



 **WYNDHAM GRAND**<sup>®</sup>  
Clearwater Beach

**WEDDING PACKAGES**

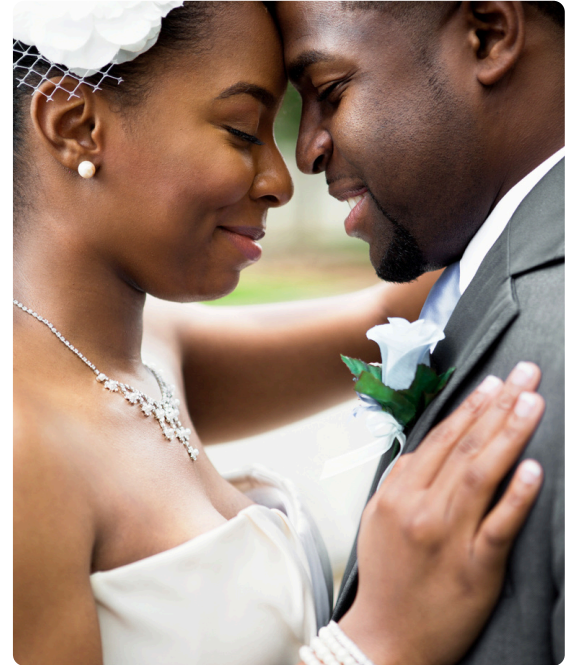
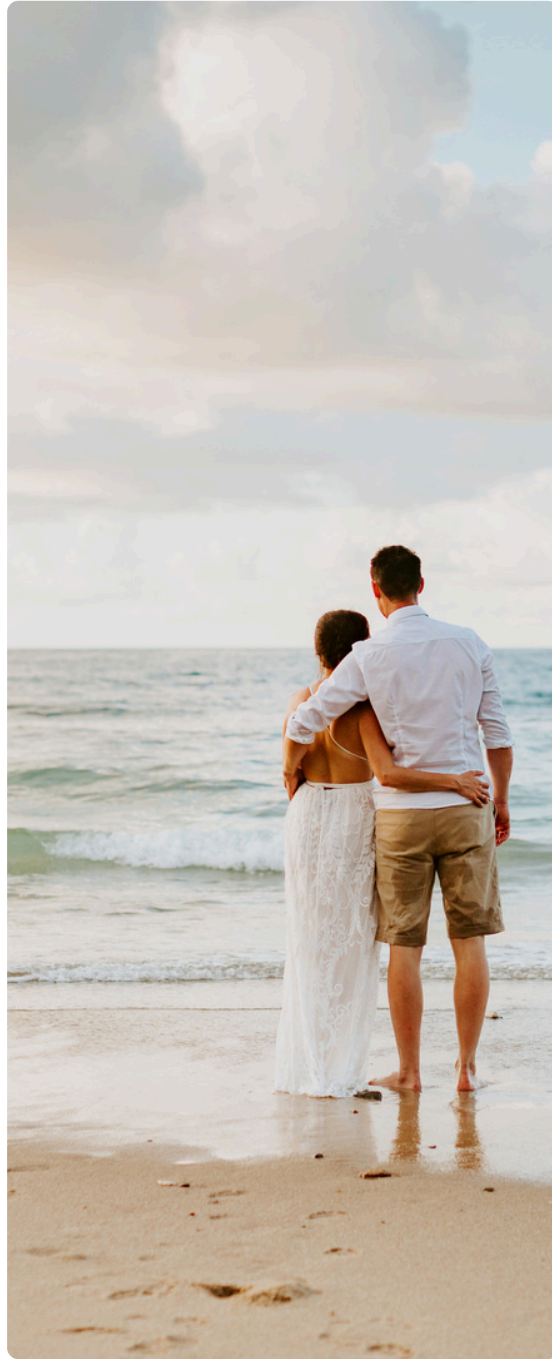


TURN YOUR CLEARWATER BEACH WEDDING  
**INTO A GRAND OCCASION**

Start your life together with a sunset ceremony and elegant celebration that will be remembered long after your last dance. The singular elegance of a Wyndham Grand Clearwater Beach wedding begins with our tranquil setting and extends to thoughtful services and amenities that transform your special day. Our wedding specialists are happy to assist you in creating a wedding that captures your personal style, ensuring a bridal event that will be long remembered.

