

# BANQUET & CATERING MENUS



**WYNDHAM GRAND<sup>®</sup>**

Clearwater Beach

# BREAKFAST

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# CONTINENTAL BUFFET

## PIER 60 \$38

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 \$40

Seasonal Sliced Fruits & Berries (GF, V)

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

Homemade Granola with Low -Fat Milk & Almond Milk

Pecans, Dried Cranberries & Cherries (GF, V)

Fresh Banana, Peanut Butter (GF, V),

Banana Bread

Individual Egg White Frittata with Broccolini, Bell pepper

Caramelized Onions and Grilled Vegetables (GF)

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

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

## BREAKFAST ENHANCEMENTS

### \$ 10 PER PERSON PER ITEM

- Fried Egg, Ham, Swiss Cheese Croissant Sandwich
- Steel-Cut Irish Oatmeal with Golden Raisins (GF, V)
- Grilled Cheese Breakfast Sandwich Challah Bread, Ham, Scrambled Egg
- Breakfast Cuban Sandwich Chorizo, Poblano Peppers, Swiss Cheese
- Belgium Waffle

### \$ 12 PER PERSON PER ITEM

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

# BREAKFAST BUFFET

## THE WAVE \$45

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 with Peppers & Onions (GF)

## MORNING WELLNESS BUFFET \$50

Sliced Seasonal Fresh Fruit & Berries (GF, V)  
Individual Low-Fat Greek Yogurt with Homemade Granola & Berries (GF)  
Choice of (1) Smoothie:  
*Strawberry-Banana, Apple-Kale, or Carrot-Ginger & Honey*  
Bagels with Regular & Low-Fat Cream Cheese  
Individual Cereals & Homemade Granola  
Steel Cut Irish Oatmeal with Assorted Toppings (GF, V)  
Spinach Scrambled Eggs (GF)  
Roasted Potatoes with Caramelized Onions (GF)

## THE COASTAL \$50

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
- Pancakes, Whipped Cream, Maple Syrup
- Homemade Corn Beef Hash (GF)

Choice of (1) Protein:  
*Crisp Applewood Smoked Bacon, Country Sausage, or Grilled Ham (GF)*  
Homestyle Breakfast Potatoes (GF)

# BREAKFAST BUFFET

## BREAKFAST BUFFET ENHANCEMENTS

### FRESH BAKED SAVORY CROISSANTS \$9 EACH

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

### BELGIUM WAFFLE STATION \$8 PER PERSON

Vermont Maple Syrup, Fresh Fruit Compote, Chocolate Shavings, Candied Pecans

*Chef Attendant fee of \$125 will apply*

### GOURMET OMELET STATION \$19 PER PERSON

Fresh Cracked Cage Free Eggs, Fried 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*



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.

# PLATED BREAKFAST

## **GULF COAST \$40**

Three Fluffy Scrambled Eggs (GF)  
Applewood Smoked Bacon (GF)  
Roasted Breakfast Potatoes with Peppers and Onions (GF)

## **SPINACH & GOAT CHEESE QUICHE \$40**

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

## **BREAKFAST SKILLET \$40**

Homemade Corn Beef Hash (GF)  
Poached Egg with Hollandaise Sauce (GF)  
Roasted Tomato (GF)  
Asparagus (GF)

## **STUFFED FRENCH TOAST \$42**

Peaches & Cream Stuffed French Toast with Warm Pure Maple Syrup  
Country Sausages (GF)  
Roasted Tomato & Asparagus (GF)



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# ALA CARTE

## BEVERAGES

### \$7 per item

- Pepsi
- Diet Pepsi
- Starry
- Bottled Water
- Bottled Juices (Cranberry, Apple, Orange)

### \$8 per item

- Fiji Water
- Perrier Water
- Bottled Iced Tea
- Assorted Flavor Sparkling Water
-  Assorted Coffee Beverages
  - Cold Brew
  - Cappuccino
  - Latte Macchiato

