



# Catering Menu

CORPORATE EVENTS

SOCIAL

CONVENTIONS





Fresno Yosemite Airport

## Room Rental

(Sat & Sun – 6 hours)

### Concourse

225 persons max, 2,960 sq. ft

\$1,500 Room Rental Fee

Minimum 115 adult meal purchase to waive rental fee

#### Concourse 1

80 persons max, 1,360 sq. ft

\$750 Room Rental Fee

Minimum 50 adult meal purchase to waive rental fee

#### Concourse 2 or 3

40 persons max, 800 sq. ft

\$375 Room Rental Fee

Minimum 25 adult meal purchase to waive rental fee

### Sierra Center

120 persons max, 2,028 sq. ft

\$1,100 Room Rental Fee

Minimum 70 adult meal purchase to waive rental fee

#### Yosemite

40 persons max, 780 sq. ft

\$425 Room Rental Fee

Minimum 25 adult meal purchase to waive rental fee

#### Kings Canyon

40 persons max, 704 sq. ft

\$400 Room Rental Fee

Minimum 25 adult meal purchase to waive rental fee

#### Sequoia

30 persons max, 544 sq. ft

\$275 Room Rental Fee

Minimum 15 adult meal purchase to waive rental fee

#### Terrace A

80 persons max, 1,378 sq. ft

\$350 Room Rental Fee

Minimum 50 adult meal purchase to waive rental fee

#### Terrace C

100 persons max, 1,540 sq. ft

\$400 Room Rental Fee

Minimum 70 adult meal purchase to waive rental fee

#### Terrace B

50 persons max, 693 sq. ft

\$275 Room Rental Fee

Minimum 25 adult meal purchase to waive rental fee

#### Terrace D

50 persons max, 700 sq. ft

\$250 Room Rental Fee

Minimum 20 adult meal purchase to waive rental fee

#### Board Room

8 persons max, 216 sq. ft

\$200 Room Rental Fee

*All Prices Are Subject to 25% Service Charge and Applicable Sales Tax*

*Room Rentals equal to 6-hour max events*



## Breakfast Buffet

Includes Assorted Breakfast Pastries and Breads, Assorted Chilled Fruit Juices,  
Freshly Brewed Coffee and Assorted Hot Teas  
*Minimum of 25 Guests – One Hour Service*

### Sunrise Breakfast Buffet

\$21 per person

Fresh Scrambled Eggs, Crispy Bacon &  
Sausage Links, Breakfast Potatoes,  
Fresh Seasonal Fruit

### Build your own Burrito

\$21 per person

Fresh Scrambled Eggs, Homemade Chili Verde,  
Breakfast Potatoes, Cheese, Homemade Salsa,  
Sour Cream and Warm Tortillas

### Wyndham Continental

\$18 per person

Assorted Breakfast Breads & Pastries  
Bagels and Cream Cheese  
Fresh Seasonal Fruit  
Assorted Yogurts and Granola  
Assorted Chilled Fruit Juices  
Freshly Brewed Coffee & Assorted Teas

### Country Breakfast

\$23 per person

Egg Scramble with Ham & Cheese, Buttermilk  
Biscuits & Country Gravy, Crispy Bacon & Sausage  
Links, Country Potatoes and Fresh Seasonal Fruit

## Plated Breakfast

Served with Freshly Brewed Coffee and Assorted Hot Teas

### Traditional Breakfast

\$21 per person

Fresh Scrambled Eggs, Breakfast Potatoes,  
Choice of (1) Ham, Bacon or Sausage, Home  
made Biscuits with Butter & Jam

### Breakfast Sliders

\$23 per person

Three Brioche Rolls with Scrambled Eggs,  
Smoked Ham(1), Bacon(1), Sausage(1),  
Cheddar Cheese with Breakfast Potatoes

### Cinnamon French Toast

\$18 per person

Fresh Scrambled Eggs, Cinnamon French  
Toast, Choice of Bacon or Sausage.  
Served with Butter & Maple Syrup

