

The image features a background of light-colored marbled paper with golden-brown veins. A solid pink triangle is positioned in the bottom-left corner. In the top-right corner, there is a cluster of white triangles of varying sizes, some pointing towards the center and others pointing outwards.

Wedding
packages

What an exciting time in your life! From all of us here at the Wyndham Resort & Conference Center we would like to congratulate you on your engagement.

We appreciate the opportunity to host such a milestone for you and your family. With multiple spaces to choose from your wedding planning will be just as fun as the big day!

Our experienced wedding team will guide you through your wedding preparations. With attention to detail, we will make sure your event is perfect from start to finish.

Enclosed are our updated Wedding Packages; however, Please note that we are flexible and it would be our pleasure to create a custom menu package for your special day.

Contact us today for your personal appointment. Let our expertise and experience work along with your dreams and desires create memorable memories for you, your family, and friends.

Greg Majka

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Wedding Packages

The Ceremony

Ceremony Location Option of Outdoor or Indoor
Ceremony Rehearsal (based on availability)
Ceremony Table with Linen
Fruit Infused Water Station
*White Garden Ceremony Chairs (up to 75 guests)
Wedding Ceremony Arch
Complimentary Self Parking

\$750

The Reception

Beautifully Appointed Ballroom
Round Tables
Table Linen and Napkins: Choice of Black or White
Complimentary Cake Cutting Service
Choice of Dinner Package: Plated and Buffet Options
Head Table or Sweetheart Table
Dance Floor
Dedicated Banquet Captain
Menu Tasting for two (2) guests
Champagne Toast for all guests
**Complimentary One Night Stay in our Suite for Bride and Groom
Exclusive Room Rates for your guests

Complimentary Self Parking

*Additional Garden Chairs (\$4.00 per chair)

**Based on a \$5000 Food and Beverage minimum

All prices are subject to a taxable 24% Service Fee and 7.5% Sales Tax.

Plated Dinners

All Entrees are served with Choice of Salad, Fresh Baked Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee and Choice of Iced Tea or Lemonade.

Salads

Please Choose one of the Following:

Fresh Garden Salad

Mixed Greens, Grape Tomatoes, Cucumbers, and Shredded Carrots with the choice of two dressings

Classic Caesar

Cuts of Romaine, House made Garlic Croutons, Shaved Parmesan Cheese, and Caesar Dressing

Baby Spinach Salad

Baby Spinach with Pickled Onions, Petite Cherry Tomatoes, and Mushrooms topped with Smokey Bacon Dressing

Waldorf Salad

Mixed Greens with Dried Berries, Pecans, and Gorgonzola Cheese; tossed in your choice of dressing

Gorgonzola and Pear Salad

Romaine Hearts, Candied Pecans, Roasted Tomatoes, Gorgonzola Cheese, Sliced Pear served with Raspberry Vinaigrette

Dressings

Italian, Ranch, French, Caesar, Bleu Cheese, Thousand Island, Balsamic Vinaigrette, Raspberry Vinaigrette

Entrees

Please Choose one of the Following:

Pan Seared Breast of Chicken \$36.95 Per Person

Served in Portobello Mushroom Sauce with Yukon Gold Mashed Potatoes, and seasonal Vegetable Medley

Roasted Pork Loin \$38.95 Per Person

Served with Mojo and Onion Sauce with Seasoned Yellow Rice and Vegetable Medley

Herb Roasted Breast of Chicken \$39.95 Per Person

Topped with Bacardi Pina Colada Sauce, served with Garlic Butter Red Skin Mashed Potatoes and French Style Green Beans

Prosciutto Wrapped Chicken \$41.95 Per Person

Served in White Wine Veloute Sauce with Herb Seasoned Fingerling Potatoes and Steamed Broccoli

Grilled Grouper \$42.95 Per Person

Topped with Mango Pineapple Relish, served with Lemon Cilantro Rice and Steamed Garlic Broccoli

All prices are subject to a taxable 24% Service Fee and 7.5% Sales Tax.

Plated Dinners(continued)

All Entrees are served with Fresh Baked Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee and Choice of Iced Tea or Lemonade.

