

Event Policies & Regulations

Contract - Banquet Event Order Events are tentatively reserved and officially booked once the contract or banquet event order(s) is signed and returned to the Hotel. If not received by their due date, all arrangements will be canceled.

Food and Beverage The Hotel is the exclusive in-house caterer. Outside catering is not permitted. Except for a celebration cake no food or beverage can be brought into or taken out of the conference space. Violation to this strict policy may be reason for the immediate cancelation of your event and refund for prepaid services won't be considered. The Hotel will not serve alcoholic beverages to minors or to anyone who may appear to us to be intoxicated. The Hotel will card any person of questionable age.

Menu- Room Set Up Menu selections and complete meeting room set up requirements are due within twenty-one days prior to your event date. Customized menus are written and priced on request. Food and beverage prices will be guaranteed within ninety days prior to your event. If there is a price increase you will receive notification from your Hotel representative. Minimum food and beverage revenue amounts must be met when hosting a function at the Hotel and exclude all service charges, sales tax, room rental, set up fees and audiovisual rental charges. Regardless of any catering arrangements, all space is subject to room rental or set up fees. Please allow us to help you when selecting your menu as restrictions and pricing do apply when choosing multiple entrées.

Deposit Policy All events must submit a non-refundable deposit. Deposit amounts vary according to the date and size of the event. Deposits are applied to your final balance. The deposit may be paid with check, credit card, cash or certified cashier's check. Tentative reservations will be canceled if the deposit is not received on or before its due date.

Billing Procedures Unless direct billing is previously established, full payment for your event is due no less than three business days prior to your event's date. Payment for all balances must be made with cash, certified cashier's bank check or VISA, MASTER CARD, AMERICAN EXPRESS or DISCOVER cards. Traveler, personal or third party checks are not accepted. If full payment is not received three days before your event, the Hotel can without refund cancel your event. Upon conclusion payment is not possible.

Outside Catering Delivery Fee Delivery fees vary on location distance, quantity of food ordered and the complexity of your event; service charge will be assessed at 25% for offsite events.

Decorations With advance notification decorating items may be dropped off three days before your event date. Our staff will gladly place down your table decorations (excluding perishable items) when room is set up for your function. Affixing objects to the walls, glass, doors, ceiling or carpet is not permitted. Using glitter, confetti and sparklers is prohibited. Using these items will incur a minimum \$300 cleaning fee. To prevent unpleasant surprises please consult your catering representative when planning your decorations.

Rental Basic house linen (Black & White), flatware and simple table centerpieces are included in the rental of the facility. Furthermore for an additional charge we can also supply you with specialty linens or decoration items. The use of AV equipment is not complimentary. Requests for AV equipment are due twenty-one days before your scheduled event. The speaker system in all the conference space is designed for the use of microphones only. It is not intended as the outlet for any other type of equipment (I pods, CD-DVD player, piano, keyboard, etc.)

Take-Home Policy we do not allow "leftover" food to leave the premises. No exceptions.

Service Charge and Sales Tax When preparing your event's budget please note that all food and beverage prices, room rental and audiovisual charges are currently subject to 21% taxable service charge and 7.00% sales tax. Groups exempted from sales tax must turn in a copy of the group's tax exempt certificate issued by the state of Florida. Federal I.D. certificates, out of state sale exemption certificates, credit card, checks or cash do not exempt your event from sales tax in the state of Florida.

Guarantees and Changes The exact attendance for all functions is due seventy-two (excluding weekends and Holidays) hours prior to your event's date. This is your financial commitment. Once given can only be raised. The Hotel will prepare five percent over the final guarantee number. If used, this percentage will be charged to your account. The Hotel is not responsible for the service in the excess of the guarantee number. If a final guarantee number is not received, the Hotel will use the initial number and will charge for it or number served whichever is higher. For all events hosting a buffet style meal (breaks, breakfast, lunch, dinner or per person priced reception) the Hotel will strictly prepare and served the meal in accordance with the guarantee number. At **no** time will a buffet style meal be considered as an "all you can eat" arrangement. Please consider informing your guests before serving time.

