SHELBORNE WYNDHAM GRAND IS SOUTH BEACH’S NEWEST LUXURY LIFESTYLE RESORT — A HISTORIC ART DECO MASTERPIECE RESTORED TO ITS ORIGINAL OPULENT SPLENDOR.

The 200-room oceanfront destination offers exceptionally chic design and an expertly curated portfolio of leisure and entertainment options.

Whether you are planning an intimate or extravagant gathering, Shelborne Wyndham Grand offers unsurpassed elegance. Our dramatic, one-of-a-kind spaces are ideal for executive business meetings, stylish private parties and unforgettable events. A variety of culinary delights and stunning settings, both indoor and beachside, ensure your celebration will be highly memorable and uniquely yours.
BREAKEFAST BUFFETS

THE LINCOLN | 28
Freshly Squeezed Orange, Grapefruit, and Watermelon-Strawberry Juices
Fresh Fruits and Greek Yogurt
Chef’s Pastries | Fruit Filled and Cheese Danish, Croissants, Muffins, Streusel Coffee Cake
Fresh Bagels | Cream Cheese, Sweet Butter, Marmalade and Assorted Jams
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas

THE SHELBORNE | 40
Freshly Squeezed Orange and Grapefruit Juices
Fresh Fruits and Berry Display
Greek Fruit Yogurts
Farm Fresh Scrambled Eggs | Cheddar Cheese and Chives, Smoked Bacon and Pork Sausage
Choice of Breakfast Potatoes: Shallot and Thyme/ Roasted Fingerling Roasted Pepper and Onion Home Fries, Corned Beef Hash Patties or Fresh Herb Potato Hash
Chef’s Breakfast Pastries | Fruit Filled and Cheese Danish, Croissants, Muffins, Streusel Coffee Cake
Brick Oven Bagels | Cream Cheese, Scottish Smoked Salmon Spread, Chive Spread, Sweet Butter, Marmalade and Assorted Jams
Freshly Brewed Coffee, Assorted Teas
(Minimum – 25 guests)

COLLINS AVENUE | 30
Freshly Squeezed Orange, Grapefruit, Tomato and Cranberry Juices
Fresh Fruits and Berry Display
Greek Yogurt with House Made Granola
Brick Oven Bagels | Cream Cheese, Scottish Smoked Salmon Spread, Chive Spread, Sweet Butter, Marmalade and Assorted Jams
Chef’s Breakfast Pastries | Fruit Filled and Cheese Danish, Croissants, Muffins, Streusel Coffee Cake
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas

OMELETS | 16
Whole Eggs, Egg Whites, and Egg Beaters
Pork Hash, Cured Ham, Shredded Cheddar, Jack Cheese, Shiitake Mushrooms, Rock Shrimp, Spinach, Red Onions, Local Tomatoes and Shishito Peppers
(Chef required 185 per 60 guests. Minimum—25 guests)

COLD PRESS JUICE BAR | 12
Display with Chilled Old Fashioned Juice Bottles
3 Assorted Flavors | Kale, Ginger and Green Apple | Orange, Carrot, and Beet | Chia, Mango, and Coconut Water

ENHANCEMENTS

Watermelon Strawberry Agua Fresca | 3
Green Tea Honeydew Agua Fresca | 4
Grilled Chicken Apple Sausage | 4
Applewood Smoked Bacon | 5
Pork Sausage Link | 4
Farm Fresh Scrambled Eggs | 5
Greek Fruit Yogurts | 4
Brick Oven Baked Bagels | Cream Cheese, Sweet Butter, Marmalade and Assorted Jams | 5
Orange and House Made Ricotta Pancakes, Vanilla Maple Syrup | 6
Brioche French Toast | Dark Rum and Cinnamon | 6
Buttery Croissant Sandwich | Organic Egg, Bee Haven Cheddar, Country Ham | 5
Spanish Potato Frittata | Country Style Ham or Creamy Manchego | 4.5
Breakfast Wraps | Homemade Chorizo, Country Ham and Pepper Jack, or Very Veggie | 5
Steel Cut Oatmeal | Sweet Cream and Brown Sugar | 6
Donuts and Such | Assorted Varieties of Sugar Glazed, Filled and Retro Donuts | 6.5
Sunshine Fruit Smoothie | Strawberry, Banana, Walnut Yogurt, Lilac Honey and Granola | 9
PLATED BREAKFAST

