



WYNDHAM GRAND®
Jupiter At Harbourside Place

EVENTS MENU

BREAKFAST

REFRESHMENTS & SNACKS

BREAKS

LUNCH

RECEPTIONS

DINNER

BEVERAGES



BREAKFAST



BREAKFAST BUFFET

LIGHTHOUSE CONTINENTAL \$32

Sliced Seasonal Fruits and Berries (GF, DF, VG)
All Butter Croissant, Assorted Mini Danishes, House Made Banana Bread
Blueberry and Gluten Free Muffin
Tropical Overnight Oats with Coconut Milk, Honey, Granola,
Chia Seeds, Dried Fruits (V),
Hardboiled Eggs, Cracked Black Pepper, Hot Sauce (GF, DF)
Fresh Squeezed Orange and Grapefruit Juice, Cranberry Juice
Almond, Soy, Oat, Whole, and Skim Milk, Half & Half
Starbucks® Coffee and Teavana® Teas

BLOWING ROCKS BREAKFAST \$38

Sliced Seasonal Fruits and Berries (GF, DF, VG)
All Butter Croissant, Assorted Mini Danishes, House Made Banana Bread,
Blueberry and Gluten Free Muffin
Fresh Cracked Scrambled Eggs (GF)
Breakfast Meats (Choice of Two- additional selections, \$5 per person)
Crispy Applewood-Smoked Bacon (GF/DF), Country Style Sausage Links
(GF/DF), Chicken and Apple Sausage (GF/DF), Vegetarian Breakfast
Sausage Patties (V)
Sides (Select One- additional selections, \$5 per person)
Breakfast Potatoes with Caramelized Peppers and Onions, Herb Roasted
Tricolor Potatoes, Mushroom and Kale New Potato Hash
Fresh Squeezed Orange and Grapefruit Juice, Cranberry Juice
Almond, Soy, Oat, Whole, and Skim Milk, Half & Half
Starbucks® Coffee and Teavana® Teas



INLET BREAKFAST \$48

Sliced Seasonal Fruits and Berries (GF, DF, VG)
Plain Croissant, Assorted Mini Danishes, House Made Banana Bread, Blueberry and Gluten Free Muffin
Fresh Cracked Scrambled Eggs (GF)
Thick Cut Brioche French Toast with Candied Pecans, Orange Zest, Vermont Maple Syrup (V)
Tropical Overnight Oats with Coconut Milk, Honey, Granola, (DF, VG), Chia Seeds, Dried Fruits
Breakfast Meats (Choice of Two- additional selections, \$5 per person)
Crispy Applewood-Smoked Bacon (GF/DF), Country Style Sausage Links (GF/DF), Chicken and Apple Sausage (GF/DF),
Vegetarian Breakfast Sausage Patties (V)
Sides (Select One- additional selections, \$5 per person)
Breakfast Potatoes with Caramelized Peppers and Onions, Herb Roasted Tricolor Potatoes, Mushroom and Kale New
Potato Hash (V)
Fresh Squeezed Orange and Grapefruit Juice, Cranberry Juice
Almond, Soy, Oat, Whole, and Skim Milk, Half & Half
Starbucks® Coffee and Teavana® Teas

BREAKFAST ENHANCEMENTS

TOASTER STATION \$7

Wheat, Rye and White Bread, Individual Butter, Honey, Fruit Preserve (V)

YOGURT PARFAIT \$9

Greek Yogurt, Berries, Granola, Shaved Coconut, Granola, Honey, Seasonal Dried Fruits (V) (GF)

STEEL-CUT OATMEAL \$9

Brown Sugar, Raisins, Seasonal Dried Fruits, Pecans (VG)

VEGETABLE FRITTATAS \$9

Baby Kale, Broccoli, Peppers, Onions, Mushrooms (GF) (V)

BUILD YOUR OWN BREAKFAST BOWL \$14

*Cage Free Scrambled Egg, Herb Roasted Potato Hash (V) Potato Tots (V)
Chicken Sausage, Bacon, Beyond the Meat Sausage, Cheddar Cheese, Scallions*

AVOCADO TOAST STATION* \$14

Sourdough Crostini, Avocado Spread, Sliced Hardboiled Eggs, Arugula, Radish (V)

GOURMET OMELET STATION* \$14

Sausage, Bacon, Ham, Mixed Peppers, Onions, Mushrooms, Pickled Jalapenos, Cheddar, Pepper Jack, Mozzarella, Feta Farm Fresh Whipped Eggs, Egg Whites, Egg Beaters



REFRESHMENTS & SNACKS

A LA CARTE:

