



# Wyndham Weddings

Where the *Only* Thing we overlook is the Ocean!



# Before the Wedding Festivities. . .

*Your guests will enjoy a warm and inviting welcome with one of our following pre-reception packages...*

## Silver Package

Artisan Cheese Board featuring Domestic and International varieties, garnished with the Fresh Seasonal Fruit, Baguette, and Assorted Crackers

\$6.00++ per person

## Gold Package

Artisan Cheese Board featuring Domestic and International varieties, garnished with the Freshest Seasonal Fruit available, Baguette, and Assorted Crackers

**Butler Passed Hors d'oeuvres** (select two of the following)

Caprese Bruschetta – Buffalo Mozzarella, Fresh Basil & Heirloom Tomato with Balsamic Drizzle

Garden Bruschetta – Peppadew Jam, Wild Mushroom & Pickled Arugula

Barbeque Lamb Lollipop Meatball – House made Sauce & Fresh Mint

Petite Signature Crab Cake – Creole Remoulade & Fresh Tarragon

Oyster Shooter – Shucked Local Varietal Oyster & Bloody Mary with a Celery Garnish

Sausage Stuffed Mushroom – Andouille Sausage, Monterey Jack & Panko

Carolina Prawn Salad OR Waldorf Chicken Salad – Presented in Phyllo Purses

Southwestern Egg Roll – Chicken & Black Bean with Cilantro Crème

Steamed Shrimp – With Vodka Cocktail Sauce (+2.00/per person)

\$12.00++ per person

Pre-Reception packages are only available in conjunction with meal packages. Service is for one hour for a minimum of 25 people.

22% gratuity and applicable sales tax will be added to the above pricing.

# Before the Wedding Festivities...

*Your guests will enjoy a warm and inviting welcome with one of our following pre-reception packages...*

## Platinum Package

Artisan Cheese Board featuring Domestic and International varieties, garnished with the fresh Seasonal Fruit, Baguette, and Assorted Crackers

Crudité of Fresh Local Vegetables OR Baked Brie in Puff Pastry

**Butler Passed Hors d'oeuvres** (select three of the following)

Caprese Bruschetta – Buffalo Mozzarella,

Fresh Basil & Heirloom Tomato with Balsamic Drizzle

Garden Bruschetta – Peppadew Jam, Wild Mushroom & Pickled Arugula

Barbeque Lamb Lollipop Meatball – House made Sauce & Fresh Mint

Petite Signature Crab Cake – Creole Remoulade & Fresh Tarragon

Oyster Shooter – Shucked Local Varietal Oyster & Bloody Mary with a Celery Garnish

Sausage Stuffed Mushroom – Andouille Sausage, Monterey Jack & Panko

Carolina Prawn Salad OR Waldorf Chicken Salad – Presented in Phyllo Purses

Southwestern Egg Roll – Chicken & Black Bean with Cilantro Crème

Steamed Shrimp – With Vodka Cocktail Sauce (+2.00/per person)

\$19.00++ per person

Pre-Reception packages are only available in conjunction with meal packages.

Service is for one hour for a minimum of 25 people.

22% gratuity and applicable sales tax will be added to the above pricing.

# Complement Your Reception

Add Stationary or Butlered *Hors d'Oeuvres* to any Package

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## From the Sea

Petite Crab Cakes with Classic Remoulade	\$4.00
Carolina Prawn Salad in Phyllo Cups	\$4.00
Oysters Rockefeller	\$4.00
Oyster Shooter	\$4.00
Crab Bienville with Baguette	\$4.00
Crawfish Etouffee with Baguette	\$4.00
Steamed Shrimp with Vodka Cocktail Sauce	\$4.00
Surfside Seafood Dip with Blue Corn Ships	\$4.00
Crab Stuffed Mushrooms	\$4.00
Smoked Salmon Pinwheels with Dijon & Pumpnickel	\$4.00
Tuna Tartare with Marinated Cucumber & Wonton Crisps	\$4.00
Lump Crab Canapés with Sourdough & Dill	\$4.00
Bacon Wrapped Scallops	\$3.00

