

Wedding Packages



BRIDGEPORT
CONFERENCE CENTER
AT CHARLES POINTE

304-808-3000 • BRIDGEPORTCONFERENCE.COM







Congratulations!

Celebrate this special moment – you’re engaged! What an exciting time for you and your families. Now the fun of planning your wedding begins! The day you say “I do” should be everything you’ve ever dreamed. From table linens to tea roses, sashes to signature cocktails, a lot of decisions go into creating your perfect wedding day. When you choose Bridgeport Conference Center as your wedding destination, you’ll also be choosing a team excited to take this journey with you.

Tucked away in a quiet corner of Charles Pointe overlooking the Allegheny Mountains, Bridgeport Conference Center is right off I-79 and easily accessed by guests coming from all directions. Our indoor and outdoor spaces can accommodate the bridal shower, the wedding reception and everything in between.

Don’t worry about your guests! With over 500 hotel rooms and dozens of dining and shopping venues within a few miles, they will enjoy their entire time here.

You can take a tour of our property and learn more online at BridgeportConference.com, but we want to meet and congratulate you personally! Call us today to arrange a property tour, schedule a tasting and discuss these customizable packages.

304-808-3000



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Packages

Each package includes:

- Rental of our full ballroom (*parties of 95 or fewer will require a half ballroom*)
 - A choice of meal selections (buffet or plated)
 - Optional 4-hour bar service
 - Audio-visual capabilities
 - Decoration of full event on day of (*client to provide decorations*)
 - Parquet dance floor
- House linens, cake cutting and serving, gold or silver charger plates and all dishware (*rental items available*)

Your signature wedding colors will be complemented by:

- Your choice of available napkin color and fold
- Our mirror tiles and tea light centerpieces

Each couple receives a complimentary hotel room at the WINGATE BY WYNDHAM on the night of the reception.

Food tastings are available by appointment. Please contact your coordinator for details.

For plated meals, the options are a little more formal than a buffet. We'd like to help you understand what some of the inside language means!

CHOICE PLATE

You select two entrees and give your guests a choice. You keep track of how many of each and report to us at least 72 hours before the reception. We also need to know which guests are getting which choice for dinner service. This can easily be denoted with an escort or place card.

Pro Tip: Make sure to add a plate selection portion to your invitation when doing a choice plate. Leave lines for each guest to list what they would like.

SINGLE PLATE

You select one entree and serve it to everyone.

DUAL PLATE

You choose two entrees to make the combination of your choice and serve your guests one plate.

A 7% sales tax & 20% service charge apply to all purchases. Prices are valid through December 2020. Due to rising food costs, prices are subject to increase, though never more than 6% from the time you book your event until the day of your event.

Endearing Package

The Endearing Package includes:

- 4 hours of reception time
- Your choice of available napkin colors and folds
 - Chair covers and sashes
 - House linens
- Mirror tiles and tea light candles
 - Parquet dance floor
- Cake cutting and serving
- Champagne or sparkling cider toast for all guests

No Bar
\$45
per person

Children 10
& Under
\$22
per person

Beer & Wine Bar
\$65
per person

Level 1 Bar
\$70
per person

Level 2 Bar
\$75
per person

Level 3 Bar
\$80
per person

A 7% sales tax & 20% service charge apply to all purchases.
Prices are valid through December 2020. Due to rising food costs, prices are subject to increase,
though never more than 6% from the time you book your event until the day of your event.

Endearing Package

Hors d'Oeuvres

Imported and Domestic Cheese Display

Boursin, Smoked Gouda, Smoked Cheddar, Blue Cheese, Assorted Nuts with Crackers, Crostinis, Dried Fruit and Berries

Assorted Fresh Fruit Display

Seasonal Melon and Berry Display with Honey Lime Yogurt Dipping Sauce



"Our experience with Bridgeport Conference Center for our wedding was absolutely phenomenal!!! I cannot say enough good things and how pleased we were. They have an incredible and friendly staff; Caroline Adams was especially helpful with coordinating every detail of the reception. So many people from our reception commented on how nice the staff was, how the food was delicious and perfectly cooked, and how beautiful they made our special day! No detail goes unnoticed and they are always touching base and so great at helping brides stay organized! I would highly recommend any bride getting married in the area to book with them!"

