



WYNDHAM GRAND

Jupiter At Harbourside Place

EVENTS MENUS



BREAKFAST

BREAKFAST BUFFET

\$180 fee for groups under 20 guests.

**ALL BREAKFASTS INCLUDE: FRESH SQUEEZED FLORIDA ORANGE JUICE,
STARBUCKS® COFFEE AND TEAVANA TEAS**

JUPITER CONTINENTAL \$30

Sliced Seasonal Fruit, Assorted Mini Danishes and Mini Muffins
Yogurt Parfaits with Vanilla Yogurt and Granola
New York Style Plain Bagels, Whipped Cream Cheese and Individual Butter
Cold Cereals and Milk

HEALTHY START \$32

Sliced Seasonal Fruits and Berries, Freshly Baked Banana Bread
Toaster Station: Wheat, Rye and White Bread, Individual Butter, Assorted Jams and Jelly
Steel-Cut Oatmeal, Honey Jars, Golden Raisins
Yogurt Parfaits, Granola, Diced Fruit
Vegetarian Frittata with Tomatoes, Onions, Peppers, Spinach, Cheese

THE FLORIDIAN \$38

Sliced Seasonal Fresh Fruit and Berries, Assorted Mini Danishes and Mini Muffins
Toaster Station: Wheat, Rye and White Bread, Individual Butter, Assorted Jams and Jelly
Fresh Cracked Scrambled Eggs, Crispy Applewood-Smoked Bacon, Country Style Sausage Links
Breakfast Potatoes with Caramelized Peppers and Onions

THE KEY WEST \$40

Cubed Seasonal Fruit Bar, Yogurt Parfaits with Mixed Berries and Granola
Fresh Baked Plain and Chocolate Croissants
Fresh Cracked Scrambled Eggs, Crispy Applewood-Smoked Bacon, Chicken Apple Sausage
Thick Cut Brioche French Toast with Candied Pecans, Orange Zest, Vermont Maple Syrup
Breakfast Potatoes with Caramelized Peppers and Onions



Prices are based on 60 minutes of service. An additional \$4 per person will be charged for each additional 30 minutes of service.
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BREAKFAST ENHANCEMENTS

\$4 (PER PERSON PER ITEM)

Fresh Squeezed Ruby Red Grapefruit Juice
Toaster Station: Wheat, Rye and White Bread, Individual Butter, Assorted Jams and Jelly
Farm Fresh Hard-Boiled Eggs

\$5 (PER PERSON PER ITEM)

Fresh Baked Plain and Chocolate Croissants
Breakfast Potatoes with Caramelized Peppers and Onions
Fresh Cracked Scrambled Eggs
Steel-Cut Oatmeal, Honey Jars, Golden Raisins
Breakfast Sausage

\$7 (PER PERSON PER ITEM)

Yogurt Parfaits with Mixed Berries and Granola
Breakfast Burritos: Smoked Bacon, Pepper Jack Cheese, Salsa, Sour Cream
Croissant Sandwich with Ham, Egg, Cheddar Cheese
Country Style Ham Steak, Pineapple Glaze
Crispy Applewood-Smoked Bacon
Chicken Apple Sausage
Scrambled Egg Florentine
Huevos Rancheros
Corned Beef Hash
Traditional Eggs Benedict
Vegetable Quiche with Tomatoes, Onions, Peppers, Spinach, Cheese

◆ **GOURMET OMELET STATION \$12**

Sausage, Bacon, Ham, Mixed Peppers, Onions, Mushrooms, Pickled Jalapeños, Cheddar, Pepper Jack, Mozzarella, Feta Cheese, Farm Fresh Whipped Eggs, Egg Whites, Egg Beaters

◆ **WAFFLES OR PANCAKES STATION \$12**

Made to Order and served with Strawberry Compote, Mixed Berries, Whipped Cream, Candied Pecans, Maple Syrup

▲ **BREAKFAST STRUDEL \$8**

Scrambled Eggs with Bacon, Caramelized Onions, Baby Spinach, Cheddar Cheese
Enclosed in Puff Pastry and Carved to Order

▲ **BREAKFAST TACO BAR \$12**

Flour Tortillas, Scrambled Eggs, Ground Chorizo, Sour Cream, House Salsa, Cheddar Cheese

All Items marked with a ◆ requires a Chef Attendant, All Items Marked with a ▲ requires a Server Attendant at \$150.

PLATED BREAKFAST

\$180 fee for groups under 20 guests

ALL PLATED BREAKFASTS INCLUDE: ONE STARTER, ONE ENTRÉE, WARM FLAKEY CROISSANTS, FRESH SQUEEZED FLORIDA ORANGE JUICE, STARBUCKS® COFFEE AND TEAVANA TEAS

CHOOSE ONE STARTER

Seasonal Fruit Salad
Yogurt Parfaits with Mixed Berries and Granola
Oatmeal Brûlée

CHOOSE ONE ENTRÉE

Grand Marnier and Vanilla-Laced French Toast, Candied Pecans, Vermont Maple Syrup, Pork Sausage \$22

Scrambled Eggs, Applewood-Smoked Bacon, Roasted Overnight Tomatoes, Breakfast Potatoes with Caramelized Onions, Peppers and Herbs \$23

Vegetable Frittata, Chicken Apple Sausage, Crispy Yukon Gold Potatoes \$26

Egg Purses Filled with Scrambled Eggs, Bacon, Caramelized Onions and Goat Cheese, Grilled Asparagus, Roasted Overnight Tomatoes, Sweet Potato Hash \$28



