

CULINARY BANQUET MENUS



 **WYNDHAM GRAND**[®]
Orlando Resort Bonnet Creek

14651 Chelonia Parkway, Orlando, Florida 32821 | www.wyndhamgrandorlando.com



Great Tasting... Good Looking Food... Served with Style...

The Wyndham Grand Orlando strives to be on the cutting-edge of taste, presentation and nutrition.

Our culinary team lead by Executive Chef Andrew Edwards has incorporated superfoods high in omega 3's and antioxidants alongside foods that are sustainable, all natural, organic and locally sourced reducing our carbon footprint as a company while supporting our community.

Let us provide 4-diamond service and a memorable experience for your catered events while providing handpicked wines from our in-house sommelier.



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BREAKFAST

CONTINENTAL BREAKFAST

MINIMUM OF 20 PEOPLE

» *All Continental Breakfasts Include: Fresh Florida Orange Juice, Ruby Red Grapefruit Juice, Organic Serena Starbucks® Coffee and Tazo Teas.*



Bonnet Creek Continental \$32

Seasonal Sliced Fruits and Berries
Fresh Pastries, Muffins, and Buttery Croissants
Marmalades, Jams and Butter
Assorted Greek Nonfat Yogurts

Healthy Continental \$36

Antioxidant Morning Juice Shot, A Blend of Watermelon, Pineapple, and Fresh Berries
Seasonal Sliced Fruits and Berries
Warm Flaxseed and Oat Bran Muffins
Homemade Granola Cereal Station with Low Fat Milk and Almond Silk
Pecans, Dried Cranberries, Apricots, Pineapple, Papaya, and Cherries
Steel-Cut Oatmeal with Honey, Golden Raisins and Brown Sugar
Yogurt Parfaits with Berries and Granola

Grand Continental \$39

Seasonal Fresh Fruit and Berries
Whole Seasonal Fruits and Bananas
Strawberry-Banana Yogurt Smoothie Shots
Bagel Toaster Station with Cream Cheese Smears
Sun-dried Tomato, Smoked Salmon and Dill and Plain Cream Cheese
Warm Chocolate Filled and Plain Croissants, Butter, Marmalades and Jams
Charcuterie of Capicola, Salami and Prosciutto,
Artisanal Cheeses; Georgia's Green Hill, English Cheese, White Stilton with Apricot and
Buttered Chef's Toasties

Add a Hot Breakfast Item to your Continental \$7

Minimum of 20 each
Egg, Bacon, and Cheese Biscuit
Ham and Cheese Croissant
Chorizo Egg and Cheese Burrito with Salsa

Prices are based upon (1) hour of service and do not include full seating and/or table service.
Continental Buffets that require full seating and/or table service will be subject to an additional \$4 per person.

PLATED BREAKFAST

MINIMUM OF 12 PEOPLE

» *Plated Breakfasts Include: Fresh Baked Croissants, Fresh Florida Orange Juice, Ruby Red Grapefruit Juice, Organic Serena Starbucks® Coffee and Tazo Teas.*



Creek Side \$35

Scrambled Eggs, Applewood Smoked Bacon, Link Sausage, Roasted Overnight Tomatoes and Grilled Asparagus
Roasted Yukon Gold Potatoes

Egg Truffle Purse \$38

Melon Martini with Port Pipette
Caramelized Onions, Applewood Smoked Bacon, Goat Cheese and Eggs Centered in Puff Pastry, Maltase Orange Hollandaise, Sweet Potato Hash, Candied Bacon, Grilled Asparagus, Roasted Overnight Tomato

Lorraine's Quiche \$36

Parfait with Yogurt, Berries and Homemade Granola
Applewood Smoked Bacon, Arugula, Spinach, and Gruyère Quiche, Trilogy of Roasted Potatoes, Grilled Asparagus and Roasted Overnight Tomato

Prices are Per Person

BREAKFAST BUFFET

MINIMUM OF 25 PEOPLE

Buffets Include:

Fresh Baked Pastries, Muffins, Fresh Florida Orange Juice, Ruby Red Grapefruit Juice, Organic Starbucks Serena ® Coffee and Tazo Teas.

The Floridian \$42

Sliced Seasonal Fresh Fruit and Berries
Fresh Cracked Scrambled Eggs
Crisp Applewood Smoked Bacon
Southeast Family Farms Country Ham
Roasted Yukon Gold Potatoes

The Key West \$48

Sliced Seasonal Fresh Fruit
Deconstructed Greek Yogurt Parfait Station with Homemade Granola, Seasonal Berries, Popping Boba
Fresh Cracked Scrambled Eggs
Eggs Benedict with deep blu Crab Cake, Meyer Lemon Hollandaise
Crisp Applewood Smoked Bacon
Chicken Apple Sausage Links
Trilogy of Roasted Potatoes

Bonnet Creek Breakfast \$45

Sliced Seasonal Fresh Fruit Display
Bagel Toaster Station with Cream Cheese Smears of Sun-Dried Tomato and Plain Cream Cheese
Scrambled Eggs Florentine with Roasted Overnight Tomatoes
Cheese Grits
Crisp Applewood Smoked Bacon
Roasted Sweet Potato Hash
Buttermilk Biscuits and Sausage Gravy



BREAKFAST BUFFET

MINIMUM OF 25 PEOPLE

Additional Breakfast Buffet Enhancements

\$9 Per Item Per Person



Belgium Waffles

Choice of Red Velvet with Cream Cheese Icing or Plain with Whipped Cream
Either Choice Comes with Whipped Butter, Strawberry Jam, Candied Pecans
and Warm Maple Syrup

Deconstructed Greek Yogurt Parfait Station

Homemade Granola, Seasonal Berries, Popping Boba

\$12 Per Item Per Person

Cold Smoked Icelandic Salmon

Caper Berries, Poached Egg Whites and Yolks , Red Onions, Cream Cheese, Toasted Bagel Crisp

Steel Cut Oatmeal and Quinoa Porridge

Almond Silk and Florida Honey, Golden Raisins, Dried Cranberries, Sliced Almonds, Toasted Coconut



Egg Strudel

Enclosed in Puff Pastry, Fresh Cracked Eggs, Baby Spinach, Goat Cheese Black Truffles Wrapped in Puff Pastry, Maltase Orange Hollandaise

\$15 Per Item Per Person



Gourmet Omelet Station

Fresh Cracked Eggs, Egg Whites, Cheddar, Feta Cheese, Goat Cheese, Pepper Jack Cheese, Red and Green Peppers, Mushrooms, Asparagus, Jalapeños, Tomatoes, Onions, Spinach, Ham, Bacon

Add Scampi Style Bay Shrimp for \$5pp

Add Lemon Poached Lobster for \$11pp



Ancho Sugar Cured Nuskies Bacon

Grand Marnier Chocolate Fondue



Sous-Vide Style Eggs Benedict

Toasted English Muffins, Canadian Bacon, Candied Nuskies Bacon, Grilled Asparagus, Overnight Tomatoes, Balsamic Grilled Portobello
Mushrooms, Orange Maltase Hollandaise

Add Maine Lobster Tail Medallions for \$14pp



Uniformed Chef Required for Each Station at \$175 up to two hours



Server Attendant Required for Each Station at \$125 up to two hours

Each Additional Hour add \$100

A LA CARTE

EACH ITEM HAS A MINIMUM GUARANTEE OF 15 GUESTS



Beverages

\$6 per Item

Pepsi, Diet Pepsi, Sierra Mist, Bottled Waters,
Bottle Juices, Cranberry, Apple, Orange

\$7 per Item

Fiji Water, Assorted Vitamin Water, Perrier Water, Saratoga Flat or Sparkling Water
Starbucks® Frappuccino, Bottled Republic of Tea

\$8 per Item

Red Bull, Sugar Free Red Bull, Sobe, Monster
Assorted Naked Power Juices, Strawberry Banana, Green Machine, Orange Mango,
Blueberry Machine