Meeting Rooms Other groups may be scheduled before or after your event. Please adhere to the time contracted. Meeting rooms are reserved based on the size of your event and needs of your group. The Hotel reserves the right to re-assign meeting rooms for your event. Advance arrangements are required if prolonged set up time or an all day hold is necessary. Extra rental fees will apply.

Liability- The Hotel will inspect all events. Liability for damage will be charged to the group hosting the function. At no time whatsoever will the Hotel will be responsible or liable for items left unattended in the meeting rooms or public areas. The Hotel may request groups to hire licensed security services and all expenses will be the responsibility of the group hosting the event. The Hotel reserves its right to deny services to anyone and to bring in law enforcement when the safety of any guest may be at risk.

Thank you for choosing the Wyndham Garden® Gainesville Hotel & Conference Center!

All Prices subject to 21% Service Charge and Applicable Sales Tax



WYNDHAM GARDEN®

Gainesville

Served A la Carte

GARDEN BEVERAGES

Seattle's Best Coffee®**	\$32 gallon
Fresh Chilled Orange & Fruit Juices**	\$28 gallon
Whole, 2%, or Skim Milk**	\$22 gallon
Minute Maid® Lemonade**	\$28 gallon
Hot Chocolate**	\$32 gallon
Iced Tea**	\$22 gallon
Fresh Fruit Punch**	\$28 gallon
Assorted Soda® Products	\$3 each
Cold Bottled Spring Water	\$3 each
Sports Drinks	\$5 each
Individual Assorted Milk	\$4 each

*** Minimum order of one gallon required*

BAKERY and MORNING SELECTIONS

Individual Fruit Yogurts	\$3 each
Morning Baked Muffins or Danish	\$32 dozen
Donuts in Various Flavors	\$32 dozen
Deli Sliced Bagels Assorted	\$30 dozen
Deli Baked Croissants with Fruit Preserves	\$30 dozen
Egg, Cheese & Sausage Biscuit	\$36 dozen
Egg, Cheese & Bacon Biscuit	\$36 dozen
Cinnamon Rolls	\$36 dozen

Minimum order of one dozen required for all bakery and morning delicacies

FAVORITES AT THE GARDEN

Double Chocolate Brownies	\$32 dozen
Warm Pretzels with Gourmet Mustard	\$32 dozen
Freshly Baked Jumbo Cookies	\$32 dozen
Seasonal Whole Fresh Fruit	\$5 each
Individual Granola Bars	\$2 each
Novelty Ice Cream Bars	\$4 each
Spinach Dip and Toast Points	\$5 each
Colored Tortilla Chips with Salsa	\$5 person
Colored Tortilla Chips with Queso	\$6 person
Individual Bag of Chips, Popcorn or Pretzels	\$3 each
Hummus & Pita Chips	\$5 person
Mixed Nuts	\$26 lb
Assorted Candy Bars	\$3 each



WYNDHAM GARDEN®

Gainesville

WYNDHAM GARDEN CONTINENTAL BREAKFAST

Includes Seattle's Best Coffee®

Assortment of Flavored Hot Teas and Selection of Chilled Juices

DIAMOND

Sliced Seasonal Fruits, Muffins, & Breakfast Breads

Creamy Butter and Fruit Preserves

Egg, Cheese & Sausage Biscuit or Egg, Cheese & Bacon Biscuit, Individual Yogurts with Toasted Granola for Topping

\$16

PLATINUM

Sliced Seasonal Fruits, Cinnamon Rolls

Bagels & Cream Cheese, Creamy Butter and Fruit Preserves

\$14

GOLD

Croissants & Muffins, Individual Yogurts with Toasted Granola for Topping

Creamy Butter and Fruit Preserves

\$12



WYNDHAM GARDEN®

Gainesville

ALL DAY BREAK

PRE-MEETING

Sliced Seasonal Fruit, Selection of Chilled Fruit Juices
Assorted Muffins and Danish
Freshly Brewed Coffee and a Selection of Hot Herbal Teas

MID MORNING REFRESH

Freshly Brewed Coffee and Herbal Teas

MID AFTERNOON

Gourmet Cookies and Brownies
Freshly Brewed Coffee and a Selection of Hot Herbal Teas
Assortment of Chilled Soft Drinks