REFRESHMENTS & SNACKS

ORDER BY THE GALLON

Starbucks Coffee \$79

Assorted Teavana Teas \$72

Lemonade or Fruit Punch \$38

Hot Chocolate \$43

PER ITEM UPON CONSUMPTION \$5

Assorted Kind Bars®, Bags of Pretzels, Kettle Potato Chips, Terra Chips®, White Cheddar Popcorn, Kit Kats®, Snickers®, Peanut and Plain M&M's®, Reese Peanut Butter Cups®, Oreo Cookies®

Seasonal Assorted Whole Fruit

Assorted Soft Drinks

Bottled Waters

Assorted Bottled Juices

PER ITEM UPON CONSUMPTION \$6

Fiji Water®, Vitamin Water®, Perrier Water®, Red Bull®

PER POUND \$36

Salted Mixed Nuts

Honey Roasted Peanuts

Asian Blended Nuts with Wasabi Peas

BY THE DOZEN \$49

New York Style Plain Bagels with Whipped Cream Cheese and Individual Butter

Assorted Mini Danishes (24 pieces)

Fresh Baked Jumbo Muffins

Fresh Baked Regular and Chocolate Croissants

Fresh Baked Assorted Cookies

Double Fudge Brownies

Salted Soft Mini Pretzels with Yellow Mustard (60 pieces)

Assorted Mini Cupcakes



REFRESHING BREAKS

\$180 fee for groups under 20 guests

▲ RE-ENERGIZE \$16

Made to Order Smoothie Shots
Green Monster: Pineapples, Spinach, Bananas, Apple Juice
Strawberry Banana: Strawberries, Bananas, Yogurt
Assorted Kind Bars
Red Bull®

MEDITERRANEAN BREAK \$16

Hummus, Pita Chips, Curried Cauliflower,
Marinated Olives, Assorted Baby Vegetables

SUPER-FOOD BAR \$16

CANDIED APPLE ACAI BOWL: Candied Apples, Peanut Butter, Berries, Chopped Peanuts,
Honey

HAWAIIAN ACAI BOWL: Pineapples, Strawberries, Cantaloupe, Granola, Shaved Coconut

GAME TIME \$16

Warm Tortilla Chips, House Salsa
Warm Mini Pretzels, Cheddar Cheese Sauce
All Beef Mini Hot Dogs in a Puff Pastry, Yellow Mustard

▲ SUNDAE BAR \$16

Vanilla Ice Cream, Crumbled Oreos, Cherries, Chocolate Sauce, Caramel Sauce, Pecans, Whipped Cream

COOKIE BAR \$16

House-Baked Chocolate Chip, Macadamia Nut, Oatmeal Raisin, Peanut Butter Cookies and Milk

LOCAL COFFEE EXPERIENCE \$16

Locally Roasted Coffee Beans and Nitro Cold Brew
Local Fresh Baked Donuts
Served with Crème Anglaise

▲ JUICE AND GRAIN BAR \$16

Duo of Fresh House-Blended Juices
Super Greens: Kale, Apple, Carrot
Citrus Punch: Beets, Oranges, Blueberries
Served with Almond Vanilla Granola Bars, Power Bars, Dried Fruits

All Items marked with a ♦ symbol requires a chef attendant at a charge of \$150

All Items marked with a ▲ symbol requires a server attendant at a charge of \$150

Prices are based on 30 minutes of service. An additional \$4 per person will be charged for each additional 30 minutes of service.
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LUNCH

PLATED LUNCH

\$180 fee for groups under 20 guests

**ALL PLATED LUNCHES INCLUDE: ONE STARTER, ONE ENTRÉE, ONE DESSERT
WARM ROLLS, ICED TEA, STARBUCKS® COFFEE AND TEAVANA TEAS**

CHOOSE ONE STARTER

FROM THE GARDEN

WYNDHAM GRAND SIGNATURE SALAD

English Cucumbers, Heirloom Cherry Tomatoes, Dried Cranberries, Crumbled Feta Cheese, Candied Pecans, Orange Blossom Vinaigrette

CLASSIC CAESAR

Romaine Hearts, Shaved Parmesan, Garlic Croutons, Caesar Dressing

MIXED BABY GREENS

Plum Tomatoes, Strawberries, Crumbled Goat Cheese, Pickled Red Onions, Candied Pecans, Champagne Herb Vinaigrette

SOUPS

ROASTED TOMATO SOUP

Fire Roasted Tomato, Garlic Crostini

BUTTERNUT SQUASH SOUP

Coconut Cream Base



LUNCH ENTRÉE OPTIONS

CHOOSE ONE ENTRÉE

FREE RANGE 8 OZ. CHICKEN BREAST \$40

Lemon Scented Fingerling Potatoes, Truffle Broccolini, Roasted Baby Carrots
Mushroom Marsala Sauce

PANKO-CRUSTED 8 OZ. CHICKEN BREAST \$40

Garlic Whipped Potatoes, Sweet and Sour Brussel Sprouts
Soy Cream Reduction

CHIMICHURRI MARINATED SKIRT STEAK \$45

Boniato Mashed Potatoes, Broccolini, Blistered Cherry Tomatoes

SEARED SALMON \$42

Kale and Roasted Carrot Quinoa, Overnight Tomatoes
Champagne Beurre Blanc

SEARED MAHI \$40

Black Bean Rice, Grilled Asparagus
Sofrito Emulsion



CHILLED LUNCH ENTRÉE OPTIONS

\$180 fee for groups under 20 guests

OPTION OF A SOUP FROM THE STARTER SECTION OR A FRUIT MARTINI AND ONE DESSERT, WARM ROLLS, ICED TEA, STARBUCKS® COFFEE AND TEAVANA TEAS

