

2019 Catering Menu



WYNDHAM GRAND[®]

Clearwater Beach

BREAKFAST

All Continental Breakfasts Include: Fresh Squeeze Florida Orange & Grapefruit Juice, Chilled Cranberry Juice, Organic Starbucks® Coffee & Tazo

Beach Walk Continental \$29

Seasonal Sliced Fresh Fruit & Berries /GF, V, DF
Whole Fresh Fruit / GF, V, DF
Individual Greek Yogurts / GF
Fresh Pastries, Muffins, & Buttery Croissants
Breakfast Coffee Cake, Scones
Pastries to include Gluten Free Options
Marmalades, Jams & Butter, Nutella

Healthy Start Continental \$32

Seasonal Sliced Fruits & Berries with Bananas /GF, V, DF
Homemade Granola with Low Fat Milk & Almond Milk /GF
Individual Low Fat Yogurt & Strawberry-Banana Yogurt Drink /GF
Pecans, Dried Cranberries & Cherries /GF, V, DF
Belgium Waffle, Maple Syrup, Peanut Butter
Steel-Cut Irish Oatmeal , Honey, Golden Raisins & Brown Sugar/V, DF
Hard Boiled Egg, Olive Oil, Salt & Pepper /GF, DF

Breakfast Enhancements \$7 per person per item

Egg White Frittata with Spinach, Mushroom & Tomato/GF
Steel-Cut Irish Oatmeal with Golden Raisins / DF
Sausage, Gravy & Egg Breakfast Sandwich on Toasted Biscuit
Avocado, Fried Egg, English Muffin Sandwich
French Toast, Sausage Patty, Fried Egg Sandwich

Breakfast Enhancements \$9 per person per item

Pork Belly, Scrambled Eggs, Cheddar Cheese, Onion Jam & Toasted Teleja Bread

Individual Quiche with Kale, Chicken Sausage, Caramelized Onion & Monterey Jack

Individual Grilled Vegetable Quiche with Feta Cheese

Ham & Cheese Panini, Scrambled Eggs, Roasted Tomatoes, Portobello Mushroom, Ciabatta Bread



Minimum 20 guests

BREAKFAST BUFFETS

All Breakfast Buffets Include: Fresh Baked Pastries & Muffins, Fresh Florida Orange Juice, Ruby Red Grapefruit Juice, Organic Starbucks® Coffee & Tazo Teas.

The Wave \$35

Sliced Seasonal Fresh Fruit & Berries / GF, V, DF
Fresh Cracked Cage Free Scrambled Eggs / GF
Crispy Applewood Smoked Bacon, & Country Sausage
Roasted Potatoes

Get Fit Buffet \$37

Sliced Seasonal Fresh Fruit & Berries / GF, V, DF
Individual Low Fat Greek Yogurt with Homemade Granola & Berries
Brand Muffins & Whole Wheat Bagels
Fruit Preserve, Honey, Regular & Low Fat Cream Cheese
Individual Cereals & Homemade Granola / GF, V, DF
Steel Cut Irish Oatmeal with Assorted Topping / V, DF
Honey Wheat English Muffin, Egg White & Vegetables

The Coastal \$41

Sliced Seasonal Fresh Fruit & Berries

Select 3 Entrees:

Fresh Cracked Cage Free Scrambled Eggs with Onion, Bell Peppers & Tomatoes
Chicken Sausage & Hash Brown Casserole
English Muffin, Pork Sausage, Fried Egg & Gravy
Classic Egg Benedict, Hollandaise
Citrus Pancakes, Maple Syrup
Orange-Mascarpone Filled Crepes, Citrus Sauce
Crisp Applewood Smoked Bacon or Grilled Ham & Breakfast Potatoes

Breakfast Buffet Enhancements \$7 per person

∞Belgium Waffle Station

Citrus infused Maple Syrup, Fresh Fruit Compote & Candied Pecans

Breakfast Buffet Enhancements \$12 per person

∞Bagel Bar

*New York Style: Plain, Raisins, & Sesame Seed
Whipped Cream Cheese: Plain, Strawberry
Honey-Cinnamon
Smoked Salmon, Caper, Egg Whites & Yolks,
Bermuda Onions*

∞Gourmet Omelet Station \$10

*Fresh Cracked Cage Free Eggs, Egg Whites,
Cheddar, Goat Cheese, Pepper Jack Cheese,
Red & Green Peppers, Mushrooms, Tomatoes,
Onions, Spinach, Ham & Bacon
**Add Jumbo Shrimp or Jumbo Lump Crab Meat for
\$4 per person*

