



WYNDHAM

Deerfield Beach Resort



our resort

**WHERE LUXURY MEETS
THE OCEAN SANDS**

WYNDHAM DEERFIELD BEACH RESORT

Stylish and intimate, our resort is the perfect place to host events and meetings. With access to the pristine white sands of Deerfield Beach and breathtaking floor-to-ceiling ocean views, our hotel provides an exquisite location to gather with friends, family and colleagues. With catering service from our banquet staff and step-by-step planning assistance from our dedicated team of experienced professionals, Wyndham Deerfield Beach Resort ensures that your South Florida experience is executed effortlessly.



CONTACT

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WYNDHAM

Deerfield Beach Resort

Breakfast

CONTINENTAL

Florida Orange & Ruby Red Grapefruit Juices
 Seasonal Fruit Display
 Assorted Muffins & Danish
 Freshly Brewed Coffee & Tea
 \$20

DELUXE CONTINENTAL

Florida Orange & Ruby Red Grapefruit Juices
 Seasonal Fruit Display
 Assorted Muffins & Danish
 Assorted Bagels
 Cream Cheese, Butter & Fruit Preserves
 Flavored Greek Yogurt & Granola
 Freshly Brewed Coffee & Tea
 \$25

THE WYNDHAM

Florida Orange & Ruby Red Grapefruit Juices
 Seasonal Fresh Fruit Display
 Assorted Muffins & Danish
 Assorted Bagels
 Cream Cheese, Butter & Fruit Preserves
 Flavored Greek Yogurt & Granola
 Scrambled Eggs
 Bacon
 Sausage
 Breakfast Potatoes
 Freshly Brewed Coffee & Tea
 \$35

Brunch

Orange and Grapefruit Juices
 Seasonal Fruit Display
 Assorted Breakfast Breads
 Bagels with Cream Cheese, Fruit Preserves & Butter
 Specialty Muffins and Danish
 Scrambled Eggs
 Hickory Smoked Bacon
 Chef's Breakfast Potatoes of the Day
 Mahi Mahi with Pineapple Salsa
 Pasta Primavera
 Chicken Piccata
 Garden Salad
 \$55

Enhancements

Omelets

Fresh Vegetables, Assorted Cheeses & Meats, Lobster +\$9
 \$15 & \$125 Chef Fee

Belgian Waffles

Chocolate Chips, Blueberries, Sliced Bananas, Fresh Strawberries,
 Powdered Sugar, Maple Syrup & Butter
 \$15 & \$125 Chef Fee

Breakfast Sandwiches (Select 2)

- Bacon, Egg & Cheese Croissant
 - Quesdilla with Egg, Cheese, Salsa Roja & Cilantro
 - Scrambled Egg Whites with Spinach & Feta on a Whole Wheat Wrap
 - Egg White Frittata, Mushrooms, Asparagus, Onions & Feta on Sliced Tomato
 - Beyond Burger on Classic English Muffin
- \$10

Parfait

Plain Yogurt, Flavored Greek Yogurt, Granola, Toasted Coconut, Almonds,
 Dried Cranberries, Mixed Berries
 \$8

Smoked Salmon

Red Onions, Tomatoes, Cucumbers, Capers, Bagel & Cream Cheese
 \$18

Island Style Mahi

tomato, onion, green pepper, in a scampi butter sauce
 \$15

Chicken Marsala

Marinated mushrooms in a rich marsala wine sauce
 \$10

Caprese Salad

fresh mozzarella, vine ripe tomatoes, fresh basil & pesto
 \$8

Bloody Mary's or Mimosas

Unlimited (2 Hrs)	Glass/Person
\$25	\$10

Drink Tickets

\$10



WYNDHAM

Deerfield Beach Resort

Breaks

Fruitful

Fresh Fruit Skewers
Fruit & Nut Mix
Granola Bars
Berry Infused Water
\$16

Power

Protein Bars
Individual Bagged Mixed Nuts
Green Smoothie Shooters
Whole Apples
Florida Oranges
Red Bull
\$16