THE CLASSIC | 32
Scrambled Eggs | Applewood Smoked Bacon,
Shallot Roasted Fingerlings, Overnight Tomato, Chive
Breakfast Pastries | Sweet Butter and Preserves
Orange Juice and Coffee | Decaf and Regular
(Offered table side)

THE SOBE BENET | 40
Eggs Benedict: Biscuits, Choice of: Crab, Smoked
Salmon, Florentine or Thick Cut Canadian Bacon, with
Chipotle Hollandaise or Classic Hollandaise
Breakfast Pastries | Sweet Butter and Preserves
Orange Juice and Coffee | Decaf and Regular
(Offered table side)

BREAKS

SOUTH BEACH JOLT | 20
LONG MEETING? REENERGIZE WITH POWER
DRINKS AND ESPRESSO BEVERAGES.
Espresso Shots made to order “Latin Style,”
Red Bull (Sugar Free and Regular), Gatorade Drinks,
Chocolate Coffee Beans, Candy Novelties

SHAKE IT, DIP IT, DUST IT,
BREAK IT | 19
INDULGE. YOU DESERVE IT.
Assorted Bakeries, Pretzels, Donuts, Granola Bars
Cinnamon Sugars, Salt Carmel and Chocolate Sauces for Dunking
Freshly Brewed Regular and Decaffeinated Coffee,
with Assortment of Teas

TEA TIME | 21
TRADITIONAL ENGLISH TEA WITH A TWIST
Pumpernickel Smoked Salmon Tea Sandwich
Cucumber-Boursin Cheese
Avocado Toast
Fruit and Berries, Chocolate Covered Strawberries
Hojicha, Gemmal, Green Teas

EATING NATURALLY | 17
TREAT YOURSELF RIGHT.
Tropical and Exotic Fruits, Berries and Melons
Low Fat Zucchini and Mango Bread Individual SOBE
Smoothies: Beet Orange and Carrot, Kale and Green
Apple, Strawberry-Banana and Greek Yogurt

ENHANCEMENTS

Red Bull | 8
Soft Drinks | 5
Mineral Waters, Still and Sparkling | 17
Coffee, Regular and Decaf | 68 Gallon
Assorted Tea Station | 48 Gallon
LUNCH BUFFETS

SOUTH BEACH “WRAPS” | 42
Olive Oil Grilled Vegetable Salad
Cucumber Wrapped Hearts of Romaine | Tomatoes, Olives, Sherry Vinaigrette
Blistered Asparagus | Local Feta Cheese, Aged Balsamic
Hibiscus Pickled Prawn Salad | Spiced Sunshine Fruit Relish
Cool Wraps | Shaved Mojo Turkey, Humus with Grilled
Vegetable, and Albacore | Olive Oil, Sun Soaked Cranberries
Fresh Fruits, Melons and Berries
Florida Grown Lemon Bars, Key Lime Cookies
Freshly Brewed Coffee and Assorted Teas

THE CONTINENTAL | 46
Choice of One: She-Crab Soup; Vegetable-Chile
Wonton Soup; Chilled Vichyssoise; Gazpacho with Crisp Vegetables
Baby Iceberg Lettuce, Beefsteak Tomatoes, Sweet
Onions, Crumbled Gorgonzola and Italian Vinaigrette
Salt and Vinegar Cabbage Slaw
Potato Salad: Egg, Mayo, Mustard, Celery, Onion
White Albacore Tuna Salad: Celery, Onion, Mayo
Choice of 2:
*Griddled Reuben | Thick Cut Marble Rye, Thousand Island Dressing, Swiss, Sauerkraut
*Muffaletta: Salami, Coppa Ham, Provolone, Lettuce, Olive Mix Spread Piled High on Ciabatta
*Oven Roasted Hand Carved Turkey Platter with Lemon Garlic Gravy (Sandwich or Wrap)
New York Cheesecake; Coconut Rice Pudding; and Mini Fruit Tarts
Freshly Brewed Coffee and Assorted Teas