The sun kissing the sky.  
The gentle breeze swaying the palms.  
The dynamic calm of the ocean tide.  
May your future be as serene as the setting that surrounds you.  
Your wedding ceremony is a reflection of your story together.  
Your love, your gratitude, your dreams of the future.  
Leave this most important day in our hands while you revel in the moment.  
And remember the awe, the excitement, and the beauty of that feeling for the rest of your lives.

CATERING SALES  
WENDY BARATTA | 727.281.9527 | [wbaratta@wyndhamgrandclearwater.com](mailto:wbaratta@wyndhamgrandclearwater.com)





## WYNDHAM GRAND CLEARWATER BEACH **CEREMONY**

Beach Ceremonies Include:

Officiant

Rehearsal Day Prior to Wedding

Bridal Ready Room | Wedding Arch

White Garden Chairs

Set Up & Tear Down

Palm Lawn at the Pool Includes:

Rehearsal Day Prior to Wedding

Bridal Ready Room | Six Hedge Walls

White Garden Chairs | Set Up & Tear Down

Pelican Terrace & Ballroom Includes:

Rehearsal Day Prior to Wedding

Bridal Ready Room

Staging | Banquet Chairs | Set Up & Tear Down

*Beach ceremonies are available based on seasonality, weather backup location provided.*

**A day-of wedding planner is encouraged to ensure no detail is missed.**



## WYNDHAM GRAND CLEARWATER BEACH **RECEPTION**

Includes:

private ballroom setting with custom floor plan

champagne toast

floor-length white linens and white napkins

dance floor

all tables for guestbook, place cards, gifts

votive candles for cocktail hour

complimentary guest room for wedding night for bride and groom

exclusive rate for out-of-town guests\*

discounted valet parking

private menu tasting\*

spa discounts for bridal party\*

Wyndham Rewards points

access to Social Tables planning tools

### **LOCATIONS**

DUNES BALLROOM & FOYER

*up to 500 guests*

PELICAN TERRACE & BALLROOM

*up to 100 guests*

NORTH LAWN AT THE POOL

*up to 100 guests*

*weather back up location provided*

PALM LAWN AT THE POOL

*up to 100 guests*

*weather back up location provided*

***\*Restrictions may apply***

WYNDHAM GRAND CLEARWATER BEACH  
**PACKAGES**

*Sunkissed Sands*

PLATED WEDDING PACKAGE

Four Butler Passed Hors D'oeuvres | Choice of Salad or Soup | Up to Three Main Entrée Selections  
One Starch Option | One Vegetable Option  
Includes Vegetarian option, entrées will be selected in advance & noted on place cards

*Ocean Tides*

BUFFET WEDDING PACKAGE

Four Butler-Passed Hors d'oeuvres | Three Salads and/or Soups | Three Main Entrée Selections  
One Starch Option | One Vegetable Option

*Beach Breeze*

STATIONS WEDDING PACKAGE

Four Butler-Passed Hors d'oeuvres | Two Stationed Salads  
Three Main Entrée Station Selections

Wedding Packages Include: (4) Hour Premium Bar and Champagne Toast

# BAR

## PREMIUM BAR INCLUSIONS

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*\*(4) Hour Premium Bar Included in Wedding Packages*

### **SPIRITS**

Tito's Vodka  
Bombay Sapphire Gin  
Bacardi Rum  
Espolon Blanco Tequila  
Bulleit Bourbon  
Johnnie Walker Black

