

Elevate your Celebration

Unforgettable Wedding Receptions at
Terre Haute Convention Center



TERRE HAUTE
CONVENTION CENTER



ABOUT US

The Terre Haute Convention Center is a stunning venue that promises a truly elegant experience for wedding ceremonies and receptions. With its spacious 12,000 sq. ft. ballroom, couples can indulge in the grandeur and charm that this beautiful space offers. Whether you envision a romantic ceremony or a lively reception, this versatile ballroom can be transformed to suit your specific needs.

One of the standout features of the Terre Haute Convention Center is its exceptional full-service catering. The culinary team is dedicated to creating a delectable menu that will delight your guests' taste buds and leave a lasting impression. From hors d'oeuvres to a sumptuous multi-course meal, the catering staff will ensure that every bite is crafted with the utmost care and attention to detail.

To complement the culinary experience, the Terre Haute Convention Center also offers a professional bar service. Guests can indulge in a wide selection of beverages, including signature cocktails and premium wines, expertly served by skilled bartenders. Whether you prefer a champagne toast or a custom-designed bar menu, the team will work with you to create the perfect drink offerings for your special day.

Throughout the planning process, professional event managers at the Terre Haute Convention Center will provide their expertise and guidance, ensuring that every aspect of your wedding day is meticulously organized and executed. From coordinating with vendors to managing the timeline, their attention to detail will allow you to relax and enjoy the celebration.

In addition to the exceptional amenities, the Terre Haute Convention Center offers convenient on-site parking for guests, ensuring a seamless arrival and departure experience. For supreme convenience, the venue is also connected to the Hilton Garden Inn, allowing your out-of-town guests to easily access accommodations without leaving the premises.

When it comes to hosting a memorable wedding ceremony and reception, the Terre Haute Convention Center exceeds expectations with its stunning ballroom, full-service catering, professional event managers, on-site parking, and connection to the Hilton Garden Inn.

PACKAGES

PACKAGES INCLUDE

- Reception grazing table with a beautiful spread of fine cheeses, crackers, dried meats, fruits, and vegetables
- Elegant event space with round tables and chairs tailored to your guest count. Additional space requested would have an additional cost
- Breakfast & Lunch: 85" linens in various colors
- Dinner: 110" floor-length linens in Black or White
- Napkins: Black or White included, with an option to choose from a variety of colors for an additional cost
- Centerpieces with the option of silver crystal or bronze woodsy candle holders
- Skirted and draped head table on risers
- Spacious dancefloor
- Private wedding tasting for up to four guests
- Gift table and cake table
- Cake cutting service
- Water and iced tea on tables during dinner service, with a beverage station for freshly brewed coffee afterward
- On-site event manager
- Bartenders (1 per 100-125 attendees)
- Event insurance
- Power drop for DJ
- 5 hours of security
- Complimentary parking in parking garage
- Congratulations message on outdoor marquee sign
- TV on stand for video slideshow
- Management charges and taxes are built into packages



THE MENU

SALADS

Choose one (1) of the following:

Garden Salad: Immerse yourself in the freshness of our garden salad, featuring a vibrant medley of crisp lettuce, plump cherry tomatoes, delicate carrot shavings, and house-made croutons for that perfect crunch. Served with your choice of creamy ranch or tangy balsamic dressing, this salad is a refreshing and delightful starter.

Harvest Spring Mix: Celebrate the bounty of the season with our harvest spring mix salad. Dive into a bed of tender greens adorned with luscious cranberries, delectably candied walnuts, and creamy feta cheese. Tossed in a tantalizing balsamic vinaigrette, this salad combines the perfect balance of sweet and savory flavors, creating a delightful culinary experience.

Chopped Italian Salad: Experience the robust flavors of our chopped Italian salad. Crisp iceberg lettuce forms the base, accompanied by briny Kalamata olives, shredded provolone cheese, and diced salami, adding a savory and tangy dimension. Tossed in a mild Italian dressing, this salad is a classic and satisfying choice for those craving a taste of Italy.

