

*Wyndham Garden Fresno
Yosemite Airport*

CATERING
MENU

CORPORATE EVENTS | SOCIAL | CONVENTIONS

5090 East Clinton Way, Fresno, CA 93727
559 - 252 - 3611



WYNDHAM
GARDEN

Banquet Event Spaces

CONCOURSE

250 PERSONS MAX - 2,960 SQ. FT.

\$4,440 ROOM RENTAL FEE

CONCOURSE 1
80 PERSONS MAX - 1,360 SQ. FT.
\$2,040 ROOM RENTAL FEE

CONCOURSE 2 & 3
145 PERSONS MAX - 1,600 SQ. FT.
\$2,400 ROOM RENTAL FEE

SIERRA CENTER

120 PERSONS MAX - 2,028 SQ. FT.

\$3,042 ROOM RENTAL FEE

YOSEMITE
50 PERSONS MAX - 780 SQ. FT.
\$975 ROOM RENTAL FEE

KINGS CANYON
30 PERSONS MAX - 704 SQ. FT.
\$880 ROOM RENTAL FEE

SEQUOIA
30 PERSONS MAX - 544 SQ. FT.
\$680 ROOM RENTAL FEE

TERRACE A
80 PERSONS MAX - 1,378 SQ. FT.
\$2,067 ROOM RENTAL FEE

TERRACE B
50 PERSONS MAX - 693 SQ. FT.
\$866 ROOM RENTAL FEE

TERRACE C
100 PERSONS MAX - 1,540 SQ. FT.
\$2,310 ROOM RENTAL FEE

TERRACE D
50 PERSONS MAX - 700 SQ. FT.
\$875 ROOM RENTAL FEE

EXECUTIVE BOARDROOM
8 PERSONS MAX - 216 SQ. FT.
\$270 ROOM RENTAL FEE

DON'T FORGET TO ASK HOW TO GET YOUR ROOM RENTAL FEE DISCOUNTED WITH THE PURCHASE OF FOOD & BEVERAGE!

ALL PRICES ARE SUBJECT TO A 25% SERVICE CHARGE, APPLICABLE SALES TAX, ETC.

A La Carte

SWEET OPTIONS

\$30 DOZEN

FRESH ASSORTMENT OF DANISH PASTRIES
 FRESH ASSORTMENT OF MUFFINS
 FRESH ASSORTMENT OF COOKIES
 FRESHLY BAKED CINNAMON ROLLS
 CHOCOLATE BROWNIES
 BREAD LOAD (BANANA NUT, BLUEBERRY,
 OR POPPY SEED)

BREAKFAST BREADS

\$35 DOZEN

BAGELS & CREAM CHEESE
 CROISSANTS WITH BUTTER & JAM
 FRESHLY BAKED BISCUITS

TORTILLA CHIPS & FRESH HOMEMADE SALSA (SERVES 50)	\$40 BOWL
CROSTINI CHIPS & SPINACH ARTICHOKE DIP (SERVES 50)	\$40 BOWL
ASSORTED FRUIT YOGURTS	\$3 EACH
GRANOLA BARS	\$3 EACH
SEASONAL FRESH FRUIT	\$2 EACH
ASSORTED INDIVIDUAL BAG OF CHIPS	\$2 EACH
SEASONAL FRESH FRUIT PLATTER (SERVES 50)	\$125 TRAY
ASSORTED PIZZAS (SERVES 8) (PEPPERONI & CHEESE, JALAPEÑO & PINEAPPLE, OR MEAT LOVERS)	\$15 EACH

BEVERAGES

FRESHLY BREWED COFFEE	\$28 GALLON
CHILLED FRUIT JUICE (ORANGE, APPLE, CRANBERRY, OR GRAPEFRUIT)	\$18 CARAFE
CHILLED MILK	\$15 CARAFE
FRESHLY BREWED UNSWEETENED 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 GUESTS

COLD HORS D'OEUVRES

HUMMUS & PITA CHIPS	\$75
DEVILED EGGS	\$80
CUCUMBER WITH HERB CHEESE	\$80
ITALIAN SKEWERS	\$100
CHERRY TOMATO & MOZZARELLA	\$95
SALAMI CORONETS	\$110
CARAVAN PINWHEEL SANDWICHES	\$100
CROSTINI TOMATO BASIL WITH BALSAMIC	\$95
ASSORTED VEGETABLES & DIP	\$110
PETITE FINGER SANDWICHES	\$100
ASSORTED CHEESE & CRACKERS	\$125
SLICED DELI MEAT & CHEESE PLATTER	\$135

