

CATERING

SAVOR THIS GRAND LIFE.

Grand Wayne Convention Center is pleased to partner with Hilton Fort Wayne as our exclusive caterer. Our goal is to create memorable dining experiences for all of our guests by choosing the freshest foods, highest quality beverages, and most caring, qualified servers. The Hilton's culinary team is dedicated to details — even the most modest of meals is savored by our guests. **Whether we're serving light lunches for 13 or full service banquets for 3,100**, Hilton and Grand Wayne Center staffs enjoy delivering the best personal service. Every menu is customized, prepared and served to meet your event's needs, special dietary requests, and budget. Our goal is to create great culinary experiences, one event at a time.

GRAND WAYNE CATERING SERVICES

Great food and beverage can transform any event from average to amazing. Grand Wayne Convention Center catering services through Hilton Fort Wayne offer an accommodating range of dietary and dining options. Our catering is designed to tease the eyes and please the palates of your invited guests. From the most basic breakfasts to stunning, elaborate celebrations, we have the culinary capabilities to create any food and beverage request within your budget and guidelines. And it all happens within our 12,000 square foot, state-of-the-art gourmet kitchen.

Our event planners begin by listening to understand your event: the guests who will be attending, the themes and impressions to create, and any special requests. From menus to decorations, we remain sensitive to your budget and offer insight and strategies to accomplish your desired results. Your goals are our goals, and we look forward to helping create a deliciously memorable occasion every time.

For more information about Grand Wayne Convention Center, our food and beverage capacities and capabilities, please call 260.426.4100 or visit us online at grandwayne.com/services/catering — it's our privilege to help you savor every flavor of Grand Wayne's catering services.



Delicious gourmet meals for 30 to 3,100 guests are easily and seamlessly served



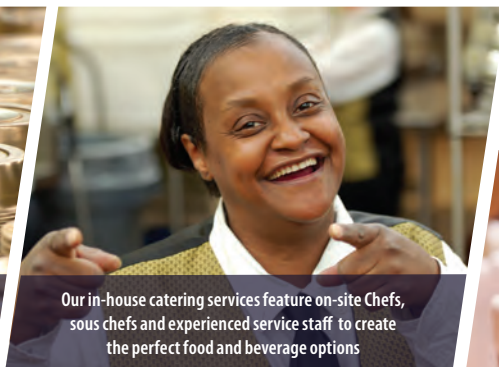
Professional third-party decorators are welcome to showcase their talents to accentuate any celebration



In-house catering and event managers help event planners consider every detail of F&B logistics, including transforming prefunction spaces into beautiful dining or buffet service



Our 12,000 s.f. kitchen enables us to serve up to 3,100 guests in a single banquet setting or multiple simultaneous events



Our in-house catering services feature on-site Chefs, sous chefs and experienced service staff to create the perfect food and beverage options



Creative food ideas and presentation solutions are a specialty here



**GRAND WAYNE
CONVENTION CENTER**
Beyond convention. Beyond expectation.™



120 W Jefferson Blvd
Fort Wayne IN 46802

grandwayne.com
260.426.4100

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GRAND WAYNE
CONVENTION CENTER

Beyond convention. Beyond expectation.™

FOOD & BEVERAGE FOR ALL TASTES and BUDGETS

- 12,000 s.f. gourmet kitchen, fully equipped to serve up to 3,100 guests in a single setting or multiple simultaneous events
- On-site chef, sous chef, and professional service staff
- Customizable menus for special requests and dietary requirements
- Complimentary room set including tables, chairs, tablecloths, and buffet stations
- An open invitation for outside decorators and entertainers



Larger spaces easily serve thousands of guests with full F&B and AV Technology services



Formal seated or casual buffets offer endless catering options



GWCC features 30,000 s.f. of prefunction, reception and/or event spaces fully capable of hosting events as part of adjoining rented spaces



Tables and chairs are complimentary; outside decorators are welcome



Breakfasts, lunches, snack breaks, dinners — your choice



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