

MARRIED BY THE MANGROVES

WEDDING PACKAGE

\$140

COCKTAIL HOUR

BUTLER PASSED CANAPES

CHOICE OF THREE

Tomato Bruschetta, Basil Balsamic
Reduction on a Toasted Crostini
Brie Cheese, Apricot Jam on Toasted
Rye Bread
Beef Tenderloin, Bleu Cheese &
Balsamic Cremini Mushrooms
Tuna Poke on a Cucumber
Mango-Chili Shrimp Shooters

Mozzarella, Artichoke & Tomato
Skewers with Pesto
Chicken Dim Sum, Sweet Chili Sauce
Buffalo Chicken Spring Roll, Bleu
Cheese Dressing
Chimichurri Marinated Beef Satay
Mini Beef Wellington, Red Wine Demi
Glace

Vegetable Pot Sticker, Sweet Soy
Drizzle
Vegetable Spring Roll, Mango Thai Chili
Sauce
Crab Rangoon, Sweet and Sour Sauce
Mini Crab Cakes, Roasted Red Pepper
Aioli
Mini Cheeseburger Sliders

Canapés are based on one piece per person

PLATED DINNER

STARTER

CHOICE OF ONE

WYNDHAM GRAND SIGNATURE SALAD

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

CLASSIC CAESAR

Overnight Plum Tomatoes, Garlic Croutons, Chopped Romaine, Parmesan Cheese, Caesar Dressing

HYDRO BIBB LETTUCE

Roasted Golden Beets, Crumbled Goat Cheese, Tobacco Onions, Dill Vinaigrette

Served with Warm Dinner Rolls & Soft Butter

ENTREES

DUET PLATE OR CHOICE OF TWO

PAN SEARED AIRLINE CHICKEN BREAST

Garlic Cream Sauce

HERB CRUSTED SEARED SALMON

Chardonnay Buerre Blanc

GRILLED BEEF TENDERLION

Bordelaise Sauce

Entrees are served with Yukon Mashed, Chef's Seasonal Vegetables, Coffee & Tea

FIVE HOUR GRAND BAR

Pinnacle Vodka • New Amsterdam Gin • Cruzan Rum • Old Forester Whiskey • Cutty Sark Scotch
• Camarena Tequila • E&J Brandy • Budweiser • Miller Lite • Michelob Ultra • Heineken • Corona •
Amstel Light • Hard Seltzers • Wycliff • Cooper Ridge & Canyon Road Wines

PACKAGE INCLUDES

Champagne Toast • Table Side Wine Service with
Dinner

VENUE FEE*

\$3,000

UPGRADES

Next Tier Bar (Premium) at \$9++ per person
Additional Canapes \$7++ each
Two Toned Acrylic Table Numbers \$150++
Gold Glass Chargers \$3++ each
Clear Chiavari Chairs \$5++ each

Price Is Subject To 23% Service Charge & 7% Sales Tax | \$150++
per bartender, based per 100 guests *Venue Fee fluctuates
depending on day of week. Special meals upon request



WYNDHAM GRAND®
Jupiter at Harbourside Place

— MEMBER OF —
**WYNDHAM
REWARDS™**

TIE THE KNOT AT RIVERWALK WEDDING PACKAGE

\$170

COCKTAIL HOUR

BUTLER PASSED CANAPES

CHOICE OF FOUR

Tomato Bruschetta, Basil Balsamic Reduction on a Toasted Crostini
Brie Cheese, Apricot Jam on Toasted Rye Bread
Beef Tenderloin, Bleu Cheese & Balsamic Cremini Mushrooms
Tuna Poke on a Cucumber
Mango-Chili Shrimp Shooters

Mozzarella, Artichoke & Tomato Skewers with Pesto
Chicken Dim Sum, Sweet Chili Sauce
Buffalo Chicken Spring Roll, Bleu Cheese Dressing
Chimichurri Marinated Beef Satay
Mini Beef Wellington, Red Wine Demi-Glace

Vegetable Pot Sticker, Sweet Soy Drizzle
Vegetable Spring Roll, Mango Thai Chili Sauce
Crab Rangoon, Sweet and Sour Sauce
Mini Crab Cakes, Roasted Red Pepper Aioli
Mini Cheeseburger Sliders

Canapés are based on one piece per person per item

INSPIRING DISPLAYS

CHOICE OF TWO

SLICED FRUIT PLATTER - Garnished with Mixed Berries, Vanilla Honey Yogurt

MEDITERRANEAN DISPLAY - Hummus, Baba Ghanoush, Olives, Tomato Salad, Pita Chips

BABY GARDEN VEGETABLES CRUDITÉ - Caramelized Onion Dip & Ranch Dressing

WARM BRIE WHEEL - Triple Cream Brie, Blueberry Jam Wrapped in Puff Pastry

ASSORTED ARTISANAL CHEESES - Garnished with Berries, Honeycomb & Gourmet Crackers