CHOOSE ONE, ENTRÉES ARE \$38 PER PERSON

ANTIPASTO VEGETABLE WRAP

Roasted Eggplant, Zucchini, Squash, Artichokes, Red Onions and Pesto in a Flour Tortilla
Seasonal Fruit Skewer, Mango Coleslaw

TURKEY CROISSANT

Roasted Turkey with Butter Lettuce, Vine Ripe Tomatoes, Swiss Cheese, Cranberry Mayo
Seasonal Fruit Skewer, Mango Coleslaw

ROAST BEEF CIABATTA

Garlic and Rosemary Top Round with Provolone Cheese, Burgundy Onion Marmalade,
Whole-Grain Mustard Mayo
Seasonal Fruit Skewer, Mango Coleslaw

CHICKEN CAESAR SALAD

Romaine Hearts, Shaved Parmesan, Garlic Croutons
Caesar Dressing

MANDARIN CHICKEN SALAD

Mixed Greens, Scallions, Cherry Tomatoes, Mandarin Oranges, Crispy Wontons
Ginger-Soy Vinaigrette

TUNA NICOISE SALAD

Seared Tuna Niçoise, Mixed Greens, Black Olives, Haricot Verts,
Hard Boiled Eggs, Cherry Tomatoes, Dijon Vinaigrette
Sliced Red Skin Potatoes

LUNCH DESSERT OPTIONS

CHOOSE ONE DESSERT

PEANUT BUTTER STACK

Peanut Butter Mousse, White Chocolate Mousse, Dark Chocolate Fudge

CHOCOLATE LAYERED CAKE

Double Chocolate Mousse, Dark Cake Layers

KEY LIME PIE

Graham Cracker Crust, Raspberry Shimmer, Mango Caviar

NEW YORK CHEESECAKE

Graham Cracker Crust, Raspberry Shimmer



GOURMET BOX LUNCH

*\$180 fee for groups under 20 guests
Maximum of 2 total entrée choices per event*

ALL BOX LUNCHES ARE \$33 PER PERSON AND INCLUDE: CHOCOLATE CHIP COOKIE, SEASONAL APPLE, ASSORTED KETTLE CHIPS, CHOICE OF SOFT DRINK OR BOTTLED WATER

TURKEY CROISSANT

Roasted Turkey with Butter Lettuce, Vine Ripe Tomatoes, Swiss Cheese, Cranberry Mayo

ROAST BEEF HOAGIE

Garlic and Rosemary Top Round with Provolone Cheese, Burgundy Onion Marmalade, Whole-Grain Mustard Mayo

CHICKEN CROISSANT SANDWICH

Grilled Chicken Salad with Dried Cranberries, Green Apples, Walnuts, Yogurt Dressing

ANTIPASTO VEGETABLE WRAP

Roasted Eggplant, Zucchini, Squash, Artichokes, Red Onions, Pesto in a Flour Tortilla



LUNCH BUFFET

\$180 fee for groups under 20 guests

ALL BUFFETS INCLUDE: FRESHLY BREWED ICED TEA, STARBUCKS® COFFEE AND TEAVANA TEA

HARBOURSIDE DELI BUFFET \$40

Roasted Tomato Soup
Baby Mixed Greens, Cherry Tomatoes, Red Onions, Crumbled Blue Cheese
Ranch Dressing, Balsamic Vinaigrette
Smoked Turkey, Roast Beef, Honey Baked Ham
Selection of Artisan Breads and Rolls
Dijon Mustard, Roasted Garlic Aioli, Horseradish Sour Cream
Provolone, Cheddar, Swiss Cheese
Lettuce, Tomatoes, Pickles
Fresh Baked Cookies and Brownies

SOUTHWESTERN FARE \$44

Spring Mix, Plum Tomatoes, Shaved Red Onions, Pickled Jalapeños, Crispy Tortilla Strips
Ranch Dressing, Cilantro-Lime Vinaigrette
Watermelon Salad with Balsamic Reduction, Crumbled Feta Cheese, Baby Arugula
Beer Braised Beef and Chicken Fajitas, Warm Flour Tortillas
Mexican Fiesta Rice, Sautéed Cilantro Vegetables
Sour Cream, House-Made Tomato Salsa, Shredded Cheddar Cheese
Cheesecake Burrito and Warm Churros with Cinnamon Sugar

BACKYARD GRILL \$42

Tossed Baby Mixed Greens, Assorted Accoutrements
Blue Cheese Dressing, Roasted Tomato Vinaigrette
All-Natural Beef Burgers, BBQ Boneless Chicken Thighs
Brioche Rolls and Hoagie Buns
Roasted Garlic Aioli, Ketchup
Assorted Sliced Cheeses
Lettuce and Tomato Garnish Tray
Herb Crumb Crusted Mac and Cheese, Corn on the Cobb
Assorted Mini Cupcakes, Carrot Cake

Prices are based on 60 minutes of service. An additional \$4 per person will be charged for each additional 30 minutes of service.
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LUNCH BUFFET

\$180 fee for groups under 20 guests

ALL BUFFETS INCLUDE: FRESHLY BREWED ICED TEA, STARBUCKS® COFFEE AND TEAVANA TEA

CARIBBEAN \$48

Heirloom Cherry Tomatoes, Avocados, Pickled Red Onions, Cilantro-Lime Vinaigrette
Iceberg Wedge, Feta Cheese, Dried Cranberries, Candied Spiced Pecans
Passion Fruit Vinaigrette, Cajun Ranch Dressing
Jamaican Jerk Chicken, Seared Mahi with Pineapple Salsa
Pressed Cuban Sandwiches
Pigeon Pea Rice, Caribbean Vegetables, Sweet Plantains
Arroz Con Leche, Tropical Fruit Salad with Coconut Shavings