Katie Minton – Bride

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Endearing Package

**Includes Full Beverage Service with Water, Tea, Soda, Regular and Decaffeinated Coffee
Warm Rolls and Butter**

Dinner Buffet

Field Greens Salad

Mixed Greens, Roma Tomatoes,
Ripe Olives, English Cucumber, House Made Italian
Vinaigrette and Buttermilk Ranch Dressing

Entrées

Choice of ONE Entrée

(Additional Entrée Available at \$6 per Guest)

Grilled Marinated Chicken Breast, Natural Jus

Oven Roasted Turkey Breast, Cranberry Jus

Slow Cooked Roast Beef, Caramelized Onion Jus

Italian Meatballs, Marinara Sauce

Side Dishes

Choice of TWO Side Dishes

(Additional Side Dishes Available at \$3 per Guest)

Steamed Broccoli, Cauliflower and Carrots

Country Style Green Beans with Bacon and Onions

Zucchini and Squash Medley

Garlic and Herb Roasted Potatoes

Buttermilk Mashed Potatoes, Brown Gravy

Penne Pasta, Plum Tomato Sauce

Plated Dinner

*Make Any Plate a Dual Plate for \$6 More per Guest
Depending on Entrée Selection*

Field Greens Salad

Mixed Greens, Roma Tomatoes,
Ripe Olives, English Cucumber, House Made Italian
Vinaigrette and Buttermilk Ranch Dressing

Entrées

Choice of ONE Entrée

Grilled Top Sirloin, Bourbon Shallot Demi

Grilled Marinated Chicken Breast, Natural Jus

Oven Roasted Turkey Breast, Cranberry Jus

Italian Meatballs, Marinara Sauce

Side Dishes

Choice of TWO Side Dishes

(Additional Side Dishes Available at \$3 per Guest)

Steamed Broccoli, Cauliflower and Carrots

Country Style Green Beans with Bacon and Onions

Zucchini and Squash Medley

Garlic and Herb Roasted Potatoes

Buttermilk Mashed Potatoes, Brown Gravy

Penne Pasta, Plum Tomato Sauce

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Eternal Package

The Eternal Package includes:

- 4 hours of reception time
- Your choice of available napkin colors and folds
 - Chair covers and sashes
 - House linens
- Mirror tiles and tea light candles
 - Parquet dance floor
- Elegant ceiling treatment with lights
- Cake cutting and serving
- Champagne or sparkling cider toast for all guests

No Bar
\$65
per person

Children 10
& Under
\$32
per person

Beer & Wine Bar
\$85
per person

Level 1 Bar
\$90
per person

Level 2 Bar
\$95
per person

Level 3 Bar
\$100
per person

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Eternal Package

Hors d'Oeuvres

Imported and Domestic Cheese Display

Assorted Fresh Fruit Display

PLUS Choice of ONE Hors d'Oeuvres

COLD

Tomato and Cucumber Salad in Phyllo

Grilled Chicken and Roma Tomato Bruschetta

Prosciutto Wrapped Melon

HOT

Italian Cocktail Meatballs

Vegetable Potstickers with Sauce Ponzu

Parmesan Soufflé Red Bliss Potatoes



"The feedback we have received from our guests has been extremely positive – from the cleanliness of the facility, taste of the meal, to the friendliness and promptness of the food and beverage service staff. All staff members were more than willing to work with our requests as the planning process unfolded.

We could not have chosen a better location for our reception!"

Jennifer Parsons – Mother of the Bride

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Eternal Package

**Includes Full Beverage Service with Water, Tea, Soda, Regular and Decaffeinated Coffee
Warm Rolls and Butter**

Dinner Buffet

Field Greens Salad

Mixed Greens, Roma Tomatoes, Ripe Olives,
English Cucumber, House Made Italian Vinaigrette and
Buttermilk Ranch Dressing

Entrées

Choice of TWO Entrées

(Additional Entrée Available at \$6 per Guest)

Grilled Chicken Breat, Natural Jus

Oven Roasted Breast of Turkey, Herb Poultry Jus

Maple Glazed Baked Ham, Pineapple Apricot Chutney

Roast Loin of Pork, Kiln Dried Cherry Barbeque Sauce

Braised Beef Tenderloin Tips, Button Mushrooms and Pearl Onions

Slow Cooked Pot Roast of Beef, Caramelized Onion Jus

Grilled Fillets of Atlantic Salmon, Sauce Mornay

Side Dishes

Choice of TWO Side Dishes

(Additional Side Dishes Available at \$3 per Guest)

Buttermilk Mashed Potatoes, Gravy on Side

Garlic and Herb Roasted New Potatoes

Chili Orzo Rice Pilaf

Country Style Green Beans with Bacon and Onions

Zucchini and Squash Medley

Steamed Rainbow Carrots and Snap Peas

Broccoli and Cauliflower Casserole

Baked Ziti Pasta, Provolone and
Ricotta Cheese, Marinara Sauce

Plated Dinner

*Make Any Plate a Dual Plate for \$6 More per Guest
Depending on Entrée Selection*