∞ Chef Attendant Fee \$75

Minimum 20 guests

PLATED BREAKFAST

*All Plated Breakfasts Include: Fresh Baked Pastries, Florida Orange Juice, Ruby Red Grapefruit Juice,
Organic Starbucks® Coffee & Tazo Teas.*

Gulf Coast \$34

Scrambled Eggs, Applewood Smoked Bacon & Link Sausage
Oven-Dried Tomatoes & Grilled Asparagus
Roasted Potatoes

Spinach & Goat Cheese Quiche \$34

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

Pork Belly Breakfast Hash \$38

Fruit & Berries Cocktail
Seared Pork Belly, Fingerling Potatoes, Butternut Squash
Grilled Asparagus, Tomato Hollandaise



Minimum 20 guests

A L A C A R T E

Breaks are Based on 30 Minutes of Service. Additional charge will apply for extended service.

Beverages

\$5 per Item

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

\$5.5 per Item

Fiji Water, Assorted Vitamin Water, Perrier Water,
Starbucks® Frappuccino, Bottled Iced Tea, Aquafina Sparkling Water
(Orange Grapefruit, Black Cherry Dragon Fruit, Mango Pineapple),
Sobe Life Water (Black & Blueberry, Yumberry-Pomegranate,
Strawberry Dragonfruit)

\$6 per Item

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

By the Gallon

\$82 Organic Starbucks® Coffee

\$82 Tazo Tea

\$65 Iced Tea, Lemonade, or Fruit Infused Water

\$5 per Item

Assorted Nutri-Grain Bars, Kashi Bars, Protein Bars
Whole Seasonal Fruit
Individual Greek Yogurt

\$6 per Person

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

\$8 per Person

Fresh Crudité Display with Hummus
Olive Tapenade with Grilled Naan

\$48 per Dozen

Fresh Baked Assorted Cookies
Brownies & Blondies
Lemon Bars
Assorted Gourmet Cupcakes

\$50 per Dozen

Assortment of Breakfast Pastries
Assorted Bagels with Cream Cheese & Butter

PICK—ME—UP SNACKS

Packaged Breaks Based on 30 Minutes of Service. Minimum of 20 guests. Additional charge will apply for extended service.

The Motivator \$17

Seasonal Fruit Skewers
Assorted Bruks Bars: Peanut Butter, Cherry Espresso, Apricot Pecan & Apple Pecan
Assorted Individual Greek Yogurts, Lindt Lindor Chocolates
Assorted Energy Drinks

Chocolate Break \$18

Chocolate Dipped Strawberries
Assorted Chocolate Pastries
Fudge Brownies, Starbucks® Frappuccino

Warm Cinnamon Churros \$16

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

Dip It \$18

Roasted Red Pepper Hummus, Guacamole
Marinated Olives, Crudité
Grilled Naan, Pita Chips
Aquafina Sparkling Water

State Fair \$18

Fresh Popcorn, Warm Soft Pretzels, Mini Corndogs
Funnel Cake
Jalapeno Melted Cheddar, Honey Mustard
Fresh Made Lemonade

Cold Brew \$14

Vanilla Mint Cold Brew, Coconut Blueberry Cold Brew, & Cinnamon Spice Cold Brew served with Assorted Biscotti

Cheese and Charcuterie Board \$22

An Assortment of Cheeses, Salami, Chorizo, Mortadella
Whole Grain Mustard, Quince Paste, Antipasti
Bread and Crackers, Sobe Life Water

Blaze Your Own Trail Mix \$18

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



PLATED LUNCH

All Lunches Include: Choice of One Starter, One Entrée, One Dessert, Warm Rolls, Iced Tea, Organic Starbucks® Coffee & Tazo Teas.