TAILORED LUNCH OFFERINGS

PLATED | SELECT ONE BEGINNING, ENTREE, AND DESSERT | 48
FAMILY STYLE | SELECT TWO BEGINNINGS, TWO ENTREES, AND TWO DESSERTS | 52

BEGINNINGS
Yellow Tomato Gazpacho | Cumin Pepitas, Cooling Sour Cream
Bibb Lettuce Wedge | Lime Marinated Jicama, Hearts of Palm, Red Papaya Vinaigrette
Star Moon Watermelon and Local Feta | Cilantro, Shaved Onion | Yuzu Vinaigrette
Shelborne California Sushi Rolls

ENTREES
Grilled Salmon Salad | Baby Greens, Spiced Cashew, Edamame, White Miso Vinaigrette
Orange Chili Mojo Breast of Chicken | Sweet Plantains, Pencil Beans, Yellow Rice
Jumbo Lump Crab Cake | Remoulade Sauce
Jerk Skirt Steak (Sliced) | Smashed Boniato, Papaya, Mint, Crushed Peanut, Sweet Coconut Vinaigrette

SWEET ENDINGS
Key Lime Tart | Strawberry Preserves
Crème de Caramel, Passion Fruit Carmel Sauce
Tres Leches | Roasted Meringue, Crème de Chocolat, Mandarin-Plum Wine Gelee
Jasmine Rice Pudding Brûlée | Vanilla Poached Pineapple Cubes, Sugar Crust
**HORS  D’OEUVRES**

**CANAPÉS**
- B-L-C | Crisp Bacon, Lettuce and Lump Crab Meat in Profiterole | 6
- “Foie Club” | Duck Confit, Torchon, Mango Bourbon Jelly, Buttered Toast | 5
- Vegetable Spiedini | Skewered with Fresh Mozzarella, Roasted Pepper, Tortellini and Basil | 4
- Belletolle Brie, Brioche, Black Mission Jam | 4
- Tuna Poké on Miso Spoons | 7
- Tuna Tartar Sesame Flat Bread, Ginger-Scallion Aioli | 7
- Vietnamese Spicy Chicken Rolls | 6
- California Sushi Roll | Crab and Vegetables | 8

**WARM**
- Petite Cuban Panini | Roasted Pork, Swiss, Pickles and Mustard | 5
- Pig N’ | Carnitas and Wild Mushrooms, Cubed, Panko Breaded and Fried | 6
- Smoked Gouda Potato Croquettes, Country Mustard Cream | 5
- Bacalao Croquettes, Basil-Garlic Puree | 5
- Shrimp Tempura, Chile Aioli | 6
- Chorizo and Manchego Empanadas | Cumin Créme Fraiche | 5
- Pernil-Black Bean Jack Spring Roll | 5
- Curry Chicken Satay, Thai Peanut Sauce | 5

**RECEPTION  OFFERINGS**

*Based on a two hour reception

**CIRCA 1940  [120**
- Butler Passed Hors d’Oeuvres (Based on two pieces per person)
- B-L-C | Crisp Bacon, Lettuce and Lump Crab Meat in Profiterole
- Smoked Gouda Potato Croquettes, Country Mustard Cream

**ART DECO  DELUXE**
- Artisan Charcuterie | Chorizo Navarre, Finocchiona, Bresaola, Prosciutto
- Local and Imported Cheeses | Carmen-Lola Manchego, Triple Cream Bleu, Bee Haven Cheddar, Hank Klour Goat Cheese
- House Made Pickles, Stone Ground Mustard Marinated Grilled Vegetables, Artichoke Hearts, and Olives
- Tomato and Basil Focaccia, Bread Sticks
- Organic Baby Arugula Salad | White Frisée, Candied Pancetta, Oven Dried Cherry Tomatoes, Sherry Shallot Vinaigrette