Entrees

Please Select one of the Following:

Pan Seared Mahi-Mahi \$43

Served with Cointreau Mango Sauce, Wild Rice, and Caramelized Garlic Butter Broccoli

Flat Iron Steak \$45 Per Person

Served in a Red Wine Reduction with Roasted Yukon Potatoes and Seared Baby Carrots

Grilled New York Steak \$47 Per Person

Served in Demi-Sauce with Tri-Colored Fingerling Potatoes, and Sautéed Asparagus

Pan Seared Salmon \$48 Per Person

Topped with a Soy Ginger Glaze or a bed of Rice Pilaf and Grilled Vegetables

Braised Short Ribs \$49 Per Person

Served with Butternut Squash Puree, Carrot Glace and Roasted Asparagus

Vegetarian and Other Menus

Grilled Veggie Plate \$32

Grilled Zucchini, Bell Peppers, Portobello Mushrooms on Arugula, and Tarragon Sour Cream

Quinoa Cakes \$35

Served with Tomato Seasoning and Steamed Asparagus

Roasted Tomato and Eggplant Ragout \$37

Served with Seasonal Vegetable Melange

Children's Plate (10 and under) \$25

Choice of Mini Cheeseburgers with French Fries, Macaroni and Cheese, Chicken Tenders and French Fries, Personal Pan Pizza

All prices are subject to a taxable 24% Service Fee and 7.5% Sales Tax.





Duet Entrees

All Entrees are served with Choice of Salad, Fresh Baked Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee and Choice of Iced Tea or Lemonade.

Seared Mahi-Mahi and Chicken Breast

\$49 Per Person

Served with Rice Pilaf, Baby Zucchini, and Herb Cream Sauce

Marinated Chicken Breast and Jumbo Lump Crab Cake

\$57 Per Person

Served with Cilantro Mango Sauce King Rice and Broccolini

Shrimp and Flat Iron Steak

\$59 Per Person

Topped with Provencal Sauce over Caramelized Onion, Garlic Mashed Potatoes and Asparagus

Filet Mignon and Butter Poached Lobster

\$75 Per Person

Served with Truffle Mashed Potatoes, Broccoli, and Shiitake Mushroom Ragu

All prices are subject to a taxable 24% Service Fee and 7.5% Sales Tax.

Wedding Buffet I \$55 Per Person-Select 2 Entrees

\$65 Per Person-Select 3 Entrees

All Entrees are served with Fresh Baked Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee and Choice of Iced Tea or Lemonade.

Salads

Please Choose one of the Following:

Fresh Garden Salad

Mixed Greens, Grape Tomatoes, Cucumbers, and Shredded Carrots with the choice of two dressings.

Classic Caesar

Cuts of Romaine, House made Garlic Croutons, Shaved Parmesan Cheese, and Caesar Dressing.

Baby Spinach Salad

Baby Spinach with Pickled Onions, Petite Cherry Tomatoes, and Mushrooms topped with Smokey Bacon Dressing

Waldorf Salad

Mixed Greens with Dried Berries, Pecans, and Gorgonzola Cheese; tossed in your choice of dressing

Romaine Salad

Candied Pecan, Tomato, Feta Cheese, Sliced Olives, Served with Italian Dressing

Dressings

Italian, Ranch, French, Caesar, Bleu Cheese, Thousand Island, Balsamic Vinaigrette, Raspberry Vinaigrette

Entrees

Pollo De Lima

Pepper and Onion Relish

Chicken Pesto Piccata

Tomato and Mozzarella

Chicken Marsala

Mushroom Marsala Sauce

Herbed Crusted Chicken Breast

Sundried Tomato Cream Sauce

Grilled Grouper

Mango and Pineapple Relish

Baked Tilapia

Lemon Caper Sauce

Pan Seared Salmon (+\$3.00 per person)

Soy Ginger Sauce

Grilled Mahi-Mahi

Glazed with Pineapple

All prices are subject to a taxable 24% Service Fee and 7.5% Sales Tax.

Wedding Buffet I \$55 Per Person-Select 2 Entrees

\$65 Per Person-Select 3 Entrees

Entrees (continued)

Roasted Pork Loin

Mojo Latin Style

Grilled Pork Chops

Apple Demi Glaze

Sliced Flank Steak

Chimichurri Sauce

Beef Tips

Demi Glaze

78oz New York Strip (+\$6.00 per person)

Port Wine Demi Sauce

Eggplant Parmesan

Fresh Marinara Sauce

Pasta Primavera

Sauteed Vegetables and Fettuccine Alfredo

Accompaniments

Please Select three of the Following:

Seasoned Vegetable Medley

Grilled Zucchini and Squash

Steamed Broccoli Florets with Garlic and Olive Oil

Green Beans Almondine

Honey Glazed Baby Carrots

Grilled Asparagus with Garlic and Roasted Tomatoes

Herb Roasted Yukon Potatoes

Sweet Potato Puree

Roasted Garlic Red Skin Mashed Potatoes

Sweet Plantains

Cilantro Jasmine Rice

Rice Pilaf

Other Menus

Children's Meals (10 and under) - \$30.95 (2 Entrees)

\$34.95 (3 Entrees)

All prices are subject to a taxable 24% Service Fee and 7.5% Sales Tax.

