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# *Wyndham Grand Jupiter Weddings*

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**WYNDHAM GRAND®**

Jupiter At Harbourside Place

122 Soundings Avenue, Jupiter, FL 33477  
[www.wyndham.com/hotels/47553](http://www.wyndham.com/hotels/47553)



# *A Grand Affair*

Your wedding day is the beginning of your happily ever after and the Wyndham Grand Jupiter At Harbourside Place is the ideal setting for that day.

We are proud to offer enchanting locations for both indoor and outdoor ceremonies, lush and tasteful décor to enhance your wedding day look, and exquisite food and beverage. We also offer a variety of packages to appeal to your distinctive preferences and promote flawless service.

Our Catering Manager will work closely with you to organize and synchronize your wedding day preparations and will assist you during the planning process. Each package is precisely portrayed for all your Wedding wishes. We understand that your wedding is unique and we will help you with each of your individual requests.

*All pricing is subject to 22% service charge & 6% sales tax*



# *Ceremony Packages*

Indoor & Outdoor Ceremony Locations  
White Garden Chairs  
Unity Tables  
Complimentary Lemon Infused Water Station  
On-site Day of Wedding Manager  
Rehearsal-based on availability  
Reserved Back-up space for outdoor ceremonies in case of inclement weather

**Ceremony Package:**  
**\$1,500**

Indoor & Outdoor Ceremony Locations  
White Garden Chairs  
Unity Tables  
Complimentary Lemon Infused Water Station  
Sangria Station (White or Red)  
On-site Day of Wedding Manager  
Rehearsal-based on availability  
Reserved Back-up space for outdoor ceremonies in case of inclement weather

**Ceremony Package:**  
**\$2,000**

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## **Wedding Cake Vendor:**

Earth & Sugar  
[www.earthandsugar.com](http://www.earthandsugar.com)  
Janderyn Makris  
561-735-1796  
[info@earthandsugar.com](mailto:info@earthandsugar.com)

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# Wedding Packages



## PLATED STYLE WEDDING PACKAGE

	Silver \$155	Gold \$180	Platinum \$220
Bar	Premium	Premium	Deluxe
Passed Canapés	4	4	4
Display Station	1	1	2
Action Station		1	1
RECEPTION			
Champagne Toast	✓	✓	✓
Plated Dinner	3 Course	3 Course	4 Course
Appetizer			✓
Salad	✓	✓	✓
Entrée	✓	✓	✓
Wedding Cake	✓	✓	✓

*All Packages are based on five hours of service additional hours can be purchased on request  
 Canapés will be butler passed for the Cocktail hour, during the reception they will be stationed  
 If requested they can be passed for the full five hours at an additional charge  
 Canapés are based on one piece per person per item. Additional canapés can be purchased per piece as requested*



## BUFFET STYLE WEDDING PACKAGE

	Silver \$160	Gold \$180	Platinum \$230
Bar	Premium	Premium	Deluxe
Passed Canapés	4	4	4
Display Station	1	1	2
RECEPTION			
Champagne Toast	✓	✓	✓
Carving Station			✓
Choice of Salads	2	2	3
Choice of Proteins	2	3	4
Vegetable & Starch	1	3	4
Wedding Cake	✓	✓	✓

*All Packages are based on five hours of service additional hours can be purchased on request  
 Canapés will be butler passed for the Cocktail hour, during the reception they will be stationed  
 If requested they can be passed for the full five hours at an additional charge  
 Canapés are based on one piece per person per item. Additional canapés can be purchased per piece as requested*



## RECEPTION STYLE WEDDING PACKAGE

	Silver \$165	Gold \$185	Platinum \$255
Bar	Premium	Premium	Deluxe
Passed Canapés	4	5	6
RECEPTION			
Champagne Toast	✓	✓	✓
Displayed Station	3	3	4
Action Station	1	2	4
Wedding Cake	✓	✓	✓

*All Packages are based on five hours of service additional hours can be purchased on request  
 Canapés will be butler passed for the Cocktail hour, during the reception they will be stationed  
 If requested they can be passed for the full five hours at an additional charge  
 Canapés are based on one piece per person per item. Additional canapés can be purchased per piece as requested*