By Gallon

\$88, Starbucks Organic Serena Coffee
\$55, Iced Tea, Lemonade or Fruit Infused Waters



BREAKS & SNACKS

A LA CARTE SNACKS



Food

\$5 per Item

Assorted Nutri-Grain Bars, Assorted Kashi Bars, Assorted Protein Bars, Whole Seasonal Apples, Pears and Bananas

\$6 per person

Warm Tortilla Chips and Salsa
Fresh Popped Popcorn

Baker's Dozen - \$58 Per Item

Assortment of Fresh Breakfast Pastries
Assorted Bagels with Cream Cheese and Butter
Fresh Baked Muffins, Whipped Butter and Jams

\$7 Per Item

Assorted Cliff Bars
Salted Mixed Nuts
Novelty Ice-Cream, Nestle Crunch, Klondike Bars, Chocolate Chip Ice Cream Sandwich Cookies, Strawberry Shortcake, Fruit Bars

\$9 Per Item

Häagen-Dazs Ice Cream, Almond Milk Chocolate, Dark Chocolate

\$62 Baker's Dozen

Fresh Baked Assorted Cookies
Brownies and Blondies
Mini Assorted Gourmet Cupcakes
Soft Pretzels with Whole-Grain and Yellow Mustard


PICK-ME-UP SNACKS



Packaged Breaks Based on 30 Minutes of Service

A surcharge will apply for extended service. Each menu has a minimum guarantee of 25 guests.

Juice Bar Shots \$21

 The Antioxidant-Ginger, Berries, Carrots, Oranges Pineapple and Green Apples
The Detox-Beets, Pineapple, Carrots, Kale, Blackberries and Bananas
Bottled Water and Organic Serena Starbucks® Coffee and Tazo Teas

Salty Snacks \$18

Individual Bags of Chips, Trail Mix and Mixed Nuts
Organic Serena Starbucks® Coffee and Tazo Teas
Assorted Pepsi Soft Drinks
Bottled Water

Energizer \$21



Pineapple and Strawberry Skewers
Nutri-Grain and Kashi Bars
Assorted Fruit Greek Yogurts
Organic Serena Starbucks® Coffee and Tazo Teas
Assorted Energy Drinks

Retro Break \$19

Root Beer Floats and Four Novelty Candy Jars
Organic Serena Starbucks® Coffee and Tazo Teas, Bottled Water

Cheese Presentation \$32

Caramelized Onions, Cheddar, Smokey Blue, Smoked Gouda, Cheddar with Port,
Marinated Feta, Whole Grain Mustard, Chef's Buttered Toasties, Crackers
Organic Serena Starbucks® Coffee and Tazo Teas
Assorted Soft Drinks, Bottled Water

 Uniformed Chef Required for Each Station at \$175 up to two hours
 Server Attendant Required for Each Station at \$125 up to two hours
Each Additional Hour add \$100

Packaged Breaks Based on 30 Minutes of Service

Each menu has a minimum guarantee of 20 Guests.
Breaks include bottled water, Organic Serena Starbucks® Coffees and Tazo Tea.

Apple a Day \$17

Fresh Spun Apples with Caramel Sauce, Display of Seasonal Apples
Fresh Squeezed Apple Juice Shots

Strawberry Fields \$19

Make-Your-Own Miniature Strawberry Shortcakes, Strawberries,
Whipped Cream and Brown Sugar, Pound Cake, Marinated Fresh
Strawberries, Chocolate Dipped Strawberries, Strawberry Yogurt
Smoothies

Tailgate Party \$18

Popcorn Cones, Warm Tortilla Chips and Salsa, Warm Soft Pretzels,
Melted Cheddar, Whole Grain Mustard,
Add Hot Cajun Peanut Action Station, \$5

Pretty in Pink \$19

Pink Lemonade, Miniature Red Velvet Cupcakes, Sliced Watermelon,
Strawberry Cake Pops,
Cranberry Red Bull Yogurt Smoothies,
Add Pink Cotton Candy Action Station, \$4

Death by Chocolate \$23

Chocolate Chip Cookies, Chocolate-Dipped Strawberries, Chocolate
Pretzels, Chocolate Covered Blueberries, Hot Chocolate, Chocolate
Coffee, Chocolate Biscotti



Cookie Jar \$17

Cookie Jars of Fresh Baked Chocolate Chip, Peanut Butter, White
Chocolate Macadamia, Oatmeal Raisin, Individual Whole and 2% Milk

Feel Good \$18

Kashi Bars and Power Bars, Pineapple and Strawberry Kabobs, Bananas,
Gluten Free Warm Flaxseed Cranberry Muffins, Bottled Fruit Smoothies
and Fiji Waters

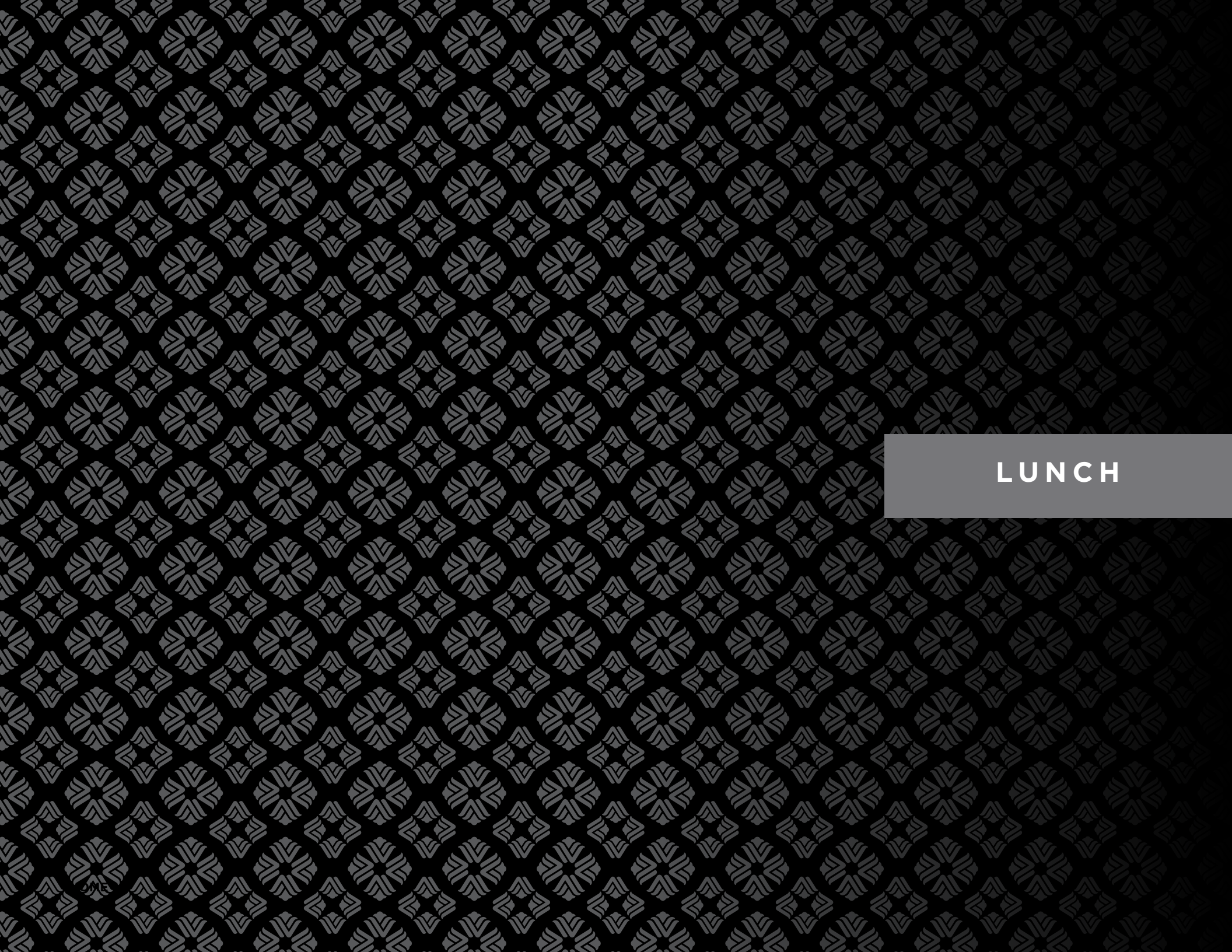
Power up \$17

Build Your Own Trail Mix, Banana Chips, Dried Mango, Papaya,
Cranberries, Yogurt Covered Raisins, Chocolate Covered Blueberries and
Pretzels, Chex Mix, Cashews, Candied Pecans, Cajun Peanuts, M&M's