The Bar

Beer and Wine Bar

2 Hours - \$25.00 per person
 Additional Hours - \$10.00/person

Premium Brands

2 Hours - \$40.00 Additional
 Hours - \$10.00 per person

Luxury Brands

2 Hours - \$45.00 Additional
 Hours - \$12.00 per person

Wine Selections: Select Four Wines:

Chardonnay, Pinot Grigio, White Zinfandel, Pinot Noir and Cabernet Sauvignon

Beer Selections: Choose Two (2) Imports and Two (3) Domestic

Domestic: Bud Light, Coors Light, Miller Light, Budweiser, Michelob Ultra,
 Import: Corona & Corona Light, Heineken, Stella Artois, Modelo

Liquor Premium

Vodka Absolut
 Gin Tanqueray
 Rum Bacardi Silver
 Scotch Johnnie Walker Red
 Bourbon Jack Daniels
 Whiskey Crown Royal
 Tequila Cuervo Gold

Luxury

Grey Goose
 Bombay Sapphire
 Applewood Reserve
 Johnnie Walker Black
 Maker's Mark
 Buchannon's Deluxe 12 Yr
 Patron Añejo

All prices are subject to a 24% Service Fee and 7.5% Sales Tax.

Host Bar

Premium Brands	\$12
Luxury Brands	\$13
House Wine	\$10
Premium Wines	\$14
Domestic Beer	\$9
Imported Beer	\$10
Assorted Sodas	\$5

Cash Bar

Premium Brands	\$16
Luxury Brands	\$18
House Wine	\$13
Premium Wines	\$18
Domestic Beer	\$12
Imported Beer	\$13
Soft Drinks/Water	\$6

Cash Bar Prices are inclusive of service charge and tax.

Wedding Enhancements

Custom Color Tablecloths	\$20.00/table
Overlays	\$ 16.00/table
Table Runners	\$ 12.00/table
Color Napkins	\$ 2.00/each
Spandex Chair Covers with Colored Sash	\$ 4.50/each
Chiavari Chairs - Clear, Gold or Silver	\$ 8.00/each

Uplighting Lighting (Package of 6)	\$400.00
Additional Up Lighting	\$75.00 each

All prices are subject to a taxable 24% Service Fee and 7.5% Sales Tax.



General Information

Room Rental and Minimums

Rental Fees are based upon Food and Beverage Minimums determined at contracting. If minimums are not met the difference will be charged as a rental fee. The Catering Department reserves the right to reassign function rooms to best service and utilize the space.

Food and Beverage

Due to health regulations and liability insurance no outside Food and Beverage will be allowed on the premises without prior approval.

Outside caterers must be fully licensed, inspected and insured and approved by the Hotel.

The Wyndham Resort and Conference Center does not permit the removal of any food items provided by the hotel. The hotel must provide all alcoholic beverages.

Function Material Storage and Handling

The hotel will gladly receive the supplies necessary for any function, The shipment for such material will be accepted no more than three (3) days prior to the function and a \$5.00 handling fee per package will apply. Boxes are additional.

Guarantees

We will require a final guarantee by 10am, seven (7) business days (Monday-Friday), in advance. This will be a minimum guarantee not subject to reduction. The Wyndham Resort and Conference Center will not be responsible for more than 3% above your Food and Beverage guarantee.

Outside Vendors

All outside vendors such as entertainers, AV Companies, and Disc Jockeys must bring their own supplies and verification of public liability insurance.

Tax and Service Fee

All meeting room, food and beverage, and audiovisual costs are subject to a taxable service charge of 24% and a state sales tax of 7.5%.

Signage and Decor

Signs and Banners are not permitted in the hotel lobby. All organizations and individuals are liable for any damages to equipment, furniture, and meeting space by any group representative or vendor.

Billing

A nonrefundable deposit and signed contract are required to hold a space on a definite basis. The Client will provide a credit card authorization form to cover all banquet and rental charges for this event. The remaining balance will be do no later than 30 days before the scheduled event.

Labor and Set Up

In the case on-site changes are requested, additional labor fees may be assessed. The hotel will provide the service for a 5hour event; additional hours are to be charged separately starting at \$500/hour.