ORDER BY THE GALLON

Lemonade or Fruit Punch \$50

Orange Juice, Grapefruit Juice \$50

Hot Chocolate \$60

Assorted Teavana Teas \$79

Starbucks Coffee \$89

PER ITEM UPON CONSUMPTION \$6

Bags of Pretzels, Kettle Potato Chips, White Cheddar Popcorn, Kit Kats®, Snickers®, Peanut and Plain M&M's®, Reese Peanut Butter Cups®, Oreo Cookies®, Seasonal Assorted Whole Fruit (VG) (GF)

PER ITEM UPON CONSUMPTION \$6

Assorted Kind Bars®

Assorted Bottled or Canned Juices Assorted Soft Drinks, Bottled Water

PER ITEM UPON CONSUMPTION \$7

Acqua Panna®, Vitamin Water®, St. Pellegrino®, Red Bull®

BY THE DOZEN \$60

Fresh Baked Jumbo Muffins

Fresh Baked Regular and Chocolate Croissants

Fresh Baked Assorted Cookies (24 pieces)

Double Fudge Brownies

New York Style Plain Bagels,

Whipped Cream Cheese and Individual Butter

Seasonal Fruit Kabobs, Honey Yogurt Dipping Sauce (V) (GF)



REFRESHING BREAKS

MARKETPLACE \$24

Tropical Fruit Salad with Honey Lime Dressing (V) (GF)
Spinach Artichoke Dip (V)
Crisp Seasonal Veggies, Grilled Naan Bread
Dried Cherry, Green Olive and Cheddar Cheese Skewers (GF)
Orange and Thyme Infused Water

BUILD YOUR OWN ACAI BOWL (V) \$22

Candied Apples, Peanut Butter, Berries, Chopped Peanuts
Pineapples, Cantaloupe, Granola, Shaved Coconut
Honey
Cucumber Lemon Infused Water

MEDITERRANEAN BREAK \$24

Roasted Garlic Hummus (VG)
Baba Ghanoush (VG)
Assorted Baby Raw Vegetables (VG) (GF), Pita Chips
Tabouleh Salad (V)
Moroccan Lemon and Mint Green Tea

GAME TIME \$22

Crispy House Potato Chip, Chive Onion Dip
Warm Mini Pretzels, Cheddar Cheese Sauce (V)
All Beef Mini Hot Dogs in a Puff Pastry, Yellow Mustard
Assorted Mini Cupcakes
Assorted Sodas

COFFEE SHOP EXPERIENCE \$26

Freshly Brewed Drip Coffee and Tea, Flavored Syrups
Fresh Baked Mini Donuts Served with Creme Anglaise
Fresh Baked Scones, Biscotti, Eclairs (V)
Almond, Soy, Oat, Whole, and Skim Milk, Half & Half
Starbucks® Coffee and Teavana® Teas

BUILD YOUR OWN TRAIL MIX \$24

Dried Kiwi, Pineapple, Papaya (VG)
Roasted Pumpkin Seeds, Mixed Nuts (VG)
Wasabi Peas, Honey Roasted Peanuts (VG)
Chocolate Chips, Chocolate Covered Raisins(V)
Non-Alcoholic Passionfruit Sangria

SUPERFOODS \$30

Deviled Eggs with Salmon Caviar (GF)
Guacamole with Taro Chips (VG)
Mung Bean Curry Chili, Basmati Rice (VG)
Flourless Dark Chocolate Cake (GF)
Matcha Green Tea



LUNCH



PLATED LUNCH

ALL PLATED LUNCHES INCLUDE: ONE STARTER, ONE ENTREE, FAMILY STYLE DESSERT,
WARM ROLLS, ICED TEA, STARBUCKS® COFFEE AND TEAVANA TEAS

CHOOSE ONE STARTER

BABY ARUGULA SALAD (GF)

Heirloom Tomatoes, Hearts of Palm, Spiral Carrots, Bacon Bits, Vidalia Onion Vinaigrette, Crumbled Blue Cheese

WYNDHAM GRAND SIGNATURE SALAD (V) (GF)

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

CLASSIC CAESAR

Romaine Hearts, Shaved Parmesan, Garlic Croutons, Caesar Dressing



CHOOSE ONE ENTREE

ROASTED ARTICHOKE STUFFED CHICKEN \$48(GF)

Carrot Puree, Roasted herb Yukon Gold Potatoes, Braised Mushrooms, Lemon Caper Sauce

PANKO-CRUSTED CHICKEN BREAST 8oz. \$44

Garlic Whipped Potatoes, Sweet and Sour Brussel Sprouts, Soy Cream Reduction

ESPELET SPICED CORVINA \$49 (GF)

Coconut Rice, Tri-Color Cauliflower, Orange Butter Sauce

CHIMICHURRI MARINATED SKIRT STEAK \$50 (GF) (DF)

Boniatto Mashed Potatoes, Charred Broccolini, Blistered Cherry Tomatoes, Chimichurri Sauce

STEAK N' FRITES \$48 (DF)

