

2021 BANQUET & CATERING MENUS



WYNDHAM GRAND[®]

Clearwater Beach

CONTINENTAL BREAKFAST

BEACH WALK \$29

Seasonal Sliced Fresh Fruit & Berries
Whole Fresh Fruit
Individual Greek Yogurts
Fresh Pastries, Muffins, & Buttery
Croissants
Breakfast Coffee Cake, Scones
Marmalades, Jams, Butter & Nutella

HEALTHY START CONTINENTAL \$32

Seasonal Sliced Fruits & Berries
Low Fat Yogurt Drinks
Homemade Granola with Low Fat
Milk & Almond Milk
Pecans, Dried Cranberries & Cherries
Fresh Banana, Peanut Butter
Tuscan Kale, Caramelized Onions & Egg
White Frittata
Steel-Cut Irish Oatmeal, Honey,
Golden Raisins & Brown Sugar,
Hard Boiled Eggs, Olive Oil, Salt &
Pepper

BREAKFAST

ENHANCEMENTS \$7 PER PERSON PER ITEM

Egg White Frittata with Spinach,
Mushroom & Tomato
Steel-Cut Irish Oatmeal with
Golden Raisins
Chicken Sausage, Gravy & Egg
Breakfast Sandwich on Toasted Biscuit
French Toast, Sausage Patty,
Fried Egg Sandwich

BREAKFAST

ENHANCEMENTS \$9 PER PERSON PER ITEM

Everything Bagel, Sliced Ham,
Fried Egg, Provolone Cheese
Pork Belly, Scrambled Eggs, Cheddar Cheese,
Onion Jam & Toasted Ciabatta Bread
Individual Quiche with Kale, Chicken Sausage,
Caramelized Onion & Monterey Jack
Individual Grilled Vegetable Quiche with Feta
Cheese

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.

BREAKFAST BUFFET

THE WAVE \$37

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

GET FIT BUFFET \$38

Sliced Seasonal Fresh Fruit & Berries
Individual Low-Fat Greek Yogurt
with Homemade Granola & Berries
Bran Muffins & Zucchini-Carrot Muffins
Mini Multigrain & Whole Wheat Bagels
Fruit Preserve, Honey, Regular & Low-Fat Cream
Cheese
Individual Cereals & Homemade Granola
Steel Cut Irish Oatmeal with Assorted Topping
English Muffin, Egg White & Vegetables

THE COASTAL \$41

Sliced Seasonal Fresh Fruit & Berries

Choice of Three:

- English Muffin, Pork Sausage, Fried Egg & Gravy
- Cage Free Eggs Scrambled, Denver Style
- Sweet Potato & Kale Frittata
- Pork Belly, Ham, and Potato Casserole
- Citrus Pancakes, Maple Syrup
- Belgium Waffle, Lemon Ricotta, Whipped Cream

Choice of Crisp Applewood Smoked Bacon or Grilled Ham

Breakfast Potatoes

ENHANCE YOUR BUFFETS WITH THE FOLLOWING ITEMS:

Bagel Bar \$14 per person

New York Style: Plain, Raisins, & Sesame Seed
Whipped Cream Cheese: Plain, Strawberry,
Onion & Chives
Smoked Salmon, Capers, Egg Whites & Yolks,
Bermuda Onions

Belgium Waffle Station \$8 per person

Citrus Infused Maple Syrup, Fresh Fruit
Compote & Candied Pecans.

Chef Attendant fee of \$75 will apply

Gourmet Omelet Station \$16 per person

Fresh Cracked Cage Free Eggs, Egg Whites,
Cheddar Cheese, Goat Cheese, Pepper Jack
Cheese, Red & Green Peppers, Mushrooms,
Tomatoes, Onions, Spinach, Diced Ham &
Diced Bacon

Roasted Potatoes

*Add Jumbo Shrimp or Jumbo Lump Crab Meat for \$4
per person. Chef Attendant fee of \$125 will apply*

PLATED BREAKFAST

GULF COAST \$36

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

SPINACH & GOAT CHEESE QUICHE \$36

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 \$39

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

All Breakfasts include fresh squeezed Florida orange juice, chilled cranberry juice, & grapefruit juice, coffee, decaf & hot tea.
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A LA CARTE

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,
Bubly Sparkling Water,
Sobe Life Water (Black & Blueberry, Yumberry-
Pomegranate, Strawberry Dragonfruit)

\$6 per Item

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

By the Gallon

\$82 Organic Starbucks® Coffee & Decaf
\$82 Teavana Hot Tea
\$65 Iced Tea or Lemonade
\$65 Fruit Infused Water

