

The Century Center Wedding

2021-22





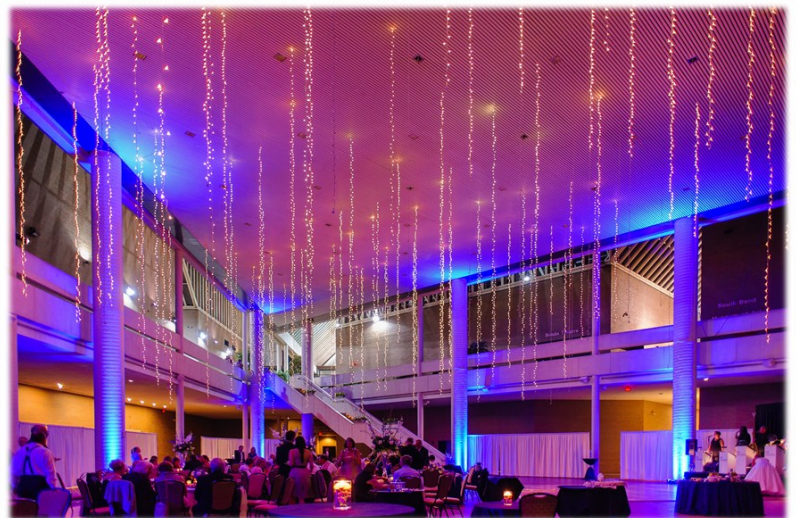
Great Hall & Island Park

Century Center's Great Hall and Island Park are spectacular! Surrounded by The St. Joseph River with the falls as a backdrop, Island Park is an amazing space for your cocktail hour and photos! The Great Hall's soaring ceilings, romantic lighting, and floor to ceiling glass windows provides a magnificent view of the River Lights. **The Grand Staircase** is quite simply South Bend's most dramatic entrance for a newly married husband and wife!

In order to ensure your exclusive wedding space, Great Hall and Island Park are packaged together from the months of April through November.

Saturdays: \$2,700 Room Rental
with \$15,500 Food & Beverage Minimum

Friday or Sunday: \$2,300
with \$12,000 Food & Beverage Minimum



Century Center Wedding Room Rental includes all Tables, Chairs, Dance Floor, Stage for Head Table, Stage and one Electrical Drop for Band or DJ, Vendor Storage Room and a Private Suite for the Bridal Party.



Island Pavilion

Island Park Pavilion offers 6,400 square feet of beautifully landscaped function space under a permanent structure for protection from the sun. The perfect setting for your breath-taking ceremony, and photos with cocktail hour steps away!

Ceremony with Reception: \$ 300.00 Ceremony Set Up Fee

Ceremony Only \$ 1,500.00

Ceremony only must be booked between 11:00 am and 3:00 pm

Sunday Post-Wedding Brunch \$ 500.00



Discovery Ballroom

A marble entryway welcomes your guests to Discovery Ballroom. 30 foot ceilings, two chandeliers dramatic custom lighting options, and neutral palette make Discovery Ballroom both glamorous and traditional. Our beautifully landscaped outdoor terrace on the South side of Discovery is perfect for cocktail hour. Discovery can seat up to 400 guests, or be divided into a North Ballroom and South Ballroom for a perfect Ceremony and Reception venue.



Saturday: \$2,300 Room Rental with \$12,000 Food and Beverage Minimum

Friday or Sunday: \$1,800 Room Rental with \$ 8,000 Food and Beverage Minimum

Discovery North or South: \$1,500 Room Rental with \$6,000 Food and Beverage Minimum

*Discovery North or South cannot be booked more than one year in advance.





CENTURY CENTER
SOUTH BEND

The Century Center Wedding Packages

Dedicated to Making Your Wedding Day Spectacular !