Wedge Salad: Indulge in the timeless classic of our wedge salad. A crisp and refreshing iceberg lettuce wedge forms the foundation, perfectly complemented by juicy tomato slices, crispy bacon bits, and tangy red onion. To elevate this salad to new heights, it is generously drizzled with a creamy avocado dressing, creating a luscious and flavorful combination that will tantalize your taste buds.



CLASSIC PACKAGE

Per Person Inclusive

Choose one entrée. All entrées are served with rolls, butter, iced tea, and water. Split entrée options can be accommodated, provided all selections share the same sides.

PLATED CHICKEN ENTREES

Chicken Madeira: Experience culinary excellence with our Chicken Madeira. Tender chicken breast seared in butter to perfection, accompanied by earthy mushrooms sautéed to enhance their natural flavors. The dish is elevated with a rich and velvety Madeira wine and cream sauce, creating a symphony of taste. Topped with a delectable Mozzarella gratinée, it is served on a bed of your choice: crispy fried polenta, creamy grits, or flavorful smashed potatoes. Completing the ensemble are al dente roasted green beans lightly dusted with fleur del sel, adding a touch of elegance to this remarkable dish.

Chicken Saltimbocca: Savor the flavor explosion of our Saltimbocca. Tender meat marinated in sage, garlic, and olive oil, then topped with prosciutto and cheese, broiled to melty perfection. Crispy fried sage leaves add a savory touch. Accompanied by a delightful lemon beurre blanc. Wilted spinach provides earthy satisfaction. Choose between creamy risotto or crispy fried risotto as the perfect Italian starch. Immerse yourself in Italian culinary excellence. (Could be created with Pork)

Creamy Lemon Parmesan Chicken: Indulge in the luxurious flavors of our Creamy Lemon Parmesan Chicken. Tender chicken breast, cooked to perfection, is bathed in a luscious cream sauce infused with a zesty hint of lemon and the rich tang of Parmesan cheese. The dish is served alongside a velvety basil herb risotto, each spoonful offering a delightful burst of aromatic flavors. Accompanying this exquisite combination are sweet green peas, adding a touch of freshness, and crispy pancetta, lending a tantalizing crunch to every bite. Prepare yourself for a truly indulgent dining experience.

Garlic Roasted Chicken and New Potatoes: Succulent chicken, infused with the aromatic essence of roasted garlic, is accompanied by tender new potatoes cooked to perfection. This classic "one pan" roast showcases the natural juiciness and flavors of the chicken and potatoes, enhanced by our house-made jus made with fresh rosemary and garlic. To complete the dish, enjoy a side of buttery broccoli, adding a touch of vibrant green and a satisfyingly smooth texture. Prepare to savor every delicious bite of this comforting and soul-warming culinary experience.

Baked Queso Chicken: Get ready for an extraordinary culinary journey with our Baked Queso Chicken. Tender chicken breast marinated in adobo spice overnight, seared to perfection, and bathed in a luscious cotija cheese sauce. Served atop a fried Spanish rice cake for a delightful crunch. Accompanied by roasted mellow poblano pepper strips and a refreshing relish of Roma tomato, cilantro, and lime. Indulge in this flavor-packed creation.



Creamy Lemon Parmesan Chicken



Chicken Saltimbocca



Baked Queso Chicken



Charred Pork Ends

PLATED PORK ENTRÉES

Charred Pork Ends: Introducing our Charred Pork Ends, a tantalizing delight that will amaze your taste buds. Succulent pork ends are expertly charred to perfection, offering a delightful contrast of textures. Served on creamy white corn polenta infused with tangy goat cheese, this dish delivers a harmonious blend of rich flavors. Accompanied by frizzled Swiss chard for a satisfying crunch and a hint of earthiness. Tangy pickled radish and onion enhance the experience, while a fresh cilantro sprig adds a burst of brightness. Get ready for a culinary masterpiece that will leave you craving more.

