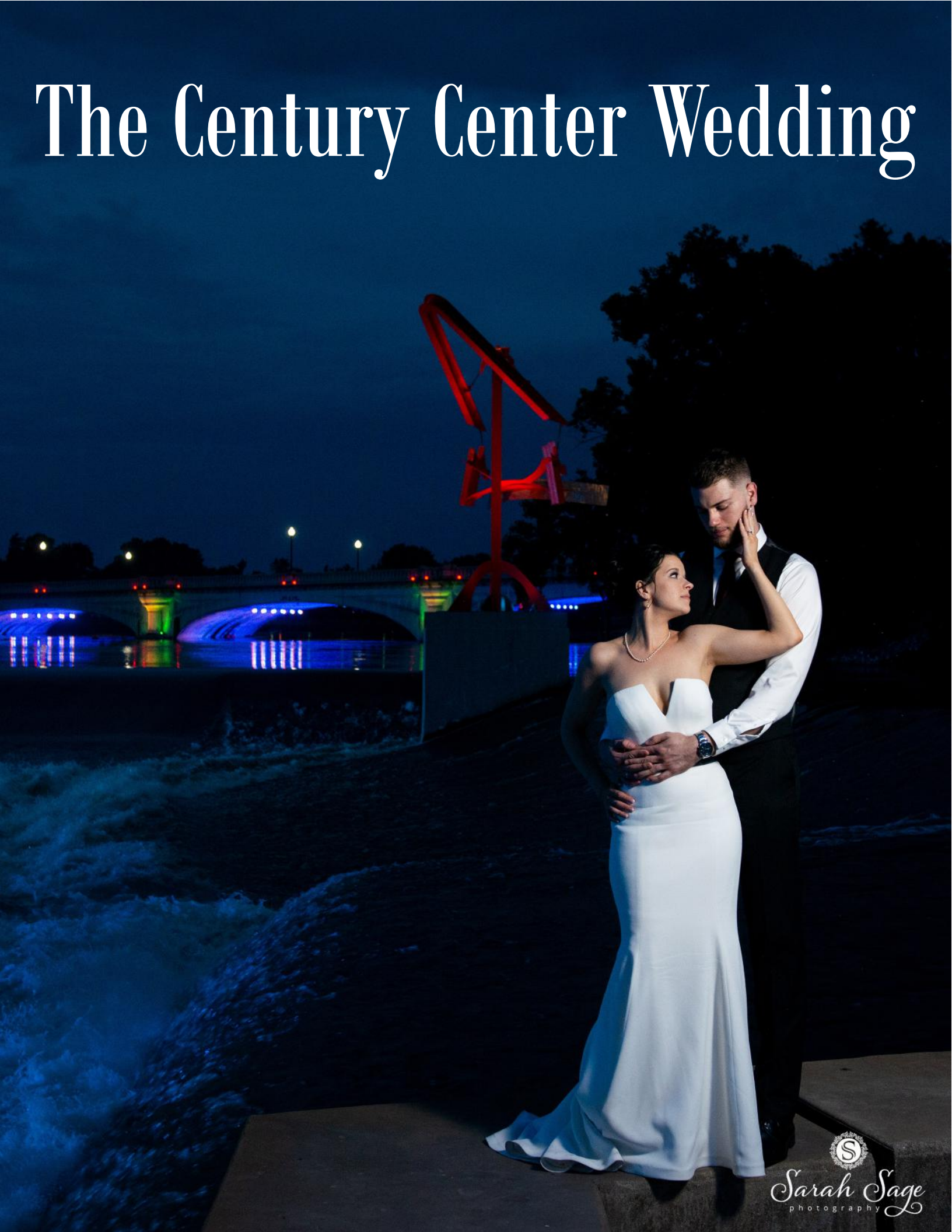
The Century Center Wedding



The Century Center Wedding

Century Center is here to ensure that your day will be flawless. With our exquisite cuisine, professional services, and breathtaking views…we will ensure that your day is absolutely perfect! The **Century Center** is located in downtown South Bend on the St. Joseph River. Offering over 100,000 square feet of flexible and unique space, it is the perfect location to accommodate your ceremony, reception, rehearsal dinner, and much more.

