



TIPPECANOE PLACE

— *Wedding Packages* —

Discover Our Story. Our History. Our Charm.

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Weddings at Tippecanoe

Congratulations on your engagement and thank you for your interest in Tippecanoe Place!

You are in the process of planning a magical and joyous day and we at Tippecanoe would like to share our fabulous venue and culinary offerings with you and your guests. Whether you are looking for something simple or stylish or grand and lavish we can certainly accommodate your needs as well as your budget.

Below you will find a collaboration of Wedding packages that we feel will accommodate your desires complete with a detailed list of offerings and even enhancements for your event.

Together we can create an event that is unforgettable and uniquely yours. If you have any further questions or need any additional information, please do not hesitate to contact me personally. We would love to schedule a time to meet with you to give the grand tour!

Thanks again for considering Tippecanoe Place Restaurant!

Jasmine Flickner
Banquet Sales/Event Planner
Monday – Friday
9:00 AM – 5:00 PM
(574) 234-9077





Tippecanoe Place Restaurant Wedding Package Policies

Wedding Packages

All wedding packages are subject to the event policies listed on the "Event Guide". – The Wedding Package Policies are an additional clause to the Event Guide. All food and beverage are subject to a 20% gratuity and 7% Indiana Sales Tax.

Payment Terms

There is a \$1,500 deposit required to secure your date. All holdings without a deposit are subject to booking another event without notice. 30 days prior, 50% of the estimated cost is due as well as the guest estimation. 5 days prior, the remaining balance is due as well as the final guest count.

All payments are non-refundable. We accept all major credit cards, cash or cashier's check.

Cancellation

Deposits are non-refundable. Cancellation of Event is subject to 100% of all payments prior to the event.

Guarantee & Minimums

In arranging private functions, the total number of individuals attending the function must be specified at least (5) business days prior to your Event. This number will be considered a guarantee and is not subject to reduction. If a guarantee is not provided in time, we will consider the last estimated number as the guarantee for the event. If attendance is above the guarantee, charges will be applied for the actual number of guests. We reserve the right to charge for every person served. All events are considered tentative until the specified non-refundable deposit is received by your event coordinator, unless specified otherwise by your contract. Requested deposits based on the size of your event will be presented by your banquet coordinator. Tippecanoe Place will be prepared to accommodate 5% above the guaranteed number. A minimum of 50 guests are required to be applicable to a Wedding Package. If attendance is less than 50, Tippecanoe Place will charge for the difference of said package.

Tastings

Tippecanoe Place provides a complimentary tasting for up to FOUR individuals. They are only provided to bookings with a secured deposit. Tastings include a full presentation of your selections. Any cancellation of your event after a tasting is subject to the full disclosed cost of said selections. Selections for a tasting are limited based on the actual size of the proposed event.

Wedding Packages Include...

Venue Rental
(Main & Lower Level)

1 Hour Cocktail Reception
(Includes Hors d'Oeuvres)

Complete Dinner Service

4 Hours of Open Bar Service
(1 Hour during Cocktail Hour | Three Hours during the Reception)

Coffee Service featuring Columbia Street Roastery

Wedding Cake Table & Service

Choice of Standard Napkin and Linen Color

Set-Up and Teardown

Complimentary Parking Adjacent to the Mansion

Dedicated Wedding Consultant

Discount on Bridal Shower or Rehearsal Dinner

Complimentary Sunday Brunch for 2

Gift Table

Standard Centerpieces

Complimentary Coat Check

Champagne Toast

Non-Alcoholic Beverages

Tasting

Wedding Packages

(50 Guest Minimum)



BRONZE PACKAGE

\$85 Adults | \$25 Children (5-12)

Choice of 3 Hors d'Oeuvres | 1 Salad | 4 Entrees | Includes Bar Package



SILVER PACKAGE

\$95 Adults | \$25 Children (5-12)

Choice of 4 Hors d'Oeuvres | 1 Salad | 4 Entrees | Includes Bar Package



GOLD PACKAGE

\$105 Adults | \$25 Children (5-12)

Choice of 5 Hors d'Oeuvres | 1 Salad | 4 Entrees | Includes Bar Package



PLATINUM PACKAGE

\$120 Adults | \$25 Children (5-12)

Choice of 6 Hors d'Oeuvres | 1 Salad | 4 Entrées | Includes Bar Package

Ceremony Accommodations

Complete your package with Tippecanoe Place! Envision a picturesque ceremony inside the grand house or even upon our beautiful grounds with the Mansion as a backdrop. We offer the ideal destination for your once in a lifetime event. We're confident that your guests will envy your selection. Pricing is subject to change.

The Grand Staircase

(Max Capacity – 80 Guests)

Make a “Grand Entrance” down one of the most impressive features of the Mansion.