### **WINE**

Joel Gott Chardonnay  
Sea Glass Pinot Grigio  
Sea Glass Cabernet Sauvignon  
Sea Glass Pinot Noir

### **DOMESTIC BEER**

Budweiser  
Miller Lite  
Bud Light  
Michelob Ultra  
Assorted Flavors of Hard Seltzer

### **IMPORT BEER**

Heineken  
Corona

## ULTRA PREMIUM BAR ENHANCEMENT

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### **SPIRITS**

Ketel One Vodka  
Hendrick's Gin  
Appleton Estate Rum  
Don Julio Tequila  
Maker's Mark  
Glenfiddich  
Hennessy

### **WINE**

Chalk Hill Chardonnay  
Acrobat Pinot Grigio  
Dashwood Sauvignon Blanc  
Sebastiani Cabernet Sauvignon  
Banshee Pinot Noir

### **DOMESTIC BEER**

Budweiser  
Miller Lite  
Bud Light  
Michelob Ultra  
Assorted Flavors of Hard Seltzer

### **IMPORT BEER**

Modelo Especial, Corona  
Stella Artois

# BAR

## NON ALCOHOLIC & MIXERS

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Bottled Water, Pepsi, Diet Pepsi, Mist Twist, Ginger-Ale,  
Club Soda, Tonic Water  
Pineapple Juice, Cranberry Juice, Orange Juice, Grapefruit Juice  
Grenadine, Lemons and Limes

## BAR ENHANCEMENTS

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### HIS & HER'S SPECIALTY COCKTAIL

*Choice of (2) Two*

Fresh Lime Margarita  
Old Fashioned  
Dirty Vodka Martini  
Moscow Mule  
Gin & Fever Tree Tonic  
Paloma

### SIGNATURE BUTLER

#### PASSED COCKTAIL

*Choice of (1) One*

Fresh Lime Margarita  
Old Fashioned  
Dirty Vodka Martini  
Paloma

### WINE SERVICE

*One-Hour of Service*

*During Dinner*

Sea Glass Pinot Grigio  
Sea Glass Cabernet Sauvignon



*reception*

# RECEPTION

## BUTLER PASSED HORS D'OEUVRE OPTIONS

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Spanakopita

Chicken Empanada

Vietnamese Spring Rolls

Bruschetta with Tomato, Basil & Balsamic Drizzle

Parmesan Breaded Artichoke, Garlic Aioli

Sausage Stuffed Mushrooms

Chicken Pot Stickers, Soy Scallion Dipping Sauce

Blue Cheese Tart with Grape and Candied Walnut

Vegetable Samosas with Mint-Cilantro Dipping Sauce

Strawberry Basil Bruschetta with Mascarpone, Balsamic Drizzle

Seared Tuna, Wakame Salad, Lemon Aioli, on a Wonton Chip

## ENHANCED HORS D'OEUVRE OPTIONS

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### UPGRADED HORS D'OEUVRES

Beef Wellington

Mini BBQ Kobe Meatloaf

Grilled Shrimp & Avocado Tart in Shell

Shrimp Tempura & Sweet Chili Sauce

Grilled Lamb Chop with Tzatziki Sauce

### UPGRADE THE COCKTAIL HOUR

Sushi Station

Fresh Crudité Display with Hummus

Domestic & Imported Cheese Station with Sliced Baguettes

Grazing Table with Red Pepper Hummus, Tzatziki, Charcuterie, Crudité, Antipasti, & Cheeses



*dinner*

## DINNER PLATED | SUNKISSED SANDS

### PLATED SOUP & SALAD *select one*

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Heirloom Tomato, Burrata, Frisée & Arugula, Balsamic Glaze, Extra Virgin Olive Oil

Bibb Lettuce Blend, Baby Heirloom Tomatoes, Gorgonzola, Candied Pecan, Dried Cranberry, Raspberry Vinaigrette

