



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 event 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 love, 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.

WYNDHAM GRAND CLEARWATER BEACH

MEET OUR CHEF



Chef Claude Rodier

Executive Chef

A 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.



WYNDHAM GRAND CLEARWATER BEACH CEREMONY

\$2,000++ Ceremony Fee

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

Palm Lawn at the Pool Includes:

*Rehearsal Day Prior to Wedding | Bridal Ready Room

Hedge Walls | White Garden Chairs | Set Up & Tear Down

Palm Lawn seats up to 170 guests.

Pelican Terrace & Ballroom Includes: *Rehearsal Day Prior to Wedding | Bridal Ready Room Staging | Banquet Chairs | Set Up & Tear Down

Beach ceremonies are available based on seasonality, weather backup location provided. There will be an additional \$700 charge for beach ceremonies over 100 people.

A day-of wedding planner is encouraged to ensure no detail is missed.



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 guestbook, place cards, 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 500 guests

North Lawn at the Pool

up to 100 guests weather back up location provided Pelican Terrace & Ballroom up to 100 guests

Palm Lawn at the Pool

up to 100 guests weather back up location provided

WYNDHAM GRAND CLEARWATER BEACH 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

\$168.00++ 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

\$182.00++ per person

Wedding Packages include: (4) Hour Premium Bar and Champagne Toast

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

Spanakopita Chicken Empanada Vietnamese Spring Rolls Bruschetta with Tomato, Basil & Balsamic Drizzle Parmesan Breaded Artichoke, Garlic Aioli

Chicken Pot Stickers, Soy Scallion Dipping Sauce Blue Cheese Tart with Grape and Candied Walnut Vegetable Samosas with Mint-Cilantro Dipping Sauce Strawberry Basil Bruschetta with Mascarpone, Balsamic Drizzle

Choose (4) above included in package or add additional butler passed hot or cold hors d'oeuvres at \$5.00++ to \$7.00++ per piece per person

Additional Hors d'oeuvre Options

Upgraded hors d'oeuvres:
Beef Wellington \$5.00++ per person
Mini BBQ Kobe Meatloaf \$5.00++ person
Grilled Shrimp and Avocado in Tart Shell \$5.00++ person
Shrimp Tempura & Sweet Chili Sauce \$5.00++ per person
Grilled lamb chop with tzatziki sauce \$8.00++ 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 "Kalera" Lettuce Blend, Baby Heirloom Tomatoes, Gorgonzola, Candied Walnut, Raspberry Vinaigrette Yellow Beet Salad, Balsamic Mascarpone Cream, Curly Endive, White Balsamic Vinaigrette Traditional Hearts of Romaine, Caesar Salad, Garlic Crouton, Shaved Regiano

> Roasted Tomato Bisque with Basil Crab & Corn Chowder

Upgraded Plated Soup & Salad Options

Grilled Shrimp Salad, Avocado, Lettuce and Tarragon Mustard Mayonnaise \$8.00++ per person

Scallops and Grilled Asparagus, Baby Heirloom and Radishes, Lemon Aioli Sauce \$12.00++ per person

Plated Entrée Options

Herbed Marinated Airline Breast of Chicken Fingerling Potatoes, Cauliflower Puree, Peas, Basil Jus

Pan Seared Salmon Filet
Leek and Lentil Gratin, Roasted Fennel, Shallot and Lemon
Butter Sauce

Seared Beef Tenderloin
Potato Gratin, Baby Zucchini and Carrot,
Cippolini Onion, Port Wine Sauce

Pork Medallion & Pork Belly Cannellini Bean Puree, Brussel Sprout, Rosemary Jus

Chilean Sea Bass Potato Mousseline, Mini Shitake, Roasted Carrot, Vegetable Jus

Wild Mushroom Ravioli
Wilted Spinach, Baby Vegetables,
Shitake and Parmesan Cream Sauce

Upgraded Plated Entrée Options

Tenderloin & Chicken
Beef Tenderloin and Marinated Chicken, Potato Gratin, Broccolini,
Baby Carrot, Port Wine Sauce

Tenderloin & Shrimp
Beef Tenderloin and Garlic Shrimp, Mac and Cheese Gratin,
Seasonal Vegetables, Pink Peppercorn Sauce

