



At Prairie View & Wood Wind

Wedding Packages

Prairie View
7000 Longest Drive
Carmel, IN 46033

Sahm's
One American Square, Suite 140
Indianapolis, IN 46282
banquets@sahms.com
317-5361305

Wood Wind
2302 W 161st Street
Westfield, IN 46074



Menus

Sahm's at Prairie View/Wood Wind provides complete food and beverage service for your special event. The following menus are suggested for your convenience and can be customized to meet your specific needs. Sahm's requires all food and beverage to go through them. No outside food or beverage may be brought in unless previously arranged with your sales contact. Sahm's does allow wedding desserts (cake, cupcakes, etc.) to be brought in as long as they are from a licensed bakery.

Menu Guarantee

In order to provide you and your guests the best possible experience your guaranteed guest count must be received seven (7) business days prior to your event by noon. Should the final guarantee not be received by this time, the agreed number of guests will be the basis for the final payment.

Minimum

Minimums are determined by month and day of the week. Please contact Sahm's for more information. Service charges are included in package pricing. Taxes and gratuity are not included in package pricing or applied to minimums.

Deposits, Payment & Gratuity

An initial deposit of 25% of the food and beverage minimum is due at the time of contract signing. A second deposit of fifty (50) percent of the remaining balance is due ninety (90) days prior to your event. Your final payment of your remaining balance is due seven (7) business days prior to your event by noon. Deposits are non-refundable. An automatic 8% gratuity will be applied to your final contract.

Complimentary Items

All packages at Sahm's at Prairie View/Wood Wind include 6 hour room rental, guest tables and chairs, crushed shimmer or poly floor length guest linens and napkins in your choice of color, surface lot parking, cake cutting and a menu tasting for up to 6 guests. China and glassware will be provided for buffet, dessert and guest tables. Scrollware will be provided for the bar and hors d' oeuvres. A service fee and gratuity is already included in the package prices.



Dinner Packages

Package One

\$50.00 per guest

4 Hot and 5 Cold Stationed Hors D'oeuvres
5 Hour Unlimited Premium Bar

Package Two

\$65.00 per guest

One Hot and One Cold stationed Hors D'oeuvres
Buffet Style Dinner which includes 2 Entrees,
1 Vegetables, 1 Starches, 1 Pre-Set Salad, Rolls & Butter
5 Hour Unlimited Premium Bar

Package Three

\$75.00 per guest

Package Two + 2 Embellishments

Plated Dinner – Additional \$10.00 per guest

Under 21 years old – Subtract \$15.00 per guest

Children's Meals - \$12.99 per guest

Children 12 and under

Plated Chicken Fingers and Mac and Cheese

With Unlimited Soda & Bottled water

(4 high chairs included in rental, additional \$12 each)

Premium Bar

Domestic & Big Lug Beers, House Wines,
Premium Liquors (vodka, rum, gin, whiskey, scotch, tequila, amaretto)
Coke, Diet Coke, Sprite, Bottled Water and Mixers



Embellishment Descriptions

Carving Station: Substitute one of your entrees for a carving station with either Prime Rib with Au Jus and Horseradish Sauce or Steamship Round served with Cilantro Chipotle and Dijon Mustard Sauce.

Bubbly Toast: Prosecco served in glass flutes for all guests of age.

Dessert Bar: An assortment of Sahm's Sour Cream Coffee Cake, Tollhouse Squares, Cheesecake Bites, Carrot Cake Squares, Key Lime Bars and Lemon Bars.

Sundae Bar: Chocolate and vanilla ice cream, sprinkles, caramel sauce, chocolate syrup, cherries, whipped cream and chopped nuts.

Late Night Snack: Choose one of the below snack options:

- Slider Bar: Choose Two: cheeseburgers, buffalo chicken or BBQ pulled pork sliders. Served with pickles, mustard, ketchup, mayonnaise, and potato wedges.
- Nacho Bar: Homemade tortilla chips, ground beef, white queso dip, fresh salsa, guacamole, lettuce, pico de gallo and refried beans.
- Rockstone Pizza Bar: A variety of Rockstone pizzas sliced in party bites served with breadsticks and marinara & cheese dipping sauces.
- Breakfast Bar: Egg casserole, hash browns or tater tots with ketchup, bacon and sausage and fresh salsa.
- Soft Pretzel Bar: Pretzel bites with cheese sauce and spicy mustard for dipping.