HOT HORS D'OEUVRES

EGGS ROLLS WITH SWEET CHILI SAUCE	\$100
FRIED ZUCCHINI WITH HERB AIOLI SAUCE	\$75
HOT SPINACH ARTICHOKE DIP (SERVED WITH BREAD CUBES AND CRACKERS)	\$95
LITTLE SMOKIES WITH BBQ SAUCE	\$95
TAQUITOS WITH HOMEMADE SALSA	\$100
COCKTAIL MEATBALLS (BBQ OR MARINARA WITH PARMESAN)	\$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	\$135

ALL PRICES ARE SUBJECT TO A 25% SERVICE CHARGE AND APPLICABLE SALES TAX

Breakfast Buffet

INCLUDES ASSORTED BREAKFAST PASTRIES & BREADS, ASSORTED CHILLED FRUIT JUICES, FRESHLY BREWED COFFEE, AND ASSORTED HOT TEAS
MINIMUM OF 25 GUESTS - ONE HOUR SERVICE

SUNRISE BREAKFAST BUFFET

\$25 PER PERSON

FRESH SCRAMBLED EGGS,
CRISPY BACON, SAUSAGE LINKS,
COUNTRY POTATOES, FRESH
SEASONAL FRUIT

BUILD YOUR OWN BURRITO

\$25 PER PERSON

FRESH SCRAMBLED EGGS,
HOMEMADE CHILI VERDE,
COUNTRY POTATOES, CHEESE,
HOMEMADE SALSA, SOUR
CREAM, & WARM TORTILLAS

WYNDHAM CONTINENTAL

\$21 PER PERSON

BAGELS & CREAM CHEESE,
FRESH SEASONAL FRUIT,
ASSORTED YOGURTS &
GRANOLA

COUNTRY BREAKFAST

\$28 PER PERSON

EGG SCRAMBLED WITH
HAM & CHEESE,
BUTTERMILK BISCUITS &
COUNTRY GRAVY, CRISPY
BACON & SAUSAGE LINKS,
COUNTRY POTATOES, &
FRESH SEASONAL FRUIT

Plated Breakfast

SERVED WITH FRESHLY BREWED COFFEE & ASSORTED HOT TEAS

TRADITIONAL BREAKFAST

\$21 PER PERSON

FRESH SCRAMBLED EGGS,
COUNTRY POTATOES, CHOICE
OF (1) HAM, BACON OR
SAUSAGE, HOMEMADE
BISCUITS WITH BUTTER & JAM

BREAKFAST SLIDERS

\$23 PER PERSON

THREE (3) BRIOCHE ROLLS
WITH SCRAMBLED EGGS,
SMOKED HAM, BACON,
SAUSAGE, CHEDDAR CHEESE,
WITH COUNTRY POTATOES

CINNAMON FRENCH TOAST

\$18 PER PERSON

FRESH SCRAMBLED EGGS,
CINNAMON FRENCH TOAST,
CHOICE OF (1) BACON OR
SAUSAGE. SERVED WITH
BUTTER & MAPLE SYRUP

EGGS WHITE & SPINACH WRAP

\$21 PER PERSON

EGGS WHITES, SPINACH, TOMATOES,
FETA CHEESE, WRAPPED IN A WHEAT
TORTILLA SERVED WITH FRESH
SEASONAL FRUIT

BREAKFAST BURRITO

\$18 PER PERSON

FRESH SCRAMBLED EGGS, COUNTRY
POTATOES, ONION, BACON, CHEESE,
WRAPPED IN A FLOUR TORTILLA
SERVED WITH HOMEMADE SALSA &
FRESH SEASONAL FRUIT

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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

\$26 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, & DRIED CRANBERRIES SERVED ON A FRESH CROISSANT

ITALIAN WRAP

SALAMI, HAM, SWISS CHEESE, LETTUCE, TOMATO, WAX PEPPERS, & CREAM CHEESE WRAPPED IN A FLOUR TORTILLA

CAESAR SALAD

ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE & BLACK PEPPER CAESAR DRESSING
ADD GRILLED CHICKEN \$1.00
ADD GRILLED SHRIMP \$2.00

