

# 2023 BANQUET & CATERING MENUS



**WYNDHAM GRAND®**  
Clearwater Beach

# CONTINENTAL BREAKFAST

## BEACH WALK \$31

Seasonal Sliced Fresh Fruit & Berries (GF, V)

Whole Fresh Fruit (GF, V)

Individual Greek Yogurts and Low-Fat Yogurt Drinks (GF)

Fresh Pastries, Muffins & Buttery Croissants

Breakfast Coffee Cake, Scones, Marmalades, Jams, Butter & Nutella

## HEALTHY START CONTINENTAL \$36

Seasonal Sliced Fruits & Berries (GF, V)

Low-Fat Yogurt Drinks and Individual Greek Yogurts (GF)

Homemade Granola with Low-Fat Milk & Almond Milk (GF)

Pecans, Dried Cranberries & Cherries (GF, V)

Fresh Banana, Peanut Butter (GF, V)

Individual Egg White Frittata with Broccolini, Bell pepper, Caramelized Onions (GF)

Steel-Cut Irish Oatmeal, Honey, Golden Raisins & Brown Sugar (GF)

Hard Boiled Eggs, Olive Oil, Salt & Pepper (GF)

## BREAKFAST ENHANCEMENTS

### \$8 PER PERSON PER ITEM

- Spinach, Mushroom, Tomato & Bacon Egg White Frittata (GF)
- Steel-Cut Irish Oatmeal with Golden Raisins (GF, V)
- Grilled Cheese Breakfast Sandwich Challah Bread, Ham, Scrambled Egg
- Tofu & Spinach Scrambled Egg Sandwich on Ciabatta
- Blueberry Waffle

### \$9 PER PERSON PER ITEM

- Everything Bagel, Sliced Ham, Fried Egg, Provolone Cheese
- Ham & Cheese Biscuit Sandwich with Onion Jam
- Individual Quiche with Kale, Chicken Sausage, Caramelized Onion & Monterey Jack Cheese
- Individual Grilled Vegetable Quiche with Feta Cheese

All Continental Breakfasts include fresh squeezed Florida orange juice, chilled cranberry juice, & grapefruit juice, coffee, decaf & hot tea. Breakfast enhancements are meant to be added to any existing menu. Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

# BREAKFAST BUFFET

## THE WAVE \$41

Sliced Seasonal Fresh Fruit & Berries (GF, V)

Individual Cereals

Fresh Cracked Cage Free Scrambled Eggs (GF)

Crispy Applewood Smoked Bacon & Country Sausage (GF)

Roasted Potatoes (GF)

## GET FIT BUFFET \$44

Sliced Seasonal Fresh Fruit & Berries (GF, V)

Individual Low-Fat Greek Yogurt with Homemade Granola & Berries (GF)

Carrot-Walnut and Orange Coconut Breakfast Breads

Fruit Preserve, Honey, Regular & Low-Fat Cream Cheese

Individual Cereals & Homemade Granola

Steel Cut Irish Oatmeal with Assorted Topping (GF, V)

Spinach Scrambled Eggs (GF)

Roasted Potatoes with Caramelized Onions (GF)

## THE COASTAL \$45

Sliced Seasonal Fresh Fruit & Berries (GF, V)

### Choice of Three (3):

- Ricotta Scrambled Egg, Broccoli Sandwich on Ciabatta
- English Muffin, Pork Sausage, Fried Egg & Gravy
- Cage Free Eggs Scrambled, Denver Style (GF)
- Cinnamon French Toast, Maple Syrup
- Citrus Pancakes, Lemon Ricotta, Whipped Cream
- Crisp Applewood Smoked Bacon, Country Sausage, or Grilled Ham (GF)

Breakfast Potatoes (GF)

All Breakfasts include fresh baked pastries, fresh squeezed Florida orange juice, chilled cranberry juice, & grapefruit juice, coffee, decaf & hot tea. Breakfast enhancements are meant to be added to any existing menu. Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax.

# BREAKFAST BUFFET

## BREAKFAST BUFFET ENHANCEMENTS

### FRESH BAKED STUFFED CROISSANTS

**\$7 EACH**

- Ham & Cheese with Egg
- Spinach & Ricotta Cheese with Egg
- Bacon & Cheddar with Egg

### BELGIUM WAFFLE STATION

**\$8 PER PERSON**

Citrus Infused Maple Syrup

Fresh Fruit Compote & Candied Pecans

*Chef Attendant fee of \$125 will apply*

### GOURMET OMELET STATION

**\$16 PER PERSON**

Fresh Cracked Cage Free Eggs, Egg Whites, Cheddar, Feta, Monterey Jack Cheese, Red & Green Peppers, Mushrooms, Tomatoes, Onions, Spinach, Diced Ham, Sausage, and Bacon (GF)

Roasted Potatoes (GF)

*Chef Attendant fee of \$125 will apply*

# PLATED BREAKFAST

## GULF COAST \$38

Three Fluffy Scrambled Eggs (GF)  
Applewood Smoked Bacon (GF)  
Oven-Dried Tomatoes & Grilled Asparagus (GF)  
Roasted Breakfast Potatoes (GF)

## SPINACH & GOATCHEESE QUICHE \$37

Parfait with Yogurt, Berries & Homemade Granola (GF)  
Wilted Spinach, Sun-Dried Tomatoes, Charred Onion, Goat Cheese  
Roasted Potatoes, Grilled Asparagus & Chicken Sausage (GF)

## STUFFED FRENCH TOAST \$39

Lemon Mascarpone Stuffed French Toast, Warm Pure Maple Syrup  
Country Sausages (GF)  
Roasted Tomato & Asparagus (GF)



All Breakfasts include fresh squeezed Florida orange juice, chilled cranberry juice, & grapefruit juice, coffee, decaf & hot tea. Minimum 10 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

# A LA CARTE

## BEVERAGES

### \$5.50 per Item

- Pepsi
- Diet Pepsi
- Sierra Mist
- Bottle Water
- Bottle Juices (Cranberry, Apple, Orange)