Ceremony Only

\$300

\$2 Per Person

Wedding Package

\$200

House Grounds

(Max Capacity – 200+)

Looking to truly impress your friends and family? Tippecanoe will guarantee to provide you with a beautiful backdrop that is unsurpassed by many in the area. Imagine the possibilities.



Ceremony Only

Inquire

Within

Wedding Package

\$200

+ Chair Rental





















Hors d'Oeuvres

~ Hot Hors d'Oeuvres ~


















	B	S	G	P
Assorted Petite Quiche.....				
Chicken Drumettes..... (Choice of Spicy, BBQ, or Plain)				
Large Mushrooms stuffed with Crab and Spinach.....				
Large Mushrooms stuffed with Italian Sausage.....				
Large Wheel of Brie (2 kg) baked in Puff Pastry.....				
Roasted New Zealand Lamb "lollipops" with Pinot Noir Demi-Glace.....				
Petite Lobster Cakes with Lemon Aioli.....				
Chicken Satay with Peanut Sauce.....				
Beef Tenderloin Skewer with Cherry Mustard Sauce.....				
Vegetable Spring Rolls with Sweet Chili Sauce.....				
Grilled Vegetable Skewer with Balsamic Reduction.....				

~ Cold Hors d'Oeuvres ~

Large Chilled Shrimp (16/20) with Cocktail Sauce and Lemon				
Mini Caprese Skewers.....				
Seared Tuna on Crispy Won Ton with Wasabi Aioli.....				
Bruschetta..... <i>Fresh Tomato and Fresh Basil</i>				
Jumbo Asparagus wrapped in Prosciutto with Balsamic Reduction.....				
Spears of Belgian Endive..... <i>Crab Salad</i> <i>Smoked Chicken Salad</i>				






Hors d'Oeuvres *Continued*

~ Platters ~

	B	S	G	P
Silver Dollar Sandwiches				
Served with lettuce, sliced tomato, sliced onion, cheese, whole grain mustard and mayonnaise				
Roast Beef				
Smoked Ham				
Smoked Chicken Salad				
Roasted Vegetables				
Fresh Seasonal Fruit				
Assortment of Fresh Fruit with Yogurt Dip				
Fresh Seasonal Crudités				
Assortment of fresh raw vegetables with dill crème fraîche dip				
Imported and Domestic Cheeses				
An assortment of hard and soft gourmet cheeses served with a variety of crackers.				
Imported and Domestic Cured Meats and Charcuterie				
An assortment of hams, sausages, and terrines served with whole grain mustard, cornichons, and toasted sliced baguette.				

~ Carved Selections ~

Limit 1 Selection Per Package

Prime Rib with Au Jus and Horseradish Sauce.....	
Beef Tenderloin with Mushroom Demi Glace.....	
Leg of Lamb with Wholegrain Mustard Jus.....	
Top Round with Horseradish Sauce.....	
Spiral Cut Ham with Honey Mustard Sauce.....	

**All items served with an appropriate Sauce or Condiment

Salad

	B	S	G	P
Caesar Salad Romaine lettuce, parmesan cheese, croutons and Caesar dressing.				
Spinach Salad Baby spinach, roasted apples, toasted almonds, dried cherries and honey mustard dressing.				
House Salad Mixed greens with cucumber, cherry tomato, and carrot with balsamic vinaigrette.				
Chopped Salad Chopped iceberg lettuce, Nueske's bacon lardons, green onion, carrot, cucumber and blue cheese crumbles with our house made Green Goddess dressing.				
Arugula Salad Sundried tomatoes, red onion, Shaved Manchego cheese. Served with a roasted garlic and scallion vinaigrette.				

Plated Dinners

Entrées ~ Beef and Veal

B

S

G

P

Oven Roasted Prime Rib

Served with garlic mashed potatoes, fresh seasonal vegetables, Au Jus and our homemade creamy horseradish sauce.

Classic Cut 8 Oz.....



Traditional Cut 12 Oz.....



Studebaker Cut 16 Oz.....



Grilled 7 oz Filet Mignon.....

Broccollini, roasted garlic mashed potatoes and herb butter.



Grilled 14 oz NY Strip Steak.....

Broccollini, roasted garlic fingerling potatoes and herb butter.



Osso Bucco.....

Braised veal shank with herb risotto and gremolata.



Grilled 14oz Veal Chop.....

Polenta, sautéed spinach, gorgonzola cream sauce.



Entrées ~ Lamb and Pork

Dijon and Herb Crusted Australian Rack of Lamb.....

Roasted garlic mashed potatoes, sautéed spinach and pinot noir demi-glace.



Red Wine Braised Lamb Shank.....