Salad Choice of ONE Salad

Field Greens Salad

Mixed Greens, Roma Tomatoes, Ripe Olives, English
Cucumber, Choice of Homemade Ranch
or Italian Dressings

Caesar Salad

Romaine Lettuce, Ripe Olives, Herb Croutons,
Shaved Parmesan Cheese, Classic Caesar Dressing

Entrées

Choice of ONE Entrée

Taste of Italy

Cheese Manicotti, Meatballs and Romano Cheese

Pan Seared Atlantic Salmon Mornay Sauce

Stuffed Chicken Breast
Smoked Mozzarella, Baby Spinach
and Prosciutto Ham

Grilled Top Sirloin Bourbon Shallot Demi

Side Dishes

Choice of TWO Side Dishes

(Additional Side Dishes Available at \$3 per Guest)

Buttermilk Mashed Potatoes, Gravy on Side

Garlic and Herb Roasted New Potatoes

Chili Orzo Rice Pilaf

Country Style Green Beans with Bacon and Onions

Zucchini and Squash Medley

Steamed Rainbow Carrots and Snap Peas

Broccoli and Cauliflower Casserole

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Elegant Package

The Elegant Package includes:

- 4 hours of reception time
- Your choice of available napkin colors and folds
 - Chair covers and sashes
Substitute Chiavari chairs for \$6 more
 - House linens
 - Mirror tiles and tea light candles
 - Parquet dance floor
- Elegant ceiling treatment with lights
- Cake cutting and serving
- Champagne or sparkling cider toast for all guests

No Bar
\$75
per person

Children 10
& Under
\$35
per person

Beer & Wine Bar
\$95
per person

Level 1 Bar
\$100
per person

Level 2 Bar
\$105
per person

Level 3 Bar
\$110
per person

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Elegant Package

Hors d'Oeuvres

Imported and Domestic Cheese Display

Assorted Fresh Fruit Display

PLUS Choice of TWO Hors d'Oeuvres

COLD

Grilled Steak and Arugula Bruschetta
Olive Tapenade, Red Pepper Hummus on Crostini
Lump Crab in Phyllo with Old Bay Aioli
Grilled Chicken and Roma Tomato Bruschetta
Grilled Artichoke Bruschetta with Chevre
Sage Shortbread with Chevre, Prosciutto and Cranberry
Spicy Tuna Roll with Pickled Ginger and Wasabi
Belgian Endive with Boursin and Walnuts
Prosciutto Wrapped Melon
Polenta Parmesan Cracker with Boursin and Tomato
Tomato and Cucumber Salad in Phyllo



HOT

Parmesan Soufflé Red Bliss Potatoes
Chicken Satays, Sweet Chili Lime Dipping Sauce
Sausage Stuffed Mushroom Caps, Garlic Parmesan Aioli
Virginia Ham, Onion and Chevre Cheese Tartlets
Wild Mushroom Ragout in Crispy Phyllo
Italian Cocktail Meatballs
Vegetable Potstickers with Sauce Ponzu
Santa Fe Chicken Egg Rolls



"Everything was perfect! The minute I left BCC after dropping things off for the reception, I felt all this weight lifted off my shoulders. I actually went home and took a nap. I started enjoying things from that point on. It felt great!"

John Fernandez – Father of the Bride

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though never more than 6% from the time you book your event until the day of your event.*

Elegant Package

**Includes Full Beverage Service with Water, Tea, Soda, Regular and Decaffeinated Coffee
Warm Rolls and Butter**

Dinner Buffet

Field Greens Salad

Mixed Greens, Roma Tomatoes, Ripe Olives,
English Cucumber, House Made Italian Vinaigrette
and Buttermilk Ranch Dressing

Entrées

Choice of TWO Entrées

(Additional Entrée Available at \$6 per Guest)

Chicken Picatta, Lemon Caper Jus
Oven Roasted Breast of Turkey, Herb Poultry Jus
Maple Glazed Baked Ham, Pineapple Apricot Chutney
Roast Loin of Pork, Kiln Dried Cherry Barbeque Sauce
Braised Beef Tenderloin Tips, Button Mushrooms and Pearl
Onions
Slow Cooked Pot Roast of Beef, Caramelized Onion Jus
Grilled Fillets of Atlantic Salmon, Sauce Mornay

Chef Attended Stations

Choice of ONE Station

Chef Carved Sirloin of Beef, Sauce Bordelaise
Honey Roasted Ham, Mustards and Soft Rolls
Maple Glazed Turkey Breast, Cranberry Jus
Pasta Sauté Station