### Egg White & Spinach Wrap

\$21 per person

Egg Whites, Spinach, Tomatoes & Feta Cheese  
wrapped in a Wheat Tortilla served with  
Fresh Seasonal Fruit

### Breakfast Burrito

\$18 per person

Scrambled Eggs, Potatoes, Onions, Bacon &  
Cheese wrapped in a Flour Tortilla served with  
Homemade Salsa & Fresh Seasonal Fruit

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## A La Carte

### Sweet Options \$30 Dozen

Fresh Assortment of Danish  
 Fresh Assortment of Muffins  
 Freshly Baked Cinnamon Rolls  
 Chocolate Brownies  
 Assorted Freshly Baked Cookies  
 Bread Loaf (Banana Nut, Blueberry, Poppy Seed)

### Breakfast Breads \$35 Dozen

Bagels and Cream Cheese  
 Croissants with Butter & Jam  
 Freshly Baked Biscuits

Tortilla Chips & Fresh Homemade Salsa	\$40 Bowl (serves 50)
Potato Chips & Dip	\$40 Bowl (serves 50)
Assorted Fruit Yogurts	\$3 Each
Granola Bars	\$3 Each
Seasonal Fresh Whole Fruit	\$2 Each
Assorted Individual Bag of Chips	\$2 Each
Seasonal Fresh Fruit Tray (50 ppl)	\$125 Tray
Assorted Pizzas (8 Slices)	\$15 Each
(Pepperoni & Cheese, Jalapeno & Pineapple, or Meat Lovers)	

### BEVERAGES

Freshly Brewed Gourmet Coffee	\$28 Gallon
Chilled Fruit Juice (Choice of Orange, Cranberry, or Grapefruit)	\$18 Carafe
Chilled Milk	\$10 Carafe
Freshly Brewed Unsweetened Iced Tea	\$24 Gallon
Lemonade or Fruit Punch	\$20 Gallon
Assorted Hot Tea	\$2 Each
Bottled Water	\$2 Each
Assorted Gatorade	\$3 Each
Energy Drinks	\$4 Each

## Hors D'oeuvres

Serves 50 People

### Cold Hors D'oeuvres

Hummus & Pita Chips	\$75
Deviled Eggs	\$80
Cucumber Topped with Herbed Cream Cheese	\$80
Italian Skewers	\$100
Cherry Tomato, Mozzarella Skewers	\$95
Salami Coronets	\$110
Caravan Pinwheel Sandwiches	\$100
Crostini Tomato Basil Topped w/ Balsamic Reduction	\$95
Assorted Vegetables & Dip	\$110
Petite Finger Sandwiches	\$100
Assorted Cheese & Crackers	\$125
Sliced Deli Meat & Cheese Platter	\$135

### Hot Hors D'oeuvres

Egg Rolls with Sweet Chili Dipping Sauce	\$100
Fried Green Beans with Herb Aioli Dipping Sauce	\$75
Hot Spinach Artichoke Dip Served with Bread Cubes and Crackers	\$95
Little Smokies with BBQ Sauce	\$95
Taquitos with Home Made Salsa & Sour Cream	\$100
Cocktail Meatballs (BBQ or Marinara with Parmesan Cheese)	\$110
Chicken Strips (Honey Mustard or Ranch Dipping Sauce)	\$110
Mini Sliders (Pulled Pork or Meatball)	\$125
Beef Teriyaki Skewers	\$125
Chicken Wings (BBQ, Brandied or Spicy)	\$125
Coconut Shrimp with Spicy Apricot Dipping Sauce	\$135

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## Any Wrap, Sandwich or Salad

All Sandwiches and Wraps Include Choice of one Side: Green Salad, French Fries, Potato Salad, Pasta Salad or Fresh Fruit Cup  
Served with Iced Tea or Lemonade

