



Weddings

53995 Indiana SR 933 South Bend, IN 46637
574-232-7700

Our Chef can customize your menu options to your liking & desires,
our most popular choices are listed.

All Prices are per person, unless otherwise noted. All Prices subject to Indiana State Sales Tax (currently 7%) and 20% Service Charge



The Possibilities are Endless...

Congratulations and Thank you for considering The Gillespie Conference and Special Event Center as a possible venue for your Wedding Ceremony, Wedding Reception, Rehearsal Dinner or Brunch! We deliver personalized service and individual attention on your special day! Our staff of professionals will transform your dreams into a reality...perfect weddings & events don't just happen; they are planned and Serviced to perfection!

We welcome the opportunity to show you our elegant ballroom and garden that can accommodate up to 700 guests in a modern setting for a truly memorable occasion!

Let us share our experience and expertise with you as we work with you to make your dreams come true. We invite you to call us to set up an appointment to tour our beautiful property and discuss the many possibilities!

Sincerely,

Jamie Bibler
Special Events Sales Manager

Rehearsal Dinners

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All Rehearsal dinners include choice of 2 Hors D'oeuvres, your choice of salad, up to two entrees, dessert, rolls & butter, freshly brewed Regular & Decaffeinated coffee, Hot Teas and iced tea.

Chef to select the appropriate seasonal accompaniments to complete your entrée selection(s). Buffet options are available as well. See your Special Events Sales manager for details.

Choice of two of the following Hors D'oeuvres:

Grilled Vegetable Display with French Breads and Dips
Bruschetta with Fresh Tomatoes, Mozzarella and Basil
Brie and Strawberries with Glazed Almonds

Choice of up to Two of the Following Entrees

Butter Poached Salmon with Cucumber & Dill
Grilled Yellow Fin Tuna with Mango Cilantro Salsa
Twin medallions of Beef Tenderloin
Grilled New York Strip Steak with Bermuda Onion Sauce
Chicken Pesto En Croute with Mushroom Duxelle
Lemon Caper Chicken
Roasted Pork Tenderloin

Choice of up to One of the Following Desserts

Bavarian Cream with Fresh Seasonal Berries
Chocolate Decadence
Cappuccino Mousse Chocolate Cup

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All of our Wedding Packages Include...

Hors D'oeuvres for the Cocktail Hour

Select One of the Following Beautifully Displayed Stationary Hors D'oeuvres Combinations

Seasonal Domestic and Exotic Fresh Sliced Fruits with Yogurt Dips

Imported and Domestic Cheese with Crostini, Baked Pita Chips, Assorted Breads and Bread Sticks

~Or~

Italian Antipasto Display with Sharp Provolone, Asiago, Fontina, Soppressata, Capicola, Salami, Marinated Artichokes, Red Peppers, Green and Black Olives, Olive Focaccia and Bread Sticks

~Or~

Grilled Marinated Vegetables with Zucchini, Eggplant, Red and Yellow Pepper, Portabella Mushrooms, Asparagus, Fennel and Yellow Squash. Includes Tabbouleh and Roasted Red

Pepper Hummus with Assorted Breads
(Tapenades, Pita Chips and Bread Sticks)

Choice of 5 Butler Hors D'oeuvres

Asparagus Crisp

Mushrooms Stuffed with Italian Sausage

Spanakopita

Bacon Wrapped Scallops

Tandoori Chicken

Adobe Chicken

Asiago Roll

Mini Crab Cakes

Hibachi Beef

Grilled Marinated Tuna with Wasabi Sauce

5 Continuous Hours of Open Premium Bar Service

Absolute Vodka, Captain Morgan, Jack Daniels, Jim Beam, Tanqueray, Crown Royal, Canadian Club, J&B Scotch, Bacardi Rum, Peach Schnapps, Kahlua, Budweiser, Miller Light, Heineken, House Merlot, Chardonnay, White Zinfandel, and Cabernet Wines

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All of our Wedding Packages Also Include

Complimentary

- Complimentary Cake Cutting Served on Painted Plates
 - Champagne Toast for All Guests
 - Dance Floor
 - Private Cocktail Reception for Bridal Party Upon Arrival
- Gourmet Coffee Station Displayed after Dinner with Regular and Decaffeinated Coffee, Decaf, Hot tea, flavored sugars, shaved chocolates and more.
 - 1 Hurricane vase, 1 Mirror and 3 Votive Candles on each guest table
 - Set up & Tear Down
 - Coat Check
 - White Floor Length Linens
 - Elegantly Decorated Cake Table
- Deluxe Overnight Accommodations for the Bride and Groom with a Bottle of Champagne the night of the Reception and Breakfast the Following Morning.