**PASTA STATION**
- Select two pastas

**Sauces:** Alfredo, Marinara, Pesto, Pomodoro Primavera, Puttanesca, Vodka

**Pastas:** Bowtie, Farfalle, Fusilli, Linguini, Penne, Add-Ins: Chicken, Shrimp, Short Rib, Lobster, Crab Chef will toss to Order (Chef required 185)

**CARVING STATION**
- Smoked Prime Rib of Beef | Chimichurri Sauce and Sweet Onion Rolls (Chef required 185)

**ORIENTAL SHORES  [148**
- Bowls of Edamame | Sea Salt and Chili Rayu
- Butler passed Hors d’Oeuvres (Based on two pieces per person)
- Shrimp Tempura- Wasabi Aioli Rolls
- Cali Roll, Spicy Tuna Roll, Hamachi Kappa Maki, Cucumber

**ICED SEAFOOD STATION**
- Chilled Jumbo Shrimp, Freshly Shucked Oysters and Little Neck Clams
- Cocktail Sauce Citrus Sections, Horseradish, Key Lime Mustard (Shucking chef required 185)

**BEEF CARRCCIO**
- Yuzu Soy, Ginger, Scallion, Sweet Garlic, Hot Oil (Chef required 185)

**TUNA TARTAR**
- Sesame, Soy Sauce, Pickled Ginger and Maui Onions with Toasted Sesame Cracker (Chef required 185)

**BURGER BASH**
- Chef Driven Sliders Cooked to Order Grass Fed Beef or Bison, Turkey or Chicken, Ahi Tuna Habanero Ketchup, Ketchup, Garlic Orange Aioli, Mango and Roasted Corn Salsa (Two Chefs required at 185 each)
PREMIUM RECEPTION ENHANCEMENTS

RAW BAR | MP
Oysters, (2) East Coast, (2) West Coast
Shrimp Cocktail
Alaskan King Crab Legs
Jumbo Lump Crab Meat
Stone Crabs
(Seasonal Availability)

THE CARVING BOARD
(Chef required 185)
Seven Pepper Spiced Tenderloin of Beef | Miniature Rolls, Béarnaise, Port Wine Pickled Onions, Garlic Aioli | 280
(Serves 20)
Meatloaf | Sunflower Rolls, Mango-Cranberry Relish | 250
(Serves 40)
Prime Rib of Beef | Chimichurri Sauce | 310 (Serves 30)
Wasabi Pea Crusted Ahi Loin | Sweet Soy Reduction, Citrus Ponzu | MP (Serves 30)

SUSHI BAR | 30
A Displayed Variety of Sushi Rolls
Tuna, Salmon, White Fish, Shrimp, Salmon, California and Vegetable
Soy Sauce, Wasabi, Pickled Ginger and Chopsticks

CAVIAR BAR | MP
Osetra Caviar
Beluga Caviar
Sevruga Caviar
American Paddlefish
Crackers, Mini Toast, Crème Fraîche

MAC AND ALL THAT PASTA STATION | 12
Select two
Lobster | Sweet Peas, Fennel and Gorgonzola
Short Ribs | Wild Mushroom, Truffle and White Cheddar
Cumin Barbequed Chicken | Mascarpone Potato and Sweet Corn
Very Wild Mushroom | White Cheddar, Basil and Oven Dried Tomatoes
(Chef Required 185)

FOAM BAR | 20
Creative Bites, Small Plates, Your Selection of Two:
House Smoked Salmon | Asparagus-Fennel Salad, Lobster Foam
Beef Short Ribs | Wild Mushroom Confit, Parsnip Potato Puree, Gorgonzola Foam
Caprese Charred Tomato Flan, Fresh Mozzarella, Arugula and Basil Foam
(Chef required 185 per 40 guests)

DESSERT STATION | 18
Select Four
Mini Profiteroles (Original or Fruit Preserves with triple Sec Chantilly Cream)
Pecan Diamond
Fiorelina Bars
Mini Fruit Tarts
Chocolate Mousse Cups, Chocolate Ganache
Almond Rochers
Chocolate Confections