Burst Blueberry Pork Chops: Indulge in our Burst Blueberry Pork Chops. Each chop is marinated in a delightful blend of shallot, thyme, and adobo, infusing the meat with smoky, herbaceous flavors and a subtle touch of heat. Freshly burst blueberries add natural sweetness, while a hint of balsamic vinegar creates a perfect balance. Served alongside a flavorful yellow corn "johnny cake" for rustic charm. Accompanied by crispy roasted Brussels sprouts for a satisfying crunch. Experience a remarkable combination of flavors and textures with this culinary masterpiece.



Cedar Planked Salmon

PLATED FISH ENTRÉES

Cedar Planked Salmon: Indulge in the succulent flavors of our Cedar Planked Salmon. The salmon is expertly cooked on a cedar plank, infusing it with a delicate smoky aroma. Drizzled with a luscious honey soy sauce, each bite offers a perfect balance of sweetness and savory goodness. Served alongside a bed of buttery garlic wild rice, the nutty flavors complement the richness of the salmon beautifully. Accompanied by a medley of fresh, seasonal vegetables, this dish is a celebration of vibrant colors and wholesome flavors.

Potato-Crusted Fish (Tilapia or Swai): Experience a delightful crunch as you bite into our Tilapia or Swai Fish Fillet encased in a flavorful potato crust. Drizzled with a garlic and thyme creamy sauce, and complemented by crispy balsamic Brussels sprouts and roasted Yukon potatoes, this dish offers a harmonious balance of textures and tastes.

PLATED VEGETARIAN ENTRÉES

Vegetarian Napoleon (GF, Veg): For our vegetarian guests, we present a grilled masterpiece consisting of layered seasonal vegetables, grilled to perfection. Topped with a fresh pico sauce and a touch of chili oil, this dish is accompanied by roasted beets, offering a delightful and wholesome dining experience.



Vegetarian Napoleon



Vietnamese Lemongrass Beef Flank Steak

PREMIUM PACKAGE

Per Person Inclusive

Choose one entrée. All entrées are served with rolls, butter, iced tea, and water. Split entrée options can be accommodated, provided all selections share the same sides.

Grilled Brisket: Savor the succulent flavors of our grilled brisket, marinated in a blend of fresh garlic, herbs, and balsamic, resulting in a tantalizing combination of taste and tenderness. Accompanied by a medley of root vegetables, cooked to perfection, and a side of purple Dijon mashed potatoes, this dish is a true culinary delight.

Pork Osso Buco: Tender pork shanks are braised to perfection in a rich and flavorful sauce, infusing the meat with a delectable blend of Italian herbs and spices. The pork becomes wonderfully tender, falling off the bone with each forkful. Accompanying this hearty dish is our Tuscan Ramaladda, a traditional side dish featuring a medley of aromatic vegetables, such as tomatoes, onions, garlic, and fragrant herbs, cooked to perfection.

Vietnamese Lemongrass Beef Flank Steak: The tender flank steak is marinated in a fragrant blend of lemongrass, creating a delightful harmony of citrusy and herbaceous flavors. Accompanied by a luscious turmeric risotto, each spoonful offers a burst of color and comforting creaminess, enhanced by the earthy notes of turmeric. Served alongside roasted ginger carrots, adding a touch of warmth and spiciness to the dish.

Mongolian Beef: Tender slices of beef are wok-tossed to perfection, and coated in a savory and slightly sweet Mongolian sauce. It is paired with your choice of fragrant jasmine rice or creamy mashed potatoes. To complement this dish, we serve a side of soy ginger broccoli. The broccoli is sautéed in a flavorful sauce infused with soy and zesty ginger, adding a touch of brightness to the meal.