Special Hotel Touches for You

- Hilton Honors Points
- Complimentary Parking
- Group rates for your family and friends
- Personal Online Group (POG) page created and designed privately for your guests
- Dedicated Bridal Captain in charge of implementing the reception the day of the event
- Special Events Sales Manager to work with you throughout the planning process including the day of the event
- Discounts on the Bridal Shower & Rehearsal Dinner if both are booked in addition to the reception

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Served Dinner Package

Dinner Prices include Hors D'oeuvres, 5 hour bar service, champagne toast for all guests, choice of one salad, up to two entrees with starch and vegetable, rolls & butter, freshly brewed Regular and Decaffeinated Coffee, Hot Tea and iced tea, as well as complimentary cake cutting.

Choice of One Salad

Bleu Cheese & Bacon Salad- Hearts of Iceberg Lettuce, Apple Cured Bacon, Maytag Bleu Cheese, Grape Tomatoes and Balsamic Vinaigrette

Mediterranean Salad-Romaine with Kalamata Olives, Grape Pine Nuts, Roasted Red Peppers, Artichoke Hearts, & Feta Cheese served with a Greek Vinaigrette

Berry Salad- Fresh Field Greens with Fresh Raspberries, blackberries, Toasted Almonds and Herbed Goat Cheese Served with a Raspberry Champagne Vinaigrette

Spinach Salad- Fresh Spinach with Water Chestnuts, Bermuda Onion, Chow Mein Noodles and Sesame Vinaigrette Dressing

Mixed Field Greens-With Assorted Dressings Served on the Side

Choice of up to Two of the Following Entrees

~Herb Encrusted Sliced Roasted Tenderloin of Beef with Mushroom Merlot Sauce~

~Grilled New York Strip Steak with Garlic & Rosemary Butter~

~Herb Encrusted Chicken Stuffed with Ricotta, Parmesan and Asiago Cheese~

~Tilapia with Orange Beurre Blanc Sauce~

~Butter Poached Salmon with Lemon & Dill~

~Combination Entrée of Chicken Breast with Boursin Cheese Sauce and Tilapia~

~Combination Entrée of Sliced Tenderloin of Beef and Lemon Caper Chicken~

~Combination Entrée of Sliced Tenderloin of Beef with Wild Mushroom Sauce and Salmon~

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Buffet Dinner Package

Dinner Prices include Hors D'oeuvres, 5 hour bar service, champagne toast for all guests, buffet menu, rolls & butter, freshly brewed Regular and Decaffeinated Coffee, Hot Tea and iced tea, as well as complimentary cake cutting.

Buffet Suggestion #1

Served Romaine and Parmesan Salad
Carved Roasted Tenderloin of Beef with Mushroom Merlot Sauce
Herb Crust Chicken with Boursin Cheese Sauce
Grilled Filet of Salmon with Lemon Herb Butter
Sour Cream and Chive Potatoes
Medley of Fresh Vegetables
Assorted Rolls and Butter
Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea

Buffet Suggestion #2

Served Mediterranean Salad
Carved Roasted Strip Loin of Beef with Mushroom Merlot Sauce
Grilled Breast of Chicken with Lemon and Herbs
Penne Pasta with Fresh Tomato Basil Sauce
Medley of Fresh Vegetables
Roasted Red Skin Potatoes
Assorted Rolls with Butter
Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea

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Child's Wedding Package

The Child's wedding Package is designed for kids 4 years to 12 years.

The packages include Hors D'oeuvres, dinner and soda bar service.

Special requests are welcome.

Veggie Plate with Dip

Applesauce

Breaded Boneless Breast of Chicken

French Fries

Veggie Plate with Dip

Applesauce

Grilled 6 oz. Strip Steak

French Fries

Veggie Plate with Dip

Applesauce

Fried Fish Sticks

French Fries

Veggie Plate with Dip

Applesauce

Buttered Pasta

French Fries

Veggie Plate with Dip

Applesauce

Grilled Cheese

French Fries

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Breakfast Buffet Send Off

*A special way to end a perfect weekend... send your guests off in style
with a gourmet breakfast!*

American Breakfast Buffet

Fresh Sliced Fruit with Seasoned Berries
Scrambled Eggs
Bacon and Sausage
Home Fried Potatoes
Assorted Freshly Baked Breakfast Pastries
Freshly Brewed Regular & Decaffeinated Coffee, Hot Teas and Assorted Juices

Country Breakfast Buffet

Fresh Sliced Fruit with Seasonal Berries
Western Scrambled Eggs
Home Fried Potatoes
Country Fried Ham Steak
Sausage Gravy and Biscuits
French Toast with Warm Maple Syrup
Freshly Brewed Regular & Decaffeinated Coffee, Hot Teas and Assorted Juices