Smoothielicious \$15

Strawberry, Banana, Organic Honey and Greek Yogurt
Red Bull Blueberry, Organic Honey and Greek Yogurt

 Uniformed Chef Required for each station at \$175 each



LUNCH

PLATED LUNCH



» Includes: Choice of one Starter, One Entrée, One Dessert, Chefs' Seasonal Vegetables, Warm Rolls, Iced Tea, Organic Serena Starbucks® Coffee and Tazo Teas. Minimum of 12 Guests.

Starter Option

Wyndham Grand Salad

Young Mixed Greens, Euro Cucumbers, Heirloom Cherry Tomatoes, Dried Cranberries, Crumbled Feta Cheese, Spiced Walnuts, Champagne Orange Honey Blossom Vinaigrette

Manchester Salad

Crisp Romaine Hearts, Overnight Plum Tomato, Garlic Croustades, Parmesan and Dijon Dressing

Hydro Bibb Salad

Plum Tomatoes, Strawberries, Hearts of Palm, Crumbled Goat Cheese, Pickled Red Onions, Candied Pecans, Raspberry Basil Vinaigrette

Tomato Basil Soup

Ripe Tomato, Vegetable Stock, Fresh Basil

Butternut Squash Bisque

Roasted Butternut Squash with Vanilla Bean

Dessert Options

Crème Brûlée Cheese Cake

Creamy Cheese Cake, Caramelized Sugar Lid, Caramel Sauce

Sacher Torte

Dark Chocolate Cake, Chocolate Ganache, Raspberry, Crème Anglaise

Florida Key Lime Gelee

Graham Cracker Crumble, Toasted Meringue

Cookies and Cream

Chocolate Sponge Cake, Oreo Cookie Crème, Raspberry Coulis

Berry Tartlet

Seasonal Berries, Vanilla Crème, Kiwi Purée

PLATED LUNCH



» Includes: Choice of one Starter, One Entrée, One Dessert, Chefs' Seasonal Vegetables, Warm Rolls, Iced Tea, Organic Serena Starbucks® Coffee and Tazo Teas. Minimum of 12 Guests.

Macadamia Chicken \$48

Green Tea-Infused Jasmine Rice with Edamame and Pineapple, Lite Soy Butter Cream

Florida's Red Grouper and Shrimp \$56

Lightly Blackened Grouper, Jerk Shrimp, Pigeon Peas Rice, Fried Plantains, Mango Chili Salsa

Braised Short Ribs \$56

Dr. Pepper Braised Beef Short Ribs, Green Peppercorn Demi-Glace, Horseradish Whipped Yukon Gold Potatoes

Loch Duart Sustainable Salmon \$57

Pistachio Crusted Salmon, Orange Citrus Blanc, Basmati Rice, Red Quinoa, Leeks and Dried Apricots

Chicken Forester \$48

Grilled Breast of Chicken with Caramelized Onions, Artichokes, Shitake Mushroom, Lemon Sage Beurre Blanc, Roasted Fingerling Potatoes

Prices are Per Person

CHILLED ENTRÉES



» Includes a Lunch Soup or Fruit Martini and Dessert,
Warm Rolls, Iced Tea and Organic Serena Starbucks® Coffee and Tazo Teas.

Multi Grain Turkey Croissant \$42

Minimum of 12 Sandwiches Per Order

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

Tenderloin Ciabatta \$52

Minimum of 12 Sandwiches Per Order

Ancho Sugar-Cured Tenderloin with Gouda Cheese, Arugula, Burgundy Onion Marmalade and Whole Grain Mustard Mayo, Pineapple and Strawberry Skewer and Mango Cole Slaw

Mediterranean Wrap \$36

Minimum of 12 Sandwiches Per Order

Baby Mixed Greens, Roasted Red Pepper Hummus, Balsamic Grilled Portobello Mushrooms, Yellow Squash, Zucchini, Red Onions, Pineapple and Strawberry Skewer and Mango Slaw

Prices are Per Person

GOURMET BOX LUNCH



» All Box Lunches Include Tomato Mozzarella Salad or Whole-Grain Mustard Potato Salad, Cliff Bar, Whole Fruit, Oreo Cookies, Assorted Kettle Chips, Soft Drinks and Bottled Waters Served on the Side.

Multi Grain Chicken Croissant Sandwich \$39

Minimum of 12 Sandwiches Per Order

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

Tenderloin Ciabatta Sandwich \$49

Minimum of 12 Sandwiches Per Order

Ancho Sugar-Cured Tenderloin with Gouda Cheese, Burgundy Onion Marmalade, Whole Grain Mustard Mayo

Mediterranean Wrap \$38

Minimum of 12 Wraps Per Order

Baby Mixed Greens, Roasted Red Pepper Hummus, Balsamic Grilled Portobello Mushrooms, Yellow Squash, Zucchini, Red Onions

Multi Grain Turkey Croissant Sandwich \$38

Minimum of 12 Sandwiches Per Order

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

Prices are Per Person

CHILLED ENTRÉE SALADS

» Includes a Lunch Soup or Fruit Martini and Dessert,
Fresh Rolls, Iced Tea and Organic Serena Starbucks® Coffee and Tazo Teas.
Maximum of (2) Choices Total, Per Event.

Mandarin Chicken Salad \$39

Minimum of 12 Salads Per Order

Crisp Mixed Greens, Chilled Roasted Chicken, Scallions, Heirloom Cherry Tomatoes, Mandarin Oranges, Crispy Wontons and Ginger Soy Dressing

Shrimp Cobb Salad \$48

Minimum of 12 Salads Per Order

Chardonnay Poached Shrimp, Apple Smoked Bacon, Goat Cheese, Red Onion, Tomato, Avocados, Strawberries, Hydro Bib Lettuce, Micro Greens, Orange Honey Blossom Dressing

Ancho Beef Tenderloin Salad \$52

Minimum of 12 Salads Per Order

Ancho Tenderloin, Balsamic Crimini Mushrooms, Roasted Peppers, Caramelized Onion Marmalade, Arugula, Hydro Bib Lettuce, Chipotle Ranch Dressing

Chicken Mango Caesar \$39

Minimum of 12 Salads Per Order

Grilled Chicken Breast with Hearts of Romaine, Pesto Croustades, Sliced Mangos, Pecorino Romano Cheese and Creamy Caesar Dressing



Prices are Per Person

LUNCH BUFFET

MINIMUM OF 25 PEOPLE

Includes a Selection of Salads, Desserts, Organic Serena Starbucks® Coffee and Tazo Teas.