Hors D'oeuvre Selections

Hot Selections

Unsinkable Grilled Cheese Bites
Cream Cheese Wontons
Spinach Stuffed Mushroom Caps
Homemade Meatballs in Burgundy Sauce
Classic or Buffalo Breaded Chicken Bites
Spinach Artichoke with Crostini
Bacon Wrapped Kielbasa
Scallop Rumaki
Barbecue Bacon Wrapped Shrimp
Crab Stuffed Mushroom Caps
Teriyaki Sesame Pork Kabobs
Steak Kabobs
Stuffed Beef Sirloin Rolls
Shrimp Cigars with Sesame Teriyaki Sauce
Mini Crab Cakes
Thai Beef Kabobs
Parmesan Mushroom Risotto Fritter
Macaroni & Cheese Cakes

Cold Selections

Fresh Fruit Kabobs
Veggie Shooters
Artisan Cheese & Crackers
Finger Sandwiches
Antipasto Skewer
Cherry Tomato & Salami Bites
Bruschetta
Tortellini Caprice Kabobs
Gorgonzola Dip with Flatbread Crisps
Roasted Red Pepper & Goat Cheese Bruschetta
Bleu Crab Dip with Flatbread Crisps
Zesty Lime, Shrimp & Avocado Shooter
Prosciutto Wrapped Shrimp
Beef Tenderloin Pesto Crostini
Mediterranean Flatbread
Sirloin Vera Cruz

Charcuterie & Cheese Platter - \$8 per guest

Served with homemade crostini, assorted cheese and crackers,
herb cream cheese, Smoking Goose Capocollo, Genoa Salami
and 2 rotating Smoking Goose Sausages.

Assorted House and Premium Cheeses



Entrées

Herb Crusted Pork Loin • Chicken Marsala • Chicken Piccata
London Broil with Mushroom Bordelaise • Top Sirloin with Sautéed Herb Mushrooms
Shrimp Scampi • Chicken Cordon Bleu • Pork Tenderloin with Shallot Bordelaise
Mediterranean Chicken • Tropical Mahi Mahi • Chicken Parmesan
Herb Stuffed Chicken Breast • Salmon Béchamel with Spinach
Chicken Bruschetta • Asiago & Parmesan Crusted Chicken
Spinach & Gorgonzola Stuffed Chicken

Starches

Mushroom Parmesan Risotto • Penne Alfredo • Mashed Potatoes
Rice Pilaf • Twice Baked Potato Casserole • Roasted Redskin Potatoes
Gourmet Baked Macaroni & Cheese • Roasted Sweet Potatoes • Quinoa Blend

Vegetables

Green Bean Almondine • Roasted Carrots
Asparagus • Brussel Sprouts • Roasted Root Vegetables • Two-Tone Squash
Sautéed Corn • Broccoli

Salads

Mixed Greens • Caprese • Cranberry Poppyseed • Caesar
Spring Mix Bruschetta • Wedge
Strawberry Spinach Salad • Roasted Beet & Arugula
Watermelon & Feta Salad • Pear & Walnut Salad

*Vegetarian and Special Dietary/Allergies meals can be accommodated with advance notice.



Sahm's at Prairie View/Wood Wind Terms & Conditions

- No outside food or beverage may be brought into Sahm's at Prairie View/Wood Wind unless provided by a licensed baker and is approved in advance by Sahm's
- Final menu selections must be made one month prior to event
- No remaining food or beverage shall be removed from the premises
- Sahm's reserves the right to refuse service of alcohol to anyone in its discretion
- Minors are the responsibility of the group, and if minors are found in possession of alcohol the immediate cancellation of the function may occur
- The management and staff may refuse to continue to serve anyone who has consumed an amount of alcohol deemed excessive
- No animals, other than those providing assistance to guests with disabilities, are permitted
- No masking tape, glue, tacks, nails, staples, duct tape, electrical tape, transparent tape or double sided sticky tape is allowed, the only adhesive material allowed on the walls is drafting tape
- All cords must be taped down to the floor by drafting tape
- Candles must be contained in a proper globes, cylinders or floating, no open flames are allowed
- Overnight parking is permitted but Sahm's at Prairie View/Wood Wind is not responsible for any stolen or damaged items