Roasted Garlic Herb Sirloin Tip Roast: Slow-roasted to perfection, the roast is sliced and served in its rich pan jus, ensuring every bite is a succulent delight. Accompanying this savory delight are our Crispy Parmesan Baked Potato Wedges and Roasted Brussels Sprouts roasted to perfection with a delicate drizzle of honey, creating a harmonious balance of sweet and savory.



Roasted Duck

DELUXE PACKAGE

Per Person Inclusive

Choose one entrée. All entrées are served with rolls, butter, iced tea, and water. Split entrée options can be accommodated, provided all selections share the same sides.

Duet of Sirloin Beef and Salmon: Enjoy a culinary symphony with our duet of sirloin beef and succulent salmon. The sirloin beef is beautifully glazed with a tantalizing cherry almond sauce, perfectly complementing the rich flavors of the meat. Accompanied by creamy mashed potatoes and honey-glazed carrots, this dish offers a delightful combination of surf and turf.

Steak Diane: Savor the decadence of our pan-seared beef tenderloin, crowned with a luscious sauce made from brandy, cream, peppers, and Dijon mustard. This classic dish is served alongside diaphanous potatoes, thinly sliced and delightfully crisp, and truffled fried asparagus, adding a touch of earthy indulgence.

Tenderloin Filet Mignon: Experience pure luxury with our tenderloin filet mignon, bathed in a rich and aromatic fig and red wine sauce. Paired with truffle mashed potatoes, exuding a heavenly aroma and silky smooth texture, and roasted asparagus tips infused with Peruvian peppers, this dish elevates your dining experience to new heights.

Braised Short Ribs: Experience the melt-in-your-mouth goodness of our braised short ribs, complemented by a luscious romesco sauce. Served elegantly over creamy parmesan polenta, each bite is a symphony of flavors. The dish is perfectly accompanied by ginger-glazed carrots, adding a touch of sweetness and vibrancy.

Rosemary-Garlic Marinated Rack of Lamb: Each succulent lamb rack is carefully bathed in a delightful blend of rosemary and garlic, infusing the meat with aromatic and savory notes. Expertly cooked to perfection, the lamb is then topped with our signature Mint Chimeï Curie sauce, a tantalizing accompaniment that adds a burst of freshness and zesty flavor. To complete this dish, you have a choice of creamy mashed potatoes or roasted potatoes, accompanied by tender roasted asparagus. This dish is a true celebration of elegance and taste.

Peppercorn Petite Beef Tenderloin with Whiskey Garlic Shrimp: This tender cut of beef is expertly coated with a flavorful peppercorn crust. To elevate this dish even further, we crown the beef with succulent whiskey garlic shrimp, creating a perfect surf and turf combination. The tenderloin and shrimp are served on a savory potato cake, a delightful blend of creamy potatoes infused with savory herbs. Accompanied by a medley of perfectly roasted vegetables, this dish offers a harmonious balance of textures and flavors.

Roasted Duck: Indulge in the rich and flavorful roasted duck, accompanied by a delightful quinoa pilaf and zucchini gratin. The duck is perfectly cooked, offering tender meat and a crispy skin. Served alongside a bed of aromatic rice and cheese, this dish presents a harmonious fusion of textures and flavors.



BUILD YOUR OWN BUFFET

Per Person Inclusive

Choose two entrées. All entrées are served with rolls, butter, iced tea, and water. Split entrée options can be accommodated, provided all selections share the same sides.