Dagwood Designer \$54

Roasted Butternut Squash Soup
Seasonal Mixed Greens with Cherry Tomatoes, Cucumbers, Dried Cranberries, Julienne Carrots, Ranch and Balsamic Dressing
Whole Grain Mustard Potato Salad, Pineapple Cole Slaw Shots
Fresh Baked Airline Turkey Breast, Roast Beef, Nuskies Ham
Hot Grilled Chicken Breast
Dijon and Whole Grain Mustards, Pesto and Sun-Dried Tomato Aioli's
Designer Breads, Marble Rye, Brioche, Cranberry, Multi Grain Croissant
Cheddar, Swiss and Provolone Cheeses Slices
Bib Lettuce, Sliced Tomatoes, Red Onions, Dill Pickles Spears
Assorted Kettle Chips
Assorted Fresh Baked Cookies

Southwestern Fare \$59


Spring Mix, Plum Tomatoes, Pickled, Red Onions, Crumbled Feta, English, Cucumbers
Southwestern Ranch and Cilantro Lime Vinaigrette
Roasted Corn and Pepper Salad Shots, Jicama Slaw
Salsa Bar and Toppings, Pico de Gallo, Sour Cream, Shredded Cheddar Cheese, House-Made Roja and Tomatillo Salsa
Beef and Chicken Fajita, Warm Flour Tortillas
Duck and Gouda Quesadillas with Dried Cherries
Ancho Red Pepper Rice
Cilantro Grilled Squash and Red Onions
Mini Spanish Flans, Warm Cinnamon Churros

 Add Guacamole Station with Warm Chips to Your Salsa Bar for \$6pp

Poolside \$53

Iceberg Wedges, Tomatoes, Sliced Red Onions, Bacon, Crumbled Bleu Cheese Dressing and Roasted Tomato Vinaigrette
Sliced Watermelon, Macaroni Salad
House-Made Burgers and Grilled Chicken Breast
Ranch Style Beans with Bacon
Fried Pickles Cones with Chipotle Ranch
Cheddar, Swiss and Bleu Cheese Slices
Bib Lettuce, Sliced Tomatoes, Red Onions, Dill Pickles Spears
Ketchup, Dijon and Regular Mustard, Mayonnaise
Brioche Buns and Ciabatta Bread
Homemade Brownies and Blondies
Add Seared Mojo Mahi Mahi for \$6 per person



 Uniformed Chef Required for Each Carving Station at \$175 each

Prices are Per Person

Based on One Hour of Service



LUNCH BUFFET

MINIMUM OF 25 PEOPLE

» Includes a Selection of Salads, Desserts, Organic Serena Starbucks® Coffee and Tazo Teas.

Kyoto 京都市 \$65

Shiitake Mushroom, White Miso, Scallion Soup
Demitasse Cup



Nitrogen Iceberg Wedge, Heirloom
Tomato, Fried Croissant, Kewpie Doll
Ginger Dressing
Soba Noodle, Pickled Onion, Cucumber
and Mango Salad Boxes
California Rolls, Lite Soy, Wasabi, Pickled
Ginger (3 Per Person)
Steamer Baskets of Edamame Shūmai
with Sweet Chili Dipping Sauce
Baked Lock Duart Salmon, Wasabi Aioli
Panko Crust, Citrus Yuzu Cream Sauce
Red Miso Sake Braised Beef Short Ribs
with Crispy Burdock
Yaki Origiri with Soy Butter and Furikake
White Chocolate Green Tea Cheesecake
Fruit Shots with Plum Wine Jelly

Little Italy \$62

Potato Leak Soup with Lardons
Caesar Salad, Garlic Croutons, Parmesan
Cheese and Cherry Tomatoes, Dijon Dressing
Antipasto Salad with Pepperoni, Salami,
Roasted Peppers and Italian Cheeses, Red
Wine Vinaigrette
Tomato and Mozzarella Bocconcini Martini,
Balsamic Reduction, EVO, Fresh Basil
Pesto Grilled Chicken with Basil Cream
Homemade Beef Lasagna
Crimini and Portobello Mushroom Ravioli,
Princess Vodka Sauce
Baked Italian Ratatouille
Warm Garlic Bread Sticks
Sicilian Mini Cannolis, Italian Rum Cakes
Add-Thick Cut Focaccia Style Pizza, Tuscan
Grilled Vegetable and Mozzarella for \$6 Per Person

The Cuban \$59

Mixed Greens with Plum Tomato, Cucumbers,
Hearts of Palm, Mojo Vinaigrette and Ranch
Island Bay Shrimp and Mango Salad Shots
Tomato, Cucumber, Red Onions Salad with Cilantro
Lime Vinaigrette
Bacon-Wrapped Mojo Pork Tenderloin with
Chimichurri Sauce
Grilled Chicken Breast with Pineapple Salsa
Warm Cuban Sandwiches with Pulled Pork, Sliced
Ham, Pickles and Wholegrain Mustard
Cilantro Lime Black Beans Rice
Island Plantains
Mango Guava Cake
White Chocolate Macadamia Cookies



Uniformed Chef Required for Each Carving Station at \$175 each

Prices are Per Person

Based on One Hour of Service



RECEPTIONS

COLD CANAPÉS



» *Minimum of 50 Pieces Each*

Cold Canapé \$7 Per Item

Florida Strawberries and Boursin Cheese
Cherry Tomato Bocconcini Mozzarella, Toasted Brioche, Balsamic Reduction, Basil
Antipasto Skewers, Mozzarella, Artichoke and Tomato
Belgium Endive with Smokey Bleu Cheese Mousseline, Candied Pecans
Brie Cheese, Apricot Jam, Toasted Brioche Squares

Cold Canapé \$8 Per Item

Compressed Watermelon, Lump Crab Spoon, Ponzu Gastrique Pipette
Shredded Short Rib Spoons, Ancho Chili Polenta and Red Wine Onion Jam
California Roll, Crab, Cucumber, Avocado, Soy Sirach Aioli
Smoked Salmon and Dill Cream Cheese on Toasted Pumpernickel

Cold Canapé \$9 Per Item

Hawaiian Tuna Poke, Wakami, Eatable Spoon
Beef Tenderloin, Portobello, Bleu Cheese Spoon
Mango-Thai Chili Shrimp Shooters
deep blu Crab Cake Spoon, Sun-Dried Tomato Aioli
Bloody Mary Belvedere Shrimp Shooters

HOT HORS D' OEUUVRES

» *Minimum of 50 Pieces Each*

Hot Hors D' Oeuvres \$7 Per Item

Pad Thai Shrimp Spring Rolls with Sweet Thai Chili Sauce
Chicken Dijon in Puff Pastry
Breaded Artichoke Hearts with Chipotle Ranch Dipping Sauce
Vegetable Samosas with Tzatziki Dipping Sauce
Feta Cheese and Sun-Dried Tomato in Philo
Vegetable Spring Rolls with Mango Thai Chili

Hot Hors D' Oeuvres \$8 Per Item

BBQ Shrimp and Grits
Chili Lime Glazed Chicken Kabobs
Buffalo Chicken & Gorgonzola Arancini
Mini Beef Wellingtons with Rosemary Marsala Demi-Glace
Chorizo and Manchego Arepas, Cilantro Aioli
Churrasco Steak Skewers with Chimichurri Sauce
Shrimp Chopsticks with Sweet Chili Sauce

Hot Hors D' Oeuvres \$9 Per Item

Seared Diver's Scallops Wrapped with Bacon
New Zealand Lamb Lollipops, Wild Berry Sage Demi
Bacon-Wrapped White Tiger Shrimp
deep blu Crab Cake Spoon, Sun-Dried Tomato Aioli
Tandoori Tempura Shrimp, Plum Soy



RECEPTION PACKAGES

» Reception Packages are Based on Minimum of One Hour of Service. Minimum of 40 People.
Upgrade Your Reception to a Lite Dinner for an Additional \$19 Per Person.