\$22

FESTIVE DAY AT THE GARDEN

MORNING

Freshly Baked Morning Pastries, Sliced Bagels and Yogurts
Assortment of Chilled Juices, Sliced Fresh Fruit
Seattle's Best Coffee®

MID MORNING

Array of Domestic Cubed Cheeses and Red & Green Grapes
Assorted Energy Bars, Coffee Refresh
Chilled Bottled Water and Assorted Sodas

AFTERNOON

Warm & Soft Ballpark Pretzels with Mustard,
Tri Colored Tortilla Chips with Salsa
Freshly Baked Cookies OR Double Chocolate Brownies
Assorted Sodas, Fresh Lemonade, Chilled Bottled Water and Coffee Refresh

\$24

Prices are per guest. Minimum of 20 guests required for each break, otherwise add \$5 per guest.
Enhancements or variation to customized breaks are always available and priced on request.



WYNDHAM GARDEN®

Gainesville

BREAKFAST

PLATED

7:00 AM – 9:30 AM

Includes Fruit Juice, Breakfast Bakeries, Seattle's Best Coffee and Hot Herbal Tea

AMERICAN FARMLAND

Scrambled Eggs served with Breakfast Potatoes, Choice of Grilled Ham, Hickory Smoked Bacon or Country Sausage Links, English Muffin or Buttered Croissant

\$ 16

BREAKFAST WRAP

Scrambled Eggs, Breakfast Potatoes, Roasted Peppers, Onions and Cheddar Cheese
Served with a Hashbrown Patty

\$ 14

PLATED BREAKFAST WILL BE SERVED FOR UP TO 50 PEOPLE. OVER 50 WILL REQUIRE THE PURCHASE OF THE BREAKFAST BUFFET SELECTIONS

BREAKFAST BUFFETS

BIVENS

Selection of Fruit Juices, Seasonal Fruits & Berries,
French Toast Sticks with warm Maple Syrup
Hickory Smoked Bacon and Sausage Links,
Breakfast Potatoes, Grits OR Oatmeal,
Bakers Basket of Assorted Muffins & Breakfast Breads
Creamy Butter and Fruit Preserves

\$ 22

THE ALL AMERICAN

Selection of Fruit Juice, Seasonal Fruit Selection,
Scrambled Eggs, Bacon OR Sausage Links, Breakfast Potatoes,
Bakers Basket of Assorted Muffins & Breakfast Breads
Creamy Butter and Fruit Preserves

\$ 18

Enhance your breakfast selection with an Ala Carte omelet, waffle or pancake station for an additional \$5.00 per guest.

*Stations Require One Attendant for each 100 guaranteed guests
\$ 55 per attendant*

BREAKFAST BUFFETS WILL BE SERVED FOR A MINIMUM OF 35 PEOPLE. FEWER THAN 35 WILL REQUIRE THE PURCHASE OF THE PLATED BREAKFAST SELECTIONS OR ADD AN ADDITIONAL \$5.00 PER PERSON



WYNDHAM GARDEN®

Gainesville

Brunch Buffets

10:00am-2:30pm / -One Hour Service-

CLASSIC BRUNCH- \$28

Sliced Fresh Fruit and Domestic Cheese Display
Scrambled Eggs, Country Style Breakfast Potatoes
Crisp Apple Wood Smoked Bacon and Sausage Links, French Toast or Pancakes
Assorted Breakfast Pastries with Butter and Fruit Preserves
Seasonal Mixed Green Salad
Grilled Chicken Breast with Choice of Sauce or Rub
(Ginger Citrus, Chardonnay, Marsala, Honey Dijon, Tomato Bruschetta,
Lemon Pepper, Italian Herb & Rotisserie)
Honey Maple Glazed Sliced Virginia Ham Or Marinated Grilled Flank Steak
Garden Rice Pilaf, Fresh Seasonal Vegetables
Warm Rolls with Butter, Chef's Desserts
Seattle's Best Coffee®, Iced Tea and Chilled Juices

