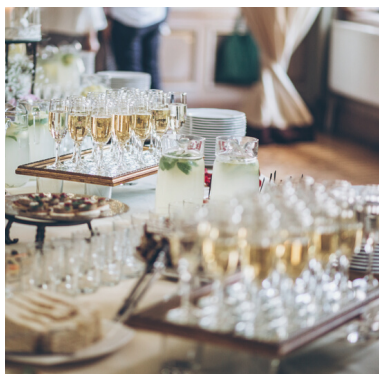




# GRAND WEDDING PACKAGES & MENUS



# CEREMONY PACKAGES

## INTIMATE CEREMONY PACKAGE | \$2,600

(30 people or less)

- Beautiful indoor and outdoor ceremony locations
- Bride & Groom pre ceremony holding rooms
- White Garden Chairs
- On-Site Day-of Wedding Manager
- Officiant
- Champagne Toast for Everyone
- Custom Wedding Cake
- Unity Table



## SERENDIPITY CEREMONY PACKAGE | \$3,500

- Beautiful indoor and outdoor ceremony locations
- Rehearsal the Day Before (location depends on availability).
- Bride & Bridesmaid Getting Ready Space & Holding Room
- Groom & Groomsman Holding Room
- White Garden Chairs
- Unity Table & DJ Table
- Fruit Infused Water Station

### Day-of-Wedding Coordinator Services:

- Assist in referring vendors, confirming vendors' contracts & times
- Rehearsal coordination
- Ceremony & Reception timeline
- Placement of wedding day items
- Deliver wedding items to honeymoon suite



All prices are per guest unless otherwise indicated. Prices are exclusive of 26% taxable service charge, and applicable state taxes. Menu prices and taxes subject to change without notice.



# RECEPTION PACKAGES

Wedding packages can be customized to your needs. Contact your Catering Services Manager for enhancement options.

## WEDDING PACKAGES INCLUDE:

- Discounted Room Rate for 10 or more rooms
- Wedding Night Suite for Couple with Special Amenity
- (2) One-Bedroom Suites for the Wedding Couple the Night Before \*
- Complimentary Menu Tasting for 2-4 Guests, based on package selection.
- Floor Length Linens in White, Black, or Ivory, Votive Candles, Table Numbers
- Coordinating Napkins in White, Black or Ivory with choice of fold
- Standard hotel tables, chairs and parquet dance floor
- Additional Tables as Needed: Gift/ Guest Book, DJ, Place Card, Cake, etc.
- White Spandex Chair Covers for Banquet Chairs
- Two-Course Plated Dinner
- Custom Wedding Cake
- Coffee and Tea Service with Dinner
- Sparkling Wine or Cider Toast
- Personalized Menu Cards

\* Not Included in the Timeless Package

## TIMELESS RECEPTION | \$100 pp

### One Hour Welcome Reception

- Choice of Two (2) Passed Hors d'oeuvres

### Three Hour Dinner Reception

- Three Course Plated Dinner
  - Choice of Starter
  - Choice of Two (2) Entrees + Vegetarian Entrée
  - Wedding Cake

## SIMPLY ROMANTIC RECEPTION | \$129 pp

### One Hour Welcome Reception

- Choice of Four (4) Passed Hors d'oeuvres

### Four Hour Dinner Reception

- Three Course Plated Dinner
  - Choice of Starter
  - Choice of Two (2) Entrees + Vegetarian Entrée
  - Wedding Cake

## UNFORGETTABLE BUFFET | \$149 pp

- Choice of Two (2) Passed Hors d'oeuvres
- Choice of One (1) Reception Displays
- Choice of Two (2) Starters
- Choice of Three (3) Entrees
- Choice of Two (2) Accompaniments
- Wedding Cake