## From the Land

Jerk Chicken Skewer with Pineapple Thai Chili	\$3.00
Lumpia (Pork or Chicken)	\$3.00
Southwestern Eggroll with Chicken & Black Beans	\$3.00
Duck Confit with Roasted Corn Maque Choux Spoons	\$4.00
Smoked Sausage Stuffed Mushrooms	\$3.00
Chive Grit Cake with Pulled Pork in a Beach Bourbon Barbeque	\$3.00
Chicken Pot Sticker with Spicy Ponzu	\$3.00
Canapé of Beef Tenderloin with Whipped Horseradish	\$4.00
Waldorf Chicken Salad in a Phyllo Purse	\$3.00
Bacon Wrapped Date Stuffed with Blue Cheese	\$3.00
Barbeque Lamb Lollipop Meatball	\$3.00

22% gratuity and applicable sales tax will be added to the above pricing.

# Complement Your Reception

*Continued*

*Add Stationary or Butlered Hors d'Oeuvres to any Package*

Fresh from the Farm

Bruschetta (*choice of one*) \$3.00

Peppadew Jam, Wild Mushroom & Pickled Arugula

Baby Tomato, Fresh Mozzarella & Basil

Avocado & Tomato Salad

Olive Relish & Chickpea Spread

Spinach and Artichoke Dip with a Fresh Baguette \$4.00

Seasonal Vegetable Quesadilla \$3.00

Vegetarian Lumpia \$3.00

All hors d'oeuvres priced per person with a minimum of 25 guests.

22% gratuity and applicable sales tax will be added to the above pricing.

# Plated Dinner

## Osti Package

### First Course

*Please select one of the following*

Baby Spring Lettuce with Cherry Tomatoes, Cucumbers, Carrots & Shaved Red Onions served with Your Choice of Dressing

Caesar Salad with Romaine, Shaved Parmesan, Herb Croutons & Grape Tomato Garnish served with Traditional Caesar Dressing

Red, White & Bleu Salad with Mixed Greens, Fresh Strawberries & Bleu Cheese served with Balsamic Dressing

Boston Bib Lettuce with Pine Nuts, Cranberries & Crumbled Bleu Cheese served with Raspberry Vinaigrette (+\$2.00/per Person)

### Entrée

*Please select one of the following*

Chicken with Lemon Thyme Beurre Blanc and Mushrooms

Chicken Mediterranean with Tomato & Garnished with Feta

Herb Encrusted Chicken Breast with a Porcini Mushroom Demi Glaze

Honey-Pecan Encrusted Fresh Broiled Salmon Filet

Crab Cakes Chesapeake with a Grapefruit Honey Beurre Blanc (+3.00/per person)

Atlantic Salmon with Lemon Capers (+3.00/per person)

London Broil Slow Roasted with a Wild Mushroom Demi-Glaze (+3.00/per person)

Roast Prime Rib of Beef Au Jus – Tender Slow Roasted Prime Rib Served with Classic Au Jus (+3.00/per person)

Fresh Catch of the Day with Pineapple-Pico Salsa (Market Price)

**Served with Chef's** Seasonal Vegetables and your choice of Garlic Mashed Potatoes, Roasted Potatoes, Baked Potatoes, Fingerling Potatoes (+2.00/per Person) or Wild Rice Pilaf.

Dinner Rolls & Butter, Coffee & Tea, Champagne Toast

\$26.95++ per person

Add 5 Hour Host Open Bar for \$34.00++ per person

22% gratuity and applicable sales tax will be added to the above pricing.

# Plated Dinner

## Brut Package

*A combination plated dinner offers your guests a unique and unforgettable dining experience.*

### First Course

*Please select one of the following:*

Baby Spring Lettuce with Cherry Tomatoes, Cucumbers, Carrots & Shaved Red Onions served with Your Choice of Dressing

Caesar Salad with Romaine, Shaved Parmesan, Herb Croutons & Grape Tomato Garnish served with Traditional Caesar Dressing

Red, White & Bleu Salad with Mixed Greens, Fresh Strawberries & Bleu Cheese served with Balsamic Dressing

Boston Bib Lettuce with Pine Nuts, Cranberries & Crumbled Bleu Cheese served with Raspberry Vinaigrette (+\$2.00/per Person)