Yellow Beet Salad, Balsamic Mascarpone Cream, White Balsamic Vinaigrette

Traditional Hearts of Romaine, Caesar Salad, Garlic Crouton, Shaved Reggiano

Roasted Tomato Bisque with Basil

She Crab Soup

Broccoli & Cheese Soup

Chicken & Orzo Soup

### ENHANCED PLATED SOUP & SALAD

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Grilled Shrimp Salad, Avocado, Lettuce and Tarragon Mustard Mayonnaise

Scallops and Grilled Asparagus, Pickled Mushrooms, Arugula

Add Lump Crab to She Crab Soup

Lobster Truffle Bisque

Seafood Bouillabaisse

# DINNER PLATED | SUNKISSED SANDS

## PLATED ENTRÉE

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Herbed Marinated Breast of Chicken  
choice of starch and vegetable

Bourbon Glazed Pork Chop  
choice of starch and vegetable

Pan Seared Salmon Filet  
choice of starch and vegetable

Chilean Sea Bass  
choice of starch and vegetable

Seared Beef Tenderloin  
choice of starch and vegetable

Wild Mushroom Ravioli  
wilted spinach, baby vegetables,  
shitake and parmesan cream sauce

## ENHANCED PLATED ENTRÉE

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Tenderloin & Chicken  
choice of starch and vegetable

Salmon & Chicken  
choice of starch and vegetable

Tenderloin & Shrimp  
choice of starch and vegetable

Shrimp & Chicken  
choice of starch and vegetable

### **STARCH** *choice of one*

Creamy Mashed Potatoes  
Potatoes Au Gratin  
Baked Mac & Cheese  
Herb Crusted Fingerling Potatoes  
Asiago Herb Risotto  
Barley Risotto  
Creamy Lemon Herb Orzo

### **VEGETABLE** *choice of one*

Asparagus & Carrots  
Broccolini with Roasted Tomatoes  
Roasted Baby Vegetables  
Green Bean Noisette with Spiced Almonds

## DINNER BUFFET | OCEAN TIDES

### BUFFET SOUP & SALAD *choice of (3) three*

Heirloom Tomato, Burrata, Frisée Lettuce, Balsamic Glaze, Extra Virgin Olive Oil  
Bibb Lettuce Blend, Baby Heirloom Tomatoes, Gorgonzola, Candied Walnut, Raspberry Vinaigrette  
Yellow Beet Salad, Balsamic Mascarpone Cream, Curly Endive, White Balsamic Vinaigrette  
Romaine Lettuce, Cucumber, Feta, Heirloom Tomatoes, Kalamata Olives, Cream Aegean Dressing

