

a day to be remembered

SB

CENTURY CENTER
SOUTH BEND





CENTURY CENTER SOUTH BEND

Your wedding day is one of the most important days of your life. It is a day you will never forget.

A day to be shared with family and friends. A day that begins the amazing journey between you and someone you love. At Century Center South Bend, we're committed to making sure your wedding day is nothing short of spectacular – by filling it with love, laughter, and magical memories. That's our **promise** to you.

Whether we are playing host to your wedding reception, rehearsal dinner, or post nuptial brunch, we'll bring together the best of everything. Distinctive venues. Exceptional cuisine. Legendary service. It all comes together to ensure your event is truly sensational.

Plus. Century Center's experienced wedding team will be by your side every step of the way – from the first planning meeting to your final toast. So you can focus on what matters.....

Making memories that last a lifetime.

Wedding Packages

Century Center's on-site wedding consultant will assist you with coordinating all the details of your reception by personalizing our wedding packages to create your ideal day.

Our Reception Package Options Include:

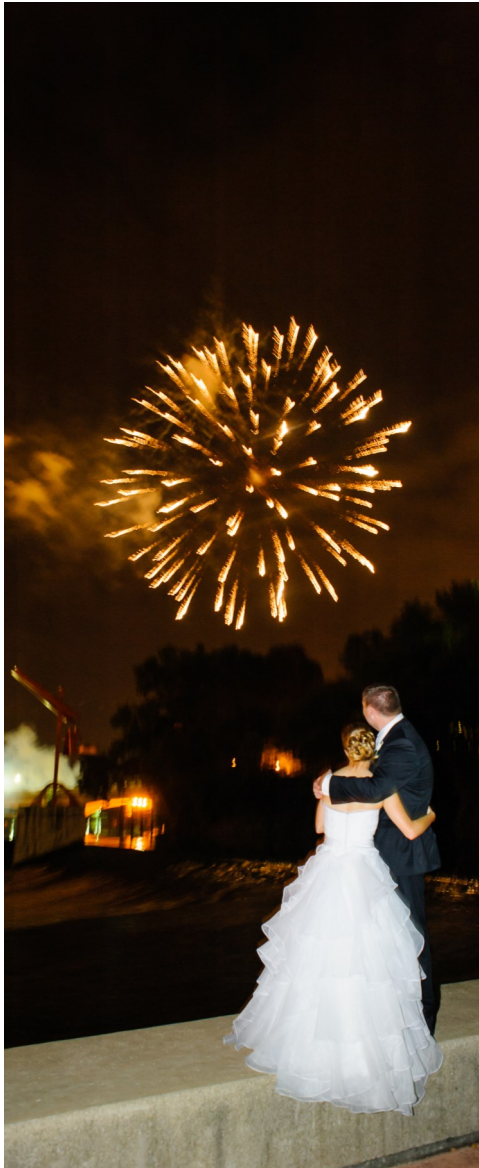
- * Personal & Professional Planning Meetings with an Experienced Wedding Coordinator Prior to and the Day of your Wedding to help you with your menu, layout, and timeline of your reception
- * Complimentary Entrée & Hors D'oeuvres Tasting to help you plan your menu
- * Complimentary Parking in Century Center surface lot for your Wedding Guests
- * Beautiful Large Wooden Parquet Dance Floor for dancing the night away
- * Complete set up by Century Center staff including placement of personal decorations and Staging for the DJ or Head Table
- * Reserved Storage Room for the Day before, Day of, and Day after the Wedding
- * Professional Trained Banquet Captain dedicated to your Wedding
- * Professional Table-Side Service Staff and Event Management
- * Set up and Tear Down of all Chairs and Tables
- * Private cocktail reception for the bridal party
- * China, Flatware, Glassware
- * Tables for your head table, welcome table, gift table, place card table, etc.



