

# GOLD WEDDING PACKAGE \$155

## BUTLER PASSED CANAPES

Choice of Four

Canapes are based on one piece per person per item

### COLD CANAPÉS

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

### HOT CANAPÉS

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

### INSPIRING DISPLAYS

Choice of Two

Sliced Fruit Platter - Garnished with Mixed Berries, Vanilla Honey Yogurt  
Mediterranean Display - Hummus, Baba Ganoush, 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

## STARTERS

Choice of One

Served with Warm Dinner Rolls & Soft Butter

### WYNDHAM GRAND SIGNATURE SALAD

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

### CLASSIC CAESAR

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

### HYDRO BIBB LETTUCE

Roasted Golden Beets, Crumbled Goat Cheese, Shaved Radish, Dill Vinaigrette

## ENTRÉES

Duet Plate or Choice of Two

Entrées are served with Garlic Mashed Potatoes, and Chef's Seasonal Vegetables

### CHICKEN FLORENTINE

Spinach Stuffed Chicken Roulade

### 8 OZ. GRILLED BEEF TENDERLOIN

Bordelaise Sauce

### CITRUS CRUSTED SNAPPER

Tarragon Vinaigrette

## DESSERT

BUTTERCREAM WEDDING CAKE • 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  
Trinity Oaks: Pinot Grigio • Chardonnay • Merlot • Cabernet Sauvignon

## PACKAGE INCLUDES

Champagne Toast • Table Side Wine Service with Dinner • Chiavari Chairs

## UPGRADES

Elevated Linen at \$7 per person

Enhance Bar to Next Tier (Top Shelf) Bar at \$10 per person

Additional Canapes \$6 each

\*\*Attendant Required for Each Station At \$150 Each | Pricing Is Subject To  
23% Service Charge And 7% Sales Tax | Food Service is based on the meal  
period (ranging from 60 minutes to 90 minutes) Surcharge Of \$15 Per Person  
Will Apply for Parties Under 15.



**WYNDHAM GRAND**  
Jupiter at Harbourside Place

MEMBER OF  
**WYNDHAM**  
REWARDS