### \$9.50 per item

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

### By the Gallon

- \$98 Regular Coffee & Decaf Coffee
- \$98 Assorted Hot Tea
- \$75 Iced Tea
- \$75 Lemonade
- \$75 Fruit Infused Water

## SNACKS

### \$6 per item

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

### \$10 per person

- Warm Tortilla Chips & Salsa (GF, V)
- 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

### \$12 per person

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

### \$50 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

# GRAND BEACH BITES

## WARM CINNAMON CHURROS

Bavarian Cream Filled served  
with Caramel & Chocolate Dip  
Assorted Flavors of Jarritos \$22

## THE MOTIVATOR

Fresh Strawberries (GF, V)  
Assorted Protein Bars to include Gluten Free  
Assorted Individual Greek Yogurts (GF),  
Homemade Peanut Butter Power Balls (GF, V)  
Assorted Energy Drinks \$24

## DIP IT

Roasted Red Pepper Hummus (GF, V)  
Guacamole (GF, V) Tapenade (GF, V)  
Crudité (GF, V), Grilled Naan, Pita Chips,  
Tortilla Chips (GF)  
Assorted Flavored Sparkling Water \$20

## BLAZE YOUR OWN TRAIL MIX

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 \$22

## SPRING TRAINING

Mini Dogs, Cracker Jacks,  
Soft Pretzels, Hot Melted Cheese,  
Tortilla Chips & Salsa (GF)  
Pitcher of Lemonade \$22

## HEALTHY SNACKS

Tomato- Mozzarella Skewers (GF)  
Chicken Salad Tea Sandwiches  
Tuna Salad & Crackers  
Assorted Flavored Sparkling Water \$22

## GOURMET FAVORITES

Assorted Mini Cupcakes  
Chocolate Truffles (GF)  
French Macarons,  
Fudge Brownies,  
 Cappuccino \$23

## POWER BREAK

Fried Chickpeas (GF, V)  
Trio of Homemade Nuts (GF, V)  
Chocolate Covered Raisin (GF)  
Dark Chocolate Energy Power Bars  
Assorted Celsius Healthy Energy Drink \$23

## CHEESE AND CHARCUTERIE BOARD

An Assortment of Cheeses & Cured Meats,  
Whole Grain Mustard, Fig Jam, Antipasti (GF)  
Bread and Crackers  
Assorted Flavored Sparkling Water \$23

# LUNCH

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# 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

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

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

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

Shrimp with Creamy Lemon Dressing, Avocado, Lettuce + \$8 per person

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

Ripe Tomato, Vegetable Stock, Fresh Basil

### **Broccoli & Cheese Soup (GF)**

Broccoli, Cheddar Cheese

### **She Crab Soup**

Creamy Crab Bisque

## CHOICE OF DESSERT

### **Florida Key Lime Pie**

Mango Coulis

### **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

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

# PLATED LUNCH

## **CHICKEN & SPINACH RAVIOLI \$48**

Wilted Spinach, Sautéed Shiitake Mushrooms, Parmesan Sauce

## **SEARED SALMON FILLET \$52**

Napa Cabbage, Bell Peppers, Carrot, Shiitake Mushrooms, Jasmine Rice  
Ginger Soy Sauce (GF)

## **JOYCE FARM BREAST OF CHICKEN 50**

Spinach & Mushroom Risotto, Baby Vegetable Medley, Tomato Coulis (GF)

## **CULOTTE STEAK \$56**

Roasted Vegetables, Yellow Rice, Chimichurri and Pickled Red Onions (GF)

## **SEARED GROUPEL FILET \$56**

Lemon Butter, Asparagus and Crimini Mushroom Orzo, Tomato Bruschetta

## **CHICKEN CAESAR SALAD \$45**

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

Substitute Shrimp (GF) \$10

Substitute Salmon (GF) \$10

## **ASIAN CHICKEN SALAD 42**

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

Substitute Shrimp (GF) \$10

Substitute Seared Tuna (GF) \$10



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# BOXED LUNCH

## **TURKEY SANDWICH \$40**

Smoked Turkey, Smoked Gouda, Chipotle Mayo, Romaine Lettuce, Tomatoes, on Whole Grain Bread