## OUR MOST POPULAR

### TRUE LOVE RECEPTION | \$189 pp

#### One Hour Cocktail Reception

- One Hour Traditional Open Bar
- Choice of Four (4) Passed Hors d'oeuvres

#### Four Hour Dinner Reception

- Three-Hour Traditional Open Bar
- Three Course Plated Dinner
  - Choice of Starter
  - Choice of Two (2) Entrees + Vegetarian Entrée
  - Wedding Cake

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# RECEPTION

## PASSED HORS D'OEUVRES SELECTION

### CHILLED

- Tomato Basil Bruschetta
- Smoked Salmon and Dill Mousse on Pumpernickel
- Lemon and Thyme Hummus | Red Onion Marmalade, Crispy Pita Chip
- Caprese Skewer | Cherry Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction
- Falafel | Tzatziki Sauce
- Brie Cheese and Apricot Jam on Toasted Brioche Squares
- California Roll | Crab and Avocado | add \$2 pp
- Shrimp Shooter | Margarita Cocktail Sauce | add \$2 pp
- Hawaiian Tuna Poke | Wakame Cracker | add \$2 pp
- Seared Steak Bites | Bleu Cheese Aioli, Caramelized Onion and Toasted Croute | add \$2 pp



### HOT

- Pad Thai Shrimp Spring Rolls | Sweet Thai Chili Sauce
- Chicken and Cheese Empanada | Tomatillo Salsa
- Breaded Artichoke Hearts | Chipotle Ranch Sauce
- Vegetable Samosas | Tzatziki Sauce
- Cuban Mini Spring Rolls
- Pork Pot Sticker | Sesame Soy
- Tandoori Marinated Chicken Satay | Tamarind Sauce
- Chili Lime Glazed Chicken Kabobs
- Spinach Artichoke Crostini
- Beef Satay | Teriyaki
- Churrasco Steak Skewers | Chimichurri Sauce | add \$2 pp
- Seared Pepper Ahi Tuna | Crostini | add \$3 pp
- Coconut Chicken | add \$3 pp
- Mini Beef Wellingtons | Rosemary Marsala Demi-Glace | add \$4 pp
- Seared Diver's Scallops Wrapped with Bacon | add \$5 pp
- Petite Crab Cake | Spicy Creole Sauce | add \$5 pp

## RECEPTION DISPLAYS

(Included in the Unforgettable Reception Package or as a Package Enhancement - Contact your Catering Services Manager for details)

### ARTISANAL CHEESE

An Assortment of Domestic and Imported Cheeses

Spicy Apricot Chutney, Chipotle Cashews, Rosemary Sea Salt Almonds, Lavosh, Artisanal Bread, Focaccia Croute, Whole Grain and Water Crackers

### CRUDITÉS

Display of Crisp Garden Vegetables, Herb Ranch & Balsamic Crème Fraîche Dips, Hummus, Toasted Pita Chips

### CHARCUTERIE DISPLAY

Salami, Pepperoni, Sweet Capicola, Prosciutto

Fresh Mozzarella, Aged Provolone and Blue Cheeses

Marinated and Grilled Vegetables, Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts

Dijon and Grain Mustards, Marinated Olives, Sliced Baguette

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# PLATED AFFAIRS

## FIRST COURSE | PLEASE SELECT ONE

- BONNET CREEK SALAD | English Cucumber tied Young Baby Greens, Heirloom Tomatoes, Candied Pecans, Sun-Dried Cherries, Feta Cheese, White Balsamic Pomegranate Dressing
- MANCHESTER SALAD | Crisp Romaine, Hearts of Palm, Roma Tomato, Roasted Garlic Croustade, Creamy Dijon and Tarragon Dressing
- BABY GEM | Grilled Corn Salad, Croute, Lime Champagne Dressing
- WEDGE OF ICEBERG | Diced Tomato, Hardwood Smoked Bacon, Danish Blue Crumbles, Candied Pecans, Chive Buttermilk Ranch Dressing or Balsamic Vinaigrette
- CAPRESE | Buffalo Mozzarella, Roma Tomato, Arugula, EVOO, Aged Balsamic
- ROASTED TOMATO BASIL BISQUE (GF VE)
- ROASTED CAULIFLOWER AND CUMIN SOUP | Hazelnut Gremolata
- LOBSTER BISQUE | Laced with Courvoisier | add \$6