**\$21 per person**

### California Turkey Ranch Club Wrap

Turkey, Bacon, Avocado, Lettuce & Tomato wrapped in a Flour Tortilla with Ranch Cream Cheese

### BBQ Tri-Tip Sandwich

Sliced Tri-Tip Topped with BBQ Sauce served on a Hoagie Roll

### Grilled Chicken Greek Wrap

Grilled Marinated Chicken, Cucumber, Lettuce, Red Peppers, Olives wrapped in a Flour Tortilla with Garlic Cream Sauce

### Chicken Salad Croissant

Diced Chicken mixed with Mayo, Walnuts, and dried cranberries served on a Fresh Croissant

### Italian Wrap

Salami, Ham, Swiss Cheese, Lettuce, Tomato, Wax Peppers and Cream Cheese wrapped in a Flour Tortilla

### Caesar Salad

Romaine Lettuce, Croutons, Parmesan Cheese & Black Pepper Caesar Dressing  
Grilled Chicken add \$1.00  
Grilled Shrimp add \$2.00

### Veggie Sandwich

Grilled Seasonal Vegetables, including Zucchini, Eggplant, Roasted Red Peppers and Field Greens served on Focaccia Bread

### Cobb Salad

Iceberg & Romaine Lettuce, Tomatoes, Bacon, Turkey, Ham, Hard Boiled Eggs, Bleu Cheese Crumbles

### BBQ Pulled Pork

Slow Roasted Shredded Pork with BBQ Sauce served on a Hoagie Roll

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## Lunch Buffet

Buffets Include Freshly Brewed Coffee, Iced Tea or Lemonade  
*Minimum of 35 Guests. Buffets are designed to remain open for one hour*

### The Luncheon Wyndham Buffet

Includes Fresh Seasonal Vegetables and Rolls with Butter

*Choice of One Entrée*  
*\$25 per person*

Chicken Piccata  
Chicken Marsala  
Traditional or Vegetarian Lasagna

Herb Roasted Chicken  
Slow Roasted Tri Tip  
Bourbon Glazed Ham

*Choice of Two Entrees*  
*\$30 per person*

Penne Pasta Primavera  
Pan Fried Tilapia  
Garlic Steak Bites

#### *Choice of Two Salads*

Mixed Greens Salad  
Caesar Salad  
Pasta Salad  
Potato Salad  
Fruit Salad

#### *Choice of One Starch*

Rice Pilaf  
Roasted Red Potatoes  
Mashed Potatoes

#### **Deli Style Buffet**

\$21 per person

California Field of Greens Salad, Rotini Pasta Salad with Herbed Vinaigrette Dressing, Sliced Roast Beef, Smoked Ham, Roasted Turkey Breast, Sliced Swiss, American, Cheddar and Monterey Jack Cheeses, Tomatoes, Lettuce, Onions, Pickles, Assorted Condiments, Deli Breads and Rolls, Freshly Baked Cookies

#### **Boxed Lunches**

\$18 per person

Sandwiches are served on a Croissant or Hoagie Roll

Choice of Ham, Turkey or Roast Beef, Choice of Monterey Jack, Cheddar or Swiss Cheese, Lettuce, Tomato, Mayo and Mustard Packets on Side, (1) Piece of Whole Fruit, Bag of Chips & Cookie, Choice of Soda or Bottled Water, includes Plastic Cutlery with Napkin

*All Prices Are Subject to 25% Service Charge and Applicable Sales Tax*



## Plated Lunch

Accompanied with Mixed Field Green Salad, Fresh Seasonal Vegetables, Choice of one: Rice Pilaf, Mashed Potatoes or Roasted Red Potatoes. Served with Rolls & Butter, Iced Tea and Water

