

2022 BANQUET & CATERING MENU



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 \$33

Seasonal Sliced Fruits & Berries

Low Fat Yogurt Drinks

Homemade Granola with Low Fat Milk & Almond Milk

Pecans, Dried Cranberries & Cherries

Fresh Banana, Peanut Butter

Egg White Frittata with Broccoli, Bell pepper, Caramelized Onions

Steel-Cut Irish Oatmeal, Honey, Golden Raisins & Brown Sugar

Hard Boiled Eggs, Olive Oil, Salt & Pepper

BREAKFAST ENHANCEMENTS

\$7 PER PERSON PER ITEM

*Spinach, Mushroom, Tomato &

Bacon Egg White Frittata

*Steel-Cut Irish Oatmeal with

Golden Raisins

*Grilled Cheese Breakfast Sandwich

Challah Bread, Bacon, Scrambled Egg

*Ricotta Scrambled Egg, Broccoli

Sandwich on Ciabatta

\$9 PER PERSON PER ITEM

*Everything Bagel, Sliced Ham, Fried Egg,

Provolone Cheese

*Ham & Cheese Biscuit Sandwich with

Onion Jam

*Individual Quiche with Kale, Chicken Sausage,

Caramelized Onion & Monterey Jack Cheese

*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 \$39

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

GET FIT BUFFET \$41

Sliced Seasonal Fresh Fruit & Berries
Individual Low-Fat Greek Yogurt with Homemade Granola & Berries
Carrot-Walnut and Orange Coconut Breakfast Breads
Fruit Preserve, Honey, Regular & Low-Fat Cream Cheese
Individual Cereals & Homemade Granola
Steel Cut Irish Oatmeal with Assorted Topping
Spinach, Mushroom, Tomato, Onion & Egg White Frittata

THE COASTAL \$45

Sliced Seasonal Fresh Fruit & Berries
Choice of Three:
*Ricotta Scrambled Egg, Broccolini Sandwich
on Ciabatta
*English Muffin, Pork Sausage, Fried Egg & Gravy
*Cage Free Eggs Scrambled, Denver Style
*Cinnamon French Toast, Maple Syrup
*Citrus Pancakes, Lemon Ricotta, Whipped Cream
*Crisp Applewood Smoked Bacon or Grilled Ham
Breakfast Potatoes

All Breakfasts include fresh baked pastries, 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.

BREAKFAST BUFFET

BREAKFAST BUFFET ENHANCEMENTS

FRESH BAKED STUFFED CROISSANTS

\$7 EACH

Ham & Cheese

Spinach & Ricotta Cheese

Bacon & Egg

BELGIUM WAFFLE STATION

\$8 PER PERSON

Citrus Infused Maple Syrup

Fresh Fruit Compote & Candied Pecans

Chef Attendant fee of \$125 will apply

GOURMET OMELET STATION

\$16 PER PERSON

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

Roasted Potatoes

Chef Attendant fee of \$125 will apply

All Breakfasts include fresh baked pastries, 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.

PLATED BREAKFAST

GULF COAST \$38

Three Fluffy Scrambled Eggs
Applewood Smoked Bacon
Oven-Dried Tomatoes & Grilled Asparagus
Roasted Breakfast Potatoes

SPINACH & GOATCHEESE QUICHE \$37

Parfait with Yogurt, Berries & Homemade Granola
Wilted Spinach, Sun-Dried Tomatoes, Charred Onion, Goat Cheese
Roasted Potatoes, Grilled Asparagus & Chicken Sausage

STUFFED FRENCH TOAST \$39

Lemon Mascarpone Stuffed French Toast, Warm Pure Maple Syrup
Country Sausages
Roasted Tomato & Asparagus



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A LA CARTE

BEVERAGES

\$5 per Item

Pepsi, Diet Pepsi, Sierra Mist, Bottle Water, Bottle Juices (Cranberry, Apple, Orange)

\$6 per Item

Fiji Water, Assorted Vitamin Water, Perrier Water, Starbucks® Frappuccino, Bottled Iced Tea, Bubly Sparkling Water