\$75 Chef Fee per Station per Chef

Side Dishes

Choice of TWO Side Dishes

(Additional Side Dishes Available at \$3 per Guest)

Buttermilk Mashed Potatoes, Gravy on Side
Garlic and Herb Roasted New Potatoes
Chili Orzo Rice Pilaf
Country Style Green Beans with Bacon and Onions
Zucchini and Squash Medley
Steamed Rainbow Carrots and Snap Peas
Broccoli and Cauliflower Casserole
Baked Ziti Pasta, Provolone and Ricotta Cheese, Marinara Sauce

Plated Dinner

*Make Any Plate a Dual Plate for \$6 More per Guest
Depending on Entree Selection*

Salad

Choice of ONE Salad

Field Greens Salad

Mixed Greens, Roma Tomatoes, Ripe Olives, English
Cucumber, Choice of House Made Dressings

Caesar Salad

Romaine Lettuce, Ripe Olives, Herb Croutons,
Shaved Parmesan Cheese, Classic Caesar Dressing

Entrées

Choice of ONE Entrée

Taste of Italy

Cheese Manicotti, Meatballs and Romano Cheese

Pan Seared Atlantic Salmon

Mornay Sauce

Stuffed Chicken Breast

Smoked Mozzarella, Baby Spinach and Prosciutto Ham

Grilled Top Sirloin

Bourbon Shallot Demi

Side Dishes

Choice of TWO Side Dishes

(Additional Side Dishes Available at \$3 per Guest)

Buttermilk Mashed Potatoes, Gravy on Side
Garlic and Herb Roasted New Potatoes
Chili Orzo Rice Pilaf
Country Style Green Beans with Bacon and Onions
Zucchini and Squash Medley
Steamed Rainbow Carrots and Snap Peas
Broccoli and Cauliflower Casserole

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though never more than 6% from the time you book your event until the day of your event.*

Enchanting Package

The Enchanting Package includes:

- 5 hours of reception time
- Your choice of available napkin colors and folds
 - Chiavari chairs
 - Specialty floor length linens
 - Mirror tiles and tea light candles
 - Parquet dance floor
 - Elegant ceiling treatment with lights
 - Cake cutting and serving
- Champagne or sparkling cider toast for all guests
- Butler passed hors d'oeuvres (*Service charges may apply*)

No Bar

\$110
per person

Children 10
& Under

\$55
per person

Beer & Wine Bar

\$130
per person

Level 1 Bar

\$135
per person

Level 2 Bar

\$140
per person

Level 3 Bar

\$145
per person

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Enchanting Package

Hors d'Oeuvres

Imported and Domestic Cheese Display
Assorted Fresh Fruit Display
PLUS Choice of THREE Hors d'Oeuvres

COLD

Vegetable Display
Antipasto Display
Beef and Bleu Crostini
Polenta Parmesan Cracker with Boursin and Tomato
Tomato and Cucumber Salad in Phyllo
Chilled Jumbo Shrimp with Cocktail Sauce
Grilled Steak and Arugula Bruschetta
Olive Tapenade, Red Pepper Hummus on Crostini
Lump Crab in Phyllo with Old Bay Aioli
Grilled Chicken and Roma Tomato Bruschetta
Grilled Artichoke Bruschetta with Chevre
Spicy Tuna Roll with Pickled Ginger and Wasabi
Prosciutto Wrapped Melon
Hand Rolled Assorted Sushi Display

HOT

Miniature Crab Cakes with Sauce Remoulade
Grilled Chicken Quesadillas with Sour Cream and Salsa
Parmesan Soufflé Red Bliss Potatoes
Chicken Satays, Sweet Chili Lime Dipping Sauce
Italian Cocktail Meatballs
Sausage Stuffed Mushroom Caps, Garlic Parmesan Aioli
Boursin Cheese Stuffed Mushrooms
Pulled Pork and Pickle Sliders
Virginia Ham, Onion and Chevre Cheese Tartlets
Vegetable Potstickers with Sauce Ponzu
Scallops Wrapped in Applewood Smoked Bacon
Santa Fe Chicken Egg Rolls
Miniature Pepperoni Rolls
Spanakopita
Italian Sausage and Peppers
Spinach Dip
Hot Blue Crab Dip
Buffalo Chicken Bites
Roasted Parmesan Zucchini



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Enchanting Package

**Includes Full Beverage Service with Water, Tea, Soda, Regular and Decaffeinated Coffee
Warm Rolls and Butter**

Dinner Buffet

Field Greens Salad

Mixed Greens, Roma Tomatoes, Ripe Olives, English Cucumber,
House Made Italian Vinaigrette and
Buttermilk Ranch Dressing