Our Packages Include:

- Personal, professional planning meetings with an experienced on-site Wedding Coordinator to help you with your menu, room layout and timeline of your wedding events– We help you to create **your** perfect day!
- An outstanding Chef with limitless possibilities for your perfect wedding dinner.
- Complimentary entrée & hors d'oeuvres tasting to select your menu
- Each package includes hors d'oeuvres, a bar package, salad with warm rolls and butter, selection of plated or buffet dinner, champagne toast, cutting and plating of wedding cake, linen tablecloths and cloth napkins, and iced water. decaffeinated coffee, and hot teas.
- Room Rental includes a stage for the DJ /Band, electrical drop for DJ, stage and tables for the head table, guest tables and chairs, place card and gift tables, cake table and beautiful cherry wood dance floor, set up and tear down.
- A well-appointed suite for the bridal party and a storage room for the day before, day of, and day after the wedding.
- Professional Banquet Captain and service staff dedicated to your wedding
- Private cocktail reception for the bridal party
- China, flatware, glassware, buffet and display equipment
- Table numbers in silver or gold frames
- Set up and tear down of all banquet equipment
- Complimentary parking in Century Center surface lot for your wedding guests



**In addition to Receptions, the Century Center offers a variety of venues for:
Engagement Parties Bridal Showers Rehearsal Dinners Amazing Brunches**



The Silver Package

House Linens for all Tables

- Choice of 90" Square White, Ivory, or Black Table Linens
- Floor Length Linens in White, Ivory or Black for the Head Table, Place Card Table and Gift Table
- Cloth Napkins in a Variety of Colors

Hors d'Oeuvre Display for Cocktail Hour

- Fresh Fruit and Vegetable Display with Gourmet Dipping Sauces

Plated or Buffet Dinner

- Entrée allowance of \$27.50 per person included in package price below
- Plated Dinners include Salad with Dressings, Choice of One Entrée plus Vegetarian Entrée Option with Starch, Chef's Fresh Seasonal Vegetable, Warm Artisan Breads with Butter and Iced Water
- Plated and Buffet Dinners include a Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea Station

Cutting & Serving of Wedding Cake

Champagne Toast for All Wedding Guests

Including Sparkling Grape Juice for guests under 21

4 Hour Deluxe Branded Bar

(Bar will Close for one hour during Dinner)

- Deluxe Branded Liquor
- Domestic Bottled Beer
- Deluxe Vineyard Wines
- Pepsi Brand Soft Drinks, Bottled Water, Mixers & Juice

Package starting at \$69.00 per person, under 21 \$58.00 per person

Package price does not include 22% Service Charge and 7% Indiana Sales Tax



CENTURY CENTER
SOUTH BEND

The Gold Package

Floor Length Linen Package

- Floor Length Table Linens in White, Ivory or Black
- Cloth Napkins in a Variety of Color

Spandex Chair Covers in White or Ivory and Spandex Chair Bands in a Wide Range of Colors

Butler Passed Hors d'oeuvres for Cocktail Hour

Choice of 3 Hot and/or Cold Hors d'oeuvres

Plated or Buffet Dinner per person allowance starting at \$ 30.00

- Dinners include Salad with two Dressings, Entrée with Side, Chef's Choice Seasonal Vegetable, Warm Artisan Breads with Butter and Iced Water
- Freshly Brewed Decaffeinated Coffee, Assorted Hot Teas
- Plated Dinners include Choice of Two Entrée Plus Vegetarian Entrée

Cutting & Serving of Wedding Cake on a Painted Plate

Champagne Toast for All Guests

4 Hour Premium Branded Bar

(Bar will Close for One Hour During Dinner)

- Premium Branded Liquor
- Domestic, Import, & Craft Bottled Beer
- Premium Vineyard Wines
- Soft Drinks, Bottled Water, Mixes & Juice

Package starting at \$ 89.00 per person, under 21 \$ 78.00

Package price does not include 22% Service Charge and 7% Indiana Sales Tax



The Platinum Package



CENTURY CENTER
SOUTH BEND

Linen Package

- Floor Length Table Linens in a Wide Variety of Colors
- Cloth Napkins in a Variety of Color