\$7 per Item

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

By the Gallon

\$84 Organic Starbucks® Coffee & Decaf
\$84 Teavana Hot Tea
\$65 Iced Tea, Lemonade, or 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

\$8 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

Fresh Crudité Display with Hummus & Tzatziki
Olive Tapenade with Grilled Naan

\$48 per Dozen

Fresh Baked Assorted Cookies, Brownies & Blondies
Lemon Bars
Assorted Gourmet Mini 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

WARM CINNAMON CHURROS \$17

Bavarian Cream Filled served
with Caramel & Chocolate Dip
Assorted Flavors of Jarritos

THE MOTIVATOR \$18

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

DIP IT \$18

Roasted Red Pepper Hummus, Guacamole
Marinated Olives, Crudité
Grilled Naan, Pita Chips
Bubly Sparkling 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

HEALTHY SNACKS \$19

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

GOURMET FAVORITES \$21

Assorted Mini Cupcakes
Chocolate Truffles
French macarons
Fudge Brownies
Starbucks® Frappuccino

POWER BREAK \$21

Fried Chick Peas
Trio of Homemade Nuts
Chocolate Covered Raisin
Dark Chocolate Energy Power Bars
Assorted Celsius Healthy Energy Drink

CHEESE AND CHARCUTERIE BOARD \$22

An Assortment of Cheeses, Salami,
Chorizo, Mortadella
Whole Grain Mustard, Quince Paste,
Antipasti
Bread and Crackers
Vitamin Water

Packaged breaks are based on 30 minutes of service. Additional fees will apply for extended service.
Minimum 20 guests, prices do not include 24% service charge & 7% state sales tax. Consuming raw or
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PLATED LUNCH

CHOICE OF STARTER

Wyndham Grand Salad

Bibb Lettuce, Radicchio, Hard Boiled Egg, Bacon, Heirloom Tomatoes & Buttermilk Ranch Dressing

Traditional Caesar Salad

Crisp Romaine Hearts, Garlic Focaccia, Parmesan Reggiano Shavings & Creamy Parmesan Dressing

Shrimp & Avocado

Shrimp with Creamy Lemon Dressing, Avocado, Lettuce

Caprese Salad

Florida Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Reduction

Tomato Basil Soup

Ripe Tomato, Vegetable Stock, Fresh Basil

Crab & Corn Chowder

Corn & Potato Soup, Jumbo Lump Crab

CHOICE OF DESSERT

Chocolate Decadence

Rich Semi Sweet Chocolate Cake, Whipped Cream and Berries

Tiramisu

Coffee & Mascarpone Cheesecake, Lady Fingers, Espresso

Raspberry Donut Cheesecake

Creamy Raspberry and Donut Cheesecake, Graham Cracker Crust & Raspberry Filling, Crumbled Donuts

Florida Key Lime Pie

Mango Coulis

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 \$38

Wilted Spinach, Sautéed Shiitake Mushrooms, Parmesan Sauce

SEARED SALMON FILLET \$43

Small Provencal Ratatouille, Fingerling Potatoes, Basil Jus

JOYCE FARM BREAST OF CHICKEN \$42

Saffron Risotto, Baby Vegetable Medley, Tomato Coulis

PAN SEARED MAHI MAHI \$45

Baby Bok Choy, Mini Shitake Mushroom, Edamame

CULOTTE STEAK \$48

Roasted Carrots, Fingerling Potatoes, Green Peppercorn Sauce

SEARED GROUPER \$48

Pineapple-Mango Relish, Rice Pilaf, Asparagus

CHICKEN CAESAR SALAD \$39

Grilled Marinated Breast of Chicken, Baby Romaine Hearts, Brioche Croutons, with Shaved Parmesan

ASIAN CHICKEN SALAD \$38

Grilled Chicken, Baby Greens, Heirloom Cherry Tomatoes, Baby Corn, Bell Peppers, Scallions, Mango, Wonton Chips & Wasabi Vinaigrette