## **CLASSIC CAPRESE SANDWICH \$40**

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

## **ITALIAN DELI ON CIABATTA \$42**

Mortadella, Genoa Salami, Capicola, Ham, Provolone Cheese, Arugula, Tomato & Pepper Relish on Ciabatta Roll

## **ROAST BEEF ON ASIAGO KAISERROLL \$45**

Roast Beef with Boursin Cheese, Grilled Peppers and Onions, and Spinach on Kaiser Roll

## **GRILLED CHICKEN CAESAR WRAP \$42**

Grilled Marinated Chicken Breast, Caesar Dressing, Lettuce, Tomato, Parmesan Cheese

## **ASIAN SEARED TUNA \$39**

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

## **HAM & CHEESE SANDWICH \$40**

Smoked Ham, Dill Havarti Cheese, Honey Mustard, Roasted Red Peppers, Arugula, on Challah Bread

## **CUBAN DELI SANDWICH \$45**

Roast Pork, Salami, Smoked Ham, Swiss Cheese, Pickles, Lettuce, Tomato, and Cuban Mayo

## **BOXED SALAD LUNCH \$39**

Your choice of: Greek Salad, Caesar Salad or Asian Salad with Grilled Chicken (GF)

Substitute Salmon (GF) \$8

Substitute Shrimp (GF) \$9

Substitute Tuna (GF) \$9

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

## **FROM THE GRILL \$58**

Caesar Salad (GF)  
Coleslaw (GF)  
Barbeque Grilled Chicken Breast (GF)  
Crab Cake with Baja Mayo  
Beef Hamburger (GF)  
Macaroni & Cheese  
Southern Succotash (GF,V)  
Aged Cheddar, Swiss & Provolone (GF)  
Leaf Lettuce, Sliced Tomatoes, Onions (GF, V)  
Ketchup, Mayonnaise, Mustard  
Brioche Rolls & Kaiser Buns  
Blondies & Brownies

## **PORTOFINO \$68**

Italian Wedding Soup  
Prosciutto Wrapped Asparagus (GF)  
Tomato & Mozzarella Caprese, Basil, EVOO, Balsamic Glaze (GF)  
Antipasto Salad with Baby Lettuce, Italian Meats, Artichoke Hearts, Radicchio, Pepperoncini, Kalamata Olives, Garlic Croutons  
Tuscan Shrimp & Scallops (GF)  
Rigatoni with Creamy Tomato Sauce  
Braised Short Ribs with a Balsamic Jus (GF, DF)  
Fresh Vegetable Medley, Zucchini, Squash, Bell Peppers, Cipollini Onion (GF, V)  
Garlic Bread Sticks  
Orange Ricotta Cannoli  
Tiramisu

# LUNCH BUFFETS

## **GULF TO BAY \$65**

She Crab Soup

Conch Fritters with Key Lime Tartar Dipping Sauce

Spinach, Strawberry, Goat Cheese, Pecan, with Raspberry Vinaigrette (GF)

Baby Romaine, Hearts of Palm, Piquillo Peppers, Mandarin Oranges, Pickled Red Onions, with Citrus Dressing (GF, V)

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

Orange-Rosemary Roasted Chicken, Caramelized Onions, Mojo Butter (GF)

Grilled Marinated Flank Steak, Chimichurri Sauce (GF)

Yellow Rice with Peas (GF, V)

Seasonal Vegetable Medley (GF, V)

Strawberry Shortcake

Key Lime Pie

## **SANTIAGO DE CUBA \$64**

Ensalada Verde, Lettuce, Shaved Onions, Radishes, Tomatoes, Cilantro with a Citrus Vinaigrette (GF,V)

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

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

Guava Barbeque Roasted Chicken Thighs (GF)

Picadillo with Tostones (GF)

Cuban Shrimp Creole with Olives & Bell Peppers (GF)

Yellow Rice & Black Beans (GF,V)

Tres Leche

Caramel Flan (GF)

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

Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax.

