



WYNDHAM GARDEN[®]

Fresno Yosemite Airport

Wedding Menu

Wyndham Garden Fresno Airport, 5090 E. Clinton Way, Fresno, CA 93727
559-252-3611 • abell@thevictusgroup.com



Ceremony



Package Includes:

Wedding Ceremony on Beautifully Landscaped Indoor Terrace

Wedding Arch

Guest Seating (Up to 180 Guests)

Rehearsal

\$550 (Tax and Gratuity Extra)



Upgrades

Chair Covers & Sash - \$5.00 per guest

Arch Draping - \$375

Rehearsal Dinner (prices vary)
Please talk to our Event Specialist



Reception



Wedding Package Includes:

Venue Setting of Your Choice

Set-Up & Cleanup

Tables & Chairs

Choice Linens (Black, White or Ivory) Napkins

Centerpieces on Each Table

Dance Floor

Head Table

Chair Covers and Sashes

Plated Dinner of your choice

(1) Appetizer

No-Host Cash Bar

Complimentary Cake Cutting & Service

Champagne or Sparkling Cider Toast

Bridal Suite for the Bride & Groom

Discount on Guest Rooms

\$52++ Per Person

Dinner

Hors D' Oeuvre Station

(Choice of 1)

Cubed Cheese & Crackers

Vegetables & Dip

Sliced Seasonal Fresh Fruit

Chips & Salsa

Bruschetta with Balsamic Reduction

Salami Coronets

Dinner Selection

Served With Iced Water, Coffee, Iced Tea,
Freshly Baked Rolls & Butter Ball

Salad

(Choice of 1)

Garden Green Salad

Mixed Greens Topped with Tomato,
Cucumber, Shredded Carrots & Croutons
with Ranch or Vinaigrette

Traditional Caesar Salad

Romaine Lettuce, Topped with Shredded
Parmesan, Croutons with Caesar Dressing

Three Green

Three Green Mix, Mandarin Oranges and
Toasted Almonds

Alpine Salad

Tender Young Lettuce, Topped with Dried
Cranberries, Walnuts, Sliced Apples &
Bleu Cheese Crumbles

Starch

(Choice of 1)

Parmesan Oven Roasted Red Potatoes

Cheddar Cheese Mashed Potatoes

Twice Baked Potatoes

Rice Pilaf with Dried Apricots & Almonds

Scallop Potato

Traditional Rice Pilaf

Vegetables

(Choice of 1)

Chef's Choice Mixed Seasonal

Oven Roasted Broccoli

Green Beans with Scallions &

Bacon or Squash Medley



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Entrée



Beef

Roasted Prime Rib of Beef
Topped with Au Jus

Steak Roulade
Roasted Red Peppers, Spinach & Goat Cheese.
Topped with Demi Glaze

Top Sirloin
Topped with Mushroom Bordelaise

New York Steak
Topped with Compound Herbed Butter

Chicken

Chicken Piccata
Chicken Breast, Topped with Lemon,
Garlic White Wine and Capers

Chicken Cordon Blue
Wrapped in Puff Pastry, Stuffed with
Sliced Smoked Ham, Swiss Cheese.
Served with Mornay Sauce

Baked Parmesan Chicken
Chicken Breast Topped with Cream Sauce

Chicken Marsala
Chicken Breast Topped with a Marsala Wine and
Fresh Mushroom Sauce

Pork, Fish & Seafood

Grilled Salmon Filet
Topped With Lemon Cream Dill Sauce

Pan Seared Mahi Mahi
Served with a Cream Tequila Lime Sauce

Shrimp Scampi
Jumbo Prawns topped with Roma Tomato &
Fresh Basil served with Lemon Cream Sauce

Grilled Bone-In Pork Chop

Vegetarian

**Pistachio Crusted
Portabella Mushroom**

Pasta Primavera
Roasted Garlic, Fresh Herbs &
Seasonal Vegetables

Chickpea Croquettes
Served on a Bed of Arugula &
Tzatziki Sauce

**Grilled Seasonal
Vegetable Kebabs**



Cocktail Hour



Cocktail Rounds with Linen - \$18.00 per person

Choice of (2) House Wine with a Server

Red: Merlot, Cabernet, Pinot Noir

White: Chardonnay, White Zinfandel, Pinot Grigio



Choice of (1) Fruit Infused Water:

Lemon Cucumber, Strawberry Basil, Orange Kiwi



Choice of (3) Hand Passed Hors D' Oeuvre

Cold

Deviled Eggs
Cucumbers Topped with Herbed
Cream Cheese
Cheese & Fruit Skewers
Italian Skewers
Cherry Tomato, Mozzarella
Skewers Salami Coronets
Petite Finger Sandwiches
Caravan Pinwheel Sandwiches
Crostini (Parmesan Artichoke or
Tomato Basil)
Assorted Vegetables & Dip
Fresh Fruit Skewers
Shrimp Cocktail

Hot

Egg Rolls with Sweet &
Chili Dipping Sauce
Fried Artichokes
Cocktail Meatballs (BBQ or
Marinara Sauce)
Mini Sliders
Chicken Wings (BBQ, Brandied, Spicy)
Sausage Stuffed Mushroom Caps
Beef Teriyaki Skewers
Coconut Shrimp with a Spicy Apricot
Dipping Sauce
Fried Cheese Ravioli with Marinara
on the Side
Spinach Artichoke Dip on a Crostini
Bacon Brown Sugar Smoky Bites

Specialty Drinks Upgrade

Infused Lemonade Station

(Choice of 1)
Lemonade
Pink Lemonade
Limeade

Flavor Options:

Ginger
Strawberry
Rosemary
Cherry
Citrus (Lemon, Lime,
Grapefruit, Orange)

\$5.50 Per Person For (1) Hour

Mimosa Punch

(Choice of 1)
Peach
Strawberries
Mango
Orange

\$7.50 Per Person For (1) Hour

Sparkling Wine Station

(Choice of 2)
White Sparkling Wine
Pink Sparkling Wine
Apple Cider

Frozen Margarita machine

(Choice of 1)
Mango
Lemon Lime
Strawberry
Watermelon
Pina Colada

\$9.50 Per Person For (1) Hour

Fresh Fruits:

Raspberries
Blueberries
Cherries
Fresh Mint
Lime Slices

\$7.50 Per Person for (1)
Hour

Late Nite Snacks

(Choice of 1)
Potato Chips & Dip
Chips & Salsa
Popcorn
Pretzels

Cheese & Crackers
\$8.00 per person

Tacos with Salsa & Shredded Cabbage

(Choice of 1 Meat)
Asada, Grilled Chicken, Shredded Pork
\$8 Per Person For (1) Hour

Pizza

(Choice of 2)
Cheese, Pepperoni, Combo, Hawaiian
\$12.00 Per Person For (1) Hour

(Choice of 1)
Mini Corndogs
Mini Pulled Pork
Sliders
Puff Hounds

Served with French Fries
\$8.50 per person

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