Substitute Shrimp \$7

Substitute Seared Tuna \$7

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 WRAP \$37

Roasted Turkey Breast, Avocado Aioli, Bibb Lettuce, Pico de Gallo, Cheddar Jack, Jalapeno Tortilla

CLASSIC CAPRESE SANDWICH \$33

Heirloom Tomatoes, Fresh Mozzarella, Pesto Mayo & Balsamic Drizzle, Arugula, Ciabatta Roll

ITALIAN DELI ON BRIOCHE BUN \$38

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

ROAST BEEF ON ASIAGO KAISER ROLL \$36

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

CHICKEN SALAD ON BRIOCHE BUN \$35

Classic Chicken Salad with Grilled Chicken & Hard-Boiled Egg

ASIAN SEARED TUNA \$38

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

BOXED SALAD LUNCH \$36

Your choice of :

Greek Salad, Caesar Salad or Asian Salad with Grilled Chicken

Substitute Salmon	\$5
Substitute Shrimp	\$7
Substitute Tuna	\$7

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

Patatas Bravas

Grilled Chorizo

Ham Croquette

Spanish Meatball

Chicken & Seafood Paella

Vegetable Paella

Churros Bites

Lemon Strip

ASIAN FUSION \$56

Soba Noodle, Edamame Salad

Asian Cucumber Salad, Grilled Scallions

Seared Tuna Tataki, Sesame Ginger Dressing

Vegetable Spring Rolls with Sweet Thai Chili Sauce

Steamer Baskets of:

Chicken & Pork Dumplings, Soy Sauce

Choice of One : Chicken, Shrimp or Beef Fried Rice

Vegetable Stir Fry

Lemon Coconut Cake

Asian Fruit Salad

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LUNCH BUFFETS

FLORIDA SHORES \$58

Conch Chowder

Key West Grilled Chicken Salad

Tropical Salad, Tomatoes, Mango, Hearts of Palm, Bell peppers, Banana Bread
Croutons

Grilled Red Snapper, Key Lime Tartar Sauce

Jerk Chicken Breast with Mango-Pineapple Salsa

Orange Marinated Flank Steak, Grilled Bermuda Onions,
Cilantro

Floridian Vegetable Medley

Floridian Bean and Rice

Key Lime Pie

Chocolate Crunch Cake with Berries

TUSCANY \$57

Tomato Bisque

Romaine Heart, Radicchio, Tomatoes, Cucumbers, Olives

Tomato & Mozzarella Caprese

Butternut Squash Ravioli, White Balsamic Cream Sauce

Seared Salmon Filet, Stewed Tomatoes, Olives, Capers, Basil & Pine Nuts

Ribeye Steak Florentine

Cannellini Bean Stew

Garlic Bread Sticks

Orange Ricotta Cannoli

Tiramisu

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LUNCH BUFFETS

CHEF'S DELI BOARD \$46

Florida Tomato, Bell Peppers, Cucumber , Bermuda Onions

Potato and Green Bean Salad

Chef Made Prepared Sandwiches, Your Choice of (3):

- 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, Tarragon
- Asian Seared Tuna, Asian Cole Slaw, Mandarin Orange Sesame Dressing
- Caprese Sandwich with Heirloom Tomatoes, Fresh Mozzarella, Pesto Mayo & Balsamic Drizzle

Chocolate Pecan Bars

Georgia Peach Cake

FROM THE GRILL \$50

Caesar Salad

Tomato Salad, Blue Cheese, Celery, Bermuda Onions

Chili Rubbed Chicken Breast

Salmon Filet, Roasted Shallots, Citrus Oil

Beef Hamburger

Corn on the Cob

Tater Tots

Aged Cheddar, Swiss & Provolone

Leaf Lettuce, Sliced Tomatoes, Onions

Brioche Rolls & Kaiser Bun

Blondies & Brownies

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LUNCH BUFFETS

BUFFET MENU SUBSTITUTES

For Groups that have special dietary restrictions, please find available below 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 Plant Base Soy Protein , 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)

Moroccan Plant Base Meatball & Vegetable Couscous (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 (GF)

Dark Chocolate Brownies (Vegan)