## MAIN COURSE | PLEASE SELECT TWO ENTRÉES PLUS ONE VEGETARIAN ENTREE

- ROASTED CHICKEN BREAST | White Bean Cassoulet, Roasted Red Peppers
- PAN-SEARED CHICKEN SUPREME | Stone Ground Soft Polenta, Wild Mushroom Fricassee, Savory Chicken Jus
- BRAISED SHORT RIB | Yukon Horseradish Whipped Mashed Potatoes, Red Wine Demi
- ATLANTIC SALMON | Parmesan Herb Crust Salmon, Crushed Fingerlings, Mushroom Cream Sauce
- CITRUS MARINATED FLORIDA SNAPPER | Saffron Chorizo Risotto, Sautéed Catalan Spinach and Shaved Fennel Salad | add \$6
- GRILLED FILET MIGNON | Roasted Fingerling Potatoes, Sweet Onion Thyme Confit, Pinot Noir Jus | add \$8



### SELECT A VEGETARIAN ENTRÉE:

- WHITE BEAN CASSOULET | Wilted Garlic Spinach, Roasted Red and Yellow Tomatoes, Asparagus and Roasted Wild Mushrooms (VE, GF)
- EGGPLANT AU GRATIN | Homemade Ricotta, Mozzarella, Tomato Chutney and Basil Oil (GF)
- ASPARAGUS, MUSHROOM, TOMATO AND GOAT CHEESE TART | Romesco Sauce

### DUET ENHANCEMENTS (ADD TO ANY ENTRÉE):

- JUMBO GRILLED SEASONED SHRIMP (3) | Lemon Butter | add \$15
- SEARED SALMON (GF) | Beurre Blanc | add \$12
- PETITE FILET | Red Wine Demi | add MP
- JUMBO LUMP CRAB CAKE | Lemon Butter | add MP

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# BUFFET AFFAIRS

Includes Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas

## STARTERS | PLEASE SELECT TWO

- CRISP CAESAR SALAD | Romaine Hearts, Shaved Parmesan, Herb Garlic Croutons, Caesar Dressing
- SOUTHWESTERN SALAD | Romaine Lettuce, Cheddar Cheese, Avocado, Tomatoes, Black Beans, Roasted Corn, Tortilla Strips, Chipotle Ranch and Cilantro Lime Vinaigrette
- WEDGE OF ICEBERG | Diced Tomato, Hardwood Smoked Bacon, Danish Blue Crumbles, Candied Pecans, Chive Buttermilk Ranch Dressing or Balsamic Vinaigrette
- CAPRESE | Buffalo Mozzarella, Beefsteak Tomato, Arugula, EVOO, Aged Balsamic Drizzle
- ANTIPASTO DISPLAY | Grilled Tuscan Vegetables, Capicola, Salami and Prosciutto, Marinated Olives and Vegetables
- ROASTED VEGETABLE DISPLAY | Roasted Peppers, Cherry Tomatoes, Porcini Mushrooms, Zucchini, Yellow Squash
- FINGERLING POTATO SALAD | Mustard Vinaigrette (V, GF)
- RED CABBAGE SLAW (V) | Julienne Carrots, Bell Peppers, Aguachile Dressing
- ROASTED TOMATO BISQUE (GF VE)
- CHICKEN AND TORTILLA SOUP | Sour Cream, Green Onion
- ROASTED CAULIFLOWER AND CUMIN SOUP | Hazelnut Gremolata

