



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 events 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 loves, 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.

100 Coronado Drive, Clearwater, FL 33767 | (727) 281-9527 | wyndhamgrandclearwater.com

MEET THE TEAM

Jessica Kendall

Director of Catering & Conference Services

Ms. Kendall has been part of the Wyndham family since 2013 and joined the Wyndham Grand Clearwater Beach team during pre-opening, October 2016. Jessica graduated from Iowa State University with a bachelor's degree in Hospitality Management and spent time studying in Switzerland. With over 20 years in the hospitality industry, she has held leadership position all across America. She specializes is event and culinary menu planning.





Chef Claude Rodier

Executive Chef

PaA graduate of L'Etincelle Culinary School in Nimes France, Executive Chef Claude Rodier brings years of invaluable experience to Wyndham Grand. Chef Claude has hosted high profile clientele, including a Whitehouse Dinner benefiting the Gettysburg Festival Foundation, NBA, All-Star Baseball, Walt Disney, The First Induction of the Rock & Roll Hall of Fame, and a National Mayors Convention honoring President Bill Clinton and President Bush. Now dedicated to making an impact on the dining scene in Clearwater Beach, Chef Claude will continue to develop outstanding signature and seasonal menus for Ocean Hai, Dock's, and eSKPades, alongside his top-notch culinary team.

MEET THE TEAM

Wendy Baratta

Catering Sales Manager

Wendy joined Wyndham Grand Clearwater Beach as a Catering Sales Manager in March 2017. Wendy spent over twenty years as a Catering Sales Manager. Her passions are the weddings, Galas and creating relationships with the local corporate market.





Ariel Whiteside

Conference Services Manager

Ariel Whiteside joined Wyndham at the Wyndham Grand Clearwater Beach in pre-opening 2016. Prior to working for Wyndham she worked for event production companies and the Tampa Bay Buccaneers events team. Ariel graduated the University of Central Florida with two Bachelor of Science degrees in Event Management and Hospitality Management in 2016.



Catering & Conference Services Coordinator

Chynna Savelle joined Wyndham Grand Clearwater Beach in August 2017. Prior to working for Wyndham, for over two years, she worked with numerous properties on the West Coast of Florida coordinating team building activities for their groups.





WYNDHAM GRAND CLEARWATER BEACH **CEREMONY**

\$2,000+ Ceremony Fee

Includes:

Officiant | *Rehearsal Day Prior to Wedding | Bridal Ready Room White Garden Chairs | Set Up & Tear Down *exact location or rehearsal to be determined 30 days prior to wedding day

Locations:

Palm Lawn at the Pool weather back up location provided

Pelican Terrace & Ballroom

Dunes Ballroom

Beach ceremonies are available based on seasonality

A day-of wedding planner is encouraged to ensure no detail is missed. If a professional wedding planner is hired a \$500 credit will be applied to the ceremony fee.



WYNDHAM GRAND CLEARWATER BEACH RECEPTION

Includes:

private ballroom setting with custom floor plan
complimentary champagne toast
floor length white linens and white napkins
dance floor
all tables for guest book, place card and 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 600 guests

North Lawn at the Pool up to 100 guests weather back up location provided Pelican Terrace & Ballroom up to 120 guests

Palm Lawn at the Pool up to 100 guests weather back up location provided

*Restrictions may apply

PACKAGES

Sunkissed Sands Plated Wedding Package
Four Butler Passed Hors d'oeuvres
Choice of Salad or Soup
Up to Three Main Entrée Selections

Includes Vegetarian option, entrees will be selected in advance & noted on place cards

\$156.00++ per person

Ocean Tide Buffet Wedding Package
Four Butler Passed Hors d'oeuvres
Three Salads and / or Soups
Three Buffet Main Entrees
One Starch Option
One Vegetable Option

\$168.00++ per person

Wedding Packages include: (4) Hour Premium Bar, Champagne Toast, & Wedding Cake from Preferred Vendor