Choice of Starter

Wyndham Grand Salad

Boston Bibb, Fresh Strawberries, Goat Cheese,
Candied Pecans & Buttermilk Ranch

Classic Caesar Salad

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

Shrimp & Avocado

Shrimp with Creamy Lemon Dressing, Avocado, Lettuce

Heirloom Tomato Salad

Cucumber, Feta, Kalamata, Bermuda Onions, Creamy Aegean

Tomato Basil Soup

Ripe Tomato, Vegetable Stock, Fresh Basil

Crab & Corn Chowder

Corn & Potato Soup, Jumbo Lump Crab

Choice of Dessert

New York Style Cheesecake

Creamy Cheesecake with Fresh Seasonal Berries

Chocolate Cake

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

Florida Key Lime Pie

Graham Cracker Crumble, Whipped Cream

Sorbet

Strawberry Sorbet with Candied Rose Petal, Lemon Lime Sorbet
with White Chocolate Tuile or Raspberry Sorbet with Candied
Violet Petals

Apple Tart

Baked Apple, Whipped Cream, Caramel Sauce

Minimum 10 guests

PLATED LUNCH

All Lunches Include: Choice of One Starter, One Entrée, One Dessert, Warm Rolls, Iced Tea, Organic Starbucks® Coffee & Tazo Teas.

Entrée Selections

Chicken & Spinach Ravioli \$32

Wilted Spinach, Sautéed Shitake Mushrooms, Parmesan Sauce

Seared Salmon \$43

Potato Mousseline, Julienne Vegetables, Basil Jus

Joyce Farm Breast of Chicken \$41

Creamy Orzo Pasta, Brussel Sprouts Petals, Pearl Onion,
Lemon Thyme

Free Range Breast of Chicken \$39

Potato Gnocchi, Asparagus, Creamy Mushroom Sauce

Teres Major Steak \$45

Asparagus, Cranberry-Herb Polenta, Demi

Seared Grouper \$44

Fresh Hearts of Palm, Grilled Pineapple Salsa, & Sweet Plantain

Entrée Selections

Chicken Caesar Salad \$36

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

Asian Chicken Salad \$32

Grilled Chicken, Baby Greens, Heirloom Cherry Tomatoes,
Baby Corn, Bell Peppers, Scallions, Mango, Macadamia Nuts,
Wonton Chips & Wasabi Vinaigrette

Substitute Shrimp \$5

Substitute Seared Tuna \$5

Minimum 10 guests

BOXED LUNCH

*All Boxed Lunches Include: Kettle Chips, Cookie, Whole Fruit & Your Choice of : Tomato Mozzarella Salad, Pasta Salad, Fruit Salad or Mango Slaw
Bottled Iced Tea, Water & Assorted Soft Drinks*

Turkey Croissant \$33

Roasted Turkey with Butter Lettuce, Vine Ripe Tomatoes, Havarti Cheese, Avocado Aioli

Classic Caprese Sandwich \$32

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

Roast Beef on Ciabatta \$34

Roast Beef with Aged Gouda Cheese, Arugula, Burgundy Onion Marmalade & Horseradish Cream

Chicken Salad \$34

Poached Chicken, Orange, Tarragon on a Hoagie Roll

Asian Seared Tuna \$35

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



Minimum 10 guests

LUNCH BUFFET

All Lunch Buffets Include: Warm Rolls, Iced Tea, Organic Starbucks® Coffee & Tazo Teas.

Las Ramblas / Tapas Bar \$57

Gazpacho
Bibb Lettuce / Mandarin Oranges / Shaved Fennel
Corn & Black Bean Salad / Queso Fresco
Marinated Olives / Roasted Peppers & Boquerón's / Manchego Cheese
Patatas Bravas / Grilled Chorizo
Ham Croquette / Spanish Meatball
Chicken & Seafood Paella
Vegetable Paella
Churros Bites
Lemon Strip

Southern Flair \$55

Corn Chowder with Tasso Ham
Mixed Green, Tomato, Cucumber Salad, Garlic Croutons
Sweet Potato Salad, Arugula & Spinach, Dried Cherries & Pecans
Chicken Smothered in Creamy Onion, Sausage & Garlic Gravy
Slow Cooked Country Style Pork Ribs
Blackened Redfish, Corn Maque Choux
Southern Mac & Cheese
Fresh Vegetable Medley
Pecan Pie
Georgia Peach Cake

From the Grill \$50

Caesar Salad
Tomato Salad, Blue Cheese, Celery, Bermuda Onions
Chili Rubbed Chicken Breast
Salmon Filet, Roasted Shallots, Citrus Oil
Beef Hamburger
Corn on the Cob
Bourbon Baked Beans
Aged Cheddar, Swiss & Provolone
Leaf Lettuce, Sliced Tomatoes, Onions
Brioche Rolls & Kaiser Bun
Blondies & Brownies

Florida Keys \$55

Florida Tomatoes, Avocado, Charred Bermuda Onion & Grapefruit Salad with Sweet Chili Lime Vinaigrette
Baby Spinach, Corn, Strawberries & Candied Pecans
Poppy Seed Dressing
Honey Lime Marinated Chicken Breast with Citrus
Jalapeno Jus
Filet of Grouper, Lime & Mango Beurre Blanc
Peppercorn Flank Steak, Pineapple, Sweet Plantains
Roasted Caribbean Potatoes
Roasted Cauliflower & Chick Pea Curry
Key Lime Pie
Chocolate Crunch Cake with Berries

Minimum 20 guests

LUNCH BUFFET

All Lunch Buffets Include Warm Rolls, Iced Tea, Organic Starbucks® Coffee & Tazo Teas.