Molecular Mediterranean Cheese Station \$ 62

Bleu Cheese Lollipops, Nitrogen Anti Griddle
Manchego, Black Truffle Pecorino, Sage Derby, English Cheddar, Quince Paste, Fig Cake
Chorizo and Manchego Arepas, Cilantro Aioli
Arancini with Mushroom and Taleggio Cheese Montaditos
Montadito Station
Warm Raclette Cheese Sliced Serrano Ham, Burgundy Onion Marmalade,
Roasted Garlic Croustade
Goat Cheese Montadito with Caramelized Onions and House Bacon Over Toasted Focaccia Bread

Discovery Reception \$56

Vegetable Spring Rolls with Sweet Chili Sauce
Smoked Salmon and Cream Cheese on Pumpernickel
Gourmet Cheese Presentation with Chef's Buttered Toasties
Grilled Vegetable Martinis with Gorgonzola and Balsamic
Andouille Sausage Encroute
Chili Lime Chicken Kabobs

Voyage Reception \$59

Tomato and Mozzarella Bocconcini Martini, Balsamic Reduction, EVO, Fresh Basil
Belgium Endive with Smokey Bleu Cheese Mousseline, Candied Pecans
Gourmet Cheese Presentation with Chef's Buttered Toasties
Champagne Vanilla-Poached Shrimp with Cocktail Sauce and Lemon
(2 Pieces Per Person)
Vegetable Samosas with Tzatziki Dipping Sauce
Churrasco Steak Skewers with Chimichurri Dipping Sauce



Uniformed Chef Required for Each Carving Station at \$175 each

Prices are Per Person

RECEPTION PACKAGES

» Reception Packages are Based on Minimum of One Hour of Service. Minimum of 40 People.
Upgrade Your Reception to a Lite Dinner for an Additional \$21 Per Person (2 Hour Maximum).

Pacific Reception \$65

Soba Noodle, Edamame Salad in Box, Dragon Fruit and Pineapple Presentation
Hawaiian Tuna Poke on Eatable Spoon

- 👨‍🍳 Gobo Steamer Bun Tacos with 72-Hour Cured Pork Belly and Red Kimchee
- Tandoori Tempura Shrimp with Japanese Plum Shoyu (2 Pieces Per Person)
- Homemade Assorted Sushi Maki, with Wasabi, Pickled Gingers, Lite Soy Sauce (2 Pieces Per Person)

Tesoro Reception \$58

Mango Chili Shrimp Shooters
Beef Tenderloin, Portobello, Bleu Cheese Spoons
International Cheese Presentation with Crusty Breads and Crackers
Shrimp Chopsticks with Sweet Chili Sauce
Arancini, Mushroom and Taleggio Cheese
Chicken Dijon in Puff Pastry

👨‍🍳 **Atlantic Reception \$62**

Cedar Planked Diver's Scallops, Rum Braised Leeks, Orange Vanilla Air
Jerk Chicken Skewers, Pineapple Salsa
Compressed Watermelon, Lump Crab Spoon, Ponzu Gastrique Pipette's
East Cost Oysters, Key-Lime Mignonette, Horseradish Cocktail Sauce, Tabasco
Seasonal Fruit and Berries Shots, Port Wine Pipettes



👨‍🍳 Uniformed Chef Required for Each Carving Station at \$175 each
Prices are Per Person

INSPIRING PRESENTATIONS

» Combine one of these presentations to a reception package or buffet for half price
Minimum of 25 guest

Gourmet Cheese Presentation \$32

English Cheddar, Georgia Cheese, Marinated Feta, Caramelized Onion Cheddar, Winsor Cheddar with Port, Apricot White Stilton, Manchego, Quince Paste, Fig Cake, Local Honeycomb, Whole Grain Mustard, Chef's Buttered Toasties

deep blu Sushi \$28

Homemade Assorted Sushi Maki, Wasabi, Pickled Gingers, Lite Soy Sauce (3 Pieces Per Person)

Smoked Salmon Presentation \$18

Cold Smoked Icelandic Salmon
Caper Berries, Poached Egg Whites and Yolks, Red Onions, Cream Cheese and Pumpernickel Toast Points

Champagne Vanilla Poached Shrimp Shots \$18

Cocktail Sauce, Lemon, Tabasco (2 Pieces Per Person)

Fruit Shots \$16

Seasonal Fruit and Berries, Reduced Port Wine Pipettes

Vegetable Raw Bar \$16

Broccolini, Asparagus, Crimini Mushrooms, Baby Carrots, Sunburst Squash, Zucchini, Radish, Red Pepper Hummus, Caramelized Onion Dip and Crackers



Prices are Per Person



STATIONS

CARVING STATIONS



Peppercorn-Crusted Tenderloin \$595

Madagascar Sauce, Whole Grain Mustard, Soft Rolls
Serves 20 Guests

Florida Red Grouper \$595

Banana Leaf Steamed with Lemongrass and Ginger, Thai Chili and Lite Soy Dipping Sauces
Serves 25 Guests

Jerk Roasted NY Strip \$660

Cool Mango Relish and Fried Plantains
Serves 30 Guests

Candied Nuskies Spiral Ham \$480

Pineapple Bourbon Sauce and Hawaiian Sweet Rolls
Serves 40 Guests

Roast Top Round of Beef \$795


Slow Roasted with Horseradish Cream, Whole Grain Mustard, Soft Rolls
Serves 100 Guests


Deep-Fried Turkey Breast \$380

Sage Gravy, Cranberry Relish, Mini Cornbread Muffins, Honey Butter
Serves 25 Guest

Adobo-Rubbed Pork Tenderloins \$440

Wrapped in Bacon and Served with Chimichurri Sauce
Four Tenderloins Per Order
Serves 20 Guests

 Uniformed Chef Required for Each Carving Station at \$175 each

 Server Attendant Required for Each Carving Station at \$125 each
90 Minutes of Service
Each Additional Hour Add \$100

ACTION STATIONS

» Combine One of These Action Stations to Dinner Buffet or Reception for Half Price
Minimum of 40 Guests



Risotto Martini Station \$24

Grilled Tuscan Vegetables and Sun-Dried Tomatoes
Cognac-Flamed Forest Mushrooms Caramelized Onions with Black Truffle
Add Scampi Shrimp to one of the Risottos for \$12pp

Japanese Sushi Station \$36

Homemade Assorted Sushi Maki, Futomaki and Sashimi, Wasabi, Pickled Ginger, Lite Soy
(4 pieces per person)

Warm Raclette Cheese Montaditos Station \$34

Sliced Jamón Serrano, Country Olives, Burgundy Onion Marmalade, Gherkins, Whole Grain Mustard and Roasted Garlic Croustades, Georgia Cheese, English Cheddar, Manchego, Smokey Blue, Sage Derby, Winsor Cheddar with Port, Black Truffle Pecorino with Port, Fig Cake, Local Honey Comb

Potato-Tini Station \$19


Duet of Scallion and Horseradish Whipped Potatoes Served in Martini Stemware
Apple Smoked Bacon, Cheddar Cheese, Scallions, Sour Cream, Black Olive


Pastabilities Station \$21

Whole Wheat Penne Pasta, Caramelized Onions, Peppers, Pomodoro Sauce
Potato Gnocchi, Young Spinach, Sun-Dried Tomato, White Truffle Cream, Parmesan Cheese
Add-Italian Grilled Sausage or Grilled Chicken for \$6

Quesadilla Station \$26

Grilled Chicken, Balsamic Crimini Mushrooms and Brie Cheese
Duck Confit with Sun-Dried Cherries and Gouda Cheese
House-Made Roasted Tomato Salsa, Tomatillo Salsa, Sour Cream
Guacamole Action Station, Warm Tortilla Chips

 Uniformed Chef Required for Each Carving Station at \$175 each

 Server Attendant Required for Each Station at \$125 each
90 Minutes of Service
Each Additional Hour Add \$100

DESSERT ACTION STATIONS

» Combine One of These Action Stations to Dinner Buffet or Reception for Half Price
Minimum of 40 Guests



Nitrogen Wine Sorbet Station \$29

Kenwood Sparkling White Wine, Grand Mariner Macerated Berries

Bananas Foster Station \$19

Flambéed Bananas Sautéed in Butter and Brown Sugar with Vanilla Bean Ice Cream

Chocolate Fondue Station \$16

Dark Chocolate Fondue Station with Strawberries, Pineapple, Marshmallows and Pretzel Sticks