MEDITERRANEAN \$48

Caprese Salad, Tomato, Buffalo Mozzarella, Balsamic Reduction
Greek Salad, Romaine Hearts, Kalamata Olives, Red Onions, Cucumbers, Tomatoes, Feta Cheese
Greek Dijon-Herb Dressing
Chicken Piccata, Chicken Breast, Lemon-Caper Butter Sauce
Shrimp and Scallop Fra Diavolo, Fresh Spicy Tomato Sauce, Angel Hair Aglio Olio
Roasted Tomatoes, Zucchini, Butternut Squash, Eggplant and Leeks Medley
Mini Cannoli, Assorted Mini Cheesecakes



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LUNCH BUFFET ENHANCEMENTS

ENHANCEMENTS \$5 (PER PERSON PER ITEM)

Vegetarian Minestrone Soup with Kale
Chilled Grilled Asparagus Salad with Blue Cheese Crumbles, Balsamic Reduction
Roasted Corn and Pepper Salad with Queso Blanco, Cajun Vinaigrette
Antipasto Salad with Red Wine Vinaigrette
German Potato Salad with Grain Mustard Vinaigrette
Pasta Salad with Feta Cheese, Sundried Tomatoes
Warm Assorted Rolls, Whipped Butter

ENHANCEMENTS \$7 (PER PERSON PER ITEM)

Cream of Mushroom Soup
Butternut Squash Soup
Thai Beef Salad, Mint and Cilantro Leaves, Chili Lime Vinaigrette
Chicken Quesadillas with Caramelized Peppers and Onions, Pepper Jack Cheese
Penne Pasta with Shrimp, Mixed Peppers, Mushrooms, Truffle Cream Sauce
BBQ Grilled Chicken Breast
Seared Citrus Florida Mahi-Mahi
Baked Potato Bar with Texas Style Chili, Cheese Sauce, Sour Cream, Cheddar Cheese
Patatas Bravas, Spanish Style Fried Potatoes, Spicy Tomato Sauce, Garlic Mayo
New York Style Assorted Cheesecakes

ENHANCEMENTS \$14 (PER PERSON PER ITEM)

▲ Guacamole Action Station: Pico De Gallo, Chili Con Queso, Warm Blue Corn Tortilla Chips
◆ Creamy Risotto with Yellow Squash, Asparagus, Roasted Tomatoes, Baby Spinach

All Items marked with a ◆ symbol requires a chef attendant at a charge of \$150

All Items marked with a ▲ symbol requires a server attendant at a charge of \$150

RECEPTION

CANAPÉS

COLD \$7 PER PIECE

Minimum of 50 pieces of each item

Mini Buffalo Chicken Salad Tacos, Blue Cheese Sauce, Pico de Gallo

Brie Cheese and Apricot Jam on Toasted Rye Bread

Beef Tenderloin with Blue Cheese, Balsamic Cremini Mushrooms

Crispy Rice Cakes with Spicy Tuna

Classic Tomato Bruschetta

Spanish Style Tomato Bread with Serrano Ham

Seared Beef Tenderloin with Caramelized Onions, Horseradish Sour Cream, Fried

Parsley Mango-Chili Shrimp Shooters

Antipasto Skewers with Mozzarella, Artichoke, Tomato

HOT \$7 PER PIECE

Minimum of 50 pieces of each item

Vegetable Quesadilla Cone

Chicken Dim Sum, Sweet Chili Sauce

Buffalo Chicken Spring Roll, Blue Cheese Dressing

Cuban Spring Rolls

Chimichurri Marinated Beef Satay

Mini Beef Wellington, Red Wine Demi-Glace

Vegetable Pot Sticker, Sweet Soy Drizzle

Vegetable Spring Roll, Mango Thai Chili

Jumbo Shrimp Wrapped in Shredded Filo Dough, Sweet Chili Sauce

Crab Rangoon, Sweet and Sour Sauce

Vegetable Samosas, Indian Spiced Potato, Green Peas

Spanakopita, Filo Dough, Feta Cheese, Spinach

Mini Cheeseburger Sliders

Mini Reuben Sandwiches

INSPIRING STATIONS

\$180 fee for groups under 20 guests

Pick 3 or more from the Inspiring Stations to build your own reception

SLICED FRUIT \$12

Garnished with Mixed Berries, Vanilla Honey Yogurt

BABY GARDEN VEGETABLES \$12

Caramelized Onion Dip, Ranch Dressing

CHOCOLATE FONDUE \$14

Strawberries, Marshmallows, Pretzel Sticks

BAKED BRIE \$16

Triple Cream Brie and Blueberry Jam Wrapped in Puff Pastry
Gourmet Crackers

ASSORTED ARTISANAL CHEESES \$18

Garnished with Berries and Honeycomb
Gourmet Crackers

CHARCUTERIE \$20

Capicola, Salami, Soppressata, Prosciutto
Beemster Gouda, Aged Cheddar
Kalamata Olives, Grain Mustard, Dijon Mustard
Soft French Bread

SESAME CRUSTED SEARED TUNA \$21

Wakame Seaweed Salad, Sweet Soy Reduction

JUMBO SHRIMP \$22 (BASED ON 3 PIECES OF SHRIMP PER PERSON)

Cocktail Sauce, Lemon Wedges

PIZZA STATION \$18

All Cheese, Pepperoni, Vegetarian

KEFTA STATION \$16

Moroccan Style Spiced Beef
Tzatziki Sauce, Hummus, Eggplant Tapenade
Shredded Lettuce, Diced Tomatoes
Pita Bread