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# LUNCH BUFFETS

## CHEF'S DELI BOARD \$56

Your Choice of Two (2):

- Florida Tomato, Bell Peppers, Cucumber, Bermuda Onions (GF, V)
- Potato Salad with Hard Boiled Eggs (GF)
- Spring Mix, Tomatoes, Cucumbers, Carrots, Shaved Onions with Ranch and Italian Dressings
- Kale & Quinoa Salad

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

- Smoked Turkey on Whole Grain
- Classic Caprese Sandwich
- Italian Deli Panini
- Roast Beef on Asiago Kaiser Roll
- Chicken Salad Croissant
- Asian Seared Tuna on Ciabatta Roll
- Ham & Cheese Sandwich
- Hot Pressed Cuban Deli Sandwich

Lemon Bars

Chocolate Pecan Bars

Mini Cupcakes

## ASIAN FUSION \$68

Miso Soup (GF, V)

Samosa Chickpea and Potato Salad (GF, V)

Cucumber Kimchee (V)

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

Sautéed Sweet & Sour Shrimp

Chicken Tandoori (GF)

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

Coconut Cake with Grilled Pineapple in Coconut Milk

Asian Fruit Salad

# LUNCH BUFFET MENU SUBSTITUTES



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

## **SOUP & SALAD OPTIONS**

- Vegetable Soup (GF, Vegan)
- Roasted Cauliflower & Baby Kale Salad (GF, V)
- Tomatoes, Roasted Peppers, Cucumbers & Bermuda Onion, Spinach (GF, V)

## **ENTRÉE OPTIONS**

- Impossible Bolognese with Gluten Free Penne (GF, V)
- Roasted Butternut Squash Ravioli, Balsamic Cream Sauce (V)
- Moroccan Vegetable Couscous (GF, V)
- Rice Noodle, Tofu, Asparagus, Shiitake, Scallion, Carrots, Thai Chili Sauce (GF, V)
- Sautéed Roasted Vegetables, Kale, Sweet Potatoes, Beets & Fennel (GF, V)
- Crispy Tofu with Quinoa, Green Chick Peas, Edamame & Kale (V)

**HORS D'OEUVRES**

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**RECEPTION STATIONS**



# HORS D'OEUVERS

## **COLD CANAPÉS \$8 Each, Per Piece**

- Brie and Grape, Toasted Baguette, Quince Paste
- Mini Pita, Roasted Pepper Hummus, Kalamata Olive, Feta Cheese, Cucumber
- Crostini, Tomato & Basil, Mozzarella
- Manchego, Chorizo & Dried Fig on Baguette
- Smoked Salmon Mousse Cucumber Cup
- Shaved Roast Beef Crostini, Horseradish Cream, Blue Cheese
- Smoked Duck Prosciutto, Blue Cheese Butter and Fig in Tart Shell
- Seared Tuna, Wakame Salad, Lemon Aioli, on a Wonton Chip
- Creamy Beetroot & Garlic Mushroom on a Tart Shell

## **COLD CANAPÉS \$9 Each, Per Piece**

- Grilled Marinated Shrimp, Avocado on a Tart Shell
- Grouper Ceviche Shooter (GF)
- Citrus Scented Shrimp Salad, Savory Tart
- Tuna Tartar, Mango, on a Wonton Chip
- Chicken Salad on a Tart Shell
- Sundried Tomatoes, Spinach, and Turkey Pinwheel
- Poached Shrimp, Spicy Remoulade ( GF)

## **PLATTERS**

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

- Fresh Crudit  Display with Hummus (GF, V) \$18 per person
- Domestic Cheese & Sliced Baguettes (GF) \$26 per person

# HORS D'OEUVRES

## **HOT HORS D'OEUVRES \$8 Each, Per Piece**

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

## **HOT HORS D'OEUVRES \$9 Each, Per Piece**

- Thai Peanut Chicken Satay, Spicy Peanut Sauce (GF)
- Mini Beef Wellington, Horseradish Cream
- Shrimp Tempura, Sweet Chili Sauce
- Bacon Wrapped Scallops (GF)
- Steak and Mushroom Skewers with a Creamy Garlic Sauce
- Crab Cake Spoon, Red Pepper Aioli
- Garlic Herb Arancini with Tomato Coulis
- Homemade Mini Kobe Meatloaf

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.