Entrées

Choice of TWO Entrées

(Additional Entrée Available at \$6 per Guest)

Basil and Garlic Marinated Chicken Breast,
Roasted Tomato Cream
Southern Style Fried Chicken, White Country Gravy
Hand Rolled Meatballs and Marinara
Garlic and Fennel Cured Loin of Pork, Plum Tomato Fresca
Grilled Fillets of Atlantic Salmon, Basil Cream Sauce
Pasta Primavera with Parmesan Cheese

Chef Attended Stations

Choice of ONE Station

Chef Carved Prime Rib, Au Jus, Horseradish Cream
Chef Carved Sirloin of Beef, Sauce Bordelaise
Honey Roasted Ham, Mustards and Soft Rolls
Maple Glazed Turkey Breast, Cranberry Jus
Pasta Sauté Station

\$75 Chef Fee Per Station Per Chef

Side Dishes

Choice of TWO Side Dishes

(Additional Side Dishes Available at \$3 per Guest)

Buttermilk Mashed Potatoes, Gravy On Side
Garlic and Herb Roasted New Potatoes
Chili Orzo Rice Pilaf
Country Style Green Beans with Bacon and Onions
Zucchini and Squash Medley
Steamed Rainbow Carrots and Snap Peas
Broccoli and Cauliflower Casserole
Baked Ziti Pasta, Provolone and Ricotta Cheese, Marinara Sauce

Plated Dinner

*Make Any Plate a Dual Plate for \$6 More per Guest
Depending on Entree Selection*

Salad

Choice of ONE Salad

Field Greens Salad

Mixed Greens, Roma Tomatoes, Ripe Olives,
English Cucumber, Choice of House Made Dressings

Caesar Salad

Romaine Lettuce, Ripe Olives, Herb Croutons,
Shaved Parmesan Cheese, Classic Caesar Dressing

Baby Spinach Salad

Sliced Almonds, Golden Raisins, Red Bell Peppers,
Mandarin Oranges, Ginger Soy Vinaigrette

Entrées

Choice of ONE Entrée

6 oz. Filet Mignon, Merlot Demi Glaze
(Upgrade to 8 oz. Filet for \$7 More per Guest)

Maple Glazed Pork Tenderloin, Apple Brandy Jus

Stuffed Chicken Breast, Smoked Mozzarella,
Baby Spinach and Prosciutto Ham

Atlantic Salmon, Mornay Sauce

Side Dishes

Choice of TWO Side Dishes

(Additional Side Dishes Available at \$3 per Guest)

Buttermilk Mashed Potatoes, Gravy On Side
Garlic and Herb Roasted New Potatoes
Chili Orzo Rice Pilaf
Country Style Green Beans with Bacon and Onions
Zucchini and Squash Medley
Steamed Rainbow Carrots and Snap Peas
Broccoli and Cauliflower Casserole

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Intimate Weddings

Dine-Around Package Option

Your guests will truly delight in this very personal dining experience. Arranged in a dine-around style, this package includes chef-attended action stations, allowing your guests to engage with our culinary team, ask questions and make special requests. The casual setup – combined with our culinary team’s warm hospitality – will make your guests feel welcome and well-served on your special day.

The Intimate Weddings package includes:

- Décor and set up
- House linens (black, white or ivory)
- Mirror tiles and tea light candles
- Parquet dance floor
- Head table, cake table and registration area setup
- Audio/visual setup
- Cake cutting and serving
- Champagne or sparkling cider toast for all guests

Reception Displays and Hors d’Oeuvres

Choice of TWO

Fresh Vegetable Crudités

Broccoli, Cauliflower, Cucumbers, Baby Carrots with Peppercorn Ranch Dipping Sauce

Fresh Seasonal Fruit Display

Seasonal Melon and Berry Display with Honey Lime Yogurt Dipping Sauce

Imported and Domestic Cheese Display

Boursin, Smoked Gouda, Smoked Cheddar, Blue Cheese, Assorted Nuts, Dried Fruit and Berries

Make-Your-Own-Bruschetta Station

Assorted Artisan Breads with Balsamic Vinegar Reduction, Dried Herbs, Traditional Bruschetta Toppings and Olive Oil Dipping Sauce



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Intimate Weddings

Dine-Around Package Option

Salad Station Included with Your Selected Action Station

Mixed Greens, Roma Tomatoes, Ripe Olives, English Cucumber,
House Made Italian Vinaigrette and Buttermilk Ranch Dressing