SNACKS

\$5 per Item

Assorted Protein Bars includes Gluten Free
Whole Seasonal Fruit
Individual Greek Yogurt
Individual Bags of Chips
Individual Bags of Trail Mix

\$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

Individual Greek Yogurt & Fruit Parfait
Fresh Crudit  Display with Hummus &
Tzatziki
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

Breaks are based on 30 minutes of service. Additional fees will apply for extended service. 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

PICK ME UP SNACKS

THE MOTIVATOR \$17

Fresh Strawberries
Assorted Protein Bars to include Gluten Free
Assorted Individual Greek Yogurts
Assorted Chocolate Truffles
Assorted Energy Drinks

GOURMET FAVORITES \$20

Assorted Mini Cupcakes, Chocolate Truffles,
Fresh Macarons, and 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
Bubly Sparkling Water

HEALTHY SNACKS \$18

Tomato-Mozzarella Skewers
Mini Ham & Cheese Sandwiches
Tuna Salad, Crackers
Voss Flavored Waters

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 \$19

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

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

Apple Tart

Baked Apple, Whipped Cream, Caramel Sauce

Florida Key Lime Pie

Graham Cracker Crumble, Whipped Cream

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 \$36

Wilted Spinach, Sautéed Shiitake 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 GROUPEL \$44

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

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

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

BOXED LUNCH

TURKEY CROISSANT \$35

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

CLASSIC CAPRESE SANDWICH \$33

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

ITALIAN DELI ON PLAIN KAISER \$37

Mortadella, Genoa Salami, Capicola, Ham, Provolone Cheese, Lettuce, Tomato & Pepperoncini

ROAST BEEF ON ASIAGO KAISER ROLL \$36

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

CHICKEN SALAD ON BRIOCHE BUN \$34

Classic Chicken Salad with Grilled Chicken & Hard-Boiled Egg

ASIAN SEARED TUNA \$36

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

BOXED SALAD LUNCH \$35

Your choice of:

Chef's Salad, Greek Salad, Caesar Salad or Asian Salad with Grilled Chicken

- Substitute Salmon \$4
- Substitute Shrimp \$7
- Substitute Tuna \$5
- Substitute Beef \$5

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

LAS RAMBLAS / TAPAS BAR \$58

Gazpacho

Bibb Lettuce, Mandarin Oranges & Shaved Fennel Corn &

Black Bean Salad with 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

FLORIDA KEYS \$57

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

Caribbean Potatoes

Roasted Cauliflower & Chick Pea Curry

Key Lime Pie

Chocolate Crunch Cake with Berries

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

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LUNCH BUFFETS

TUSCANY \$56

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

FLAT BREAD & MORE \$48

Vegetable & Bean Soup
Caesar Salad, Garlic Crouton, Parmesan Cheese
Artisan Greens, Tomatoes, Shredded Carrots, Cucumber, Bell Peppers, Red Onion, Olives
Antipasto Pasta Salad
Margherita Flatbread
Tomato Sauce, Roasted Tomatoes, Basil, Fresh Mozzarella
Roasted Chicken Flatbread
Pesto Chicken, Caramelized Onions, Spinach
Italian Sausage Flatbread
Grilled Vegetables, Olives, Arugula
Tiramisu Bites
Ricotta Cheesecake

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LUNCH BUFFETS

MEXICAN STREET STATION \$53

Spicy Black Bean Soup

Tomato, Avocado & Mango Salad with Bermuda Onions & Cilantro

Cochinita Pibil Pork Street Tacos, Chipotle Rubbed Grouper Street Tacos

Served with Flour Tortilla, Queso Fresco, Lime Crema, Pico de Gallo, Salsa, Sour Cream & Guacamole

Grilled Mexican Street Corn Spanish Rice & Beans

Traditional Flan

Tres Leche Cake

CHEF'S DELI BOARD \$45

Mixed Greens, Tomato, Cucumber Salad, Garlic Croutons, Buttermilk Ranch & Balsamic Vinaigrette Dressing

Sweet Potato Salad, Arugula & Spinach, Dried Cherries & Pecans

Chef Made Prepared Sandwiches (choice of three):

- Roasted Turkey with Butter Lettuce, Vine Ripe Tomatoes, Havarti Cheese, Avocado Aioli
- Roast Beef with Aged Gouda Cheese, Arugula, Burgundy Onion Marmalade & Horseradish Cream
- Poached Chicken Salad, Orange Tarragon
- Asian Seared Tuna, Asian Cole Slaw, Mandarin Orange Sesame Dressing
- Caprese Sandwich with Heirloom Tomatoes, Fresh Mozzarella, Pesto Mayo & Balsamic Drizzle