GATHERING AT THE GARDEN- \$32

Sliced Fresh Fruit and Berries
Imported and Domestic Cheese Display
Scrambled Eggs (with or without cheese and diced peppers)
Crisp Apple Wood Bacon and Country Sausage
Seasoned Breakfast Potatoes and Cinnamon French Toast
Seasonal Mixed Greens Salad
(Choice of One Carving Station)
Roasted Strip Loin of Beef with Mushroom Sauce
Honey Baked Ham with Honey Mustard Sauce
Carved Smoked Turkey Breast with Cranberry Orange Relish
(Choice of Two Entrees)
Eggplant Parmesan, Chicken Marsala
Baked Tilapia with Tropical Fruit Salsa
Roasted Pork Loin with Apple Port Wine Reduction
Grilled Salmon with Lemon Dill
Classic Penne Pasta Alfredo Primavera
Accompaniments for the Gathering at the Garden
Fresh Seasonal Vegetables, Garden Wild Rice
Warm Rolls with Butter, Chef's Selection of Cakes and Pies
Seattle's Best Coffee®, Iced Tea and Chilled Juices

Minimum of 50 guests required, otherwise add \$5 per guest.



WYNDHAM GARDEN®

Gainesville

PLATED SALADS

Choose One

CHOICE OF TWO DRESSINGS

BISTRO SALAD

A Mix of Seasonal Lettuces,
Topped with Grape Tomatoes,
Sliced Carrot, Cucumber, Croutons

CAESAR SALAD

Crisp Hearts of Romaine Lettuce,
Shredded Parmesan, Herbed Croutons
Best with Classic Caesar Dressing

SPINACH STRAWBERRY

Spinach, Sliced Strawberries,
Pumpkin Seeds, Mandarin Oranges,
Best with Raspberry Vinaigrette

BIVEN'S SALAD

A Mix of Seasonal Lettuces,
Topped with Grape Tomatoes, Sliced Red Onions,
Blue Cheese, Candied Walnuts, and Cranberries

PLATED LUNCH ENTREES

11:30 AM – 2:30 PM

each entrée requires a minimum of 15 people

PERFECT PAIR Marinated Flank Steak in Peppercorn Thyme Reduction, Grilled Chicken with Choice of Sauce, Roasted Red Potatoes, Seasonal Vegetables \$26

GRILLED CHICKEN w/ choice of sauce, Roasted Red Potatoes, Green Beans and Baby Carrots \$19

NY STRIP Mushroom Demi-Glace Served with Roasted Red Potatoes & Seasonal Vegetables \$22

PAN SEARED SALMON Balsamic Butter, Seasonal Vegetables Served with Orzo Primavera \$23

BLACKENED MAHI topped with a Tropical Fruit Salsa, Coconut Rice & Seasonal Vegetables \$24

CHICKEN CAESAR SALAD Marinated Breast of Chicken over Traditional Caesar Salad \$16

CHEF SALAD Ham & Turkey, Egg, Bacon, Tomato, Cucumbers, Cheddar Cheese, Croutons \$18

CLUB WRAP Smoked Turkey, Ham, Bacon, Provolone Cheese, Lettuce, Tomato with Raspberry Dijon Vinaigrette with a bag of chips or pretzels \$16

PENNE PASTA PRIMAVERA tossed in fresh Alfredo Sauce with Seasonal Vegetables \$16

PORTABELLA WELLINGTON Portabella Mushrooms, Fresh Herbs, Cheese in a Flaky Puffed Pastry over asparagus \$16

TRIAD SALAD Chicken Salad, Dill Egg Salad and Tuna Salad on a bed of Seasonal Field greens with Pasta Salad and Rustica Bread Points \$16

All Entrees Include Iced Tea and Iced Water

Add a Coffee Station for an additional \$1.00 per person

DESSERTS

(Choose one)

Cheese Cake, Carrot Cake, Chocolate Cake, Coconut Cake, Key Lime Pie, Country Apple Pie,
Pecan Pie, Banana Cream Pie, Panna Cotta, Fruit Cobbler



WYNDHAM GARDEN®

Gainesville

LUNCH BUFFET

(11:30 – 2:30PM)