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SOUTH BEND







The Silver Package

Floor Length House Linens for all Tables

Choice of White, Ivory, or Black

Cloth Napkins in a Variety of Colors

Stationed Hors d'Oeuvre for Cocktail Hour

Choice of 1 Station from list below

- **Fresh Vegetable Crudité**
Crispy Seasonal Vegetables, Cherry Tomatoes, and Roasted Mushrooms with Green Olive Tapenade & Creamy Herb Dipping Sauce
- **Artisan Cheese Display**
Selection of Everyday Favorites and Artisan Quality Cheeses with Nuts, Dried Fruits, Toasted Baguette and Crackers
- **Seasonal Fresh Fruit Display**
Fresh Sliced Fruit and Seasonal Berries with Spiced Honey Yogurt Dip

2 Course Plated Dinner *

The Cost of the Dinner is Added onto the Package Price
Choice of 1 Salad & 1 Entrée for all Guests

Cutting & Serving of Wedding Cake

Champagne Toast for All Guests

4 Hour Deluxe Branded Bar

Bar will Close during Dinner

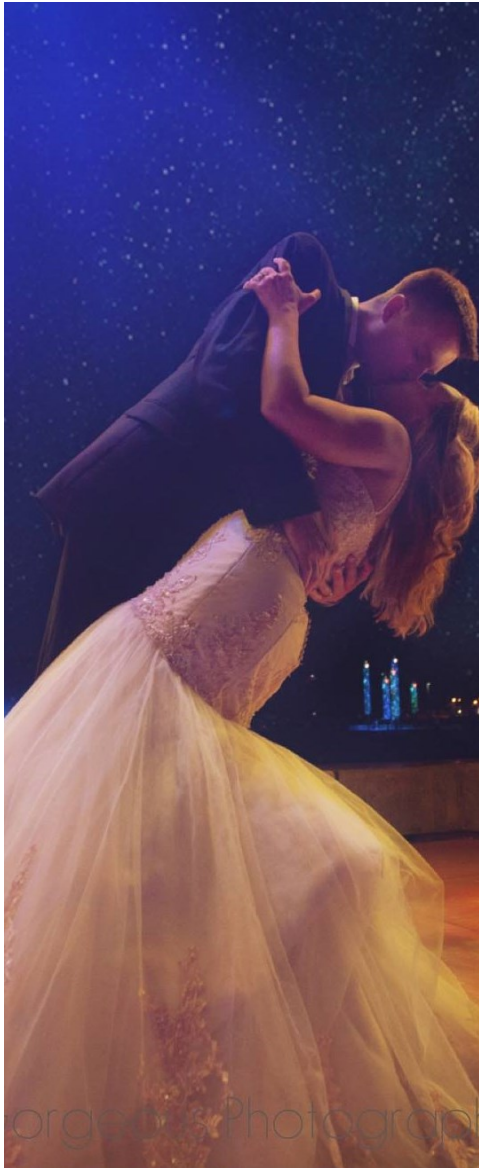
- **Deluxe Branded Liquor**
Svedka Vodka, Gilbey's Gin, Bacardi Light Rum, Jose Quervo Gold Tequila, Dewar's White Label, Jim Beam, Seagram's 7, Amaretto, Peach Schnapps, Triple Sec
- **Domestic Bottled Beer**
Mixture of Full & Light Beers
- **Deluxe Vineyard Wines**
White Zinfandel, Chardonnay, & Merlot
- **Soft Drinks, Bottled Water, Mixes & Juice**
Pepsi Cola Family of Soft Drinks

\$41.95 per person

Added to the Cost of your Entrée

20% Service Charge and
7% Sales Tax is not included in this price

*buffets options are available



The Gold Package

Classic Standard Linen Package

Floor Length Table Linens in a wide variety of colors
Choose up to 10 different colors

Cloth Napkins in a Variety of Color

Spandex Chair Covers & Sashes

Sashes are available in a variety of colors

Butler Passed Hors d'Oeuvres for Cocktail Hour

Choice of 4 (Hot/Cold or Mix) from list below

- **Hot Hors d'Oeuvres**
 - Beef Satay with Ginger Glaze
 - Grilled Tequila Lime Shrimp
 - Ratatouille Stuffed Mushroom Caps
 - Mini Brie and Apple Popovers
 - Parmesan Risotto Croquettes
 - Fig & Gorgonzola in Puff Pastry
 - Lump Crab Cake with Citrus-Chili Aioli
 - Vegetable Spring Rolls with Sweet Chili Sauce
- **Cold Hors d'Oeuvres**
 - Mini Vol-au-Vents with Herb Boursin Cheese
 - Crab Salad in Petite Endive Cup
 - Vegetable Ceviche on Toasted Crostini
 - Spicy Black Bean Hummus on Cucumber Rounds
 - Flame Grilled Shrimp Skews with Cocktail Sauce
 - Mini Caprese Skewers with Balsamic Drizzle
 - Prosciutto & Basil Wrapped Cantaloupe Skewer
 - Smoked Salmon on Rye, Dill Cream Cheese