Main entrée selections must be made in advance & does not include dietary restrictions (GF, Vegan, Dairy Free, etc.)
All meals include fresh baked rolls, coffee & iced tea | All prices are subject to 24% service charge &7% state tax
Packages do not include bartender fees or chef attendant fees

Butler Passed Hors d'oeuvre Options

Crostini, Italian Salami, Cream Cheese, Gherkins Grilled Shrimp, Masa Sope, Pico Smoked Salmon Tostada, Lime Cilantro Cream Mini Tart, Blue Cheese Mouse, Grape, Candied Pecan Bruschetta with Tomato, Basil & Balsamic Drizzle Parmesan Breaded Artichoke, Garlic Aioli Guava-Cayenne Empanada Chicken Pot Stickers, Soy Scallion Dipping Sauce Mini Kobe Meatloaf Vietnamese Spring Rolls Beef Brisket Slider Vegetable Samosas with Mint-Cilantro Dipping Sauce

Additional Hors d'oeuvre Options

Add additional butler passed hot or cold hors d'oeuvres at \$5.00++ - \$7.00++ per piece per person Add a Small Plate Station for \$19.00++ per person

Upgrade the cocktail hour:
Sushi Station \$19.00++ per person
Fresh Crudité Display with Hummus \$18.00++ per person
Domestic & Imported Cheese Station with Sliced Baguettes \$22.00++ per person

Plated Soup & Salad Options

Heirloom Tomato, Burrata, Frisée & Arugula, Balsamic Glaze, Extra Virgin Olive Oil Boston Bibb, Watercress, Dried Cranberry, Duck Prosciutto, Candied Walnuts, Raspberry Vinaigrette Roasted Yellow Beet Salad, Mascarpone Cream, White Balsamic Grilled Shrimp Salad, Ripe Avocado, Lemon Tarragon Mayonnaise Roasted Tomato Bisque Crab & Corn Chowder

Plated Entrée Options

Herbed Grilled Chicken

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

Pan Seared Salmon
Potato Mousseline, Fresh Green Peas & Bacon,
Dry Vermouth Cream Sauce with Chives

Seared Beef Tenderloin
Herbed Yukon Gold Potatoes, Grilled Asparagus, Baby Carrots,
Roasted Shallots & Cabernet Reduction

Bone In Pork Chop Coconut Lemongrass Sweet Potato Puree, Brussels Sprout Petals, Rosemary Demi

> Sea Bass Stewed Tomatoes, Lima Bean, Potato Gnocchi

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

Upgraded Plated Entrée Options

Tenderloin & Chicken

Grilled Filet of Beef & Rosemary Chicken Breast, Cheddar Shipped
Potato, Broccolini & Baby Carrots, Mushroom Demi

Tenderloin & Shrimp Grilled Beef Tenderloin & Garlic Shrimp, Cauliflower Gratin, Seasonal Vegetables, Pink Peppercorn Demi Salmon & Chicken
Seared Salmon & Airline Breast of Chicken, Mango Salsa,
Coconut Rice & Grilled Asparagus

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

Buffet Salad & Soup Station Options

PACKAGES

Heirloom Tomato, Burrata, Frisée & Arugula, Balsamic Glaze, Extra Virgin Olive Oil
Boston Bibb, Watercress, Dried Cranberry, Duck Prosciutto, Candied Walnuts, Raspberry Vinaigrette
Baby Romaine, Cucumber, Feta Cheese, Heirloom Tomato, Kalamata Olive, Creamy Aegean Dressing
Roasted Yellow Beet Salad, Mascarpone Cream, White Balsamic
Grilled Shrimp Salad, Ripe Avocado, Lemon Tarragon Mayonnaise
Roasted Tomato Bisque
Crab & Corn Chowder

Buffet Entrée Options

Seared Chicken Breast, Preserve Lemon & Thyme Jus Grilled Flat Iron Steak, Green Peppercorn Cream Sauce Seared Salmon, Maple-Soy Glaze, Baby Bok Choy & Sesame Seeds Seared Red Snapper, Ginger-Lime & Cilantro Butter

