



PARKWAY PLAZA

— CASPER —

RESORT • SPA • CONVENTION CENTER

WEDDING MENU





WEDDING MENU

From menu to venue, our innovative Catering Team is excited to assist you in fashioning the most personable event from every detail: menu design, room setup, up-lighting, Specialty linens and, of course, guestroom accommodations! Our Event Specialists are ready to take your vision and bring it to life with exquisite style!

The Parkway Plaza Casper offers numerous banquet rooms to choose from. Complement this with our superb cuisine, dedication to flawless execution and rich history; the Parkway Plaza Casper is the quintessential venue for a wedding to be remembered for a lifetime. We are proud to present you with the following menus, hand-crafted by our Culinary Team, incorporating both fresh and local ingredients. If you have something more personal in mind, our Culinary Team will be happy to explore conceptual menu options with you.

We also offer endless ideas for stocking your bar, such as selections from our extensive Wine List or a Signature Cocktail to tray-pass upon your guests' arrival.

We invite you to come discover Casper's most famous landmark! Contact us for a private tour. We are happy to answer your questions and supply further information; our Catering office is open five-days a week and we can be reached at 307.235.1777.

Cheers!

The Parkway Plaza Casper Catering Team



WEDDING MENU

HORS D'OEUVRES

HOT HORS D'OEUVRES

BBQ LITTLE SMOKIES

\$120.00 Per 100 Pieces

GOLDEN FRIED SHRIMP

Market Price

CHICKEN DRUMMETTES

\$125.00 Per 100 Pieces

BACON WRAPPED SCALLOPS

\$165.00 Per 100 Pieces

CRAB STUFFED MUSHROOM CAPS

\$135.00 Per 100 Pieces

SWEDISH/ BBQ OR THAI MEATBALLS

\$125.00 Per 100 Pieces

MINIATURE EGG ROLLS

\$135.00 Per 100 Pieces

BUFFALO/GARLIC/TERIYAKI CHICKEN WINGS

\$125.00 Per 100 Pieces

MINIATURE QUICHE

\$165.00 Per 100 Pieces

CHICKEN FINGERS (BUFFALO/BBQ/RANCH/NACHO CHEESE SAUCE)

\$125.00 Per 100 Pieces

MOZZARELLA FRIED CHEESE

\$115.00 Per 100 Pieces

SOUTHWEST SPRING ROLLS

\$135.00 Per 100 Pieces

CHILLED HORS D'OEUVRES

COCKTAIL SANDWICHES

(Ham Salad, Egg Salad, Tuna Salad)

