



# our resort

# WHERE LUXURY MEETS THE OCEAN SANDS

## WYNDHAM DEERFIELD BEACH RESORT

Stylish and intimate, our resort is the perfect place to host a breathtaking Deerfield Beach wedding. With access to the pristine white sands of Deerfield Beach and breathtaking floor-to-ceiling ocean views, our hotel provides an exquisite location to celebrate your most meaningful day. With catering service from our banquet staff and step-by-step wedding planning assistance from our dedicated team of experienced professionals, Wyndham Deerfield Beach Resort ensures that your South Florida wedding is executed effortlessly.





## CONTACT

754-227-4304 info@wyndhamdeerfieldresort.com

2096 NE 2nd Street Deerfield Beach, FL 33441

wyndhamdeerfieldresort.com facebook.com/wyndhamdeerfieldbeachresort



# Say "I do" at Wyndham Deerfield Beach Resort

YOUR WEDDING RECEPTION PACKAGE INCLUDES:

Dedicated Catering Specialist
Food Tasting for Two
Personal Meeting with the
Executive Chef
Five Hour Open Bar
Ocean View Cocktail Hour
Butlered Hors D'Oeuvres
Two Display Stations
Three Course Plated Dinner or
Buffet
White or Ivory Floor Length Linen
& Napkins
Tea Light Candles
House Centerpieces
Dance Floor

Banquet Chairs & Tables
Uplighting
Complimentary Oceanfront Room for
Wedding Night
Bridal Suite Upgrade Available
Champagne & Chocolate Covered
Strawberries
Discounted Sleeping Room Rates
Discounted Parking
Wyndham Rewards Points

Starting at \$129 per person



## Open Bar

(for the length of your cocktail hour & reception)
Featuring Deluxe Brand Cocktails, Red and White Wines,
Domestic Beer and Soft Drinks

Premium Brand Upgrade +\$10/person/hr

Deluxe Scotch

Dewar's White Label

Bourbon

Jim Beam

**Gin** Tanqueray

**Vodka** Deep Eddy

**Whisky** Bulliett

Rum

Bacardi Superior

**Tequila** Jose Cuervo

**Cordials** Amaretto

Bailey's Irish Cream

Kahlua

Wine

Coastal Vines Cabernet Sauvignon Coastal Vines

Chardonnay

Amado Sur Red Blend St. Francis Merlot

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

Hogwash Rosé

**Domestic Beer** 

Bud Light Coors Light Miller Lite Budweiser Michelob Ultra

Truly Strawberry Lemonade

Specialty

(for the length of your cocktail hour)

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

Top Shelf

**Scotch** Johnnie Walker Black

Bourbon

Maker's Mark

Gin

**Bombay Saphire** 

Vodka

Grey Goose

Whisky Bushmills

Rum

Captain Morgan

**Tequila**Patron Silver

Cordials

Amaretto Bailev's Irish Cream

, Kahlua Wine

J Lohrs Cabernet Sauvignon Benzinger Chardonnay Trivento Amado Sur Malbec

St. Francis Merlot

Nobile Vines Pinot Noir Casopaldo Pinot Grigiot Joel Gott Sauvignon Blanc

Hogwash Rosé

**Domestic Beer** 

Bud Light Coors Light Miller Lite Budweiser Michelob Ultra

Truly Strawberry Lemonade

Imported Beer (Included in Premium Package)

Corona,

Hazelnut Spread Stout

Stella Artois Heineken

## By the Bottle

(For pricing, inquire within)

WHITE WINES

Coastal Vines, Chardonnay J. Lohr Chardonnay Sonoma Cutrer Chardonnay Coastal Vines Pinot Grigio

Caposaldo Pinot Grigio Santa Margherita Pinot Grigio Joel Gott Sauvignon Blanc

Kim Crawford Sauvignon Blanc

White Zinfandel Riesling, Relax

Hogwash Rosé

RED WINES

Coastal Vines Cabernet Sauvignon
J. Lohr 7 Oaks Cabermet Sauvignon

Br. Cohn Cabernet Sauvignon Coastal Vine Pinot Noir Acrobat Pinot Noir

St. Francis Merlot

Chateau August, Bordeaux

Amade Sur Red Blend Malbec

**CHAMPAGNE & SPARKLING WINE** 

JP. Chenet Perrier Jouet, Brut Veuve Clicquot, Yellow Label



## Displays (2)

Domestic Cheeses with Gourmet Crackers & Crostini
Fresh Seasonal Fruits & Berries with a Yogurt Dip
Crudités with Buttermilk Ranch Dip
Mediterranean Display with Hummus, Tzatziki, Pita, Roasted Vegetables & Olives +\$5
Charcuterie Cured Meats, Gourmet Cheeses, Vegetables, Assorted Artisan Breads +\$9
Seacuterie Smoked Oysters, Mussels, Cured Fish, Pickled Crustaceans +MARKET
Jumbo Shrimp Cocktail Display +\$9