### Entrée

*Please select two entrees from the following to be combined into one plated selection:*

Chicken with Lemon Thyme Beurre Blanc and Mushrooms

Chicken Mediterranean with Tomato & Garnished with Feta

Herb Encrusted Chicken Breast with a Porcini Mushroom Demi Glaze

Honey-Pecan Encrusted Salmon Broiled Fresh Filet

Crab Cakes Chesapeake with a Grapefruit Honey Beurre Blanc (+3.00/per person)

Atlantic Salmon with Lemon Capers (+3.00/per person)

Roast Prime Rib of Beef Au Jus – Tender Slow Roasted Prime Rib Served with Classic Au Jus (+3.00/per person)

London Broil Slow Roasted with a Wild Mushroom Demi-Glaze (+3.00/per person)

Fresh Catch of the Day with Pineapple-Pico Salsa (Market Price)

Sliced Beef Tenderloin with Blistered Shallot Demi Glaze (+\$5.00/per person)

Petite Filet Mignon with Blackberry Demi Glaze (+\$9.95/per person)

**Served with Chef's Seasonal Vegetables and your choice of Garlic Mashed Potatoes, Roasted Potatoes, Baked Potatoes, Fingerling Potatoes (+2.00/per Person) or Wild Rice Pilaf.**

Dinner Rolls & Butter, Coffee & Tea, Champagne Toast

\$30.95++ per person

Add 5 Hour Host Open Bar for \$34.00++ per person

22% gratuity and applicable sales tax will be added to the above pricing.

# Dinner

## Fleur Package

*Social Dinner Stations provide the social setting for an extraordinary celebration.*

### Sesame Ahi Tuna Station\*

Sesame Ahi Tuna

Asian Noodles

Marinated Cucumbers

Crispy Wontons

OR

### Crab Cake Station or Salmon Station\*

Coconut Jasmine Rice

Mango Chutney or Roasted Corn Salsa

Roasted Asparagus

Dinner Rolls & Butter

### Pasta Station\*

*(Choice of Pasta)* Penne, Linguine, Fettuccini, Farfalle or Cavatappi

*(Choice of Sauce)* Tomato Basil Red Sauce, Bolognese, Marinara, Alfredo or Basil Pesto

*(Choice of Protein)* Chicken, Italian Smoked Sausage, Salmon or Shrimp (+\$2.00/per person)

Peas or Wild Mushrooms

Caesar Salad

Garlic Bread

One hour and a half of continuous food service for a minimum of 75 guests. Additional \$10.00/per person for both the Crab Cake and Sesame Ahi Tuna Station

\* Chef Attendant Optional. If a Chef Attendant is desired for the Pasta Station, two Attendants are required. \$100 Chef Attendant Fee per Attendant.

22% gratuity and applicable sales tax will be added to the above pricing.



# Dinner Activity Stations

## Fleur Package

*Social Dinner Stations provide the setting for an extraordinary celebration.*

Carving Station / Mashed Potato Bar

*Chef Attendant Required*

*Choice of*

Roast Shallot Encrusted Tenderloin of Beef with Green Peppercorn Sauce served with Fresh Baked Rolls

Peppered Tenderloin in a Red Onion Marinade with Whipped Horseradish Cream & Mixed Sautéed Mushrooms

Roasted Pork Loin Encrusted with Brown Sugar and Dijon Mustard with Spiced Apple Chutney  
Prime Rib with Au Jus & Horseradish

Sugar Snap Peas with Red Pepper Strips

Sliced Cucumber and Red Onion Salad with Dill Sour Cream Dressing

Caesar Salad

House Made Garlic Mashed Potatoes with Assorted Toppings:

Bacon, Baby Bella Mushrooms, Caramelized Onions, Peppers, Cheese, Sour Cream, Chives & Demi-Glaze

Coffee, Tea & Champagne Toast

2 Stations \$40.95++ per person

3 Stations \$50.95++ per person

Add a 5 Hour Host Open Bar for \$34.00++ per person

One hour and a half of continuous food service for a minimum of 75 guests. \$100 Chef Attendant Fee per Attendant.

22% gratuity and applicable sales tax will be added to the above pricing.