Caribbean Flair \$55

Tomato, Hearts of Palm & Mango Salad with Bermuda Onions, Cilantro
Lime Vinaigrette
Bibb Lettuce, Baby Spinach, Cucumber, Carrot, Bell Peppers & Plantain Chips
Citrus Dressing
Grilled Ribeye Steak with Corn Salsa
Seared Caribbean Chicken, Red Kidney Bean, Pineapple-Cilantro Relish
Seared Snapper Escovitch
Black Bean & Rice
Seasonal Vegetables
Coconut Cake
Chocolate Pecan Bars

Tuscany \$49

Tuscan Soup, Italian Sausage, Potato, Kale
Romaine Heart, Radicchio, Tomatoes, Cucumbers, Olives
Tomato & Mozzarella Caprese
Chicken & Spinach Ravioli, Parmesan Sauce
Seared Salmon Filet, Stewed Tomatoes, Olives, Capers, Basil & Pine Nuts
Ribeye Steak Florentine, Cannellini Bean Stew
Garlic Bread Sticks
Orange Ricotta Cannoli
Raspberry Almond Biscotti Cheesecake



Minimum 20 guests

RECEPTIONS

Minimum 24 Pieces of Each Hors d'oeuvres

Cold Canapés \$5

Blue Cheese Mousse, Grape, Candied Pecans, Mini Tart Shell
Chorizo & Mozzarella, Sundried Tomato Cream, Tomato Tart
Crosthini, Italian Salami, Cream Cheese, Gherkins

Cold Canapés \$6

Smoked Salmon Tostada, Lime Cilantro Cream
Smoked Duck Prosciutto, Carrot Truffle Butter, Tart Shell
Seared Tuna, Wasabi Cream, Savory Short Bread

Cold Canapés \$7

Grilled Marinated Shrimp, Masa Sope, Pico
Mini Taco Ceviche
Citrus Scented Lobster Salad, Mini Sesame Buns
Tuna Tartar, Mango Tostada
Duck "Nigiri", Mango Chutney

Hot Hors d'oeuvres \$5

Vegetable Samosas with Mint-Cilantro Dipping Sauce
Vegetable Spring Rolls with Mango Thai Chili
Guava-Cayenne Empanada
Falafel Bites with Tzatziki Sauce

Hot Hors d'oeuvres \$6

Pork Belly Quesadillas, Chipotle Aioli
Chicken Pot Stickers, Soy Scallion Dipping Sauce
Chicken Tikka Kebab, Mint-Cilantro Dipping Sauce
Mini Kobe Meatloaf
Short Rib Pot Pie
Mini Chicken BLT Club Sandwich, Chipotle Mayo
Salmon Oscar, Béarnaise Sauce
Grilled Portabella Mushroom, Roasted Red Pepper in Puff Pastry

Hot Hors d'oeuvres \$7

Tandoori Chicken Satay, Spicy Peanut Sauce
Shrimp Tempura, Sweet Chili Sauce
Bacon Wrapped Scallops
Panang Shrimp
New Zealand Lamb Lollipops, Mint Yogurt Dipping Sauce
Crab Cake Spoon, Sun-Dried Tomato Aioli

Platters based on One Hour of Service

Fresh Crudité Display with Hummus \$12 per person
Domestic Cheese & Sliced Baguettes \$18 per person

RECEPTION STATIONS

Reception Stations are based on one and 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