Salad (Choose one (1) of the following):

House Salad with mixed greens, cucumber, radish, carrots, and tomato

Asian Salad chopped with cucumbers, shredded carrots, and scallions, and topped with crunchy wonton strips, toasted sesame seeds, and sliced almonds, with a sesame ginger vinaigrette

Pear, Gorgonzola, & Walnut Salad with a refreshing vinaigrette

Quinoa Tabbouleh Salad with tomatoes, cucumbers, fresh herbs, and grains

Fiesta Salad with roasted corn, black beans, tomatoes, and avocado ranch

Entrée (Choose two (2) of the following):

Santa Fe Marinated Chicken with chipotle cream

Pecan Chicken with cranberry and apple relish

Chicken Provencal medallions of chicken, sautéed with roasted tomatoes, artichoke hearts, roasted peppers, and black olives

Stuffed Boneless Breast of Chicken with cornbread, chorizo, sweet dark cherries and fig glaze

Herb & Parmesan Crusted Chicken Breast with warm heirloom tomato and basil relish

Stuffed Boneless Breast of Chicken with spinach and bleu cheese; served with port sauce

Garlic & Herb Grilled Chicken with avocado, tomato and sweet onion relish

Lemon Chevre Stuffed Breast of Chicken topped with basil wine sauce and toasted pine nuts

New Orlean Chicken bronzed with parmesan cream

Creamy Parmesan Chicken herb marinated with parmesan cream

Parisian Chicken with creamy Dijon sauce and sautéed mushrooms

Citrus Marinated Turkey Breast accompanied by a plum chutney

Turkey Roulade with Shitake thyme stuffing, dried cranberries and pan gravy

Spiral Cut Honey Glazed Ham with coarse maple mustard

Herb Roasted Pork Loin with a garlic basil tomato ragout

Fennel Crusted Pork Loin with sour cherry sauce

Poached Salmon topped with tomato caper concasse

Maple Mustard Glazed Salmon topped with pineapple salsa

Tea Smoked Salmon with a Fuji apple slaw

Apple Stuffed Pork Loin with shallots, warm brie, and an apple Riesling sauce



Summer Veggie Medley

Starch (Choose one (1) of the following):

Creamy Mashed Potatoes rich, velvety texture and buttery flavor

Lyonnaise Potatoes crispy on the outside and creamy within tossed with soft, buttery onions and finished with parsley

Maple Bourbon Mashed Sweet Potatoes melted unsalted butter, bourbon, pure maple syrup, nutmeg, and salt

Orecchiette saucer shaped pasta with garlic, parsley, and olive oil

Orzo rice shaped pasta featuring pesto

Roasted Yukon Potatoes tossed with oil, salt, garlic powder, oregano, thyme and black pepper

Smashed Potatoes crisp edges with olive oil and salt

Tuscan Cannellini Bean Stew rich, tomato base with red onion, garlic, carrots, red pepper and celery

Vegetable (Choose one (1) of the following):

Spring Veggie Medley carrot, asparagus, red onion – roasted

Summer Veggie Medley broccoli, mushroom, red bell pepper, Vidalia onion – roasted with garlic and finished with oregano and basil

Fall Veggie Medley Brussel sprouts, carrots, parsnips – roasted and finished with sundried cranberry and a drizzle of honey

Winter Veggie Medley golden and red beets, carrot, parsnip roasted with toasted walnut and roasted garlic oil finish

Ginger-Glazed Carrots sautéed in butter and ginger with honey, salt and garnish

Roasted Green Beans drizzled in olive oil and salt

Buttery Broccoli with salt and pepper

Premium Starch (Additional Charge Per Person):

Dauphinoise Potatoes French gratin baked in a cream sauce

Shrimp Pasta with Bay Scallops splash of wine, plenty of garlic, butter, parsley, and lemon

Lemon Dill Cream Seafood Pasta creamy sauce with zest of lemon and fresh dill



Endive Leaves with Rock Shrimp and Remoulade

RECEPTION ENHANCEMENTS

Enhancements are an additional cost and not included in the per person package. All additional food items purchased outside of the package are subject to 21% Management Charge and taxes. Custom menu selections can also be created.