# Heavy Hors d'oeuvres Package

## Rose Package

*Your guests will enjoy indulging in an assortment of hors d'oeuvres that will satisfy every palette.*

Artisan Cheese Board featuring Domestic and International varieties, complemented by an array of the Freshest Seasonal Fruit available, Baguette, and Assorted Crackers

Grilled Seasonal Vegetables with Hummus and Green Goddess Dressing

Seared Sesame Ahi Tuna – with Marinated Cucumbers, Asian Noodles & Wonton Crisps

Steamed Shrimp – with Vodka Cocktail Sauce

Peppered Beef Tenderloin – with Whipped Horseradish, Onion Marmalade & Yeast Rolls

Jerk Chicken Satay – with Pineapple Thai Chili

### Butler Passed Hors d'oeuvres:

Caprese Bruschetta – Buffalo Mozzarella,

Fresh Basil & Heirloom Tomato with Balsamic Drizzle

Garden Bruschetta – Peppadew Jam, Wild Mushroom & Pickled Arugula

Barbeque Lamb Lollipop Meatball – House made Sauce & Fresh Mint

Petite Signature Crab Cake – Creole Remoulade & Fresh Tarragon

Oyster Shooter – Shucked Local Varietal Oyster & Bloody Mary with a Celery Garnish

Sausage Stuffed Mushroom – Andouille Sausage, Monterey Jack & Panko

Carolina Prawn Salad OR Waldorf Chicken Salad – Presented in Phyllo Purses

Southwestern Egg Roll – Chicken & Black Bean with Cilantro Crème

Coffee, Tea & Champagne Toast

**Select One Butler Passed Hors d'oeuvres** for \$39.00++ per person

**Select Two Butler Passed Hors d'oeuvres** for \$44.00++ per person

Add 5 Hour Host Open Bar for \$34.00++ per person

One hour and a half of continuous food service.

22% gratuity and applicable sales tax will be added to the above pricing.

# Plated Dinner Selections

## First Course

*Please select one of the following*

Baby Spring Lettuce with Cherry Tomatoes, Cucumbers, Carrots & Shaved Red Onions served with Your Choice of Dressing

Caesar Salad with Romaine, Shaved Parmesan, Herb Croutons & Grape Tomato Garnish served with Traditional Caesar Dressing

Red, White & Bleu Salad with Mixed Greens, Fresh Strawberries & Bleu Cheese served with Balsamic Dressing

Boston Bib Lettuce with Pine Nuts, Cranberries & Crumbled Bleu Cheese served with Raspberry Vinaigrette (+\$2.00/per Person)

## Entrée

*Please select one of the following*

Chicken with Lemon Thyme Beurre Blanc and Mushrooms  
\$24.95++ per person

Chicken Mediterranean with Tomato & garnished with Feta  
\$26.95++ per person

Herb Encrusted Chicken Breast with a Porcini Mushroom Demi Glaze  
\$26.95++ per person

Honey-Pecan Encrusted Salmon Broiled Fresh Fish Filet  
\$27.95++ per person

Crab Cakes Chesapeake with Grapefruit Honey Beurre Blanc  
\$28.95++ per person

Roast Prime Rib of Beef Au Jus served with Classic Au Jus  
\$29.95++ per person

Oven Roast Strip Loin of Beef with Sun-Dried Tomato Demi-Glaze  
\$29.95++ per person

**Served with Chef's Seasonal Vegetables and your choice of Garlic Mashed Potatoes, Roasted Potatoes, Baked Potatoes, Fingerling Potatoes (+2.00/per Person) or Wild Rice Pilaf.**

Dinner Rolls & Butter, Coffee & Tea, Champagne Toast

Add 5 Hour Host Open Bar for \$34.00++ per person

22% gratuity and applicable sales tax will be added to the above pricing.