Georgia Peach Cake

Pecan Pie

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

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LUNCH BUFFETS

BUFFET MENU SUBSTITUTES

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

Soups & Salad Options

Vegetable Soup (GF, Vegan)

Roasted Cauliflower & Baby Kale Salad (GF, Vegan)

Tomatoes, Roasted Peppers, Cucumbers & Bermuda Onion (GF, Vegan)

Entrée Options

Roasted Ground Meatless Soy Protein with Vegetable Medley with Red Beans, Tomatoes, Basil (GF, Vegan)

Penne Pasta with Garlic, Tomato & Grilled Vegetables (Vegetarian)

Roasted Butternut Squash Ravioli, Balsamic Cream Sauce (Vegetarian)

Grilled Vegetables & Butternut Squash Noodle, Tomato & Basil (GF, Vegan)

Moroccan Vegetable Couscous (GF, Vegan)

Panisse, Baby Kale, Roasted Fennel, Chick Peas, Seared Tofu (GF, Vegan)

Rice Noodle, Asparagus, Shiitake, Scallion, Thai Chili Sauce (GF, Vegan)

Sautéed Shaved Brussels Sprouts, Broccoli Stems, Sweet Potatoes, Beets & Fennel (GF, Vegan)

Quinoa, Green Chick Peas, Edamame & Kale (GF, Vegan)

Dessert Options

Cranberry & Roasted Nut Bar

Dark Chocolate Brownies (Vegan)

Vegan Cheesecake

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

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HORS D'OEUVRES

COLD CANAPÉS \$5

Blue Cheese Mousse, Grape, Candied Pecans, Mini Tart Shell

Chorizo & Mozzarella, Sundried Tomato Cream, Tomato Tart

Crostini, Italian Salami, Cream Cheese, Gherkins

Bruschetta with Tomato & Basil Crostini with Guacamole & Queso Fresco

COLD CANAPÉS \$6

Smoked Salmon Tostada, Lime Cilantro Cream

Smoked Duck Prosciutto, Carrot Truffle Butter, Tart Shell

Seared Tuna, Wasabi Cream, Savory Short Bread

Creamy Beetroot & Garlic Mushroom on Cracker

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

Traditional Shrimp Cocktail

PLATTERS

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

Fresh Crudité Display with Hummus \$18

Domestic Cheese & Sliced Baguettes \$22

Low Carb, Gluten Free Options Available
Minimum of 24 pieces of each hors d'oeuvre.

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HORS D'OEUVRES

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

Shrimp Empanadas

Vietnamese Spring Roll

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

Bacon Wrapped Blue Cheese Meatballs

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

Low Carb, Gluten Free Options available

Minimum of 24 pieces of each hors d'oeuvre

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RECEPTION STATIONS

SUSHI STATION \$19

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 \$26

Pork Pot Stickers, Shrimp Pot Sticker, Chicken Pot Stickers
Vegetable Spring Rolls & Crab Rangoon, Sweet Chili Sauce,
Ponzu, & Soy Sauce

SALAD STATION \$13

Choice of Two

Spinach Salad with Candied Pecan, Feta Cheese, Red Onion & Brown Sugar Vinaigrette
Heirloom Tomatoes, Fresh Mozzarella, Basil & Balsamic Vinaigrette
Mixed Greens, Candied Bacon, Heirloom Tomato, Crouton & Buttermilk Ranch Dressing
Crisp Romaine Hearts, Garlic Focaccia, Parmesan Reggiano Shavings & Creamy Parmesan
Dressing

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

LOW COUNTRY BOIL \$30

Redskin Potatoes, Corn on the Cob, Chicken Thigh,
Little Neck Clam, Jumbo Shrimp & Andouille Sausage

CHEF ATTENDED STREETTACO STATION \$28

Cochinita Pibil, Seared Snapper
Lime Crema, Queso Fresco, Fresh Salsa, Guacamole &
Sour Cream, Flour Tortilla & Corn Hard Shells

POT PIE STATION \$24

Choice of Two:

Chicken, Turkey, Old Fashioned Beef, Shrimp,
Vegetable, Picadillo, Italian

SEAFOOD STATION \$31

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

PASTA STATION \$21

Choice of Two: Bolognese, Alfredo, Marinara, or Vodka Sauce

Choice of Two: Penne, Gnocchi, Macaroni, or Cavatappi

*Pasta station can be chef attended and made to order with added
Ingredients and an additional cost of \$5 per person*