Hot Selections - 50 Pieces Per Order

Char-Crusted Beef Sate with Horseradish Aioli Served on a Crustini

Chicken Skewers with Spicy Peanut Sauce

Margherita Flatbread Bites

Meatballs with Spicy Marinara

Asian / Honey Glazed Chicken Wings

Crab Rangoon with Plum Dipping Sauce

Pot Stickers with Ginger Sauce Glaze

Southwestern Quesadilla Trumpets

Coconut Shrimp with Orange Marmalade

Mozzarella Sticks with Marinara Sauce

Toasted Ravioli with Marinara Sauce

Vegetarian Spring Rolls served with a Spicy Sweet Red Pepper Sauce

Homemade Spanakopita with Spinach & Feta

Lump Crab Cakes with Lemon Aioli

Mini Beef Wellington

Scallops wrapped in Apple Wood Smoked Honey Bacon

Fried Artichoke Beignets with Lemon Aioli Sauce

Cold Selections - 50 Pieces Per Order

Smoked Salmon Mousse on Crustini or Fresh Cucumber

Bruschetta with Basil, Tomatoes, Roasted Red Pepper, and Mozzarella

Brie Toast – French Baguette, Country Brie, and Merlot Soaked Blackberries

Veggie Wrap with Tomatoes, Artichokes, Cucumbers, & Cream Cheese

BLT Bites on Toast Points

Cucumber Rounds with Smoked Duck and Apricot

Greek Skewer with Feta Cheese, Black Olives, Cherry Tomatoes, and Lemon Vinaigrette

Mushroom Mousse on Crostini with Truffle Oil

Stuffed Sweet Cherry Peppers with Missouri Goat Cheese

Tomato with Fresh Mozzarella and Basil on Crostini

Beef Tenderloin on Herb Toast

Prosciutto wrapped Melon

Strawberries with Brie Cheese and Balsamic Reduction

Chilled Ice Gulf Shrimp with Horseradish Cocktail Sauce

Endive Leaves with Rock Shrimp and Remoulade

All additional food items purchased outside of the package are subject to 21% Management Charge and taxes.



BAR SERVICE

Bar service is available and is managed and served exclusively through the Terre Haute Convention Center. Bar service is an additional charge and not included in the package price.

Service is based on a 4-hour period with 1 bartender per bar. Additional service time is additional cost.

Hosted bars are charged by consumption at the price of brand level offered and added to the client's final invoice. ***There is a management charge of 21% for hosted bars, plus applicable tax.***

Cash bars allow the guests to pay for their own drinks. All bars are required to follow state liquor law. Event attendees will be required to show a valid I.D. to be served. No overserving of attendees will be allowed.

Alcoholic Beverages

Domestic Beer

Bud Light
Budweiser
Michelob Ultra
Miller Lite
Coors Light
Busch Light

Premium Beer

Corona Extra
Heineken
Stella Artois
Wango Tango IPA

Kegs

Michelob Ultra 1/2 b
Busch Light 1/2 b
Coors Light 1/2 b
Miller Light 1/2 b
Corona Extra 1/2 b

House Liquors

Smirnoff Vodka
Bombay Gin
Jose Cuervo Gold Tequila
Bacardi Rum
Captain Morgan Rum
Canadian Club Whiskey
Seagram's 7 Whiskey
Southern Comfort Whiskey
Christian Brothers Brandy
Lauders Scotch
Mr. Boston's Amaretto
Malibu

Premium Liquors

Tito's Vodka
Tanqueray Gin
Patron Tequila
Appleton Estate Rum
Jack Daniels Bourbon
Maker's Mark Whiskey
Crown Royal Whiskey
Johnnie Walker Red Scotch
Bailey's Irish Cream
Kahlua Liqueur
Jim Beam

House Wine

Barefoot Chardonnay
Angeline Pinot Noir
Cupcake Cabernet Sauvignon
Colombia Crest Merlot
Mirassou Moscato

Premium Wine

Ecco Domani Pinot Grigio
Clos du Bois Merlot
J Lohr Seven Oaks Cabernet
Kendall Jackson Chardonnay



All additional food items purchased outside of the package are subject to 21% Management Charge and taxes.