VEGGIE SANDWICH

GRILLED SEASONAL VEGETABLES, INCLUDING ZUCCHINI, EGGPLANT, ROASTED RED PEPPERS, & FIELD GREENS SERVED ON FOCACCIA BREAD

COBB SALAD

ICEBERG & ROMAINE LETTUCE, TOMATOES, BACON, TURKEY, HAM, HARD BOILED EGGS, & BLUE CHEESE CRUMBLES

BBQ PULLED PORK

SLOW ROASTED SHREDDED PORK WITH BBQ SAUCE SERVED ON A HOAGIE ROLL

ALL PRICES ARE SUBJECT TO A 25% SERVICE CHARGE AND APPLICABLE SALES TAX

Lunch Buffet

THE LUNCH BUFFET INCLUDES FRESH SEASONAL VEGETABLES, ROLLS WITH BUTTER, FRESHLY BREWED COFFEE, ICED TEA OR LEMONADE.
(BUFFETS ARE DESIGNED TO REMAIN OPEN FOR UP TO ONE HOUR)

CHOICE OF ONE ENTREE
\$30 PER PERSON

CHICKEN PICCATA
CHICKEN MARSALA
TRADITIONAL OR VEGETARIAN
LASAGNA

HERB ROASTED CHICKEN
SLOW ROASTED TRI TIP
BOURBON GLAZED HAM

CHOICE OF TWO ENTREES
\$35 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

\$26 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 & MONTEREY JACK CHEESE, TOMATOES, LETTUCE, ONIONS, PICKLES, ASSORTED CONDIMENTS, DELI BREADS & ROLLS, FRESHLY BAKED COOKIES

BOXED LUNCHES

\$21 PER PERSON

SANDWICHES ARE SERVED ON A CROISSANT OR HOAGIE ROLL WITH CHOICE OF HAM, TURKEY OR ROAST BEEF, CHOICE OF MONTEREY JACK, CHEDDAR OR SWISS CHEESE, LETTUCE, TOMATO, MAYO & 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 A 25% SERVICE CHARGE AND APPLICABLE SALES TAX

Plated Lunch

PAIRED 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 & WATER

CENTER CUT TOP SIRLOIN \$30 PER PERSON

TOPPED WITH A MUSHROOM RED WINE
REDUCTION

THINLY SLICED TRI-TIP \$25 PER PERSON

TOPPED WITH A 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
& MUSHROOMS IN A FLAVORFUL WHITE
CREAM SAUCE OVER PENNE PASTA
(DOES NOT INCLUDE A SIDE)

NO MORE THAN 2 OPTIONS PER EVENT. CHOICES CHARGED AT HIGHER PRICED ITEM.
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Break Services

ENERGY BREAK \$15 PER PERSON

GRANOLA BARS
FRESH SEASONAL FRUIT
FRESH VEGETABLE TRAY WITH DIP
ASSORTED ELECTROLYTE DRINKS

MUNCHIES BAR \$14 PER PERSON

FRESH POPCORN & PRETZEL RODS
ASSORTED BAGS OR POTATO CHIPS
M&Ms CHOCOLATE CANDY
ASSORTED SODAS & 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
ICED COLD MILK
FRESHLY BREWED COFFEE
ASSORTED SODAS

ALL PRICES ARE SUBJECT TO A 25% SERVICE CHARGE AND APPLICABLE SALES TAX

Dinner Buffet

THE DINNER BUFFET INCLUDES FRESH SEASONAL VEGETABLES, ROLLS WITH BUTTER, FRESHLY BREWED COFFEE, ICED TEA OR LEMONADE.
(BUFFETS ARE DESIGNED TO REMAIN OPEN FOR UP TO ONE HOUR)

CHOICE OF ONE ENTREE \$40 PER PERSON

TRI-TIP WITH MUSHROOM BORDELAISE SAUCE
BRISKET WITH BBQ & AU JUS SAUCE
TOP SIRLOIN WITH RED WINE & MUSHROOM SAUCE

HERB ROASTED CHICKEN
CHICKEN PICCATA
CHICKEN MARSALA
ROAST PORK LOIN

CHOICE OF TWO ENTREES \$44 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 COLESLAW, RICE PILAF, BBQ BAKED BEANS, FIESTA CORN, JALAPENO CORN BREAD WITH BUTTER & 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 & CARROTS, RICE PILAF, FRESH SEASONAL VEGETABLES, FRESH BAKED ROLLS & BUTTER

TOUR OF ITALY

\$34 PER PERSON

CHEESE TORTELLINI IN A PESTO CREAM SAUCE, ANTIPASTI SALAD WITH JULIENNE SALAMI, BAKED LASAGNA, MARINATED AND CHARGRILLED VEGETABLE PLATTER, PAN SAUTEED 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 CILLES, CORN, ROMAINE LETTUCE & TORTILLA STRIPS SERVED WITH CHIPOTLE RANCH DRESSING, SPANISH RICE & REFRIED BEANS, CHIPS & HOMEMADE SALSA