Coffee

Mini Powdered Donuts
Coffee Cake
Biscotti
Coffee and Tea
Fruit Salad
\$16

Florida Keys

Coconut & Key Lime Tarts
Individual Tropical Fruit & Nut Mix
Fresh Squeezed Florida Orange Juice
Mango Smoothie Shooters
\$16

Savor The Moment

Tortilla Chips
Spicy Salsa
Guacamole
Creamy Queso Dip
Ice Tea
\$16

Dime a Dozen (Priced by the Dozen)

Fresh Baked Cookies
Choice of:
Chocolate Chunk
Oatmeal Raisin
Sugar
One Gallon of Coffee and Tea
\$35

Fudge Brownies

\$35

Mediterranean Vacation

Fresh Vegetable Crudit e
Creamy Hummus
Mediterranean Dip
Pita Chips
Assorted Cheeses
\$22

Give 'Em Something to Taco 'Bout

Taco Lettuce Wraps
Bite Size Burritos
Tortilla Chips
Black Bean Salsa
Classic Salsa
Aqua Fresca
\$22

Little Italy

Antipasto Board
Mini Italian Hoagie Sandwiches
Pizza Bites
Bruschetta Bites
Mini Gelato Cones
\$22

Beverage Service

Freshly Brewed Regular & Decaf Coffee

\$50/gallon (Serves 20)

All Day Coffee Service

Served for 8 Hours (No Modifications)
\$22/person

Half Day Coffee Service

Served for 4 Hours (No Modifications)
\$12/person

Assorted Soft Drinks

\$3/person

All Day Beverage Service

Served for 8 Hours (No Modifications)
Coffee, Tea, Juice, Water, Soda
\$28

Half Day Beverage Service

Served for 4 Hours (No Modifications)
Coffee, Tea, Juice, Water, Soda
\$18



WYNDHAM

Deerfield Beach Resort

Buffet Lunch

ITALIAN BUFFET

Served with Garlic Bread

Caesar Salad

croutons, shaved parmesan, romaine & classic Caesar

Entrees (2)

Fettucini with choice of Marinara or Alfredo

Chicken Piccata sautéed a tangy lemon-butter sauce & capers

Dessert

Seasonal Dessert

Beverage

Freshly Brewed Regular & Decaf Coffee
Iced Tea

Starting

1 Entree \$45 | 2 Entrees \$55 |

Buffets require a minimum of 25 guests. A \$5 per person charge will apply to groups under 25 guests.



WYNDHAM

Deerfield Beach Resort

Buffet Lunch

BUILD YOUR OWN

Starting

1 Entrees \$45 | 2 Entrees \$55

Salad (1)

Garden Salad

cucumbers, grape tomatoes, shaved carrots, feta, spinach & baby arugula with champagne vinaigrette

Caesar Garlic

croutons, shaved parmesan, romaine & classic Caesar

Caprese

fresh mozzarella, vine ripe tomatoes, fresh basil & pesto +\$3

Bartlett Pear

shaved pears, candied walnuts, gorgonzola, spinach & raspberry vinaigrette +\$5

Accompaniments (2)

Cous Cous
Wild Rice with Cranberries & Almonds
Roasted Red Bliss Potatoes
Garlic Romano Whipped Potatoes
Asparagus Spears
Balsamic Glazed Brussel Sprouts
Roasted Parmesan Green Beans Risotto
Sautéed Vegetable Medley

Entrees

Beef

New York Strip Steak center cut angus beef in a onion & mushroom demi
Braised Short Ribs in a cabernet reduction
Skirt Steak in cilantro chimichurri +\$8
Filet Mignon center cut angus beef tenderlion, chive steak butter +\$12