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# RECEPTION STATIONS

## **SUSHI STATION \$30**

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

## **CHIPS AND DIP STATION \$18**

Red Pepper Hummus (G F, V)  
Tzatziki (GF)  
Black Olive Tapenade (GF, V)  
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 and Kimchi & Honey Soy Sauce

## **SALAD STATION \$18**

*Choice of Two (2) Salads:*

- Caprese Salad, Tomato, Fresh Mozzarella, Roasted Peppers (GF)
- Chef's Salad, Chopped Romaine, Diced Ham, Hard Boiled Eggs, Bacon, Tomatoes, Cucumber, Cheddar Cheese
- 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)

Add Chicken to Any Salad add \$3.00++ per person

# RECEPTION STATIONS

## **STREET TACO OR WRAP STATION \$34**

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

## **BARBEQUE FEST STATION \$38**

St. Louis Style Pork Ribs with Dr Pepper BBQ Sauce (GF)  
Barbeque Chicken Wings (GF)  
Smoked Brisket (GF)  
Macaroni & Cheese  
Baked Beans  
Coleslaw (GF)  
King's Hawaiian Rolls

## **PASTA STATION \$26**

*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

# RECEPTION STATIONS

## **NACHO AVERAGE STATION \$30**

Homemade Tortilla Chips

Seasoned Ground Beef, Chicken Tinga, Mojo Roasted Pork

Melted Cheddar, Shredded Cheese, Jalapenos, Black Olives, Onions,

Diced Tomatoes, Sour Cream, Salsa, Guacamole

## **SLIDER STATION \$26**

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

## **SEAFOOD STATION \$36**

Cocktail 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. - Apr/ MKT Price (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.  
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# RECEPTION STATIONS TAPAS

## AROUND THE WORLD \$87



- Beet Goat Cheese Tarts
- Chicken Empanadas
- Pretzels with Beer Cheese
- Greek Salad (GF)
- Seared Tuna with Asian Slaw (GF)
- Yellow Rice and Beans (GF)
- Jerk Chicken Thighs (GF)
- Beef Kabob (GF)
- Island Seafood Stew with Coconut Curry (GF, DF)
- Stewed Eggplant and Okra (GF, V)
- Raspberry Brie Bites
- Baklava
- Tiramisu

## PACIFIC RIM \$89

- Spicy Peanut Soba Noodle Salad, with Edamame, Pineapple, Radishes, & Bell Peppers
- 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)
- Fried Rice (GF)
- Vegetable Stir Fry (GF, V)
- Fortune Cookies

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# CARVING STATIONS

## **PEPPERCRUSTED BEEF TENDERLOIN \$36**

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

Dinner Rolls

## **PRIME RIB \$32**

Herb & Garlic Roasted Prime Rib, Wild Mushroom a jus, Potatoes Au Gratin, Sautéed Spinach, Dinner Rolls

## **WHOLE ROASTED PIG \$32**

Slow Roasted Whole Pig, Baked Beans, Coleslaw

Assorted Sauces: Carolina Barbeque, Barbeque, & Hot Sauce

Dinner Rolls

## **ROTISSERIE CHICKEN \$28**

Rotisserie Roasted Chicken, Honey Glazed Root Vegetable, Cranberry Sauce, Lemon Sage Jus, (GF)

Dinner Rolls

## **WHOLE ROASTED FLORIDA RED SNAPPER \$28**

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

## **SALMON ENROUTE \$30**

Puff Pastry Wrapped Salmon, Mushrooms, Spinach, Boursin, served with a Tarragon Mustard Cream, Wild Rice Medley, Asparagus