Cookie Dough Cheesecake Bar (GF)

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HORS D'OEUVRES

COLD CANAPÉS \$5

Brie and Grape, Candied Pecan, Mini Tart Shell

Crostini, Pesto, Tomato & Coppa

Bruschetta with Tomato & Basil

Manchego with Chorizo Skewer

COLD CANAPÉS \$6

Smoked Salmon Tostada, Lime Cilantro Cream

Devilled Egg, Smoked Trout

Smoked Duck Prosciutto, Carrot Truffle Butter, Tart Shell

Seared Tuna, Wakame Salad, Lemon Aioli

Creamy Beetroot & Garlic Mushroom on Cracker

COLD CANAPÉS \$7

Grilled Marinated Shrimp, Masa Sope, Pico

Grouper Ceviche

Citrus Scented Shrimp Salad, Savory Tart

Tuna Tartar, Mango Tostada

Poached Shrimp, Spicy Remoulade

PLATTERS

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

Fresh Crudité Display with Hummus \$18 per person

Domestic Cheese & Sliced Baguettes \$22 per person

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

HORS D'OEUVRES

HOT HORS D'OEUVRES \$5

Vegetable Samosas with Mint-Cilantro Dipping Sauce

Vegetable Spring Rolls with Mango Thai Chili

Chicken Empanada

Falafel Bites with Tzatziki Sauce

Vietnamese Spring Roll

Artichokes Breaded Parmesan, Saffron Aioli

HOT HORS D'OEUVRES \$6

Chicken Pot Stickers, Soy Scallion Dipping Sauce

Chicken Tikka Kebab, Mint-Cilantro Dipping Sauce

Coconut Shrimp, Pina Colada Sauce

Bacon Wrapped Blue Cheese Meatballs

Salmon Oscar, Béarnaise Sauce

Mushroom Tart

Mini Havana Cuban

HOT HORS D'OEUVRES \$7

Tandoori Chicken Satay, Spicy Peanut Sauce

Mini Beef Wellington, Horseradish Cream

Shrimp Tempura, Sweet Chili Sauce

Bacon Wrapped Scallops

New Zealand Lamb Lollipops, Mint Yogurt Dipping Sauce

Crab Cake Spoon, Sun-Dried Tomato Aioli

Mini Kobe Meatloaf

RECEPTION STATIONS

SUSHI STATION \$16

An Assortment of House Made Sushi Rolls

Wasabi, Pickled Ginger, Seaweed Salad

DIP STATION \$14

Red Pepper Hummus

Tzatziki

Black Olive Tapenade

Baguette, Ciabatta, & Grilled Naan

DIM SUM BAR \$23

Pork Pot Stickers, Shrimp Pot Sticker, Chicken Pot Stickers

Vegetable Spring Rolls & Crab Rangoon, Sweet Chili Sauce, Ponzu, & Soy Sauce

SALAD STATION \$14

Choice of (2)

Caprese Salad with Tomato and Fresh Mozzarella

Artisan Green, Goat Cheese, Duck Prosciutto, Balsamic Vinaigrette

Asian Salad, Baby Corn, Bean Sprout, Bell Pepper, Carrot, Seared Tuna & Asian Dressing

Baby Romaine Hearts, Radicchio, Garlic Focaccia, Parmesan Reggiano Shavings & Creamy Parmesan

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

RECEPTION STATIONS

LOW COUNTRY BOIL \$28

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

STREET TACO STATION \$27

Cochinita Pibil, Roasted Snapper

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

Chef Attendant fee of \$125 will apply

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 (2) Bolognese, Alfredo, Marinara, or Vodka Sauce Choice of two (2) Penne, Gnocchi, Macaroni, or Cavatappi

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

Additional Ingredients include: Diced Chicken, Sautéed Shrimp, Italian Sausage, Sautéed Mushrooms, Peas, Onions, Bell Peppers, Diced Tomatoes, Diced Artichoke, Shaved Parmesan, and Red Pepper Flakes