Please find some example menus below

World Bazar \$79

Domestic & Imported Cheeses & Salami

Hummus, Raita, Tapenade

Croutons, Naan Bread

Dolmates, Marinated Olives

Heirloom Tomatoes & Mini Burrata

Chicken Shawarma

Cucumber, Onions, Tomatoes, Tahini Sauce

Pierogis & Bratwurst

Sour Cream & Onions

Grilled Chorizo, Papas Bravas

Chicken Tikka Masala, Basmati Rice

Mini Pastries, Cannoli

Asian Fusion \$78

Spring Roll, Crispy Asian Wing

Sweet & Spicy Pork Ribs, Fried Shishito Peppers

Shrimp Tempura, Sweet Chili Sauce

Assorted Sushi Roll

Dim Sum Bar

Pork Pot Stickers, Shrimp Dumplings

Chicken Pot stickers & Crab Rangoon

Sweet & Sour Sauce, Ponzu & Soy Sauce

Lobster Fried Rice

Grilled Flank Steak, Yakiniiku Sauce

Chinese Long Bean

Fortune Cookies, Asian Fruit Salad

Yucatan \$79

Jicama & Orange Salad, Cilantro

Potato Salad with Poblano Peppers

Yucatan Fried Bean

Corn Tortilla

Cochinita Pibil Tacos, Pickle Red Onions

Yucatan Shrimp

Spiced Flank Steak

Crispy Pork Belly

Street Corn

Yellow Rice with Peas

Sopaipillas, Chocolate Sauce

Coconut Cake with Mango

RECEPTION STATIONS

Reception Stations are based on one & a half hours of service & are priced per person

Pasta Station \$19

Choice of two (2) Bolognese, Alfredo, Marinara, or Vodka Sauce

Choice of two (2) Penne, Gnocchi, Macaroni, or Cavatappi

Chef Attended Pasta Station \$24

Choice of two (2) Bolognese, Alfredo, Marinara, or Vodka Sauce

Choice of two (2) Penne, Gnocchi, Macaroni, or Cavatappi

Diced Chicken, Sautéed Mushrooms, Sautéed Shrimp,

Italian Sausage, Peas, Onions, Bell Peppers, Diced Artichoke,

Shaved Parmesan, Red Pepper Flakes, & Diced Tomatoes

Slider Station \$28

Choice of two (2) Braised Short Rib, BBQ Pulled Pork,

Beef Burger, Crab Cake or Grilled Chicken

White Cheddar Mac-n-Cheese & Parmesan Truffle Tots

Choice of three (3) Chimichurri Mayo, Bacon Jam, Ketchup,

Mustard or BBQ Sauce

Low Country Boil \$35

Redskin Potatoes, Corn on the Cob, Chicken Thigh, Little Neck Clam

Jumbo Shrimp & Andouille Sausage

Fajita Station \$26

Choice of two (2) Carne Asada, Chimichurri Chicken, or Fried Grouper

Guacamole, Lime Crema, Queso Fresco, Fresh Salsa, Jalapeño

Flour Tortilla, Spanish Rice, & Black Beans

Pot Pie Station \$26

Choice of two (2)

Chicken, Turkey, Old Fashioned Beef, Shrimp

Vegetable, Piccadillo, Italian



Minimum 20 guests

RECEPTION STATIONS

Reception Stations are based on one & a half hours of service & are priced per person

Sushi Station \$18

An Assortment of House Made Sushi Rolls & Nigari Sushi

Wasabi, Pickled Ginger, Seaweed Salad

Dip Station \$17

Red Pepper Hummus

Tzatziki

Black Olive Tapenade

Baguette, Ciabatta, & Grilled Naan

Dim Sum Bar \$24

Pork Pot Stickers, Shrimp Dumpling, Chicken Pot Stickers

Vegetable Spring Rolls & Crab Rangoon, Sweet Chili Sauce,

Ponzu, & Sweet & Sour Sauce

Seafood Station \$29

Garlic Grilled Shrimp, Poached Shrimp, East Coast Oysters,

Crab Claws , Cocktail Sauce, Horseradish Mignonette,

Hot Sauce, Lemon, & Crackers

Salad Station \$13

Choice of (2)

Spinach Salad with Candied Pecan, Feta Cheese, Red Onion &

Brown Sugar Vinaigrette

Crisp Romaine Hearts, Garlic Focaccia, Parmesan Reggiano Shavings &

Creamy Parmesan Dressing

Heirloom Tomatoes, Fresh Mozzarella, Basil & Balsamic Vinaigrette

Mixed Greens, Candied Bacon, Heirloom Tomato, Crouton &

Buttermilk Dressing

Small Plates \$19

Crispy Pork Belly, White Cheddar Mac & Cheese

Seared Sea Scallop, Corn Puree, Candied Bacon

Roasted Chicken, Spanish Chorizo, Manchego Herb Cream

Blackened Shrimp, Grits, Tomatillo Salsa

Grilled Lamb Chop, Herbed Farro, Shaved Parmesan

Blackened Steak Tips, Mushroom, Bleu Cheese, Gnocchi

Braised Short Rib, Caramelized Onion Whipped Potato

(Server Attendant Required \$50.00)