# DINNER

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# PLATED DINNER



## CHOICE OF STARTER

### **Baby Romaine**

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

### **Burrata**

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

### **Baby Lettuce Blend**

Gorgonzola, Baby Heirloom Tomato, Candied Pecans, Cucumber, Raspberry Vinaigrette (GF)

### **Baby Iceberg Wedge**

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

### **Tomato Basil Soup**

Ripe Tomato, Vegetable Stock, Fresh Basil (GF)

### **Broccoli & Cheese Soup**

Broccoli, Cheddar Cheese (GF)

### **She Crab Soup**

Creamy Crab Bisque

### **Chicken & Orzo Soup**

With Vegetables

## CHOICE OF DESSERT

### **Florida Key Lime Pie**

Mango Coulis

### **Chocolate Cake**

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

### **Traditional Tiramisu Cake**

Lady Finger Soaked in Coffee Liquor & Filled with Mascarpone Mousse

### **Raspberry White Chocolate Cake**

Whipped Cream and Berries

### **Orange Lavender Flan**

Infused Orange Lavender Custard with a Caramel Base



All dinners include choice of A 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 \$107**

with port wine demi sauce + choice of starch and vegetable

## **CHILEAN SEA BASS \$96**

with lemon butter sauce + choice of starch and vegetable

## **PAN SEARED SALMON \$83**

with piccata sauce & roasted fennel garnish + choice of starch and vegetable

## **FILET OF GROUPEL \$90**

pistachio crusted with orange butter + choice of starch and vegetable

## **SEARED AIRLINE BREAST CHICKEN \$83**

with marsala sauce + choice of starch and vegetable

## **PEPPERCORN NEW YORK STRIP STEAK \$100**

with mushroom jus + choice of starch and vegetable

## **BONELESS PARMESAN CRUSTED CHICKEN BREAST \$81**

florentine stuffed with a red pepper cream sauce + choice of starch of vegetable

## **PORK CHOP \$85**

served with bourbon glaze + choice of starch and vegetable

## **WILD MUSHROOM RAVIOLI \$72**

Wilted spinach, mushroom, Parmesan cream sauce (*starch & veg included in entrée*)

## **QUINOA & TOFU \$72**

white quinoa, tofu, kale, cauliflower, chickpeas, baby heirloom tomatoes (*starch & veg included in entrée*)

## **SELECT A STARCH AND VEGETABLE**

*choice of one (1) starch and one (1) vegetable, per event*

### Starch

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

### Vegetables

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

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Minimum 10 guests, prices do not include 24% service charge & 7% state sales tax.

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# DUO PLATED DINNER

## **TENDERLOIN & LOBSTER TAIL \$140**

with bearnaise sauce + choice of starch and vegetable

## **BEEF SHORT RIB & CHICKEN \$115**

with mushroom jus + choice of starch and vegetable

## **TENDERLOIN & SEABASS \$135**

with a demi glaze and lemon butter sauce + choice of starch and vegetable

## **SHRIMP & GROUPER \$125**

with lemon butter sauce + choice of starch and vegetable

## **SHRIMP & SCALLOP \$130**

with scampi butter + choice of starch and vegetable



All dinners include choice of A 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)  
-  
Baby Greens  
Tomatoes, Haricot Vert, Crispy  
Chickpeas, 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

She Crab Soup  
-  
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 (GF)  
Littleneck, Mussels, White Fish, Scallops  
Add 4oz Lobster Tail \$20  
-  
Garlic Lemon Mahi with Capers (GF)  
-  
Grilled & Sliced NY Strip Steak  
Port Wine Sauce (GF)  
-  
Haricot Vert Baby Carrots  
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)

-

Mixed Greens (GF)

Cucumber, Carrot, Tomato, Shaved Onions, with Balsamic Vinaigrette

-

Baby Iceberg Wedge (GF)

Blue Cheese, Red Onion, Tomato & Bacon Bits  
with Ranch Dressing

-

Grilled Ribeye Steak, Horseradish Cream Sauce (GF)

Grilled Lemon-Garlic Thick T-Bone Steak, Bearnaise Sauce (GF)

Rack of Lamb, Balsamic Jus (GF)

Pork Tenderloin Medallion, Mushroom Jus (GF)

Grilled Salmon Piccata

Sautéed Grouper, Beurre Blanc

Grilled Lobster Tail Scampi (add \$20/person)

-

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.

