



**WYNDHAM GARDEN<sup>®</sup>**

Fresno Yosemite Airport

# *Wedding Menu*

Wyndham Garden Fresno Airport, 5090 E. Clinton Way, Fresno, CA 93727  
559-252-3611 • [abell@thevictusgroup.com](mailto:abell@thevictusgroup.com)



---

# Ceremony

---



## Package Includes:

Wedding Ceremony on Beautifully Landscaped Indoor Terrace

Wedding Arch

Guest Seating (Up to 180 Guests)

Rehearsal

\$500 (Tax and Gratuity Extra)



## Upgrades

Chair Covers & Sash - \$4.00 per guest

Arch Draping - \$350

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

**\$48++ 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





---

# 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 - \$12.00 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)

\$4.50 Per Person For (1)  
Hour

## Frozen Margarita machine

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

\$8.50 Per Person For (1) Hour

## Mimosa Punch

(Choice of 1)

Peach  
Strawberries  
Mango  
Orange

\$6.50 Per Person For (1) Hour

## Sparkling Wine Station

(Choice of 2)

White Sparkling Wine  
Pink Sparkling Wine  
Apple Cider

### Fresh Fruits:

Raspberries  
Blueberries  
Cherries  
Fresh Mint  
Lime Slices

\$6.50 Per Person for (1)  
Hour

# Late Nite Snacks

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

Cheese & Crackers  
\$6.00 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  
\$7.00 Per Person For (1) Hour

(Choice of 1)

Mini Corndogs  
Mini Pulled Pork  
Sliders

Puff Hounds

Served with French Fries  
\$8.50 per person