### Center Cut Top Sirloin

\$30 per person

Topped with a Mushroom Red Wine Reduction

### Thinly Sliced Tri-Tip

\$25 per person

Topped with Mushroom Bordelaise Sauce

### Chicken Marsala

\$25 per person

Topped with Marsala Wine &  
Fresh Mushroom Sauce

### Grilled Salmon Filet

\$30 per person

Topped with Lemon Cream Dill Sauce

### Chicken Piccata

\$25 per person

Topped with a Lemon Caper Sauce

### Grilled Pork Chops

\$25 per person

Bone-In Pork Chop Topped with a  
Mustard Cream Sauce

### Chicken Carbonara

\$25 per person

Grilled Chicken Breast with Pancetta and  
Mushrooms in a Flavorful White Cream Sauce  
over Penne Pasta  
(Does Not Include Side)

*All Prices Are Subject to 25% Service Charge and Applicable Sales Tax  
No more than 2 options per event, choices charged at higher priced item*



## Break Services

### **Energy Break**

\$15 per person

Granola Bars

Fresh Seasonal Fruit

Fresh Vegetable Tray with Dip

Assorted Gatorades

### **Munchies Bar**

\$14 per person

Fresh Popcorn & Pretzel Rods

Assorted Bags of Potato Chips

M&M's

Assorted Sodas and Iced Tea

### **South of the Border**

\$15 per person

Fried Taquitos

Tortilla Chips with Homemade Salsa

Jalapeno Infused Lemonade

### **Cookie Jar Break**

\$14 per person

Fresh Baked Cookies

Fresh Baked Brownies

Ice Cold Milk

Freshly Brewed Coffee

Assorted Sodas

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## Dinner Buffet

Served with Iced Tea, Freshly Brewed Coffee and Water

*Minimum of 45 Guests – One (1) Hour Service*

### The Dinner Wyndham Buffet

Includes Fresh Seasonal Vegetables and Rolls with Butter

#### *Choice of One Entrée*

*\$34 per person*

Tri Tip with Mushroom Bordelaise Sauce  
Brisket with BBQ & Au Jus Sauce  
Top Sirloin with Red Win & Mushroom Sauce

Herb Roasted Chicken  
Chicken Piccata  
Chicken Marsala  
Roast Pork Loin

#### *Choice of Two Entrees*

*\$38 per person*

Basa Rolls with Cajun Cream Sauce  
Grilled Salmon with Lemon Dill  
Traditional or Vegetarian Lasagna

#### *Choice of Two Salads*

Mixed Greens Salad  
Caesar Salad  
Pasta Salad  
Potato Salad  
Fruit Salad

#### *Choice of One Starch*

Rice Pilaf  
Roasted Red Potatoes  
Mashed Potatoes

#### **Rodeo Style Barbecue**

\$38 per person

Slow Cooked Beef Brisket, Fried Chicken,  
Traditional Cole Slaw, Rice Pilaf, BBQ Baked  
Beans, Fiesta Corn, Jalapeno Corn Bread with  
Butter and Honey

#### **Fresno Style**

\$38 per person

Slow Baked Tri-Tip Topped with a Mushroom  
Red Wine Reduction, Chicken Breast Topped  
with a Marsala Wine Sauce & Fresh  
Mushrooms, Garden Green Salad with  
Cucumber, Tomato and Carrots, Rice Pilaf, Fresh  
Seasonal Vegetables, Fresh Baked Rolls and  
Butter

#### **Tour of Italy**

\$34 per person

Cheese Tortellini in a Pesto Cream Sauce,  
Antipasti Salad with Julienne of Salami, Baked  
Lasagna, Marinated and Charbroiled Vegetable  
Platter, Pan Sautéed Pork Loin ala Milanese,  
Assorted Cheese, Artichoke Hearts, Olives,  
Caesar Salad, Squash Medley, Freshly Baked  
Garlic Bread

#### **Southwestern Fiesta**

\$38 per person

Beef Fajitas served with warm Tortillas, Chicken  
Enchiladas, Southwest Salad with Black Beans,  
Roasted Chilies, Corn, Romaine Lettuce and  
Tortilla Strips Served with Chipotle Ranch  
Dressing, Spanish Rice and Refried Beans, Chips  
and Homemade Salsa