2 Course Plated Dinner *

The Cost of the Dinner is Added onto the Package Price
Select one Salad and up to Two Entrées for your Guests

Cutting & Serving of Wedding Cake

Champagne Toast for All Guests

4 Hour Premium Branded Bar

Bar will Close during Dinner

- **Premium Branded Liquor**
Absolut Vodka, Tanqueray Gin, Captain Morgan's Rum, Bacardi Light Rum, 1800 Especial Tequila, Johnny Walker Red Scotch, Jack Daniels, Seagram's VO, Hennessy VS Cognac, Peach Schnapps,
- **Domestic, Import, & Craft Bottled Beer**
Mixture of Full & Light Beers
- **Premium Vineyard Wines**
Chardonnay, Pinot Grigio, White Zinfandel, Pinot Noir, Cabernet, and Malbec
- **Soft Drinks, Bottled Water, Mixes & Juice**
Pepsi Cola Family of Soft Drinks

\$56.95 per person

Added to the Cost of your Entrée

20% Service Charge and
7% Sales Tax is not included in this price

*buffets options are available



The Platinum Package

Shantung Linen Package

Floor Length Table Linens in a wide variety of colors
Choose up to 10 different colors

Lamour Napkins in a Varsity of Color

Chiavari Chairs

Gold, Silver or Mahogany

1 Station and 4 Butler Pass Hors d' Oeuvres for Cocktail Hour

Choice of 4 Butler Passed (Hot/Cold or Mix)

- Hot Hors d' Oeuvres
 - Beef Satay with Ginger Glaze
 - Grilled Tequila Lime Shrimp
 - Ratatouille Stuffed Mushroom Caps
 - Mini Brie and Apple Popovers
 - Parmesan Risotto Croquettes
 - Fig & Gorgonzola in Puff Pastry
 - Lump Crab Cake with Citrus-Chili Aioli
 - Vegetable Spring Rolls with Sweet Chili Sauce
- Cold Hors d' Oeuvres
 - Mini Vol-au-Vents with Herb Boursin Cheese
 - Crab Salad in Petite Endive Cup
 - Vegetable Ceviche on Toasted Crostini
 - Spicy Black Bean Hummus on Cucumber Rounds
 - Flame Grilled Shrimp Skews with Cocktail Sauce
 - Mini Caprese Skewers with Balsamic Drizzle
 - Prosciutto & Basil Wrapped Cantaloupe Skewer
 - Smoked Salmon on Rye, Dill Cream Cheese

Stationed Hors d' Oeuvre

Choice of 1 Station from list below

- Fresh Vegetable Crudit 
 - Crispy Seasonal Vegetables, Cherry Tomatoes, and Roasted Mushrooms with Green Olive Tapenade & Creamy Herb Dipping Sauce
- Artisan Cheese Display
 - Selection of Everyday Favorites and Artisan Quality Cheeses with Nuts, Dried Fruits, Toasted Baguette and Crackers
- Seasonal Fresh Fruit Display
 - Fresh Sliced Fruit and Seasonal Berries with Spiced Honey Yogurt Dip

2 Course Plated Dinner *

The Cost of the Dinner is Added onto the Package Price
Select one Salad and up to Three Entr es for your Guests

Cutting & Serving of Wedding Cake

Champagne Toast for All Guests

Continue on next page

*buffets options are available



The Platinum Package

Plated Dinner Package

4 Hour Premium Branded Bar

Bar will Close during Dinner

- Premium Branded Liquor
Absolut Vodka, Tanqueray Gin, Captain Morgan's Rum, Bacardi Light Rum, 1800 Especial Tequila, Johnny Walker Red Scotch, Jack Daniels, Seagram's VO, Hennessey VS Cognac, Peach Schnapps,
- Domestic, Import, & Craft Bottled Beer
Mixture of Full & Light Beers
- Premium Vineyard Wines
Chardonnay, Pinot Grigio, White Zinfandel, Pinot Noir, Cabernet, and Malbec
- Soft Drinks, Bottled Water, Mixes & Juice
Pepsi Cola Family of Soft Drinks

Wine Service with Dinner

Wine will be offered and poured to your guests during salad and entrée courses.