Dinner Stations

Choice of TWO

Wing Station

Baked Lemoncello and Sicilian Style Wings

BBQ, Ranch, Buffalo Dipping Sauces

Taco Station

Ground Beef or Shredded Chicken Fiesta Style

Soft Flour and Hard Shell Tortillas, Diced Tomatoes,
Chopped Iceberg Lettuce, Avocados, Shredded
Cheddar Cheese, Pico de Gallo, Sour Cream,
Guacamole, Salsa

Mexican Style Fried Rice

Loaded Baked Potato Station

Warm Baked Potatoes, Salted Skins

Shredded Cheddar Cheese, Chopped Green
Scallions, Crumbled Bacon Bits, Sour Cream

Mac 'n' Cheese Station

Bacon Bits, Shredded Cheddar Cheese,
Bread Crumbs, Green Onions, Diced Tomatoes
and Ham Chunks

Action Stations

Chef Attended Stations

Choice of ONE

Beef and Chicken Slider Station

Mini Beef and Fried Chicken Sliders
with Cheddar Cheese,
Pickles and Lettuce

Ketchup, Mustard, Mayonnaise

Pork Slider Station

Pulled Pork Sliders with Texas and Carolina Style
BBQ Sauce, Dixie Style Cole Slaw

Carving Station

Carved Roast Tenderloin of Beef with Sliced
Miniature Rolls and Gourmet Mustards

Roasted Red Potatoes

Upgrade to Prime Rib for \$6 More per Guest

Pasta Bar

Penne Pasta with House Marinara and
Creamy Alfredo Sauce

Freshly Grated Romano Cheese, Crushed Red
Pepper, Garlic Bread Sticks, Assorted Vegetables

Add Proteins for \$3 per Protein per Guest

Chicken, Steak, Shrimp, Sausage

\$75 Chef Fee per Station per Chef

A 7% sales tax & 20% service charge apply to all purchases.

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Intimate Weddings

Upgrades

These upgrades are available with our Intimate Weddings Package at an additional charge per guest.

Seafood Station

Additional \$10 per Guest

Maryland Style Crab Cakes, Remoulade
Blue Oysters in Half Shell
Jumbo Cocktail Shrimp
Mignonette and Cocktail Sauces
Fresh Horseradish
Lemons and Limes
Tabasco Sauce

Handmade Sushi Station

Additional \$8 per Guest

Hand-rolled Assorted Sushi Rolls
Soy Sauce, Soy Ginger Sauce, Wasabi

Ice Cream Sundae Station

Chef Attended

Additional \$5 per Guest

Hand-dipped Creamy Chocolate and
Vanilla Ice Cream, Chocolate Chips,
M&Ms, Chopped Peanuts,
Mini Marshmallows, Sprinkles,

Assorted Sliced Fruits and
Maraschino Cherries

Hot Fudge and
Caramel Drizzle

Whipped Topping



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Reception Stations

Substitute Any Hors D'oeuvres Package Option for a Display Option for \$2 More per Person.

Vegetable Crudités

Raw Seasonal Vegetables, Peppercorn
Ranch Dipping Sauce
\$4 per Guest

Imported and Domestic Cheese Display

Seedless Grapes, Table Water Crackers,
Rustic Bread
\$5 per Guest

Spinach Dip

\$5 per Guest

Italian Sausage and Peppers

\$5 per Guest

Antipasto Display

Genoa Salami, Capicola, Soppressata,
Pepperoni and Prosciutto Ham, Marinated
Feta and Provolone Cheeses, Assorted
Relishes, Grilled Asparagus Spears, Marinated
Button Mushrooms
\$6 per Guest

Fruit Display

\$6 per Guest

Charcuterie Board

\$7 per Guest

Hot Blue Crab Dip

\$7 per Guest



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Hors d'Oeuvres Assortment

The following selections are available a la carte to complement your cocktail party or add to your following package. Priced by the piece, minimum of 25 pieces.

COLD

Polenta Parmesan Cracker with Boursin and Tomato	\$1.50
Tomato and Cucumber Salad in Phyllo	\$1.00
Chilled Jumbo Shrimp with Cocktail Sauce	\$2.00
Grilled Steak and Arugula Bruschetta	\$2.00
Beef and Bleu Crostini	\$1.75
Olive Tapenade, Red Pepper Hummus on Crostini	\$1.25
Lump Crab in Phyllo with Old Bay Aioli	\$2.00
Grilled Chicken and Roma Tomato Bruschetta	\$1.25
Sage Shortbread with Chevre, Prosciutto and Cranberry	\$1.75
Spicy Tuna Roll with Pickled Ginger and Wasabi	\$1.75
Prosciutto Wrapped Melon	\$1.25