Champagne Bellini Station \$24

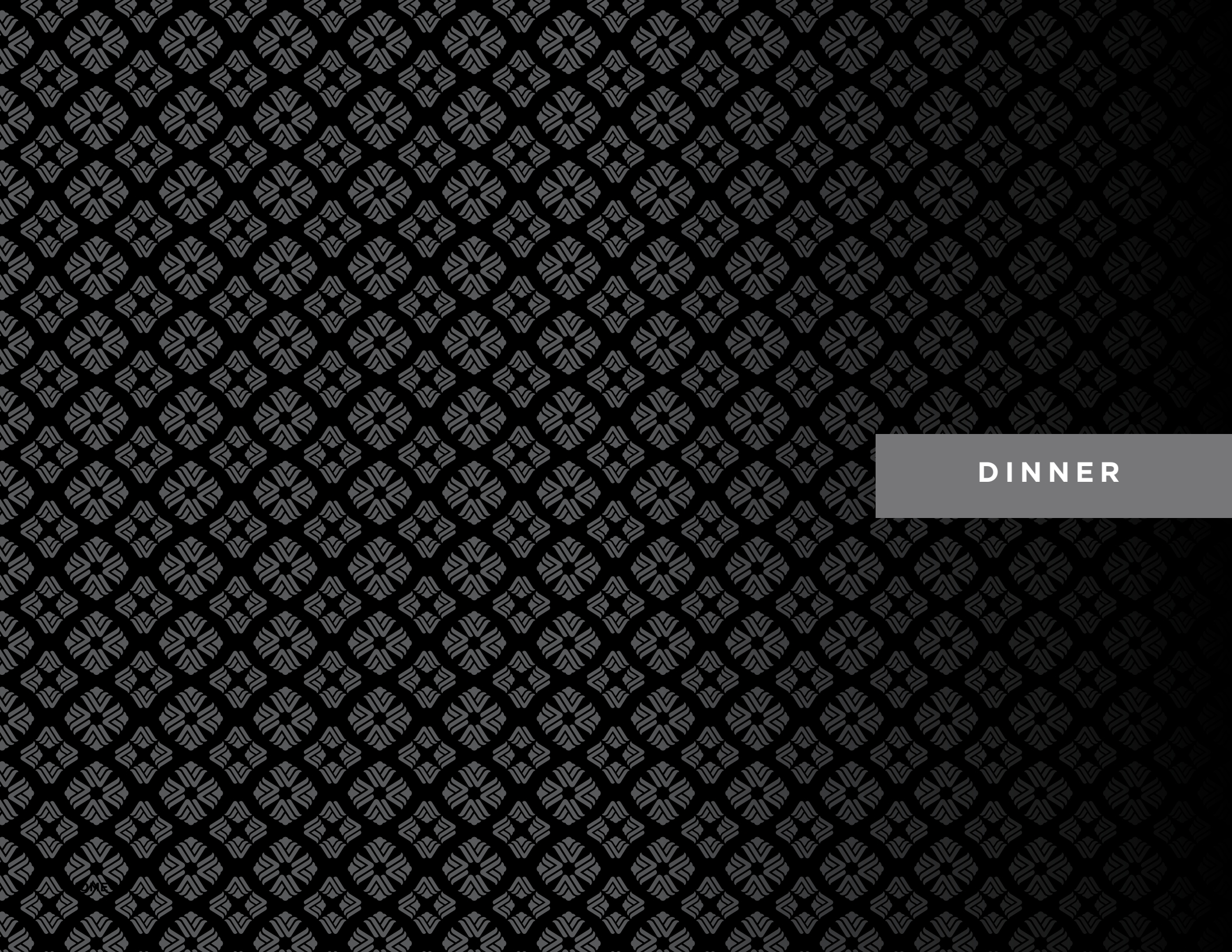
Build Your Own Bellini, Cranberry, Orange, Apple, and Raspberry Juices with Pipettes, Assorted Seasonal Berries, Chocolate Dipped Strawberries, Assorted Chocolate Truffles

Dessert Reception \$36

Nitrogen Sparkling Wine Station, Grand Mariner Macerated Berries Chocolate Pate and Raspberries, Duck Egg Pistachio Crème Brûlée Assorted Chocolate Truffles and Macaroons

 Uniformed Chef Required for Each Carving Station at \$175 each

 Server Attendant Required for Each Station at \$125 each
90 Minutes of Service
Each Additional Hour Add \$100.00



DINNER

PLATED DINNER

» Includes: Choice of one Starter, One Entrée, One Dessert, Chefs' Seasonal Vegetables, Warm Rolls, Iced Tea, Organic Serena Starbucks® Coffee and Tazo Teas.
Minimum of 30 Guests



Choice of Starter

Bonnet Creek Salad

English Cucumber Tied Young Baby Greens, Heirloom Tomatoes, Candied Pecans, Sun-Dried Cherries, Feta Cheese, White Balsamic Pomegranate Dressing

Manchester Salad

Hearts of Crisp Romaine, Hearts of Palm, Overnight Roma Tomato, Roasted Garlic Croustade Creamy Dijon and Tarragon Dressing

Spinach Salad

Young Spinach, Watercress, Endive, Crumbled Goat Cheese, Heirloom Tomato, Popcorn Shoots, Orange Blossom Champagne Dressing

Lobster Bisque En Croûte

Laced with Courvoisier, Domed with Puff Pastry

Butternut Squash Bisque

Roasted Butternut Squash with Vanilla Bean

Tomato Bocconcini Martinis,

Ripe Tomatoes, Mozzarella, EVO, Balsamic Reduction, Chiffonade of Basil

Choice of Dessert

Truffle Torte

Ganache Cream and Chocolate Truffles, Raspberry Chambord Coulis

Floridian

Key Lime Cheesecake with Mango Coulis

Grand Marnier Bombe

Chocolate Genoise with Grand Marnier White Chocolate Mousse

Nutella Cheesecake Brûlée

Oreo Cookie Crust, Raspberry Cream Anglaise, Bacon Powder

Chocolate Pate

Chocolate Ganache, Rectangle Chocolate Tart, Seasonal Berries, Blueberry Coulis, Gold Brush

PLATED DINNER

» Includes: Starter, Entrée and Dessert, Served with Fresh Rolls,
Iced Tea and Starbucks® Coffee.
Minimum of 25 Guests

Choice of Entree

Loch Duart Sustainable Salmon \$92



Pistachio-Crusted, Chardonnay Orange Vin Blanc, Basmati Rice, Red Quinoa, Leeks and Dried Apricots

Line Caught Mahi Mahi \$86

Wasabi Aioli-Crusted Mahi Mahi, Soy Citrus Butter Sauce, Jasmine Coconut Rice, Nori Chiffonade

Chicken Florentine \$84

All Natural Frenched Chicken Breast Centered with Spinach, Sun-Dried Tomato, Boursin Cheese Roasted Butternut Squash Puree

Chicken Key Lime and Brie Cheese \$86

All Natural Frenched Chicken Breast, Brie Cheese, Key Lime Beurre Blanc, Peruvian Mash

Chicken Saltimbocca \$86

All Natural Frenched Chicken Breast, Prosciutto, Provolone Cheese, Tomato Coulis Sage Lemon Gnocchi

Florida Red Grouper and Shrimp \$92

Blackened Madeira Beach Grouper and Shrimp, Mango Chili Tapenade Fried Caribbean Plantains



Prices are Per Person

PLATED DINNER



» Includes: Starter, Entrée and Dessert, Served with Fresh Rolls, Iced Tea and Organic Serena Starbucks® Coffee and Tazo Teas. Minimum of 25 guests

Choice of Entree

Beef Tenderloin and Shrimp \$118

Tenderloin of Beef, Peppercorn Demi-Glace, Scampi-Style Shrimp, Port Braised Cipollini Onions
Duet of Peruvian Blu and Yukon Gold Potatoes