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RECEPTION STATIONS

TASTE OF SPAIN STATION \$31

Seafood Paella & Albondigas with Spanish Olives

Vegetarian Paella option available

SLIDER STATION \$22

Choice of two (2) Sliders:

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

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

Includes Ketchup, Mayo, and Mustard

BAKED POTATO STATION \$22

Baked Potato with Assorted Toppings on the Side

Sour cream, Chives, Diced Pancetta, Chorizo, Aged Cheddar Cheese, Chopped Broccoli, and Butter



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RECEPTION STATIONS SAMPLES

WORLD BAZAR \$81

Domestic & Imported Cheeses & Salami
Hummus, Raita, Tapenade
Croutons, Naan Dolmates, Marinated Olives
Heirloom Tomatoes & Mini Burrata
Chicken Shawarma
Cucumber, Onions, Tomatoes,
Tahini Sauce Pierogis & Bratwurst
Sour Cream & Onions
Spaghetti & Meatball
Chicken Tikka Masala, Basmati Rice
Mini Pastries, Cannoli

LATIN FLAVOR \$84

Shrimp Ceviche, Plantain Chips
Ensalada de Repollo
Chipotle Quinoa & Avocado
Chilean Tomato Salad
Mexican Pork Tenderloins
Flank Steak Chimichurri
Coconut Chicken
Sweet Potatoes
Roasted Corn
Yellow Rice with Peas
Tres Leches
Coconut Cake with Mango

ASIAN FLAIR \$85

Spring Roll, Crispy Asian Wings
Sweet & Spicy Pork Ribs, Fried Shishito Peppers
Soba Noodle Salad, Baby Bok Choy, Napa Cabbage
Assorted Sushi Roll
Dim Sum Bar
Pork Pot Stickers, Shrimp Pot Stickers, Chicken
Pot Stickers & Crab Rangoon
Sweet & Sour Sauce, Ponzu & Soy Sauce
Sweet and Sour Shrimp
Soy Marinated Flank Steak, Shitake
Vegetable Stir Fry
Fortune Cookies, Asian Fruit Salad

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CARVING STATIONS

BEEF TENDERLOIN \$34

Peppercorn Crusted Beef Tenderloin, Yukon Gold Potatoes Gratin, Sauce Béarnaise, Dinner Rolls

PRIME RIB ROLL \$32

Herb & Garlic Roasted Garlic Prime Rib, Creamed Spinach with Fried Onions, Au Jus, Dinner Rolls

BAKED HAM \$23

Black Forest Ham, Sweet Potato Gratin, Pineapple Bourbon Sauce, Hawaiian Rolls

BBQ BEEF BRISKET \$27

Slow Roasted Beef Brisket, Pork Belly Baked Beans, Coleslaw, Dinner Rolls

ROASTED TURKEY BREAST \$19

Traditional Roasted Turkey Breast, Honey Glazed Root Vegetable, Dinner Rolls

FLORIDA RED SNAPPER \$26

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

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. Consuming raw or undercooked eggs or meats may increase your risk of food borne illnesses.

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

Baby Iceberg, Blue cheese, Bacon, Mini Heirloom Tomatoes

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

Traditional Tiramisu Cake

Lady Finger Soaked in Coffee Liquor & Filled with Mascarpone Mousse

Crème Brûlée

Traditional Rich Custard & a Crackly Sugar Topping

Rustic Apple Tart, Caramel Sauce

Puff Pastry, Granny Smith Apple

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 \$105

Fingerling, Broccolini, Baby Carrot, Roasted Shallot & Cabernet Reduction

CHILEAN SEA BASS \$92

Bouillabaisse Broth, Saffron Braised Potatoes and Fennel

SEARED AIRLINE BREASTCHICKEN \$81

Yukon Gold and Cauliflower Puree, Peas and Tomatoes, Basil Jus

PEPPERCORN NEW YORK STRIP STEAK \$98

Lyonnais Potatoes, Cipollini Onions, Wild Mushroom, Haricot Vert, Roasted Garlic Jus