### \$6.50 per Item

- Fiji Water
- Assorted Vitamin Water
- Perrier Water
- Starbucks® Frappuccino
- Bottled Iced Tea
- Assorted Flavor Sparkling Water

### \$8 per Item

- Red Bull
- Sugar-Free Red Bull
- Celsius Energy Drink
- Natalie's Fresh Squeezed Juices (Grapefruit, Orange Pineapple, Orange Mango)

### By the Gallon

- \$86 Regular Coffee & Decaf Coffee
- \$86 Assorted Hot Tea
- \$65 Iced Tea, Lemonade, or Fruit Infused Water

## SNACKS

### \$5 per Item

- Assorted Protein Bars includes Gluten Free
- Whole Seasonal Fruit (GF)
- Individual Greek Yogurt (GF)
- Individual Bags of Chips (GF)
- Individual Bags of Trail Mix

### \$8 per Person

- Warm Tortilla Chips & Tomatillo Salsa (GF)
- Flavored Fresh Popcorn (Select One: Truffle, Sour Cream & Chives, Ranch, Bacon, or White Cheddar) (GF)
- Salted & Spicy Assorted Mixed Nut (GF, V)
- Fresh Sliced Seasonal Fruit (GF, V)
- Soft Pretzels with Honey Mustard

### \$9 per Person

- Fresh Crudit  Display with Hummus (GF, V) & Tzatziki (GF)
- Olive Tapenade (GF) with Grilled Naan

### \$48 per Dozen

- Fresh Baked Assorted Cookies, Brownies & Blondies
- Lemon Bars
- Assorted Gourmet Mini Cupcakes

### \$50 per Dozen

- Assortment of Breakfast Pastries
- Assorted Bagels with Cream Cheese & Butter

Breaks are based on 30 minutes of service. Additional fees will apply for extended Service. Prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

# PICK ME UP SNACKS

## WARM CINNAMON CHURROS \$19

Bavarian Cream Filled served  
with Caramel & Chocolate Dip  
Assorted Flavors of Jarritos

## THE MOTIVATOR \$22

Fresh Strawberries (GF, V)  
Assorted Protein Bars to include Gluten Free  
Assorted Individual Greek Yogurts (GF)  
Assorted Chocolate Truffles (GF)  
Assorted Energy Drinks

## DIP IT \$18

Roasted Red Pepper Hummus, Guacamole  
(GF, V)

Marinated Olives, Crudité (GF, V)  
Grilled Naan, Pita Chips  
Assorted Flavor Sparkling Water

## BLAZE YOUR OWN TRAIL MIX \$19

Build Your Own Trail Mix with Banana Chips,  
Papaya, Cranberries, Yogurt  
Covered Raisins, Chocolate Covered  
Blueberries, Pretzels, Chex Mix, Cashews,  
Candied Pecans, Cajun Peanuts & M&M's  
Served with Fruit Infused Water

## SPRING TRAINING \$20

Mini Dogs  
Cracker Jacks  
Soft Pretzels, Cheese Sauce  
Chips & Salsa (GF)  
Pitcher of Lemonade

## HEALTHY SNACKS \$20

Tomato-Mozzarella Skewers (GF)  
Mini Ham & Cheese  
Sandwiches  
Tuna Salad & Crackers  
Voss Flavored Waters

## GOURMET FAVORITES \$21

Assorted Mini Cupcakes  
Chocolate Truffles (GF)  
French macarons  
Fudge Brownies  
Starbucks® Frappuccino

## POWER BREAK \$21

Fried Chick Peas (GF, V)  
Trio of Homemade Nuts (GF, V)  
Chocolate Covered Raisin (GF)  
Dark Chocolate Energy Power Bars  
Assorted Celsius Healthy Energy Drink

## CHEESE AND CHARCUTERIE BOARD \$22

An Assortment of Cheeses, Salami,  
Chorizo, Mortadella (GF)  
Whole Grain Mustard, Quince Paste,  
Antipasti (GF)  
Bread and Crackers  
Vitamin Water

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Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or  
undercooked eggs or meats may increase your risk of food borne illnesses.

# PLATED LUNCH

## CHOICE OF STARTER

### **Wyndham Grand Salad (GF)**

Baby Iceberg Lettuce, Gorgonzola Cheese, Hard Boiled Egg, Bacon, Heirloom Tomatoes & Buttermilk Ranch Dressing

### **Artisan Romaine Caesar Salad**

Crisp Baby Romaine Hearts, Garlic Focaccia, Parmesan Reggiano Shavings & Creamy Parmesan Dressing

### **Shrimp & Avocado (GF)**

+8 per person

Shrimp with Creamy Lemon Dressing, Avocado, Lettuce

### **Caprese Salad (GF)**

Florida Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Reduction

### **Tomato Basil Soup (GF)**

Ripe Tomato, Vegetable Stock, Fresh Basil

### **Crab & Corn Chowder**

Corn & Potato Soup, Jumbo Lump Crab

## CHOICE OF DESSERT

### **Chocolate Cake**

Rich Semi Sweet Chocolate Cake, Whipped Cream and Berries

### **Tiramisu**

Coffee & Mascarpone Cheesecake, Lady Fingers, Espresso

### **Raspberry Donut Cheesecake**

Creamy Raspberry and Donut Cheesecake, Graham Cracker Crust & Raspberry Filling, Crumbled Donuts

### **Florida Key Lime Pie**

Mango Coulis

All lunches include choice of one starter, one entrée, one dessert, warm rolls, iced tea, coffee & decaf  
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# PLATED LUNCH

## CHICKEN & SPINACH RAVIOLI \$41

Wilted Spinach, Sautéed Shitake Mushrooms, Parmesan Sauce

## SEARED SALMON FILLET \$45

Baby Bok Choy, Bell Peppers, Carrot Slaw, Shitake Mushrooms, Ginger Soy Sauce (GF)

## JOYCE FARM BREAST OF CHICKEN \$44

Spinach & Mushroom Risotto, Baby Vegetable Medley, Alfredo Sauce (GF)

## CULOTTE STEAK \$48

Roasted Vegetables, Fingerling Potatoes, Chimichurri (GF)