**BEVERAGES**

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**BARS & MORE**



# WINES BY THE BOTTLE

## SPARKLING AND CHAMPAGNE

La Marca   Prosecco   Italy	50
Lucien Albrecht   Sparkling Rosé   France	60
Domaine Carneros   Brut   Los Carneros	110
Veuve Clicquot Yellow Label   Champagne   France	225

## WHITE WINES

Proverb   Pinot Grigio   California	38
Sea Glass   Pinot Gris   Central Coast	40
Acrobat   Pinot Gris   Oregon	44
Proverb   Sauvignon Blanc   California	38
Joel Gott   Sauvignon Blanc   California	42
Dashwood   Sauvignon Blanc   New Zealand	46
Proverb   Chardonnay   California	38
Joel Gott   Chardonnay   California	42
Chalk Hill   Chardonnay   Sonoma Coast	56
Far Niente   Chardonnay   Sonoma	180

## RED WINES

Proverb   Pinot Noir   California	40
Sea Glass   Pinot Noir   Central Coast	44
Banshee   Pinot Noir   Sonoma County	56
Proverb   Merlot   California	40
Joel Gott   Palisades Red Blend   California	42
Kuleto “ Frog Prince”, Red Blend   Napa Valley	48
Proverb   Cabernet Sauvignon   California	40
Sea Glass   Cabernet Sauvignon   Central Coast	44
Sebastiani   Cabernet Sauvignon   Sonoma County	50
Caymus   Cabernet Sauvignon   Napa Valley	290

# BEVERAGES

## CALL BAR

Budweiser, Miller Lite,  
 Bud Light, Michelob Ultra  
 Heineken, Corona  
 Assorted Flavors of Hard Seltzer  
 New Amsterdam Vodka  
 New Amsterdam Gin  
 Cruzan Light Rum  
 Mi Campo Blanco Tequila  
 Jim Beam White Label  
 Monkey Shoulder Scotch  
 Proverb Pinot Grigio  
 Proverb Chardonnay  
 Proverb Cabernet Sauvignon  
 Proverb Pinot Noir

## BEER, WINE & SODA BAR

Budweiser, Bud Light,  
 Sam Adams Boston Lager,  
 Michelob Ultra, Heineken  
 Angry Orchard Crisp  
 Wyclif, Sparkling Wine  
 Proverb, Pinot Grigio  
 Proverb, Chardonnay  
 Proverb, Pinot Noir  
 Proverb, Cabernet Sauvignon

## PREMIUM BAR

Budweiser, Miller Lite,  
 Bud Light, Michelob Ultra  
 Heineken, Corona  
 Assorted Flavors of Hard Seltzer  
 Tito's Vodka  
 Bombay Sapphire Gin  
 Bacardi Rum  
 Espolon Blanco Tequila  
 Bulleit Bourbon  
 Johnie Walker Black  
 Joel Gott Chardonnay  
 Sea Glass Pinot Grigio  
 Sea Glass Cabernet Sauvignon  
 Sea Glass Pinot Noir

## NON-ALCOHOLIC

Soft Drinks, Juice & Water

## ULTRA PREMIUM BAR

Budweiser, Miller Lite,  
 Bud Light, Michelob Ultra  
 Modelo Especial, Corona, Stella Artois  
 Assorted Flavors of Hard Seltzer  
 Ketel One Vodka  
 Hendrick's Gin  
 Appleton Estate Rum  
 Don Julio Tequila  
 Maker's Mark  
 Glenfiddich  
 Hennessy  
 La Marca Prosecco  
 Chalk Hill Chardonnay  
 Acrobat Pinot Grigio  
 Dashwood Sauvignon Blanc  
 Sebastiani Cabernet Sauvignon  
 Banshee Pinot Noir