Minimum 20 guests

RECEPTION STATIONS

Reception Carving Stations are based on one and a half hours of service and are priced per person

Carving Stations

Chef Attendant Fee \$75.00

Beef Tenderloin \$35

Peppercorn Crusted Beef Tenderloin

Mashed Yukon Gold Potatoes, & Grilled Asparagus, Sauce Béarnaise

Dinner Rolls

Prime Rib \$32

Herb & Garlic Roasted Garlic Prime Rib

Herb Roasted Potatoes, Glazed Heirloom Carrots

Cabernet Jus

Dinner Rolls

Spiral Ham \$21

Candied Nueske's Spiral Cut Ham

Sweet Potato Gratin

Pineapple Bourbon Sauce

Hawaiian Rolls

BBQ Beef Brisket \$21

Slow Roasted Beef Brisket

Pork Belly Baked Beans

Coleslaw

Dinner Rolls

Roasted Turkey Breast \$22

Traditional Roasted Turkey Breast

Cranberry Relish

Sweet Potato Hash & Sage Gravy

Dinner Rolls

Florida Red Snapper \$25

Whole Roasted Red Snapper, Chermoula Sauce

Baked Onion, Potatoes, Bell Peppers & Tomatoes

Minimum 20 guests

PLATED DINNER

All Dinners Include: Choice of One Starter, One Entrée, One Dessert, Warm Rolls, Iced Tea, Organic Starbucks® Coffee & Tazo Teas.

Choice of Starter

Salads

Baby Romaine, Cucumber, Feta Cheese, Heirloom Tomato, Kalamata Olive, Creamy Aegean Dressing

Butter Lettuce, Watercress, Dried Cranberry, Gorgonzola, Candied Walnuts, Raspberry Vinaigrette

Burrata, Heirloom Tomato Salad
Balsamic Glaze, Extra Virgin Olive Oil

Soups

Crab & Corn Chowder
Jumbo Lump Crabmeat, Roasted Fresh Corn, Yukon Potatoes, Fresh Herbs

Roasted Tomato Bisque
Roasted Marinated Roma Tomatoes, Vegetable Broth, Cream

Choice of Dessert

Chocolate Cake

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

Floridian

Key Lime Cheesecake with Mango Coulis

Chocolate Peanut Butter Pie

Dark Chocolate & Peanut Butter Mousse full of Reese's Peanut Butter Cups

Crème Brûlée

Traditional Rich Custard & a Crackly Sugar Topping

Kentucky Bourbon Pecan Pie

Large Buttery Caramel Pecan, Rich Goopy Filling with a Hint of Bourbon

Minimum 20 guests

PLATED DINNER

All Dinners Include: Choice of One Starter, One Entrée, One Dessert, Warm Rolls, Iced Tea, Organic Starbucks® Coffee & Tazo Teas.

Entrée Selections

Beef Tenderloin \$92

Herbed Yukon Gold Potatoes, Grilled Asparagus, Baby Carrot
Roasted Shallot & Cabernet Reduction

Sea Bass \$84

Stewed Tomatoes, Lima Bean, Potato Gnocchi

Herb Grilled Chicken \$72

Mushroom & Spinach Risotto, Petit Pan, Sunburst
Wild Mushroom Jus

Honey Glazed Chicken \$72

Roasted Fingerling Potatoes, Carrot & Haricot Vert
Roasted Garlic Jus

Pan Seared Salmon \$75

Potato Mousseline, Fresh Green Peas & Bacon
Dry Vermouth Cream Sauce with Chive

Bone In Pork Chop \$78

Coconut Lemongrass Sweet Potato Puree
Brussels Sprout Petals, Rosemary Demi

Truffle Gnocchi \$68

Pan Fried Potato Dumpling, Grilled Asparagus, Cipollini Onion,
Sautéed Shiitake, & Truffle Cream

Wild Mushroom Ravioli \$67

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

Curry Coconut Quinoa \$66

White Quinoa with Spinach
Broccolini, Roasted Cauliflower, Chick Pea, Golden Raisin
Curry Coconut Broth, Diced Tomatoes

Minimum 20 guests

DUO PLATED DINNER

All Dinners Include: Choice of One Starter, One Entrée, One Dessert, Warm Rolls, Iced Tea, Organic Starbucks® Coffee & Tazo Teas.