Select one white and one red wine from list below:

White: Chardonnay, Pinot Grigio, Sauvignon Blanc

Red: Merlot, Pinot Noir, Cabernet Sauvignon

Late Night Coffee Station

Regular & Decaffeinated 100% Columbian Coffee
Whipped Cream, Chocolate Shavings, Brown & White
Sugar Cubes, Vanilla & Hazelnut Flavored Coffee
Creamers, Hot Water with Herbal Tea Assortment

\$79.95 per person

Added to the Cost of your Entrée

20% Service Charge and

7% Sales Tax is not included in this price







Plated Dinner Options

All Plated Dinner Entrées include, Chef's Choice Seasonal Vegetable, Warm Artisan Breads with Butter, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas

Salad Options

Choose 1 from the list below for all your guests

Century Center House

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

Chopped Baby Spinach & Kale

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

Arugula & Shaved Radish

Tomato Wedges, Cucumbers, and Crispy Pancetta dressed with Smokey Bacon Catalina

European Field Greens

Honey Roasted Pecans, Cherry Tomatoes, Carrots Strips and Herbed Croutons with Lemon Vinaigrette

Carrot & Jicama

Crisp Field Greens and Mesclun Mix with Julienne Carrots, Jicama, Cucumbers, Sweet Peppers and Tomatoes, with Romano Herb Vinaigrette

Classic Caesar

Romaine Lettuce, Shaved Parmesan, Homemade Garlic Croutons with Creamy Caesar Dressing

Entrée Options

Herb Marinated Chicken	\$26.95
Herb Marinated Breast of Chicken topped Black Pepper Demi. Accompanied with Creamy Risotto	
Chicken Roulade	\$28.95
Flattened Breast of Chicken Rolled with Roasted Red Peppers, Spinach, Smoked Mozzarella Cheese, topped with Chardonnay Sauce. Accompanied with Oven Roasted Red Potatoes	
Ginger Pork Chop	\$28.95
Ginger Brined Boneless Pork Loin Chop topped with Apple Gastrique. Accompanied with Whipped Sweet Potatoes	
Pork Medallions	\$31.95
Medallions of Grilled Pork Tenderloin garnished with Stone Fruit Compote. Accompanied with Chipotle Whipped Yukon Gold Potatoes.	
Atlantic Salmon	\$32.95
Grilled Salmon marinated with rosemary and lemon. Accompanied with Wild Rice Pilaf	
Filet of Beef	\$41.95
Grilled USDA Prime Filet of Beef with merlot thyme jus. Accompanied with Buttermilk Mashed Potatoes.	
Beef Medallions	\$43.95
Grilled Chili Lime Marinated Beef Medallions with Wild Mushroom Sauce. Accompanied with Roasted Fingerling Potatoes	
Baked Quinoa Ratatouille	\$26.95
Vegetarian Balsamic Red Onions, Zucchini, Eggplant, Tomatoes, Roasted Red Pepper Coulis and Balsamic Reduction	



Plated Dinner Options

All Plated Dinner Entrées include, Chef's Choice Seasonal Vegetable, Warm Artisan Breads with Butter, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas

Duet Entrée Options

Grilled Filet & Chicken \$45.95

Grilled Petite Filet paired with Seared Breast of Chicken, Red Wine Demi-Glace and Tomato Chutney. Accompanied with Boursin Mashed Potatoes

Filet & Salmon \$47.95

Grilled Petite Filet Paired with Seared Salmon Topped with Roasted Red Pepper Crème, Demi-Glace. Accompanied with Goat Cheese Potato Au Gratin

Notes:

Children's Dinner Options

Guests 12 and under

Chicken Fingers & Fries \$14.95

Applesauce will be given instead of Salad Savory Chicken Fingers accompanied with French Fries and Chef's Choice Vegetable

Dog 'N' Mac \$14.95

Applesauce will be given instead of Salad 100% all Beef Hot Dog accompanied with Cheesy Macaroni & Cheese & Chef's Choice Vegetable.