Flat Iron Steak, Steak Cut Rosemary Fingerling Potatoes, Thyme Jus, Giardiniera Relish, Horseradish Ketchup

Potato Gnocchi \$42 (V) (DF)

Baby Kale, Cured Tomatoes, Roasted Seasonal Mushrooms, Rosemary Crumble

ASSORTED MINI DESSERTS

Mini Key Lime Tarts, Assorted Mini Cheesecakes, Assorted Mini Cupcakes, Eclairs

LUNCH BUFFET

ALL BUFFETS INCLUDE: FRESHLY BREWED ICED TEA, STARBUCKS® COFFEE AND TEAVANA TEAS

SOUTH OF THE BORDER \$58

Chopped Romaine, Roasted Corn, Black Beans, Tajin Pickled Onions, Queso Fresco, Cayenne-Lime Vinaigrette, Chipotle Ranch (V)
Jicama and Mango Salad (V)
Adobo Marinated Skirt Steak with Peppers and Onions
Pulled Chicken Tinga, Chipotle Tomato Sauce
Cumin Roasted Mushrooms (V)
Soft Flour and Corn Tortilla
Traditional Mexican Rice
Churro Donuts
Cheesecake Burritos

SANDWICH SHOP \$62

Broccoli and Smoked Cheddar Soup (V)
Baby Spinach, Honey Crisp Apples, Crumbled Blue Cheese, Bacon, Artichokes, Pomegranate Vinaigrette
Hot Sliced Turkey Sandwich, Chipotle Mayo, Pepper Jack Cheese,
Thick Cut Whole Grain
Hot Hanger Steak Sandwich, Horseradish Cream, Caramelized Onions, French Baguette
Jerk Chicken Wrap, Mango Chutney, Shaved Lettuce, Heirloom Tomatoes, Scotch Bonnet Cream Sauce
Crisp Potato Chips (V)
Fresh Baked Cookies and Brownies

THE EXECUTIVE \$68

Roasted Butternut Squash-Coconut Soup (VG)
Petit Greens, Heirloom Cherry Tomatoes, Carrots, Cucumbers,
Pickled Fennel, Focaccia Croutons, Roasted Beets,
Sherry Vinaigrette, Blue Cheese Dressing (V)
Charred Broccolini Salad, Toasted Almonds, Raisins, Shallots,
Sunflower Seeds, Thyme-Agave Yogurt Dressing (V)
Cayenne and Brown Sugar Rubbed Beef Tri Tip, served with Santa Maria Salsa
Thyme Roasted Skin on Chicken Breast with Romesco Sauce (V)
Wild rice, Dried Cherries, Toasted Almond (VG)
Harissa Roasted Baby Carrots (VG)
Assorted Mini Cupcakes, Carrot Cake

LUNCH BUFFET

ALL BUFFETS INCLUDE: FRESHLY BREWED ICED TEA, STARBUCKS® COFFEE AND TEAVANA TEAS

HAVANA \$60

Heirloom Cherry Tomatoes, Avocados, Pickled Red Onions, Cilantro-Lime Vinaigrette (VG)
Iceberg Wedge, Feta Cheese, Dried Cranberries, Candied Spiced Pecans, Passion Fruit Vinaigrette (V)
Mojo Chicken (GF)
Grilled Mahi with Sofrito Cream Sauce
Pressed Cuban Sandwiches
Cuban Black Bean Rice (V)
Sweet Plantains (VG)
Pineapple Upside-down Cake, Tropical Fruit Salad with Coconut Shavings

ITALIAN \$60

Minestrone Soup (V)
Caprese Salad, Tomato, Buffalo Mozzarella, Balsamic Reduction (V)
Greek Salad, Romaine Hearts, Kalamata Olives, Red Onions, Cucumbers, Tomatoes, Feta Cheese, Greek Dijon-Herb Dressing (V)
Mediterranean Skin on Chicken Breast with Braised Peppers, Sweet Onions, Capers, Tomatoes and Chicken Broth
Shrimp and Scallop Fra Diavolo, Fresh Spicy Tomato Sauce
Angel Hair Aglio Olio (VG)
Roasted Broccolini, Lemon Parmesan Gremolata (V)
Mini Cannoli, Italian Ricotta Cheesecake

SOUP AND SALAD BAR \$58

Soups:

Roasted Tomato Soup (V), Chicken Noodle Soup

Composed Salads:

Couscous Salad, Tomato, Cucumbers, Kalamata Olives, Red Onions, Feta Cheese, Parsley (V)
Marble Potato Salad, Arugula, Shallots, Bacon, Mayonnaise, Apple Cider Vinegar (V)

Build Your Own Salads:

Chopped Romaine, Baby Arugula, Mixed Greens (VG), Heirloom Cherry Tomatoes, Eggs, Roasted Beets, Grilled Asparagus, Bacon Bits, Radish, Pepperoncini, Red Onions, Cucumbers, Garlic Croutons, Candied Pecan, Chickpeas, Feta Cheese, Shaved Parmesan, Bleu Cheese, Dijon Dressing, Roasted Tomato Vinaigrette, Ranch Dressing
Grilled Lemon-Herb Chicken Breast
House Smoked Flaked Salmon, Lemon Dill Vinaigrette
Mini Chocolate Bunt Cake, Assorted Mini Cheesecake

GOURMET BOX LUNCH

ALL BOX LUNCHES INCLUDE: CHOCOLATE CHIP COOKIE, SEASONAL WHOLE FRUIT, ASSORTED KETTLE CHIPS, CHOICE OF SOFT DRINK OR BOTTLED WATER & SPECIAL SWEET TREAT

CHOOSE UP TO TWO \$42

GARDEN SALAD (V) (GF)

Baby Mixed Greens, Heirloom Baby Tomatoes, Cucumbers, Shredded Carrots, Orange Supremes, Feta Cheese, Herb Vinaigrette

PASTRAMI SANDWICH

Peppered Crusted Pastrami, Gruyere Cheese, Spicy Brown Mustard, Mayonnaise, Pretzel Roll

THE ITALIAN

Prosciutto Cotto, Mortadella, Salami, Cherry Peppers, Black Olives, Provolone, Garlic Bread

CHICKEN PESTO ON FOCACCIA ROLL

Herb Marinated Chicken, Pesto Spread, Provolone, Baby Arugula, Herb Roasted Tomatoes, Focaccia Roll

ANTIPASTO VEGETABLE WRAP (V)

Roasted Eggplant, Zucchini, Squash, Artichokes, Red Onions, Pesto in a Flour Tortilla

TURKEY CROISSANT

Roasted Turkey with Butter Lettuce, Vine Ripe Tomatoes, Swiss Cheese, Cranberry Mayonnaise

ROAST BEEF HOAGIE

Garlic and Rosemary Top Round with Provolone Cheese, Burgundy Onion Marmalade, Whole-Grain Mustard Mayonnaise



RECEPTIONS



CANAPÉS

COLD \$8 PER PIECE

Minimum of 50 pieces of each item

Classic Tomato Bruschetta (V)

Fig Marmalade, Prosciutto, Honey Ricotta, Crostini (V)

Mango-Chili Shrimp Shooters (GF)

Crispy Rice Cakes with Spicy Tuna

Smoked Tenderloin Crostini, Horseradish Cream

Mini Buffalo Chicken Salad Tacos, Blue Cheese Sauce, Pico de Gallo

Smoked Trout, Deviled Egg, Dill (GF)

HOT \$8 PER PIECE

Minimum of 50 pieces of each item

Chimichurri Marinated Beef Satay (GF)

Beef Empanadas, Chipotle Honey Mayo

Mini Vegetable Quesadilla, Tomatillo Sauce (V)

Vegetable Spring Roll, Mango Thai Chili (V)

Crab Rangoon, Sweet and Sour Sauce

Chicken Dim Sum, Sweet Chili Sauce

Vegetable Samosas, Indian Spiced Potato, Green Peas (V)

Buffalo Chicken Spring Roll, Blue Cheese Dressing

Mini Beef Wellington, Red Wine Demi-Glace

Mini Cheeseburger Sliders



INSPIRING STATIONS

CHEF'S INSPIRATIONS

OPTION 1 \$82

ANTIPASTO

*Salami, Soppressata, Prosciutto
Roasted Red Peppers, Grilled Zucchini, Eggplant (V),
Marinated Olives, Herb Marinated Artichokes
Grain Mustard, Seasonal Compote, Soft French Bread*

PASTA BAR

*Potato Gnocchi, Cheese Tortellini (V)
Truffle Cream Sauce (V), Tomato Basil Sauce, Bolognese
Shrimp, Grilled Chicken*

HERB MARINATED BEEF TENDERLOIN (GF) *

Red Wine Demi-Glaze, Whole-Grain Mustard, Warm Rolls

OPTION 2 \$76

DIPS

Chilled

*Classic Guacamole (VG)
French Onion Dip*

Hot

*Buffalo Chicken Dip
Artichoke-Spinach Dip (V)
Pita Chips, Tortilla Chips, House Kettle Chips (V)*

TACO BAR

*Carne Asada, Pork Carnitas, Chipotle Chicken,
Corn and Flour Tortillas (V)
House Salsa, Tomatillo Sauce, Sour Cream, Cotija Cheese (V)*

ALL AMERICAN

*Buffalo and BBQ Wings
Blue Cheese and Ranch Dressing
All Beef Slider Patties
Cheddar Cheese, Ketchup
Pulled Pork, Cole Slaw
Slider Buns*



INSPIRING STATIONS

A LA CARTE OPTIONS:

Pick 3 or more from the Inspiring Stations to build your own reception

STATIONARY DISPLAYS

SLICED FRUIT \$18

Garnished with Mixed Berries (VG), Vanilla Honey Yogurt (V)

MEZZE PLATTER \$32

Baby Carrots, Cucumbers, Red Radish, Bell Peppers (VG)

Garlic Hummus, Tzatziki, Tabbouleh (V)

Marinated Olives, Cherry Tomatoes, Feta Cheese (V)

Lavash and Pita Bread (V)

ARTISANAL CHEESES \$28

International and Domestic Cheeses (V)

Mixed Nuts, Dried Fruits, Honey Comb (V)

Seasonal Fruit Preserves (V)

Soft French Bread, Gourmet Crackers (V)

ANTIPASTO \$30

Salami, Soppressata, Prosciutto

Roasted Red Peppers, Grilled Zucchini, Eggplant (V),

Marinated Olives, Herb Marinated Artichokes

Grain Mustard, Seasonal Compote, Soft French Bread

JUMBO SHRIMP \$30 (4 PIECES, PER PERSON)

Cocktail Sauce, Lemon Wedges

DIPS \$24

Chilled

Classic Guacamole (VG)

French Onion Dip

Hot

Buffalo Chicken Dip

Artichoke-Spinach Dip (V)

Pita Chips, Tortilla Chips, House Kettle Chips (V)

JAPANESE SUSHI \$600 PER ORDER (100 PIECES, PER ORDER)

Shrimp Tempura, Spicy Tuna, California Roll Wasabi, Soy Sauce

Steamed Edamame



INSPIRING STATIONS

THEMED STATIONS

BUILD YOUR OWN SALAD BAR \$24

*Chopped Romaine, Spring Greens, Baby Spinach (V)
Roasted Beets, Kalamata Olives, Cucumbers, Shaved Carrots, Cherry Tomatoes, Garlic Croutons,
Candied Pecans, Dried Cranberries, Dried Fruits, Crumbled Bacon,
Grated Parmesan, Crumbled Feta, Shredded Cheddar Cheese, Caesar Dressing, Balsamic Vinaigrette, Greek Dressing*

PASTA BAR \$26

*Potato Gnocchi, Cheese Tortellini (V)
Truffle Cream Sauce (V), Tomato Basil Sauce (V,) Bolognese
Shrimp, Grilled Chicken (GF)*

TACO BAR \$26

*Carne Asada, Pork Carnitas, Chipotle Chicken,
Corn and Flour Tortillas (V)
House Salsa, Tomatillo Sauce, Sour Cream, Cotija Cheese*

ASIAN FUSION \$26

*Vegetable Lo-Mein, Onions, Carrots, Peppers, Nappa Cabbage, Scallions (V)
Chili Crisp Ramen Noodles, Sesame Paste, Soy Sauce, Chili Crisp, Ginger (VG)
Cantonese Style Shrimp, Hot and Sour Chicken
Lemon Turmeric Basmati Rice, Garam Masala Chick Peas (VG)*

ALL AMERICAN \$28

*Buffalo and BBQ Wings
Blue Cheese and Ranch Dressing
All Beef Slider Patties
Cheddar Cheese, Ketchup
Pulled Pork, Cole Slaw
Slider Buns*

MASHED POTATO BAR \$24

*Garlic Whipped Potatoes (V)
Bacon, Cheddar Cheese, Green Onions, Sour Cream, Texas Chili*

INSPIRING STATIONS

CARVERY

SLOW ROASTED BONE IN TURKEY BREAST* \$29

Traditional Gravy, Cranberry Sauce, Mashed Potatoes

SMOKED AND CURED SOUTH EAST FAMILY FARMS HAM* \$29

Pineapple-Bourbon Sauce, Sweet Potato Hash

PORK LOIN* \$29 (GF)

Cumin-Coriander Rubbed, Bourbon Guava Sauce, Sweet Plantain

BRAZILIAN PICANHA* (SIRLOIN COULOUTTE) \$26

Chimichurri Sauce, Yucca Fries

SMOKED BEEF RIBEYE* \$36

Horseradish Sauce, Smoked Pan Jus, Broccoli and Cheese Casserole

HERB MARINATED BEEF TENDERLOIN* \$42 (GF)

Red Wine Demi-Glaze, Whole-Grain Mustard, Marble Potatoes

FLORIDA RED GROUPE* \$39

*Banana Leaf Steamed Grouper, Lemongrass, Cilantro, Ginger,
Thai Dipping Sauce, Jasmine Rice*

DESSERT STATIONS

CHOCOLATE FONDUE \$16

Strawberries, Marshmallows, Pretzel Sticks

BITE SIZED SELECTIONS \$16

Assorted Mini Cheesecakes, Assorted Mini Cupcakes, Eclairs

BUILD YOUR OWN S'MORES \$16

Melted Chocolate, Toasted Marshmallow, Graham Crackers

BANANAS FOSTER \$16

*Bananas Sauteed in Butter and Brown Sugar Flambéed with Grand Marnier
Served with Vanilla Bean Ice Cream*



DINNER



PLATED DINNER

ALL PLATED DINNERS INCLUDE: ONE STARTER, ONE ENTREE, ONE DESSERT,
WARM ROLLS, ICED TEA, STARBUCKS® COFFEE AND TEAVANA TEAS

CHOOSE ONE STARTER

BABY ARUGULA AND FRISEE (V) (GF)

Florida Strawberries, Candied Pecans, Mandarin Oranges, Crumbled Blue Cheese, Shaved Fennel, Spun Carrots Herb-Champagne Vinaigrette

CLASSIC CAESAR

Romaine Hearts, Shaved Parmesan, Garlic Croutons, Caesar Dressing

WYNDHAM GRAND SIGNATURE SALAD (V) (GF)

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

ICEBERG WEDGE (GF)

Applewood Smoked Bacon, Plum Tomatoes, Shaved Red Onions, Blue Cheese Dressing



PLATED DINNER

CHOOSE ONE ENTREE

THYME MARINATED CHICKEN BREAST 10oz. \$76

Truffle Barley Risotto

Tri-Color Cauliflower, Chicken Au Jus

SEARED GROUPE \$80 (GF)

Herb Roasted Marble Potatoes, Broccolini

Citrus Butter Sauce

MISO GLAZED BLACK COD \$85

Shitake Sticky Rice, Brussels Sprouts

Ginger Soy Butter Sauce

BRAISED BEEF SHORT RIBS \$85 (GF)

Creamy Polenta, Grilled Asparagus, Oven Dried Tomatoes

Braised Cipollini Onions, Natural Jus

GRILLED BEEF TENDERLOIN \$90 (GF)

Yukon Gold Mashed Potatoes, Braised Mushrooms, Cured Tomatoes

Bordelaise Sauce

GARLIC RUBBED BEEF TENDERLOIN AND JUMBO SHRIMP \$115 (GF)

Caramelized Onions, Potatoes Au-Gratin, Romanesco, Heirloom Carrots Port Demi



PLATED DINNER

CHOOSE ONE DESSERT

RICOTTA AND PISTACHIO CAKE

*Ricotta and Pistachio Cream, Layered with Sponge Cake,
Topped with Pistachio Crumbles*

TIRAMISU

White and Dark Chocolate Web with Espresso Mousse

NEW YORK CHEESECAKE

Graham Cracker Crust, Raspberry Shimmer

CHOCOLATE LAYERED CAKE

Double Chocolate Mousse, Dark Cake Layers

MIXED BERRY TART

Shortcuts Pastry Filled with Chantilly Cream, Topped with an Assortment of Berries



DINNER BUFFET

ALL BUFFETS INCLUDE: FRESHLY BREWED ICED TEA, STARBUCKS® COFFEE AND TEAVANA TEAS

BUONA CENA \$99

Italian Wedding Soup

Caesar Salad, Garlic Croutons, Parmesan Cheese, Caesar Dressing,

Antipasto Vegetable Display, Marinated Olives, Ciliegine Mozzarella (V)

Panzanella Salad, Garlic Croutons, Cherry Tomatoes, Cucumbers, Red Onions, Basil, Italian Vinaigrette (V)

Herb Crusted Chicken Breast, Madeira Sauce, Mushrooms

Red Snapper, Saffron Butter Sauce

Porcini Crusted Roasted Leg of Lamb, Polenta, Rosemary Jus

Rigatoni a la Vodka (V)

Broccoli Rabbe with Garlic Butter (VG)

Tiramisu with Espresso-Soaked Ladyfingers

Limoncello Mascarpone Cake

HARBOURSIDE GRILL \$105

Corn Chowder (V)

Conch Ceviche (GF)

Mixed Baby Greens and Frisée Salad with Cucumbers, Red Onions, Orange Wedges, Candied Pecans, Shredded Cheese, Feta,

Key Lime Vinaigrette, Ranch Dressing (V)

Composed Cucumber salad, Heirloom Cherry Tomato, Hearts of Palm, Sweet Vidalia Onion, Creamy Dill Dressing (V)

Smoked Pork Ribs, Citrus Glaze (GF)

Seared Golden Tile Fish, Smoked Tomato Cream Sauce (GF)

Sliced New York Strip, Thyme Jus, Tomato Relish (GF)

Baked Potato Bar, Sour Cream, Bacon Bits, Shredded Cheddar, Butter, Scallions

Southern Cut Green Beans and Carrots (VG)

Red Velvet Cake

Key Lime Trifle, Graham Cracker, Whipped Cream, Coconut Shavings

THE SUNSHINE STATE \$99

Key West Style Conch Chowder

Baby Arugula and Frisée Salad with Strawberries, Dried Cranberries, Crumbled Blue Cheese, Mandarin Oranges

Orange Blossom Vinaigrette, Ranch Dressing (V)

Herb Crusted Skin-on Breast, Coconut Curry

Cream Mahi-Mahi, Pineapple Rum Glaze

Grilled Bone-In Short Ribs, Teriyaki Glaze

Jamaican Coconut and Pea Rice (V)

Florida Key Lime Pie

Spanish Flan

BEVERAGES



BEVERAGES, BARS & MORE

OPEN BAR PACKAGES

NON-ALCOHOLIC	BEER, WINE & SODA BAR	GRAND BAR	PREMIUM BAR	DELUXE BAR
First Hour \$8pp	First Hour \$20pp	First Hour \$24pp	First Hour \$26pp	First Hour \$28pp
Each Additional Hour \$4pp	Each Additional Hour \$10pp	Each Additional Hour \$14pp	Each Additional Hour \$15pp	Each Additional Hour \$16pp

NON-ALCOHOLIC

Soft Drinks, Juice & Water

BEER, WINE & SODA BAR

*Bud Light, Sam Adams Boston Lager, Michelob Ultra, Heineken, Angry Orchard Crisp
Wyclif, Sparkling Wine
Proverb, Pinot Grigio
Proverb, Chardonnay
Proverb, Pinot Noir
Proverb, Cabernet Sauvignon*

GRAND BAR

*New Amsterdam Vodka, New Amsterdam Gin, Cruzan Light Rum, Mi Campo Blanco Tequila, Jim Beam Black Label Bourbon, Monkey Shoulder Scotch
Bud Light, Sam Adams Boston Lager, Michelob Ultra, Heineken, Angry Orchard Crisp
Wyclif, Sparkling Wine
Proverb, Pinot Grigio
Proverb, Chardonnay
Proverb, Pinot Noir
Proverb, Cabernet Sauvignon*

PREMIUM BAR

*Wheatley Vodka, Bombay Sapphire Gin, Flor De Caña 4yr Rum, Espolòn Blanco Tequila, Four Rose's Small Batch Bourbon, Macallan 12yr Scotch
Bud Light, Sam Adams Boston Lager, Michelob Ultra, Heineken, Stella Artois, Modelo, Angry Orchard Crisp
La Marca, Prosecco
Trinity Oaks, Pinot Grigio
Trinity Oaks, Chardonnay
Trinity Oaks, Pinot Noir
Trinity Oaks, Cabernet Sauvignon*

DELUXE BAR

*Tito's Handmade Vodka, Sipsmith Gin, Diplomatico Reserva Exclusiva Rum, El Tesoro Reposado Tequila, Woodford Reserve Bourbon, The Dalmore 12yr Scotch
Budweiser, Miller Lite, Michelob Ultra, Heineken, Corona, Stela Artois, Hard Seltzers
Lucien Albrecht, Sparkling Rosé
Acrobat, Pinot Grigio
Chalk Hill, Chardonnay
Banshee, Pinot Noir
Sebastiani, Cabernet Sauvignon*

BEVERAGES, BARS & MORE

ADDITIONAL BAR PACKAGES

HOSTED AND CASH BAR

<i>Grand Brand</i>	\$12
<i>Grand Wines by the Glass</i>	\$12
<i>Premium Brands</i>	\$13
<i>Premium Wines by the Glass</i>	\$13
<i>Deluxe Premium Brands</i>	\$14
<i>Deluxe Premium Wines by the Glass</i>	\$14
<i>Imported Beer</i>	\$8
<i>Domestic Beer</i>	\$7
<i>Energy Drink</i>	\$7
<i>Panna Water®, Vitamin Water®, Perrier Water®</i>	\$7
<i>Fruit Juice</i>	\$6
<i>Soft Drinks</i>	\$6
<i>Bottle Water</i>	\$6

CORDIALS & COGNACS - \$14 Per Drink

Disaronno Amaretto
Frangelico
Grand Marnier
Sambuca Romana Black
Sambuca Romana White
Courvoisier VSOP
Remy Martin VSOP
Hennessey VSOP

SPECIALTY COCKTAILS - \$17 Per Drink

Available with the purchase of a Deluxe Bar Package

CAFE CON FASHIONED

Cruzan Select Barrel Rum, Maker's Mark 46, Amaro Montenegro,
Mr. Black Coffee Liqueur and Demerara Syrup.

FYRE WITH A "Y"

Mi Campo Reposado Tequila, Ancho Reyes Chile Liqueur,
Cointreau, Monin Coconut Syrup, Agave,
Lime Juice, Tajin Rim

TEXAN CONGA LINE

Tito's Handmade Vodka, Cruzan Mango Rum,
Monin Mango Syrup, Pineapple & Lime Juice,
Topped with Fever-Tree Ginger Beer



WINES BY THE BOTTLE

SPARKLING WINES AND CHAMPAGNE

<i>Wycliff, Sparkling</i>	32.00
<i>La Marca, Prosecco</i>	40.00
<i>Lucien Albrecht Sparkling Rosé</i>	60.00
<i>Moet & Chandon, Nectar Imperial</i>	120.00
<i>Veuve Clicquot, Yellow Label</i>	140.00

WHITE WINES

<i>Proverb, Pinot Grigio</i>	32.00
<i>Trinchero Trinity Oaks, Pinot Grigio</i>	38.00
<i>Acrobat, Pinot Grigio</i>	48.00
<i>Proverb, Sauvignon Blanc</i>	32.00
<i>Trinchero Trinity Oaks, Sauvignon Blanc</i>	38.00
<i>Dashwood, Sauvignon Blanc</i>	48.00
<i>Proverb, Chardonnay</i>	32.00
<i>Trinchero Trinity Oaks, Chardonnay</i>	38.00
<i>Chalk Hill, Chardonnay</i>	48.00

RED WINES

<i>Proverb, Pinot Noir</i>	42.00
<i>Trinchero Trinity Oaks, Pinot Noir</i>	48.00
<i>Banshee, Pinot Noir</i>	52.00
<i>Proverb, Merlot</i>	42.00
<i>Trinchero Trinity Oaks, Merlot</i>	48.00
<i>Roth Estate, Merlot</i>	52.00
<i>Proverb, Cabernet Sauvignon</i>	42.00
<i>Trinchero Trinity Oaks, Merlot</i>	48.00
<i>Sebastiani, Cabernet Sauvignon</i>	52.00

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POLICY

GENERAL INFORMATION

All food and beverage items must be purchased exclusively at the Wyndham Grand Jupiter at Harbourside Place and consumed in the designated meeting areas. It is not permitted to bring outside food or beverage on to hotel property. The Wyndham Grand Jupiter prohibits the removal of food and beverage from our premises or functions. The Wyndham Grand Jupiter at Harbourside Place is the only licensed authority to serve and sell alcoholic beverages on premises. Outside alcoholic beverages are not permitted on hotel property, unless authorized by the Director of Food and Beverage and your Director of Events. The hotel will require appropriate ID for anyone who appears to be under 21 years of age. Florida Liquor Law requires all alcoholic service to end at 2:00 am.

MEETING AND EVENT ARRANGEMENTS

Wyndham Grand Jupiter at Harbourside Place provides linen for all functions. Should you wish to order specialty linens, please ask your Events Manager for a list of linen options and pricing. Your Events Manager can assist you in arranging appropriate entertainment, photography services, audiovisual support, buffet and table centerpieces, ice carvings and complete theme decor packages to compliment your event.

MENU SELECTIONS AND GUARANTEES

Menus are due a month prior to your event and cannot be changed less than (5) business days prior. Your guaranteed guest count is due by 12:00 pm noon, (5) business days prior to your event date. This number shall constitute a guarantee and is not subject to reduction. If the attending number of your guests exceeds your guarantee count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary. Wyndham Grand Jupiter at Harbourside Place will prepare five percent (5%) above your food guarantee for functions up to 250 guests and two percent (2%) for functions over 250 guests. Wyndham Grand Jupiter at Harbourside Place is not responsible for any meals exceeding the five/two percent overage; however, we will accommodate such occurrences to the best of our ability. Wyndham Grand Jupiter at Harbourside Place catering reserves the right to change menu items as necessary to accommodate the additional number of guests.

BUFFET STATIONS

Food preparation for banquet buffets is based on (1) serving per person. The minimum number of people required for a buffet is outlined in our event menus. The time limit for buffets and receptions is outlined in our event menus. Food can be refreshed for extensions on this time limit at a cost per person.

OUTDOOR FUNCTIONS

The scheduled function will take place indoors if the following conditions are present:

- Weather report of a 40% or more chance of precipitation provided by weather.com
- Temperatures are below 65 degrees
- Wind gusts are in excess of 15 mph
- Lightning

SERVICE CHARGES

All food and beverage prices are subject to a 23% service charge and 7% sales tax (note: service charge is taxable.) An additional \$4.00 per person shall be added to any continental breakfast that requires seating and/or table service. All items marked with a * symbol requires an attendant at a charge of \$175. All cash bars require a cashier at \$175. If additional servers and staff members are required for an event, a \$45.00 per hour, per server will apply. If there is a room set-up change, once the room has already been set on the day of the event, there will be a charge. For meeting/breakout rooms, the charge is \$250.00 for ballroom sections, the charge is \$500.00 per section.



WYNDHAM GRAND
Jupiter At Harbourside Place