The Century Center is conveniently attached via an enclosed skywalk to a newly renovated DoubleTree by Hilton hotel, which offers a complimentary airport shuttle and 298 rooms. The brand new Marriott Courtyard offering 140 rooms is located directly across the street and a new 187 room Aloft Hotel is only a few blocks away. Walkable, vibrant Downtown South Bend offers many unique restaurants, entertainment venues and shopping to keep your bridal party and guests happy!

Century Center Venues

Great Hall and Island Park

Century Center's Island Park and Great Hall are South Bend's most spectacular wedding venue! Island Park offers a lovely and unique setting for an outdoor ceremony, cocktail hour, or reception surrounded the St. Joseph River falls. Great Hall's soaring ceilings, romantic lighting, and floor to ceiling glass windows provides a magnificent view of the Whitewater Rapids and breath-taking River Lights. The Grand Staircase is the quite simply South Bend's unparalleled first entrance as a married couple!

In order to ensure your exclusive use of the Great Hall, Great Hall and Island Park are sold together from the months of April through November

Saturdays: $2,300

*$15,000 Food & Beverage Minimum

Friday or Sunday: $2,000

*$10,000 Food & Beverage Minimum

Island Pavilion

Island Park is located on the west race of the St. Joseph River and the pavilion offers 6,400 square feet of function space under a permanent structure for protection from the sun.

$1,200 for Ceremony only

Ceremony Only can be booked no earlier than THREE MONTHS in advance of wedding ceremony.

Discovery Ballroom

Bringing a new level of elegance to the Century Center, Discovery Ballroom boasts 30 foot ceilings complete with two exquisite chandeliers and space to accommodate receptions of up to 450 guests. Our beautifully landscaped outdoor terrace is an extension of Discovery Ballroom, just steps away through the 17 foot high glass entryway. It offers earth tone colors and dramatic lighting, as well as a gorgeous formal entryway that can be utilized for your guest book or even a lounge area.

Saturday: $2,000

*$12,000 Food and Beverage Minimum

Friday or Sunday: $1800

*10,000 Food and Beverage Minimum

Discovery North or South: $1,300

*$8,000 North **or** South F&B Minimum

Whitewater Ballroom

Our Whitewater Ballroom is an intimate room with four windows reaching from the ceiling to the floor overlooking the whitewater rapids of the St. Joseph River. The White Water Ballroom is perfect for smaller receptions of 150 or less., inclusive of ceremony space.

$ 900 Rental

******$5,550 Food & Beverage Minimum

CENTURY CENTER
SOUTH BEND

The Century Center Wedding Packages

Century Center is committed to making sure your wedding day is Spectacular!

That's our promise to you.

Our Reception Packages Options 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 to create your perfect day.
* Complimentary entrée & hors d'oeuvres tasting to select your menu
* Linen tablecloths and napkins
* Complimentary parking in Century Center surface lot for your wedding guests
* Complete banquet equipment including staging 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 cherrywood dance floor.
* A beautifully appointed suite for the bridal party and a storage room for the day before, day of, and day after the wedding are included at no additional charge
* Professional Banquet Captain dedicated to your wedding
* Professional service staff and event management
* Set up and tear down of all banquet equipment
* Private cocktail reception for the bridal party
* China, flatware, glassware, buffet and display equipment
*

In addition to Receptions, the Century Center offers a variety of venues for:

Engagement Parties Bridal Showers Rehearsal Dinners

* **. . and Amazing Brunches**

Distinctive venues. Exceptional cuisine. Legendary service.