## Butler Passed Hors D'Oeuvres (6)

Tomato & Basil Bruschetta Spanakopita Vegetable Spring Rolls Franks En Croute Teryaki Meatballs Beef Teriyaki Satay Mahogany Chicken Bites Beef Empanadas Gazpacho Shooters +\$5 Shrimp Cocktail Shooters +\$7 Smokey Tomato Bisque & Grilled Cheese +\$5 Chicken Parm Sliders +\$5 Mozzarella Stuffed Meatballs +\$5 Smoked Salmon Cucumber Bites +\$7 Tuna Tartare +\$7 Spinach Balls +\$5 Caprese Skewer +\$5 Coconut Shrimp +\$7 Mini Crab Cakes +\$7 Calamari +\$7 Conch Fritters +\$7 Prosciutto Wrapped Scallops+\$7

## First Course (1)

Garden Salad

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

Caesar Salad garlic croutons, shaved parmesan, romaine & classic Caesar dressing

Caprese Salad fresh mozzarella, vine ripe tomatoes, fresh basil & pesto

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

Orange Fennel fennel, orange segments, radicchio in citrus vinaigrette topped with feta cheese +\$4



## Second Course (2)

## 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 Chillean Sea Bass in a Mediterranean relish +\$14

#### Beef

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

## Vegetarian

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

## Accompaniments (2)

Cous Cous
Rosemary Roasted Red Bliss Potatoes
Garlic Whipped Potatoes
Asparagus Spears
Roasted Vegetables
Roasted Parmesan Green Beans
Wild Mushroom Risotto

## Third Course (1)

Key Lime Pie
Chocolate Mousse
+ coffee/tea service during wedding cake cutting



## **Enhancements**

## **Stations**

#### Avocado Bar

split avocados, crostini, fresh made salsa, corn relish, bacon, crumbled cheeses, balsamic reduction \$12

#### Mac & Cheese

macaroni baked with cheddar cheese, grated parmesan, salsa, tomatoes, broccoli, crumbled bacon, scallions, jalapenos, hot sauce, ranch dressing \$12

#### Potato

mashed red & sweet potatoes, butter, sour cream, crumbled bacon, chives, broccoli, cheddar cheese, cinnamon, brown sugar, raisins, marshmallows \$12

#### Raw Bar

assorted seafood served over crushed ice, cocktail sauce, horseradish & lemon  $\ensuremath{\mathsf{MARKET}}$ 

#### Sliders

beef, turkey & veggie burgers, cheddar cheese, bacon, lettuce, tomato, caramelized onions, relish, pickles, chipotle mayo, spicy mustard, ketchup \$16

#### Wings

chicken wings with assorted sauces (hot, bbq, teriyaka, korean bbq, chipotle, garlic parmasan), celery, carrots, ranch dressing \$14

#### Taco

marinated beef, black beans, shredded lettuce, pico de gallo, shredded cheeses, salsa, sour cream, guacamole \$16

## **Live Action Stations**

#### Italian

2 assorted pastas with pesto, alfredo & marina sauces, fresh spinach, tomatoes, parmesan, fresh vegetables, meatballs \$14

#### Paella

chicken, sausage, shrimp, clams & saffron rice

#### Ceviche

chef prepared seafood ceviche, tossed with fresh lime juice, served with corn chips \$20

#### Stirfry

sautéed beef and chicken, fried rice, fresh garden vegetables, soy sauce, ginger, and garlic \$16

A \$100 chef attendant fee will apply to all live stations. FL State Tax and Service Gratuity will apply.