S‘MORES BAR | 15
Graham Crackers
Marshmallows
Milk Chocolate
(Attendant required 85)
DINNER BUFFETS

FLORIDA FLATS | 120
Gazpacho Martinis
Rock Shrimp Ceviche, Chipotle-Orange, Micro Sprouts
Shaved Hearts of Palm Salad, Teardrop Tomatoes, Orange and Basil, Sherry Vinaigrette

URBAN FLATBREAD STATION
Prosciutto, Fig, Arugula
Spiny Lobster, Chili Mayo, Basil
Smoked Chicken, Corn, Cilantro, Poblano, Queso Fresco

CARVED ITEMS (Chef required 185)
Churrasco Skirt Steak, Marinated in Chimichurri
Whole Roasted Snapper, Ribbon Vegetables, Sesame-Soy Glaze
Herb Roasted Baby Vegetables and New Potatoes

DESSERT
Key Lime Tartlets, Roasted Meringue
Freshly Brewed Coffee, Regular and Decaffeinated, Assorted Teas

THE SHELBORNE BARBECUE | 130
Jumbo Shrimp on Ice, Habanero Ketchup, Florida Lemon, Grated Horseradish
Baby Butter Lettuce, English Cucumbers, Maytag Bleu Cheese, Crisp Bacon, Red Onion, Basil Buttermilk Ranch

FROM THE GRILL (Chef required 185)
Smoked BBQ Spare Ribs
Florida Pit Style BBQ Chicken
Grilled Spice Salmon
Southern Potato Salad, Celery, Red Onion, Eggs, Mustard
Slaw, Cabbage, Caraway, Vinegar, Mayo
Jalapeno Cornbread, Creamery Butter

DESSERT
Strawberry-Rhubarb Cobbler
Mississippi Mud Pie Tartlets
Chilled Watermelon, Shelborne Iced Tea & Lemonade

NEW ENGLAND CLAMBAKE | 120
Potato Salad, Red Onion, Celery, Egg, Mustard
Coleslaw, Red Pepper, Caraway, Vinegar
Penne Pasta Salad, Pesto, Parmesan, Pine nuts
Tomato-Mozzarella Salad, Basil

BUSHELS OF
¼ lb. Steamed Maine Lobster, Polish Kielbasa, Clams, Corn, New Potatoes

DESSERT
Apple Pie Tartlet
Freshly Brewed Coffee and Assorted Teas
CUSTOM BUFFET OFFERINGS

Create the perfect buffet for your event by selecting the starters, entrees, accompaniments and desserts of your choice.

Select (2) Starters, (2) Entrees, (2) Accompaniments, (2) Desserts for $100.00 per person

Additional Items: Starters = $5.00 per person, Entrees = $20.00 per person, Accompaniments = $5.00 per person, Desserts = $5.00 per person

STARTERS
- House Salad
- Orzo Mediterranean Salad
- Cucumber, Olive, Feta, Lemon Vin
- Tomato Basil Bocconcini
- Watermelon, Mint, Roasted Sliced Almonds
- Antipasti (Vegetarian)
- Beet, Walnut, Humboldt Fog Goat Cheese
- Artisanal Cheese Platter
- Charcuterie Platter

ENTRÉES
- Chateaubriand*
- Prime Rib
- Pork Loin/Crown
- Roast Turkey
- Peking Duck
- Cedar Salmon
- Virginia Ham
- Pernil
- Bison Prime Rib*
- Leg Rack of Lamb*
* $20.00 Surcharge per person

ACCOMPANIMENTS
- Broccolini
- Sautéed Spinach, Tomatoes, Garlic
- Roasted Brussel Sprouts
- Sautéed Rainbow Swiss Chard
- Roasted Cauliflower
- Butternut Squash
- Spaghetti Squash
- Wild Mushrooms
- Barley Creamy Mushrooms
- Dauphine Potatoes
- Lyonnaise Potatoes
- Whipped Roasted Garlic Potatoes
- Wasabi Gratin Potatoes
- Saffron Cuscous
- Mushroom Risotto
- Parmesan Polenta