# Dinner Buffets

Baby Spring Lettuce with Cherry Tomatoes, Cucumbers, Carrots & Shaved Red Onions  
served with Your Choice of Dressing

Chicken with Lemon Thyme Beurre Blanc & Mushrooms

Chicken Mediterranean with Tomato & Garnished with Feta

Herb Encrusted Chicken Breast with Porcini Mushroom Demi Glaze

Oven Roasted Strip Loin of Beef with Wild Mushroom Demi Glaze\*

Roast Top Round of Beef with Classic Au Jus\*

Prime Rib of Beef\* (+\$3.00/per person)

Steamship Round of Beef\* (100 person minimum)

Atlantic Salmon with Lemon Capers (+\$3.00/per person)

Crab Cakes with Grapefruit Honey Beurre Blanc \* (+\$3.00/per person)

**Served with Chef's Seasonal** Vegetables and your choice of Garlic Mashed Potatoes, Roasted Potatoes, Baked Potatoes, Fingerling Potatoes (+2.00/per Person) or Wild Rice Pilaf.

Dinner Rolls & Butter, Coffee & Tea, Champagne Toast

Selection of Two Entrees...\$27.95 per person

Selection of Three Entrees...\$30.95 per person

Add 5 Hour Host Open Bar for \$34.00++ per person

*\*\$100.00 Carver Fee for Chef Attendant*

There is a 75 person minimum for all buffets; for groups less than 75, please add \$3.00 per person

22% gratuity and applicable sales tax will be added to the above pricing.

# Specialty Dinner Buffets

## Seafood Extravaganza

Smoked Shrimp & Gouda Bisque

Fresh Greens with House Made Dressings

Sliced Cucumbers & Red Onions in Sour Cream Dressing

Fresh Fruit Salad

Clams Casino or Oysters Rockefeller

Pan-Seared Chesapeake Crab Cakes

Seafood Linguine

Grilled Salmon with Cucumber Dill Sauce

Chicken Breast Picatta

### **Chef's Fresh Vegetables**

Red Bliss Potatoes

Dinner Rolls & Butter

Coffee & Tea

Champagne Toast

\$38.95++ per person

Add 5 Hour Host Open Bar for \$34.00++ per person

There is a 75 person minimum for all buffets; for groups less than 75,  
please add \$3.00 per person.

22% gratuity and applicable sales tax will be added to the above pricing.

# Beverage Service

## All Wedding Packages Include 5 Hour Open Bar Service:

Jim Beam, Seagram's 7, Smimoff, Bacardi, Seagram's Gin, Grant's Scotch, House Wine, Domestic & Imported Beer Selections, Assorted Soft Drinks & Bottled Water

## Upgrade to a Premium Bar:

Jack Daniels, Cutty Sark, Absolut, Seagram's V.O., Beefeater Gin, Captain Morgan's  
Additional \$5.00 per person

## Additional Hours of Host Bar for Reception Packages:

House Brands...\$5.25 per person    Premium Brands...\$6.25 per person

## Bar Packages:

### First Hour

House Brands...\$14.00 per person

Premium Brands...\$18.00 per person

### Each Additional Hour

\$5.00 per person

\$6.00 per person

## Wine Service with Dinner:

Offer house wine at your guest tables during dinner for \$21.00 per bottle.

Consult your Wedding Specialist if you are interested in a variety of wine offerings.

## Frozen Drinks or Martini Station:

A perfect complement for patio receptions

Add Martinis or Margaritas, Pina Coladas and Daiquiris to any Bar Package for an additional \$10.00 per person

## Coffee Cordial Station:

Your choice of three cordials:

**Amaretto, Bailey's Irish Cream, Kahlua, Grand Marnier, Courvoisier** Accompanied with gourmet coffee, shaved chocolate, cinnamon sticks and fresh whipped cream

\$10.95 per person

Add individual French Pastries to your coffee station for \$3.95 per person

## **Flaming Banana's Foster Dessert Action Station**

\$6.95 per person

Services provided for one hour. \$75.00 Bar/Station fee will apply per every 100 guests.

22% gratuity and applicable sales tax will be added to the above pricing.

