



 **WYNDHAM**
Deerfield Beach Resort

Banquet Menu

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.



EVENT SPACE

Royal Palm Ballroom

This elegantly appointed ballroom boasts 2,730 square feet of space, warm, inviting décor and capacity to comfortably accommodate 300 attendees. The ballroom layout can be adjusted to accommodate more intimate events.



Poinciana

This meeting room is perfect for small meetings and gatherings. The room includes prominent permanently mounted flat-screen TV, state-of-the-art sound system and plenty of electrical outlets.



Cypress

This meeting room is perfect for small meetings and gatherings. The room includes prominent permanently mounted flat-screen TV, state-of-the-art sound system and plenty of electrical outlets.



EVENT SPACE

Acacia

This boardroom is perfect for small meetings. The room includes prominent permanently mounted flat-screen TV, state-of-the-art sound system and electrical outlets.



Cafe Med

Featuring a Modern space, breathtaking views, and footsteps away from Deerfield Beach! We offer this event space for all occasions.



East Pool Area

Impress clients with the panoramic view afforded at our wonderful pool area. With room for 175 attendees, our poolside space is perfect for intimate and impressive evening functions of all kinds.



BAR PACKAGES

Deluxe Open Bar

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

1 Hour \$29
2 Hours \$44

3 Hours \$59
4 Hours \$74

Liquor

Dewar's White Label
Jim Beam
Tanqueray
Deep Eddy
Bulliett
Bacardi Superior
Jose Cuervo

Cordials

Amaretto
Bailey's Irish Cream
Kahlua

Domestic Beer

Bud Light
Coors Light
White Claw

Red Wine

Coastal Vines Cabernet Sauvignon
Coastal Vines Pinot Noir
Amado Sur Red Blend
Coastal Vines Merlot

White Wine

Coastal Vines Pinot Grigio
Joel Gott Sauvignon Blanc
Coastal Vines Chardonnay

Imported Beer

Corona
Heineken

Top Shelf Open Bar

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

1 Hour \$49
2 Hours \$64

3 Hours \$79
4 Hours \$94

Liquor

Johnnie Walker Black
Maker's Mark
Bombay Sapphire
Grey Goose
Bushmills
Captain Morgan
Patron Silver

Cordials

Amaretto
Bailey's Irish Cream
Kahlua

Domestic Beer

Bud Light
Coors Light
White Claw

Red Wine

J Lohrs Cabernet Sauvignon
Benzinger Chardonnay
Trivento Amado Sur Malbec
St Francis Merlot

White Wine

Casopaldo Pinot Grigiot
Nobile Vines Pinot Noir
Joel Gott Sauvignon Blanc

Imported Beer

Corona
Heineken

+ \$150 bartender 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.

BAR PACKAGES

Beer & Wine

Incl. House Beer, House Wine, Soft Drinks and Water

1 Hour \$29
2 Hours \$36

3 Hours \$50
4 Hours \$64

Domestic Beer

Bud Light
Coors Light
White Claw

Red Wine

Coastal Vines Cabernet Sauvignon
Amado Sur Red Blend
Coastal Vines Merlot

Imported Beer

Corona
Heineken

White Wine

Coastal Vines Pinot Grigio
Coastal Vines Pinot Noir
Joel Gott Sauvignon Blanc
Coastal Vines Chardonnay

Specialty

Tonic Bar, \$15

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

Sangria Station, \$15

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

Rosé Tasting, \$15

assorted styles of rosé

Bourban Tasting, \$15

assorted styles of bourban

Champagne Tower, \$15

Drink Ticket. \$10

+ \$150 bartender 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.

WINE BY THE BOTTLE / HORS D'OEUVRES

Wine By The Bottle

For pricing, inquire within

Red Wine

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
Amado Sur Red Blend

White Wine

Coastal Vines Chardonnay
J. Lohr Chardonnay
Sonoma Cutrer Chardonnay
Coastal Vines Pinot Grigio
Caposaldo Pinot Grigio
Santa Margherita Pinot Grigio
Coastal Vine Sauvignon Blanc
Kim Crawford Sauvignon Blanc
White Zinfandel

Champagne

Wycliff
Chandon, Brut
Perrier Jouet, Brut
Veuve Clicquot, Yellow Label

Sparkling Wine

Riesling, Relax
Rose, Cupcake
Prose, Prosecco

Hors D'oeuvres

PER 100 PIECES

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

+ \$150 bartender 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.