\$25.00 Per Dozen

DEVILED EGGS

\$11.50 Per Dozen

STUFFED ROLLED HAM

\$10.50 Per Dozen

SALAMI CORNETS

\$11.50 Per Dozen

STUFFED CELERY

\$10.50 Per Dozen

Price per dozen; Minimum order three dozen

SNACKS

CORN & POTATO CHIPS WITH TWO DIPPING SAUCES

\$10.00 Per Person

SALTED PEANUTS

\$13.50 Per Pound

MIXED NUTS

\$17.00 Per Pound

PRETZELS

\$13.00 Per Pound

NACHO OR POTATO BAR

\$10.00 Per Person

BUILD YOUR OWN SUNDAE BAR

\$10.00 Per Person



WEDDING MENU

TRAYS, MIRRORS & PLATTERS

ASSORTED FRESH VEGETABLE & RELISH MIRROR WITH DIP

Small	25 people	\$75.00
Med	50 people	\$150.00
Large	75 people	\$225.00

ASSORTED MEAT & CHEESE MIRROR WITH CRACKERS OR ROLLS

Small	25 people	\$105.00
Med	50 people	\$175.00
Large	75 people	\$250.00

ASSORTED FRESH FRUIT & CHEESE MIRROR WITH CRACKERS

Small	25 people	\$105.00
Med	50 people	\$185.00
Large	75 people	\$265.00

ASSORTED FRESH CHEESE & CRACKER TRAY

Small	25 people	\$95.00
Med	50 people	\$150.00
Large	75 people	\$200.00

SPECIAL SELECTIONS

CARVED ROAST BARON OF BEEF

Rolls & Condiments (Per 50)
\$425.00

CARVED GLAZED HAM

Rolls & Condiments (Per 50)
\$150.00

CARVED TURKEY BREAST

Rolls & Condiments (Per 50)
\$175.00

PYRAMID OF SHRIMP

On Ice, Cocktail Sauce & Lemon (Per 50)
Market Price

CLAMS CASINO OR OYSTERS ROCKEFELLER

Minimum of 50 pieces
Market Price



WEDDING MENU

PLATED DINNER ENTREES

STARTERS

Heirloom Tomatoes Fresh Mozzarella, Balsamic Reduction, Basil Oil	\$9.00
Roasted Pork Loin Brussels Sprouts, Cauliflower Purée, Orange Shallot Emulsion	\$9.00
Herbed Ravioli Ricotta, Basil Oil, Baby Portobello Mushroom, Tomato Coulis	\$9.00
Hawaiian-Style Poke Avocado, Macadamia Nuts, Chili Pepper, Wonton Ribbons	\$9.00
Seared Scallops Truffle Mashed Potato, Lobster Vanilla Sauce	\$9.00

SOUPS

Vegetable Soup \$5.00	New England Clam Chowder \$5.00	Tomato Soup \$5.00
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SALADS

Mixed Greens Blue Cheese, Diced Apple, Cranberries, Candied Pecans, Raspberry Vinaigrette	\$5.00
Caesar, Shredded Parmesan, Focaccia Croutons	\$5.00
Iceberg Wedge	\$5.00
Greek Romaine, Cherry Tomatoes, Extra-Virgin Olive Oil, Feta, Red Onion, Olives, Cucumbers	\$5.00

ENTREES

Atlantic Salmon \$20.00	Free Range Chicken \$20.00	Seabass \$20.00
6 oz. Filet Mignon \$20.00	Sirloin \$20.00	Ribeye \$20.00
Free Range Chicken Breast & Shrimp \$20.00	Petite Filet & Chicken Breast \$20.00	Petite Filet & Atlantic Salmon \$20.00
Alternate Poultry Sauces Gluten Free: Mango Chutney, Tomato Sherry, Cilantro Vodka Cream Sauce		
Alternate Beef Sauces: Red Wine Reduction, Roasted Shallot, Mushroom Demi-Glace, Caramel Demi-Glace, Bourbon BBQ Sauce		
Eggplant Parmesan \$20.00	Herbed Ravioli \$20.00	Vegan Flat Bread \$20.00

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DESSERTS

Pineapple Upside-Cake

\$5.00 EACH

Upside-Cake

\$5.00 EACH

Seasonal Fruit Tart

\$5.00 Each

Chocolate Trilogy

\$5.00 Each

Cheesecake

\$5.00 Each

Chocolate Bomb

\$5.00 EACH

Mini French Apple Tart

\$5.00 EACH

Rocky Road Cake

\$5.00 Each

Carrot Cake

\$5.00 Each

BEVERAGES

100% FRUIT JUICES

Orange, Apple and Cranberry
\$11.00 Per Carafe

COFFEE & TEA

Freshly Brewed Regular, Decaffeinated
Coffee and Assorted Teas
\$30.00 Per Urn

HOT CHOCOLATE

Regular and Sugar Free Hot Chocolate
\$3.50 Each

SOFT DRINKS

Pepsi, Diet Pepsi, 7 Up, Squirt, Root Beer,
Diet Dr. Pepper, Dr. Pepper
\$3.00 Each

ICED TEA, LEMONADE OR FRUIT PUNCH

\$32.00 Per Urn

BOTTLED WATER

\$3.00 Each

SPARKLING MINERAL WATER

\$4.00 Each

RED BULL OR GATORADE

\$4.50 Each

CARAFE OF 2%, SKIM OR CHOCOLATE MILK

\$13.00 Per Carafe



THEME BUFFETS

NAPA BUFFETT

Pear and Blue Cheese Salad, Portobello and Caramelized Onion Soup, Mixed Baby Green Salad with Blue Cheese Crumbles, Lardons, Dried Blueberries, Honey Truffle Vinaigrette, Lemon-Garlic and Rosemary-Roasted Chicken, Truffle and Herb-Crusted Tenderloin of Beef with Merlot Reduction, Three Mushroom Tart
\$25.00 Per Person