## SEARED GROUPER FILET \$48

Ginger-Coconut Curry, Jasmine Rice, Peas, Carrots (GF)

## CHICKEN CAESAR SALAD \$39

Grilled Marinated Breast of Chicken, Baby Romaine Hearts, Brioche Croutons, with Shaved Parmesan (GF)

## ASIAN CHICKEN SALAD \$38

Grilled Chicken, Baby Greens, Heirloom Cherry Tomatoes, Baby Corn, Bell Peppers, Scallions, Mango, Wonton Chips & Wasabi Vinaigrette (GF)

Substitute Shrimp (GF) \$8

Substitute Seared Tuna (GF) \$8

All lunches include choice of one starter, one entrée, one dessert, warm rolls, iced tea, coffee & decaf  
Minimum 10 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

# BOXED LUNCH

## TURKEY SANDWICH \$37

Roasted Turkey Breast, Cranberry Mayonnaise, Bibb Lettuce, Swiss Cheese, Multigrain Bread

## CLASSIC CAPRESE SANDWICH \$35

Heirloom Tomatoes, Fresh Mozzarella, Pesto Mayo & Balsamic Drizzle, Arugula, Ciabatta Roll

## ITALIAN DELI ON BRIOCHE BUN \$38

Mortadella, Genoa Salami, Capicola, Ham, Provolone Cheese, Lettuce, Tomato & Pepperoncini

## ROAST BEEF ON ASIAGO KAISER ROLL \$36

Roast Beef with Havarti Cheese, Lettuce, Tomato & Horseradish Cream

## GRILLED CHICKEN WRAP \$38

Grilled Marinated Chicken Breast, Sriracha Mayonnaise, Lettuce, Tomato, Peppers, Jalapeno Tortilla

## ASIAN SEARED TUNA \$38

Seared Tuna, Asian Cole Slaw, Mandarin Orange Sesame Dressing on a Ciabatta Roll

## BOXED SALAD LUNCH \$36

Your choice of :

Greek Salad, Caesar Salad or Asian Salad with Grilled Chicken (GF)

Substitute Salmon	\$8
Substitute Shrimp	\$8
Substitute Tuna	\$8

All boxed lunches include kettle chips, cookie, whole fruit & your choice of: tomato mozzarella salad, pasta salad, fruit salad or mango slaw. Bottle iced tea, water & soft drinks. Minimum of 10 sandwiches / salads per variety required. Boxed Lunches are intended as a grab & go item. If a separate meal space is required a \$6.00 sur charge per person will be added to the boxed lunch price, based on space availability. Prices do not include 24% service charge & 7% state sales tax.

# LUNCH BUFFETS

## SOUTH ASIAN FUSION \$61

Tomato and Coriander Soup (GF)

Samosa

Chickpea and Potato Salad (GF, V)

Cucumber Salad with Raita (GF)

Seared Grouper with Thai Coconut Curry and Lemon Grass (GF)

Sautéed Asian Shrimp and Mango Lettuce Wrap (GF)

Chicken Tandoori (GF)

Basmati Rice (GF, V)

Stir Fry Vegetables with Turmeric and Ginger (GF, V)

Coconut Cake with Grilled Pineapple in Coconut Milk

Gulab Jamun

## SANTIAGO DE CUBA \$59

Tomato Gazpacho Salad, Cucumbers, Bell Peppers with Tortilla (GF, V)

Black Bean Salad with Sweet Corn, Tomatoes, Avocados and Bell Pepper, Mojo Vinaigrette (GF, V)

Sweet Potato Salad with Jicama and Grilled Pineapple, Honey Citrus Dressing (GF, V)

Cuba Sandwich with Smoked Ham, Pulled Pork, Swiss Cheese, Pickle and Mustard

Picadillo with Tostones (GF)

Cuban Shrimp Creole with Olives & Bell Peppers (GF)

Yellow Rice with Green Peas (GF, V)

Apple bread pudding

Caramel Flan (GF)

All lunch buffets include warm rolls, iced tea, coffee & decaf.  
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# LUNCH BUFFETS

## GULF TO BAY \$59

Floridian Clam Chowder

Conch Fritters with Key Lime Tartar Dipping Sauce

Tomatoes, Grapefruit, Grilled Pineapple and Orange Salad, Citrus Dressing (GF, V)

Baby Romaine, Hearts of Palm, Avocado, Grilled Bermuda Onions (GF, V)

Lemon and Herbed Sugar Cane Shrimp Skewers, Lemon and Garlic Oil (GF)

Orange-Rosemary Roasted Chicken, Caramelized Onions (GF)

Grilled Marinated Flank Steak, Chimichurri Sauce (GF)

White Rice with Peas (GF, V)

Seasonal Vegetable Medley (GF, V)

Key Lime Pie

Strawberry Shortcake

## PORTOFINO \$61

Minestrone Soup (GF, V)

Cantaloupe Melon with Prosciutto di Parma (GF)

Tomato & Mozzarella Caprese, Basil, EVOO, Balsamic Glaze (GF)

Every Day Italian Salad with Baby Lettuce, Radicchio, Pepperoncini, Black Olives, Garlic Croutons

Fresh Cod with Lemon Butter Sauce and Capers (GF)

Rigatoni with Creamy Tomato Sauce

Grilled Ribeye Steak with fresh Oregano and Balsamic (GF)

Fresh Vegetable Medley, Zucchini, Squash, Bell Peppers, Cipollini Onion (GF, V)

Garlic Bread Sticks

Orange Ricotta Cannoli

Tiramisu

Ice Cream Bars

All lunch buffets include warm rolls, iced tea, coffee & decaf.  
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# LUNCH BUFFETS

## CHEF'S DELI BOARD \$49

Florida Tomato, Bell Peppers, Cucumber, Bermuda Onions (GF, V)

Potato Salad with Hard Boiled Egg (GF)

Coleslaw (GF)

