



WIND CREEK[®]

WEDDINGS

CONTACT

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A BREATHTAKING VIEW THAT KEEPS ALL EYES ON YOU

Balconies that boast panoramic views of the city, custom art installations, grand ceilings, architecture designed to exude romance—

Wind Creek Bethlehem the next premiere wedding destination.

**YOUR WEDDING ALBUM
WILL THANK YOU**



WIND CREEK®
WEDDINGS



**THREE LUXURIOUS
BALLROOMS,
CUSTOMIZABLE
CONFIGURATIONS—**

**ACCOMMODATE
UP TO 1500 GUESTS.**

**OVER 550 AAA,
FOUR-DIAMOND
AWARD-WINNING
HOTEL ROOMS—**

**SPACE FOR EVERYONE
ON YOUR GUEST LIST.**



REST AND RELAXATION

**THE ON-PROPERTY
SPA IS A MUST.**





**UNIQUE &
CUSTOMIZABLE**
OUR CHEF
COORDINATED
IN-HOUSE CUISINE
PREPARED FOR
TASTE &
DOUBLE-TAKES.

**WORLD-CLASS
GAMING &
ENTERTAINMENT
ON DEMAND—
YOU JUST WON'T
FIND AN
EXPERIENCE
LIKE THIS
ANYWHERE
ELSE.**



WIND CREEK TIER 1

\$129 PER PERSON

COCKTAIL HOUR

FARMERS MARKET CRUDITÉ DISPLAY
IMPORTED & DOMESTIC CHEESE DISPLAY
CHOICE OF 4 BUTLER PASSED HORS D'OEUVRES

DINNER SERVICE

NON-ALCOHOLIC CHAMPAGNE TOAST
COFFEE & TEA SERVICE
ALL ENTREES SERVED W/ FRESH BAKED ROLLS
CHEF'S CHOICE OF SEASONAL VEGETABLE

SALAD COURSE

CHOICE OF 1

TRADITIONAL CAESAR SALAD

hearts of romaine, focaccia croutons

WEDGE SALAD

bacon, red onion, tomato, bleu cheese dressing

HOUSE SALAD

red onion, tomato, cucumber, olives, croutons, champagne dressing

ENTRÉE COURSE

CHOICE OF 2 STANDARD ENTREES & 1 VEGETARIAN

STANDARD ENTRÉES

PROSCIUTTO & SPINACH STUFFED CHICKEN BREAST

pecorino & wild mushroom risotto

PAN ROASTED CHICKEN BREAST

garlic-chive potato puree, meyer lemon garlic butter,
rosemary chicken jus

GRILLED CHICKEN BREAST

herb roasted red bliss potatoes, marsala wine sauce

GRILLED PREMIUM RESERVE PORK CHOP

maple mustard glaze, apple-bacon jam,
roasted fingerling potato

MARINATED & GRILLED FLANK STEAK

yukon gold mashed potato,
chimichurri sauce, served medium

NEW YORK STRIP STEAK

potato puree, cipollini onion,
brandy peppercorn sauce, served medium

FILET MIGNON

potato puree, charred scallion, red wine sauce,
maitre d'hotel butter served medium

Prices do not include 6% sales tax and 21% service charge.

The Commonwealth of Pennsylvania suggests that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

TIER 1 CONT.

SEARED SALMON

garlic parmesan polenta cake, sweet mustard glaze

GRILLED SALMON

cauliflower puree, roasted corn succotash, lime, cilantro butter sauce

PAN SEARED BASS

roasted seasonal vegetables, romesco sauce

VEGETARIAN/VEGAN ENTRÉES

SHITAKE & OYSTER MUSHROOM RISOTTO

caramelized onions & tomato consume

BUTTERNUT SQUASH RAVIOLI

sage, almond, shaved brussel sprouts, brown butter

CAULIFLOWER STEAK (VEGAN)

sofrito lentils, wilted spinach, red pepper coulis

WEDDING CAKE

Ask a Wind Creek representative about your options

TIER 1 BAR*

NON-ALCOHOLIC

bottled water, coke products, club soda, tonic water, sours
orange juice, grapefruit juice, cranberry juice, pineapple juice

CORDIALS

peach schnapps, sweet and dry vermouth, triple sec

SPIRITS

Tanqueray, Jose Cuervo gold, Captain Morgan,
Johnnie Walker black, Tito's,
Jack Daniels, Jim Beam, Malibu

BEER

Miller light, Blue Moon, Yuengling, Corona,
Heineken, seasonal craft

WINE

house selection of two red and two white wines

*BARTENDER FEE - \$125

(1) bartender per (75) guests. Bar service can not exceed 4 hours of service and may not be extend beyond that.