Salmon & Chicken \$88

Seared Salmon & Airline Breast of Chicken
Mango Salsa, Coconut Rice, & Grilled Asparagus

Tenderloin & Shrimp \$94

Grilled Beef Tenderloin & Garlic Shrimp,
Cauliflower Gratin, Seasonal Vegetables
Pink Peppercorn Demi

Tenderloin & Chicken \$92

Grilled Filet of Beef & Rosemary Chicken Breast
Cheddar Whipped Potato, Broccolini & Baby
Carrot & Mushroom Demi

Tenderloin & Seabass \$98

Grilled Filet of Beef & Seared Seabass
Parsnip Puree, Golden Beet, Baby Vegetables
Pinot Noir Demi

Shrimp & Chicken \$89

Airline Breast of Chicken & Grilled Shrimp,
Whipped Potatoes, Cipollini, Broccolini, Baby Carrot
Mushroom Cream Sauce



Minimum 20 guests

DINNER BUFFETS

All Dinners Buffets Include Warm Rolls, Iced Tea, Organic Starbucks® Coffee & Tazo Teas.

Southern Comfort \$78

Tomato Salad, Corn, Queso Fresco
Black Beans, Jack Cheese, Tortilla
Smoked Tomato Dressing

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Potato Salad, Hard Boiled Egg  
Whole Grain Mustard Vinaigrette

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Barbecue Brisket

BBQ Pork Ribs

Mesquite Grilled Chicken

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Mac-n-Cheese

Baked Beans

Corn Bread Muffins

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Peach Cake, Apple Tart

Pecan & Chocolate Bars

The Classic \$87

Orecchiette Pasta Salad with Corn and
Avocado

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Classic Cobb Salad

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Herb Seared Chicken Breast with
Thyme Jus

Grilled Flat Iron Steak with
Roasted Garlic Jus

Seared Salmon with
Crab Cream Sauce

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Roasted Potatoes  
Grilled Seasonal Vegetables

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Carrot Cake

Raspberry & White Chocolate Mousse Cake

The Grand \$95

Tomato Salad & Fresh Mozzarella
Balsamic Glaze & Extra Virgin Olive Oil

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Grilled Asparagus Salad  
with Goat Cheese & Candied Pecan  
Truffle Vinaigrette

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Beef Tenderloin Medallions
Bourbon Peppercorn Sauce

Grilled Chicken Breast
Lemon Thyme Beurre Blanc

Seared Red Snapper
Tarragon Lobster Cream

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Roasted Garlic Mashed Potatoes,  
Grilled Vegetable Medley

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Raspberry Almond Biscotti Cheesecake
Opera Cake