CENTURY CENTER
SOUTH BEND

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 Varity of Colors

Hors d 'Oeuvre Display for Cocktail Hour

-Fresh Fruit and Vegetable Display with Gourmet Dipping Sauces

Plated or Buffet Dinner starting at $27.50 per person

-Dinners include Salad with Two Dressings, Entrée with Side, Chef's Choice Seasonal Vegetable, Warm Artisan Breads with Butter and Iced Water
-Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Ice Water Station until Event End
*Plated Dinners include Choice of One Entrée plus Vegetarian Option

Cutting & Serving of Wedding Cake

Champagne Toast for All Wedding Guests

Including Sparkling Grape Juice for guests under 21

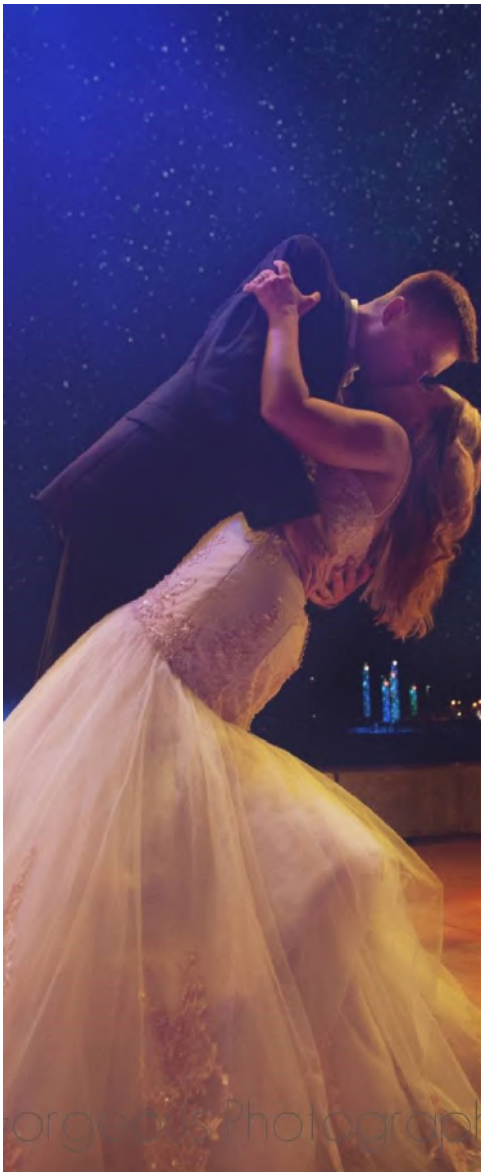
4 Hour Deluxe Branded Bar

(Bar will Close for one hour during Dinner)

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

Package starting at $69.00 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 Varity of Color

Spandex Chair Covers & Sashes, Sashes are available in a variety of colors

Butler Passed Hors d 'Oeuvres for Cocktail Hour

Choice of 3 Hot and/or Cold Hors d'oeuvres from our menu selections

Plated or Buffet Dinner selections starting at $27.50

-Dinners include Salad with two Dressings, Entrée with Side, Chef's Choice Seasonal Vegetable, Warm Artisan Breads with Butter and Iced Water
-Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Ice Water Station until Event End
*Plated Dinners include Choice of One Entrée Plus Vegetarian Entrée, or the Option for a Choice of Two Entrees Plus Vegetarian for an additional $ 2.00 per person

Cutting & Serving of Wedding Cake

Champagne Toast for All Guests

4 Hour Premium Branded Bar
Bar will Close 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
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 Varity of Color

Gold 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 selections starting at $27.50

- Dinner selections above the starting price will be added to the price per person

- All Dinners include Entrée selections, Chef's Choice Seasonal Vegetable, Warm

Artisan Breads with Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Ice Water stations until the end of event