*All Prices Are Subject to 25% Service Charge and Applicable Sales Tax*

## Plated Dinner

Mixed Field Green Salad, Fresh Seasonal Vegetables. Choice of One: Rice Pilaf, Mashed Potatoes or Roasted Red Potatoes. Served with Rolls & Butter, Iced Tea, Freshly Brewed Coffee and Water

### **Pan Seared Rib Eye Steak**

\$40 per person

Topped with a Bleu Cheese Butter

### **Grilled Pork Chops**

\$34 per person

Bone-In Pork Chop Topped with a Mustard Cream Sauce

### **Center Cut Top Sirloin**

\$38 per person

Topped with a Mushroom Red Wine Reduction

### **Grilled Salmon Filet**

\$38 per person

Topped with Lemon Cream Dill Sauce

### **Chicken Marsala**

\$34 per person

Topped with Marsala Wine & Fresh Mushroom Sauce

### **Thinly Sliced Tri-Tip**

\$34 per person

Topped with Mushroom Bordelaise Sauce

### **Chicken Piccata**

\$34 per person

Topped with a Lemon Caper Sauce

### **Chicken Carbonara**

\$34 per person

Grilled Chicken Breast with Pancetta and Mushrooms in a Flavorful White Cream Sauce over Penne Pasta  
(Does Not Include Side)

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## Desserts

\$6 per person

**Strawberry Shortcake**

**NY Style Cheesecake**  
Topped with Strawberry Sauce

**Tuxedo Cake**

**Carrot Cake**

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## Audio & Visual Rentals

Dance Floor	\$200
Screen (8x8)	\$55
Projector	\$265
Flip Chart w/ Markers	\$45
Podium	\$25
Hard Wired Mic	\$35
Podium w/ Mic	\$60
Speaker Phone	\$45
Easel	\$15
Power Cord	\$10
Extension Cord	\$10
Power Speaker w/ Stand	\$95

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## Amenities and Additional Information

- 209 Guestrooms & Suites
- 9,000 Sq. Ft. of Event/Meeting Space
- Full-Service Hotel and Banquets
- Complimentary Parking for Guests/Attendees

### We have everything you need

We provide the tables, chairs, china, glass, silverware, linens, staff to set up, serve and clean up the event.

### We are flexible

You can choose your own DJ, Decorators, etc. to make your event your own.

### Security Deposit

We require a deposit due upon signing the contract to secure your date. Deposits go towards the event and are non-refundable and non-transferrable.

### Bar Requirements

If there is a dedicated bartender for the event, there is a \$500 bar minimum. If the total event bar sales does not equal to or exceed the minimum, the host must pay the difference.

### Security

Security is required for all special events at hosts' expense. Wyndham Garden Fresno requires one (1) guard for every 75 guests. Wyndham Garden Fresno will make all security arrangements, and the cost is \$50 per hour per security guard, for the entirety of the event.

### No Outside Catering/Alcohol

We do not allow any outside catering, or outside alcohol into our banquet spaces. If you would like to bring in your own wine, a corkage fee of \$8.50 per bottle will be applied. Wyndham Garden Fresno has the right to card all guests consuming alcoholic beverages.

### Cake/Candy Stations

You are welcome to bring in your own cake or cupcakes. A \$2.50 per person cake cutting fee applies and covers our staff cutting, serving and providing china and silverware. You are allowed to provide your own candy station (No gum or taffy) for a small cleaning fee of \$75.

### Decorating/Damages

The host of the event is responsible for any damages. Wyndham Garden Fresno will not permit the affixing of anything to the walls, floors or ceilings with nails, tacks, staples, carpet or other materials such as glitter, confetti or silly string. A \$500.00 damage fee will be added to your final invoice.

**Contact our Sales office at (559)252-3611 [press 3] for more information**

5090 E. Clinton Way  
Fresno, Ca 93727

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No more than 2 options per event, choices charged at higher priced item*