Morning Sunrise Buffet

Fresh Sliced Fruit with Seasonal Berries
Freshly Baked Pastries and Muffins
Choice of Scrambled Eggs or Omelet Station*
Waffles with Assorted Fruit Toppings and Warm Maple Syrup
Bagels with Assorted Cream Cheeses
Home Fried Potatoes
Bacon and Sausage
Yogurts and Granola Bars
Cold Cereal and Milk
Freshly Brewed Regular & Decaffeinated Coffee, Hot Teas and Assorted Juices

*If live chef is requested a labor fee will be accessed

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May we Suggest a Package Enhancement...

Ice Carvings

Chocolate Covered Strawberry served with Brides' Wedding Cake

Strawberry Champagne Garnish

Flambé Presentation

Intermezzo

Espresso/Cappuccino Bar

Signature Drink

Wine Service with Dinner

Cordial Bar

Martini Bar

Additional Hours of Bar Service

Pin spots for Cake Table, Gift Tables, Guest Tables and/or Ice Carvings

Spotlighting on Dance Floor with Bride and Grooms Names, Monogram & Much More

Up lighting on Perimeter of Room

Specialty Linen



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The wedding of..

Jennifer & Mike

4.19.08

Menu

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House Salad

Sautéed Chicken with Mushrooms
on a bed of sautéed spinach Served
with Duchess Potatoes &
Asparagus

Colors: Different shades of green
with touches of pale pink and
chocolate brown

Florals & Lighting: Michaelangelos
"The Event Company"

Cake: Macri's Bakery

Photography: Studio This Is

DJ: ProShow

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The wedding of..

Loren & Brian

8.2.08

Menu



Baby Romaine Salad with a Crab
Cake, Corn Relish, Remoulade &
Lemon Poppy seed dressing

Black Angus Filet of Beef with
Mushroom & Brandy Sauce served
with Gruyere Dauphinoise
Potatoes & Julienne Vegetables

Colors: Pastel Blue & Ivory

Wedding Planner: Louis J. Behre
Special Events

Florals: Procedo Events

Rentals: Burns Rent-Alls, Inc.

Cake: Mrs. T's Bakery

Band: Bradley Young Orchestra

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The wedding of...

Christine & Brian
3.21.09

Menu



Bibb Salad with Pears, Red Grapes,
Scallions, Candied Walnuts and
White Balsamic Drizzle

Duo Entree of Spinach Roulade &
Filet of Beef with an Au Poivre
Sauce

Herb Roasted Redskin Potatoes &
Haricot Vert with Julienne Carrots

Colors: Navy & White

Wedding Planner & Rentals:
Cynthia Basker, Celebrated Events

Florals & Lighting: Michaelangelos
"The Event Company"

Videographer: Allure Films and
Photography

Cake: Macri's Bakery

DJ: ProShow

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Frequently Asked Questions

Is there a Room Rental Fee to have our wedding at The Gillespie? There is a required minimum food and beverage of \$7,000.00 per section of the ballroom. Ballroom sections A & B must be booked together and that includes rental of the garden for a minimum of \$14,000.00 If the minimum food and beverage is not met the difference is made up as room rental. Additionally, if your reception is not held in a section of the Ballroom but rather another banquet space, there is no food and beverage minimum.

How many sections of the ballroom do I need for our wedding reception? The answer to this question varies as it depends on several factors such as if you are having a band or DJ, a served meal or buffet, etc. On average, the ballroom capacities are: One section = 175 guests, Two sections = 350 guests, Three sections = 350-700 guests.

How do I reserve The Gillespie for our wedding reception?

The Gillespie requires a deposit of \$2,000.00 per section to hold the ballroom for your wedding; this money is applied to your balance and is non-refundable and may be made via cash, check, or credit card. The second deposit of 50% (half the anticipated revenue less the advanced deposit) is due six months before your wedding. Final payment via certified funds (cash, cashier's check or credit card) is due along with your final count five business days before your wedding.

Does The Gillespie offer tastings?

The Gillespie invites the bride and the groom to participate in a Chef's Table. A Chef's Table brings the chef and the couples together in the kitchen to interact while he prepares different, unique appetizers and entrées not seen on a standard menu. The goal of the Chef's Table is to introduce the brides and grooms to the chef, in addition to "tasting the talent" that we can provide to you. The Chef's tables go in succession based on the wedding date (ie: April receptions are followed by May receptions, which are followed by June receptions and so forth)

If my ceremony is at The Gillespie Garden, as well as my reception, is there an additional charge? There is a \$500.00 charge which includes set up and tear down of chairs

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