Honey roasted carrots, polenta and natural jus.



Grilled Pork Chop.....

Roasted garlic mashed potatoes, sautéed apples and onions with a Dijon mustard cream sauce.













Roasted Pork Loin.....

Cipollini onion compote and roasted garlic jus.


















Plated Dinners *Continued*

















Entrées ~ Seafood

	<i>B</i>	<i>S</i>	<i>G</i>	<i>P</i>
Grilled Atlantic Swordfish Mashed potatoes, citrus salsa and beurre blanc.				
Seared Ahi Tuna Cucumber salad, wasabi aioli and soba noodles.				
Oven Roasted Salmon Herb polenta, leeks and basil beurre blanc				
Crabmeat Stuffed Shrimp White wine sauce, jasmine rice and asparagus.				
Scallops in Puff Pastry Wild mushrooms and fingerling potatoes				
Roasted 6 oz Cold Water Lobster Tail Herb roasted fingerling potatoes, asparagus, drawn butter and lemon.				

Entrées ~ Poultry

Smoked ½ Chicken Boursin mashed potatoes, broccolini and smoked paprika cream.				
Chicken Provencal Roasted garlic mashed potatoes, asparagus and a sauce of tomatoes, onions nicoise olives and fresh basil.				
Chicken Piccata Roasted fingerling potatoes, asparagus and a sauce of lemon, capers and white wine.				
Stuffed Chicken Breast Roasted garlic mashed potatoes, broccolini, stuffed with smoked ham, Swiss cheese and a pesto sauce.				

Entrées ~ Vegetarian

Roasted Vegetable Lasagna Roasted seasonal vegetables layered with a house made Pomodoro sauce, ricotta and parmesan cheese and herbs.				
Wild Mushroom Pasta Wild mushrooms sautéed with extra virgin olive oil, garlic, white wine and fresh herbs tossed with linguini.				
Pomodoro Pasta Sautéed linguini pasta with fresh tomato, basil and extra virgin olive oil.				
Pasta Primavera Seasonal vegetables sautéed with extra virgin olive oil, garlic, white wine and fresh herbs tossed with linguini.				

Children's Menu

All children's meals include a fruit cup. Selections are for ages 5-12 only.

Cheeseburger Sliders

Two cheeseburger sliders served with French fries.

Grilled Cheese Sandwich

Served with French fries.

Kid's Pasta

Pasta served with Pomodoro sauce or butter.

Chicken Fingers

Chicken breast lightly breaded and fried.
Served with French fries and BBQ sauce.

\$25 Per Child

Bar Service

Standard Bar Package

(Included with any Package)

New Amsterdam Vodka
Greenalls Gin
Plantation 3 Star Rum
Camarena Tequila
Cody Road Bourbon
Bird Dog Whiskey
Label 5 Scotch
Amaretto
Juices
Bottled Beer (4)
House Wine
Soft Drinks
Water

Additional Hour | \$6 Per Person

Premium Bar Package

(Upgrade for an Additional \$3 Per Person)

Absolut
Bombay Gin
Captain Morgan
Cuervo 1800
Markers Mark Bourbon
Jack Daniels Whiskey
Dewars Scotch
Amaretto Disaronno
Juice
Bottled Beer (4)
House Wine
Soft Drinks
Water

Additional Hour | \$9 Per Person

House Wine

Chardonnay, Pinot Grigio, Pinot Noir, Merlot and White Zinfandel

Bottled Beer

(2 Domestic)

Bud Light, Coors Light, MGD, Miller Lite

(2 Specialty)

Corona, Fat Tire, Sam Adams, Sierra Nevada, Angry Orchard and Blue Moon

Local Breweries

Bells, Round Barn, Upland, Goose Island and Green Bush

\$4 | 1 Hour House Wine Service during Dinner

\$2 | Add Champagne to Bar

Additional Wine, Beer & Liquor Options Available Upon Request

Charges may apply to Alternative Options

Kegs Available

Creative Options

We offer a variety of customizable options to enhance your special day! The following items are a few of our most popular enhancements to include in your package. Pricing is subject to change.

Bridal Suite with Powder Vanity

Starting at \$60

Chivari Chairs

\$2 Per Chair

Gold Chargers for Each Place Setting

\$1 Each

Specialty Linens

Prices vary based on selections

Customized Wedding Display on HDTV

Starting at \$150

Aisle Runner

Prices vary based on selections

Overnight Stay at the Oliver Inn

Starting at \$200

Studebaker Patio Upgrade

Starting at \$100

Charisma Tri-Hurricane Centerpieces

\$12 Per Set (Up to 14 Sets)

Hurricane Glass 16' Cylinders

\$3 Each (Up to 24)



ANGEL
EYES
PHOTOGRAPHY