ALL PRICES ARE SUBJECT TO A 25% SERVICE CHARGE AND APPLICABLE SALES TAX

Plated Dinner

PAIRED 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 & WATER

PAN SEARED RIB EYE STEAK \$40 PER PERSON

TOPPED WITH A BLUE 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 A MUSHROOM BORDELAISE
SAUCE

CHICKEN PICCATA \$34 PER PERSON

TOPPED WITH A LEMON CAPER SAUCE

CHICKEN CARBONARA \$34 PER PERSON

GRILLED CHICKEN BREAST WITH PANCETTA
& MUSHROOMS IN A FLAVORFUL WHITE
CREAM SAUCE OVER PENNE PASTA
(DOES NOT INCLUDE SIDE)

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Desserts
\$6 PER PERSON

STRAWBERRY SHORTCAKE

NEW YORK STYLE CHEESECAKE WITH
STRAWBERRY SAUCE

TUXEDO CAKE

CARROT CAKE

ALL PRICES ARE SUBJECT TO A 25% SERVICE CHARGE AND APPLICABLE SALES TAX

Audio & Visual Equipment

DANCE FLOOR	\$200
SCREEN (8X8)	\$55
PROJECTOR	\$265
FLIP CHART W/ MARKERS	\$45
PODIUM	\$25
MICROPHONE (WIRELESS)	\$35
PODIUM W/ MICROPHONE	\$60
EASEL	\$15
POWER CORD	\$10
EXTENSION CORD	\$10
POWER SPEAKER W/ STAND (BLUETOOTH)	\$95
A/V CART	\$30

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Amenities & Additional Information

209 GUEST ROOMS & SUITES
9,000+ SQUARE FEET OF EVENT/MEETING SPACE
FULL-SERVICE HOTEL & BANQUETS
COMPLIMENTARY PARKING FOR GUESTS/ATTENDEES

WE HAVE EVERYTHING YOU NEED; WE PROVIDE THE TABLES, CHAIRS, CHINA, GLASSES, SILVERWARE, LINENS, & STAFF FOR SERVICE, SETUP, & CLEANUP

WE ARE FLEXIBLE! YOU CAN CHOOSE YOUR OWN DJ, DECORATORS, ETC. TO MAKE YOUR EVENT YOUR OWN. FEEL FREE TO INQUIRE ABOUT OUR PREFERRED VENDORS!

SECURITY DEPOSIT

WE REQUIRE A DEPOSIT DUE UPON SIGNING THE CONTRACT TO SECURE YOUR DATE. DEPOSITS DO 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 BEVERAGE MINIMUM. IF THE TOTAL SALES FOR THE EVENT BAR DOES NOT EQUAL OR EXCEED THIS MINIMUM, THE DEFICIT IS BILLED TO THE GROUP'S MASTER ACCOUNT.

SECURITY PERSONNEL

SECURITY IS REQUIRED FOR ALL SPECIAL EVENTS AT THE HOSTS' EXPENSE. WYNDHAM GARDEN FRESNO YOSEMITE AIRPORT HOTEL REQUIRES ONE (1) GUARD FOR EVERY 75 GUESTS. WYNDHAM GARDEN FRESNO YOSEMITE AIRPORT 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 YOUR OWN WINE/CHAMPAGNE, A CORKAGE FEE OF \$8.50 PER BOTTLE WILL BE APPLIED TO THE GROUP'S MASTER ACCOUNT. WYNDHAM GARDEN FRESNO YOSEMITE AIRPORT HOTEL 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 CHINE AND SILVERWARE, YOUR ARE ALLOWED TO PROVIDE YOUR OWN CANDY STATION (NO GUM OR TAFFY) FOR A FEE OF \$75.

DECORATING/DAMAGES

THE HOST OF THE EVENT IS RESPONSIBLE FOR ANY DAMAGES. WYNDHAM GARDEN FRESNO YOSEMITE AIRPORT HOTEL WILL NOT PERMIT THE AFFICING 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 DAMAGE FEE WILL BE APPLIED TO YOUR FINAL INVOICE.

CONTACT OUR SALES DEPARTMENT AT (559) 252 - 3611 FOR MORE INFORMATION!

5090 EAST CLINTON WAY
FRESNO, CA 93727