### **Chef Made Prepared Sandwiches, Your Choice of Three (3):**

- Roasted Turkey with Butter Lettuce, Vine Ripe Tomatoes, Havarti Cheese, Cranberry Mayonnaise on Multigrain Bread
- Roast Beef with Cheddar Cheese, Arugula & Horseradish Cream
- Poached Chicken Salad, Tarragon
- Grilled Chicken Wrap, Sriracha Mayonnaise, Jalapeno Tortilla
- Asian Seared Tuna, Asian Cole Slaw, Mandarin Orange Sesame Dressing
- Caprese Sandwich with Heirloom Tomatoes, Fresh Mozzarella, Pesto Mayo & Balsamic Drizzle

Lemon Bars

Chocolate Pecan Bars

Mini Cupcakes

## FROM THE GRILL \$50

Caesar Salad (GF)

Tomato Salad, Blue Cheese, Celery, Bermuda Onions (GF)

Chili Rubbed Chicken Breast (GF)

Salmon Filet, Roasted Shallots, Citrus Oil (GF)

Beef Hamburger (GF)

Corn on the Cob (GF, V)

Tater Tots

Aged Cheddar, Swiss & Provolone (GF)

Leaf Lettuce, Sliced Tomatoes, Onions (GF, V)

Brioche Rolls & Kaiser Bun

Blondies & Brownies

All lunch buffets include warm rolls, iced tea, coffee & decaf.  
Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

# LUNCH BUFFETS

## BUFFET MENU SUBSTITUTES

For Groups that have special dietary restrictions, please find available below substitutions to accommodate your attendees

### Soups & Salad Options

*Vegetable Soup (GF, Vegan)*

*Roasted Cauliflower & Baby Kale Salad (GF, Vegan)*

*Tomatoes, Roasted Peppers, Cucumbers & Bermuda Onion (GF, Vegan)*

### Entrée Options

*Roasted Vegetable Medley with Red Beans, Tomatoes, Basil (GF, Vegan)*

*Penne Pasta with Garlic, Tomato & Grilled Vegetables (Vegetarian)*

*Roasted Butternut Squash Ravioli, Balsamic Cream Sauce (Vegetarian)*

*Moroccan Vegetable Couscous (GF, Vegan)*

*Rice Noodle, Tofu, Asparagus, Shiitake, Scallion, Thai Chili Sauce (GF, Vegan)*

*Sautéed Shaved Brussels Sprouts, Broccoli Stems, Sweet Potatoes, Beets & Fennel (GF, Vegan)*

*Meatless Chicken Tender with Quinoa, Green Chick Peas, Edamame & Kale (Vegan)*

### Dessert Options

*Cranberry & Roasted Nut Bar (GF)*

*Dark Chocolate Brownies (Vegan)*

*Cookie Dough Cheesecake Bar (GF)*

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Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

# HORS D'OEUVRES

## COLD CANAPÉS \$6

- Brie and Grape, Toasted Baguette, Quince Paste
- Mini Pita, Roasted Pepper Hummus, Feta Cheese, Cucumber
- Crostini, Tomato & Basil, Mozzarella
- Manchego, Chorizo & Dried Fig on Baguette

## COLD CANAPÉS \$7

- Smoked Salmon Tostada, Lime Cilantro Cream
- Shaved Roast Beef Crostini, Horseradish Cream, Blue Cheese
- Smoked Duck Prosciutto, Carrot Truffle Butter, Tart Shell
- Seared Tuna, Wakame Salad, Lemon Aioli, Serving Spoon (GF)
- Creamy Beetroot & Garlic Mushroom on Cracker

## COLD CANAPÉS \$8

- Grilled Marinated Shrimp, Avocado in Tart Shell
- Grouper Ceviche Shooter (GF)
- Citrus Scented Shrimp Salad, Savory Tart
- Tuna Tartar, Mango, Serving Spoon (GF)
- Poached Shrimp, Spicy Remoulade (GF)

## PLATTERS

*Based on one (1) hour of service and priced per person*

- Fresh Crudité Display with Hummus (GF, V) \$18 per person
- Domestic Cheese & Sliced Baguettes (GF) \$22 per person

Low Carb, Gluten Free Options Available Minimum of 24 pieces of each hors d'oeuvre.  
Prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

# HORS D'OEUVRES

## HOT HORS D'OEUVRES \$6

- Vegetable Samosas with Mint-Cilantro Dipping Sauce
- Vegetable Spring Rolls with Mango Thai Chili
- Chicken Empanada
- Spanakopita with Tzatziki Sauce
- Assorted Mini Quiche
- Artichokes Breaded Parmesan, Saffron Aioli

## HOT HORS D'OEUVRES \$7

- Chicken Pot Stickers, Soy Scallion Dipping Sauce
- Chicken Tikka Kebab, Mint-Cilantro Dipping Sauce (GF)
- Coconut Shrimp, Pina Colada Sauce (GF)
- Bacon Wrapped Blue Cheese Meatballs
- Salmon Oscar, Béarnaise Sauce
- Mushroom Tart
- Mini Havana Cuban

## HOT HORS D'OEUVRES \$8

- Thai Peanut Chicken Satay, Spicy Peanut Sauce (GF)
- Mini Beef Wellington, Horseradish Cream
- Shrimp Tempura, Sweet Chili Sauce
- Bacon Wrapped Scallops (GF)
- Individual Beef Stroganov in Shot Glass
- Crab Cake Spoon, Sun-Dried Tomato Aioli
- Mini Kobe Meatloaf

Low Carb, Gluten Free Options available. Minimum of 24 pieces of each hors d'oeuvre.  
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# RECEPTION STATIONS

## SUSHI STATION \$20

An Assortment of House Made Sushi Rolls

Wasabi, Pickled Ginger, Seaweed Salad, Soy Sauce (GF)

## CHIPS AND DIP STATION \$18

Red Pepper Hummus (GF, V)

Tzatziki (GF)

Black Olive Tapenade (GF)

Guacamole (GF, V)

Blue Cheese Dip (GF)