MEXICAN BUFFET

Cheese or Beef Enchiladas, Burritos, Hard & Soft Taco Shells, Taco Meat, Cheese, Refried Beans, Red & Green Chili, Condiments, Spanish Rice, Sopapillas, Churros & Sugar Cookies
\$17.00 Per Person
Add Fajitas, Steak or Chicken
\$5.00 Per Person

FAJITA BUFFET

Choice or Combination of Beef or Chicken Fajitas Smothered in Sliced Bell Peppers and Caramelized Onions. Flour Tortillas, Pico de Gallo, Diced Tomatoes, Guacamole and Sour Cream, Jack and Cheddar Cheese, Black or Refried Beans and Spanish Rice
\$22.00 Per Person

ITALIAN BUFFET

Lasagna, Penne Noodles, Linguini Noodles, Alfredo Sauce, Marinara Sauce, Meatballs, Italian Sausage, Caesar Salad, Antipasto Salad, Garlic Bread & Italian Blend Vegetables
\$17.00 Per Person

SURF & TURF BUFFET

Carved Roast Baron of Beef, Breaded Shrimp, Seafood Creole, Lemon Peppered Cod, (2) Starches, (2) Vegetables, Assorted Salads, Rolls with Butter, Tartar Sauce, Drawn Butter & Cocktail Sauce
\$26.00 Per Person
(Upgrade to Carved Prime Rib for additional \$4.75 Per Person)

WESTERN BUFFET

BBQ Pulled Pork, Southern Fried Chicken, Baked Beans, Corn on the Cob, Oven Roasted Potatoes, Whipped Potatoes with Gravy, Coleslaw, Potato Salad & Rolls with Butter
\$20.00 Per Person

ENHANCEMENTS

Tortilla Soup
House of Classic Caesar Salad
Strawberry Shortcake
Specialty Layer Cakes
Gourmet Cheesecake
Add \$4.00 Per Person



WEDDING MENU

DINNER BUFFETS

Minimum of 50 guests required

Dinner Buffets include Tossed Salad with Assorted Dressings, Vegetable & Relish Tray and Rolls with Butter, Assorted Desserts, Coffee & Tea

DINNER BUFFET I

Two Side Salads, One Carved Meat, One Entree, Two Vegetables, Two Starches
\$24.00 Per Person

DINNER BUFFET II

Three Salads, One Carved Meat, Two Entrees, Two Vegetables, Two Starches
\$28.00 Per Person

DINNER BUFFET III

Four Salads, One Carved Meat, Three Entrees, Three Vegetables, Three Starches
\$32.00 Per Person

Each additional Starch and/or Vegetable
\$4.00 Per Person

CARVED ENHANCEMENTS

Roast Baron of Beef
Smoked Ham
Roast Pork Loin
Prime Rib of Beef*
*Add \$5.00 Per Person

SIDE SALADS

Country Potato Salad
Macaroni Salad
Creamy Coleslaw
Whipped Jell-O
Cucumber Salad
Three Bean Salad
Pasta Salad
Ambrosia Salad
Beet & Onion Salad

ENTREES

Salisbury Steak
Southern Fried Chicken
Roast Turkey & Apricot Glaze
Lemon Pepper Cod Filets
Beef Stroganoff
Herb Baked Chicken
Pasta Primavera
Vegetarian Lasagna

VEGETABLES

Peas with Onions
Corn O' Brien
Green Beans
Glazed Carrots
Broccoli Normandy
Italian Blend Vegetables
Vegetable Medley

POTATOES

Baked Potatoes
Whipped Potatoes with Gravy
Scalloped Potatoes
Parsley Buttered
Au Gratin Potatoes
Rice Pilaf
Roasted Red Potatoes

ENHANCEMENTS

Tortilla Soup
House of Classic Caesar Salad
Strawberry Shortcake
Specialty Layer Cakes
Gourmet Cheesecake
Add \$4.00 Per Person



WEDDING MENU

PACKAGE BAR

A \$50.00 set up fee and \$150 minimum for all bars.

PACKAGE BAR

Mixed Drinks, House Wines, Assorted Soft Drinks, Bottled Waters, Juice, Imported, Domestic and Non Alcoholic Beers

1st Hour - House Brands
\$12.00 Per Person

Additional Hours - House Brands
\$5.00 Per Person

We proudly serve Barefoot Chardonnay, Merlot, Cabernet Sauvignon & White Zinfandel Wines and Korbel Sparkling Wine as our House Brands.