Roasted Tomato Bisque with Basil

She Crab Soup

Broccoli & Cheese Soup

Chicken & Orzo Soup

### BUFFET ENTRÉE *choice of (3) three*

Chicken Marsala with Foraged Mushrooms

Grilled Flat Iron Steak, Green Peppercorn Cream Sauce

Seared Salmon Caponata

Seared Red Snapper, Coconut Curry, Peas and Carrots

Chilean Sea Bass, Lemon Beurre Blanc & Bruchetta

### ENHANCED BUFFET ENTRÉE

Beef Tenderloin Medallions, Bourbon and Raisin Peppercorn Sauce

*Additional Vegetarian Options Available Upon Request*

# DINNER BUFFET | OCEAN TIDES

## BUFFET STARCH & VEGETABLE

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### STARCH *choice of one*

Roasted Fingerling Potatoes,  
*garlic & fresh herbs*

Classic Yukon Whipped Potatoes

Basmati Rice

Fresh Macaroni and Cheese

### VEGETABLE *choice of one*

Sauteed Haricot Vert,  
*with shitake & roasted shallots*

Roasted Seasonal Fresh Vegetables

Green Asparagus

Roasted Heirloom Carrots & Brussels Sprouts

*Additional Vegetarian Options Available Upon Request*

## DINNER STATIONS | BEACH BREEZE

### STATION SALAD *choice of (2) two*

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- Caprese Salad, Tomato, Fresh Mozzarella, Roasted Peppers (GF)
- Chef's Salad, Chopped Romaine, Diced Ham, Hard Boiled Eggs, Bacon, Tomatoes, Cucumber, Cheddar Cheese with Ranch Dressing
- Asian Salad, Baby Corn, Bean Sprout, Bell Pepper, Carrot, Seared Tuna, with Asian Dressing (GF)
- Caesar Salad, Baby Romaine Hearts, Radicchio, Parmesan Reggiano Shavings with Creamy Parmesan Dressing.
- Floridian Salad, Baby Romaine, Hearts of Palm, Piquillo Peppers, Mandarin Oranges, Pickled Red Onions with Citrus Dressing (GF, V)
- Summertime Salad, Spinach, Goat Cheese, Strawberry Pecan with Raspberry Vinaigrette (GF)

# DINNER STATIONS | BEACH BREEZE

STATION ENTRÉE *choice of (3) three*

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## SUSHI STATION

An Assortment of House Made Sushi Rolls  
Wasabi, Pickled Ginger, Seaweed Salad, Soy Sauce  
Build Your Own Poke Bar with Tuna, Salmon,  
Mango, Wakame, Edamame, Rice, Spicy Mayo and Eel Sauce

## PASTA STATION

*Choice of Two (2):*

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

## SLIDER STATION

*Choice of Two (2):*

- Blackened Grouper with Remoulade
- BBQ Pulled Pork with Dr Pepper Barbeque Sauce
- Kobe Beef Slider with Garlic Aioli
- Crab Cake with Baja Mayo

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

Includes Ketchup, Mayo and Mustard

## STREET TACO OR WRAP STATION

Garlic Shrimp with Cilantro, Chicken Tinga, Grilled Skirt Steak with Chimichurri,  
Queso Fresco, Salsa, Sour Cream, Shredded Cheddar Cheese, Pickled Onions, Lettuce, Guacamole,  
Pico de Gallo, Jalapenos,  
Flour Tortilla & Corn Hard Shells, Lettuce Leaves

## CARVING STATION

*Choice of One (1):*

- Peppercorn Crusted Beef Tenderloin\*
- Prime Rib\*
- Rotisserie Chicken\*
- Whole Roasted Florida Red Snapper\*
- Salmon Encroute\*

# DINNER | ENHANCEMENTS

## ENHANCEMENTS

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### SUSHI STATION

An Assortment of House Made Sushi Rolls  
Wasabi, Pickled Ginger, Seaweed Salad, Soy Sauce  
Build Your Own Poke Bar with Tuna, Salmon,  
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### PASTA STATION

#### *Choice of Two (2):*

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

### SEAFOOD STATION

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

Add Poached Lobster Tail/MKT Price  
Add Stone Crab Claw/Seasonal  
Nov. - Apr/ MKT Price



# DINNER

## LATE NIGHT SNACKS & STATIONS

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### NACHO BAR

housemade tortilla chips  
seasoned ground beef or chicken  
shredded cheese, jalapeños,  
black olives, onions,  
diced tomatoes, sour cream, guacamole

### BAR ATTACK

assorted mini pizzas  
pretzels & cheese sauce  
corn dogs with mustard  
buffalo chicken wings  
with carrots, celery  
and blue cheese dipping sauce

### A LA MODE

bananas foster station with mini waffles  
strawberry shortcake  
vanilla ice cream  
mini brownies & blondies

## DESSERT STATIONS

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### GRAND CONFECTION

mini cupcakes  
opera cake bites  
assorted mini verrines  
tiramisu bites  
mini berry fruit cup with pound cake & whipped cream  
mini bomboloni