Potato Chips, Tortilla Chips, Ciabatta Bread & Grilled Naan

## DIM SUM BAR \$28

Pork Pot Stickers, Shrimp Pot Stickers, Chicken Pot Stickers

Vegetable Spring Rolls & Crab Rangoon, Sweet Chili Sauce,

Ponzu-Ginger Dipping Sauce & Kimchi & Honey Soy Sauce

## SALAD STATION \$16

**Choice of Two (2) Individual Salads in Rock Glasses:**

- Caprese Salad with Tomato, Fresh Mozzarella, Roasted Peppers (GF)
- Baby Lettuces, Goat Cheese, Duck Prosciutto, Tomatoes, Balsamic Vinaigrette (GF)
- Asian Salad, Baby Corn, Bean Sprout, Bell Pepper, Carrot, Seared Tuna & Asian Dressing (GF)
- Baby Romaine Hearts, Radicchio, Parmesan Reggiano Shavings & Creamy Parmesan, Plain or with Grilled Chicken (GF)
- Heirloom Tomatoes, Hearts of Palm, Avocado, Grilled Bermuda Onions, Citrus Dressing, Baby Lettuces, Goat Cheese & Strawberries, EVOO and Balsamic Glaze (GF)

Chef Attendant Fee of \$125 per station may apply. Reception stations are based on one & a half hours of service and are priced per person. Please note reception stations are meant to be combined with other stations to create a heavy reception and are not permitted to be a solo station. Prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

# RECEPTION STATIONS

## ASIAN STREET TACO OR WRAP STATION \$32

Sweet and Sour Shrimp with Pineapple & Cilantro (GF)  
Sesame-Garlic Chicken with Julienne Bell Peppers  
Grilled Beef Teriyaki, Sweet Corn Salsa (GF)  
Sriracha Mayonnaise, Shaved Cabbage, Kimchi Shredded Carrot, Scallion, Shaved Radishes, Jalapenos, Pickled Onions, Fresh Cilantro  
Flour Tortilla & Corn Hard Shells  
Lettuce Leaves

## SEAFOOD STATION \$35

Jonah Crab Claws, Poached Shrimp, East Coast Oysters , Cocktail Sauce, Horseradish Mignonette, Hot Sauce, Lemon & Crackers (GF)

Add Poached Lobster Tail/Mkt Price (GF)

Add Stone Crab Claw/Seasonal Nov-April/Mkt Price (GF)

## PASTA STATION \$24

**Choice of Two (2):**

- Rigatoni and Meat Sauce, Pecorino Cheese
- Fresh Penne Pasta, Alfredo sauce, Peas & Mushrooms
- Potato Gnocchi & Italian Sausage, Creamy Tomato Sauce
- Fresh Macaroni with Pork Belly Carbonara Sauce
- Creamy Lemon Garlic Shrimp with Tortellini and Fresh Herbs

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# RECEPTION STATIONS

## SLIDER STATION \$24

### Choice of Two (2) Sliders:

- Blackened Grouper
- BBQ Pulled Pork
- Kobe Beef Slider
- Crab Cake

Station includes White Cheddar Mac-n-Cheese & Parmesan Truffle Tots

Includes Ketchup, Mayo, and Mustard

## BAKED POTATO STATION \$22

Baked Potato with Assorted Toppings on the Side (GF)

Sour cream, Chives, Diced Pancetta, Chorizo, Aged Cheddar Cheese, Chopped Broccoli, and Butter

## RIB FEST STATION \$32

Boneless Pork Ribs with BBQ Sauce & Cheddar Grits (GF)

Asian BBQ Ribs with Five Spice & Hoisin BBQ (GF)

Honey Sriracha BBQ Ribs (GF)



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# RECEPTION STATIONS SAMPLES

## SPANISH TAPAS \$87

Marinated Manchego (GF)  
Roasted Bell Peppers & Boquerones (GF)  
Spanish Garlic Mushrooms (GF)  
Roasted Chorizo in Red Wine (GF)  
Potato & Ham Croquette, Chipotle Mayo  
Papas Bravas (GF)  
Spanish Albondigas  
Clam with Sherry & Serrano Ham (GF)  
Grilled Octopus, White Wine & Tomatoes (GF)  
Yellow Rice (GF, V)  
Spanish Pisto (GF, V)  
Churros  
Tres Leches

## PACIFIC RIM \$89

Spicy Peanut Soba Noodle Salad, Edamame, Pineapple, Radishes, Bell Peppers  
Hawaiian Tuna Poke (GF)  
Crispy Asian Wings (GF)  
Sweet & Spicy Pork Ribs, Fried Shishito Peppers (GF)  
Assorted Sushi Rolls (GF)  
Dim Sum Bar  
Pork Pot Stickers, Shrimp Pot Stickers, Chicken Pot Stickers & Crab Rangoon  
Sweet & Sour Sauce  
Ponzu & Soy Sauce  
Sweet and Sour Shrimp (GF)  
Soy Marinated Flank Steak, Shitake (GF)  
Vegetable Stir Fry (GF, V)  
Fortune Cookies  
Asian Fruit Salad (GF, V)

Chef Attendant fee of \$125 may apply. Reception stations are based on one & a half hours of service and are priced per person. Please note reception stations are meant to be combined with other stations to create a heavy reception and are not permitted to be a solo station. Prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

# CARVING STATIONS

## PEPPERCRUSTED BEEF TENDERLOIN \$35

Peppercorn Crusted Beef Tenderloin, Roasted Fingerling Potatoes, Sauce Béarnaise, Plain & Creamy Horseradish, Dinner Rolls (GF)

## EXTRA THICK T-BONE STEAK FLORENTINE \$36

Herb & Garlic Grilled T-Bone Steak, Lemon-Garlic-Oregano Butter, Creamed Spinach, Dinner Rolls (GF)

## BBQ BEEF BRISKET \$31

Slow Roasted Beef Brisket, Pork Belly Baked Beans, Coleslaw, Dinner Rolls (GF)

## ROASTED TURKEY BREAST \$21

Traditional Roasted Turkey Breast, Honey Glazed Root Vegetable, Cranberry Sauce, Dinner Rolls (GF)

## WHOLE ROASTED FLORIDA RED SNAPPER \$28

Whole Roasted Red Snapper, Key Lime Tartar Sauce, Fresh Cole Slaw with Citrus & Herbs (GF)

## ROASTED HERB CRUSTED AHI TUNA LOIN \$29

Caramelized Onion & Whole Grain Mustard Sauce, Fennel and Carrots (GF)