## Carving

Brisket (Serves 30) \$425

Pineapple Glazed Ham (Serves 30)

\$275

Blackened Pork Loin (Serves 20)

\$375

Slow Roasted Prime Rib (Serves 20)

\$450

Grilled Salmon Fillet (Serves 20)

\$325

Roasted Turkey (Serves 25)

\$275

Leg of Lamb (Serves 25)

\$325

## **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 \$16

### **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

#### **Chocolate Fountain**

strawberries, pineapple, bananas, marshmallows, graham crackers, pretzel sticks \$18



## The After Party

## Breakfast

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

\$29

## **Enhancements**

Omelets Fresh Vegetables, Assorted Cheeses & Meats \$10 & \$100 Chef Fee

Belgian Waffles Chocolate Chips, Blueberries, Sliced Bananas, Fresh Strawberries, Powdered Sugar, Maple Syrup & Butter \$10 & \$100 Chef Fee

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

Avocado Toast

Guacamole, Tomatoes, Queso Fresco Olive Oil

Smoothies

Assorted Yogurt & Fruit Smoothies

Breakfast Sandwiches (Select 2)

Parfait

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

## Brunch

Florida 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

Parmesan Encrusted White Fish Pasta Primavera Chicken Piccata Garden Salad \$45

Smoked Salmon

Red Onions, Tomatoes, Cucumbers, Capers, Bagel & Cream Cheese \$14

Pecan Encrusted White Fish

Island Style Mahi

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

Three Cheese Lasagna

ricotta, mozzarella, parmesan, marinara sauce ৎম

Chicken Rollatini

breaded & stuffed with proscuitto & herb ricotta

Caprese Salad

fresh mozzarella, vine ripe tomatoes, fresh basil & pesto \$5

Bloody Mary's or Mimosas Unlimited (2 Hrs) Glass/Person \$21 \$8

# **Beach Ceremony FAQ**

#### Ceremony Fee

Wyndham Deerfield Beach Resort owns the beach immediately in front of the resort. The resort requires a \$1250 beach ceremony fee, and no further permit from the city is required. This fee covers the beach space, an inside weather back up space, ceremony chairs and a nondecorated arch. It does not include décor, an officiant or day of coordinator. Please note, there is no power source on the beach. We will provide a list of vendors who are wonderful resources for these items.

#### **Ceremony Times**

Wyndham Deerfield Beach Resort can accommodate a ceremony time that best fits your needs. To ensure that you have the most intimate experience, we recommend beach ceremonies prior to 9:30 AM or 1 hour prior to sunset. During special events and holidays, we do not host beach ceremonies. These include, but are not limited to, President's Day weekend, Memorial Day weekend, Independence Day weekend (July 4th), New Year's Eve and New Year's Day.

#### Restrictions

No items may be thrown during a beach ceremony. All amplified sound must be kept to a minimum. All chair and décor items must be removed immediately after the ceremony. Wyndham Deerfield Beach Resort is not responsible for the removal of these items.

#### **Inclement Weather**

A decision to move your function inside will be made 2 hours prior to the start of your function. The decision will be made with the guest, hotel banquet manager and catering manager.

## International Fishing Pier

The historic Deerfield Beach International Fishing Pier, the longest on the Atlantic Coast, is operated by the City of Deerfield Beach. There is a fee of \$1.00 per person to enter the pier. Photography is welcome, but no area can be blocked off specifically for photos.

#### Parking

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



# Reception FAQ

#### 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 5 Hour Maximum for wedding receptions (1 Hour Cocktail Hour & 4 Hours of Banquet). 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 - \$7,5000

#### 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 5-12 - \$69 (starting) Young Adults 13-20 - \$89 (starting)

#### 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 2 weeks 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. If guarantee is more than the contracted attendance, it must be capped based on the space available for contracted banquet room.

#### 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 \$17 Valet and \$12 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.

#### **Wedding 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.

## Room Block FAQ

#### What room types are available at the Wyndham Deerfield Beach Resort?

Double Queen (City or Ocean View) King (City or Ocean View) Bridal Suite (Partial Ocean View) Bridal Suite (Ocean View)

#### How many rooms do we need to book to receive a discount?

Group room blocks must be a total of at least 10 room nights, cumulative.

#### How many rooms can we book per night?

A maximum of 10 room nights per night can be booked initially. Rooms may be added, based on availability, once those rooms are reserved.

#### How many room types can we book?

You may request as many room types as you'd like. The Wyndham Deerfield Beach Resort will note these requests, but all contracts will state "Run of House." This means that you cannot block a specific amount of rooms for each room type. Rather, the hotel will provide the specific amount of rooms requested for the room types that are currently available at time of booking.