Chiavari Chairs

1 Station and 5 Butler Pass Hors d' Oeuvres for Cocktail Hour

- Choice of 5 Butler Passed (Hot/Cold or Mix) Select from menu

Plated or Buffet Dinner per person allowance at \$ 35.00

(The difference between the per person allowance and cost of entrees selected will be added to the per person cost)

- All Dinners include Entrée selections, Chef's Choice Seasonal Vegetable, Warm Artisan Breads with Butter
- Iced Water and Freshly Brewed Decaffeinated Coffee, Assorted Hot Teas

Cutting & Serving of Wedding Cake on a Painted Plate

Champagne Toast for All Guests

4 Hour Premium Branded Bar

(Bar will Close for One Hour During Dinner)

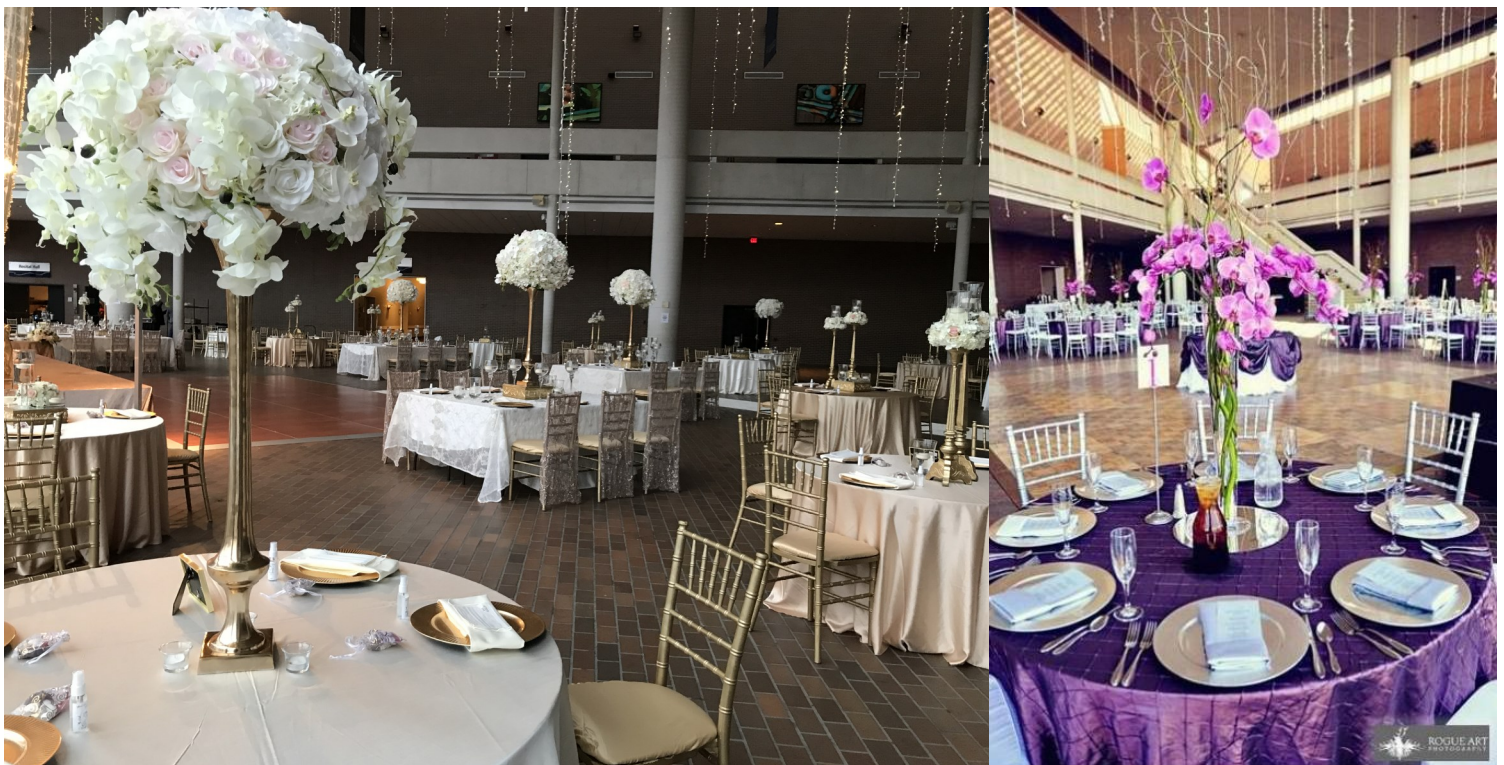
- Premium Branded Liquor
- Domestic, Import, & Craft Bottled Beers
- Premium Vineyard Wines
- Soft Drinks, Bottled Water, Mixes & Juice