Salmon & Chicken
Salmon Filet and Chicken Breast, Risotto Croquette,
Asparagus and Carrot, Lemon Beurre Blanc

Shrimp & Chicken

Chicken Breast and Garlic Shrimp, Mousseline of Potato,
Haricot Vert, Baby Carrot, Caramelized Cippolini Onion,
Mustard Cream Sauce

An additional \$18.00++ per person will be added to the package price for Duo Entrée Selections

Additional Vegetarian Options Available Upon Request

Buffet Salad & Soup Station Options

Heirloom Tomato, Burrata, Frisee Lettuce, Extra Virgin Olive Oil and Balsamic Glaze
"Kalera" Lettuce Blend, Baby Heirloom Tomatoes, Gorgonzola, Candied Walnut, Raspberry Vinaigrette
Yellow Beet Salad, Balsamic Mascarpone Cream, Curly Endive, White Balsamic Vinaigrette
Romaine Lettuce, Cucumber, Feta Cheese, Heirloom Tomatoes, Kalamata Olives, Cream Aegean Dressing
Roasted Tomato Bisque with Basil
Crab & Corn Chowder

Choose (3) above included in package

Buffet Entrée Options

Orange Rosemary Roasted Chicken, Caramelized Cippolini Grilled Flat Iron Steak, Green Peppercorn Cream Sauce Seared Salmon, Lemon Garlic Sauce, Wilted Spinach Seared Red Snapper, Coconut Curry, Peas and Carrots Chilean Sea Bas, Stewed Tomatoes, Kalamata Olives, Capers

Choose (3) above included in package

Upgraded Buffet Entrée Option

Beef Tenderloin Medallions, Bourbon and Raisin Peppercorn Sauce \$8.00++ per person Additional Vegetarian Options Available Upon Request

Buffet Starch & Vegetable Options

Roasted Fingerling Potatoes, Garlic & Fresh Herbs
Classic Yukon Whipped Potatoes
Basmati Rice
Fresh Macaroni and Cheese, Tomato Garlic Crust
Sauteed Haricot Vert with Shitake and Roasted Shallots
Green Asparagus, Cilantro Butter
Roasted Fresh Seasonal Vegetable Medley
Roasted Heriloom Carrots and Brussels Sprouts
Roasted Seasonal Fresh Vegetables

Additional Vegetarian Options Available Upon Request

Additional Dessert Station Options

Mini Cheesecakes, Raspberry & White Chocolate Bites, Assorted Macaroons, Mini Key Lime Tarts & Mini Pecan Tarts \$19.00++ per person

Mini Cupcakes, Opera Cake Bites, Assorted Mini Verrine, Tiramisu Bite, Mini Berry Fruit Cup with Pound Cake and Whipped Cream, Mini Bombolini \$23.00++ 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
Bounty Rum
Captain Morgan

Bulliet Bourbon

Dewar's

Altos Tequila

Hennessy VS

Included in Wedding Packages
Add additional hour for \$10.00++ per person

Ultra Premium Bar

Ketel One Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Appleton Reserve Rum
Maker's Mark Bourbon
Dewars 12 Year
Crown Royal Whiskey
Corralejo 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, Bud Light, Michelob Ultra, Heineken, Corona, Corona Light, Assorted Hard Seltzers

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

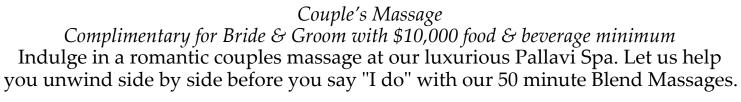
Tomato Mozzarella Skewers Mini Ham & Cheese Sandwiches Tuna Salad Crackers Voss Flavored Waters \$27.00++ per person

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

BRIDAL SPA CELEBRATIONS



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

Bridal Room Celebration | \$150 per technician 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 up to 5 guests for the Chair Massage and 5 - 8 guests for the Facial Lift.

Bachelorette Spa Parties

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



PALLAVI

LUXURY SPA



WYNDHAM GRAND CLEARWATER BEACH

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.



WYNDHAM GRAND CLEARWATER BEACH

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.

- Tastings are scheduled based on hotel availability.
- Tastings will be scheduled between 1:00pm 4:00pm for the couple plus 2 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.





