



deep blu

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SEAFOOD GRILLE

PRESENTATION IS EVERYTHING  
PRIVATE DINING MENUS





Big Cove,  
Washington





Great Tasting...  
Good Looking Food...  
Served with Style...

deep blu strives to be on the cutting-edge of taste, presentation and nutrition.

The deep blu culinary team has focused on sustainability and locally sourced seafood and produce. Our goal — to bring the freshest seafood and prime cuts to the restaurant — allowing the quality to speak for itself.

Let us provide 4-diamond service and a memorable experience for your catered events while providing handpicked wines from our in-house Sommelier.

# deep blu DINING OPTIONS

## Private Dining Room:

Groups up to 32

Choice of our Skipjack, Schooner, Brigantine or Galleon Prix Fixe Menus

Selection - 14 days in advance

Minimum of \$1,500

## Semiprivate Event (Main Dining Room)

Groups of 33 to 60

Reserves a section of deep blu for two hours

Choice of our Skipjack, Schooner, Brigantine or Galleon Prix Fixe Menus

Selection - 14 days in advance

Minimum of \$5,000

## deep blu Buy Out

Groups of 50 to 150

Please contact our Team for menu options and guidelines at  
407.390.2480 or via our website at [www.deepbluorlando.com](http://www.deepbluorlando.com)

*Any of our Private Dining Room and/or Semi-private Dining Groups of thirteen  
and above will choose one of our Prix Fixe Menus*

## FOR THE SHIP

### ***Shared appetizer platters***

#### **Crab, Calamari & More...**

deep blu Mini Crab Cakes | Calamari Fries | Cracked Pepper Seared Ahi Tuna  
*lemon aioli | garlic aioli | wakame salad*

**\$25/person++**

#### **Sushi Selection**

Bar 1521 Traditional & Signature Rolls  
*includes 3 pieces per person*

**\$19/person++**

#### **Oysters by the Dozen**

Assorted East & West Coast Raw Oysters  
*red wine mignonette | housemade cocktail sauce*

**\$44/dozen++**



# THE SKIPJACK

## **Starter**

### **Mixed Greens & Berries Salad**

*spring mix | fennel | dried strawberries, cranberries & cherries | toasted pumpkin seeds | blu cheese*

## **Entrée Selection**

*Choice of:*

### **Local Catch**

*red chimichurri sauce*

### **Pork Chop**

*miso glaze*

### **Grilled Shrimp**

*spiced honey & garlic*

*All entrées are served with herb butter braised fingerlings & charred broccolini*

## **Sweet**

### **Chef Inspired Cheesecake**

*seasonal berry coulis*

**\$75/person++**



# THE SCHOONER

## **Starter**

### **Kale & Quinoa Salad**

*apple | pumpkin seeds | dried cranberries | tarragon vinaigrette*

## **Entrée Selection**

*Choice of:*

### **8 oz. Filet Mignon**

*green peppercorn jus*

### **Local Catch**

*red chimichurri sauce*

### **Seared Scallops**

*citrus emulsion*

*All entrées are served with lemon brie risotto  
& purple cauliflower*

## **Sweet**

### **Chocolate Torte**

*raspberry coulis*

**\$88/person++**





# THE BRIGANTINE

## Table Platters

Calamari Fries | blu Crab Mac & Cheese | Cracked Pepper Seared Ahi Tuna  
*lemon aioli | smoked gouda & muenster cheese | wakame salad*

## Starters

### She Crab & Corn Chowder

*alabama blu crab meat | roe | sherry*

### Kale & Quinoa Salad

*apple | pumpkin seeds | dried cranberries | tarragon vinaigrette*

## Entrée Selection

*Choice of:*

### 8 oz. Filet Mignon

*green peppercorn jus*

### blu Crab Crusted Grouper

*béarnaise sauce*

### Crab Cakes

*roasted garlic aioli*

### Wild Mushroom Risotto

*goat cheese | tomato jam*

*All entrées are served with boulangere french onion potatoes, broccolini  
& vanilla carrots*

## Sweet

**Duo of Key Lime Tart & Chocolate Mousse with Strawberry Compote**

**\$119/person++**





## OVERBOARD

***Upgrade your event with these additions***

### Balcony Reception

One hour outdoor reception for groups up to 50 guests

#### Passed Hors D'oeuvres Package

Fried Green Tomatoes (\$3.75ea)

deep blu Mini Crab Cake (\$6ea)

Beef Tenderloin Spoons (\$6ea)

Oysters with House Made Cocktail Sauce (\$4ea)

Shrimp Tempura Roll

*shrimp tempura | gourd | sesame seeds | green onions (\$16/roll)*

Add Premium Wine & Beer

\$16/person++

Add Premium Liquor, Wine & Beer

\$25/person++

#### Saratoga Bottled Water

Available in Still & Sparkling

\$7/bottle++

#### Scallops or Shrimp

Two seared Scallops or Four Tiger Shrimp added to entrée

\$18 per person++

#### Sides to Share

Each side feeds 2-4 guests. Available options include:

*Herb Butter Braised Fingerlings, Truffled Scented Asparagus, Crisp Brussel Sprouts (\$9ea), blu Crab Mac & Cheese (\$18ea)*

## deep blu GUIDELINES

Food and Beverage Minimums apply for restaurant buyouts and private dining room events  
please contact the deep blu Manager for information and details at 407-390-2423 or e-mail MCOGR-DeepBluManagers@wyndham.com

### Guarantees

Your guaranteed guest count is due by 12:00pm noon, (5) business days prior to your event date. This number shall constitute a guarantee and is not subject to reduction. If the attending number of your guests exceeds your guarantee count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary.