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WIND CREEK TIER 2

\$139 PER PERSON

COCKTAIL HOUR

FARMERS MARKET CRUDITÉ DISPLAY

SEASONAL FRUIT DISPLAY

IMPORTED & DOMESTIC CHEESE DISPLAY

CHOICE OF 6 STANDARD BUTLER PASSED HORS D'OEUVRES

DINNER SERVICE

NON-ALCOHOLIC CHAMPAGNE TOAST

COFFEE & TEA SERVICE

ALL ENTREES SERVED W/ FRESH BAKED ROLLS

CHEF'S CHOICE OF SEASONAL VEGETABLES

SALAD COURSE

CHOICE OF 1

TRADITIONAL CAESAR SALAD

hearts of romaine & focaccia croutons

WEDGE SALAD

bacon, red onion, tomato, bleu cheese dressing

HOUSE SALAD

red onion, tomato, cucumber, olives, croutons, champagne dressing

SPINACH SALAD

spiced pecans, strawberries, feta cheese, red wine vinaigrette

ARUGULA & APPLE SALAD

whipped goat cheese, mint & honey dressing

HEIRLOOM TOMATO SALAD

mozzarella cheese, pesto w/ a balsamic reduction

ENTRÉE COURSE

CHOICE OF 2 STANDARD ENTRÉE & 1 VEGETARIAN OR

1 DUET ENTRÉE & 1 VEGETARIAN

STANDARD ENTRÉES

PROSCIUTTO & SPINACH STUFFED CHICKEN BREAST

pecorino & wild mushroom risotto

SEARED AIRLINE CHICKEN BREAST

garlic-chive potato puree, meyer lemon garlic butter, rosemary chicken jus

GRILLED CHICKEN BREAST

herb roasted red bliss potato, marsala wine sauce

GRILLED PREMIUM RESERVE PORK CHOP

maple mustard glaze, apple-bacon jam, roasted fingerling potato

NEW YORK STRIP STEAK

potato puree & brandy peppercorn sauce, served medium

FILET MIGNON

potato puree, charred scallion, red wine sauce, maitre d'hotel butter, served medium

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TIER 2 CONT.

GRILLED FLANK STEAK

caramelized onion sour cream mashed potato, chimichurri sauce, served medium

BRAISED BEEF SHORT RIB

sweet potato puree, pan reduction, pickled mustard seeds

PAN SEARED BASS

roasted seasonal vegetables, romesco sauce

SEARED SALMON

parmesan polenta cake, sweet mustard glaze

GRILLED SALMON

cauliflower puree, roasted corn succotash, lime, cilantro butter sauce

DUET ENTRÉES

FILET MIGNON & GRILLED SHRIMP *+\$6pp*

potato puree, charred scallions, red wine reduction, served medium

FILET MIGNON & 6OZ LOBSTER TAIL *+\$12pp*

potato puree, charred scallions, red wine reduction, served medium

VEGETARIAN/VEGAN ENTRÉES

SHITAKE & OYSTER MUSHROOM RISOTTO

caramelized onions & tomato consume

BUTTERNUT SQUASH RAVIOLI

sage, almond, shaved brussel sprouts, brown butter

CAULIFLOWER STEAK (VEGAN)

sofrito lentils, wilted spinach, red pepper coulis

WEDDING CAKE

Ask a Wind Creek representative about your options

TIER 2 BAR

NON-ALCOHOLIC

bottled water, coke products, club soda, tonic water, sours orange juice, grapefruit juice, cranberry juice, pineapple juice

CORDIALS

peach schnapps, sweet and dry vermouth, triple sec

SPIRITS

Hendricks, Patron Silver, Chivas, Bacardi Silver, Ketel One, Makers Mark, Bulleit Rye, Malibu, Captain Morgan

BEER

Miller light, Blue Moon, Yuengling, Corona, Heineken, seasonal craft

WINE

House selection of two premium red and two premium white wines, sparkling wine

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WIND CREEK WEDDING BUFFET

\$129 PER PERSON

COCKTAIL HOUR

FARMERS MARKET CRUDITÉ DISPLAY
IMPORTED & DOMESTIC CHEESE DISPLAY
CHOICE OF 4 BUTLER PASSED HORS D'OEUVRES

DINNER SERVICE

NON-ALCOHOLIC CHAMPAGNE TOAST
COFFEE & TEA SERVICE
ALL ENTREES SERVED W/ FRESH BAKED ROLLS

SALAD

(SELECT TWO)