Reception carving stations are based on one & a half hours of service and are priced per person. Please note reception stations are meant to be combined with other stations to create a heavy reception and are not permitted to be a solo station. Chef attendant fee \$125 per station. Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

# PLATED DINNER

## STARTERS

Baby Romaine, Radicchio, Cucumber, Heirloom Tomato, Beets, Goat Cheese, Green Goddess Dressing (GF)

“Kalera” Baby Lettuce Blend, Gorgonzola, Baby Heirloom Tomato, Candied Walnuts, Raspberry Vinaigrette (GF)

Burrata, Heirloom Tomato Salad, Balsamic Glaze, Extra Virgin Olive Oil (GF)

Baby Iceberg Wedge, Tomatoes, Blue Cheese, Hard Boiled Eggs  
Bacon, Blue Cheese Dressing (GF)

## SOUPS

### Crab & Corn Chowder

Jumbo Lump Crabmeat, Roasted Fresh Corn, Yukon Potatoes, Fresh Herbs

### French Onion Soup

Rich Onion Broth, Caramelized Onion, Hint of Sherry, Toasted Baguette with Swiss Cheese

## DESSERTS

### Chocolate Cake

Rich Dark Chocolate Mousse, Chocolate Cookie Crust Topped with Chocolate Shavings

### Floridian

Key Lime Pie with Mango Coulis

### Raspberry White Chocolate Cake

Whipped Cream & Berries

### Traditional Tiramisu Cake

Lady Finger Soaked in Coffee Liquor & Filled with Mascarpone Mousse

### Crème Brûlée

Traditional Rich Custard & a Crackly Sugar Topping

All dinners include choice of starter, one entrée, one dessert, warm rolls, iced tea, coffee & decaf. Minimum 10 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

# PLATED DINNER

## BEEF TENDERLOIN \$105

Potato Gratin, Baby Zucchini, Baby Carrot, Roasted Cippolini & Port Wine Sauce (GF)

## CHILEAN SEA BASS \$94

Potato Mousseline, Sauteed Mini Shitake Mushrooms, Roasted Carrot (GF)

## SEARED AIRLINE BREASTCHICKEN \$81

Fingerling and Cauliflower Puree, Peas and Tomatoes, Basil Jus (GF)

## PEPPERCORN NEW YORK STRIP STEAK \$98

Cognac, Mustard and cracked peppercorn Steak, Fingerling, Wild Mushroom, Asparagus (GF)

## PAN SEARED SALMON \$81

Leek and Lentil Gratin, Roasted Fennel

## FILET OF GROUPER \$88

Seared with Ginger-Coconut Curry, Green Peas & Carrots (GF)

## BONELESS HERB CRUSTED CHICKEN BREAST \$79

Pearl Barley Risotto, Mascarpone, Mushroom & Spinach

## WILD MUSHROOM RAVIOLI \$70

Ravioli, Wilted Spinach, Sautéed Mushroom, Baby Vegetables, Parmesan Cream Sauce

## QUINOA & SWEET CORN \$70

White Quinoa with Roasted Sweet Corn, Cauliflower, Chick Peas, Baby Heirloom Tomatoes, Orange-Fennel (GF, V)

# DUO PLATED DINNER

## TENDERLOIN & SHRIMP \$135

Seared Beef Tenderloin with Potato Gratin, Tarragon Demi Glace & Garlic & Herb Shrimp, Baby Vegetables (GF)

## TENDERLOIN & CHICKEN \$115

Beef Tenderloin & Herb Marinated Chicken Breast, Whipped Potato, Asparagus & Baby Carrot, Mushroom Demi (GF)

## TENDERLOIN & SEABASS \$125

Seared Filet of Beef & Chilean Seabass, Truffled Grits, Baby Zucchini & Roasted Carrot (GF)

## SHRIMP & CHICKEN \$118

Airline Breast of Chicken & Grilled Shrimp, Polenta Cake, Cipollini, Asparagus, Baby Carrot, Pink Peppercorn Sauce (GF)

All dinners include choice of starter, one entrée, one dessert, warm rolls, iced tea, coffee & decaf.  
Minimum 10 guests, prices do not include 24% service charge & 7% state sales tax.  
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# DINNER BUFFETS

## THE GRAND \$120

Tomato Salad & Fresh Mozzarella  
Balsamic Glaze & EVOO, Basil (GF)



“Kalera” Baby Greens, Tomatoes,  
Haricot Vert, Crispy Chick peas, Goat  
Cheese & Balsamic Vinaigrette (GF, V)



Beef Tenderloin Medallions  
Bourbon Peppercorn Sauce (GF)



Grilled Chicken Breast  
Caramelized Onions, Asparagus,  
Thyme Jus (GF)



Seared Red Snapper  
Lemon-Garlic Sauce on a  
Bed of Spinach (GF)



Roasted Garlic Mashed Potatoes (GF)  
Grilled Vegetable Medley (GF, V)



Raspberry Swirl Cheesecake  
Opera Cake

## CLEARWATER SHORES \$110

Corn and Conch Chowder



Seared Ahi Tuna, Couscous Salad,  
Lemon Aioli



Baby Leaf Lettuce & Radicchio,  
Artichokes, Heirloom Tomatoes & Hard  
Boiled Eggs (GF)



Tomato, Mango, Avocado Salad, Bermuda  
Onion, Citrus Dressing (GF, V)



Gulf Coast Seafood “Cioppino” with Shrimp,  
Littleneck, Mussels, Cod, Scallops (GF)

Add 4oz Lobster Tail \$20



Garlic Lemon Mahi with Capers (GF)



Grilled & Sliced NY Strip Steak  
Port Wine Sauce



Haricot Vert  
Roasted Parsnips & Baby Carrot  
Red Bliss Potatoes with Fresh Herbs  
(GF, V)



Mini Assorted Desserts

All dinner buffets include warm rolls, iced tea, coffee & decaf.  
Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

# DINNER BUFFETS

## STEAK HOUSE FAVORITES 3 ENTRÉES \$125 / 4 ENTRÉES \$145

Classic Shrimp & Snow Crab Cocktail (GF)