Wine Service with Dinner

Wine will be poured during Salad and Entrée courses , with a choice of one white and one red wine

Package starting at \$115.00 per person, under 21 starting at \$ 104.00

Package price does not include 22% Service Charge and 7% Sales Tax



Introducing . . . The Micro Wedding!



You want to get married. You want it to be lovely. Your vision of this special day does not include ten minutes with the county clerk. Whether a Covid-19 wedding for a small group now with a big party planned later, or an intimate cost effective wedding, the Micro Wedding is the Perfect Solution!

Micro Weddings Includes:

- Well appointed suite for the bridal party to get ready
- Ceremony on beautiful Island Park or Recital Hall
- Reception space on Island Park or in Suite 12
- Two hour reception with cocktails & hors d'oeuvres finished with cupcakes and coffee.
- Breath-taking photo opportunities with the St. Joseph River falls as backdrop

Saturdays: 11:00 am– 2:00 pm

Monday to Thursday: 5:00 pm– 8:00 pm

Starting at \$ 59.00 per person, 25 Adult Guest Minimum

Prices do not include 22% Service Charge and 7% Indiana Sales Tax

Enhancements

Specialty Linens hundreds of fabrics, patterns, styles, and textures– price based on selection

White or Ivory Spandex Chair Covers with Spandex Band in the color of your choice- \$5.00 per chair

Upgrade to Chivari Chairs– additional \$ 9.00 per chair

White Padded Ceremony Chairs– additional \$ 4.00 per chair

Tulle and Lights for Staircase- \$ 375.00

Gold or Silver Charger Plates- \$ 1.00 per plate

Votive Candles- \$ 1.00 per candle

Additional One Hour of Bar Service- \$ 7.50 per person

Hors d'oeuvre Action Stations– See Menu

Ice Sculptures– price based on size and design

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Coat Check- \$ 30.00 per hour



Late Night Snacks– See Menu

Decedent Dessert Stations– See Menu

Audio Visual Services- price based on requirements

Specialty Lighting– price based on requirements

Liability Insurance- \$ 1.00 per person, minimum 110

Seating Chart in Ornate Gold Frame \$ 100.00



SAVOR... SOUTH BEND CENTURY CENTER

CATERING • CONCESSIONS • SPECIAL EVENTS

DF: Dairy Free GF: Gluten Free V: Vegetarian VV: Vegan

BUTLER PASSED HORS D'OEUVRES

30-60 Minutes of service. Prices are based on 1 piece per person and require a 25 person minimum.

