rice Pilaf,  
Brown Rice, Mashed Gold Potatoes, Whipped Potatoes with Cheddar, Penne Pasta Marinara*

### **Vegetable Options:**

*Parmesan Green Beans, Green Beans with Red Peppers, Fresh Seasonal Vegetable Medley, Brussel Sprouts  
with Bacon & Onions, Broccoli with Almonds, Roasted Cauliflower*



## Assorted Desserts

*Petite Pastries, a selection of mini desserts - \$10 pp*

*Dessert Table, a selection of mini desserts, cakes, bars, pies & cheesecake - \$12 pp*

## Consumption & Cash Bar

*\*\$25 per hour per bartender, waived if sales exceed \$500 per bar\**

*Premium Brand Mixed Drinks - \$12*

*Brand Name Mixed Drinks - \$10*

*Imported & Craft Beer - \$8*

*House Wine - \$8*

*Domestic Beer - \$6*

*Soda & Bottled Water - \$2.50*

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