CALL BRANDS

Smirnoff Vodka
Jim Beam Whiskey
Bombay Gin
Bacardi Rum
Jose Curveo Gold Tequila
Dewar's Scotch
Canadian Club
Seagram's 7

1st Hour - Call Brands
\$14.00 Per Person

Additional Hours - Call Brands
\$6.00 Per Person

We proudly serve Chateau Ste. Michelle Chardonnay, Merlot, Cabernet Sauvignon & White Zinfandel Wines and Chateau Ste. Michelle Sparkling Wine as our Call Brand

PREMIUM BRANDS

Kettle One Vodka
Bombay Gin
Jack Daniels Whiskey
Captain Morgan Rum
Patron Tequila
Chivas
Crown Royal
Tanqueray Gin

1st Hour - Premium Brands
\$18.00 Per Person

Additional Hours - Premium Brands
\$9.00 Per Person

We proudly serve Robert Mondavi Private Selection Chardonnay, Merlot, Cabernet Sauvignon & White Zinfandel Wines and Domaine Chandon Sparkling Wine. An additional wine list is available to further enhance your event.

In accordance with the liquor laws governing Wyoming and the City of Casper.
A guest must be 21 years or older to consume alcoholic beverages.



WEDDING MENU

HOST BAR – INDIVIDUAL BEVERAGES (PER DRINK)

Domestic Bottled Beers
\$4.00 Each

Premium Domestic Bottled Beer
\$5.00 Each

Imported Bottle Beers
\$5.00 Each

House Well Brand Cocktails
\$6.00 Per Glass

Call Brand Cocktails
\$7.00 Per Glass

Premium Brand Cocktails
\$8.00 Per Glass

Cordial Brand Cocktails
\$10.00 Per Glass

House Wines
\$6.00 Per Glass

Sodas (Pepsi Products)
\$3.00 Per Glass

PRICES BY THE DRINK

House Wines
\$25.00 Per Carafe

Champagne Punch
\$75.00 Per Urn

Non-Alcoholic Fruit Punch
\$23.00 Per Urn

BEER, WINE AND SOFT DRINK BAR PACKAGE

Domestic and Non-Alcoholic Beers, House Wines, Assorted Soft Drinks and Bottled Water

1st Hour - Call Brands
\$12.00 Per Glass

Additional Hours - Call Brands
\$4.00 Each

PRICES BY THE BOTTLE

Call Brands
\$100.00 Per Bottle

Premium Brands
\$125.00 Per Bottle

Domestic Champagne
\$30.00 Per Bottle

BEER PACKAGE

Half Barrels (Roughly 140 Servings)