HOT HORS D'OEUVRES

Beef Satay with Ginger Glaze DF, GF

Tandoori Chicken Curry DF, GF

Thai Peanut Chicken Satay DF, GF

Asian Pork DF, GF

Vietnamese Meatball DF, GF

Tequila Lime Grilled Shrimp DF, GF

Fig & Bleu Cheese Flatbread V

Artichoke Beignet V

Spinach Artichoke Dip Stuffed Mushrooms V

Italian Sausage Stuffed Mushrooms

Mini Brie and Apple Popovers V

Lump Crab Cake with Citrus-Chili Aioli

Spring Rolls: Buffalo Chicken DF or Vegetable DF, V with Sweet Chili Sauce

Balsamic Rosemary New Zealand Baby

Lambchops DF, GF Additional 3.00 per person



COLD HORS D'OEUVRES

Fresh Fruit Kabob DF, GF, VV

Crab Salad Crispy Cone

Tomato Basil Bruschetta V

Dolmos DF, GF, VV

Roasted Red Pepper Hummus DF, GF, VV On Cucumber Rounds

Shrimp Cocktail Skewers with Cocktail Sauce DF, GF

Mini Caprese Skewers with Balsamic Drizzle GF, V

Smoked Salmon on Rye with Dill Cream Cheese

Endive with Curried Coronation Chicken Salad GF

Antipasto Skewer GF

Boursin Stuffed Cherry Tomatoes or Peppadew Peppers GF, V

Mango Chutney & Goat Cheese Tarts V

Tenderloin of Beef on Garlic Crostini—Additional 1.75 per Person

Chilled Snow Crab Claws DF, GF - Additional 3.00 per Person

Hackleback Caviar, Crème Fraiche on Crostini- Additional 2.50 per Person



Plated Dinners

All Plated Dinners include selection of one Salad, Warm Rolls with Butter, Entrée, Starch, and Seasonal Fresh Vegetable. Iced Water, Freshly Brewed Decaffeinated Coffee and Hot Teas and Herbal Teas included.

SALADS

CENTURY CENTER HOUSE (DF, GF)

Mixed Field Greens, Cherry Tomatoes, Cucumbers, and Shaved Carrots, White Honey Balsamic Vinaigrette or Ranch Dressing

CHOPPED BABY SPINACH & KALE (GF)

Blue Cheese, Red Onion, Dried, Cranberries, and Crispy Bacon Bits, Black Pepper Shallot Vinaigrette.

MODERN CAESAR (GF)

Crisp Chopped Romaine, Grape Tomato, Kalamata Olive, Shaved Parmesan, and Caesar Dressing with Parmesan Crisp

ENTRÉES

LEMON ROSEMARY GRILLED CHICKEN (GF)

27.95

White Wine Sauce, Whipped Potatoes

TUSCAN CHICKEN (GF)

28.50

Sautéed Breast of Chicken, Tomatoes, White Wine, Roasted Garlic and Artichoke Hearts, Creamy Risotto

GRILLED CHICKEN MARSALA (GF)

28.50

Marsala Wine and Wild Mushroom Sauce, Whipped Potatoes

BRUSCHETTA CHICKEN (GF)

29.95

Grilled Breast of Chicken Topped with Fresh Tomato, Basil, Garlic and Balsamic Vinegar, Parmesan Herb Crusted Roasted Potatoes

HERB ROASTED BISTRO CHICKEN (DF,GF)

29.00

Herb Roasted Bistro Chicken Breast, Poulet Jus Lie, Roasted Potatoes

CHICKEN PESCE (DF, GF)

29.00

Grilled Breast of Chicken with Rosemary Peach Glaze, Creamy Cheddar Chive Mashed Potatoes

GRILLED SALMON (GF)