Chicken

Marsala marinated mushrooms in a rich marsala wine sauce
Piccata sautéed in a tangy lemon-butter sauce & capers
Grilled Basil in a pesto cream sauce & tomato basil relish
Oscar crab meat & asparagus in a bearnaise sauce +\$10
Saltimbocca prosciutto, fontina cheese in a sage butter sauce +\$6
Cordon Bleu breaded & stuffed with ham & swiss cheese +\$4

Fish

Grilled Salmon in a ginger sesame seed sauce
Herb Grilled Mahi Mahi with pineapple-jalapeno salsa
Pecan Crusted Grouper in a brown butter sauce +\$7
Red Snapper in a lemon butter cream sauce +\$7
Crusted Chilean Sea Bass in a Mediterranean relish +\$14

Vegetarian

Butternut Squash Ravioli in a sage, burnt butter sauce
Penne Provencal in a tomato, garlic & white wine sauce with seasonal vegetables & shaved parmesan
Pesto Farfalle with zucchini, squash. & artichoke hearts
Mediterranean Grilled Seitan +\$4

Dessert

Seasonal Dessert

Beverage

Freshly Brewed Regular & Decaf Coffee
Iced Tea



WYNDHAM
Deerfield Beach Resort

Buffet Lunch

Boxed Lunch

THE DELI

Starter

Smokey Tomato Bisque

Main

Sliced Roast Beef, Smoked Turkey & Salami
Sliced Cheddar, Swiss & Provolone
Lettuce, Tomato, Onion, Pickles
Mustard, Mayonnaise, Relish
Sourdough, Multigrain, Rye Bread

Served with

Chef's Pasta Salad
Individual Bags of Potato Chips
Fresh Baked Cookies & Brownies
Assorted Soft Drinks & Water
\$35

THE WRAP UP

Starter

Chicken Noodle Soup

Main (3)

Tuscan Grilled Vegetable
tomato, zucchini, spinach, portobello

Grilled Chicken Caesar

romaine & parmesan

Mediterranean Turkey

lettuce, tomato, pepperonchini, onion & tzaziki sauce

Mexican Grilled Steak

skirt steak, red onion, pepper jack cheese,
salsa & guacamole

Served with

Coleslaw
Individual Bags of Potato Chips
Fresh Baked Cookies & Brownies
Assorted Soft Drinks & Water
\$35

BEACH PICNIC

Sandwich (2)

Chicken Cuban

swiss cheese, pickles, mustard on hoagie roll

Caprese

mozzarella, tomatoes, balsamic glaze on ciabatta
bread

Turkey Club

bacon, lettuce, tomato on multigrain bread

Tuscan Grilled Vegetable Wrap

tomato, zucchini, spinach, portobello mushrooms

Snacks

Potato Chips

Dessert (1)

Chocolate Chunk Cookie
Fudge Brownie

Served with:

Piece of Whole Fruit
Bottled Water
\$26



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Deerfield Beach Resort

Plated Lunch

THE WYNDHAM

FIRST COURSE

Classic Caesar

garlic croutons, shaved parmesan, romaine

Warm Luncheon Rolls

SECOND COURSE (2)

Chicken Marsala

sautéed with mushrooms in a rich marsala wine sauce

\$36

Chicken Piccata

sautéed in a tangy lemon-butter sauce studded with capers

\$36

Salmon Teriyaki

seared in a teriyaki glaze

\$38

Herb-Crusted Mahi Mahi

grilled with pineapple-jalapeno salsa

\$38

Petite New York Strip Steak

\$42

Braised Shorts Ribs

in a cabernet demi reduction

\$42

Risotto

Mushroom Truffle Risotto

\$34

Accompaniments (2)

Cous Cous

Wild Rice with Cranberries & Almonds

Roasted Red Bliss Potatoes

Garlic Romano Whipped Potatoes

Asparagus Spears

Balsamic Glazed Brussel Sprouts

Roasted Parmesan Green Beans

Wild Portabello Risotto

Sauteed Vegetable Medley

THIRD COURSE

Chef's Cake of the Day

Beverage

Freshly Brewed Regular & Decaf Coffee

Iced Tea

All Lunches Served with Warm Luncheon Rolls



WYNDHAM

Deerfield Beach Resort

Buffet Dinner

BUILD YOUR OWN

Starting

1 Entrees \$55 | 2 Entrees \$65 | 3 Entrees \$75

Salad (1)