STATIONS

STATIONS

Raw Bar, \$MARKET

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

Sliders, \$18

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

Taco, \$18

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

Wings, \$22

chicken wings with assorted sauces (hot, bbq, teriyaka, korean bbq, chipotle, garlic parmasan), celery, carrots, ranch dressing

LIVE ACTION STATIONS

Italian, \$18

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

Stirfry, \$22

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

Risotto, \$20

shrimp, mushrooms & vegetables

+\$125 chef fee per live action station

STATIONS

DISPLAY

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, \$18

hummus, tzatziki, pita, roasted vegetables, olives

Charcuterie Board, \$22

cured meats, gourmet cheeses, vegetables, assorted artisan breads

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 Lamb (Serves 25) \$375

DESSERT STATIONS

Ice Cream Sundae Bar, \$14

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

Gelato Bar, \$18

assorted gelato flavors from our very own Vaniglia E Cioccolato Gelateria

Concession Stand, \$14

popcorn, soft pretzels, nachos & cheese, cotton candy, lollipops

Viennese Table, \$18

assorted miniature cakes, tarts, macaroons, & cookies

Candy Table, \$14

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

+\$125 chef fee per carving station

MENUS

BREAKFAST

CONTINENTAL, \$20

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

DELUXE CONTINENTAL, \$25

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

THE WYNDHAM, \$35

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

BRUNCH

\$55

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

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

MENUS

ENHANCEMENTS

***Omelets, \$15**

Fresh Vegetables, Assorted Cheeses & Meats, Lobster +\$9

***Belgian Waffles, \$15**

Chocolate Chips, Blueberries, Sliced Bananas, Fresh Strawberries, Powdered Sugar, Maple Syrup & Butter

Breakfast Sandwiches (Select 2), \$10

- Bacon, Egg & Cheese Croissant
- Quesadilla 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

Parfait, \$8

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

Smoked Salmon, \$18

Red Onions, Tomatoes, Cucumbers, Capers, Bagel & Cream Cheese

Island Style Mahi, \$15

tomato, onion, green pepper, in a scampi butter sauce

Chicken Marsala, \$10

Marinated mushrooms in a rich marsala wine sauce

Caprese Salad, \$8

fresh mozzarella, vine ripe tomatoes, fresh basil & pesto

Bloody Mary's or Mimosas

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

Drink Tickets, \$10

*+\$125 chef fee will be applied

BREAK MENUS

BREAKS AM & PM

Fruitful, \$16

Fresh Fruit Skewers
Fruit & Nut Mix
Granola Bars
Berry Infused Water

Power, \$16

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

Coffee, \$16

Mini Powdered Donuts
Coffee Cake Biscotti
Coffee and Tea
Fruit Salad

Florida Keys, \$16

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

Savor The Moment, \$16

Tortilla Chips
Spicy Salsa
Guacamole
Creamy Queso Dip
Ice Tea

Dime a Dozen (Priced by the Dozen), \$35

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

Mediterranean Vacation, \$22

Fresh Vegetable Crudité
Creamy Hummus Mediterranean Dip
Pita Chips
Assorted Cheeses

Give 'Em Something to Taco 'Bout, \$22

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

Little Italy, \$22

Antipasto Board
Mini Italian Hoagie Sandwiches
Pizza Bites
Bruschetta Bites
Mini Gelato Cones

Fudge Brownies, \$35

BEVERAGE SERVICE

Freshly Brewed Regular & Decaf Coffee, \$50/gallon

(Serves 20)

All Day Coffee Service, \$22/person

Served for 8 Hours (No Modifications)

Half Day Coffee Service, \$12/person

Served for 4 Hours (No Modifications)

Assorted Soft Drinks, \$3/person

All Day Beverage Service, \$28/person

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

Half Day Beverage Service, \$18/person

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

Breaks require a minimum of 25 guests.

A \$5 per person charge will apply to groups under 25 guests.

LUNCH MENUS

BUFFET LUNCH

Starting

1 Entree \$45 | 2 Entrees \$55

BUILD YOUR OWN

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

Roasted Red Bliss Potatoes

Garlic Romano Whipped Potatoes

Asparagus Spears

Sauteed Vegetable Medley

Entrees

Beef

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

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

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

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

Dessert

Seasonal Dessert

Beverage

Freshly Brewed Regular & Decaf Coffee
Iced Tea

Buffets require a minimum of 25 guests.