33.95

Rosemary and Lemon, White Wine Sauce, Roasted Wedge Potatoes

BOURBON GLAZED SALMON (DF) Rice Pilaf	32.25
JUMBO SHRIMP (GF) Garlic Grilled, Creamy Lemon Herb Risotto	34.25
RED SNAPPER BEURRE BLANC (GF) Roasted Yukon Potatoes	40.00
MESQUITE GRILLED PORK CHOP (GF) Bacon Demi-Glace, Chipotle Mashed Potatoes	28.95
FIVE SPICE PORK MEDALLIONS (DF, GF) Hoisin Demi-Glace, Aromatic Rice	27.50
FILET OF BEEF (GF) Grilled USDA Prime Filet of Beef, Marchand de Vin, Thyme Dauphinoise Potatoes	45.00
STEAK DIANE (GF) Beef Tenderloin Medallions, Traditional Diane Sauce, Potatoes au Gratin	39.75
ROSEMARY BALSAMIC SLICED SIRLOIN (DF, GF) USDA Prime Grilled Sirloin, Lemon Parmesan New Potatoes	35.95
GRILLED NY STRIP STEAK Herb Compound Butter, Whipped Potatoes	38.25
DUETS	
GRILLED CHICKEN PICCATA & GARLIC SHRIMP (GF) Creamy Lemon Herb Parmesan Risotto	37.75
TENDERLOIN MEDALLIONS & CHICKEN (GF) Grilled Bee Tenderloin Medallions, Red Wine Demi-Glace and Herbed Bistro Chicken, White Wine Sauce, Boursin Mashed Potatoes	41.50
SIRLOIN & SALMON USDA Prime Grilled, Sliced Sirloin, Red Wine Demi-Glace with choice of Lemon Rosemary Salmon or Bourbon Glazed Salmon, Creamy Risotto	37.25
FILET & CHICKEN (GF) Grilled Petite Filet, Red Wine Demi, Lemon Rosemary Grilled Chicken, White Wine Sauce, Parmesan Herb Crusted Red Potato Wedges	43.00



CENTURY CENTER
SOUTH BEND

VEGETARIAN & VEGAN

ROASTED VEGETABLE CASSOULET (DF, GF, VEGAN)

28.25

Traditional French Cassoulet of Celery, Onion, Cannellini Beans, and Fresh Seasonal Vegetables

VEGAN PUFF PASTRY (DF, GF, VEGAN)

33.50

Savory Roasted Seasonal Vegetables in Vegan Puff Pastry

GRILLED VEGETABLE GLUTEN FREE PASTA (GF, VEGAN)

29.00

Grilled Seasonal Vegetables in Rich Marinara Sauce, Freshly Grated Parmesan Cheese (on the side)

WILD MUSHROOM RISOTTO (GF, V)

27.50

Fresh Parmesan, Asparagus, Caramelized Shallots

STUFFED PORTOBELLO (GF, V)

28.00

Seared Portobello Mushroom Cap Stuffed with Choice of:

Creamy Spinach & Parmesan Risotto or

Roasted Yellow Squash, Zucchini, Red Peppers, Onion, Eggplant and Sundried Tomatoes

CHILDREN'S DINNERS (Guests 12 and under)

17.95

CHICKEN FINGERS

Applesauce in place of Salad

Savory Chicken Fingers with Mashed Potatoes and Green Beans

MAC & TREES

Applesauce in place of Salad

Creamy Macaroni & Cheese with Steamed Broccoli

HOT DOG

Applesauce in place of Salad

Hot Dog with Wedge Potatoes and Steamed Broccoli



CENTURY CENTER
SOUTH BEND

Buffet Dinners

Dinner Buffets Include Warm Artisan Breads with Butter, Iced Water, Freshly Brewed Decaffeinated Coffee and Hot Teas and are based on 60 Minutes of Continuous Service. 30 person minimum

THE BISTRO

39.25

Warm French Bread with Butter
Panzanella Salad (V)- European Field Greens Cucumbers, Olives, Tomatoes,
Feta Cheese, Red Wine Vinaigrette
Herb Roasted Bistro Chicken (DF, GF)
Sliced New York Strip Steak au Poivre (GF)
Yukon Gold Mashed Potatoes (GF, V)
Chef's Fresh Seasonal Vegetable (DF, GF, Vegan)

THE CEO

46.95

House Salad of Crisp Greens (VV), Grape Tomatoes, Cucumber and Red Onion (DF, GF, VV),
Lemon Vinaigrette (DF, GF, VV)
Caprese Pasta Salad
Carved Prime Rib of Beef (DF, GF), Au Jus & Creamy Horseradish
Lemon Herb Roasted Salmon or Chicken (DF, GF)
Roasted Wedge Potatoes
Chef's Fresh Seasonal Vegetables