Garden Salad

cucumbers, grape tomatoes, shaved carrots, feta, spinach & baby arugula with champagne vinaigrette

Caesar Garlic

croutons, shaved parmesan, romaine & classic Caesar

Caprese

fresh mozzarella, vine ripe tomatoes, fresh basil & pesto +\$3

Bartlett Pear

shaved pears, candied walnuts, gorgonzola, spinach & raspberry vinaigrette +\$5

Accompaniments (2)

Cous Cous

Wild Rice with Cranberries & Almonds

Roasted Red Bliss Potatoes

Garlic Romano Whipped Potatoes

Asparagus Spears

Balsamic Glazed Brussel Sprouts

Roasted Parmesan Green Beans Risotto

Sauteed Vegetable Medley

Entrees

Beef

New York Strip Steak center cut angus beef in a onion & mushroom demi

Braised Shorts Ribs in a cabernet reduction

Skirt Steak in cilantro chimichurri +\$8

Filet Mignon center cut angus beef tenderlion, chive steak butter +\$12

Chicken

Marsala marinated mushrooms in a rich marsala wine sauce

Piccata sautéed in a tangy lemon-butter sauce & capers

Grilled Basil in a pesto cream sauce & tomato basil relish

Oscar crab meat & asparagus in a bearnaise sauce +\$10

Saltimbocca prosciutto, fontina cheese in a sage butter sauce +\$6

Cordon Bleu breaded & stuffed with ham & swiss cheese +\$4

Fish

Grilled Salmon in a ginger sesame seed sauce

Herb Grilled Mahi Mahi with pineapple-jalapeno salsa

Pecan Crusted Grouper in a brown butter sauce +\$7

Red Snapper in a lemon butter cream sauce +\$7

Crusted Chilean Sea Bass in a Mediterranean relish +\$14

Vegetarian

Butternut Squash Ravioli in a sage, burnt butter sauce

Penne Provencal in a tomato, garlic & white wine sauce with seasonal vegetables & shaved parmesan

Pesto Farfalle with zucchini, squash. & artichoke hearts

Mediterranean Grilled Seitan +\$4

Dessert

Seasonal Dessert

Beverage

Freshly Brewed Regular & Decaf Coffee

Iced Tea



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Buffet Dinner

ITALIAN BUFFET, \$65

Salad

Caprese

fresh mozzarella, vine ripe tomatoes, fresh basil & pesto

Appetizer

Meatballs Italian style made with beef, veal and pork
baked and served in marinara sauce

Entree

Chicken Piccata sautéed in a tangy lemon-butter sauce &
capers

Rigatoni Bolanase rigatoni pasta cooked with Bolognese
sauce which consists of beef, veal and pork cooked in red
wine and tomato sauce

Dessert

Seasonal Dessert

Beverage

Freshly Brewed Regular & Decaf Coffee
Iced Tea



WYNDHAM

Deerfield Beach Resort

Plated Dinner

THE WYNDHAM

First Course (1)

Garden Salad cucumbers, grape tomatoes, shaved carrots, feta, spinach & baby arugula with champagne vinaigrette

Caesar Garlic croutons, shaved parmesan, romaine & classic Caesar

Caprese fresh mozzarella, vine ripe tomatoes, fresh basil & pesto +\$4

Bartlett Pear shaved pears, candied walnuts, gorgonzola, spinach & raspberry vinaigrette +\$4

Second Course (Choice of 2)

Beef

Petite New York Strip Steak 4oz center cut angus beef in a onion & mushroom demi \$52