A \$5 per person charge will apply to groups under 25 guests.

LUNCH MENUS

BUFFET LUNCH

Starting

1 Entree \$45 | 2 Entrees \$55

LATIN MENU

Appetizers (1)

Tostones Rellenos / Stuffed Plantain Cups

Fried plantain cups stuffed with white rice, black beans and juicy shredded beef topped off with cilantro aioli sauce

Carnitas Tacos

Slow cooked pulled pork on a soft taco topped with tomatoes, lettuce, red onions and creamy cilantro sauce

Yucca Bites

Golden brown tender yucca bites topped with garlic cilantro aioli

Spicy Grilled Shrimp

Grilled shrimp marinated in garlic and roasted red pepper with mild peppered aioli sauce

Chicken Taquitos

Shredded chicken, pepper jack cheese, cilantro, sour cream topped with guacamole sauce and chives

Accompaniments (1)

Yucca with Mojo

Sweet Plantain

Black Bean Rice / Moro Yellow Rice / Arroz Amarillo

White Rice / Arroz Blanco

Entrees

Beef

Ropa Vieja flank steak braised in a flavorful sauce made with bell peppers, onions and briny pimento stuffed olives

Carne Guisada slow simmered beef and tender potatoes cooked in beef stew

Picadillo slow cooked ground beef mixed with olives, garlic and red peppers

Pork

Lechon Asado tender boneless roasted pork marinated in juicy Cuban mojo garlic

Chicken

Fricassee de Pollo sautéed braised chicken simmered in a stew of potatoes, bell peppers, garlic and herbs

Arroz con Pollo juicy yellow risotto with chunks of chicken, bell peppers, peas and diced tomatoes

Fish

Salmon with Sweet Onion Glaze baked Alaskan salmon sautéed with black pepper and lemon topped off with a sweet onion glaze and crispy fried onions

***Paella** yellow risotto rice mixed with scallops, mussels, red peppers, tomatoes, green peas and green beans. +\$10

*other seafood options available

*chicken and beef options available

Dessert

Seasonal Dessert

Beverage

Freshly Brewed Regular & Decaf Coffee Iced Tea

Buffets require a minimum of 25 guests.

A \$5 per person charge will apply to groups under 25 guests.

LUNCH MENUS

BUFFET LUNCH

KIDS LATIN MENU, \$29.99

Entree (2)

Hot Dogs
Burger Sliders
Mini Pigs in a Blanket
BBQ Meatballs
Chicken Tenders
Hamburgers
Chicken Wings
Tequenos
Arroz con Pollo
Mozzarella Sticks
Croquettas
Grilled Cheese Sandwiches
Quesadillas
Tacos

Dessert

Seasonal Dessert

Beverage

Soft Drink

ITALIAN BUFFET

Starting

1 Entree \$45 | 2 Entrees \$55

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

THE DELI, \$35

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

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

LUNCH MENUS

BUFFET LUNCH

THE WRAP UP, \$35

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

BOXED LUNCH

BEACH PICNIC, \$26

Sandwich (2)

Chicken Cuban

swiss cheese, pickles, mustard on hoagie roll

Caprese

fresh 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

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

LUNCH MENUS

PLATED LUNCH

THE WYNDHAM

FIRST COURSE

Classic Caesar

garlic croutons, shaved parmesan, romaine

Warm Luncheon Rolls

SECOND COURSE (2)

Chicken Marsala, \$36

sautéed with mushrooms in a rich marsala wine sauce

Chicken Piccata, \$36

sautéed in a tangy lemon-butter sauce studded with capers

Salmon Teriyaki, \$38

seared in a teriyaki glaze

Herb-Crusted Mahi Mahi, \$38

grilled with pineapple-jalapeno salsa

Petite New York Strip Steak, \$42

Braised Shorts Ribs, \$42

in a cabernet demi reduction

Risotto, \$34

Mushroom Truffle Risotto

ACCOMPANIMENTS (2)

Cous Cous

Roasted Red Bliss Potatoes

Garlic Romano Whipped Potatoes

Asparagus Spears

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.

DINNER MENUS

BUFFET DINNER

Starting

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

BUILD YOUR OWN

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

Roasted Red Bliss Potatoes

Garlic Romano Whipped Potatoes

Asparagus Spears

Sauteed Vegetable Medley

Entrees

Beef

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

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

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

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

Dessert

Seasonal Dessert

Beverage

Freshly Brewed Regular & Decaf Coffee
Iced Tea

Buffets require a minimum of 25 guests.