DESSERTS
- South Beach Brownie
- Blackout Cake
- Pecan Tart a la Mode
- Chocolate Mousse
- Lemongrass Crème Brûlée
- Cheesecake
- Assorted Cookie Platter: Shortbread, Classic Chocolate Chip, Oatmeal, Jam Filled Spritz
PLATED DINNER OFFERINGS

**SALADS AND COLD APPETIZERS | 14**
- Maine Lobster Salad | Greens, Avocado, Hearts of Palm, Corn, White Miso-Orange/Vinaigrette
- Hereford Carpaccio | Shaved Parm-Reggiano, Capers, Lemon Confit, Rocket
- Duck and Hani Khouri Goat Cheese Rillettes | Roasted Garlic, Watermelon Radish
- Grilled Brussels Sprout Salad | Pecorino, Candied Pancetta, Chipped Garlic, Bocconcini
- Crispy Fried Oysters, Escabeche Slaw, Wasabi - Soy Mayo, Tobiko Caviar

**SOUPS | 14**
- Maine Lobster Bisque | Cognac, Creme Fraiche
- Smoked Bay Scallop-Crabian Corn Chowder
- Chilled Artichoke-Asparagus-Truffle Bisque, Saffron-Chive Oil

**HOT APPETIZERS | 20**
- Braised Pork Belly, Apple-Garlic-Chive Slaw, Spicy Slaw, Spicy Soy Glaze, Toasted Sesame
- White Truffle and Corn Risotto | Shaved Parmesan, Local Herbs, Chive Oil
- Caramelized Scallop | Satin Croquette, Curried Coconut, Micro Cilantro
- Jumbo Lump Crab Cakes, Frisée, Baby Heirlooms, Remoulade

**BIRDS | 42**
- Homemade Pappardelle, Duck Confit, Morels, Roasted Garlic, Scallions, Champagne-Truffle Cream
- “Brasserie” Spring Chicken | Potato Puree, Haricot Verts, Garlic Thyme Jus
- Cornish Hen Chipotle-Garlic-Lime, Crawfish Polenta Stuffing, Cilantro Aioli, Crisp Greens
- Crispy Fried Poussin | Garlic-Egg Fried Rice, Kimchi, Hoisin Glaze
- Artichoke Mousse Stuffed Semi-Boneless Quail, Spinach, Crispy Potato, Creole Butter
- Duck a l’Orange | Orange Laced Olive Oil, Potato Puree, Candied Baby Beets, Citrus Gastrique

**FISH | 44**
- Charcoal Salmon | Tabbouleh Quinoa, Harissa
- Eggplant Puree, Lemon Crema
- Crab Stuffed Shapper, Asparagus, Lemon-Jalapeno Butter
- Chilean Seabass | Toasted Almond String Beans, Crispy Potato, Soy-Sake Reduction
- Day Boat Scallops | Cauliflower-Saffron Puree, Tomato Confit, Foie Gras Crouton (Supplemental charge)

**MEATS | 50**
- Braised Short-Rib | Truffled Risotto, Sweet Onion and English Pea Nage, Candied Baby Carrots
- Sliced Peppercorn Crusted Sirloin | Wasabi Glutten, Charred Red Pepper Sauce
- Grilled Filet | Duck Fat Fried Fingerling Potatoes, Crispy Garlic, Piquillo Pepper Glace
- Bone-In Pork Chop | Apple Puree, Pancetta, Kim Chee, Demi-Apple Reduction
- Porchetta Stuffed with Sausage and Wild Mushrooms, Roasted Potato, Grain Mustard Foam
- Grilled Double Cut Veal or Durac Pork Chop, Andouille-Gorgonzola Stuffing, Hen of the Woods, Natural Reduction

**SURF AND TURF | 75**
- Filet and Maine Lobster, Saffron Potato Puree, Asparagus, Demi-Cabernet
- Sliced Chateaubriand and Citrus Grilled Prawns, Almond Faro, Pickled Hearts of Palm, Chili Remesco

**SWEET ENDINGS | 16**
- Tahitian Vanilla Crème Brulee
- Kit-Kat Mousse Tart, Dark Chocolate Creme Brulee
- Chocolate Trifle, Cream Anglaise
- Truffles & Macaroons (assorted)
LIBATIONS

ONE BARTENDER IS REQUIRED FOR EACH 50 GUESTS.