CAESAR SALAD

romaine hearts, parmesan cheese, crouton, classic caesar dressing

HOUSE SALAD

red onion, tomato, cucumber, olives, croutons, champagne dressing

SPINACH SALAD

spiced pecans, strawberries, feta cheese, red wine vinaigrette

NAPA CABBAGE SALAD

oranges, peanuts, sesame seeds, radish, soy ginger dressing

WALDORF SALAD

apple, walnut, celery, grape, romaine lettuce

STARCH SELECTION

(SELECT ONE)

YUKON GOLD MASHED POTATO

BOURBON MASHED SWEET POTATO

POTATOES AU GRATIN

PARMESAN RISOTTO RICE PILAF

ANSON MILLS GRITS

cheddar cheese

BAKED MAC & CHEESE

VEGETABLE SELECTION

(SELECT TWO)

ASPARAGUS

parmesan cheese, lemon

ROASTED BRUSSEL SPROUTS

honey

GREEN BEANS

caramelized onions

BALSAMIC GLAZED ROASTED VEGETABLES

BROCCOLINI

chili flakes, roasted garlic

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WIND CREEK WEDDING BUFFET CONT.

ENTRÉE SELECTION

(SELECT THREE)

GRILLED CHICKEN BREAST
chicken jus

CHICKEN SCALLOPINI
lemon, capers, brown butter

BEEF STEAK TIPS
wild mushroom, brandy peppercorn sauce

BUTTERMILK FRIED CHICKEN

BRAISED SHORT RIB
pan reduction, tomato confit

ROASTED ATLANTIC SALMON
dill, lemon, butter

VEGETABLE LASAGNA
ricotta, mozzarella, bechamel, mushroom, squash, spinach, broccoli

GRILLED PORK CHOP
maple mustard glaze

WEDDING CAKE

Ask a Wind Creek representative about your options

WEDDING BUFFET BAR*

NON-ALCOHOLIC

bottled water, coke products, club soda, tonic water, sours
orange juice, grapefruit juice, cranberry juice, pineapple juice

CORDIALS

peach schnapps, sweet and dry vermouth, triple sec

SPIRITS

Tanqueray, Jose Cuervo gold, Captain Morgan,
Johnnie Walker black, Tito's,
Jack Daniels, Jim Beam, Malibu

BEER

Miller light, Blue Moon, Yuengling, Corona,
Heineken, seasonal craft

WINE

house selection of two red and two white wines

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BUTLER PASSED HORS D'OEUVRES

COLD

TOMATO BRUSCHETTA
basil, balsamic reduction

SALMON TARTAR
sesame cup, dill, cucumber

SHRIMP TACO
ancho aoli, lime, cilantro

POACHED SHRIMP
cocktail sauce

MINI BRIOCHE LOBSTER ROLL

SPICY TUNA
crispy rice, cucumber, cilantro

CEVICHE SHOOTER
lime, cucumber, cilantro, tomato

BEEF TATAKI
wakame salad, ponzu sauce

BEEF TENDERLOIN
horseradish cream, onion jam, brioche roll

VEGAN CAULIFLOWER CEVICHE
lime, cilantro, scallion, red onion

SMOKED SALMON
bagel chip, pickled onion, caper cream cheese

VEGETABLE SUSHI ROLL
cucumber, avocado

PHILADELPHIA SUSHI ROLL
smoked salmon, cream cheese

SPICY TUNA SUSHI ROLL
yellow fin tuna

HOT

ARANCINI
red pepper sauce

MAC & CHEESE CROQUETTES
fondue

ITALIAN MEATBALL
tomato sauce, parmesan cheese

CURRY CHICKEN SALAD
raisin bread, chives

BUFFALO CHICKEN LOLLIPOP
buttermilk dressing

ARTICHOKE DIP
phyllo cups

FRIED BRUSSEL SPROUTS
bacon jam

CRISPY VEGETABLE SPRING ROLL
sweet chili sauce

CHICKEN & WAFFLE
jalapeno jam, maple mustard glaze

BEEF EMPANADA
salsa verde

BEEF & SHISHITO PEPPER SKEWER
chimichurri sauce

SALMON CAKE
remoulade

BLT BITES
bacon, tomato jam, lettuce

BACON WRAPPED SCALLOPS
red onion marmalade

CRISPY SHRIMP
hot and honey glaze

SAUSAGE STUFFED MUSHROOM
sage, truffle aoli

VEGETABLE PAKORA
corriander chutney

GRILLED CHEESE
tomato soup shooter, red onion marmalade

CRAB CAKE
creole aioli

LAMB LOLLIPOPS
herb crusted

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WIND CREEK STATIONS

CAN ONLY BE ADDED TO TIER PACKAGES • 60 MIN SERVICE TIME

CHILLED SEAFOOD BAR *market price*

cocktail sauce, creamy horseradish, tabasco, mignonette, lemon, remoulade, fresh shucked oysters, clams, poached shrimp, alaskan king crab leg, alaskan snow crab claw, shrimp & crab salad