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INSPIRING STATIONS

\$180 fee for groups under 20 guests

Pick 3 or more from the Inspiring Stations to build your own reception

SLIDER STATION \$19

All Beef, Cheddar Cheese, Ketchup

Buffalo Chicken, Blue Cheese

Pulled Pork, Carolina Sauce, Coleslaw

WING STATION \$22

Buffalo, BBQ, Sweet Chili

Blue Cheese, Ranch Dressing

JAPANESE SUSHI \$550 PER ORDER (100 PIECES PER ORDER)

Homemade Assorted Sushi Maki, Futomaki, Sashimi

Wasabi, Soy Sauce

Steamed Edamame

TACO BAR \$20

Chicken Tinga: Chipotle Braised Chicken

Tacos al Pastor: Pork and Pineapple Roasted Pork, Cumin, Cilantro

Served with Flour Tortillas

Corn Tortilla Chips

House Salsa, Sour Cream, Cotija Cheese



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INSPIRING STATIONS

\$180 fee for groups under 20 guests

Pick 3 or more from the Inspiring Stations to build your own reception

▲ **BRAZILIAN PICANHA (SIRLOIN COULOTTE)** \$19 PER PERSON

Yucca Fries, Chimichurri Sauce, Assorted Rolls

▲ **FLORIDA RED GROUPER** \$29 PER PERSON

Banana Leaf Steamed Grouper, Lemongrass, Cilantro, Ginger, Thai Dipping Sauce

▲ **HERB MARINATED BEEF TENDERLOIN** \$32 PER PERSON

Red Wine Demi-Glace, Whole-Grain Mustard, Carving Rolls

▲ **HERB CRUSTED NEW YORK STRIP** \$22 PER PERSON

Mushroom Marsala Sauce, Warm Rolls

▲ **SMOKED AND CURED SOUTH EAST FAMILY FARMS HAM** \$14 PER PERSON

Pineapple-Bourbon Sauce, Hawaiian Sweet Rolls

▲ **ROASTED BEEF TOP ROUND** \$17 PER PERSON

Horseradish Cream, Whole-Grain Mustard, Assorted Rolls

▲ **SLOW ROASTED BONE IN TURKEY BREAST** \$12 PER PERSON

Traditional Gravy, Cranberry Relish, Carving Rolls

All Items marked with a ♦ symbol requires a chef attendant at a charge of \$150

All Items marked with a ▲ symbol requires a server attendant at a charge of \$150



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INSPIRING STATIONS

\$180 fee for groups under 20 guests

Pick 3 or more from the Inspiring Stations to build your own reception

DUELING ITALIAN PASTA \$19

Cheese Tortellini with Mushrooms, Baby Spinach, Black Truffle Cream Sauce
Penne Pasta with Chicken Breast, Zucchini, Yellow Squash, Pomodoro Sauce
Grated Parmesan Cheese, Warm Garlic Bread Sticks

QUESADILLA DUET \$18

Grilled Chicken Breast: Black Beans, Roasted Red Peppers, Cheddar Cheese
Shrimp: Baby Shrimp, Caramelized Onions, Pepper Jack Cheese
Roasted Tomato Salsa, Guacamole, Sour Cream

◆ RAMEN NOODLE STATION \$19

Ramen Noodles, Ramen Broth
Sliced Sirloin, Sliced Chicken Breast
Hardboiled Eggs, Scallions, Bean Sprouts
Cilantro, Sliced Red Onions, Serrano Chili Peppers

▲ POTATO-TINI \$17

Garlic Whipped Potatoes in a Martini Glass
Bacon, Cheddar Cheese, Green Onions, Sour Cream, Texas Chili

◆ RISOTTO MARTINI \$20

Creamy Arborio Rice and Chicken Stock
Finished with Parmesan Cheese, Baby Spinach, Mixed Mushrooms, Balsamic Reduction Drizzle

▲ PAELLA VALENCIANA \$24

Traditional Spanish Rice, Chicken, Chorizo,
Shrimp, Scallops, Fish Pieces, Saffron

◆ BANANAS FOSTER \$16

Bananas Sautéed in Butter and Brown Sugar
Flambeed with Grand Marnier
Served with Vanilla Bean Ice Cream



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DINNER

PLATED DINNER

\$180 fee for groups under 20 guests

ALL PLATED DINNERS INCLUDE: ONE STARTER, ONE ENTRÉE, ONE DESSERT, WARM ROLLS, ICED TEA, STARBUCKS® COFFEE AND TEAVANA TEAS

CHOOSE ONE STARTER

FROM THE GARDEN

BABY ARUGULA AND FRISÉE

Florida Strawberries, Candied Pecans, Mandarin Oranges, Crumbled Blue Cheese, Shaved Fennel, Spun Carrots, Herb-Champagne Vinaigrette

CLASSIC CAESAR

Romaine Hearts, Shaved Parmesan, Garlic Croutons, Caesar Dressing

WYNDHAM GRAND SIGNATURE SALAD

English Cucumbers, Heirloom Cherry Tomatoes, Dried Cranberries, Crumbled Feta Cheese, Candied Pecans, Orange Blossom Vinaigrette

ICEBERG WEDGE

Applewood Smoked Bacon, Plum Tomatoes, Shaved Red Onions, Blue Cheese Dressing

SOUPS

LOBSTER BISQUE

Domed with Puff Pastry

WILD MUSHROOM SOUP

Creamy Wild Mushroom, Fried Shiitake



PLATED DINNER ENTRÉE OPTIONS

CHOOSE ONE ENTRÉE

HERB CRUSTED 10 OZ. CHICKEN BREAST \$55

Garlic Mashed Potatoes, Roasted Baby Carrots
Pinot Noir Reduction

THYME MARINATED 10 OZ. CHICKEN BREAST \$58

Creamy Farro with Acorn Squash and Kale
Roasted Mushrooms, Roasted Roma Tomatoes
Chicken Au Jus