***For Prime Rib Carving Station, add Chef Attendant, additional \$ 125. Per 100 guests**

CENTURY SIGNATURE

29.50

Crisp Greens (DF, GF, Vegan), Cheddar Cheese, (GF, Vegetarian),
Chopped Egg (GF, Vegetarian), Cherry Tomatoes, Cucumber, and Ranch Dressing
Rosemary Lemon Chicken with White Wine Sauce (DF, GF)
Orecchiette Pasta with White Cheddar & Caramelized Onions (V)
Chef's Fresh Seasonal Vegetables (DF, GF, V)

SOUTH BEND HOSPITALITY

30.75

Tossed Iceberg Salad with Cherry Tomatoes, Cucumber,
Red Onion, Garlic Croutons, Smoky Bacon Catalina and Ranch
Crispy Buttermilk Fried Chicken
BBQ Pulled Pork
Mashed Potatoes with Peppered Gravy
Buttermilk Biscuits with Honey Butter

CENTURY SIGNATURE

29.50

Crisp Greens (DF, GF, Vegan), Cheddar Cheese, (GF, Vegetarian),
Chopped Egg (GF, Vegetarian), Cherry Tomatoes, Cucumber,
Balsamic Vinaigrette and Ranch
Monterey Mushroom Soup (V)
Rosemary Lemon Chicken with White Wine Sauce (DF, GF)
Orecchiette Pasta with White Cheddar & Caramelized Onions (V)

SOUTH BEND HOSPITALITY

30.75

Tossed Iceberg Salad with Cherry Tomatoes, Cucumber,
Red Onion, Garlic Croutons, Smoky Bacon Catalina and Ranch
Crispy Buttermilk Fried Chicken
BBQ Pulled Pork
Mashed Potatoes with Peppered Gravy
Buttermilk Biscuits with Honey Butter
Fresh Green Beans



SAVOR... South Bend at Century Center

120 S. DR. MARTIN LUTHER KING JR. BLVD., SOUTH BEND, IN 46601

PHONE 574-235-9711

General Information

Congratulations & Welcome to the Century Center!

SAVOR...South Bend is the exclusive food and beverage provider for The Century Center. No food or beverage of any kind is permitted to be brought into the facilities by the patron or any of the patron's guests.

Food may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the food insecure.

Menus

Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of four weeks prior to the first function date. The catering representative handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event. Our culinary team is happy to customize the perfect menu for your event.

Pricing

Prices quoted do not include 22% administrative fees or 7% Indiana sales tax unless otherwise noted. A 22% administrative fee will apply to all food, beverage and labor charges. Current state and local taxes will apply to all food, beverage, equipment rentals and room rental.

Prices are subject to change without notice; guaranteed prices confirmed when contracted.

Service Staff

Guest to server ratio is 1 server per 20 guests for plated meal functions and 1 server per 50 guests at buffet functions. This is for service at rounds of ten or twelve. Rounds of less than ten guests or a request for additional staffing is subject to labor fees.

Holiday labor rates will apply for events scheduled on holidays.

Guarantees

A guaranteed number of attendees/quantities of food are required no less than five (5) business days prior to the event. This guarantee must be submitted by noon Monday through Friday, excluding holidays. If the guarantee is not received, Century Center reserves the right to charge for the number of persons/quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges within 5 business days prior to event. Attendance higher than the guarantee will be charged the actual event attendance. Increases greater than 20% will be subject to 20% additional fee based on the menu price (F&B)

Beverage Services

We offer a complete selection of beverages to compliment your function. Alcoholic beverages and service are regulated by the Indiana Alcohol and Beverage Commission. As licensee, SAVOR...South Bend is responsible for upholding these regulations:

NO ALCOHOLIC BEVERAGE MAY BE BROUGHT ONTO OR REMOVED FROM THE PREMISE FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS.

Cancellations

Any event cancelled less than 5 business days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary, this is determined on an event by event basis.

Payment/Deposit

An initial deposit in the amount noted on the Contract is payable, along with a signed contract, at the specified date on the contract. Full payment of the balance due, based on the guarantee, is payable 7 days prior to the event. Final payment can be made in cash, certified check, or credit card.



KATIE WHITCOMB
PHOTOGRAPHY



* | G P R Photography