Seared Chicken Breast, Preserve Lemon & Thyme Jus Grilled Flat Iron Steak, Green Peppercorn Cream Sauce Seared Salmon, Maple-Soy Glaze, Baby Bok Choy & Sesame Seeds Seared Red Snapper, Ginger-Lime & Cilantro Butter

Buffet Starch & Vegetable Options

Roasted Fingerling Potatoes, Garlic & Fresh Herbs
Classic Yukon Whipped Potatoes
Basmati Rice, Cardamom
Creamy Fresh Macaroni Pasta & Cheese, Tomato-Herb Crust
Sautéed French Green Beans with Shiitake Mushrooms & Roasted Shallots

Green Asparagus, Cilantro Butter Roasted Seasonal Fresh Vegetables Roasted Heirloom Carrots & Brussels Sprout Petals, Tzatziki Sauce Creamed Spinach & White Mushrooms

Additional Dessert Station Options

Mini Cheesecakes, Raspberry & White Chocolate Bites, Assorted Macaroons, Mini Key Lime Tarts & Caramel Pecan Tarts \$16.00++ per person

> Assorted Eclairs, Tiramisu Bites, Opera Cake & Assorted Mini Cupcakes \$14.00++ per person

Late Night Snack Options

Nacho Bar

Housemade Tortilla Chips Seasoned Ground Beef or Chicken Melted Cheddar Shredded Cheese, Jalapenos, Black Olives, Onions Diced Tomatoes, Sour Cream, Guacamole \$18.00++ per person

Attended S'mores Station

White & Handcrafted Raspberry Marshmallows Milk & Dark Chocolate Bars Honey & Chocolate Gram Crackers Sliced Fresh Bananas & Strawberries Mini Brownies & Blondies with Toasted Fluff Topping \$20.00++ per person

Bar Attack

Assorted Mini Pizzas Pretzels & Cheese Sauce Corn Dogs with Mustard Buffalo Chicken Wings with Carrots, Celery and Bleu Cheese Dipping Sauce \$25.00++ per person

Beverage Packages

Premium Bar

Tito's Vodka
Tanqueray Gin
Bacardi Superior Rum
Bulleit Bourbon
Cuervo 1800 Tequila
Hennessy VS
Included in Wedding Packages
Add additional hour for \$10.00++ per person

Ultra Premium Bar

Grey Goose Vodka Bombay Sapphire Gin Appleton Reserve Rum Maker's Mark Bourbon Glenmorangie Crown Royal Whiskey Patrón Reposado Courvoisier VSOP

Upgrade to Ultra Premium for an additional \$16.00++ per person Add additional hour for \$12.00++ per person

All Bars Include

Hotel's Choice of Chardonnay, Pinot Grigio, Pinot Noir & Cabernet Sauvignon

Budweiser, Miller Lite, Michelob Ultra Heineken, Corona, Amstel Light

Hand Select Wines & Beers available upon request Additional fees will apply

Signature Cocktails

Signature Specialty Butler Passed Cocktail
Select from His & Her Specials:

Classic Margarita

Old Fashion

Sea Breeze

Cape Cod

Gin & Ginger

Mojito

Add to bar for \$14.00 ++ per drink



WYNDHAM GRAND CLEARWATER BEACH BRIDAL ROOM

Locations

bridal ready event space presidential suite hospitality suite *additional fees for suites Items Included
tables & chairs
outlets for hair and makeup artists
floor length mirror
water station

Food & Beverage Enhancements

Pink Tulle

Fresh Sliced Fruit
Everything Bagel Mortadella
Fried Egg, Provolone Cheese
Assorted Pastries
Orange Juice & Coffee
\$20.00++ per person

Ivory Satin

Fresh Sliced Fruit
Waffles with Fresh Berry Compote
Grilled Veggie Quiche
Orange Juice & Coffee
\$26.00++ per person