# Frequently Asked Questions

1. Do you offer a beach ceremony? The Wyndham offers a private oceanfront ceremony located on our Mariner's Court. If you prefer a ceremony to take place on the sand itself we recommend hiring a third party to assist you as the beach is a public area.
2. Do you offer a back- up location if it rains; so, is there an additional cost? Yes, we will specify a section and outline the venue in your agreement with us! We are more than happy to offer one of our private venues separate from your reception, however, if there is not space available due to multiple bookings, you are welcome to be married inside your reception room at no additional cost.
3. Are there food and beverage minimums? We require a food and beverage minimum which is dependent on the venue selected as well as your event date.
4. Can you accommodate weddings of less than 50 guests? Yes! Ask about our Beach Club Room with Oceanfront view and fireplace; **it's** the perfect setting for an intimate reception!
5. Do you have complimentary parking? We provide complimentary onsite parking, both in a lot and parking garage.
6. When I contract a block of rooms and have oceanfront & non-oceanfront room types, will my guests be in the same area? While we always strive to block group guests together, we are unable to block different room types closely. For example, the non-oceanfront rooms are located in a separate wing from the oceanfront rooms.
7. Do you offer decoration for the ceremony or reception? We provide complimentary table linens which extend to the floor, mirror tiles, and votives, and a complimentary dance floor in addition to cutting & serving of your celebration cake at no additional charge.
8. What is the latest a reception can be held until? A Wyndham Wedding provides options. We are able to host your reception from 6:00 pm to 11:00 pm; 7:00 pm to 12:00 am; or 8:00 pm to 1:00 am. All receptions are based on five hours unless otherwise specified. Additional hours are available at a rate of \$500.00 + applicable tax. The addition of an hour must be specified at least one month prior to your event date.
9. Can we bring our own wedding cake and is there a cake cutting fee? Yes, how sweet it is! You are able to bring in your celebration cake from an outside vendor and we will gladly cut & serve the cake at no additional charge!
10. Can we bring our own wine or champagne? Unfortunately, it is against ABC Law to permit outside alcohol with our current ABC licensing.
11. How many guests can your largest ballroom accommodate? 450 seated guests can be seated comfortably in our Atlantic Ballroom without a dance floor. 400 guests are able to be seated in the Atlantic Ballroom with a dance floor in the room as well.

22% gratuity and applicable sales tax will be added to the above pricing.

# Timeline Requirements

## When You are Ready to Book:

Call to set up a meeting with Jane and confirm the availability of your date. It is **advisable to bring your Wedding Planner at this point so everyone's** roles can be clearly defined.

Review and agree to function room and minimum spend requirements.

Decide if a room block is needed and approximate number of overnight guests.

Decide if you will have a rehearsal dinner with us to maximize your Rewards.

Return signed contract and initial deposit to confirm the space and dates.

## 60 Days Prior to Your Wedding Date:

Provide schedule and times for your special day including arrival and ceremony times, reception times, as well as the dinner and bar services.

Select menu & provide details so we may provide you with an estimated total.

Confirm all room reservations are in place, as room blocks will conclude 30 days prior to event arrival date.

## 30 Days Prior to Your Wedding Date:

Finalize Menu

Provide Hotel with a list of Vendors including drop off and pick up times with contact information.

Choose & finalize diagram for event layout.

Sign Banquet Event Orders (BEO)

## 7 Days Prior to Your Wedding Date:

Final payment is always due the Tuesday prior to your event before 4:00PM EST

(No Personal Checks Accepted for this Payment, Cash or Credit Card Only)

Final Guaranteed Count Is due the Tuesday prior to event before 4:00PM EST.

22% gratuity and applicable sales tax will be added to the above pricing.



# Wyndham Wedding Rewards

## Wyndham & Jane's Brides Receive...

When you purchase food & beverage of \$3000, receive a complimentary King Oceanfront Room featuring a refrigerator stocked with your wedding meal and a bottle of champagne just for two!

With a defined food & beverage purchase of \$6000 to \$10,000, your choice of two rewards listed below:

(not including the rewards listed above)

- Waive set up and all bartender/chef service fees ...a \$500 value
- Complimentary rehearsal room in our Oceanfront South Dining Room ...a \$500 value
- Complimentary King Oceanfront Room\*

With a defined minimum food & beverage purchase of \$12,000 or more in your contract, Receive all THREE of the above!

Delightfully design your wedding with Wedding Expert, Jane Wrenn making your reception exactly the way you have always imagined!  
[jwrenn@wyndhamvb.com](mailto:jwrenn@wyndhamvb.com)

Direct Line: 757-321-2181



“Everything will be fine.”

22% gratuity and applicable sales tax will be added to the above pricing.