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RECEPTION STATIONS

TASTE OF SPAIN STATION \$31

Seafood Paella & Albondigas with Spanish Olives

Vegetarian Paella option available

SLIDER STATION \$28

Choice of two sliders:

Braised Short Rib, BBQ Pulled Pork, Beef Burger, Crab Cake or Grilled Chicken

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

Choice of three: Chimichurri Mayo, Bacon Jam, Ketchup, Mustard or BBQ Sauce

CHEF ATTENDED GYRO STATION \$26

Rotisserie Gyro

Sliced Tomatoes, Cucumbers & Onions

Tzatziki Sauce & Fresh Baked Pita

SMALL PLATES STATION \$19 PER ITEM

Enhance any reception station with a small plate station

Each small plate requires a server attendant at \$50 each

Crispy Pork Belly, White Cheddar Mac & Cheese

Seared Sea Scallop, Corn Puree, Candied Bacon

Roasted Chicken, Spanish Chorizo, Saffron Rice

Blackened Shrimp, Grits, Tomatillo Salsa

Grilled Lamb Chop, Roasted Pepper Couscous with Turmeric

Flat Iron Steak, Green Peppercorn Cream Sauce, Sautéed Gnocchi

Braised Short Rib, Mushroom, Garlic Mashed Potato

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RECEPTION STATIONS SAMPLES

WORLD BAZAR \$81

Domestic & Imported Cheeses & Salami

Hummus, Raita, Tapenade

Croutons, Naan

Dolmades, 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

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

ASIAN FUSION \$83

Spring Roll, Crispy Asian Wings

Sweet & Spicy Pork Ribs, Fried Shishito Peppers

Shrimp Tempura, Sweet Chili Sauce

Assorted Sushi Roll

Dim Sum Bar

Pork Pot Stickers, Shrimp Pot Stickers

Chicken Pot Stickers & Crab Rangoon

Sweet & Sour Sauce, Ponzu & Soy Sauce

Lobster Fried Rice

Grilled Flank Steak, Yakiniku Sauce

Chinese Long Bean

Fortune Cookies, Asian Fruit Salad

Chef Attendant fee of \$125 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. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

CARVING STATIONS

BEEF TENDERLOIN \$34

Peppercorn Crusted Beef Tenderloin, Mashed Yukon Gold Potatoes, & Grilled Asparagus, Sauce Béarnaise, Dinner Rolls

PRIME RIB \$32

Herb & Garlic Roasted Garlic Prime Rib, Roasted Potatoes, Glazed Heirloom Carrots Cabernet Jus, Dinner Rolls

SPIRAL HAM \$23

Candied Nueske's Spiral Cut Ham Sweet Potato Gratin, Pineapple Bourbon Sauce Hawaiian Rolls

BBQ BEEF BRISKET \$24

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 \$26

Whole Roasted Red Snapper, Chermoula Sauce, Baked Onion, Potatoes, Bell Peppers & Tomatoes

Reception carving 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.

Chef attendant fee \$125 per station. Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax.

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PLATED DINNER

STARTERS

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

DESSERTS

Chocolate Cake

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

Floridian

Key Lime Pie 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 Goey Filling with a Hint of Bourbon

All dinners include choice of 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 \$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 \$74

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 \$70

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

WILD MUSHROOM RAVIOLI \$70

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

CURRY COCONUT QUINOA \$68

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

All dinners include choice of 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.

DUO PLATED DINNER

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

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

All dinners include choice of 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..

DINNER BUFFETS

THE GRAND \$95

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

~~~~

Grilled Asparagus Salad  
with Goat Cheese & Candied Pecan Truffle  
Vinaigrette

~~~~

Beef Tenderloin Medallions
Bourbon Peppercorn Sauce

~~~~

Grilled Chicken Breast Lemon  
Thyme Beurre Blanc

~~~~

Seared Red Snapper Tarragon
Lobster Cream

~~~~

Roasted Garlic Mashed Potatoes  
Grilled Vegetable Medley

~~~~

Raspberry Almond Biscotti Cheesecake
Opera Cake

CLEARWATER SHORES \$98

Conch Chowder

~~~~

Seared Ahi Tuna, Shaved Fennel  
& Roasted Pepper

~~~~

Baby Leaf Lettuce & Herb Mix,
Heirloom Tomatoes & Hard Boiled Eggs

~~~~

Tomato Cucumber Salad, Bermuda Onion

~~~~

Gulf Coast Seafood Boil with Shrimp, Littleneck,
Andouille, Corn on the
Cobb, Potatoes

~~~~

Blackened Mahi Taco, Mango Salsa, Avocado  
Sauce