Cutting & Serving of Wedding Cake on a Painted Plate

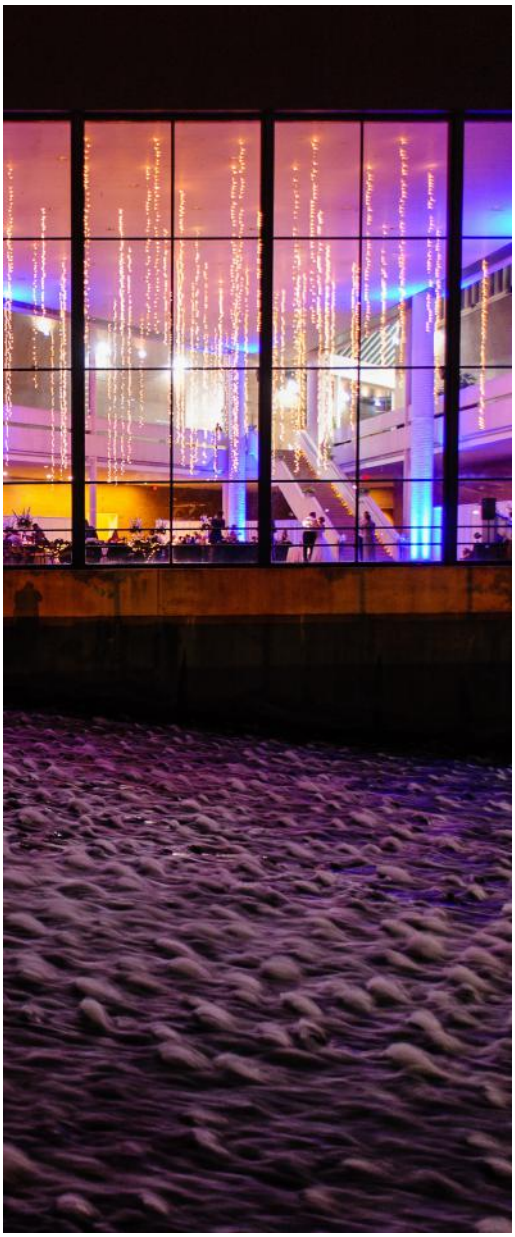
Champagne Toast for All Guests
4 Hour Premium Branded Bar
Bar will Close during Dinner
- Premium Branded Liquor
- Domestic, Import, & Craft Bottled Beers
- Premium Vineyard Wines
* Soft Drinks, Bottled Water, Mixes & Juice

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

Additional Offerings

Listed Below is a mire sample of what additional offering we can offer for your wedding.
Please speak with your Catering Manager on pricing of additional offerings.

* Specialty Linens in wide assortment of fabrics, patterns, styles, and textures
* Spandex Chair Covers with coordinating sash $5.00
* Gold Chivari Chairs $ 9.00
* Additional Hour of Bar Service
* Under 21 Beverage Packages
* Ice Sculptures
* Coat Check
* 10x10 Projection Screen & LCD Projector
* LED Up-Lighting & Personalized Gobo's
* Unique Head Table Back Drops
* Fabric Draping
* Valet Parking
* Late Night Snacks—From Hot Dogs to Nachos and everything in between, we can create it!



SB

CENTURY CENTER
SOUTH BEND

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

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 Seasonal Fresh Vegetable, and one Dessert. Dinners with Pre-Set Dessert may choose two alternating desserts. 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 and Ranch

CHOPPED BABY SPINACH & KALE (GF)

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

STEAKHOUSE WEDGE (GF)

Baby Iceberg Wedge, Red Onion, Tomato, Bacon, and Cheddar Cheese with Balsamic Vinaigrette and Ranch

EUROPEAN FIELD GREENS (DF)

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

GREEK CAESAR (GF)

Romaine Baby Romaine Wedge, Feta Cheese, Kalamata Olives, Red Onion, Tomato, and Cucumber with Greek Caesar Vinaigrette

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

PROSCIUTTO & FONTINA CHICKEN **30.00**

Sundried Tomato Beurre Blanc, Creamy Polenta

GRILLED CHICKEN MARSALA (GF) **27.75**

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) **33.00**

Herb Stuffed Frenched Breast, Poulet Jus Lie, Roasted Potatoes

ROASTED HALF CHICKEN (DF, GF) **32.25**

Sea Salt & Cracked Pepper Rubbed Slow Roasted Half Chicken, Poulet Demi-Glace, Lemon Thyme Fingerling Potatoes