## HOSTED BAR PACKAGES

NON-ALCOHOLIC	BEER, WINE & SODA BAR	CALL BAR	PREMIUM BAR	ULTRA PREMIUM
First Hour \$10pp	First Hour \$20pp	First Hour \$24pp	First Hour \$27pp	First Hour \$30pp
Each additional hour \$5	Each additional hour \$8	Two Hours \$34pp	Two Hours \$38pp	Two Hours \$42pp
<b>BARTENDER FEE</b> <b>APPLIES TO ALL BAR PACKAGES</b> 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		Three Hours \$42pp	Three Hours \$47pp	Three Hours \$52pp
		<i>Each additional hour \$10</i>	<i>Each additional hour \$11</i>	<i>Each additional hour \$12</i>

Prices do not include 24% service charge & 7% state sales tax.

# BEVERAGES & SPECIALITY BARS

## HOSTED BAR

Call Brands	10
Call Wines	10
Premium Brands	11
Premium Wines	11
Ultra Premium Brands	13
Ultra Premium Wines	13
Hard Seltzers	8
Imported Beers	8
Domestic Beers	7
Soft Drinks	6
Fruit Juice	6
Bottle Water	6

## MAR-GRAND-RITA BAR

Create Your Perfect Margarita

### Choose Your Flavor:

- Classic Lime
- Strawberry
- Mango
- Coconut
- Blueberry
- Passion fruit

### Select Your Garnish:

- Fresh Lime Wedge
- Sliced Jalapenos
- Pineapple Slice
- Fresh Berries

### Pick a Float:

- Cointreau
- Chambord
- Blue Curacao

### Top it Off :

- Traditional Salt Rim
- Spicy Tajin Rim

**\$16 per person**

## CASH BAR

Call Brands	11
Call Wines	11
Premium Brands	12
Premium Wines	12
Ultra Premium Brands	14
Ultra Premium Wines	14
Hard Seltzers	9
Imported Beers	9
Domestic Beers	8
Soft Drinks	7
Fruit Juice	7
Bottle Water	7

## SEASIDE SANGRIA BAR

Hand Crafted Selections of Sangria: *includes N/A Citrus Breeze Sangria with choice of two(2):*

- Sunset Red Sangria
- Tropical White Sangria
- Blushing Rosé Sangria
- Sparkling Seaside Sangria

**\$12 per person**

## LOCAL MICRO BREW BAR

Local craft beer station  
select three (3):

- Tampa Bay Brewing
- Reef Donkey APA
- 3 Daughters Beach Blonde
- Green Beach IPA
- Sunshine City IPA
- Founders All Day IPA
- Big Top Brewing
- Funky Buddha
- Floridian Hefeweizen

**\$9 per person**

Prices are based on per person & one hour of service. Additional hours at \$10 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 onto hotel property. Wyndham Grand Clearwater Beach prohibits the removal of food and beverages 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 2:00 am.

## **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, audiovisual support, buffet and table centerpieces, ice carvings, and complete theme decor packages to complement your event.

## **Guarantees**

Your guaranteed guest count is due by 12:00 pm/noon, three (3) business days prior to your event date. This number shall constitute a guarantee and 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, and 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.

# TERMS & CONDITIONS

## **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.

## **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 if the following applies:

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

A decision will be made by 8:00 PM the evening prior for breakfast functions, by 7:00 AM the day of the event for lunch functions, and by 12:00 PM 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 prohibited on the pool deck.

# TERMS & CONDITIONS

## **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 and staff members are required for an event, a \$45.00 per hour, per server or staff member will apply and 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 the scheduled start time, the group will be charged an additional 50% of the total bill prior to taxes and service charge.

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

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