CEDAR BAKED SALMON \$74

Mushroom Risotto, Oven Dried Tomatoes, Brussel Sprouts
Citrus Butter Sauce

SEARED HALIBUT \$85

Three Bean and Bacon Ragout, Roasted Beets, Broccolini

BACON WRAPPED BEEF TENDERLOIN \$99

Parmesan Risotto Cake, Roasted Root Vegetables, Jumbo Asparagus
Red Wine Jus

BRAISED BEEF SHORT RIBS AND GROUPER \$99

Yukon Gold Potato Purée, Grilled Asparagus, Oven Dried Tomatoes
Natural Jus

GARLIC RUBBED BEEF TENDERLOIN AND JUMBO SHRIMP \$105

Caramelized Onions, Potatoes Au-Gratin, Celery Root, Sunburst Squash
Peppercorn Demi-Glace



PLATED DESSERT OPTIONS

CHOOSE ONE DESSERT

WHITE RUSSIAN

Creamy White and Dark Chocolate Mousse,
Espresso Liqueur-Soaked Cake, Ganache Topping

RASPBERRY CHEESECAKE

Cheesecake, Graham Cracker Crust, Chantilly Cream,
Popping Sugar, Strawberry Shimmer

TIRAMISU

White and Dark Chocolate Web with Espresso Mousse

CARROT CAKE

Cream Cheese Icing, Roasted Walnuts, Candied Carrots

CHOCOLATE LAYERED CAKE

Double Chocolate Mousse, Dark Cake Layers



DINNER BUFFET

\$180 fee for groups under 20 guests

ALL BUFFETS INCLUDE: FRESHLY BREWED ICED TEA, STARBUCKS® COFFEE AND TEAVANA TEA

ITALIAN \$89

Tuscan White Bean Soup

Caesar Salad, Garlic Croutons, Parmesan Cheese, Caesar Dressing

Antipasto Vegetable Display, Marinated Olives, Ciliegini Mozzarella Balls

Panzanella Salad, Garlic Croutons, Cherry Tomatoes, Cucumbers, Red Onions, Basil, Italian Vinaigrette

Herb Crusted Chicken Breast, Madeira Sauce, Crispy Prosciutto

Red Snapper, Salsa Verde

Cavatappi with Spinach, Tomatoes, Olives

Grilled Asparagus, Oven Roasted Tomatoes

Tiramisu with Espresso-Soaked Ladyfingers

Fruit Salad with Zabaglione

WINE COUNTRY \$92

Quinoa Salad, Baby Carrots, Kale, Parsley, Champagne Vinegar, Olive Oil, Parsley

Baby Mixed Greens, Assorted Accoutrements

Balsamic Bacon Vinaigrette, Red Pepper Dressing

Three Bean and Roasted Corn Salad

Maple Glazed Pork Tenderloin

▲ Herb Roasted New York Strip, Grainy Mustard Cognac Sauce

Seared Salmon, Lemon-Fennel Gremolata

Lemon Zest and Parmesan Gold Potatoes

Honey Dijon Brussel Sprouts

Assorted French Desserts

Salted Caramel Cheesecake



All Items marked with a ♦ symbol requires a chef attendant at a charge of \$150

All Items marked with a ▲ symbol requires a server attendant at a charge of \$150

Prices are based on 90 minutes of service. An additional \$4 per person will be charged for each additional 30 minutes of service.
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DINNER BUFFET

\$180 fee for groups under 20 guests

ALL BUFFETS INCLUDE: FRESHLY BREWED ICED TEA, STARBUCKS® COFFEE AND TEAVANA TEA

THE SOUTHERN STATES \$92

Shrimp and Sausage Gumbo
Baby Arugula and Frisée Salad Station,
Strawberries, Dried Cranberries, Crumbled Blue Cheese, Mandarin Oranges
Poppy Seed Vinaigrette, Ranch Dressing
Warm Cornbread
Country Fried Chicken and Gravy
Grilled Wahoo with Bacon and Pinto Beans Ragout
▲ BBQ Beef Ribs and Steel Cut Grits Martinis, Topped with Crunchy Onions
Southern Cut Green Beans and Carrots
Red Velvet Cake
Assorted Cheesecake

THE FLORIDIAN \$96

Key West Style Conch Chowder
Baby Arugula and Frisée Salad Station,
Strawberries, Dried Cranberries, Crumbled Blue Cheese, Mandarin Oranges
Orange Blossom Vinaigrette, Ranch Dressing
Grilled Chicken Thighs, Coconut Curry Cream
Mahi-Mahi, Pineapple Rum Glaze
Grilled Bone-In Short Ribs, Teriyaki Glaze
Jamaican Coconut and Pea Rice
Grilled Asparagus, Baby Sunburst Squash, Glazed Baby Carrots
Florida Key Lime Pie
Spanish Flan



All Items marked with a ♦ symbol requires a chef attendant at a charge of \$150
All Items marked with a ▲ symbol requires a server attendant at a charge of \$150

Prices are based on 90 minutes of service. An additional \$4 per person will be charged for each additional 30 minutes of service.
wyndhamgrandjupiter.com

DINNER BUFFET ENHANCEMENTS

\$7 (PER PERSON PER ITEM)