HOT

Miniature Crab Cakes with Sauce Remoulade	\$2.50
Grilled Chicken Quesadillas with Sour Cream and Salsa	\$1.50
Parmesan Soufflé Red Bliss Potatoes	\$1.25
Raspberry Brie en Croute	\$3.00
Chicken Tenders with Buffalo and Honey BBQ Sauces	\$1.50
Chicken Satays, Sweet Chili Lime Dipping Sauce	\$1.50
Italian Cocktail Meatballs	\$1.00
House Made Miniature Pepperoni Rolls	\$1.25
Sausage Stuffed Mushroom Caps, Garlic Parmesan Aioli	\$1.50
Boursin Cheese Stuffed Mushrooms	\$1.50
Virginia Ham, Onions and Chevre Cheese Tartlets	\$2.00
Smoked Beef Brisket Sliders with Smoked Cheddar	\$2.25
Crispy Chicken Wings, Celery and Bleu Cheese	\$1.50
Vegetable Pot Stickers with Sauce Ponzu	\$1.25
Scallops Wrapped in Applewood Smoked Bacon	\$3.00
Pulled Pork Sliders, Apple Jicama Slaw, Peach BBQ Sauce	\$2.25
Santa Fe Chicken Egg Rolls	\$1.75
Spanakopita	\$1.50
Buffalo Chicken Bites	\$1.50
Roasted Parmesan Zucchini	\$1.50

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though never more than 6% from the time you book your event until the day of your event.*

Bar Packages

When it comes to our bar packages, there's no need to guess what you're getting. There is a setup fee of \$75 per bar for each 4 hour bar package listed below. (The number of guests determines the number of bartenders needed.) All brands are subject to change based on availability. If you require a particular brand, substitution can be arranged with your wedding coordinator, though pricing may vary. Additional host bar hours can be purchased and should be planned as part of the wedding detail meeting.

Cash, consumption and cap bars are available. Please inquire with your event coordinator.

Raise a glass to decisions made easy!

Bottled Beer and Wine by the Glass

House Wines, Domestic and Imported Beer*

\$20 per Guest

LEVEL I

House Wines
Domestic and Imported Beer
Well Brands

\$25 per Guest

LEVEL II

House Wines
Domestic and Imported Beer
Call and Well Brands

\$30 per Guest

LEVEL III

House Wines
Domestic and Imported Beer
Premium, Call and Well Brands

\$35 per Guest

*Draft beer and bottled wines must be arranged in advance. Pricing varies.

WELL BRANDS

Dewar's
Smirnoff
Beefeater Gin
Seagram's 7
Jose Cuervo Gold
Lord Calvert
Montego Bay
E&J Brandy
Jim Beam
Kahlua

CALL BRANDS

Jameson
Jose Cuervo 1800
Canadian Club
Captain Morgan
Jack Daniel's
Absolut
Tanqueray
Bacardi Superior
Johnny Walker Red
Disaronno
Bailey's Irish Cream
Malibu
Wild Turkey

PREMIUM BRANDS

Woodford Reserve
Maker's Mark
The Glenlivet 12 Year
Bacardi Gold
Crown Royal
Gentleman Jack
Grey Goose
Bombay Sapphire
Parrot Bay
Hennessy
Chambord
Grand Marnier
Patrón
Ketel One
Tito's Vodka

HOUSE WINES

Chardonnay
Cabernet Sauvignon
Merlot
White Zinfandel
Pinot Noir
Pinot Grigio
Moscato

DOMESTIC BEER

Budweiser
Bud Light
Coors Light
Michelob Ultra
Yuengling
Miller Lite

IMPORTED BEER

Heineken
Blue Moon
New Castle
Amstel Light
Corona
Samuel Adams

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Ceremonies

Couples that book their wedding reception at the Bridgeport Conference Center and are looking for an easy and affordable ceremony location may take advantage of our gorgeous grounds with an onsite ceremony. Whether you desire a beautifully bright day on the patio overlooking rolling hills or an indoor affair, ask your coordinator about your ceremony options. Here are a few points to keep in mind when considering an onsite ceremony.

- Ceremony rental is available for your wedding at \$250, lasting up to one hour.
- Classic white resin chairs are required for any outdoor location. There is a cost of \$8 per chair for this service.
- If you are worried about the weather, no worries. Your event coordinator will be sure to have an indoor back-up plan available. Ceremony tents are also available for rental. Keep in mind, rain delays aren't just for baseball games – for every time lightning strikes, your ceremony will be postponed 30 minutes for the safety of you and your guests.
- For patio ceremonies, we make sure the road in front of the conference center is blocked off for your convenience – that means no cars driving by during your special moments.
- Couple must provide ceremony music. If you need assistance sourcing music, we will be glad to arrange that for you. Just let us know. We can also provide you with a list of music vendors, and you can contact them directly.