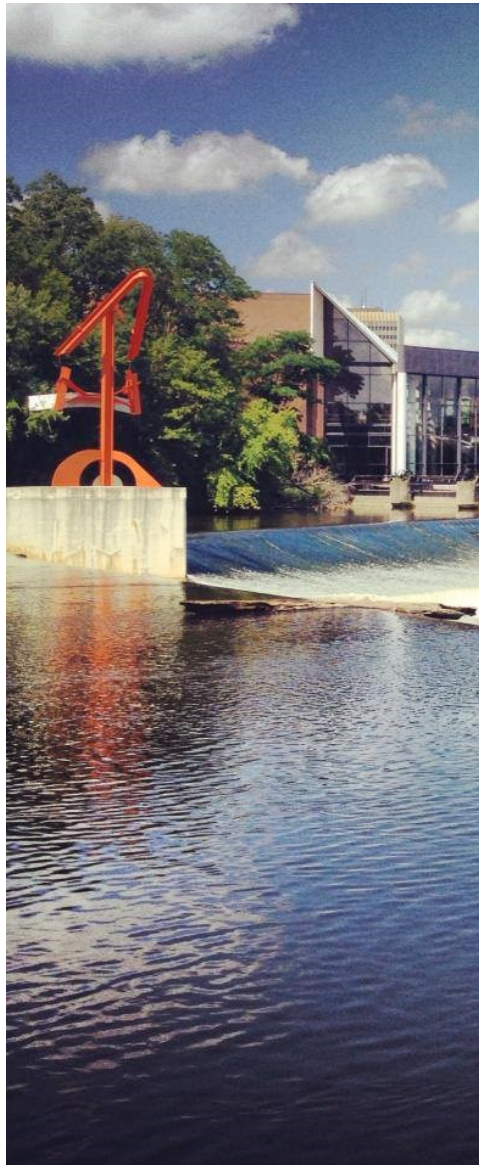
Platted Dinner Additions

Add a Soup Course \$6.95

Your Catering Manager will advise you on our Soup offerings.

Add a Intermezzo Course \$5.95

Choice of Lemon, Raspberry, or Mango Sorbet



Buffet Dinner Options

All Dinner Buffets Include Warm Artisan Breads with Butter, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas and are based on 60 Minutes of Continuous Service.

The Silver Hawk \$37.95 **Notes:**

Mixed Green Salad with Fresh Seasonal Berries, Goat Cheese, Candied Pecans, & Assorted Salad Dressings. Classic Caprese Salad with Tomatoes, Sliced Mozzarella, Fresh Basil, Balsamic Drizzle
Roasted Salmon with Sweet Soy Glaze
Herb & Garlic Marinated Flank with Merlot Mushroom Sauce
Paprika and Thyme Dusted Roasted Potatoes
Seasonal Steamed Vegetables

The President \$42.95

Caesar Salad with Shaved Parmesan, Garlic Croutons, Tossed in Caesar Dressing
Chilled Cavatappi Pasta Salad with Carrots, Onion, and Scallions
Sliced Prime Rib of Beef with Au jus & Creamy Horseradish Sauce
Chicken Marsala with Forest Mushrooms and Marsala Wine Sauce
Lemon Basil Fingerling Potatoes
Steamed Seasonal Vegetables

Buffet Dinner Additions

Add a Carving Station *

Citrus Brined Pork Loin \$12.00

Chipotle Glaze & Chimichurri Sauce

Peppercorned Beef Tenderloin \$15.00

Whole Grain Mustard and Creamy Horseradish

*A \$125 Attendant Fee Applies for each Carving Station.



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 will be permitted to be brought into the facilities by the patron or any of the patron's guests or invitees.

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

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 20% administrative fees or sales tax unless otherwise noted. A 20% administrative fee will apply to all food, beverage and labor charges. Current state and local taxes will apply to all food, beverage and equipment rentals.

**Prices are subject to change without notice; guaranteed prices will be 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.

SAVOR...South Bend at Century Center

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. Please note alcoholic beverages and service are regulated by the Indiana Alcohol and Beverage Commission. As licensee, SAVOR...South Bend is responsible for the administration of these regulations:

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

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. Payment can be made in cash, certified check, or credit card.



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120 South St. Joseph Street | South Bend, IN
574-235-9711 | www.CenturyCenter.org

An  Managed Facility