Beefsteak Tomato Salad, Grilled Red Onion (GF, V)



Baby Iceberg Wedge, Blue  
Cheese, Tomato & Bacon Bits (GF)



Grilled Ribeye Steak  
Grilled Lemon-Garlic Thick T-Bone Steak  
Rack of Lamb  
Pork Tenderloin Medallion with Mushroom Gravy  
Grilled Salmon  
Sautéed Grouper  
Grilled Lobster Tail (add \$20/person)

(GF)



Your selection of sauce:

Béarnaise  
Green Peppercorn  
Horseradish Cream  
Lemon Beurre Blanc

(GF)



Cheddar Scalloped Potatoes (GF)  
Sautéed Spinach & Mushrooms (GF, V)  
Asparagus (GF, V)



Mini Key Lime Tarts  
Chocolate Raspberry Cake  
Apple Tarts  
Tiramisu

All dinner buffets include warm rolls, iced tea, coffee & decaf.  
Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

# WHITE & SPARKLING WINE

## BUBBLY & FESTIVE

Rosé | Unshackled by The Prisoner | California | 40

Brut Prosecco | Syltbar | Friuli | Italy | 44

Rosé Prosecco | Syltbar | Friuli | Italy | 47

Blanc D Blanc | Mumm Napa | California | 56

## FRAGRANT, FRUITY, LIGHT & REFRESHING

Riesling | Dr. Konstantin Frank | Finger Lakes | New York | 41

Moscato | Bartenura | Piedmont | Italy | 37

Pinot Grigio | Banfi San Angelo | Toscana | Italy | 30

Pinot Grigio | Santa Margherita | Alto Adige | Italy | 55

Gruner Veltliner | Laurenz "Singing" | Austria | 32

White Blend | Conundrum | Rutherford | California | 32

Rosé | Chateau Minuty | Provence | France | 46

Rosé | Whispering Angel | Provence | France | 52

Rosé | Pink Flamingo | Languedoc-Roussillon | France | 30

Sauvignon Blanc | Mohua | Marlborough | New Zealand | 35

Albarino | Pazo Das Bruxas | Rias Baixas | Spain | 41

## RICH & ELEGANT

Chardonnay | Landmark | Sonoma Coast | California | 45

Chardonnay | Coppola "Director's Cut" | California | 47

Chardonnay | Sonoma-Cutrer | Russian Valley | California | 52

Chardonnay | Louis Latour Pouilly-Fuisse | France | 68

Breaks are based on 30 minutes of service. Additional fees will apply for extended Service. Prices do not include 24% service charge & 7% state sales tax.

# RED WINE

## SMOOTH & FRUITFORWARD

Pinot Noir | Boen | Tri-Appellation | California | 42

Pinot Noir | Lange | Willamette Valley | Oregon | 58

Pinot Noir | Ken Wright Cellars | Willamette Valley | Oregon | 56

## ROBUST, COMPLEX & SPICY

Malbec | Luca "Altamira" | Mendoza | Argentina | 54

Shiraz | Angove | McLaren Vale | South Australia | 41

Merlot | Alexander Valley Vineyards | Sonoma | California | 41

## VELVETY & FULLBODIED

Zinfandel | Artezín | Mendocino County | 41

Zinfandel | Decoy | Paso Robles | California | 52

Red Blend | Luke "The Companion" | Columbia Valley | Washington | 42  
(63% Cabernet/ 20%Merlot/ 17% Syrah)

## BIG & BOLD

Cabernet | "Quilt" by Joseph Wagner | Napa Valley | California | 68

Cabernet | Juggernaut | Sonoma | California | 44

Cabernet Franc | Casarena | Mendoza | Argentina | 64

Cabernet | Casa Silva S38 | Colchagua | Chile | 70

Cabernet | In Sheeps Clothing | Columbia Valley | Washington | 43

# BEVERAGES

## CALL BAR

Smirnoff Vodka  
Nolets Gin  
Cruzan Rum  
Jim Beam  
Chivas  
Sauza Tequila  
E&J Brandy  
Budweiser, Miller Lite, Bud Light  
Michelob Ultra, Heineken, Corona, Corona Light  
Assorted Flavors of Hard Seltzer  
Chardonnay FLAT ROCK  
Pinot Noir FLAT ROCK  
Cabernet Sauvignon FLAT ROCK  
Pinot Grigio FLAT ROCK

## PREMIUM BAR

Tito's Vodka  
Tanqueray Gin  
Bounty Rum  
Captain Morgan  
Bulliet Bourbon  
Dewar's  
Altos Tequila  
Hennessy VS  
Budweiser, Miller Lite, Bud Light  
Michelob Ultra, Heineken, Corona, Corona Light.  
Assorted Flavors of Hard Seltzer  
Pinot Grigio, Banfi  
Chardonnay, Twenty Acres  
Pinot Noir, Boen  
Cabernet Sauvignon, Twenty Acres

## ULTRA PREMIUM

Ketel One Vodka  
Bombay Sapphire Gin  
Bacardi Superior Rum  
Appleton Reserve Rum  
Maker's Mark Bourbon  
Dewars 12 Year  
Crown Royal Whiskey  
Corralejo Reposado  
Courvoisier VSOP  
Budweiser, Miller Lite, Bud Light  
Michelob Ultra, Heineken, Corona, Corona Light  
Assorted Flavors of Hard Seltzer  
Rose, Minuty  
Pinot Grigio, San Angelo  
Chardonnay, Directors Cut  
Pinot Noir, Landmark  
Cabernet Sauvignon, Quilt

## HOSTED BAR PACKAGES

### Non-Alcoholic Bar

One Hour \$9 | Each Additional Hour \$4

### Beer, Wine & Soda Bar

One Hour \$20 | Each Additional Hour \$7

### Call Bar

One Hour \$22 | Two Hours \$32 | Three Hours \$40

*Each Additional Hour \$9*

### Premium Bar

One Hour \$25 | Two Hours \$35 | Three Hours \$48

*Each Additional Hour \$10*

### Ultra Premium Bar

One Hour \$28 | Two Hours \$42 | Three Hours \$54

*Each Additional Hour \$11*

## BARTENDER FEE

Hosted Bar \$100 for up to four hours  
Cash Bar \$150 for up to four hours  
Each Additional Hour \$50 Per Bar  
One Bartender per 100 Guests