~~~~

Grilled & Sliced New York Strip Steak
Port Wine Sauce

~~~~

Roasted Asparagus & Baby Carrot  
Red Bliss Potatoes

~~~~

Mini Key Lime Pie
Banana Cake

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

THE CHOP HOUSE CLASSIC

(3) ENTRÉES \$115

(4) ENTRÉES \$130

Classic Shrimp & Crab Cocktail

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Fried Oyster, Creole Remoulade

~~~

Beefsteak Tomato Salad, Grilled Red Onion

~~~

Baby Romaine Lettuce, Blue Cheese,  
Tomato & Candied Peppercorn Bacon

~~~

Grilled Ribeye Steak

Rack of Lamb

Peach & Pork Loin Medallion

Grilled Salmon

Sautéed Grouper

Grilled Lobster Tail (add \$18 per person)

~~~

Your selection of sauce:

Béarnaise, Green Peppercorn, Lemon Beurre Blanc

~~~

Cheddar Scalloped Potatoes

Sautéed Spinach & Mushrooms

Onion Rings

~~~

Mini Cheesecake

Individual Cream Brûlée

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..

# 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 | Nobile Icon | CA | 50

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 | Jordan | Russian River, CA | 80

Chardonnay | Rombauer Vineyards | Napa Valley, CA | 84

# RED WINE

## SMOOTH & FRUIT FORWARD

Pinot Noir | Meiomi | CA | 40

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

Pinot Noir | Murphy-Goode | CA | 48

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

Malbec | Susana Balbo | Alto Agrelo, Argentina | 49

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

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

## VELVETY & FULL BODIED

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

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

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

# BEVERAGES

## CALL BAR

Skyy Vodka  
Bombay Gin  
Cruzan Rum  
Jim Beam  
Dewar's White Label  
Sauza Tequila  
E&J Brandy  
Budweiser, Miller Lite, Bud Light  
Michelob Ultra  
Heineken, Corona, Corona Light  
Rose, Pinot Grigio, Chardonnay,  
Pinot Noir & Cabernet Sauvignon

## PREMIUM BAR

Tito's Vodka  
Tanqueray Gin  
Bounty Rum  
Captain Morgan  
Bulliet Bourbon  
Dewar's 12 Year  
Cuervo 1800 Tequila  
Hennessy VS  
Budweiser, Miller Lite, Bud Light  
Michelob Ultra  
Heineken, Corona, Corona Light  
Rose, Pinot Grigio, Chardonnay,  
Pinot Noir & Cabernet Sauvignon

## ULTRA PREMIUM

Ultra Premium  
Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi Superior Rum  
Appleton Reserve Rum  
Maker's Mark Bourbon  
Glenmorangie  
Crown Royal Whiskey  
Patron Reposado  
Courvoisier VSOP  
Budweiser, Miller Lite, Bud Light  
Michelob Ultra, Heineken,  
Corona, Corona Light  
Rose, Pinot Grigio, Chardonnay,  
Pinot Noir & Cabernet Sauvignon

## HOSTED BAR PACKAGES

### Non-Alcoholic Bar

One Hour \$9 | Each Additional Hour \$4

### Beer, Wine & Soda Bar

One Hour \$20 | Each Additional Hour \$7

### Call Bar

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

### 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*

## BARTENDER FEE

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

# BEVERAGES & SPECIALTY BARS

## HOSTED BAR

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

## LOCAL MICRO BREW STATION \$8

Pick Three: Tampa Bay Brewing Reef Donkey APA, 3 Daughters Beach Blonde, Green Beach Sunshine City IPA, Founders All Day IPA, Big Top Brewing Hawaiian Lion Coconut Porter, Funky Buddha, Floridian Hefeweizen

## 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 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 on to hotel property. Wyndham Grand Clearwater Beach prohibits the removal of food and beverage 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 2:00am.

## **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. 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.

## **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.

# TERMS & CONDITIONS

## **Plated Events**

All plated events with multiple entrée selections must have a place card indicating the entrée selection for each individual. Choice of entrée night of event is only available for groups of (50) guests or less and consist of up to three (3) entrees. Choice of entrée night of event must have the same first course and dessert course for all 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
- Lightening

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.

## **Additional Charges**

All food and beverage prices are subject to a 24% service charge and 7% sales tax. The service charge is not a gratuity or tip and subject to applicable taxes. A portion of this charge (currently 14% of food and beverage sales) will be distributed directly to food and beverage staff as additional compensation for their services, while the remainder will be applied to costs and/or expenses other than employee wages. 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 & 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.