<u>Vintage Lace</u>

Cheese & Charcuterie Board: An Assortment of Cheeses Salami, Chorizo Mortadella, Whole Grain Mustard Quince Paste, Antipasti Bread and Crackers Fresh Crudité Display with Hummus Assorted Soft Drinks & Bottled Water \$30.00++ per person

Rose Damask

Tomato Mozzarella Skewers Mini Ham & Cheese Sandwiches Tuna Salad Crackers Voss Flavored Waters \$27.00++ per person

Add a bottle of champagne for \$40.00++ per bottle Upgrade to Mimosa Station for \$18.00++ per person

all menus are served for 45mins in the ready room or suite

PALLAVI LUXURY SPA

PALLAVI LUXURY SPA BRIDAL SPA CELEBRATIONS

Couple's Retreat

Complimentary for Bride & Groom with \$10,000 food & beverage minimum Indulge in a romantic Seawater Restore soak in our oversize Jacuzzi tub. Trace minerals soften skin and improve cellular function as it reduces muscular tension. Next, unwind with side by side 50 minutes Swedish Massages.

Call to schedule within 90 days of your wedding. More details noted on contract.

Bridal Room Celebration | \$100 per guest for 50 minutes

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. We can
serve as many guests as possible for the selected duration.

Wink & A Kiss | \$14 per guest

This retail kit comes with under eye collagen infused gels that reduce puffiness and dark circles, a lip plumping mask leaves lips soft and smooth. Call the spa to pre-order and we will deliver to your preferred location day of.

Bachelorette Spa Parties

Our luxurious spa is the perfect venue for your relaxing getaway with your girls. Enjoy our aromatherapy steam room, experience shower, resort pool and complimentary valet parking. Enjoy a glass of bubbly and discounts for parties of 6 or more. Pricing Varies; contact the spa for more details. We would be thrilled to customize a package for you!



INFORMATION

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.

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 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, this will become your new guarantee and you will be charged for this number. 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.

Outdoor Functions

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

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



INFORMATION

Service Charges

All food and beverage prices are subject to a 24% service charge and 7% sales tax (note: service charge is taxable). 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 of \$500+ per space.

Decorations

You are welcome to decorate our spaces for your special event. All décor must be approved by your catering services manager prior to making any commitments. Extensive set up/tear down time will carry additional fees and be determined on a case by case basis. You are responsible for removal of all décor brought on to the property at the conclusion of your event.

Vendor & Insurance

You are not required to work with any of the vendors on our recommended vendor list. If you do elect to bring in your own vendors, we will require a copy of their liability insurance for our records 30 days prior to your event. Vendors are required to stop at the security office at the loading dock to retrieve a vendor badge prior to entering the hotel. Vendors will be asked to provide their driver's license in place of the badge, they will get their license returned when the badge is returned a the end of deliver or set up. Parking is valet only and not included for vendors.

Wedding Tastings

All Tastings need to be confirmed no later than 14 days out with the guarantee guest count 72 hours prior.

- Tasting will occur 90 days, or less, prior to wedding date.
- Tastings will be scheduled between 1:00pm 4:00pm and for 4 or less guests.
- Tastings are conducted for plated dinners or buffet dinners with a minimum food & beverage spend of \$7,000.
- Our Chef may substitute any item necessary due to seasonality or product quality.
- Tastings are complimentary for weddings with a signed contract, if you would like a tasting prior to signing a contract we can conduct one for \$120.00++ per person. If you decide to book your event with the Wyndham Grand Clearwater Beach we will credit your account the cost of the tasting.

Wedding Cakes

At the Wyndham Grand Clearwater Beach we outsource our wedding cakes to pastry professionals. We work with Artistic Whisk and Chantilly Cakes. The client is responsible for meeting with the pastry chef at either Artistic Whisk or Chantilly Cakes at least 90 days prior to the wedding date. Wedding cakes included with the package are based on the estimated guest count. Basic designs are included in the wedding cake, however, more elaborate designs can be created for an additional cost.