BELOW PACKAGES ARE INCLUSIVE OF SOFT DRINKS, JUICES, MINERAL WATERS AND MIXERS.

CONSUMPTION BAR OR CASH BAR OPTIONS ARE NOT AVAILABLE FOR CATERED EVENTS.

PREMIUM
Finlandia Vodka
Death's Door Gin
Don Q Silver Rum
Famous Grouse Scotch
Old Forester Bourbon
Cuervo Silver Tequila
House Red & White Wine
Assorted Beers
$62 | First Hour
$18 | Each Additional Hour

EXCLUSIVE
Grey Goose Vodka
The Botanist Gin
Bacardi Silver Rum
Jack Daniels Tennessee Whiskey
Macallan Single Malt Scotch
Maestro Dobel Diamante Tequila
House Red & White Wine
Assorted Beers
$40 | First Hour
$22 | Each Additional Hour

BEER, WINE & SODA
House Red & White Wine
Assorted Beers
Assorted Soft Drinks & Waters
$22 | First Hour
$12 | Each Additional Hour

BAR ENHANCEMENTS

MARTINI BAR
Sidecar Martini
Shaken Not Stirred
Cosmopolitan
$8 | First Hour
$5 | Each Additional Hour

SPECIALTY DRINKS
Caipirinha
Mint Julep
Tom Collins
Mojito
Margarita
$5 | First Hour
$3 | Each Additional Hour

CLUB BAR
Our skilled bartenders craft cocktails using artisanal spirits, fresh fruits and herbs, and house-made infusions.
$10 | First Hour $8 | Each Additional Hour

SEASONAL BOTANIST
Botanist Scottish Gin, Fresh Florida Fruit, Basil

FLORIDA LEMONADE
Old St. Pete Florida Whiskey, Fresh Lemon, Peach Falernum

CHERRY RED
Hudson Manhattan Rye, Luxardo Maraschino, Artisanal Bitters

COOL AS A CUCUMBER
St. Augustine Florida Cane Vodka, Fresh Local Cucumber, Lemon Syrup, St. Germain
SHELBORNE PROUDLY PRESENTS LUXURY AND ELEGANCE IN SERVICE

The dinner exceeds its name in presentation and personal printed menus for our discerning guests. Custom menus built to your requests upon being seated for your event, you will be presented with personalized printed menus with a selection of entrees from which you may choose tableside. We invite you to indulge in a piece of history here at the Shelborne. Please enjoy a luxurious and elegant evening.

EXAMPLE MENU | 225

Sweet Lobster | Porcini Carpaccio, Truffle Foam
Florida Grown Orange Smoked Duck Breast
Raspberry Shallot Confit, Thyme Poached Vidalia Onions,
Peppered Goat Cheese and White Fraise Clementine Sherry Vinaigrette
Minted Mojito Sorbet | Lime Salty Sugar

TABLESIDE SELECTED ENTRÉE

Olive Oil Pressed Rack of Lamb, Madeira Wine Jus
Filet Mignon of Beef “Straight Up”, Caramelized Shallot Crust,
Herb Butter Truffle and Borolo Wine Sauce
Butter Poached Snapper

Lobster Thermador Potatoes, Champagne Blanc
Potato Leek Puree,
Brown Sugar Roasted Acorn Squash
Sea Salt Asparagus
Blistered Tomatoes
Bee Haven Honey Glazed Carrots

Chilled Soufflé Cheesecake, Avocado Puree, Strawberry–Red Wine Sorbet
CATERING GUIDELINES

FOOD AND BEVERAGE MINIMUM GUARANTEE
The food and beverage minimum for catered events is 10 guests. However, some menus will require higher minimums.