Roasted Bistro Chicken, Dried Cherry Port Wine Demi-Glace

Whipped Potatoes

BRAISED SHORT RIBS OF BEEF (DF, GF) **38.50**

Red Wine Reduction, Pearl Onions, Carrots, Herb Roasted Wedge Potatoes

FILET OF BEEF (GF) **43.50**

Grilled USDA Prime Filet of Beef, Marchand de Vin, Boursin Whipped Potatoes *contain dairy

STEAK DIANE (GF) **39.95**

Beef Tenderloin Medallions, Traditional Diane Sauce, Potatoes au Gratin

ROSEMARY BALSAMIC SLICED SIRLOIN (DF, GF) **34.95**

USDA Prime Grilled Sirloin, Lemon Parmesan New Potatoes

GRILLED SIRLOIN **35.25**

Baseball Cut Top Sirloin, Caramelized Onion and Monterey Jack

Stuffed Baby Yukon Potatoes

MESQUITE GRILLED PORK CHOP (GF) **28.95**

Bacon Demi-Glace, Chipotle Mashed Potatoes

FIVE SPICE PORK MEDALLIONS (DF, GF) **31.95**

Hoisin Demi-Glace, Aromatic Rice

SLOW ROASTED PORK LOIN (DF, GF) **31.25**

Fig Glaze, Dried Fruit Medley, Roasted Root Vegetables

GRILLED SALMON (GF) **33.95**

Rosemary and Lemon, White Wine Sauce,

Roasted Wedge Potatoes

TERIYAKI SALMON (DF) Pan Seared, Soy Glaze, Rice Pilaf **32.25**

JUMBO SHRIMP (GF) **34.25**

Garlic Grilled, Creamy Lemon Herb Risotto

RED SNAPPER BEURRE BLANC (GF) Roasted Yukon Potatoes **37.50**

PLATED DINNERS CONTINUED

All plated Dinners include selection of one Salad, Warm Rolls with Butter, Entrée, Starch Seasonal Fresh Vegetable, and one Dessert. Dinners with Pre-Set Dessert may choose two alternating desserts. Iced Water, Freshly Brewed Decaffeinated Coffee and Hot Teas and Herbal Teas included.

DUETS

GRILLED CHICKEN PICCATA & GARLIC SHRIMP (GF) **37.75**

Creamy Lemon Herb Parmesan Risotto

TENDERLOIN MEDALLIONS & CHICKEN (GF) **41.50**

Grilled Petite Filet, Red Wine Demi-Glace and Herbed Bistro Chicken, White Wine Sauce, Boursin Mashed Potatoes

SIRLOIN & CRAB CAKE **37.25**

USDA Prime Grilled, Sliced Sirloin, Red Wine Demi-Glace Paired and Lump Crab Cake, Lemon Basil Cream, Sundried Tomato Risotto

FILET & SALMON (GF) **43.00**

Grilled Petite Filet, Red Wine Demi, and Roasted Salmon, Red Pepper Coulis, Potatoes Au Gratin

FILET & DUCK (GF) **46.25**

Grilled Petit Filet of Beef, Boursin Butter and Roasted Breast of Duck,
Dried Cherry Port Wine Demi-Glace, Whipped Potatoes

VEGETARIAN & VEGAN

ROASTED VEGETABLE CASSOULET (DF, GF, VV) **27.50**

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

THAI ROASTED SWEET POTATOES (DF, GF, VEGAN) **25.75**

Sweet Potatoes and Seasonal Vegetables, Spicy Thai Peanut Sauce, Brown Rice

VEGAN PUFF PASTRY (DF, GF, VEGAN) **28.75**

Savory Roasted Seasonal Vegetables in Vegan Puff Pastry

GRILLED VEGETABLE GLUTEN FREE PASTA (GF, VEGAN) **27.95**

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

SEASONED, SEARED PORTOBELLO MUSHROOM (DF, GF, V) **28.25**

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

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. 25 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