Minimum 20 guests

WHITE & SPARKLING WINE



Bubbly & Festive

Sparkling | Kenwood Vineyards, Brut “Yulupa Cuvée” | CA | NV | 36

Sparkling | Domaine Chandon, Brut | CA | NV | 48

Prosecco | Syltbar | Italy | NV | 59

Sparkling | Schramsberg, Blanc De Blanc | CA | 81

Champagne | Perrier-Jouet Blason Rose | FR | 150

Fragrant, Fruity, Light & Refreshing

Riesling | Pacific Rim | Columbia Valley, WA | 36

Pinot Grigio | Banfi “Le Rime” | Pinot Grigio, CA | 36

Pinot Grigio | Santa Margherita | Italy | 56

Sauvignon Blanc | Honig “Rutherford” | CA | 45

Sauvignon Blanc | Kim Crawford “Spit Fire” | CA | 52

Rose | Minuty “M” | Provence, FR | 46

White Blend | Conundrum | Rutherford, CA | 42



Rich & Elegant

Chardonnay | Coppola “Directors Cut” | CA | 47

Chardonnay | Sonoma-Cutrer | Russian River, CA | 55

Chardonnay | Rombauer Vineyards | Napa Valley, CA | 84

Chardonnay | Far Niente | Napa Valley, CA | 105

Chardonnay | Domaine Laroche Chablis Grand Cru les Clos | Burgundy, FR | 208



RED WINE

Smooth & Fruit Forward

Pinot Noir | Meiomi | CA | 40

Pinot Noir | Land Mark "Outlook" | CA | 45

Pinot Noir | Acacia | Carneros, CA | 64

Pinot Noir | Belle Glos "Dairy Man" | Sonoma County, CA | 88

Robust, Complex & Spicy

Merlot | Bonterra Organic | Mendocino, CA | 40

Merlot | Chateau St. Michelle "Indian Wells" | OR | 45

Merlot | Swanson | Napa Valley, CA | 53

Merlot | Duckhorn | Napa Valley, CA | 133

Malbec | Susana Balbo | Alto Agrelo, Argentina | 49

Sirah | Michael David "Petite Petite" | Lodi, CA | 37

Shiraz | Penfolds, Kalimna Bin 28 | Barossa Valley, Australia | 67

Red Blend | The Prisoner | Napa Valley, CA | 86

Velvety & Full Bodied

Zinfandel | Seghesio "Old Vines" | Sonoma County, CA | 45

Cabernet Sauvignon | Michael David "Freak Show" | Lodi, CA | 42

Cabernet Sauvignon | Quilt by Joseph Wagner | CA | 63

Cabernet Sauvignon | Hess "Allomi" | Napa Valley, CA | 70

Cabernet Sauvignon | Caymus "Napa" | Napa Valley, CA | 185



BEVERAGES

Call Bar

Pinnacle Vodka
Bombay Gin
Cruzan Rum
Jim Beam
Dewar's White Label
Cuervo 1800
E&J Brandy
Budweiser, Miller Lite,
Michelob Ultra
Heineken, Corona, Amstel Light
Chardonnay, Merlot,
Cabernet Sauvignon &
White Zinfandel

Premium Bar

Sky Vodka
Tanqueray Gin
Bacardi Superior Rum
Jack Daniels
Dewar's 12 Year
Sauza Tequila
Hennessy VS
Budweiser, Miller Lite,
Michelob Ultra
Heineken, Corona, Amstel Light
Chardonnay, Merlot,
Cabernet Sauvignon &
White Zinfandel

Ultra Premium

Grey Goose Vodka
Bombay Sapphire Gin
Appleton Reserve Rum
Maker's Mark Bourbon
Glenmorangie
Crown Royal Whiskey
Wyndham Reposado
Courvoisier VSOP
Budweiser, Miller Lite,
Michelob Ultra
Heineken, Corona, Amstel Light
Chardonnay, Merlot,
Cabernet Sauvignon &
White Zinfandel

Open Bar Packages

Non-Alcoholic Bar

One Hour \$7 | Each Additional Hour \$4

Beer, Wine & Soda Bar

One Hour \$18 | Each Additional Hour \$7

Call Bar

One Hour \$22 | Two Hours \$32 | Three Hours \$40 | Each Additional Hour \$9

Bartender Fee

Four Hour Hosted Bar \$100 | Four Hour Cash Bar \$150 | Each Additional Hour \$50 Per Bar | One Bartender per 100 Guests

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

BEVERAGES & SPECIALTY BARS

Hosted Bar

Call Brands	\$9
Call Wines	\$9
Premium Brands	\$10
Premium Wines	\$10
Ultra Premium	\$11
Ultra Premium Wines	\$11
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	\$12
Ultra Premium Wines	\$12
Imported Beers	\$8
Domestic Beers	\$7
Soft Drinks	\$6
Fruit Juice	\$6
Bottle Water	\$6

Mimosa Bar \$12

Strawberry Basil, Passion Fruit, Watermelon Fresca, Mango Orange, Kiwi & Mixed Berry blended with Kenwood Vineyard Brut

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

Mixologist Bar \$15

Your Choice of Three Special Recipes for Your Guests to try their hand at bartending.
Classic Margarita, Blue Lagoon, Shark Punch, Mojito, or American Whiskey Punch



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

Bartender Fee

Four Hour Hosted Bar \$100 | Four Hour Cash Bar \$150 | Each Additional Hour \$50 Per Bar | One Bartender per 100 Guests

TERMS & CONDITIONS

General Information

All food and beverage items must be purchased exclusively by the Wyndham Grand Clearwater Beach and consumed in the designated meeting areas. It is not permitted to bring outside food on to hotel property. The Wyndham Grand Clearwater Beach prohibits the removal of food and beverage from our premises or functions. The 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. The 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. The 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 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.

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 above 85 degrees

- Wind gusts are in excess of 40 mph

- Lightning

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.

Service Charges

All food and beverage prices are subject to a 24% service charge and 7% sales tax (please note: service charge is taxable). An additional \$4.00 per person shall be added to any continental breakfast or boxed lunch that requires seating and/or table service. 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.