Domestic Brands
\$200.00 Per Barrel

Domestic Premium & Import Brands
\$250.00 Per Barrel

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WHITE WINE

SPARKLING / CHAMPAGNE

Domaine Chandon Brut - California
\$32.00 Per Bottle

Korbel Brut - California
\$27.00 Per Bottle

Moet & Chandon Imperial - French
\$60.00 Per Bottle

CHARDONNAY

Acacia - California
\$30.00 Per Bottle

Dark Horse - California
\$19.00 Per Bottle

Chateau Ste. Michelle - California
\$26.00 Per Bottle

Robert Mondavi Private Selection
\$34.00 Per Bottle

Clous De Bois - California
\$40.00 Per Bottle

La Crema Sonoma Coast - California
\$40.00 Per Bottle

PINOT GRIGIO

Clos Du Bois - California
\$22.00 Per Bottle

Chateau Ste. Michelle - California
\$34.00 Per Bottle

RIESLING

Chateau Ste. Michelle - California
\$21.00 Per Bottle

Kendal Jackson Vintage Reserve - California
\$31.00 Per Bottle

SAUVIGNON BLANC

Frog's Leap Napa - California
\$23.00 Per Bottle

Chateau Ste. Michelle - California
\$35.00 Per Bottle

Groth - California
\$39.00 Per Bottle

Clos Du Bois - California
\$61.00 Per Bottle

WHITE ZINFANDEL

Sutter Home - California
\$19.00 Per Bottle

Barefoot - California
\$26.00 Per Bottle

Berringer Classic - California
\$38.00 Per Bottle

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RED WINE

CABERNET SAUVIGNON

Raymond Reserve - California
\$31.00 Per Bottle

Louis M Martini Reserve - California
\$59.00 Per Bottle

Chateau Ste. Michelle - California
\$35.00 Per Bottle

J Lohr Estates Paso Robles - California
\$26.00 Per Bottle

Clos Du Bois - California
\$38.00 Per Bottle

Robert Mondavi Private Selection-
California
\$42.00 Per Bottle

Fetzer - California
\$22.00 Per Bottle

Francis Coppola Claret - California
\$56.00 Per Bottle

Stag's Leap Artemis - California
\$73.00 Per Bottle

ZINFANDEL

Ravenswood Old Vine - California
\$35.00 Per Bottle

Francis Coppola Diamond Collection -
California
\$45.00 Per Bottle

PINOT NOIR

Acacia Carneros - California
\$25.00 Per Bottle

Estancia - California
\$30.00 Per Bottle

La Creama - California
\$35.00 Per Bottle

Robert Mondavi Private Selection - California
\$47.00 Per Bottle

MERLOT

Chateau Ste. Michelle - California
\$36.00 Per Bottle

Clos Du Bois - California
\$35.00 Per Bottle

Stag's Leap - California
\$62.00 Per Bottle

Franciscan - California
\$62.00 Per Bottle

Estancia Central Coast - California
\$62.00 Per Bottle

Fetzer - California
\$21.00 Per Bottle

Francis Coppola Diamond Collection -
California
\$62.00 Per Bottle

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BANQUET EVENT GUIDELINES

DEPOSITS AND PAYMENTS

A non-refundable deposit is required to secure your event and to hold space on a definite basis. An additional payment of 50% is due ninety (90) days prior to your function. The final balance is due seventy-two (72) hours prior to your function. Any overage in payment will be refunded following your function. Refunds may take up to fourteen (14) business days to process.

EVENT GUARANTEES

At least seventy-two (72) hours before your event, you must inform the Catering Department, of the exact number of people who will attend your event. This count will not be subject to reduction and is the minimum number of persons for which you will be charged. The services, products, fees etc., as noted will be provided at the time of your event and you will be charged based on the event guarantee that you give us or the number of people indicated at the time you signed the sales agreement or the BEO, whichever is greater.

SERVICE CHARGE

18% of the food, beverage, audio-visual and room rental total, plus any applicable state or local tax, will be added to your account as a service charge. This service charge is not a gratuity and is the property of the hotel to cover discretionary costs of the Event.

SALES TAX

The current sales tax is 5.0%. It is subject to change and is applicable to the entire cost of the event.

BALLROOM FEES

A Ballroom Fee applies for all events. Charges are based on size of function space and is subject to tax and service charge.

SCHEDULED EVENT TIMES

Daytime functions are limited to a four (4) hour duration. Evening functions are limited to a five (5) hour duration. Additional hours must be approved in advance and are subject to increased bartender charges and staffing fees.

OUTSIDE FOOD AND BEVERAGE

Due to state law, you may not bring into the hotel alcoholic beverages. You must obtain prior approval from us before you bring in any food or non-alcoholic beverages from outside sources. A Hold Harmless Agreement is required when food & beverage products not purchased and prepared by our hotel staff are brought in for consumption by your guests in our function space.

CAKE CUTTING

Outside cakes must be purchased from a licensed bakery. A Cake Cutting Fee of \$3.00 per person applies. Please consult your Catering Manager for a list of preferred vendors.



BANQUET EVENT GUIDELINES

DECORATIONS

For the safety of persons and property, no fireworks or incendiary devices may be used indoors at the hotel. All displays and/or decorations will be subject to our prior written approval and must be provided by a licensed and insured décor company. Please contact your Catering Manager for a list of our preferred vendors. The use of glitter, confetti, sequins or affiliated items are not permitted. The use of such items will be subject to a cleaning fee of \$100.00.

ELECTRICAL CHARGES

DJ/Band power charges of \$50.00 applies. Increased power needs are subject to additional charges.

AUDIO VISUAL

The hotel has a full assortment of audio visual equipment available for rental. Please refer to our audio visual menu for pricing and availability.

LOSS OR DAMAGE OF YOUR PROPERTY

We are not responsible for any loss or damage to property belonging to you or your attendees and do not maintain insurance covering it.

SIGNAGE

The hotel will provide basic signage in the hotel lobby and outside your event room. If you would like to provide additional signage, please contact your Catering Manager regarding hanging fees.