PAN SEARED SALMON \$81

Moroccan Brown Lentil and Butternut Squash Stew

ASIAN PORK TENDERLOIN \$79

Jasmine Rice, Chinese Long Bean, Mini Shitake, Ginger Lemon Sauce

BONELESS HERB CRUSTED CHICKEN BREAST \$79

Baby potatoes, Creamed Spinach, Mushroom and Parmesan Cream Sauce

WILD MUSHROOM RAVIOLI \$70

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

CURRY COCONUT QUINOA \$70

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 \$90

Chicken & Salmon with Coconut Lime Broth, Baby Bok Choy, Jasmine & Edamame, Asparagus & Carrots

TENDERLOIN & SHRIMP \$103

Seared Beef Tenderloin with Truffle Mashed Potatoes, Demi Glace & Garlic and Herb Shrimp with Mini Provencal Ratatouille

TENDERLOIN & CHICKEN \$100

Beef Tenderloin & Herb Marinated Chicken Breast, Whipped Potato, Asparagus & Baby Carrot, Mushroom Demi

TENDERLOIN & SEABASS \$105

Seared Filet of Beef & Chilean Seabass, Saffron Risotto, Baby Vegetables

SHRIMP & CHICKEN \$94

Airline Breast of Chicken & Grilled Shrimp, Polenta Cake, Cipollini, Haricot Vert, Baby Carrot, Pink Peppercorn 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 \$110

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 Swirl Cheesecake
Opera Cake

CLEARWATER SHORES \$105

Corn and Crab 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

Add 4oz Lobster Tail \$20



Garlic Lemon Mahi
Mango-Cilantro Salsa



Grilled & Sliced NY Strip Steak
Port Wine Sauce



Roasted Asparagus
Spiced Baby Carrot

Red Bliss Potatoes with Whole Coriander
Seeds



Mini Assorted Desserts

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 \$125 / 4 ENTRÉES \$145

Classic Shrimp & Snow Crab Cocktail



Beefsteak Tomato Salad, Grilled Red Onion



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



Grilled Ribeye Steak

NY Steak

Rack of Lamb

Peach & Pork Loin Medallion

Grilled Salmon

Sautéed Grouper

Grilled Lobster Tail (add \$18/person)



Your selection of sauce:

Béarnaise

Green Peppercorn

Lemon Beurre Blanc



Cheddar Scalloped Potatoes
Sautéed Spinach & Mushrooms
Onion Rings



Mini Key Lime Tarts

Chocolate Raspberry
Cake

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 | Nobilo 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 & FRUITFORWARD

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 & FULLBODIED

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

Smirnoff Vodka
Nolets Gin
Cruzan Rum
Jim Beam
Chivas
Sauza Tequila
E&J Brandy
Budweiser, Miller Lite, Bud Light
Michelob Ultra, Heineken,
Corona, Corona Light
Assorted Flavors of Hard
Seltzer
Chardonnay FLAT ROCK
Pinot Noir FLAT ROCK
Cabernet Sauvignon FLAT ROCK
Pinot Grigio FLAT ROCK

PREMIUM BAR

Tito's Vodka
Tanqueray Gin
Bounty Rum
Captain Morgan
Bulliet Bourbon
Dewar's
Altos Tequila
Hennessy VS
Budweiser, Miller Lite, Bud Light
Michelob Ultra, Heineken,
Corona, Corona Light.
Assorted Flavors of Hard
Seltzer
Pinot Grigio, Banfi
Chardonnay, Twenty Acres
Pinot Noir, Boen
Cabernet Sauvignon, Twenty Acres

ULTRA PREMIUM

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
Budweiser, Miller Lite, Bud Light
Michelob Ultra, Heineken,
Corona, Corona Light
Assorted Flavors of Hard Seltzer
Rose, Minuty
Pinot Grigio, San Angelo
Chardonnay, Directors Cut
Pinot Noir, Landmark
Cabernet Sauvignon, Quilt

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
Hard Seltzers	\$7
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
Hard Seltzers	\$8
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

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.

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 (please note: service charge is taxable). 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.

CLIENT SIGNATURE: _____

DATE: _____

GROUP/CONFERENCE NAME: _____