



Dear Valued Customer,

Best Western Plus/ La Porte Hotel and Conference Center is the ideal venue for your wedding event. Following our recent multi-million dollar renovation the hotel exudes elegance, warmth and hospitality. Our reputation will provide you comfort and confidence as you plan your important event. You will find our planning expertise and award winning staff will surpass even your highest hopes and desires. From the moment we first meet and move on to planning the rehearsal dinner, your wedding reception through to a morning-after brunch, Karen Gazdick and her BW banquet team are here to support you every step of the way. Your wedding will be the memorable event you have always dreamed.

With a reputation for excellence and customer satisfaction, our chefs and seasoned staff will delight you and your guests with inspired culinary creations. Whether in our Grand Ballroom with large dance floor, one of our banquet rooms or the private dining room, you will revel in an atmosphere and decor commensurate with your special event.

Your wedding guests will delight in our renovated hotel guest rooms, offering best in quality bedding, plush linens, granite vanities, refrigerators, flat screen TVs and complimentary wireless in every, well appointed room. And as our bridal couple you will want to choose from one of our suites, Jacuzzi suites or our presidential suite to spend your wedding night.

For your guests comfort you will note all of our facilities are handicap accessible.

We look forward to working with you and planning your dream wedding!

Sincerely,

Gerry Roth *Carol Roth*

Gerry and Carol Roth

444 Pine Lake Ave, La Porte, Indiana 46350 219.362.4585



Banquets- Understanding of Services

- All food and beverages shall be provided by our Best Western staff, with the exception of specialty cakes for events such as weddings which may be supplied by an outside vendor and will be gladly accommodated by our staff. It is understood that customers will not supply any other food or beverages.
- Security is necessary when liquor is served for more than two hours. Best Western handles procurement of security services at a cost to clients of \$30.00 per hour with a 3 hour minimum.
- All pricing is subject to 7% sales tax and 20% gratuity.

In order to best provide for your event Best Western is to receive a confirmed count no less than ONE WEEK PRIOR to your event so product can be ordered and appropriate staff scheduled for your event.

Dinner Buffet Selections

25 Person Minimum

Includes a side dish, vegetable, choice of salad and dinner rolls.

Bronze Level

Choose Two Bronze Level Meats

Silver Level

Choose two Silver Level Meats
Or One Bronze and One Silver Level Meat

Gold Level

Choose One Gold Level Meat and
One Silver or Bronze Level Meat

Carving Station (required for Prime Rib, Optional for other meats)

Filet Mignon

Plated Selections

Served directly to guests at their table, starting with dinner rolls, fresh tossed salad and dressing, followed by your Host selected entrée, vegetable and side dish. Choose one from:

- **Bronze Level**
- **Silver Level,**
- **Gold Level,**
 - Alaskan Salmon
 - New York Strip Steak
 - Prime Rib 12 oz.
 - Filet Mignon 8 oz.

Coffee and Iced Tea Service are Available for both
Buffet and Plated Dinners

Children 12 and under are half price for Buffet Meals

Hors D'oeuvres*

Cocktail Parties – We provide 5-6 selections of your choice, allowing 8-10 pieces per person.

Pre-Dinner Hors D'oeuvres – We provide 3-4 selections of our choice, allowing 5-6 pieces per person.

Jumbo Shrimp Cocktail (16-20 count)

Stuffed Mushrooms

Crab Stuffed, Sausage n Spinach, or Garlic n Bleu Cheese

Chicken Satay with Thai Peanut Sauce

Spring Rolls with Sweet and Sour Sauce

Timbers Puff Pastry with Spinach

Assorted Miniature Quiches

Meatballs

Swedish, Marinara, or Barbeque

Chicken Wings

Buffalo, Barbeque, Asian Zing

Oven Roasted Dip

Spinach Artichoke Dip served with crisp pita chips

Smoked Salmon (One Whole Filet)

Tomato Basil Bruschetta

Hummus and Crisp Pita Chips

Cherry Tomatoes Stuffed with Herbed Cream Cheese

Goat Cheese Toasted Pecan Crusted Grapes

Hors D'oeuvre Trays

Assorted Vegetables- Served with Ranch Dressing

Assorted Cheeses and Fruit

Antipasto Tray- Assorted Cheeses, Meats and Marinated Vegetables

Assorted Canapés

(*Serving Trays Priced for 50 Single Servings)