#### What fees are associated with individual rooms?

Individual room rates are per room, per night, and are subject to applicable taxes currently at 13%. An incidental hold of \$50 per night, per room will apply to all individual rooms. Wyndham Deerfield Beach Resort does not charge a resort fee.

#### What is an incidental hold?

An incidental hold covers room service, market purchases, and parking. If you do not incur any incidental charges, you will only be billed the nightly rate for your room plus tax.

#### Is the wedding couple's room automatically reserved?

No, the wedding couple's room is not automatically reserved. The wedding couple must reserve their room by phone or online.

#### How do guests reserve their rooms?

Individuals may make reservations through:

- 1. A custom, online booking link which will be provided at least 1 week upon signed contract.
- 2. Wyndham Deerfield Beach Resort, 954-428-2850
- 3. Wyndham Central Reservations, 877-999-3223

#### Can the wedding couple provide welcome gift bags for their guests?

Of course! Welcome gift bags can be dropped off with our Concierge or Front Desk. Our Front Desk staff will give these to your guests at check-in. This service is complimentary to you.

Should you choose to put individual names on bags, our staff can deliver them to guest rooms for an additional charge of \$2.00 per bag. This service will have to be planned and prepaid with your hotel Sales Manager.

When dropping off your bags at the hotel, please let them know the block name, and how many bags should be given out per room.

#### Does the Wyndham Deerfield Beach Resort provide transportation to our guests?

No. The hotel does not have a private shuttle. However, our on-site Concierge can help you secure transportation for your guests from your choice of a variety of outside companies.

#### What happens to rooms in our block that are not reserved?

We provide a cut-off date prior to check-in, and any rooms that are not reserved are automatically released back into hotel inventory.

#### When does our room block discount expire?

Your room block discount expires on the cut-off date provided by the hotel.

#### What is a cut-off date?

A cut-off date is the date that your room block expires.

For blocks booked for January - April, the cut-off period is 90 days prior to check-in.

For blocks booked May - December, the cut-off period is 30 days prior to check-in.

## What if our room block is completely reserved before the cut-off date and we need more rooms?

Room types and and rates are based on an availability basis only. Should you need more rooms, we are more than happy to add them to your block if they are available. Rates for any additional rooms are subject to change from the original rate received.

#### What happens if we need more rooms after the room block has ended?

Room types and and rates are based on an availability basis only. Should you need more rooms & availability allows, we are more than happy create another room block for you. Rates for any additional rooms are subject to change from the original rate received.

#### When are the room block rates valid?

Room rates are valid 3 days prior to contracted check-in date and 3 days post contracted check-out date.

#### Are we financially responsible for rooms that are not booked?

For blocks booked for January - April, yes.

For blocks booked for May - December, no.

#### Does the hotel take a deposit when securing a room block?

No. The hotel does not take a deposit when securing a room block. However, we do

require a valid credit card to be on file in order to secure a room block made for January - April. Blocks made for May - December do not require a credit card on file.

#### Why is a credit card required to be on file?

A valid credit card is required to be on file as security for the hotel. We do not take a deposit, and we do not use the credit card toward payment for any rooms. The credit can is only subject to a charge if there is a full block cancellation.

#### What is your cancellation policy for individual reservations?

Individual reservations must be cancelled 72 hours prior to arrival date to avoid one night room and tax penalty fee.

#### What is your cancellation policy for the entire block?

in the event of a group cancellation occurring 59 to 30 days prior to arrival, liquidated damages in the amount of eighty (80%) percent of the anticipated room night revenue will be due, plus applicable taxes.

In the event of a group cancellation occurring 29 to 0 days prior to arrival, liquidated damages in the amount of one hundred (100%) percent of the anticipated room night revenue will be due, plus applicable taxes.

FORCE MAJEURE: Neither party shall be responsible for failure to perform this contract if circumstances beyond their control, including, but not limited to; acts of God, shortage of commodities or supplies to be furnished by the Hotel, governmental authority, or war in the United States, make it illegal or impossible for the hotel to hold the event.

\*Please note, your cancellation policy may differ and is subject to hotel discretion.

#### When does our room block discount expire?

Your room block discount expires on the cut-off date provided by the hotel.

## How do we move forward with booking our block?

We are honored to host you and your guests for your special day! Please provide the following information to your hotel Sales Manager in order to move forward with securing a room block:

Couples Names (First & Last):

Wedding Venue:

Contact:

Phone: Fmail:

Address:

Check-In Date:

Check-Out Date:

Rooms Requested Per Night:

Room Types Requested: