



**WYNDHAM GRAND®**

Jupiter At Harbourside Place

## CULINARY BANQUET MENUS



# BREAKFAST BUFFET

Minimum of 15 people

A surcharge of \$10 per person will apply for parties with 15 guests or less.

## ALL CONTINENTAL BREAKFASTS INCLUDE:

**FRESH SQUEEZED FLORIDA ORANGE JUICE, STARBUCKS® COFFEE AND TAZO® TEAS**

### JUPITER CONTINENTAL \$26

Assorted Seasonal Whole Fruit, Assorted Mini Danish and Mini Muffins,  
Yogurt Bar with Assorted Toppings, New York Style Plain Bagels  
Whipped Cream Cheese and Individual Butter, Cold Cereals and Milk

### HEALTHY START \$28

Sliced Seasonal Fruits and Berries, Gluten Free Muffins  
Toaster Station, Wheat, Rye, and White Bread, Individual Butter, Assorted Jams and Jelly  
Steel-Cut Oatmeal, Honey Jars, Golden Raisins, Acai and Yogurt Parfait, Granola, Diced Fruit  
Farm Fresh Hard Boiled Eggs

### THE FLORIDIAN \$33

Sliced Seasonal Fresh Fruit and Berries, Assorted Mini Danish and Mini Muffins  
Toaster Station, Wheat, Rye, and White Bread, Individual Butter, Assorted Jams and Jelly  
Fresh Cracked Scrambled Eggs, Crispy Applewood-Smoked Bacon  
Country Style Sausage Links, Breakfast Potatoes with Caramelized Peppers and Onions

### THE KEY WEST \$35

Cubed Seasonal Fruit Bar, Yogurt Parfaits with Fruit Caviar, Mixed Berries  
Fresh Baked Plain and Chocolate Croissants Fresh Cracked Scrambled Eggs  
Crispy Applewood-Smoked Bacon, Country Style Sausage Links  
Thick Cut Brioche French Toast with Candied Pecans, Orange Zest, and Vermont Maple Syrup  
Breakfast Potatoes with Caramelized Peppers and Onions



Prices are based on 60 minutes of service. An additional \$4 per person will be charged for each additional 30 minutes of service.  
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# BREAKFAST ENHANCEMENTS

## **ENHANCEMENTS \$4 (PER PERSON PER ITEM)**

Fresh Squeezed Ruby Red Grapefruit Juice  
Toaster Station, Wheat, Rye and White Bread, Individual Butter, Assorted Jams and Jelly  
Farm Fresh Hard Boiled Eggs

## **ENHANCEMENTS \$5 (PER PERSON PER ITEM)**

Fresh Baked Plain and Chocolate Croissants  
Breakfast Potatoes with Caramelized Onions and Peppers  
Fresh Cracked Scrambled Eggs  
Steel-Cut Oatmeal, Honey Jars, Golden Raisins, Breakfast Sausage

## **ENHANCEMENTS \$7 (PER PERSON PER ITEM)**

Build your own Yogurt Parfait Station  
Yogurt Parfaits with Fruit Caviar, Mixed Berries  
Breakfast Burritos, Smoked Bacon, Pepper Jack Cheese, Salsa and Sour Cream  
Croissant Sandwich with Ham, Egg, and Cheddar  
Country Style Ham Steak, Pineapple Glaze  
Crispy Applewood-Smoked Bacon  
Scrambled Egg Florentine  
Huevos Rancheros  
Corned Beef Hash  
Traditional Eggs Benedict

## **ENHANCEMENTS \$12 (PER PERSON PER ITEM)**

### **◆ GOURMET OMELET STATION**

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

### **◆ WAFFLES OR PANCAKES STATION**

Made to order served with Strawberry Compote, Mixed Berries, Whipped Cream, Candied Pecans and Maple Syrup

### **▲ BREAKFAST STRUDEL**

Scrambled Eggs with Bacon, Caramelized Onions, Baby Spinach and Cheddar Cheese  
Enclosed in Puff Pastry and carved to order

### **▲ BREAKFAST TACO BAR**

Flour Tortilla, Scrambled Egg, Ground Chorizo, Sour Cream, House Salsa, Cheddar Cheese  
Smoked Salmon Display with Pumpernickel,  
Toast Points and Traditional Accoutrements  
Charcuterie Display, Traditional Accouterments

*All Items Marked with a ◆ symbol requires a chef attendant at a charge of \$150  
All Items Marked with a ▲ symbol requires a server attendant at a charge of \$125.*

# PLATED BREAKFAST

Minimum of 15 people

A surcharge of \$10 per person will apply for parties with 15 guests or less.

## ALL PLATED BREAKFASTS INCLUDE:

**ONE STARTER, ONE ENTRÉE, WARM FLAKEY CROISSANTS,  
FRESH SQUEEZED FLORIDA ORANGE JUICE, STARBUCKS® COFFEE AND TAZO® TEAS**

### **CHOOSE ONE STARTER**

Seasonal Fruit Salad

Yogurt Parfaits with Fruit Caviar, Mixed Berries

Oatmeal Brûlée

### **CHOOSE ONE ENTRÉE**

Grand Marnier and Vanilla-Laced French Toast, Candied Pecans,  
Pork Sausage, Vermont Maple Syrup **\$22**

Scrambled Eggs, Applewood-Smoked Bacon, Roasted Overnight Tomatoes,  
Breakfast Potatoes with Caramelized Onions, Peppers and Herbs **\$23**

Egg Purses filled with Scrambled Eggs, Bacon, Caramelized Onions and Goat Cheese  
Grilled Asparagus, Roasted Overnight Tomatoes and Sweet Potato Hash **\$28**

Manhattan Cut NY Strip, Fried Eggs, and Crushed Fingerling Potato, Hollandaise Sauce **\$34**





# REFRESHMENTS AND SNACKS

## ORDER BY THE GALLON

Starbucks® Coffee **\$72**

Assorted Tazo Teas® **\$72**

Lemonade, or Fruit Punch **\$38**

Hot Chocolate **\$43**

## \$4 PER ITEM UPON CONSUMPTION

Assorted Kind Bars®, Bags of Pretzels, Kettle Potato Chips, Terra Chips®  
White Cheddar Popcorn, Kit Kat's®, Snicker's®, Peanut and Plain M&M's®  
Reese Peanut Butter Cups®, Oreo Cookies®, Seasonal Assorted Whole Fruit

## \$5 PER ITEM UPON CONSUMPTION

Assorted Soft Drinks, Bottled Waters  
Assorted Bottled Juices

## \$6 PER ITEM UPON CONSUMPTION

Fiji Water®, Vitamin Waters®  
Perrier Water®, Red Bull®

## \$36 PER POUND

Salted Mixed Nuts, Roasted Cashews  
Asian Blended Nuts with Wasabi Peas

## \$46 BY THE DOZEN

Assorted Danish  
Fresh Baked Jumbo Muffins  
Fresh Baked Regular and Chocolate Croissants  
New York Style Plain Bagels with Whipped Cream Cheese and Individual Butter  
Fresh Baked Assorted Cookies  
Double Fudge Brownies  
Salted Soft Pretzel with Yellow Mustard  
Assorted Mini Cupcakes



# REFRESHING BREAKS

Minimum of 15 people

A surcharge of \$10 per person will apply for parties with 15 guests or less.

## ▲ RE-ENERGIZE \$16

Made to Order Smoothie Shots  
Green Monster, Strawberry Banana  
Assorted Kind Bars  
Red Bull

## MEDITERRANEAN BREAK \$16

Hummus, Pita Chips  
Curried Cauliflower, Marinated Olives  
Assorted Baby Vegetables

## SUPER-FOOD BAR \$16

Candied Apple Acai Bowl: Candied Apples, Peanut Butter  
Berries, Chopped Peanuts, Honey  
Hawaii Acai Bowl: Pineapple, Strawberry  
Cantaloupe, Granola, Shaved Coconut

## GAME TIME \$16

Warm Tortilla Chips, House Salsa  
Warm Mini Pretzels, Cheddar Cheese Sauce  
All Beef Mini Hot Dogs in Puff Pastry, Yellow Mustard

## ▲ À LA MODE \$16

Warm Bread Pudding, Vanilla Ice Cream  
Assorted Toppings

## COOKIE BAR \$16

House-Baked Chocolate Chip, White Chocolate Chip  
Macadamia, Oatmeal Raisin, Peanut Butter Cookies

## LOCAL COFFEE EXPERIENCE \$16

Locally Roasted Coffee Beans and Nitro Cold Brew.  
Served with Local Fresh Baked Mini Chocolate, Red Velvet and Apple Cider Donuts,  
Tossed in Sugar, and Cinnamon served with House Dipping Sauce

## ▲ JUICE AND GRAIN BAR \$16

Duo of Fresh House-Blended Juices  
Super Greens with Kale, Apple and Carrot  
Citrus Punch with Beets, Oranges, Blueberries  
Served With Almond Vanilla Granola Bars, Power Bars And Dried Fruits

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LUNCH

# PLATED LUNCH

Minimum of 15 people

A surcharge of \$10 per person will apply for parties with 15 guests or less.

**ALL PLATED LUNCHES INCLUDE: ONE STARTER, ONE ENTRÉE, ONE DESSERT, WARM ROLLS, ICED TEA, STARBUCKS® COFFEE AND TAZO® TEAS**

## ***CHOOSE ONE STARTER***

### **FROM THE GARDEN**

#### **FLORIDIAN SALAD**

English Cucumbers, Heirloom Cherry Tomatoes  
Dried Cranberries, Crumbled Feta Cheese  
Spiced Walnuts, Orange Blossom Vinaigrette

#### **CLASSIC CAESAR**

Romaine Lettuce, Overnight Plum Tomato  
Parmesan Crisp, Caesar Dressing

#### **MIXED BABY GREENS**

Plum Tomatoes, Strawberries, Crumbled Goat Cheese, Pickled Red Onions,  
Candied Pecans, Champagne Herb Vinaigrette

### **SOUPS**

#### **ROASTED TOMATO SOUP**

Fire Roasted Tomato, Garlic Crostini

#### **BUTTERNUT SQUASH SOUP**

Coconut Cream Base





# LUNCH ENTRÉE OPTIONS

## *CHOOSE ONE ENTRÉE*

### **FREE RANGE BONE-IN CHICKEN BREAST \$35**

Lemon Scented Fingerling Potatoes, Mushroom Marsala Sauce  
Truffle Broccolini, Roasted Baby Carrots

### **PANKO-CRUSTED BONE-IN CHICKEN BREAST \$35**

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

### **CHIMICHURRI MARINATED SKIRT STEAK \$36**

Boniato Mashed Potatoes, Broccolini, Blistered Cherry Tomatoes

### **GRILLED FILET MIGNON \$45**

Sweet Potato Puree, Roasted Asparagus  
Baby Carrots, Burgundy Demi-Glace

### **SEARED SALMON \$40**

Pan Seared Salmon, Kale and Roasted Carrot Quinoa  
Overnight Tomato, Champagne Beurre Blanc

### **SEARED MAHI \$38**

Black Bean Rice, Grilled Asparagus, Sofrito Emulsion



# CHILLED LUNCH ENTRÉE OPTIONS

Minimum of 15 people

A surcharge of \$10 per person will apply for parties with 15 guests or less.

**OPTION OF A SOUP FROM THE STARTER SECTION OR A FRUIT MARTINI AND ONE DESSERT,  
WARM ROLLS, ICED TEA, STARBUCKS® COFFEE AND TAZO® TEAS**

## ***CHOOSE ONE ENTRÉE***

### **ANTIPASTO VEGETABLE WRAP \$26**

Roasted Eggplant, Zucchini, Squash, Artichokes, Red Onions and Pesto in a Flour Tortilla  
Seasonal Fruit Skewer and Mango Coleslaw

### **TURKEY CROISSANT \$29**

Roasted Turkey with Butter Lettuce, Vine Ripe Tomatoes, Swiss Cheese,  
Cranberry Mayo, Seasonal Fruit Skewer and Mango Cole Slaw

### **ROAST BEEF CIABATTA \$33**

Garlic and Rosemary Top Round with Provolone Cheese, Burgundy Onion Marmalade,  
Whole-Grain Mustard Mayo, Seasonal Fruit Skewer and Mango Coleslaw

### **CHICKEN CAESAR SALAD \$29**

Romaine Hearts, Garlic Herb Croutons, Overnight Tomato,  
Parmesan Crisp and Caesar Dressing

### **MANDARIN CHICKEN SALAD \$29**

Mixed Greens, Scallions, Cherry Tomatoes, Mandarin Oranges,  
Crispy Wontons and Ginger-Soy Vinaigrette

### **TUNA NICOISE SALAD \$32**

Seared Tuna, Nicoise Black Olives, Baby Green Beans, Hard Boiled Egg  
Cherry Tomatoes, Sliced Red Skin Potatoes, Mixed Greens, Dijon Vinaigrette

# LUNCH DESSERT OPTIONS

## *CHOOSE ONE DESSERT*

### **MOCHA FUDGE PUZZLE CAKE**

Alternating Layers of Fudge, Cake and Mocha Cream

### **PEANUT BUTTER STACK**

Peanut Butter Mousse, White Chocolate Mousse, Dark Chocolate Fudge

### **CHOCOLATE PANACHE**

Double Chocolate Mousse, Dark Cake Layers

### **KEY LIME PIE**

Graham Cracker Crust, Raspberry Shimmer, Mango Caviar

### **NEW YORK CHEESECAKE**

Graham Cracker Crust, Raspberry Shimmer



# GOURMET BOX LUNCH

Minimum of 15 people

A surcharge of \$10 per person will apply for parties under 15 guests

Maximum of 2 total entrée choices per event

**ALL BOX LUNCHES INCLUDE TOMATO AND MOZZARELLA SALAD OR  
WHOLE-GRAIN MUSTARD POTATO SALAD, SEASONAL APPLE,  
ASSORTED KETTLE CHIPS, CHOICE OF SOFT DRINK OR BOTTLED WATER**

## **TURKEY CROISSANT \$29**

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

## **ROAST BEEF CIABATTA \$32**

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

## **CHICKEN CROISSANT SANDWICH \$30**

Grilled Chicken Salad with Dried Cranberries  
Green Apples, Walnuts and Yogurt Dressing

## **ANTIPASTO VEGETABLE WRAP \$26**

Roasted Eggplant, Zucchini, Squash, Artichokes  
Red Onions and Pesto in a Flour Tortilla  
Seasonal Fruit Skewer and Mango Coleslaw





# LUNCH BUFFET

Minimum of 15 people

A surcharge of \$10 per person will apply for parties under 15 guests

**ALL BUFFETS INCLUDE FRESHLY BREWED ICED TEA, STARBUCKS® COFFEE AND TAZO® TEA**

## **HARBOURSIDE DELI BUFFET \$34**

Baby Mixed Greens, Cherry Tomatoes, Red Onions  
Crumbled Blue Cheese, Ranch Dressing, Balsamic Vinaigrette  
Smoked Turkey, Roast Beef, and Honey Baked Ham  
Selection of Artisan Breads and Rolls  
Dijon Mustard, Roasted Garlic Aioli and Horseradish Sour Cream  
Provolone, Cheddar, Swiss Cheese  
Lettuce, Tomatoes and Pickles  
Fresh Baked Cookies and Brownies

## **SOUTHWESTERN FARE \$38**

Spring Mix, Plum Tomatoes, Shaved Red Onions, Pickled Jalapenos  
Crispy Tortilla Strips, Ranch Dressing and Cilantro-Lime Vinaigrette  
Beer Braised Beef and Chicken Fajitas, Warm Flour Tortillas  
Mexican Fiesta Rice, Sautéed Cilantro Vegetables  
Sour Cream, House-Made Tomato Salsa, Shredded Cheddar Cheese,  
Watermelon Salad with Balsamic Reduction, Crumbled Feta and Baby Arugula  
Cheesecake Burrito  
Warm Churros with Cinnamon Sugar

## **BACKYARD GRILL \$36**

Tossed Baby Mixed Greens, Assorted Accompaniments  
Bleu Cheese Dressing, Roasted Tomato Vinaigrette  
All-Natural Beef Burgers, BBQ Boneless Chicken Thighs  
Corn on the Cobb, Brioche Rolls and Hoagie Buns  
Roasted Garlic Aioli, Ketchup  
Assorted Sliced Cheeses, Lettuce and Tomato Garnish Tray  
Herb Crumb Crusted Mac and Cheese  
Jack Daniel's Chocolate Cake, Carrot Cake

# LUNCH BUFFET

Minimum of 15 people

A surcharge of \$10 per person will apply for parties under 15 guests

**ALL BUFFETS INCLUDE FRESHLY BREWED ICED TEA, STARBUCKS® COFFEE AND TAZO® TEA**

## **CARIBBEAN \$44**

Heirloom Cherry Tomatoes, Avocados, Pickled Red Onions and Cilantro-Lime Vinaigrette

Wedge Iceberg, Feta Cheese, Dried Cranberries, Candied Spiced Pecans

Passion Fruit Vinaigrette, Cajun Ranch Dressing

Jamaican Jerk Chicken, Seared Mahi with Pineapple Salsa

Pressed Cuban Sandwiches, Pigeon Pea Rice

Caribbean Vegetables, Sweet Plantains,

Arroz Con Leche, Tropical Fruit Salad with Coconut Shavings

## **MEDITERRANEAN \$44**

Caprese Salad, Tomato, Buffalo Mozzarella, Balsamic Reduction

Greek Salad, Romaine Hearts, Kalamata Olives, Red Onions, Cucumber

Tomatoes, Feta Cheese, Greek Dijon-Herb Dressing

Chicken Piccata, Chicken Breast, Lemon-Caper Butter Sauce

Shrimp and Scallop Fra Diavolo, Fresh Spicy Tomato Sauce

Angel Hair Aglio Olio, Roasted Tomatoes, Zucchini

Butternut Squash

Eggplant, and Leeks Medley

Mini Cannoli, Espresso Cheesecake



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# LUNCH BUFFET ENHANCEMENTS

## ENHANCEMENTS \$4 (PER PERSON PER ITEM)

Cream of Mushroom Soup  
Butternut Squash Soup  
Vegetarian Minestrone Soup with Kale  
Chilled Grilled Asparagus Salad with Bleu Cheese Crumbles and Balsamic Reduction  
Roasted Corn and Pepper Salad with Queso Blanco, Cajun Vinaigrette  
Antipasto Salad with Red Wine Vinaigrette  
Warm Assorted Rolls and Whipped Butter  
German Potato Salad with Grain Mustard Vinaigrette  
Pasta Salad, Feta Cheese, Sundried Tomatoes

## ENHANCEMENTS \$6 (PER PERSON PER ITEM)

Thai Beef Salad, Mint and Cilantro Leaves, Chili Lime Vinaigrette  
Chicken Quesadillas with Caramelized Peppers and Onions, Pepper Jack Cheese  
Penne Pasta with Shrimp, Mixed Peppers and Mushrooms, Truffle Cream Sauce  
BBQ Grilled Chicken Breast  
Seared Citrus Florida Mahi-Mahi  
Baked Potato Bar with Texas Style Chili, Cheese Sauce, Sour Cream, Cheddar Cheese  
New York Style Assorted Cheesecakes  
Patatas Bravas, Spanish Style Fried Potatoes, Spicy Tomato Sauce, Garlic Mayo

## ENHANCEMENTS \$14 (PER PERSON PER ITEM)

▲ Guacamole Action Station:  
Pico De Gallo, Chili Con Queso,  
Warm Blue Corn Tortilla Chips

◆ Creamy Risotto with Yellow Squash, Asparagus, Roasted Tomatoes, Baby Spinach

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# RECEPTIONS



# COLD CANAPÉS

## **COLD CANAPÉ \$6 PER PIECE**

*Items can be ordered 50 pieces at a time*

Mini Buffalo Chicken Salad Tacos, Blue Cheese Sauce, Pico de Gallo  
Cherry Tomato and Mozzarella on Toasted Brioche, Balsamic Reduction and Basil  
Brie Cheese and Apricot Jam on Toasted Rye Bread  
Beef Tenderloin with Blue Cheese and Balsamic Crimini Mushrooms  
Crispy Rice Cakes with Spicy Tuna  
Classic Tomato Bruschetta  
Spanish Style Tomato Bread with Serrano Ham  
Seared Beef Tenderloin with Caramelized Onions, Horseradish Sour Cream, Fried Parsley  
Mango-Chili Shrimp Shooters  
Antipasto Skewers with Mozzarella, Artichoke and Tomato  
Compressed Watermelon, Jumbo Lump Crab, Citrus Vinaigrette

## **HOT HORS D'OEUVRES \$6 PER PIECE**

*Items can be ordered 50 pieces at a time*

Vegetable Quesadilla Cone  
Chicken Dim Sum with Sweet Chili Sauce  
Buffalo Chicken Spring Roll with Blue Cheese Dressing  
Cuban Spring Rolls  
Chimichurri Marinated Beef Satay  
Mini Beef Wellington with Red Wine Demi-Glace  
Vegetable Pot Sticker, Sweet Soy Drizzle  
Vegetable Spring Roll with Mango Thai Chili  
Jumbo Shrimp Wrapped in Shredded Filo Dough, Sweet Chili Sauce  
Crab Rangoon, Sweet and Sour Sauce  
Vegetable Samosas, Indian Spiced Potato, Green Peas  
Spanakopita, Filo Dough, Feta Cheese, Spinach  
Mini Cheeseburger Sliders  
Mini Reuben Sandwiches

# DINNER RECEPTIONS

Minimum of 15 people

A surcharge of \$10 per person will apply for parties under 15 guests

## DUNES RECEPTION \$35

*Choice of 2 Passed Canapés*

Potato-Tini Station

Garlic Whipped Potatoes in a Martini Glass

Bacon, Cheddar Cheese, Green Onions, Sour Cream, and Texas Chili

Assorted Artisanal Cheese Display Garnished with Berries, Honeycomb and Gourmet Crackers

## IRISH PUB \$45

Mixed Green Lettuce, Shredded Irish Cheddar, Bacon, Hard Boiled Egg, Sliced Onions

Fish and Chips, Fresh Cod, Kettle Chips, Malt Vinegar

Corned Beef Potato Boats, Saurkaut, White Cheddar Cheese, Scallions

Bangers, Caramelized Onions, Brown Gravy

Apple Pie with Irish Whipped Cream

## TAILGATE RECEPTION \$49

Black Angus Beef Sliders, Sliced Cheddar, Caramelized Onions, Roma Tomatoes

Buffalo, Sweet Chili and BBQ Wings, Ranch Dressing, Blue Cheese Dressing, Celery Sticks, Carrot Sticks

Focaccia Pizza Station, Margherita & Pepperoni Pizza

Old Bay Warm Potato Chips

## JUPITER INLET RECEPTION \$59

*Choice of 4 Passed or Stationed Canapés*

Jumbo Shrimp Display, Cocktail Sauce, Lemon Wedges (based on 3 pieces per person)

Sesame Crusted Seared Tuna, Wakame Seaweed Salad, Sweet Soy Reduction

▲ Brazilian Picanha Carving Station: Sirloin Culotte, Seasoned Yucca Flour, Chimichurri Sauce, Assorted Rolls

## WORLD'S STREET FOOD RECEPTION \$85

**ITALY:** Arancinis, Mushroom and Cheese Stuffed Risotto Croquette and

Three Cheese Stuffed Risotto Croquette, Spicy Marinara Sauce, Truffle Aioli

**CASABLANCA:** Kefta Kebab, Spiced Beef with Tzatziki sauce, Hummus, Eggplant Tapenade,

Sour Cream, Shredded Lettuce, Diced Tomatoes, Pita Bread

**CARACAS:** Venezuelan Arepas, White Corn Patty, Braised Beef, Shredded Cheese, Garlic Aioli

**TOKYO:** Spicy Tuna, Shrimp Tempura, California Roll, Tuna Sashimi, Wasabi, Pickled Ginger, Soy Sauce

**PARIS:** Mini French Pastries, Mini Eclairs, Pâté Choux, Macaroons, Assorted Truffles

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# INSPIRING DISPLAYS

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## **SLICED FRUIT \$12**

Garnished with Mixed Berries, Vanilla Honey Yogurt

## **BABY GARDEN VEGETABLES \$12**

Caramelized Onion Dip and Ranch Dressing

## **CHOCOLATE FONDUE \$14**

Strawberries, Marshmallows, and Pretzel Sticks

## **BAKED BRIE \$16**

Triple Cream Brie, Blueberry Jam Wrapped in Puff Pastry, Gourmet Crackers

## **ASSORTED ARTISANAL CHEESES \$18**

Garnished with Berries, Honeycomb, and Gourmet Crackers

## **CHARCUTERIE \$20**

Capicola, Salami, Soppressata, Prosciutto, Truffle Tremor Goat Cheese, Aged Cheddar  
Kalamata Olives, Grain Mustard, Dijon Mustard, Soft French Bread

## **SESAME CRUSTED SEARED TUNA \$21**

Wakame Seaweed Salad, Sweet Soy Reduction

## **JUMBO SHRIMP \$22**

Cocktail Sauce, Lemon Wedges (based on 3 pieces of shrimp per person)

## **JAPANESE SUSHI \$550 PER ORDER (100 PIECES PER ORDER)**

Homemade Assorted Sushi Maki, Futomaki and Sashimi,  
Wasabi and Soy Sauce, Steamed Edamame

## **TACO STATION \$19**

Chicken Tinga, Chipotle Braised Chicken,  
Tacos al Pastor, Pork and Pineapple Roasted Pork, Cumin, Cilantro  
Corn and Flour Tortillas, House Salsa, Sour Cream, Cotija Cheese



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STATIONS



# CARVING STATIONS

▲ **BRAZILIAN PICANHA (SIRLOIN CULOTTE) \$430**

Seasoned Yucca Flour, Chimichurri Sauce, Assorted Rolls

*Four pieces, serves 25 guests*

▲ **FLORIDA RED GROUPER \$525**

Banana Leaf Steamed Grouper, Lemongrass, Cilantro, Ginger, Thai Dipping Sauce

*Serves 20 guests*

▲ **HERB MARINATED BEEF TENDERLOIN \$575**

Red Wine Demi-Glace, Whole-Grain Mustard and Carving Rolls

*Serves 30 Guests*

▲ **CHIMICHURRI MARINATED NEW YORK STRIP \$675**

Blistered Cherry Tomatoes and Pickled Shaved Red Onions

*Serves 45 guests*

▲ **SMOKED AND CURED SOUTH EAST FAMILY FARMS HAM \$480**

Pineapple-Bourbon Sauce and Hawaiian Sweet Rolls

*Serves 50 guests*

▲ **ROASTED BEEF TOP ROUND \$695**

Horseradish Cream, Whole-Grain Mustard, Assorted Rolls

*Serves 50 guests*

▲ **SLOW ROASTED BONE IN TURKEY BREAST \$390**

Traditional Gravy, Cranberry Relish, Carving Rolls

*Serves 30 guests*

▲ **STEAMSHIP \$1200**

Horseradish Cream, Carving Rolls

*Serves 150 guests*



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# ACTION STATIONS

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## ◆ RAMEN NOODLE STATION \$19

Ramen Noodles, Ramen Broth, Sliced Sirloin, Steamed Chicken Breast, Hardboiled Eggs, Scallions, Bean Sprouts, Cilantro, Sliced Red Onions, Serrano Chili Peppers

## ◆ DUELING ITALIAN PASTA \$17

Cheese Tortellini with Mushrooms and Baby Spinach, Black Truffle Cream Sauce  
Penne Pasta with Chicken Breast, Zucchini, Yellow Squash, Pomodoro Sauce  
Warm Garlic Bread Sticks

## ▲ POTATO-TINI \$17

Garlic Whipped Potatoes in a Martini Glass,  
Bacon, Cheddar Cheese, Green Onions, Sour Cream, and Texas Chili

## ▲ RACLETTE CHEESE \$18

Sliced Warm Swiss Raclette with Sliced Prosciutto, Sopressata,  
Burgundy-Onion Marmalade, Whole-Grain Mustard and Roasted Garlic Croustades

## ▲ QUESADILLA DUET \$18

Grilled Chicken Breast, Black Beans and Roasted Red Peppers, Cheddar Cheese  
Duck Confit with Cherries, Caramelized Onion, Pepper Jack Cheese,  
Roasted Tomato Salsa, Guacamole and Sour Cream

## ◆ RISOTTO MARTINI \$19

Creamy Arborio Rice and Chicken Stock Finished with Parmesan Cheese,  
Baby Spinach, Mixed Mushrooms, Balsamic Reduction Drizzle

## ◆ LIQUID NITROGEN BEER FLOAT \$24

Liquid Nitrogen Vanilla Ice Cream,  
Chocolate Stout Beer, Chocolate Textures

## ▲ PAELLA VALENCIANA \$20

Traditional Spanish Rice, Chicken,  
Chorizo, Shrimp, Scallops,  
Fish Pieces, Saffron

## ◆ BANANAS FOSTER \$16

Bananas Sautéed in Butter and Brown Sugar,  
Flambéed with  
Grand Marnier and Served  
with Vanilla Bean Ice Cream



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wyndhamgrandjupiter.com

DINNER

# PLATED DINNER

Minimum of 15 people

A surcharge of \$10 per person will apply for parties under 15 guests

**ALL PLATED DINNERS INCLUDE: ONE STARTER, ONE ENTRÉE,  
ONE DESSERT, WARM ROLLS, ICED TEA, STARBUCKS® COFFEE, AND TAZO® TEAS**

## **CHOOSE ONE STARTER**

### **FROM THE GARDEN**

#### **BABY ARUGULA AND FRISÉE**

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

#### **CHARRED ROMAINE HEARTS SALAD**

Overnight Plum Tomato, Parmesan Crisp,  
Balsamic Reduction, and Caesar Dressing

#### **BABY MIXED GREENS**

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

#### **ICEBERG WEDGE**

Applewood Smoked Bacon, Plum Tomato,  
Shaved Red Onion, and Blue Cheese Dressing

### **SOUPS**

#### **LOBSTER BISQUE**

Domed with Puff Pastry

#### **WILD MUSHROOM SOUP**

Creamy Wild Mushroom,  
Fried Shitake



# PLATED DINNER ENTRÉE OPTIONS

## *CHOOSE ONE ENTRÉE*

### **HERB CRUSTED BONE IN CHICKEN BREAST \$55**

Garlic Mashed Potatoes, Roasted Baby Carrots, Pinot Noir Reduction

### **THYME MARINATED BONE IN CHICKEN BREAST \$58**

Creamy Farro with Acorn Squash and Kale,  
Roasted Mushrooms, Roasted Roma Tomatoes and Pan Sauce

### **CEDAR BAKED SALMON \$68**

Mushroom Risotto, Oven Dried Tomato,  
Brussel Sprouts

### **SEARED HALIBUT \$69**

Three Bean and Bacon Ragout, Roasted Beets, Broccolini

### **BACON WRAPPED BEEF TENDERLOIN \$89**

Parmesan Risotto Cake, Roasted Root Vegetables,  
Jumbo Asparagus, Red Wine Jus

### **BRAISED BEEF SHORT RIB AND GROUPER \$89**

Yukon Gold Potato Puree, Grilled Asparagus,  
Oven Dried Tomato, Natural Jus

### **GARLIC RUBBED BEEF TENDERLOIN AND JUMBO SHRIMP \$98**

Caramelized Onions Potato Au-Gratin, Celery Root, Sunburst Squash, Peppercorn Demi-Glace





# PLATED DESSERT OPTIONS

## *CHOOSE ONE DESSERT*

### **WHITE RUSSIAN**

Creamy White and Dark Chocolate Mousses,  
Espresso Liqueur-Soaked Cake, Ganache Topping

### **RASPBERRY CHEESE CAKE**

Cheesecake, Graham Cracker Crust,  
Chantilly Cream, Popping Sugar, Strawberry Shimmer

### **TIRAMISU**

White and Dark Chocolate Web with Espresso Mousse

### **CARROT CAKE**

Cream Cheese Icing, Roasted Walnuts, Candied Carrots

### **CHOCOLATE PANACHE**

Double Chocolate Mousse, Dark Cake Layers



# DINNER BUFFET

Minimum of 15 people

A surcharge of \$10 per person will apply for parties under 15 guests

**ALL BUFFETS INCLUDE: FRESHLY BREWED ICED TEA, STARBUCKS® COFFEE, AND TAZO® TEA**

## ITALIAN \$69

Tuscan White Bean Soup

Caesar Salad, Garlic Croutons and Parmesan Cheese

Antipasto Vegetable Display, Marinated Olives and Ciliegini Mozzarella Balls

Panzanella Salad, Garlic Croutons, Cherry Tomatoes, Cucumber, Red Onion, Basil, Italian Vinaigrette

Herb Crusted Chicken Breast, Madeira Sauce, Crispy Prosciutto

Red Snapper with Salsa Verde

Cavatappi with Spinach, Tomatoes, Olives

Grilled Asparagus, Oven Roasted Tomatoes

Tiramisu with Espresso-Soaked Lady Fingers,

Fruit Salad with Zabaglione

## WINE COUNTRY \$89

Quinoa Salad, Baby Carrots, Kale, Parsley, Champagne Vinegar, Olive Oil, Parsley

Baby Mixed Greens, Assorted Accoutrements

Balsamic Bacon Vinaigrette and Red Pepper Dressing

Three Bean and Roasted Corn Salad

Maple Glazed Pork Tenderloin,

Grille Flank Steak, Grainy Mustard Cognac Sauce

▲ Cedar Baked Salmon, Lemon-Fennel Gremolata

◆ Butternut Squash Risotto

Bacon Roasted Brussel Sprouts

Assorted French Desserts,

Salted Caramel Cheesecake



*All Items Marked with a ◆ symbol requires a chef attendant at a charge of \$150*

*All Items Marked with a ▲ symbol requires a server attendant at a charge of \$125.*

Prices are based upon 90 minutes of service. An additional \$4 per person will be charged for each additional 30 minutes of service  
wyndhamgrandjupiter.com



# DINNER BUFFET

Minimum of 15 people

A surcharge of \$10 per person will apply for parties under 15 guests

**ALL BUFFETS INCLUDE: FRESHLY BREWED ICED TEA, STARBUCKS® COFFEE, AND TAZO® TEA**

## **THE SOUTHERN STATES \$78**

Shrimp and Sausage Gumbo

Baby Arugula and Frisée Salad Station, Strawberries, Dried Cranberries,

Crumbled Blue Cheese, Mandarin Oranges

Poppy Seed Vinaigrette and Ranch Dressing

Warm Cornbread

Country Fried Chicken and Gravy

Grilled Wahoo with Bacon and Pinto Beans Ragout

▲ BBQ Beef Ribs and Steel Cut Grits Martinis, Topped with Crunchy Onions

Southern Cut Green Beans and Carrots

Red Velvet Cake, Key Lime Pie

## **THE FLORIDIAN \$96**

Key West Style Conch Chowder

Baby Arugula and Frisée Salad Station, Strawberries, Dried Cranberries,

Crumbled Blue Cheese, Mandarin Oranges

Orange Blossom Vinaigrette and Ranch Dressing

Grilled Chicken Thighs with Coconut Curry Cream

Mahi-Mahi with Pineapple Rum Glaze

Grilled Bone-In Short Ribs with Teriyaki Glaze

Steamed Jasmine Rice

Grilled Asparagus, Baby Sunburst Squash and Glazed Baby Carrots

Assorted Petite Fours and Macaroons

Assorted Cheesecake



*All Items Marked with a ♦ symbol requires a chef attendant at a charge of \$150*

*All Items Marked with a ▲ symbol requires a server attendant at a charge of \$125.*

Prices are based upon 90 minutes of service. An additional \$4 per person will be charged for each additional 30 minutes of service  
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# DINNER BUFFET ENHANCEMENTS

## ENHANCEMENTS \$4 (PER PERSON PER ITEM)

Spiced Butternut Squash Soup  
New England Clam Chowder  
Wild Mushroom Cream Soup  
Corn and Chicken Chowder  
Warm Assorted Rolls and Whipped Butter  
Garlic and Herb Bread Sticks  
Jalapeño Corn Bread Muffins  
Buffalo Mozzarella Martini with Heirloom Cherry Tomatoes, Balsamic Reduction and Fried Basil  
Potato Salad, Hard Boiled Eggs and Mayo Dressing  
Grilled Asparagus topped with Shredded Manchego Herb Vinaigrette Drizzle  
Corn on the Cob with Manchego Cheese and Sour Cream  
Truffle Scented Broccolini  
Chipotle and Cheddar Whipped Potatoes  
Warm Churros with Cinnamon Sugar

## ENHANCEMENTS \$6 (PER PERSON PER ITEM)

Shrimp Scampi with Angel Hair Pasta  
Baked Potato Bar with Texas Style Chili, Cheese Sauce, Sour Cream, Cheddar Cheese  
Lightly Blackened Chicken Breast, Tomato-Creole Sauce  
Braised Short Ribs with Cipollini Onions and Red Wine  
Key West Pink Shrimp Ceviche  
Red Curry Chicken and Steamed Rice  
Fried Buffalo Chicken Wings Bleu Cheese and Celery  
Buttermilk Fried Chicken, Southern Sausage Gravy  
Blueberry Marinated Pork Tenderloin, Mint Pesto  
New York Style Assorted Individual Cheesecakes  
Spanish Flan  
Carrot Cake  
Italian Rum Cake  
Carrot Cake with Vanilla Cream Cheese Icing  
Tiramisu with Kahlua Ladyfingers

## ENHANCEMENTS \$15 (PER PERSON PER ITEM)

Jumbo Shrimp, Cocktail Sauce, Char Siu BBQ (based on 3 per person)  
East Coast Oysters, Mignonette (based on 3 per person)  
Grilled Jumbo Florida Prawns with Mango-Chili Salsa  
▲ Carved Braised Beef Brisket, Bourbon BBQ, Crisp Onions  
◆ Pasta Station Cheese Tortellini with Mushrooms  
and Baby Spinach, Black Truffle Cream Sauce, Garlic Bread Sticks  
▲ Carved Herb and Red Wine Roasted Beef Tenderloin  
Mustard Demi-Glace, Carving Rolls (add \$3 per person)  
◆ Seared Bacon Wrapped Scallops with Butter  
and White Wine, Mushroom and Onion Relish (add \$5 per person)

*All Items Marked with a ◆ symbol requires a chef attendant at a charge of \$150*

*All Items Marked with a ▲ symbol requires a server attendant at a charge of \$125.*

# BEVERAGES

# BEVERAGES BARS AND MORE

## OPEN BAR PACKAGES

### NON-ALCOHOLIC

One Hour **\$8**

Each Additional Hour **\$4**

### BEER, WINE & SODA BAR

One Hour **\$16**

Each Additional Hour **\$7**

Draft Beer (Keg) Chancellor,  
Gnarly Barley, Funky Buddha  
additional \$5.00 per person (choice of one)

### GRAND BAR

Pinnacle Vodka  
New Amsterdam Gin  
Cruzan Rum  
Old Forester Whiskey  
Cutty Sark Scotch  
Camarena Tequila  
E&J Brandy  
Budweiser, Miller Lite, Michelob Ultra, Heineken,  
Corona, Amstel Light  
Flat Rock: Pinot Grigio, Chardonnay, Merlot,  
Cabernet Sauvignon  
One Hour **\$20**  
Each Additional Hour **\$8**

### PREMIUM BAR

Tito's Vodka  
Bombay Gin  
Bacardi Rum  
Jack Daniel's Whiskey  
Dewar's White Label Scotch  
Cuervo Especial Tequila  
Courvoisier VS  
Budweiser, Miller Lite, Michelob Ultra, Heineken,  
Corona, Amstel Light  
Trinity Oaks: Pinot Grigio, Chardonnay, Merlot,  
Cabernet Sauvignon  
One Hour **\$22**  
Each Additional Hour **\$9**

### DELUXE BAR

Grey Goose Vodka  
Bombay Sapphire Gin  
Appleton Rum  
Gentlemen Jack Whiskey  
Dewar's 12 years Scotch  
Patron Silver Tequila  
Hennessy VS  
Budweiser, Miller Lite, Michelob Ultra, Heineken,  
Corona, Amstel Light  
Line 39 Chardonnay, Le Rim Pinot Grigio,  
Bogle Merlot, Five Rivers Cabernet Sauvignon  
One Hour **\$26**  
Each Additional Hour **\$11**

## ALL BARS INCLUDE:

Imported and Domestic Beers, Wine, O'Doul's, Soft Drinks, Juice, Water

## BARTENDER FEES

\$150 per bartender (one bartender per 100 per guests is required).  
All cash bars require a cashier at \$150

# BEVERAGES BARS AND MORE

## HOSTED AND CASH BAR

Call Brand .....	\$10
Call Wines by the Glass .....	\$9
Premium Brands .....	\$11
Premium Wines by the Glass .....	\$10
Ultra Premium Brands .....	\$14
Ultra Premium Wines by the Glass .....	\$13
Imported Beer .....	\$7
Domestic Beer .....	\$6
Soft Drinks .....	\$5
Fruit Juice .....	\$5
Bottle Water .....	\$5

## CORDIALS & COGNACS- \$13 (UPON CONSUMPTION)

Bailey's Irish Cream  
Disaronno Amaretto  
Frangelico  
Grand Marnier  
Sambuca Romana Black  
Sambuca Romana White  
Courvoisier VSOP  
Remy Martin VSOP  
Hennessy VSOP



# WINES AND CHAMPAGNE BY THE BOTTLE

## SPARKLING WINES AND CHAMPAGNE

William Cliff, Brut, California .....	32
Prosecco, Maschio, Brut, Italy .....	40
Brut classic, Domaine Chandon, California .....	60
Moët & Chandon, Nectar Imperial, Épernay, N/V .....	120
Veuve Clicquot, Yellow Label, Reims, N/V .....	140

## WHITE WINES

Riesling, Pacific Rim, Washington .....	40
Pinot Grigio, le rime, Banfi, Italy .....	38
Sauvignon Blanc, Joel Gott, California .....	42
Sauvignon Blanc, Whitehaven, New Zealand .....	40
Flat Rock Chardonnay .....	36
Trinity Oaks, Chardonnay .....	38
Chardonnay, Kendall—Jackson, California .....	48
Chardonnay, Arrowood, California .....	52
Chardonnay, Clos du val, California .....	56
Chardonnay, Gary Farrell, California .....	80

## RED WINES

Pinot Noir, Macmurray, California .....	44
Parker Station, Pinot Noir, Central Coast, California .....	46
La Crema, Pinot, Noir, Sonoma Coast, California .....	50
Merlot, Bogle, California .....	40
Pinot Noir, Deloach, California .....	76
Lock & Key, Meritage, California .....	40
Flat Rock, Cabernet Sauvignon .....	36
Cabernet Sauvignon, Silver Palm, California .....	44
Cabernet Sauvignon, Joel Gott “815”, California .....	50
Cabernet Sauvignon, Marques de casa concha, Chile .....	60

# SPECIALTY BARS

## THE INTERACTIVE MOJITO BAR: \$12

*Prepare to experience the extraordinary with the ultimate Latin cocktail. Choose the ingredients for your Mojito from a selection of fresh, sliced fruits, that are muddled and hand blended. All mojito's are made with premium rum.*

## RUM TEMPTATION: \$12

*Delight your guests with the best variety of rum, presented in a snow cone formation. Candy Apple, Cotton Candy, Piña Colada*

## THE CHEF'S BAR: \$13

*The Culinary team is shaken up with the Mixologist. Our butcher block tables are covered with large variety of fresh fruit, vegetables and herbs. Our Bartenders will be slicing, dicing all ingredients to order. Grapefruit Julep, Cucumber Cobbler, Pineapple Smash cocktails*

## MOCKTAILS-\$6

Nojito  
Soda, Sprite, Lime, Mint

Cucumber Punch Lemonade  
Sugar, White Grape Juice, Sliced Lemon, Sliced Cucumbers

Kosmo  
Agave Nectar, Cranberry Juice, Grenadine, Sprite





# CATERING MENU GUIDELINES

## 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 Conference Services Manager. 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 Catering Conference Manager for a list of linen options and pricing. Your Catering/Conference Service Manager can assist you in arranging appropriate entertainment, photography services, audiovisual support, buffet and table centerpieces, ice carvings and complete theme décor packages to compliment your event.

## GUARANTEES

Your guaranteed guest count is due by 12:00 pm noon, (3) 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 (5/2%) 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 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.

### 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

A decision will be made by 8:00 p.m. the evening prior for breakfast, by 7:00 a.m. the day of the event for lunch, and by 12:00 p.m. for evening functions. The hotel reserves the right to make the final decision on event location. Please note that china or glassware will not be allowed for outdoor events by the pool.

## SERVICE CHARGES

All food and beverage prices are subject to a 22% 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 a server attendant at a charge of \$125. All Items Marked with a ◆ symbol requires a chef attendant at a charge of \$150. All cash bars require a cashier at \$150. 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.