COVER COUNT ATTRICTION / MEAL GUARANTEE
A guest guarantee is required by noon, 72 business hours prior to your event. The hotel services up to 5% over the guarantee. If the guaranteed number of guests falls below the original count, the host is responsible for the confirmed number of guests.

SERVICE CHARGE AND TAX
A 22% service charge and 9% sales tax charged to the service charge plus present rate of sales tax 9% are added to all food and beverage charges. Note that food and beverage prices are subject to change without notice. In the event that your organization is tax exempt, we are required by the law to have a copy of your Florida state tax exemption certificate on file prior to the event.

AUDIO VISUAL, ENTERTAINMENT AND DECORATIONS
White linen is provided at no charge for your catered event. Your catering representative is able to assist with any upgrades such as additional linen, floral arrangements, lighting, audio visual, entertainment, ice sculpting, production needs and more to execute a successful event. Permitting may be required for outdoor events with entertainment.

NON-REFUNDABLE DEPOSITS / PREPAYMENT
A non-refundable deposit of 50% of the estimated charges will be required with the signed contract. The estimated full balance will be due 30 days prior to the start of the scheduled event date.

LABOR CHARGES
Bartenders | One bartender fee of $150.00 will apply to each 50 guests for the first three hours. Each additional hour will be subject to a $50.00 per hour fee.
Chefs | Chefs are required for some menu items, and are detailed next to each menu selection.
Corkage Fee | $40.00 per bottle, plus 22% service charge based on the hotel retail value of the bottle and applicable taxes.
Set-up Labor Fee Minimum | $10.00 per guest, plus tax will apply to all outside functions. For groups less than 10 guests. An additional service charge will apply: $200.00 full day (3-hours), $100.00 for half day (events under 4 hours).
Restroom Attendants | For events over 100 guests, the Resort suggests an additional restroom attendant at a fee of $100.00 per each.
Security | For certain events additional security may be required at a fee of $50.00 per hour with a four hour minimum.

SIGNS AND DISPLAYS
No signs and displays are permitted without prior consent from your catering representative. Nothing shall be posted on, screwed or otherwise attached to columns, walls, floors, furniture or other parts of the building.

SHIPLMENTS
Shelborne Wyndham Grand will not accept materials delivered prior to three (3) days before event. Any packages sent to the Resort will be the sole responsibility of the Group/meeting planner, or the designated representative.
- The Resort can accept no more than 10 packages for storage
- The following charges will apply for each package received by the Resort
  1-10 pounds: $6.00 per Package | 11-50 pounds: $9.00 per Package | 100+ pounds: Must be pre-approved

ROOM RENTALS / OUTDOORFUNCTIONS
Venue rental charges will be provided by your catering representative. Due to the demands of scheduling staff and equipment movement, the hotel will decide on the day of your function at 2:00pm (or 4 hours prior to your event) whether the function will be held inside or outside. If the weather forecasts a 40% chance of rain or higher, the party will automatically be inside to ensure the safety of our guests and staff. For all functions at beachfront, beach bar and pool area, acrylic glassware will be used.

VALET PARKING
Daily valet parking charges are currently $25.00 for the first four hours and $30.00 after four hours. Overnight valet parking charge is currently $40.00. These charges are subject to change at any time without notice.

FOOD AND BEVERAGE
All food and beverage items served must be supplied and prepared by the Resort. Absolutely no food and beverage items may be removed from the Resort banquet premise. If alcoholic beverages are to be served on the Resort premises (or elsewhere under the Resort’s alcoholic beverage license), the Resort will require that only Resort servers and bartenders dispense beverages. In accordance with the state and local law, it is the Resort’s policy to (a) request proper identification (photo I.D.) of any person of questionable age and refuse alcoholic beverage service if the person is either under age of 21 or proper identification cannot be produced, and (b) refuse alcoholic beverage service to any who, in the Resort’s sole judgment, appears intoxicated. In addition, the Resort cannot allow anyone under 21 years of age to obtain, be given, be in possession of, or appear to be consuming alcohol, regardless of where or how said alcohol was obtained.