A \$5 per person charge will apply to groups under 25 guests.

DINNER MENUS

BUFFET DINNER

Starting

1 Entree \$45 | 2 Entrees \$55 | 3 Entrees \$75

LATIN MENU

Appetizers (1)

Tostones Rellenos / Stuffed Plantain Cups

Fried plantain cups stuffed with white rice, black beans and juicy shredded beef topped off with cilantro aioli sauce

Carnitas Tacos

Slow cooked pulled pork on a soft taco topped with tomatoes, lettuce, red onions and creamy cilantro sauce

Yucca Bites

Golden brown tender yucca bites topped with garlic cilantro aioli

Spicy Grilled Shrimp

Grilled shrimp marinated in garlic and roasted red pepper with mild peppered aioli sauce

Chicken Taquitos

Shredded chicken, pepper jack cheese, cilantro, sour cream topped with guacamole sauce and chives

Accompaniments (1)

Yucca with Mojo

Sweet Plantain

Black Bean Rice / Moro Yellow Rice / Arroz Amarillo

White Rice / Arroz Blanco

Entrees

Beef

Ropa Vieja flank steak braised in a flavorful sauce made with bell peppers, onions and briny pimento stuffed olives

Carne Guisada slow simmered beef and tender potatoes cooked in beef stew

Picadillo slow cooked ground beef mixed with olives, garlic and red peppers

Pork

Lechon Asado tender boneless roasted pork marinated in juicy Cuban mojo garlic

Chicken

Fricassee de Pollo sautéed braised chicken simmered in a stew of potatoes, bell peppers, garlic and herbs

Arroz con Pollo juicy yellow risotto with chunks of chicken, bell peppers, peas and diced tomatoes

Fish

Salmon with Sweet Onion Glaze baked Alaskan salmon sautéed with black pepper and lemon topped off with a sweet onion glaze and crispy fried onions

***Paella** yellow risotto rice mixed with scallops, mussels, red peppers, tomatoes, green peas and green beans. +\$10

*other seafood options available

*chicken and beef options available

Dessert

Seasonal Dessert

Beverage

Freshly Brewed Regular & Decaf Coffee

Iced Tea

Buffets require a minimum of 25 guests.

A \$5 per person charge will apply to groups under 25 guests.

DINNER MENUS

BUFFET DINNER

KIDS LATIN MENU, \$29.99

Entree (2)

Hot Dogs
Burger Sliders
Mini Pigs in a Blanket
BBQ Meatballs
Chicken Tenders
Hamburgers
Chicken Wings
Tequenos
Arroz con Pollo
Mozzarella Sticks
Croquettas
Grilled Cheese Sandwiches
Quesadillas
Tacos

Dessert

Seasonal Dessert

Beverage

Soft Drink

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

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

DINNER MENUS

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, \$52

center cut angus beef in a onion & mushroom demi

Braised Shorts Ribs, \$52

in a cabernet-pearl onion reduction

Filet Mignon 6oz, \$62

center cut angus beef tenderlion, chive steak butter

Chicken

Grilled Basil, \$48

in a pesto cream sauce & tomato basil relish

Saltimbocca, \$55

prosciutto, fontina cheese

Cordon Bleu, \$55

breaded & stuffed with ham & Swiss cheese

Fish

Grilled Salmon, \$48

grilled in a teriyaki glaze

Herb Grilled Mahi Mahi, \$48

grilled with pineapple-jalapeno salsa

Pecan Crusted Grouper, \$50

baked in a brown butter sauce

Crusted Chilean Sea Bass, \$MARKET

in a Mediterranean relish

Vegetarian

Butternut Squash Ravioli, \$44

in a sage, brown butter sauce

Penne Provençal, \$48

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

Roasted Eggplant Roulades, \$48

asparagus-parmesan risotto-stuffed eggplant in a basil marinara sauce

ACCOMPANIMENTS (2)

Cous Cous

Roasted Red Bliss Potatoes

Garlic Romano Whipped Potatoes

Asparagus Spears

Wild Portabello Risotto

Sauteed Vegetable Medley

THIRD COURSE

Chef's Cake of the Day

BEVERAGE

Freshly Brewed Coffee & Tea

Iced Tea

All dinners served with warm dinner rolls.

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.

FAQ

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.

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.

CONTACT INFORMATION



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