### ASSORTED MINI SWEETS

mini cheesecakes  
raspberry & white chocolate bites  
assorted macaroons  
mini key lime tarts  
mini pecan tarts

# DINNER

## CHILDRENS MENU *choice of one*

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*All Kids Meals Served With Fruit Cup Starter and Chocolate Chip Cookie for Dessert*

Battered Chicken Tenders  
served with mac & cheese

Grilled Chicken Breast  
served with seasonal veggies

Cheese Pizza  
served with mac & cheese

*Additional Vegetarian Options Available Upon Request*



*brunch*



# BRUNCH

## BRUNCH BUFFET

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*Minimum of (20) guests*

### BEACHSIDE BLISS

Fresh Sliced Fruit Platter

Assorted Breakfast Pastries

Roasted Asparagus with Tomato

Cobb Salad

*mixed greens, grilled chicken, tomatoes, crisp bacon, hard-boiled eggs, avocado, red onion, cheddar cheese, ranch dressing*

Bananas Foster French Toast

*berry compote, whipped cream, syrup*

Hash Brown Casserole

*shredded russet potatoes baked with mornay sauce*

Crab Cake Benedict

*english muffin, housemade crab cake, poached eggs, bearnaise sauce*

Grilled Sliced NY Strip

*with savory mushroom jus*

*\*Includes fresh squeezed Florida orange juice, chilled cranberry juice, & grapefruit juice, coffee, decaf & hot tea*

### BUBBLY BAR

Sparkling | Brut Champagne | Prosecco

*orange juice, grapefruit juice, peach, mango & strawberry puree, fresh fruit garnish*



bridal room

# BRIDAL ROOM

## GETTING READY

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### LOCATIONS

bridal ready event space  
presidential suite\*  
hospitality suite\*

*\*additional fees for suites*

### WHAT'S INCLUDED

tables & chairs  
outlets for hair and makeup artists  
floor length mirror  
water station  
dress rack

## FOOD & BEVERAGE ENHANCEMENTS

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### PINK TULLE

fresh sliced fruit  
gravlox bagel with  
salmon lox, cream cheese, capers & onion  
avocado toast with  
guacamole & sliced tomatoes  
orange juice & coffee

### VINTAGE LACE

choice of (1) smoothie:  
*strawberry-banana, apple-kale, or carrot-ginger & honey*  
oatmeal with assorted toppings  
whole fruit  
assorted savory croissants

### IVORY SATIN

fresh sliced fruit  
waffles with fresh berry compote  
grilled veggie quiche  
orange juice & coffee

### GRAND ROSE

tomato mozzarella skewers  
mini cucumber & boursin tea sandwiches  
tuna salad, crackers  
fresh sliced fruit  
assorted bottled waters

# PALLAVI LUXURY SPA

## BRIDAL SPA CELEBRATIONS

### COUPLE'S MASSAGE

Indulge in a romantic couples massage at our luxurious Pallavi Spa. Let us help you unwind side by side before you say "I do" with our 50 minute Blend Massages

### BRIDAL ROOM CELEBRATION

Have the spa relaxation squad come to you and pamper everyone in the bridal suite. Choose from Chair Massage or Micro-Current Facial Lift. This is the perfect way to unwind while getting ready for the big day.

### BACHELORETTE SPA PARTIES

Our luxurious spa is the perfect venue for your relaxing getaway with your girls. Enjoy our aromatherapy steam room, experience shower, glass of bubbly, resort pool and complimentary valet parking. Pricing Varies; contact the spa for more details. We would be thrilled to customize a package for you!

PALLAVI LUXURY SPA

727-281-9577 | [lsappenfield@wyndhamgrandclearwater.com](mailto:lsappenfield@wyndhamgrandclearwater.com)



THANK YOU

WE LOOK  
FORWARD TO MAKING  
YOUR SPECIAL  
DAY INTO A  
GRAND OCCASION

WENDY BARATTA

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