Braised Shorts Ribs in a cabernet-pearl onion reduction \$52

Filet Mignon 6oz center cut angus beef tenderlion, chive steak butter \$62

Chicken

Grilled Basil in a pesto cream sauce & tomato basil relish \$48

Saltimbocca prosciutto, fontina cheese \$55

Cordon Bleu breaded & stuffed with ham & swiss cheese \$55

Second Course (Choice of 2)

Fish

Grilled Salmon grilled in a teriyaki glaze \$48

Herb Grilled Mahi Mahi grilled with pineapple-jalapeno salsa \$48

Pecan Crusted Grouper baked in a brown butter sauce \$50

Red Snapper baked in a lemon butter cream sauce \$50

Crusted Chilean Sea Bass in a Mediterranean relish MARKET

Vegetarian

Butternut Squash Ravioli in a sage, brown butter sauce \$44

Penne Provencal in a tomato, garlic & white wine sauce with seasonal vegetables & shaved parmesan \$48

Roasted Eggplant Roulades asparagus-parmesan risotto-stuffed eggplant in a basil marinara sauce \$48

Accompaniments (2)

Cous Cous
Wild Rice with Cranberries & Almonds
Roasted Red Bliss Potatoes
Garlic Romano Whipped Potatoes
Asparagus Spears
Balsamic Glazed Brussel Sprouts
Roasted Parmesan Green Beans
Wild Portabello Risotto
Sautéed Vegetable Medley

Third Course

Chef's Cake of the Day

Beverage

Freshly Brewed Coffee & Tea
Iced Tea

All Dinners Served with Warm Dinner Rolls



WYNDHAM

Deerfield Beach Resort

Hors d'Oeuvres

PER 100 PIECES

Tomato & Basil Bruschetta \$200	Mahogany Chicken Bites \$225	Smokey Tomato Bisque & Grilled Cheese Shooters \$250
Spanakopita \$225	Beef Empanadas \$250	Mini Beef Sliders \$225
Franks En Croute \$200	Smoked Salmon Cucumber Bites \$250	Coconut Shrimp \$300
Vegetable Spring Rolls \$200	Caprese Skewer \$225	Sea Scallops Wrapped in Bacon \$350
Swedish Meatballs \$225	Veggie Shooters \$225	
Beef Teriyaki Satay \$275	Shrimp Cocktail Shooters \$300	

Stations

Raw Bar

assorted seafood served over crushed ice, cocktail sauce, horseradish & lemon
MARKET

Sliders

beef, turkey & veggie burgers, cheddar cheese, bacon, lettuce, tomato, caramelized onions, relish, pickles,
chipotle mayo, spicy mustard, ketchup
\$18

Taco

marinated beef, black beans, shredded lettuce, pico de gallo, shredded cheeses, salsa, sour cream, guacamole
\$18

Wings

chicken wings with assorted sauces (hot, bbq, teriyaka, korean bbq, chipotle, garlic parmesan), celery, carrots, ranch dressing
\$22

Live Action Stations

Italian

2 assorted pastas with pesto, alfredo & marina sauces, fresh spinach, tomatoes, parmesan, fresh vegetables, meatballs
\$18

Stirfry

sautéed beef and chicken, fried rice, fresh garden vegetables, soy sauce, ginger, and garlic
\$22

Risotto

shrimp, mushrooms & vegetables
\$20

+ \$125 CHEF FEE PER LIVE ACTION STATION



WYNDHAM

Deerfield Beach Resort

Displays

Domestic Cheeses with Gourmet Crackers & Crostini
\$12

Imported Cheeses with Gourmet Crackers & Crostini
\$15

Fresh Seasonal Fruits & Berries & Yogurt Dips
\$12

Vegetable Crudités
\$12

Mediterranean Display
hummus, tzatziki, pita, roasted vegetables, olives \$18

Charcuterie Board
cured meats, gourmet cheeses, vegetables, assorted artisan breads
\$22