# BEVERAGES & SPECIALTY BARS

## HOSTED BAR

Call Brands	\$9
Call Wines	\$9
Premium Brands	\$10
Premium Wines	\$10
Ultra Premium Brands	\$11
Ultra Premium Wines	\$11
Hard Seltzers	\$7
Imported Beers	\$7
Domestic Beers	\$6
Soft Drinks	\$5
Fruit Juice	\$5
Bottle Water	\$5

## CASH BAR

Call Brands	\$10
Call Wines	\$10
Premium Brands	\$11
Premium Wines	\$11
Ultra Premium Brands	\$12
Ultra Premium Wines	\$12
Hard Seltzers	\$8
Imported Beers	\$8
Domestic Beers	\$7
Soft Drinks	\$6
Fruit Juice	\$6
Bottle Water	\$6

## LOCAL MICRO BREW STATION \$8

Pick Three: Tampa Bay Brewing Reef Donkey APA, 3 Daughters Beach Blonde, Green Beach Sunshine City IPA, Founders All Day IPA, Big Top Brewing Hawaiian Lion Coconut Porter, Funky Buddha, Floridian Hefeweizen

## BUILD YOUR OWN BLOODY MARY \$12

Vodka - Choice of , Absolute, Sky, or Titos Grand Bloody Mary Mix and V8

Assorted Condiments and Toppings: Lemon Wedges, Lime Wedges, Worcestershire Sauce, Tabasco, Celery Salt, Salt & Pepper, Pickled Green Beans, Celery Stalks, Green Olives, Jalapeno Stuffed Olives, Pickle Spears

Prices are based on per person & one hour of service. Additional hours at \$9 per person per hour

**Bartender Fee:** Four Hour Hosted Bar \$100 | Four Hour Cash Bar \$150 | Each Additional Hour \$50 Per Bar

# TERMS & CONDITIONS

## **General Information**

All food and beverage items must be purchased exclusively by Wyndham Grand Clearwater Beach and consumed in the designated meeting areas. It is not permitted to bring outside food on to hotel property. Wyndham Grand Clearwater Beach prohibits the removal of food and beverage from our premises or functions. Wyndham Grand Clearwater Beach is the only licensed authority to serve and sell alcoholic beverages on premise. Outside alcoholic beverages are not permitted on hotel property, unless authorized by your Catering / Conference Services Manager. The hotel will require appropriate ID for anyone who appears to be under the age of 21. Florida Liquor Law requires all alcoholic service to end at 2:00am.

## **Meeting and Event Arrangements**

The Wyndham Grand Clearwater Beach provides linen for all functions. Should you wish to order specialty linens, please ask your Catering / Conference Services Manager for a list of linen options and pricing. Your Catering/Conference Services Manager can assist you in arranging appropriate entertainment, photography services, audio visual support, buffet & table centerpieces, ice carvings & complete theme decor packages to complement you event.

## **Guarantees**

Your guaranteed guest count is due by 12:00pm /noon, three (3) business days prior to your event date. This number shall constitute a guarantee & is not subject to reduction. If the attending number does not meet the minimum count, a service fee will be added. If the attending number of your guests exceeds your guarantee count, you will be charged for the actual guest count & every effort will be made to serve your guests. In this case, menu substitutions may be necessary. Wyndham Grand Clearwater Beach will prepare five percent (5%) above your food guarantee for functions up to 400 guests and four percent (4%) for functions over 401 guests. Wyndham Grand Clearwater Beach is not responsible for any meals exceeding the four/five percent (4/5%) overage, however we will accommodate such occurrences to the best of our ability. Wyndham Grand Clearwater Beach Catering team reserves the right to change menu items as necessary to accommodate the additional number of guests.

## **Buffet & Reception Stations**

Food preparation for banquet buffets is based on one (1) service per person. The minimum number of people required for a buffet is outlined in our catering menus. The time limit for buffets and receptions is outlined in our catering menus. Food can be refreshed for extensions on this time limit at a cost per person.

# TERMS & CONDITIONS

## Plated Events

All plated events with multiple entrée selections must have a place card indicating the entrée selection for each individual.

## Outdoor Functions

The scheduled function will take place indoors if the weather reports conditions of 40% or more chance of precipitation as provided by weather.com or the following applies:

- Temperatures are below 65 degrees or heat index above 85 degrees
- Wind gusts are in excess of 40 mph
- Lightening

A decision will be made by 8:00pm the evening prior for breakfast functions, by 7:00am the day of the event for lunch functions and by 12:00pm for evening functions. The hotel reserves the right to make the final decision on event locations. Please note that china or glassware will not be permitted for outdoor events by the pool. Plated events are not prohibited on the pool deck.

## Additional Charges

All food and beverage prices are subject to a 24% service charge and 7% sales tax (please note: service charge is taxable). Any discount provided through a special concession will be based on the current banquet menu selections and will not include alcohol and/or bar packages and is not valid with any custom menu. Service Charge will be based on the original menu price and will not be discounted. An additional \$6.00 per person shall be added to any continental breakfast or boxed lunch that requires seating and/or table service.

The hotel staffs events at one (1) server per twenty five (25) guests for buffets and one (1) server per twenty (20) guests for plated events. If additional servers & staff members are required for an event, a \$45.00 per hour, per server or staff member will apply & will be noted on the Banquet Event Order form.

If there is a room set-up change, once the room has already been set on the day of the event, there will be an additional charge. For meeting/breakout rooms, the charge is \$250.00; for ballroom sections the charge is \$500.00 per section.

If lunch or dinner service is delayed more than 60 minutes from scheduled start time, the Group will be charged an additional 50% of total bill prior to taxes & service charge.

CLIENT SIGNATURE: \_\_\_\_\_ DATE: \_\_\_\_\_

GROUP/CONFERENCE NAME: \_\_\_\_\_