OYSTER BAR *market price*

an assortment of oysters from the east & west coast.
served w/ lemons, cocktail sauce, mignonette, & tabasco

POTATO STATION *\$16 pp*

(SELECT TWO)

TATER TOTS

cheese sauce, shredded cheese, onions, tomato, sour cream, texas chili

WHIPPED MASHED POTATO

FOOD TRUCK FRENCH FRIES

queso, pulled pork, green onion, pico de gallo

LOADED MASHED POTATO

bacon, cheddar cheese, scallion

ROASTED FINGERLING POTATO

whole grain mustard, herb

STREET TACO STATION *\$19 pp*

flour tortillas, corn tortillas, crunchy corn taco shells, crispy tortilla bowls, shredded cheese, onions, tomatoes, cilantro, avocado, sour cream, charred peppers & onions, jalapenos, lettuce, salsa, taco sauce, hot sauce

(SELECT TWO)

BRIELLA STYLED SHREDDED BEEF

BAJA SHRIMP

PULLED CHICKEN

PORK AL PASTOR

IMPOSSIBLE MEAT

DIM SUM STATION *\$17 pp*

(SELECT THREE)

PORK BUNS

VEGETABLE POT STICKERS

SHRIMP POT STICKERS

VEGETABLE SPRING ROLLS

soy ginger sauce, sweet chili sauce, chinese hot mustard

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STATIONS CONT.

SLIDER STATION *\$18 pp*

brioche bun, sesame bun, special house sauce, ketchup, mayo, mustard, pickle chips, bacon, cheese, shredded lettuce,

(SELECT TWO)

BEEF SLIDER

grilled onion, cheddar cheese

SALMON CAKE

tartar sauce

PULLED BBQ PORK

coleslaw

BUFFALO CHICKEN

buffalo sauce

AMERICAN WAGYU BEEF SLIDER

balsamic onion

PASTA STATION *\$21 pp*

(chef attendant fee \$150)

(SELECT TWO)

PENNE

vodka sauce, tomato, cream, parmesan cheese

RIGATONI

bolognese, beef, pork, veal, san marzano tomato,

GNOCCHI

basil pesto, tomato, peas, mushroom, pecorino cheese

FARFALLE

italian sausage, roasted bell pepper, asparagus tip, alfredo sauce

MUSHROOM RAVIOLI

braised beef, ricotta cheese, rapini

ADD SHRIMP \$6 • GRILLED CHICKEN \$5

PIZZA STATION *\$18 pp*

(SELECT TWO)

PEPPERONI

pepperoni, tomato sauce

MARGHERITA

tomato, fresh mozzarella, basil

MEAT LOVERS

pepperoni, sausage, mozzarella, tomato sauce

MEDITERRANEAN

artichokes, olives, peppers

QUATTRO FORMAGGI

mozzarella, parmesan, gorgonzola, fontina

PAELLA STATION *\$24 pp*

TRADITIONAL STYLE PAELLA

scallops, mussels, shrimp, calamari, chorizo, tomato, saffron, rice

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STATIONS CONT.

THE BUTCHER BLOCK

(CHEF ATTENDANT FEE \$150)

HERBED PRIME RIB OF BEEF \$28 pp

garlic herb crusted, horseradish sauce, onion marmalade, potato roll

ROASTED BEEF TENDERLOIN \$29 pp

bordelaise sauce, onion marmalade, whole grain mustard

WHOLE SUCKLING PIG \$20 pp

carolina bbq sauce, salsa verde, pickled vegetables

HERB ROASTED TURKEY BREAST \$18 pp

cranberry sauce, turkey gravy, sage & apple stuffing

SMOKED BBQ BEEF BRISKET \$19 pp

texas bbq sauce, creamy cole slaw, corn bread

SPICED CRUSTED NEW YORK STRIP \$21 pp

pierre poivre spice crusted, sautéed mushroom & onions, red wine sauce

LEG OF LAMB \$21 pp

lamb jus, mint chutney, harissa sauce

DESSERT STATIONS

CHERRY JUBILEE & BANANA FOSTER STATION \$16 pp

(CHEF ATTENDANT FEE \$150)

flambeed cherries w/ brandy, cinnamon caramelized bananas w/ dark rum, whip cream, caramel sauce, vanilla bean ice cream