Beef Tenderloin and Crab Cake \$129

Tenderloin of Beef, Smoky Bleu Cheese, Peppercorn Demi-Glace, deep blu Crab Cake,
Roasted Fingerling Potatoes, Essences of White Truffle

Beef Tenderloin and Maine Lobster Tail \$132

Grilled Tenderloin of Beef, Rosemary Marsala Demi, Champagne Poached 4oz. Maine Lobster Tail,
Sweet Potato Royal

Beef Tenderloin and Chicken Roulade \$106

Porcini Dusted Tenderloin of Beef, Peppercorn Demi-Chicken Roulade Centered with Spinach,
Pine Nuts, Roasted Peppers, Sun-Dried Tomato Coulis, Smokey Bleu Cheese Yukon Whipped Potatoes

Prices are Per Person

DINNER BUFFETS

MINIMUM OF 50 GUESTS

» *All Dinners Include: Iced Tea and Organic Serena Starbucks® Coffee and Tazo Teas.
Two Hours of Food Service*

That's Amore \$122

Tuscan White Bean Soup

Hearts of Baby Romaine, Garlic Croutons and Parmesan Cheese

Bocconcini Mozzarella Martini, Heirloom Cherry Tomatoes, Balsamic Reduction, Basil

Antipasto Display with Grilled Tuscan Vegetables, Capicola, Salami and Prosciutto, Marinated Olives

Cheese Presentation, Georgia Cheese, Marinated Feta, Sage Derby, Smoked Gouda, Manchego, Winsor Cheddar with Port, Fig Cake,

Whole Grain Mustard, Chef's Buttered Toasties and Crackers

Chicken Piccata with Caper Berry Cream and Basil Oil

Chianti Wine Braised Beef Short Ribs with Caramelized Cipollini Onions and Natural Jus

Potato Gnocchi, Young Spinach, Sun-Dried Tomato, White Truffle Cream and Parmesan

Warm Grilled Baguettes with EVO and Pesto

Sautéed Tuscan Vegetables, Grilled Asparagus and Oven-Dried Tomatoes

Tiramisu with Espresso-Soaked Lady

Chocolate Dipped Mini Cannoli's



Prices are Per Person



DINNER BUFFETS

MINIMUM OF 50 GUESTS


» *All Dinners Include: Iced Tea and Organic Serena Starbucks® Coffee and Tazo Teas.
Two Hours of Food Service*

Gulf Coast Creole \$118

Seafood Gumbo, White Rice, Louisiana Hot Sauce
Young Greens and Spinach, Sun-Dried Tomatoes, Artichokes, Apple
Wood Smoked Bacon Garlic Croutons, Creole Mustard Vinaigrette
Orzo Pasta Shrimp Salad Shots with Tasso Ham and Cajun Dressing
Roasted Corn and Kale Salad Martinis

-  Cheesy Stone Ground Grits and Shrimp
- Blackened Snapper and Crawfish Etouffee
- Chicken and Andouille Jambalaya
- Old Bay Red Potatoes
- Fried Okra and Green Tomatoes
- Sweet Corn Succotash
-  Chef's Bananas Foster with Vanilla Bean Ice Cream
- Krispy Kreme and Croissant Bread Pudding with Rum Crème Anglaise



 Uniformed Chef Required for each station at \$175 each
Prices are Per Person
Each Additional Hour add \$100.00
120 Minutes of Service

DINNER BUFFETS

MINIMUM OF 50 GUESTS

» *All Dinners Include: Iced Tea and Organic Serena Starbucks® Coffee and Tazo Teas.
Two Hours of Food Service*

The Caribbean Festival \$114

Spiced Pumpkin Soup

Island Mixed Greens with Mango, Tomatoes, Red Onions and Heart of Palm

Passion Fruit Vinaigrette and Ranch Dressing

Shrimp, Mango and Avocado Salad

Fire Roasted Chayote Squash and Sweet Corn Shots, Creole Vinaigrette

Conch Fritters with Spicy Dipping Sauce

Kingston Grilled Chicken, Mango Mint Salsa

Creole Mahi Mahi, Tomato, Pepper and Onion Sofrito

Warm Johnny Cakes

Island Peas and Rice

Fried Plantains

Caribbean Vegetables

Rum Raisin and Chocolate Bundt Cakes with Spiced Rum Berries



Prices are Per Person
120 Minutes of Service

DINNER BUFFETS

MINIMUM OF 50 GUESTS

» *All Dinners Include: Iced Tea and Organic Serena Starbucks® Coffee and Tazo Teas.
Two Hours of Food Service*

All American Buffet \$112

Baby Iceberg Wedges, Plum Tomatoes, Crumbled Bleu Cheese, Applewood Smoked Bacon and Candied Pecans, Bleu Cheese Dressing and Balsamic Vinaigrette
Macaroni Salad with Black Truffle Dijon Dressing
Tri Color Potato Salad, Whole Grain Mustard Sherry Dressing
Grilled Chicken Breast, Caramelized Onions Jam
16-Hour Beef Brisket, Bourbon BBQ Sauce
Grilled BBQ Summer Sausage
Roasted Corn on the Cob with Manchego Cheese
Roasted Sweet Potato, Candied Pecans and Toasted Marshmallow
Warm Jalapeño Corn Bread Muffins with Honey Butter
Green Apple Carmel Tart
Bread Pudding with Amaretto Crème Anglaise

Add Texas BBQ Ribs for \$9 per person
Ancho Sugar Cured Baby Back Ribs, Ancho Honey BBQ



Prices are Per Person
120 Minutes of Service

DINNER BUFFETS

MINIMUM OF 50 GUESTS



» *All Dinners Include: Iced Tea and Organic Serena Starbucks® Coffee and Tazo Teas.
Two Hours of Food Service*

Southwestern Buffet \$121

Crisp Valley Greens, Cucumber, Cherry Tomatoes, Spiced Candied Pecans, Dried Cranberries, Queso Fresco, Chipotle Ranch Dressing and Balsamic Vinaigrette
Roasted Corn and Black Bean Salad Shots, Cilantro Lime Vinaigrette
Jicama and Roasted Pepper Slaw Martinis



Ancho Marinated Strip Steak, Mole Verde Sauce

Blackened Red Fish and Bay Shrimp, Tomato Coulis, Fried Jalapeños

Tequila Lime Chicken, Avocado, Pico de Gallo, Queso Fresco, Cilantro Cream

Fried Potatoes with Chorizo

Cumin Grilled Squash, Asparagus and Onions

Condiment Bar, Warm Tortilla Chips, Charred Tomato Salas, Tomatillo Salsa, Guacamole, Sour Cream and Shredded Cheddar Cheese, Cilantro, Sliced Lime

Miniature Caramel Flans

Warm Churros with Chocolate Fondue



Uniformed Chef Required for each station at \$175 each

Prices are Per Person

Each Additional Hour add \$100.00

120 Minutes of Service

DINNER BUFFET-POOL RECEPTION STYLE

MINIMUM OF 50 GUESTS



» *All Dinner Buffets- Pool Receptions Include:
Iced Tea and Organic Serena Starbucks® Coffee and Tazo Teas.
Two Hours of Food Service*

The Floridian \$125

Young Romaine Hearts and Iceberg, Sliced Strawberries, Dried Cranberries, Crumbled Bleu Cheese, Spiced Pecans, Mango's Orange Honey Blossom Vinaigrette
Key-Lime Shrimp and Scallop Ceviche
Local Cucumber, Plum Tomato and Red Onion Salad Shots
Rum-Infused Sliced Watermelon

- 🍴 Jerk Rubbed NY Strip. Fried Plantains and Chimichurri
- Grilled Chicken Thighs with Coconut Ginger Keyline Cream
- Conch Fritters with Spicy Aioli
- Grilled Florida Prawns with Mango Chili Salsa (2 Per Person)
- Apricot Rum Bundt Cake with Berries
- Piña Colada Cupcake