MINIMUM OF 35 GUESTS REQUIRED; IF BELOW MINIMUM, AN ADDITIONAL \$5.00 PER PERSON CHARGE WILL BE ADDED

ALL LUNCH BUFFETS INCLUDE WATER AND ICED TEA OR LEMONADE

Add a Coffee Station for additional \$1.00 per person

STARTERS

(Selection of Two)

Chef's Soup Kettle, Marinated Mushroom & Tomato & Mozzarella Salad,
Caesar Salad, Thai Chicken Salad, Mixed Green Salad, Bowtie Pasta Salad, Spinach & Orange Salad with
Almonds

ENTRÉES

Beef Tips Stroganoff

Sliced Strip Loin of Beef in a Roasted Garlic Red Wine Reduction

Baked Ham with Caribbean Jerk Pineapple Glaze

Sautéed Breast of Chicken with Choice of Sauce

Chicken Breast Topped with Ham, Portabella Mushrooms and a Mornay Sauce

Chicken Parmesan

Mahi-Mahi with Citrus Sauce

Grilled Salmon with Lemon Butter Sauce or dill cream sauce

Fried Catfish

VEGETARIAN OPTIONS

Three Cheese Ravioli with Creamy Vodka Sauce and Fresh Basil

Eggplant Parmesan over Fettuccini with Marinara

Mushroom Risotto ~ Vegetable Red Thai Curry

Vegetable Stack over Cous Cous

Cheese Tortellini with a Roasted Red Pepper Cream Sauce

DESSERTS

(Selection of Two)

Assortment of Cheese Cakes, Carrot Cake, Chocolate Cake, Coconut Cake,

Key Lime Pie, Country Apple Pie, Pecan Pie, Banana Cream Pie,

Fruit Cobbler

Includes Chef's Selection Vegetable & Starch

Artisan Rolls with Sweet Cream Butter

One Entrée—\$ 18.00

Two Entrées—\$ 22.00

Three Entrées—\$ 26.00



WYNDHAM GARDEN®

Gainesville

Specialty Lunch Buffets

\$5 PER PERSON ADDITIONAL CHARGE WILL BE ADDED FOR LUNCH BUFFETS AT DINNER SERVICE

ALL LUNCH BUFFETS INCLUDE WATER, ICED TEA OR LEMONADE

ADD A COFFEE STATION FOR AN ADDITIONAL \$1.00 PER PERSON

MINIMUM OF 35 GUESTS REQUIRED; IF BELOW MINIMUM, AN ADDITIONAL \$5.00 PER PERSON WILL BE ADDED

Deli Buffet

Soup du Jour

Coleslaw, Potato Salad, Pasta Salad

Smoked Turkey Breast, Honey Baked Ham, Roast Beef and Tuna Salad

Sliced Swiss, American, Cheddar and Provolone Cheeses, Relish Tray

Assorted Breads and Rolls, Gourmet Cookies, Brownies

\$22

Beale Street BBQ

Crisp Iceberg Salad, Coleslaw, Potato Salad

BBQ Baby Back Ribs or BBQ Chicken

BBQ Pulled Pork or Chicken

Corn on the Cobb, Bourbon and Brown Sugar Baked Beans

Corn Bread and Fruit Cobbler

\$24

Mexicali Blues

Black Bean and Charred Corn Salad with Roasted Red Peppers

Soft Warm Flour Tortillas and Corn Taco Shells

Tequila and Lime Marinated Diced Chicken and Beef Strips

Pico de Gallo, Sour Cream, Shredded Cheese, Jalapenos,

Shredded Lettuce

~Spanish Rice ~ Refried Beans ~ Fried Plantains

Churros

\$24

Game Day Buffet

Potato Salad, Coleslaw

Romaine and Iceberg Salad with Assorted Dressings

Buttermilk Fried Chicken, Grid Iron Burgers and Hot Dogs

Sweet Buttered Corn on the Cob, Mac & Cheese

Assorted Novelty Ice Cream Bars

\$24

Boxed Lunches (minimum of 10 people)

Choice of Ham and American, Roast Beef and Cheddar or Turkey and Swiss. Each sandwich is accompanied with mustard, mayonnaise, lettuce, tomato and a pickle spear. All Lunches are Served with a Freshly Baked Cookie,