Spiced Butternut Squash Soup
New England Clam Chowder
Wild Mushroom Cream Soup
Corn and Chicken Chowder
Warm Assorted Rolls and Whipped Butter
Garlic and Herb Bread Sticks
Jalapeño Corn Bread Mufins
Buffalo Mozzarella Martini with Heirloom Cherry Tomatoes, Balsamic Reduction, Fried Basil
Potato Salad, Hard Boiled Eggs, Mayo Dressing
Grilled Asparagus topped with Shredded Manchego, Herb Vinaigrette Drizzle
Corn on the Cob with Manchego Cheese, Sour Cream
Truffle Scented Broccolini
Chipotle and Cheddar Whipped Potatoes
Warm Churros with Cinnamon Sugar

\$8 (PER PERSON PER ITEM)

Shrimp Scampi with Angel Hair Pasta
Baked Potato Bar with Texas Style Chili, Cheese Sauce, Sour Cream, Cheddar Cheese
Lightly Blackened Chicken Breast, Tomato-Creole Sauce
Braised Short Ribs with Cipollini Onions, Red Wine
Key West Pink Shrimp Ceviche
Red Curry Chicken and Steamed Rice
Fried Buffalo Chicken Wings, Blue Cheese, Celery
Buttermilk Fried Chicken, Southern Sausage Gravy
Blueberry Marinated Pork Tenderloin, Mint Pesto
New York Style Assorted Individual Cheesecakes
Spanish Flan
Carrot Cake
Italian Rum Cake
Carrot Cake with Vanilla Cream Cheese Icing
Tiramisu with Kahlua Ladyfingers

\$15 (PER PERSON PER ITEM)

Jumbo Shrimp, Cocktail Sauce, Char Siu BBQ Sauce (based on 3 per person)
East Coast Oysters, Mignonette (based on 3 per person)
Grilled Jumbo Florida Prawns, Mango-Chili Salsa
▲ Carved Braised Beef Brisket, Bourbon BBQ, Crispy Onions
◆ Pasta Station: Cheese Tortellini with Mushrooms, Baby Spinach, Black Truffle Cream Sauce, Garlic Bread Sticks
▲ Carved Herb and Red Wine Roasted Beef Tenderloin, Mustard Demi-Glace, Carving Rolls (add \$3 per person)
◆ Seared Bacon Wrapped Scallops with Butter and White Wine, Mushroom and Onion Relish (add \$5 per person)

All Items marked with a ◆ symbol requires a chef attendant at a charge of \$150

All Items marked with a ▲ symbol requires a server attendant at a charge of \$150

BEVERAGES

BEVERAGES BARS AND MORE

OPEN BAR PACKAGES

NON-ALCOHOLIC

One Hour \$8

Each Additional Hour \$4

BEER, WINE & SODA BAR

One Hour \$20

Each Additional Hour \$8

GRAND BAR

Pinnacle Vodka, New Amsterdam Gin, Cruzan Rum, Old Forrester Whiskey, Cutty Sark Scotch, Camarena Tequila, E&J Brandy, Budweiser, Miller Lite, Michelob Ultra, Heineken, Corona, Amstel Light, Hard Seltzers

Grand Wines:

Copper Ridge, Chardonnay

Copper Ridge, Cabernet Sauvignon

Canyon Road, Pinot Grigio

One Hour \$20

Each Additional Hour \$8

PREMIUM BAR

Tito's Vodka, Bombay Gin, Bacardi Rum, Jack Daniel's Whiskey, Dewar's White Label Scotch, Cuervo Especial Tequila, Courvoisier VS
Budweiser, Miller Lite, Michelob Ultra, Heineken, Corona, Amstel Light, Hard Seltzers

Premium Wines:

Copper Ridge Chardonnay

Copper Ridge Cabernet Sauvignon

Canyon Road Pinot Grigio

One Hour \$22

Each Additional Hour \$9

DELUXE BAR

Grey Goose Vodka, Bombay Sapphire Gin, Appleton Rum, Gentlemen Jack Whiskey, Dewar's 12 Year Scotch, Patron Silver Tequila, Hennessy VS, Budweiser, Miller Lite, Michelob Ultra, Heineken, Corona, Amstel Light, Hard Seltzers

Deluxe Wines:

Line 39, Chardonnay

Le Rime, Pinot Grigio

Silver Palm, Cabernet Sauvignon

Bogle, Merlot

One Hour \$26

Each Additional Hour \$11

ALL FULL BARS INCLUDE

Imported & Domestic Beers, Hard Seltzers, Wine, Sparkling Wine, O'Douls, Soft Drinks, Juice & Water

BARTENDER FEES

\$150 per bartender (based on every 100 guests).

Cash Bars Require a Cashier at \$150

BEVERAGES BARS AND MORE

HOSTED AND CASH BAR

Call Brand.....	\$10
Call Wines by the Glass.....	\$9
Premium Brands	\$11
Premium Wines by the Glass	\$10
Ultra Premium Brands	\$14
Ultra Premium Wines by the Glass	\$13
Imported Beer	\$7
Domestic Beer	\$6
Soft Drinks	\$5
Fruit Juice	\$5
Bottle Water	\$5

CORDIALS & COGNACS- \$13 (UPON CONSUMPTION)

Disaronno Amaretto
Frangelico
Grand Marnier
Sambuca Romana Black
Sambuca Romana White
Courvoisier VSOP
Remy Martin VSOP
Hennessy VSOP



WINES AND CHAMPAGNE BY THE BOTTLE

SPARKLING WINES AND CHAMPAGNE

William Cliff, Brut, California	32
Prosecco, Maschio, Brut, Italy	40
Brut classic, Domaine Chandon, California	60
Moët & Chandon, Nectar Imperial, Épernay, N/V	120
Veuve Clicquot, Yellow Label, Reims, N/V	140