## COCKTAIL HOUR CHOICES

### Cold Canapés

*Additional Canapés charged at \$7 Per Piece*

- \*Florida Strawberries and Whipped Boursin Cheese
- \*Cherry Tomato and Mozzarella on Toasted Brioche Balsamic Reduction and Chiffonade Basil
- \*Belgium Endive with Smokey Bleu Cheese and Candied Pecans
- \*Seared Beef Tenderloin with Caramelized Onions, Horseradish Sour Cream, Fried Parsley
- \*Mango-Chili Shrimp Shooters
- \*Tuna Poki with Crisp Nori and Wakame Salad Lemon Wasabi Foam on a spoon
- \*Mac and Cheese Foam with Crisp Pork Belly and Chives on a spoon
- \*Shredded Beef Short Rib with Tomato Polenta Red Wine Foam on a spoon
- \*Brie Cheese and Apricot Jam on Toasted Rye Bread
- \*Beef Tenderloin with Bleu Cheese and Balsamic Crimini Mushrooms on a spoon

### Hot Hors D'oeuvres

*Additional Canapés charged at \$6 Per Piece*

- \*Vegetable Pot Sticker Sweet Soy Reduction
- \*Asparagus and Bleu Cheese Wrapped in Filo Balsamic Glaze
- \*Buffalo Chicken Spring Roll with Celery Bleu Cheese Sauce
- \*Kataifi Wrapped Jumbo Shrimp Four Cheese Cream Sauce
- \*Chicken Dim Sum with Sweet Chili Sauce
- \*Lobster and White Truffle Mac and Cheese Bites
- \*Sweet Onion, Fig and Goat Cheese Tarts with Lobster Sauce
- \*Brandied Peaches with Brie in Puff Pastry
- \*Mini Beef Wellingtons with Rosemary Marsala Demi-Glace
- \*Seared Divers Scallops Wrapped with Bacon

### Display Presentation Choices

*\*Any additional displays added will be at an additional cost*

#### Gourmet Cheese Presentation

Artisanal Cheese to include Hard, Semi Hard and Soft Cheeses  
Garnished with Seasonal Berries, Honey Comb and Mixed Nuts  
Garlic Baguette Chips and Gourmet Crackers

**Champagne Poached Shrimp Cocktail**

Cocktail Sauce, Mango Chili Sauce Lemons and Limes (Based on 3 Pieces per Person)

**Fresh Fruit Presentation**

Seasonal Sliced Fruits and Seasonal Berries

**Chef's Baby Garden Vegetable Display**

Seasonal Local assortment of Baby Vegetables with 2 Seasonal House Made Dips

**Duo of Cold Tapas**

Seared Ahi Tuna with Napa Cabbage Slaw

Florida Snapper Crudo with Fresh Citrus and Micro Fennel

**Duo of Hot Tapas**

Shredded Beef Short Ribs with Red Wine Reduction and Smokey Bleu Cheese

Spiced Pork Tenderloin with Cilantro Jicama Slaw



# ACTION STATION CHOICES

*\*Any additional displays added will be at an additional cost*

## **Risotto Martini Station**

Creamy Arborio Italian Rice Finished with Cream and Parmesan Cheese  
With a Range of Sautéed Ingredients such as Sun-Dried Tomatoes, Grilled Tuscan Vegetables, Asparagus, Caramelized Onions and Cognac-Flamed Wild Mushrooms

## **Dueling Italian Pasta Station**

Mushroom Cheese Tortellini with Sundried Tomatoes, Baby Spinach  
Caramelized Onions and Black Truffle Cream Sauce  
Penne Pasta with Artichoke Hearts, Fire Roasted Asparagus,  
Julienne Chicken Breast, Baby Zucchini and Pomodoro Sauce  
Accompanied by Warm Garlic Bread Sticks



## **Japanese Sushi Station (100 Pieces Per Order)**

Homemade Assorted Sushi Maki, Futomaki and Sashimi, Wasabi and Soy  
Accompanied by Steamed Dancing Shelled Edamame



## **Chinese Take-Out Station**

Vegetable Fried Rice with English Peas, Baby Carrots, and Bean Sprouts  
Topped with Guest Choice of General Tso Chicken or Beef with Broccoli



## **Raclette Cheese Station**

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



## **Potato-Tini Station**

Ancho-and Scallion-Whipped Potatoes served in Martini Stemware  
with a Range of Toppings that Include: Bacon, Cheddar Cheese, Green Onions, Sour Cream  
and Black Olive Caviar