Jumbo Shrimp Cocktail Display
MARKET

Carving

Pineapple Glazed Ham (Serves 30)
\$395

Slow Roasted Prime Rib (Serves 20)
\$495

Roasted Turkey (Serves 25)
\$295

Leg of Lam (Serves 25)
\$375

+ \$125 CHEF FEE PER CARVING STATION

Dessert Stations

Ice Cream Sundae Bar

vanilla & chocolate ice cream, cherries, bananas, chopped nuts, sprinkles, marshmallows, crushed oreos, graham crackers, chocolate sauce, caramel sauce, whipped cream
\$14

Gelato Bar

assorted gelato flavors from our very own Vaniglia E Cioccolato Gelateria
\$18

Concession Stand

popcorn, soft pretzels, nachos & cheese, cotton candy, lollipops
\$14

Viennese Table

assorted miniature cakes, tarts, macaroons, & cookies
\$18

Candy Table

colorful sweets & chocolate treats with goodie bags for guests to fill
\$14

Deluxe Open Bar

2 Domestic Beers, 2 Imported Beers, 3 Wines,
 Assorted Liquors, Soft Drinks, Water

Liquor	Wine	Domestic	Imported	
Dewar's White Label	Red	Bud Light	Corona	1 Hour \$29
Jim Beam	Coastal Vines Cabernet Sauvignon	Coors Light	Heineken	2 Hours \$39
Tanqueray	Coastal Vines Chardonnay	Whiteclaw		3 Hours \$49
Deep Eddy	Amado Sur Red Blend			4 Hours \$59
Bulliett	Coastal Vines Merlot			
Bacardi Superior	White			
Jose Cuervo	Coastal Vines Pinot Grigio			
	Coastal Vines Pinot Noir			
Cordials	Joel Gott Sauvignon Blanc			
Amaretto				
Bailey's Irish Cream				
Kahlua				

Top Shelf Open Bar

2 Domestic Beers, 2 Imported Beers, 3 Wines,
 Assorted Liquors, Soft Drinks, Water

Liquor	Wine	Domestic	Imported	
Johnnie Walker Black	Red	Bud Light	Corona	1 Hour \$49
Maker's Mark	J Lohrs Cabernet Sauvignon	Coors Light	Heineken	2 Hours \$59
Bombay Sapphire	Benzinger Chardonnay	Whiteclaw		3 Hours \$69
Grey Goose	Trivento Amado Sur Malbec			4 Hours \$79
Bushmills	St Francis Merlot			
Captain Morgan	White			
Patron Silver	Casopaldo Pinot Grigiot			
	Nobile Vines Pinot Noir			
Cordials	Joel Gott Sauvignon Blanc			
Amaretto				
Bailey's Irish Cream				
Kahlua				

Specialty

Tonic Bar

premixed gin & tonic, cucumbers, limes, lemons, strawberries, oranges, mint, rosemary, basil, ice
 \$15

Sangria Station

red, white and rosé sangrias, fresh fruit & berries, mint & basil
 \$15

Rosé Tasting

assorted styles of rosé
 \$15

Bourban Tasting

assorted styles of bourban
 \$15

Champagne Tower

\$15

Drink Ticket

\$10

+\$150 Bartner fee per bartender will be applied for up to 4 hours of service.
 A \$50 per hour, per bartender, overtime charge applies for every hour after 4 hours.



WYNDHAM

Deerfield Beach Resort

By the Bottle

Coastal Vines, Chardonnay

J. Lohr Chardonnay

Sonoma Cutrer Chardonnay

Coastal Vines Pinot Grigio

Caposaldo Pinot Grigio

Santa Margherita Pinot Grigio

Coastal Vine Sauvignon Blanc

Clifford Bay Sauvignon Blanc

Kim Crawford Sauvignon Blanc

White Zinfandel

Riesling, Relax

Rose, Cupcake

Prose Prosecco

Coastal Vines Cabernet Sauvignon

J. Lohr 7 Oaks Cabernet Sauvignon

Apothic Cabernet Sauvignon

Coastal Vine Pinot Noir

Acrobat Pinot Noir

Cigar Box Malbec

Casillero Del Diablo Malbec

Coastal Vines Merlot

Casillero Del Diablo Red Blend

Amade Sur Red Blend

Wycliff

Chandon, Brut

Perrier Jouet, Brut

Veuve Clicquot, Yellow Label

For pricing, inquire within.