WHITE WINES

Riesling, Pacific Rim, Washington	40
Pinot Grigio, le rime, Banfi, Italy	38
Sauvignon Blanc, Joel Gott, California	42
Sauvignon Blanc, Whitehaven, New Zealand	40
Flat Rock Chardonnay	36
Trinity Oaks, Chardonnay	38
Chardonnay, Kendall—Jackson, California	48
Chardonnay, Arrowood, California	52
Chardonnay, Clos du val, California	56
Chardonnay, Gary Farrell, California	80

RED WINES

Pinot Noir, Macmurray, California	44
Parker Station, Pinot Noir, Central Coast, California	46
La Crema, Pinot, Noir, Sonoma Coast, California	50
Merlot, Bogle, California	40
Pinot Noir, Deloach, California	76
Lock & Key, Meritage, California	40
Flat Rock, Cabernet Sauvignon	36
Cabernet Sauvignon, Silver Palm, California	44
Cabernet Sauvignon, Joel Gott "815", California	50
Cabernet Sauvignon, Marques de casa concha, Chile	60

SPECIALTY BARS

THE INTERACTIVE MOJITO BAR \$12

Prepare To Experience the Extraordinary with the Ultimate Latin Cocktail! Choose the Ingredients for Your Mojito from A Selection of Fresh, Sliced Fruits, that are Muddled and Hand Blended. All Mojito's Are Made with Premium Rum.

RUM TEMPTATION \$12

Delight Your Guests with The Best Variety of Rum, Presented in a Snow Cone Formation. Candy Apple, Cotton Candy, Pina Colada

THE CHEF'S BAR \$13

The Culinary Team Is Shaken Up with The Mixologist. Our Butcher Block Tables Are Covered with Large Variety of Fresh Fruit, Vegetables and Herbs. Our Bartenders Will Be Slicing, Dicing All Ingredients to Order. Grapefruit Julep, Cucumber Cobbler, Pineapple Smash Cocktails

MOCKTAILS \$6

NOJITO

Soda, Sprite, Lime, Mint

CUCUMBER PUNCH LEMONADE

Sugar, White Grape Juice, Sliced Lemon, Sliced Cucumbers

KOSMO

Agave Nectar, Cranberry Juice, Grenadine, Sprite



EVENTS MENU GUIDELINES

GENERAL INFORMATION

All food and beverage items must be purchased exclusively at the Wyndham Grand Jupiter at Harbourside Place and consumed in the designated meeting areas. It is not permitted to bring outside food or beverage on to hotel property. The Wyndham Grand Jupiter prohibits the removal of food and beverage from our premises or functions. The Wyndham Grand Jupiter at Harbourside Place is the only licensed authority to serve and sell alcoholic beverages on premises. Outside alcoholic beverages are not permitted on hotel property, unless authorized by the Director of Food and Beverage and your Director of Events. The hotel will require appropriate ID for anyone who appears to be under 21 years of age. Florida Liquor Law requires all alcoholic service to end at 2:00 am.

MEETING AND EVENT ARRANGEMENTS

Wyndham Grand Jupiter at Harbourside Place provides linen for all functions. Should you wish to order specialty linens, please ask your Events Manager for a list of linen options and pricing. Your Events Manager can assist you in arranging appropriate entertainment, photography services, audiovisual support, buffet and table centerpieces, ice carvings and complete theme décor packages to compliment your event.

MENU SELECTIONS AND GUARANTEES

Menus are due a month prior to your event and cannot be changed less than (5) business days prior. Your guaranteed guest count is due by 12:00 pm noon, (3) business days prior to your event date. This number shall constitute a guarantee and is not subject to reduction. If the attending number of your guests exceeds your guarantee count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary. Wyndham Grand Jupiter at Harbourside Place will prepare five percent (5%) above your food guarantee for functions up to 250 guests and two percent (2%) for functions over 250 guests. Wyndham Grand Jupiter at Harbourside Place is not responsible for any meals exceeding the five/two percent (5/2%) overage; however, we will accommodate such occurrences to the best of our ability. Wyndham Grand Jupiter at Harbourside Place catering reserves the right to change menu items as necessary to accommodate the additional number of guests.

BUFFET STATIONS

Food preparation for banquet buffets is based on (1) serving 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.

EVENTS MENU GUIDELINES

OUTDOOR FUNCTIONS:

The scheduled function will take place indoors if the following conditions are present:

- Weather report of a 40% or more chance of precipitation provided by weather.com
- Temperatures are below 65 degrees
- Wind gusts are in excess of 15 mph
- Lightning

A decision will be made by 8:00 p.m. the evening prior for breakfast, by 7:00 a.m. the day of the event for lunch, and by 12:00 p.m. for evening functions. The hotel reserves the right to make the final decision on event location. Please note that china or glassware will not be allowed for outdoor events by the pool.

SERVICE CHARGES

All food and beverage prices are subject to a 23% service charge and 7% sales tax (note: service charge is taxable.) An additional \$4.00 per person shall be added to any continental breakfast that requires seating and/or table service. All Items marked with a ▲ symbol requires a server attendant at a charge of \$150. All Items marked with a ◆ symbol requires a chef attendant at a charge of \$150. All cash bars require a cashier at \$150. If additional servers and staff members are required for an event, a \$45.00 per hour, per server will apply. If there is a room set-up change, once the room has already been set on the day of the event, there will be a charge. For meeting/breakout rooms, the charge is \$250.00++; for ballroom sections, the charge is \$500.00++, per section.