FAQ

What's provided with Catering Service?

- Breakfast & Lunch: 85" linens in various colors
- Dinner: 110" floor-length linens in Black or White
- Napkins: Black or White included, with an option to choose from a variety of colors for an additional cost
- Standard facility centerpieces will be provided based on inventory; however, you are welcome to bring in your own table decor.
- China and silverware.
- An appropriate number of banquet servers are staffed based on the number of guests and type of meal.

Can I bring in my own food and drinks?

Outside food and beverage is prohibited at the THCC. The THCC has a professional culinary team and looks forward to the opportunity to serve you. Planners can order from our standard menu or customized menus to fit your event theme or dietary needs. We can make recommendations based on your budget.

When are menu selections due?

Menu selections should be made 30 days out, and food and beverage guarantees are due 5-7 business days before the event start date. Any additional orders within five business days will have a 15% surcharge if the product is available.

Due to supply demands and challenges, some items may require a 10 day guarantee.

Can I bring in my own wedding cake?

Wedding cakes are allowed from an outside licensed and approved vendor. Vendor would be required to deliver and set up the cake display just prior to the event.

Child Care Room

If a childcare room is needed for the event, one of the breakout rooms can be rented. Childcare areas must follow Indiana state child care regulations and children must be under the care of an adult at all times.

Can alcohol be served at my event?

There are several options for alcoholic beverages during events.

- Host bars are serviced to the attendees at no cost and paid for by the client. At the end of the event function, the bar is reconciled, and the balance will be added to the client's bill.
- Cash bars are serviced to the attendees at a cost to the client.
- Drink tickets can be utilized, and will be reconciled at the end of the function, and the balance would be added to the client's final bill.
- Table Wine Service can be offered at a cost per bottle plus cost per additional staffing needed.

All beverage services must follow state laws and attendees must be 21 and over. Individuals will be required to show ID. Hosted bar are subject to 21% FB Management Charge

What is a Management Charge?

A 21% Management Charge has been incorporated into the package pricing, however would be added to the final invoice for reception foods and hosted bars. Management Charge is the sole property of the Operator, Owner, or as applicable, the F&B Provider, and is used to cover such party's costs and expenses in connection with a catered event (not including employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. Accordingly, the Management Charge does not constitute a tip, gratuity, or other service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee (including service bartenders and employees), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides services at the Event.

What is not allowed?

No confetti or glitter, including balloons with confetti inside for balloon arches. No helium balloons of any kind.

No fog machines, unless approved by the General Manager and a Fire Watch ordered, which would have a cost of \$65 per hour. (Three weeks notice is required to make arrangements with the Fire Marshall). No pyrotechnics or sparklers.



TERRE HAUTE
CONVENTION CENTER

800 Wabash Ave. Terre Haute IN 47807



COMPLIMENTARY CENTERPIECES



SILVER CRYSTAL



WOODSY CANISTERS

RENTAL CENTERPIECES

For an enhanced experience, the Terre Haute Convention Center offers rental options. Rental includes battery operated candles for the inside.

Gold centerpieces are a mixed variety - up to 30 tables for an additional fee. Clients can have fresh flowers and greenery placed inside on the day of the event. Styrofoam with feathers can be added for an additional fee. Materials and labor fees will be estimated based on clients needs. Breakage Fee applies to individual centerpieces.

Dried pampas grass can be added to our woody centerpieces for an elegant, natural touch (available for an additional charge). Up to 30 decorative canisters are included, each featuring customizable LED lights to match the ambiance of your event.



ITEM #1
MIX AND MATCH



ITEM #2
MIX AND MATCH



ITEM #3
MIX AND MATCH



ITEM #4
MIX AND MATCH



ITEM #5
MIX AND MATCH



ITEM #6
MIX AND MATCH



GEOMETRIC FLOWER HOLDER
Quantity 8-10