Service Gratuity & Sales Tax

All menu pricing, room rental, audio visual and other fees except parking are subject to a 23% service charge and prevailing FL state tax.

Extra Hours Charge

There is a 4 Hour Maximum for banquets. There will be a \$100 fee (plus tax & service) for any additional hour.

Banquet Food and Beverage Minimum (December-April)

Friday & Saturday

Breakfast/Lunch - \$3,500

Dinner - \$10,000

Sunday-Thursday

Breakfast/Lunch - \$2,500

Dinner - \$7,500

Banquet Food and Beverage Minimum (May-November)

Friday & Saturday

Breakfast/Lunch - \$2,500

Dinner - \$7,500

Sunday-Thursday

Breakfast/Lunch - \$1,500

Dinner - \$5,000

A Food & Beverage minimum is the required minimum amount one must spend in food and beverage for the banquet space selected. This amount does not include state tax or service charge. Any selections made for food and beverage go directly towards the food and beverage minimum. If a food and beverage minimum is not met, the remaining balance will be charged as room rental.

Child Meals

Children 4 and under - FREE

Children 4-12 - 35% off Selected Meal

Reserving Your Date

A signed contract and a \$1,000 non-refundable deposit are required to secure your date. Wyndham Deerfield Beach Resort does not hold dates for longer than (24 hours) and has the option to sell without a deposit.

Payment Schedule

A \$1,000 non-refundable deposit is required to secure your date. 50% of contracted estimated charges must be paid 3 months prior to event date. Final payment is due 1 week prior to event date. Initial payments can be made by cash, credit card, personal check or certified check. Final payment cannot be made by personal check. All payments are non-refundable.

Meal Count

If more than 1 entrée selection is offered for a plated meal, guests' orders must be taken through the host's RSVP cards. Orders must be presented to the Catering Manager 2 weeks prior to event date. It is the host's responsibility to indicate selected entrees on individual place cards.

Attendance

An estimated number of attendees is required upon contract signing. Please note, this number can be increased, but CANNOT be decreased. Guaranteed attendance is required 2 weeks prior to event. If attendance falls below the guarantee, host is still responsible for the original guarantee.

Linens

The Wyndham Deerfield Beach Resort provides ivory or white floor length linens for your event. Specialty linens may be ordered with your Catering Manager for an additional fee.

Valet & Self Parking

Day of Event parking is discounted at \$25 Valet and \$20 Self for all guests. Please see your catering manager for prepaid options.

Décor, Entertainment & Party Items

All décor and entertainment can be supplied from your preferred vendor. The Catering Manager will also supply you with a list of Wyndham's preferred vendor list. Please note, the following items are not permitted: smoke/fog machines, nails/glue for hanging purposes. All items must be removed from banquet space at the completion of your event or storage fees will apply.

Celebration Cake

You are welcome to bring in your celebration cake from Wyndham Deerfield Beach Resort's preferred vendor list, or a vendor of your choice.

Décor, Entertainment & Party Items

All décor and entertainment can be supplied from your preferred vendor. The Catering Manager will also supply you with a list of Wyndham's preferred vendor list. Please note, the following items are not permitted: smoke/fog machines, nails/glue for hanging purposes. All items must be removed from banquet space at the completion of your event or storage fees will apply.

Damage to Facility

Should any damages occur during event by the host or guests, the host will be financially responsible for the repair of damaged property.

Insurance

Certificate of insurance is required for all outside vendors.

Room Set-Up

Host and vendors are permitted to enter the banquet space 2 hours prior to event start time. If additional time is requested, it will be subject to availability and at the discretion of the Catering Manager. If a request to change the room set-up is made day of event, a \$250 reset fee will be applied to the final bill.