JUMBO SHRIMP - Cocktail Sauce, Lemon Wedges (Based On 3 Pieces of Shrimp Per Person)

PLATED DINNER

STARTERS

CHOICE OF ONE

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

CLASSIC CAESAR
Overnight Plum Tomatoes, Garlic Croutons, Chopped Romaine, Parmesan Cheese, Caesar Dressing

HYDRO BIBB LETTUCE
Roasted Golden Beets, Crumbled Goat Cheese, Tobacco Onions, Dill Vinaigrette

Served with Warm Dinner Rolls & Soft Butter

ENTREES

DUET PLATE OR CHOICE OF TWO

HERB CRUSTED AIRLINE CHICKEN BREAST
Pinot Noir Reduction

GRILLED BEEF TENDERLOIN
Bordelaise Sauce

BRAISED BEEF SHORT RIBS
Natural Jus

GRILLED GROUPER
Lemon Butter Garlic Sauce

CITRUS CRUSTED SNAPPER
Orange Buerre Blanc

Entrees are served with Yukon Mashed, Chef's Seasonal Vegetables, Coffee & Tea

FIVE HOUR 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 • Wycliff • Cooper Ridge & Canyon Road Wines

PACKAGE INCLUDES

Champagne Toast • Table Side Wine Service With Dinner • Clear Chiavari Chairs

VENUE FEE*

\$3,000

UPGRADES

Next Tier Bar (Top Shelf) at \$11++ per person
Additional Canapes \$7++ each
Two Toned Acrylic Table Numbers \$150++
Gold Glass Chargers \$3++ each

Price Is Subject To 23% Service Charge & 7% Sales Tax | \$150++ per bartender, based per 100 guests *Venue Fee fluctuates depending on day of week. Special meals upon request

 **WYNDHAM GRAND**
Jupiter at Harbourside Place

— MEMBER OF —
WYNDHAM
REWARDS™



FALLING IN LOVE AT HARBOURSIDE WEDDING PACKAGE \$200

COCKTAIL HOUR BUTLER PASSED CANAPES

CHOICE OF FOUR

- Tomato Bruschetta, Basil Balsamic Reduction on a Toasted Crostini

Brie Cheese, Apricot Jam on Toasted Rye Bread

Beef Tenderloin, Bleu Cheese & Balsamic Cremini Mushrooms

Tuna Poke on a Cucumber

Mango-Chili Shrimp Shooters
- Mozzarella, Artichoke & Tomato Skewers with Pesto

Chicken Dim Sum, Sweet Chili Sauce

Buffalo Chicken Spring Roll, Bleu Cheese Dressing

Chimichurri Marinated Beef Satay

Mini Beef Wellington, Red Wine Demi-Glace
- Vegetable Pot Sticker, Sweet Soy Drizzle

Vegetable Spring Roll, Mango Thai Chili Sauce

Crab Rangoon, Sweet and Sour Sauce

Mini Crab Cakes, Roasted Red Pepper Aioli

Mini Cheeseburger Sliders

Canapés are based on one piece per person per item

INSPIRING DISPLAYS

CHOICE OF TWO

- SLICED FRUIT PLATTER - Garnished with Mixed Berries, Vanilla Honey Yogurt

MEDITERRANEAN DISPLAY - Hummus, Baba Ghanoush, Olives, Tomato Salad, Pita Chips
- BABY GARDEN VEGETABLES CRUDITÉ - Caramelized Onion Dip & Ranch Dressing

WARM BRIE WHEEL - Triple Cream Brie, Blueberry Jam Wrapped in Puff Pastry
- ASSORTED ARTISANAL CHEESES - Garnished with Berries, Honeycomb & Gourmet Crackers

JUMBO SHRIMP - Cocktail Sauce, Lemon Wedges (Based On 3 Pieces of Shrimp Per Person)

DINNER SERVICE PLATED SALAD

CHOICE OF ONE

- WYNDHAM GRAND SIGNATURE SALAD

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

Overnight Plum Tomatoes , Garlic Croutons , Chopped Romaine , Parmesan Cheese, Caesar Dressing
- HYDRO BIBB LETTUCE

Roasted Golden Beets, Crumbled Goat Cheese, Tobacco Onions, Dill Vinaigrette

Served with Warm Dinner Rolls & Soft Butter

STATIONS

- ** HERB CRUSTED NEW YORK STRIP

Mushroom Marsala Sauce
- ** FLORIDA RED GROUPER

Banana Leaf Steamed Grouper, Lemongrass, Cilantro, Ginger, Thai Dipping Sauce
- CHOICE OF THREE

Marble Potatoes

Mac and Cheese

Parmesan Risotto

Grilled Asparagus

Roasted Whole Carrots

Pasta Primavera

Chicken Piccata

DESSERT

ASSORTED WEDDING DESSERT TABLE COFFEE & TEA SERVICE

FIVE HOUR 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 • Wycliff • Cooper Ridge & Canyon Road Wines

PACKAGE INCLUDES

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- Gold Glass Chargers \$3++ each

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