Bistro Potato Chips, Assorted Sodas or Bottled Spring Water \$14



WYNDHAM GARDEN®

Gainesville

PLATED SALADS

Choose One

CHOICE OF TWO DRESSINGS

BISTRO SALAD

A Mix of Seasonal Lettuces,
Topped with Grape Tomatoes,
Sliced Carrot, Cucumber, Croutons

CAESAR SALAD

Crisp Hearts of Romaine Lettuce,
Shredded Parmesan Cheese, Herbed Croutons
Best with Classic Caesar Dressing

SPINACH STRAWBERRY

Spinach, Sliced Strawberries,
Pumpkin Seeds, Mandarin Oranges,
Best with Raspberry Vinaigrette

BIVEN'S SALAD

A Mix of Seasonal Lettuces,
Topped with Grape Tomatoes, Sliced Red Onions,
Blue Cheese, Candied Walnuts, and Cranberries

PLATED DINNER ENTREES

5:00 PM – 8:00 PM

each entrée requires a minimum of 25 people

Choose One

- GRILLED FILET MIGNON** Mushroom Demi-Glace, Fingerling Potatoes and Seasoned Asparagus \$36
- GRILLED FLANK STEAK** Burgundy Thyme Mushroom Reduction, Fingerling Potatoes, Vegetable Medley \$28
- GRILLED CHICKEN** w/Choice of Sauce (Chardonnay, Marsala, Honey Dijon, Sundried Tomato Cream Sauce, Italian Herb), Roasted Red Potatoes and Vegetable Medley \$28
- STUFFED CHICKEN** Cordon Bleu OR Florentine, Seasonal Vegetables, Roasted Red Potatoes and Sweet Potato Wedges Mix \$29
- ROASTED PORK LOIN** in a Apple Port Wine Reduction with Mashed Potatoes and Seasonal Vegetables \$28
- PAN SEARED SALMON** w/Pesto Butter Served with Rice Pilaf, Seasonal Vegetable Medley \$32
- SEARED MAHI MAHI** Topped with a Tropical Fruit Salsa with Orzo Primavera \$30
- EGGPLANT PARMESAN** Pan Fried with Marinara and Mozzarella Cheese with Parsley Orzo \$26

COMBINATION DINNERS

Petit Filet of Beef, Red Wine Demi Glace and Jumbo Shrimp, Lemon Herb Beurre Blanc
With Roasted Garlic Potatoes and Seasoned Asparagus
\$ 42

Sautéed Breast of Chicken, Dijon Demi Glace and Filet of Beef, Red Wine Demi Glace
With Scalloped Potatoes and Rainbow Baby Carrots
\$ 38

All Entrees Include Iced Tea and Iced Water
Add a Coffee Station for an additional \$1.00 per person



WYNDHAM GARDEN®

Gainesville

DINNER BUFFET

STARTERS

(Selection of Two)

Grand Garden Salad Bar ~ Caesar Salad ~

Tuscan Pasta Salad ~ Imported and Domestic Cheese Display

Market Vegetable Montage ~ Fresh Seasonal Fruits and Berries Display

ENTRÉES

Skirt Steak with a Chimichurri sauce ~ Sliced Strip Loin of Beef in a Roasted Garlic Red Wine Reduction

Tuscan Chicken Stuffed with Basil, Sundried Tomatoes, Feta Cheese with Rosemary Garlic Cream

Sautéed Chicken Breast with Choice of Sauce (Chardonnay, Marsala, Honey Dijon, Sundried Tomato Cream Sauce)

Chicken Florentine with Spinach, Garlic, White Wine with a Touch of Sherry Vinaigrette and Sweet Cream

Roasted Pork Loin with Rosemary & Thyme Bordelaise

Meat Lasagna

Atlantic Seared Salmon with Balsamic Glaze

Mahi Mahi Cajun Inspired served over Caribbean Salsa

VEGETARIAN OPTIONS

Three Cheese Ravioli with a Creamy Vodka Sauce and Fresh Basil

Eggplant Parmesan over Fettuccini and Marinara

Vegetable Lasagna, Mushroom Risotto

Vegetable Red Thai Curry

Cheese Tortellini with a Roasted Red Pepper Cream Sauce

DESSERTS

(Selection of Two)