## **Mexican Salsa and Guacamole Bar**

House Made Hot and Mild Tomato Salsa, Tomatillo Salsa  
Black Bean and Sour Cream Cilantro Dip  
Made to Order Guacamole with Vine Ripe Plum Tomatoes  
Assorted Warm Blue and Yellow Corn Tortilla Chips



## **Peppercorn-Crusted Tenderloin**

Madagascar Sauce, Whole-Grain Mustard and Split Soft Rolls



## **Jerk Roasted NY Strip**

Cool Mango Relish and Fried Plantains



## **Smoked and Cured South East Family Farms Ham**

Pineapple Bourbon Sauce and Hawaiian Sweet Rolls



## **Slow Roasted Airline Turkey Breast**

Traditional Gravy, Cranberry Relish, Brioche Carving Rolls



## **Adobo-Rubbed Pork Tenderloins**

Wrapped in Bacon and Served with Chimichurri Sauce

*All pricing is subject to 22% service charge & 6% sales tax*

## **Appetizer Choices**

*(Add an appetizer to any plated function for \$15 Per Person)*

### **Wild Mushroom Soup En Croûte**

Brand Infused Forest Mushroom Soup  
Domed with Puff Pastry

### **Lobster Bisque En Croûte**

Sherry Laced Lobster Bisque Domed with Puff Pastry

### **Wild Mushroom and Truffle Risotto**

Locally Grown Wild Mushrooms with Black Truffle Shavings Creamy Arborio Rice

### **Beef Tataki**

Seared Beef Sirloin with Shitake Mushrooms and Shaved Scallions, Soy Dressing

### **deep blu Crab Cake (Add \$9 Per Person)**

4oz Pure Jumbo Lump Crab Meat Baked Golden Brown with Old Bay Beurre Blanc

## **Salads**

*Please choose one selection*

### **South Floridian Salad**

Baby Arugula and Frisée  
Florida Strawberries, Candied Pecans, Caramelized Grapefruit Segments  
Crumbled Bleu Cheese, Micro Fennel and Crisp Carrots  
Herb Champagne Vinaigrette

### **Deconstructed Caesar Salad**

Baby Red and Green Romaine  
White Anchovies, Oven Dried Plum Tomatoes  
Garlic Baguette Chip, Shaved Romano  
Classic Caesar Dressing

### **Wyndham Grand Signature Salad**

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

### **Hydro Bibb Lettuce**

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

# PLATED ENTRÉE SELECTIONS

*Please choose three selections*

## **Sustainable Loch Duart Salmon**

Pan Seared 7oz Loch Duart Salmon, Tasso Ham and Baby Spinach Risotto  
Truffle and Sea Salt Broccolini, Spanish Olive Oil Drizzle

## **Gulf Coast Mahi Mahi**

Pan Seared 7oz Mahi Mahi, Jasmine Rice with Chiffonade Nori,  
Sesame Seared Baby Bok Choy, Sake Glazed Baby Carrots  
Soy Citrus Butter Sauce

## **Hunters Airline Chicken**

Herb-Marinated Seared 10oz Airline Chicken Breast Topped with Goat Cheese  
Talabot Cheddar Whipped Potatoes, Acorn Squash, Jumbo Asparagus, Oven Dried Tomatoes  
Garlic Cream Sauce

## **Black Angus Beef Tenderloin and Jumbo Shrimp**

*(Add Additional \$9 per Person)*

Roasted Garlic Rubbed 6oz Beef Tenderloin and 3 Scampi-Style Shrimp,  
Lemon Scented Fingerling Potatoes, Port Braised Cipollini Onion,  
Celery Root, Sunburst Squash and Baby Spinach,  
Peppercorn Demi-Glace

## **MSC Certified Sea Bass**

Lightly Blackened Seared 8oz Sea Bass  
Lemon and Rosemary Basmati Rice  
Seasonal Baby Vegetables, Lemon Beurre Blanc

## **Beef Tenderloin and Cold Water Lobster Tail**

*(Add Additional \$17 per Person)*

Burgundy Marinated 6oz Grilled Tenderloin of Beef and  
Butter Poached 4oz Lobster Tail, Sweet Potato Royal, White Asparagus,  
Baby Carrots, Raspberry Braised Red Cabbage,  
Red Wine Demi-Glace and Lobster Butter

## **Chicken Saltimbocca**

Chardonnay Braised Airline Chicken Topped with Oven-Dried  
Prosciutto, Melted Provolone Cheese, Israeli Couscous with Tomatoes  
and Kalamata Olives, Baby Zucchini and Hearty Tomato Cream Sauce

## **1855 Black Angus Sirloin of Beef**

Bacon-Wrapped 8oz Baseball Cut Sirloin, Poblano and Scallion Whipped Potatoes,  
Roasted Root Vegetables, Jumbo Asparagus  
Rosemary Marsala Demi-Glace

### **Eggplant Napoleon**

Rosemary Marinated Grilled Eggplant Stacked with Roasted Garlic Hummus  
Roasted Red Peppers and Baby Spinach Yellow Pepper Coulis and Basil Oil

### **Mushroom Purse**

Balsamic Marinated Portobello Mushroom with Herb Goat Cheese  
Wilted Kale and Oven Dried Tomatoes wrapped in Puff Pastry  
Pomodoro Sauce and Balsamic Reduction

### **Asian Tofu Vegetable Duet**

Sesame and Cilantro Scented Jasmine Rice and Crispy Soy Marinated Tofu  
Baby Bok Choy, Shitake Mushrooms and Red Pepper Sauté





## BUFFET DINNER ENTRÉE OPTIONS

### **Soup Selections (Add an Additional \$8 per Person)**

Spiced Butternut Squash Soup  
New England Clam Chowder  
Corn and Chicken Chowder  
Italian Wedding Soup with Mini Meatballs and Cheese Tortellini  
Hearty Minestrone Soup with Crisp Kale and Parmesan Cheese

### **Assorted Warm Bread Selections (Add an Additional \$3 per Person)**

Jalapeno Corn Bread Muffins  
Assorted Fresh Baked Dinner Rolls and Whipped Eggplant Butter  
Garlic and Herb Bread Sticks  
Herb Focaccia with Garlic Whipped Butter

### **Cold Salad Selections**

Floridian Salad Bar with Mixed Greens, Sliced Strawberries, Dried Cranberries, Crumbled Bleu Cheese, Spiced Pecans, Mandarin Oranges, Orange Blossom Vinaigrette and Ranch Dressing

Baby Iceberg Wedges, Crisp Bacon, Wedge Plum Tomatoes,  
Crumbled Bleu Cheese, Spun Carrots with Bleu Cheese Dressing and Balsamic Vinaigrette

Caesar Salad, Garlic Croutons and Parmesan Cheese

Fresh Made Condiment Bar with Charred Tomato Salas, Guacamole, Sour Cream  
Shredded Cheddar Cheese

English Cucumber, Vine Ripe Plum Tomato and Red Onion Salad Red Wine Vinaigrette

Grilled Asparagus Salad with Shredded Manchego and Spicy Red Pepper Dressing

Buffalo Mozzarella Martini with Heirloom Cherry Tomatoes  
Balsamic Reduction and Chiffonade Fried Basil

Antipasto Display with Grilled Vegetables, Cured Meats, Marinated  
Olives and Assorted Cheese

Balsamic Marinated Mushroom Salad with Baby Spinach and Mixed Peppers

**Upgraded Cold Salad Selections (Add an Additional \$6 per Person)**

Fire Roasted Chicken Thighs with Chayote and Sweet Corn Cajun Vinaigrette

Island Shrimp, Scallop, and Mahi-Mahi Seafood Ceviche

Sesame-Crusted Seared Tuna and Wakame Salad with Ponzu Dressing

Raw Bar Display of Jumbo Shrimp and Seasonal East Coast Oysters

*(3 Shrimp & 1 Oyster per Person)*

Cocktail Sauce, Mango Chili Sauce Lemons and Limes Assorted Mignonette

**Vegetable and Starch Selections**

Cilantro Cumin Scented Sautéed Vegetables

Roasted Corn on the Cob with Manchego Cheese and Sour Cream

Fresh Caribbean Vegetables

Rustic Sweet Corn Succotash

Sautéed Tuscan Vegetables to include Grilled Asparagus and Oven-Dried Tomatoes

Bacon and Corona Borracho Beans

Bacon and Bourbon-Style Baked Beans

Herb Roasted Red Bliss Potatoes

Island Peas and Rice

Fried Sweet Plantains

Butter Braised Fingerling Potatoes

Potato Gnocchi with Baby Spinach and Truffle Cream

**Protein Selections**

Chicken Piccata with Caper Berry Cream and Basil Oil

Grilled Chicken Thighs with Coconut Ginger Cream

Grilled Chicken Breast with Summer Sausage and Caramelized Onions

Jamaican Jerk 8 Cut Chicken with Sweet and Spicy Mango Salsa

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Braised Beef Short Ribs with Caramelized Onions Red Wine Demi

16 Hour Beef Brisket with Bourbon BBQ Sauce

Cilantro Lime Marinated Beef Tenderloin and Chimichurri Sauce

Medallions of Beef with Braised Cipollini Onions and Red Wine Reduction

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Beef and Chicken Fajitas with Peppers and Onions and Warm Flour Tortillas

Dry Rubbed Baby Back Ribs with Golden Ale BBQ Sauce

Cumin Scented Pork Loin with Spiced Mango Chutney

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Grilled Herb-Marinaded Mahi-Mahi Lemon Butter Sauce

Seared Skin On Florida Red Snapper with White Wine Butter

Grilled Loch Duart Salmon with Light Red Pepper Cream

Seared Red Snapper Light Fennel Tomato Broth



# *Wine List & Upgrades*

*Wine Upgrades are available;*

*we have a certified sommelier in house to help guide you*

## **Wine Service with Any Dinner (Price Based on Consumption)**

Served table side during dinner

### **Sparkling Wines and Champagne Bottle**

William Wycliff, Brut, California \$32

Maschio, Prosecco, Veneto, \$40

Scharffenberger, Brut, Mendocino County, California, NV \$50

### **Light Intensity White Wines**

Pacific Rim, Riesling, Columbia Valley, WA \$36

Banfi "Le Rime", Pinot Grigio, Tuscany, Italy \$38

Trinity Oaks, Pinot Grigio, California, 36

Joel Gott, Sauvignon Blanc, California \$42

Natura by Emiliana, Sauvignon Blanc, Aconcagua, Chile \$34

Natura, by Emiliana, Chardonnay, Casablanca, Chile \$40

Walnut Crest Vintners Reserve, Chardonnay, Central Valley, Chile \$32

### **Medium Intensity White Wines**

Trinity Oaks, Chardonnay, California \$36

14 Hands, Chardonnay, Washington State \$36

Kendall-Jackson, Chardonnay, Vintner's Reserve, California \$42

Conundrum, White Blend, Rutherford, Napa, California \$55

### **Light Intensity Red Wines Bottle**

Beringer, White Zinfandel, California \$32

Parker Station, Pinot Noir, Central Coast, California \$46

ONEHOPE, Pinot Noir, \$52

La Crema, Pinot Noir, Sonoma Coast, California \$50

### **Medium Intensity Red Wines**

Bogle, Merlot, California \$46

Walnut Crest Vintners Reserve, Cabernet Sauvignon, Central Valley, Chile \$32

Joel Gott "815", Cabernet Sauvignon, California \$60

Terrazas de los Andes, Malbec, Mendoza, Argentina \$44

Alamos, Malbec, Argentina \$40

Kendall-Jackson, Cabernet Sauvignon, Reserve, California \$50

Natura by Emiliana, Cabernet Sauvignon, Central Valley, Chile \$34

Lock & Key, Meritage, California \$60

Silver Palm, Cabernet Sauvignon, North Coast, California \$52

ONEHOPE, Zinfandel, \$50

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## **Bar List And Enhancements**

Add any specialty drink listed below for an additional price per person or we can create any specialty drink to suite your needs and tastes. Beverage Tastings can be added to your food tasting at your request

### **Premium Wyndham Grand Bar**

SKYY Vodka  
Tanqueray Gin  
Bacardi Superior Rum  
Jack Daniels  
Dewar's 12 Year  
Sauza Tequila  
Hennessy VS  
Budweiser, Miller Lite, Michelob Ultra  
Heineken, Corona, Amstel Light  
Trinity Oaks Chardonnay, Pinot Grigio and Cabernet

### **Deluxe Wyndham Grand Bar**

Grey Goose Vodka  
Bombay Sapphire Gin  
Appleton Reserve Rum  
Maker's Mark Bourbon  
Glenmorangie  
Crown Royal Whiskey  
Patron Silver Tequila  
Courvoisier VSOP  
Budweiser, Miller Lite, Michelob Ultra  
Heineken, Corona, Amstel Light  
Natura Chardonnay, Sauvignon Blanc and Cabernet



## **Signature Drinks**

### **The Blushing Bride \$9**

Strawberry Sugar Rim, Strawberry Juice, Club Soda, SKYY Vodka

### **Something Blue \$8**

Pineapple Juice, Lemon Lime Soda, Maraschino Cherries, Blue Curacao and Malibu Caribbean Rum

### **Luck in Love \$11**

Cherries, Disaronno, Sparkling Wine and Champagne

### **Wedded Bliss \$13**

Patron Silver Tequila, Grenadine, Lemon Zest, Orange Juice, Club Soda, and Fresh Lemon Juice

### **Sealed with a Kiss \$9**

Prosecco, Campari and cranberry juice

### **The Sophisticated In Law \$12**

Orange, Makers Mark Bourbon, Sweet Vermouth, Angostura Bitters, Lemon and Lime Wedges

### **Custom Ice Luge**

Add your Personal Touch to Any Bar. Monogram it, add your Wedding Date, Create it any way you like!

*Get with your Planner for Pricing*

### **Coconut Bar \$18**

Real Coconuts Topped off With Guest Choice of 3 Different Rum Mixers

### **Moonshine Bar \$22**

Flavored Moonshine Served Your Way in Mason Jars

### **Cotton Candy Bar \$12**

Blue Raspberry and Pink Vanilla Cotton Candy with Pinnacle Cotton Candy Vodka and Club Soda



# *Dessert Enhancements*

## **Dessert Action Stations**

*Enhance any package all stations have a minimum of 25 guests*

### **Bananas Foster Station \$16**

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

### **Chocolate Fountain Station \$14**

Milk Chocolate Fountain with Strawberries, Pineapples, Marshmallows and Pretzel Sticks

### **S'mores Station \$14**

Torched Marshmallows Extinguished with Chocolate Atop Graham Crackers in Martini Glasses

### **Liquid Nitrogen Wine Sorbet Station \$24**

Kenwood Champagne, Esser Merlot and Fresh Seasonal Berries

## **Plated Desserts**

*Add a plated dessert to any package in addition to your wedding cake for \$9 Per Person*

### **Chocolate Earthquake**

Dark Chocolate Cake and Ganache Surrounded by Chocolate Planks Strawberry Crème Anglaise

### **Grand Marnier Bombe**

Chocolate Sponge Cake Laced with Grand Marnier, Covered in Milk Chocolate Raspberry Coulis

### **Tiramisu**

White and Dark Chocolate Web surrounding Espresso Mouse Chocolate Covered Coffee Beans

### **Floating Chocolate Ring**

Layers of Vanilla Cake and Raspberry Filling Dueling Mouse Shot

### **Carrot Cake**

Cream Cheese Icing, Roasted Walnuts, Candied Carrots

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**Crème Brûlée Cheese Cake**

Creamy Cheese Cake, Graham Cracker Crust  
Chantilly Crème, Popping Sugar, Strawberry Shimmer

**Black Forest Cake**

Layers of Chocolate Sponge, Brandy  
Soaked Cherries and Chocolate Ganache  
Berry Cheesecake Truffle Chambord Pipette

**Mouse Trio**

White Chocolate, Raspberry and Espresso Mouse  
Layered in between Dark Chocolate Planks

**Key Lime Gelée**

Classic Graham Cracker Crust, Key Lime "Powder" Popping Mango Juice Balls

**Dessert Displays**

*Add any one dessert to any package in addition to your wedding cake for \$11 Per Person*

Assorted Petite Fours and Macaroons  
Warm Churros with Cinnamon Sugar Chocolate Fondue  
Green Apple Carmel Tarts  
House Made Bread Pudding with Amaretto Crème Anglaise  
Carrot Cake with Vanilla Cream Cheese Icing  
Individual Key Lime Pie with Mango Coulis  
Crème Brûlée Cheesecake  
Tiramisu with Espresso-Soaked Lady Fingers

**Jennifer Timpano**

Associate Director of Catering

561-273-6695

[jtimpano@wyndham.com](mailto:jtimpano@wyndham.com)