Potato Leek Soup (V)

Herb Stuffed Frenched 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)

Eclairs, Cream Puffs and French Inspired Mini Desserts

THE CEO **46.95**

Steakhouse Salad Bar: Crisp Greens (VV), Bleu Cheese (GF, V),

Crumbled Bacon (DF), Grape Tomatoes and Red Onion (DF, GF, VV), Balsamic Vinaigrette (DF, GF, VV) and Ranch (GF, V) Dressings

Tomato Bisque Soup (GF, V)

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

Assorted Cheesecakes, Including Gluten Free Salted Caramel

Cheesecake

****Requires Chef Attendant, additional $ 125. Per 100 guests***

MOMMA MIA! **33.75**

Tuscan Vegetable Soup (DF, GF, Vegan)

Caesar Salad Bar: Romaine Lettuce (DF, GF, VV), Parmesan Cheese (GF, V), Herbed Croutons and Caesar Dressing

Grilled Chicken Piccata (GF)

Select One: Gluten Free Pasta Primavera (GF, DF, Vegan) or Vegetarian Lasagna (V)

Italian Sausage with Onions and Peppers (DF, GF)

Fresh Italian Blend Vegetables (DF, GF, VV)

Warm Bread Sticks (V)

THE MEDITERRANEAN **36.75**

House Made Hummus (DF, GF, Vegan) with Fried Pita Chips (DF) and

Fresh Sliced Vegetables (DF, GF, Vegan)

Greek Salad with Cucumber, Tomatoes, Kalamata Olives, Feta Cheese

with Greek Caesar Dressing (GF, V) and Creamy Cucumber Yogurt

Dressings (GF, V)

Greek Seasoned Grilled Sliced Flank Steak (DF, GF)

Lemon Oregano Grilled Chicken Breast (DF, GF)

Warm Orzo with Feta Cheese and Cilantro (V)

Chef's Fresh Seasonal Vegetable

Greek Cookies and Baklava

BUFFET DINNERS *CONTINUED*

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. 25 person minimum

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

Children's Dinner Options

Guests 12 and under

Chicken Fingers & Fries $17.95
Applesauce will be given instead of Salad
Savory Chicken Fingers accompanied with
French Fries and Chef's Choice Vegetable

Dog 'N' Mac $17.95
Applesauce will be given instead of Salad
100% all Beef Hot Dog accompanied with
Cheesy Macaroni & Cheese & Chef's Choice Vegetable.

SAVOR... South Bend
at Century Center

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

PHONE 574-235-9711

General Information

SAVOR...South Bend
at Century Center

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 22% administrative fees or 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 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.

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

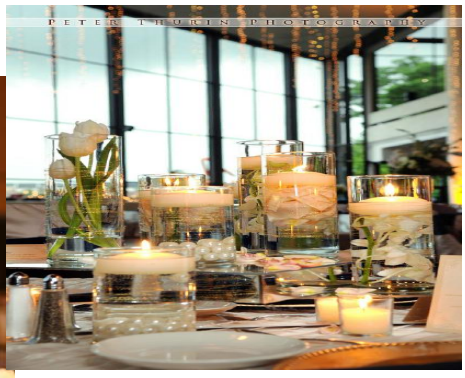
We offer a complete selection of beverages to compliment your function. Please note alcoholic beverages and service are regulated by the Indiana Alcohol and Beverage Commission. As licensee, SAVOR...South Bend is responsible for the administration of these regulations:
NO ALCOHOLIC BEVERAGES MAY BE BROUGHT 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.

SB CENTURY CENTER SOUTH BEND

An SMG Managed Facility

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

Notes:


PETER THURIEN PHOTOGRAPHY

SAVOR