### Gratuity

All food and beverage prices are subject to a 21% gratuity and 6.5% sales tax. Seating is based upon the existing floor plan in the restaurant, if the function requires a change in the set-up in order to accommodate the size of the party or special arrangement, a room fee may apply.  
Catering Guidelines and Service Charges Apply when using Banquet Menus for deep blu Buyouts or Bar 1521 Receptions.

### General Information

All Food and Beverage items must be purchased exclusively by the deep blu seafood grille and consumed in the designated meeting areas. It is not permitted to bring outside food on Hotel property. The Wyndham Grand Orlando Bonnet Creek prohibits the removal of food and beverage from our premises or functions.

The Wyndham Grand Orlando Resort Bonnet Creek is the only licensed authority to serve and sell alcoholic beverages on premises. Outside alcoholic beverages are not permitted on Hotel property, unless authorized by our General Manager.

The Hotel will require appropriate ID for anyone who appears to be under the age of 30.

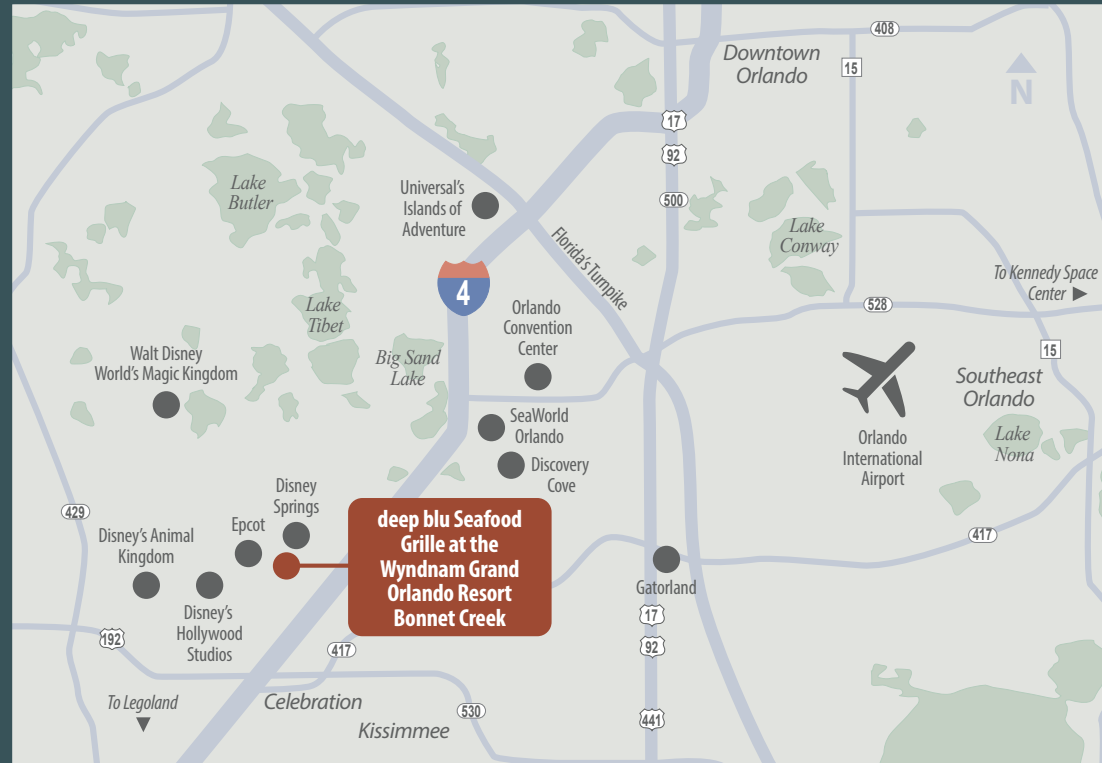
Florida Liquor Law requires all alcoholic service to end at 2:00am.

### Entertainment

Rates available through our preferred vendor:

Petyon Entertainment @ 321-228-7680, Music is permitted to be played until 11pm

# OUR NEIGHBORHOOD



Wyndham Grand Orlando Resort Bonnet Creek  
14651 Chelonia Parkway • Orlando FL, 32821 • 407-390-2480  
[www.wyndhamgrandorlando.com](http://www.wyndhamgrandorlando.com)

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