Getting married somewhere else?

We host over 100 offsite catering events annually. Ask us about a consultation today!

Our catering services include:

- Menu and Event Planning
- Upscale Catering Equipment
- Professional Service Team

Tastings also are available upon request.

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Additional Amenities

Want something you don't see here? Feel free to ask us.
We take pride in accommodating your requests.



© Photograph by Mia Bella Photography

Cookie Waterfall Display
Let us provide the gourmet cookies!
\$9 per Guest



Champagne or Sparkling Cider Toast
\$3.50 per Guest



Ceiling Treatment with Lights
\$600

*Available in white or red with white lights.
Add crystal chandelier for \$150 more.*



Bridal Lounge

\$400

Lunch option provided during wedding day prep

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Additional Amenities



Chair Covers and Sashes Starting at \$6 per Guest

*Bringing your own covers?
Setup charge: \$1.50 per chair cover*



© Photograph by Mia Bella Photography

Custom Chairs

\$12 per Chiavari Chair
\$15 Chameleon Chair
\$20 Wooden Farm House Chair



Specialty Dishware Starting at \$9 per Guest

Plates, chargers, glassware and silverware



Late Night Snack Station Starting at \$6 per Guest

Mac 'n' Cheese Bar \$7 per Guest
Taco Bar \$7 per Guest
Pizza Bar \$6 per Guest
Ice Cream Station \$9 per Guest
Cascading Chocolate Fountain \$7 per Guest
S'mores Bar \$6 per Guest

Please ask coordinator about other options

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Additional Amenities

Valet Parking
\$30 per Hour

Outdoor Tenting

See coordinator for exact pricing

Stage for Bands
\$500

Floor Length and Specialty Linens

Starting at \$17.50 each

See coordinator for exact details

Gourmet Coffee Bar
Starting at \$6.75 per Guest

Added Time

\$5 per Hour/per Guest

Includes extended bar time

Sparkler Exit
\$3 per Guest



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Payment Schedule

The sales staff at BCC will work with you to make sure there are no surprises while planning for your big day. To hold your date, we require a non-refundable \$1,000 deposit. This will secure your space without pressuring you to make any other decisions right away. We'll then work with you to produce an estimated total (including sales tax and service charge) based on what package you choose. After selecting your preferred payment schedule created by your event planner (either monthly or quarterly), you will know exactly how much you are paying and when those payments are due. We welcome you to submit a larger amount for your deposit or any other payments along the way, and we'll be happy to work with you if you require multiple payment methods.

Upon booking your event	Monthly or quarterly payment plan	Final payment (3 days before event)
\$1,000 deposit	Based on estimated total	Any outstanding balance that may remain

Individual payment schedules subject to change based on the time between booking date and event date. Monthly or quarterly payment plans available.



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Wedding Guidelines

Bride: _____

MOB: _____

FOB: _____

GENERAL

Of Guests:

Ceremony / Reception / Both:

Inside / Outside / Both:

Wedding Package:

- Endearing
- Eternal
- Elegant
- Enchanting

Bridal Party Count:

Colors:

Hors d'Oeuvres:

- Passed / Stations
- Hot / Cold / Both

Meal:

- Plated / Buffet
- Children's – Buffet / Plated

Bar:

- Cash / Host / Dry
- Beer / Wine / Liquor
- Champagne Toast

Reception Tables:

- Sign in Book
- Gift Table

LINENS / TABLES / FAVORS

Linen Colors:

Table Cloths:
Black / White / Ivory / Specialty

Napkins:
Black / White / Ivory / Specialty

Fold

Chairs:

Covers & Sashes / Chiavari Chairs

Chair Cover Color:

Black / White / Ivory / Specialty
 Sash Color:

Groom: _____

MOG: _____

FOG: _____

Favors:

- On Table / Separate Table

Centerpieces:

- Mirror Tiles / Votive Holders & Tea Light Candles

Cake Table:

- Cutter & Server
- Location

Bridal Table:

- Head Table / Sweetheart Round / No Head Table
- Own Toasting Glasses
- Risers

Guest Tables:

- # of Seats Each Table
- Assigned Seating
- Place Cards

VENDORS

Entertainment:

- DJ / Band
- Name
- Contact Information

Photographer:

- Name
- Contact Information

Florist:

- Name
- Contact Information

Cake:

- Name
- Contact Information

Ceremony Site:

- Location
- Travel Time

Room Blocks:

- Microtel
- Wingate

Extras:

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