STRAWBERRY SHORTCAKE STATION \$15 pp

homemade shortcakes, pound cake, angel food cake, honey macerated strawberries, fresh blueberries, vanilla bean chantilly cream, warm chocolate sauce, chocolate covered strawberries

DESIGN YOUR OWN DOUGHNUT \$17 pp

triple skewered vanilla & chocolate doughnut holes, vanilla glaze, maple glaze, chocolate sauce, caramel sauce, assorted sprinkles, cinnamon sugar, crushed peanuts, m&ms, crushed oreos whole milk, chocolate milk, apple cider



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OTHER MEALS

KIDS MEAL 0-2 YEARS *Complimentary*
chicken tenders & fries or mac & cheese

KIDS MEAL 3-11 YEARS \$25 pp
choice of chicken fingers & fries or mac & cheese

VENDOR MEAL \$38 pp
chef selection

WINE SERVICE W/ DINNER

HOUSE SELECTION OF WINE \$9 pp

PREMIUM SELECTION OF WINE \$12 pp
client to select 1 red & 1 white wine option

SIGNATURE COCKTAILS

Choose 2 of our carefully crafted signature cocktails
Ask a Wind Creek representative about your options

UPGRADES

SPANDEX CHAIR COVER \$3 ea

SPANDEX CHAIR COVER WITH SASH \$5 ea

CHIAVARI CHAIR \$8 ea

CHARGER PLATES \$3 ea (*gold or silver only*)

COAT CHECK \$1 pp

BASIC STAGING (*16x8 complimentary*)

ADDITIONAL STAGING \$110 per 4'x8' piece

BALLOON DROP CLEANING FEE \$400



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VENUE INFORMATION

CEREMONY FEE STARTS AT \$2,000

OUR CEREMONY FEE INCLUDES:

- Set up & breakdown of ballroom space. (up to 2 hours)
- Set up of client provided welcome sign, guest book, gift card box, aisle runner, programs, & flower petals.

OUR WEDDING PACKAGES INCLUDES:

- Set up of client provided champagne flutes, cake knife/server, cake topper, table numbers, menu cards, place cards.
- Linens, china, glassware, flatware.
- Dance floor (21'x21').
- Basic Staging (16'x8').
- Bridal party hospitality room.

FOOD & BEVERAGE INFORMATION

- Guest cards required with meal choices.
- Outside food & beverage is not permitted in ballrooms. (except for wedding cakes or cupcakes).
- Wedding cakes & cupcakes must be delivered & setup by an insured baker.
- WCB is unable to refrigerate your wedding cake or cupcakes once delivered.
- WCB will not move the cake once it has been delivered (except to cut & serve).
- WCB will save the top tier of the wedding cake only upon request.
- Food & beverage favors must be pre-approved by your Sales Manager.
- Final Guest count is due 30 business days prior to your event.
- Outside alcoholic beverages are not permitted in public or private event areas. Shots are not permitted. WCB strictly adheres to & enforces all PLCB laws. Valid identification for all guests is required or they may not be served. We reserve the right to refuse service to anyone not in accordance w/ these liquor laws. Intoxicated guests will be refused service.

ADDITIONAL INFORMATION

- Complimentary wedding tasting for up to four Guests. Additional guests \$48pp.
- Food & beverage minimums (minimums vary by date & are non-inclusive of sales tax, service charges & fees), No substitutions, any enhancements will have additional pricing.
- WCB offers a standard centerpiece option but you are welcome to bring your own. If you prefer to use DIY centerpieces, an additional fee starting at \$35 per table will apply. Please contact your Sales Manager to review centerpiece & additional fees.
- The couple is responsible for booking and scheduling outside vendors. All vendors must supply a certificate of insurance (no later than 10 business days prior to event date). Vendors must agree to same-day setup & same-day pickup of all rented items.
- Fog machines, fireworks, cold sparklers, paper lanterns, confetti, wall and/or ceiling hanging decorations are not permitted.
- \$500 cleaning fee applied for any excessive cleaning needed.
- All candles must be flame-less or battery-operated.
- Lighting & draping must be installed by a licensed & insured vendor.
- Timeline of the event must be provided to Sales Manager at least 30 days prior to event.

PAYMENT

The initial 20% deposit on your food & beverage minimum is due at contract signing. Deposits are non-refundable & non-transferable. Your final payment will be due no later than 10 business days prior to your event. Credit cards are not accepted, all payments must be made in the form of cashiers check or cash.

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