Entrée Selections

Bronze Level Selections

Oven Roasted Chicken with Herb Seasoning
Roasted Pork Loin
Fried Fish (Pollack)
Roasted Tom Turkey
Oven Roasted Honey Cured Ham
Polish Sausage and Sauerkraut
Sliced Meatloaf Served with Brown Gravy
Traditional Lasagna with Meat, Cheese and Red Sauce
Vegetable Lasagna with White Sauce and Mozzarella
Mostaccioli- Meat or Marinara, Baked with Cheese
Fettuccini Alfredo with or without Chicken
Tortellini Carbonara- Cheese Tortellini with Spinach, Bacon and Cream Sauce
Macaroni and Cheese- Blend of Three Cheeses

Silver Level Selections

Chicken Picatta
Chicken Parmesan
Chicken Marsala
Fried Chicken
Oven Roasted Barbecued Chicken
Italian Sausage with Peppers and Onions
Barbequed Country Ribs
Sliced Roast Beef Served with Au Jus
Parmesan Crusted White Fish
Garlic Shrimp Linguini
Fried Perch

Gold Level Selections

Grilled Ribeye Steak
Grilled New York Strip Steak
Char-Grilled Atlantic Salmon
Char-Grilled Pork Chops
Slow Roasted and Hand Carved Prime Rib of Beef (small additional charge)
Grilled Filet Mignon (small additional charge)

Vegetables

Buttered Corn
California Blend
Green Bean Casserole
Green Beans Almandine
Green Beans with Bacon and Onion
Broccoli with Cheese Sauce
Julienne Sliced Squash Medley
Candied Carrots
Baked Beans

Sides

Baked Potatoes
Herb Roasted Wedges
Garlic Mash Potatoes with Skins
Sour Cream and Chive Mash Potatoes without Skins
Potatoes Au Gratin
Vegetable Pilaf
Wild Rice Pilaf
Traditional Bread Dressing with Choice of Gravy

Salads

Mixed Green Salad with Carrots, Tomatoes, Red Onion and Cucumber
Mixed Green Salad with Mandarin Oranges, Egg, Tomato and Pecans
Caesar Salad with House-made Croutons
Broccoli Poppy Seed Salad
Coleslaw
Potato Salad
Pasta Salad

Lunch Offering Selections

Deli Offerings

Sandwiches- Roast Beef, Turkey or Ham
BLT Croissant
Club Croissant
Chicken Salad Croissant
Ham and Cheese Hoagie
Italian Beef
Caesar Salad (with or without Chicken)
Chicken Cobb Salad

Deli Buffet - Sliced Roast Beef, Turkey, Ham and Assorted Cheeses. Fresh Breads, Fixings, and Condiments. Chips and Pasta Salad or Cole Slaw

Hamburger Buffet - Char-grilled Hamburger Patties and Assorted Cheeses with Fixings and Condiments. Chips and Pasta Salad or Cole Slaw.

Buffet or Plated

Served with starch, vegetable and salad

One Entrée

Two Entrée

Oven Roasted Boneless Chicken Breast-
(Herb Roasted, Picatta, Parmesan, Marsala)
Oven Roasted Barbecue Chicken
Fried Chicken
Fried Fish
Honey Cured Ham
Italian Sausage with Peppers and Onions
Polish Sausage and Sauerkraut
Roast Pork and Dressing
Sliced Meatloaf with Brown Gravy
Traditional Lasagna
Vegetable Lasagna (White Sauce)
Baked Mostaccioli- Meat or Marinara
Pasta Primavera- (Red or White Sauce)
Fettuccini Alfredo with or without Chicken
Tortellini Carbonara- (Spinach, Bacon and Cream Sauce)
Macaroni and Cheese- Blend of Three Cheeses

Breakfast and Brunch Buffet Offerings

Continental Breakfast Buffet- Assorted Bagels, Muffins,
Pastries and/or Donuts. Coffee and Juice

Light Buffet- Fresh Fruit Plate, Yogurt and Assorted
Breads and Pastries. Coffee and Juice

Traditional Breakfast Buffet- Scrambled Eggs, Seasoned Potatoes,
Choice of Breakfast Meat, Biscuits and Sausage Gravy,
Assorted Bagels and Muffins. Coffee and Juice

Grand Brunch Buffet- Our Traditional Buffet with the addition of
Fresh Fruit Platter, Yogurt, Pasties and Waffles or
French Toast. Coffee and Juice