🍴 Uniformed Chef Required for each station at \$175 each
Prices are Per Person
Each Additional Hour add \$100.00
120 Minutes of Service






DINNER BUFFET-POOL RECEPTION STYLE


MINIMUM OF 100 GUESTS




» All Dinner Buffets-Pool Receptions Include:
Iced Tea and Organic Serena Starbucks® Coffee and Tazo Teas.
Two Hours of Food Service

Bavarian \$129

-  **Kartoffelstock Martini Station**
Yukon Edelpilzkäse Cheese Whipped Potatoes, Caramelized Onions, Apple Smoked Bacon
-  **German Grilling Station**
Weihenstephan Braised Knockwurst and Bratwurst, Sauerkraut with Apples
Split German Pretzels, Mild and Spicy German Mustards.
-  **Schnitzel Station**
Jaeger Pork Tenderloin, Mushroom Gravy
Braised German Red Cabbage
Bohnen Mit Zwiebeln Green Beans
-  **Sauerbraten Carving Station**
Braised Brisket, Gingersnap Gravy
House-Made Sun-Dried Tomato Spaetzle
Bauernbrot Bread
-  **Dessert Station**
Warm Apple Strudel, Nitrogen Vanilla Ice Cream,
Peach Cobbler with Streusel

 Uniformed Chef Required for Each Carving Station at \$175 each

 Server Attendant Required for Each Station at \$125 each
90 Minutes of Service
Each Additional Hour Add \$100



BEVERAGES

WHITE WINES & CHAMPAGNE



Sparkling Wines and Champagne

	Bottle
William Wycliff, Brut, California	\$32
Maschio, Prosecco, Veneto,	\$42
Scharffenberger, Brut, Mendocino County, California, NV	\$50

Light Intensity White Wines

Beringer, White Zinfandel, California	\$32
Pacific Rim, Riesling, Columbia Valley, WA	\$38
Banfi "Le Rime", Pinot Grigio, Tuscany, Italy	\$36
Trinity Oaks, Pinot Grigio, California,	\$36
Joel Gott, Sauvignon Blanc, California	\$38
Natura by Emiliana, Sauvignon Blanc, Aconcagua, Chile	\$36
Natura, by Emiliana, Chardonnay, Casablanca, Chile	\$38
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	\$50

Light Intensity Red Wines

Parker Station, Pinot Noir, Central Coast, California
 ONEHOPE, Pinot Noir,
 La Crema, Pinot Noir, Sonoma Coast, California

Medium Intensity Red Wines

Bogle, Merlot, California
 Walnut Crest Vintners Reserve, Cabernet Sauvignon, Central Valley, Chile
 Joel Gott "815", Cabernet Sauvignon, California
 Terrazas de los Andes, Malbec, Mendoza, Argentina
 Alamos, Malbec, Argentina
 Kendall-Jackson, Cabernet Sauvignon, Reserve, California
 Natura by Emiliana, Cabernet Sauvignon, Central Valley, Chile
 Lock & Key, Meritage, California
 Silver Palm, Cabernet Sauvignon, North Coast, California
 ONEHOPE, Zinfandel,

Bottle

\$44
 \$48
 \$52

 \$34
 \$32
 \$50
 \$44
 \$42
 \$50
 \$40
 \$42
 \$52
 \$46





BEVERAGES

Call Bar

- Pinnacle Vodka
- Bombay Gin
- Cruzan Rum
- Jim Beam Black
- Dewar's White Label
- Cuervo 1800
- E&J Brandy
- Budweiser, Miller Lite, Michelob Ultra
- Heineken, Corona, Amstel Light
- Walnut Crest Reserve Chardonnay, Merlot, Cabernet, and White Zinfandel

Premium 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

Ultra Premium 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

Open Bar Packages Non-Alcoholic Bar

- One Hour \$7
- Each Additional Hour \$4

Beer, Wine & Soda Bar

- One Hour \$18
- Each Additional Hour \$7

Call Bar

- One Hour \$24
- Two Hours \$34
- Three Hours \$44
- Each Additional Hour \$9

Premium Bar

- One Hour \$27
- Two Hours \$39
- Three Hours \$51
- Each Additional Hour \$10

Ultra Premium Bar

- One Hour \$31
- Two Hours \$44
- Three Hours \$56
- Each Additional Hour \$11

All Bars Include:

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

Bartender

- One Bartender Per 100 Guests is Required
- \$100 for Host Bar for Up to Four Hours, Per Bar
- \$50 Each Additional Hour, Per Bar
- \$150 for Cash Bar for Up to Four Hours, Per Bar

BARS & SPIRITS

Hosted Bar

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

Cash Bar

Call Brands	\$10
Call Wines by the Glass	\$10
Premium Brands	\$11
Premium Wines by the Glass	\$11
Ultra Premium Brands	\$12
Ultra Premium Wines by the Glass	\$12
Imported Beer	\$8
Domestic Beer	\$7
Soft Drinks	\$7
Fruit Juice	\$7
Bottle Water	\$7



BARS & SPIRITS SPECIALTIES

Frozen Drink Machine

Please Select Two:

Frozen Margaritas, Strawberry Daiquiris, Piña Coladas or Frozen Mudslides

\$18 Per Person, Per Hour

(50-Person Minimum)

(Attendant Fee Required at \$100.00)

Welcome to Florida

Rum Punch, Mojito, Freshly Squeezed Juice Bar, Serving Screwdrivers, Salty Dogs and Other Favorites

\$20 Per Person, Per Hour

(Attendant Fee Required at \$100.00)

Florida Sunday Refreshers

The Classic Bloody Mary \$12

Our Blend of Smirnoff Vodka, Tomato and V-8 Juices, Lime Juice, Horseradish, Tabasco and Fresh Ground Pepper

The Bloody Maria \$12

A Blend of Sauza Gold Tequila, Tomato and V-8 Juices, Lime Juice, Horseradish, Tabasco and Fresh Ground Pepper

The Bloody Caesar \$14

Grey Goose Citron Vodka Blended with Clamato Juice and Spices and Garnished with a Gulf Shrimp

Champagne Revivers

The Cocktail \$10

Sparkling Wine Blended with Cognac, Cointreau and Orange Juice

The Mimosa \$10

A Blend of Sparkling Wine and Orange Juice

The Bellini \$10

Refreshing Italian Concoction of Sparkling Wine and Peach Nectar

Martini Anyone?

An Assortment of Martinis to Include:

Dry, Cosmopolitan, Dirty, Muddy, etc...Created by Martini Mixologist

\$21 Per Person, Per Hour

(Attendant Fee Required at \$100.00)



CATERING MENU GUIDELINES

General Information

All food and beverage items must be purchased exclusively by the Wyndham Grand Orlando Resort Bonnet Creek and consumed in the designated meeting areas. It is not permitted to bring outside food on to hotel property. The Wyndham Grand Orlando prohibits the removal of food and beverage from our premises or functions.

The Wyndham Grand Orlando Resort 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 your Conference Services Manager.

The hotel will require appropriate ID for anyone who appears to be under the age of 21. Florida Liquor Law requires all alcoholic service to end at 2:00am.

Meeting and Event Arrangements

Wyndham Grand Orlando Resort Bonnet Creek 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 complement your event.

Guarantees

Your guaranteed guest count is due by 12:00pm 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 Orlando Resort Bonnet Creek will prepare four percent (4%) above your food guarantee for functions up to 250 guests and three percent (3%) for functions over 250 guests. Wyndham Grand Orlando is not responsible for any meals exceeding the three/quarter percent (3/4%) overage, however we will accommodate such occurrences to the best of our ability. Wyndham Grand Orlando 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 for 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 8:00pm the evening prior for breakfast, by 7:00am the day of the event for lunch, and by 12:00pm 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 24% service charge and 6.5% 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.

A bartender fee will be applied to any consumption or cash bar if the sales per bartender do not exceed \$500.00

If additional servers and staff members are required for an event, a \$45.00 per hour, per server or staff member 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.