Chocolate Fondue Station, Chocolate Mousse, Assorted Cheesecakes, Assorted Pies and Cakes,

Vanilla Honey Panna Cotta, Orange Panna Cotta or Raspberry Panna Cotta

Includes Chef's Selection Vegetable & Starch

Artisan Rolls with Sweet Cream Butter

Iced Tea and Water

ADD A COFFEE STATION FOR AN ADDITIONAL \$1.00 PER PERSON

Two Entrées—\$ 28.00

Three Entrées—\$ 32.00



WYNDHAM GARDEN®

Gainesville

Festive Dinner Buffets

MARDI GRAS

Baby Spring Mix, Dirty Cajun Rice, Creole Okra
Chicken-Sausage-Shrimp Gumbo, Blackened Chicken
Corn Bread
Beignets & Bananas Foster with Vanilla Ice Cream
\$ 38

TASTE OF ASIA

Spicy Thai Peanut Salad, Miso Soup
Vegetable Spring Rolls, Vegetable Lo Mein OR Vegetable Fried Rice
Beef with Broccoli, Crispy Sweet & Sour Chicken
Chinese Buffet Donuts and Fortune Cookies
\$ 30

TOUR OF ITALY

Roma Tomato Bruschetta, Caesar Salad
Chicken Marsala, Eggplant Parmesan,
Baked Penne Pasta, Italian Vegetable Medley
Garlic Knots OR Breadsticks
Tiramisu and Panna Cotta
\$ 32

THE CARIBBEAN LUAU

Caribbean Salad with a honey lime vinaigrette,
Stewed Curry Chicken, jerk pork loin,
Jamaican steamed cabbage, Rice with red beans
Fried Plantains, Sweet Rolls with Butter
Key Lime Pie and Island Coconut Cake
\$ 30

THE ALACHUA

Fresh Garden Salad
Chicken Portabella, Sliced Roast Beef in Shallot Demi Glaze
Rice Pilaf, Seasonal Vegetable Medley
Dinner Rolls and Chef's Selection of Assorted Desserts
\$26

All Dinner Buffets require a minimum of 35 guests. If below minimum, an additional \$5.00 charge will be added per person



WYNDHAM GARDEN®

Gainesville

RECEPTION & CARVING STATIONS

MOJO SPICE PORK LOIN

Cuban spiced seared Pork Loin Dijon Aioli Sauces
\$ 195 (serves 35)

HONEY BAKED HAM

Honey Roasted and Cooked to Perfection
with Spicy Mustard
\$ 175 (serves 50)

CHICKEN WING STATION

Naked jumbo wings served with
Buffalo, garlic parmesan and teriyaki sauces
Blue cheese and Ranch
Approx 6-8 per person
\$ 16 per person

CAESAR SALAD STATION

Crisp Romaine with Shredded Parmesan Cheese,
Classic Caesar Dressing, Herbed Croutons
\$ 8 per person
Add one of the following
Grilled Chicken—\$ 4 per person
Garlic Shrimp—\$ 6 per person

PASTA BELLA

Linguini & Cavatappi
Marinara & Alfredo Sauce, Garlic, Diced Chicken,
Italian Sausage, Mushrooms, Sundried tomatoes,
Shredded Parmesan Cheese, Garlic Bread Sticks
\$ 14 per person

SLOW ROASTED TURKEY BREAST

Served with Traditional Gravy
\$ 175 (serves 40)

TENDERLOIN OF BEEF

Horseradish cream and Au Jus
\$ 300 (serves 20)

PRIME RIB

Horseradish cream and Au Jus
\$ 250 (serves 20)

TACO BAR

Hard and soft tortilla shells
Seasoned ground beef with
Cheese, shredded lettuce, sour cream and pico
\$ 12 per person
Add Chicken for additional \$3 per person

BAKED POTATO BAR

Crispy Bacon, Sour Cream, Chopped Chives,
Cheddar Cheese, and Whipped Butter
\$ 12 per person



WYNDHAM GARDEN®

Gainesville

RECEPTION HORS D'OUERVES

50 PIECES PER PLATTER

BUTLER SERVICE AVAILABLE FOR ADDITIONAL FEE

SCALLOPS WRAPPED IN BACON

Plump Scallops Wrapped in Bacon and Lightly Coated
\$ 175

**MOZZARELLA, GRAPE TOMATO
AND BASIL SKEWER**

\$ 115

SPRING ROLLS

Filled with Chinese Vegetables
Accompanied with Sweet –n- Sour Sauce
\$ 125

BEEF EMPANADAS

CILANTRO LIME CRÈME FRESH
\$ 150

BREADED CHICKEN TENDERS

Served with assorted dipping sauces
\$ 150

ICED JUMBO SHRIMP

\$175

DEVEILED EGGS

\$100

CRAB STUFFED MUSHROOM CAPS

Stuffed with tender crab meat and cheese blend
\$ 175

BUFFALO CHICKEN WINGS

Served with a Ranch or Blue Cheese
\$ 125

MINI CRAB CAKES

Served with Cilantro Lime Aioli
\$ 225

PINEAPPLE TERRIYAKI MEATBALLS

\$ 100

STUFFED MUSHROOMS CAPS

Filled with Boursin Cheese
\$ 125

ROMA TOMATO BRUSCHETTA

Served on toasted baguette
\$ 125

**CHOCOLATE COVERED
STRAWBERRIES**

\$ 125



WYNDHAM GARDEN®

Gainesville

RECEPTION HORS D'OEUVRES

CHEESE MONTAGE & FONDU

An Assortment of Soft and Aged Cheeses, Artesian Breads & Crackers

Up to 75 people: \$175 76-150 people: \$350 151 or more: \$525

MARKET VEGETABLE MONTAGE

An Assortment of Vegetables Including Cucumbers & Carrot Batons,
Red Peppers, Celery Sticks, Squash, Broccoli, Cauliflower & Grape Tomatoes

Up to 75 people: \$175 76-150 people: \$350 151 or more: \$525

FRESH SEASONAL FRUIT DISPLAY

An Assortment of Melons, Berries and Citrus Artfully Displayed and Served with Honey Yogurt

Up to 75 people: \$250 76-150 people: \$500 151 or more: \$750

DESSERT STATIONS

MINI SHOT GLASS DESSERTS

Belgium Chocolate Mousse with Hazelnut Crème, Cheesecake with Raspberry Sauce

Pound Cake with Seasonal Berries and Whipped Cream, Key Lime, Panna Cotta

\$ 8 per person

VIENNESE SWEETS TABLE

Truffles, Petite Fours, Chocolate Covered Strawberries,

International Coffee Station with Whipped Cream

Cinnamon Sticks and Lemon & Orange Twists

\$ 12 per person

ICE CREAM SUNDAE BAR

Cherries, Sprinkles, Bananas, Nuts, Chocolate, Caramel, Whipped Cream, Oreo Crumbles with your Choice
of Vanilla, Chocolate or Strawberry Ice Cream

\$ 12 per person



WYNDHAM GARDEN®

Gainesville

WINE AND SPIRITS

Call Spirits

Jim Beam Bourbon
Jack Daniels
Seagram's 7 Whiskey
Hornitos Tequilla

Bacardi Light Rum
Tito's Vodka
Captain Morgan Spiced Rum

Premium Spirits

Dewar's White Label
Makers Mark Bourbon
Crown Royal Whiskey
Patron Silver Tequilla

Bombay Gin
Johnny Walker Scotch
Tanqueray Gin
Grey Goose Vodka

Domestic Beer

Budweiser	Bud Light
Coors Light	Miller Lite
Yuengling	Michelob Ultra

Imports and IPAs

Heineken	Corona
Corona Light	Swamp Head

CASH BAR

CALL BRANDS	\$7
PREMIUM BRANDS	\$9

OPEN BAR

\$15 First Hour	\$8 Each Additional Hour /person
\$18 First Hour	\$10 Each Additional Hour/person

DOMESTIC BEER	\$6
IMPORTED BEER	\$7
HOUSE WINE	\$7

Beer and Wine

\$12 First Hour	\$10 Each Additional Hour/person
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