## ENTRÉES | PLEASE SELECT THREE

- CHICKEN PICATTA | Caper Berry Cream and Basil Oil
- TEQUILA LIME CHICKEN | Avocado, Pico de Gallo, Queso Fresco, and Cilantro Cream
- KEY LIME MARINATED ROASTED QUARTERED CHICKEN | Chipotle Crema
- CHILE-RUBBED SLOW ROASTED PORK LOIN | Poblano and Sweet Corn Relish, Pan Jus
- CHIANTI WINE BRAISED BEEF SHORT RIBS | Caramelized Cipollini Onions and Natural Jus
- CHAR-GRILLED MARINATED SKIRT STEAK CHIMICHURRI | Garlic, Onions, Fresh Herbs
- ANCHO MARINATED STRIP STEAK | Mole Verde Sauce
- GRILLED SALMON | Herbed Garlic Butter and Red Pepper Risotto
- BLACKENED RED FISH AND BAY SHRIMP | Tomato Coulis and Fried Jalapeños
- BLACKENED MAHI MAHI | Young Coconut and Pickled Green Tomato Salsa
- POTATO GNOCCHI (V) | Young Spinach, Sun-Dried Tomato, White Truffle Cream and Parmesan
- WHITE BEAN CASSOULET | Wilted Garlic Spinach, Roasted Red and Yellow Tomatoes, Asparagus and Roasted Wild Mushrooms (VE, GF)
- EGGPLANT AU GRATIN | Homemade Ricotta, Mozzarella, Tomato Chutney and Basil Oil (GF)

## ACCOMPANIMENTS | PLEASE SELECT TWO

- Wild Rice Pilaf
- Braised Greens, Bacon (GF)
- Creamed Spinach and Artichoke (GF)
- Grilled Mixed Vegetable (GF, DF)
- Steamed Seasonal Vegetables (V, GF, DF)
- Roasted Root Vegetables (V, GF, DF)
- Long Grain Rice (GF, DF)
- Herb Roasted Fingerling Potatoes, Shallots, Fennel (GF, DF)
- Smashed Potatoes | Olive Oil, Sea Salt, Chives (GF, DF)
- Garlic Mashed Potatoes (GF)
- Roasted Sweet Potatoes | Garlic, Lime and Cilantro (GF, DF)



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# LATE NIGHT SNACKS



## PRICED PER PIECE

MINIMUM ORDER OF 25 PIECES

Beef and Cheddar Slider | French Fries  
| \$10

Chicken Tenders | BBQ and Honey  
Mustard Dipping Sauce | \$8

Corn Dogs | Ketchup and Yellow  
Mustard | \$8

Short Rib Empanadas | Salsa Verde,  
Queso Fresco, Crema | \$8

Warm Churros | Caramel and  
Chocolate Sauce | \$8

SNACK & DIP | \$14 PP

House Made Potato Chips, Tortilla Chips, IPA  
Cheese Sauce, Chili Con Queso, Salsa Roja,  
Roasted Tomatillo Salsa

NACHO BAR | \$14 PP

Corn Tortillas Chips  
Black Bean and Corn Salsa, Pico De Gallo,  
Guacamole, Warm Blanco Queso  
Beef or Chicken Chili | Add \$3 pp

WINGS | SELECT TWO | \$16 PP

Classic Buffalo | Sweet Thai Chili | Chipotle Honey | Sriracha  
& Lime | Bourbon Maple |  
Ranch and Blue Cheese Dips, Carrot and Celery Sticks

## LATE NIGHT STATIONS | PRICED PER PERSON | MINIMUM ORDER OF 25 GUESTS

SLIDER BAR | CHOICE OF TWO | ONE OF EACH PER GUEST | \$18 PP

All Served on Freshly Baked Slider Buns

- Beef Sliders | American Cheese, Caramelized Onions, Tomato Jam
- Pork Belly | Apple Fennel Slaw
- Portobello Mushroom and Tillamook Cheddar
- BBQ Brisket | Fried Green Tomato
- Baja Chicken | Avocado, Chipotle
- Impossible Burger (VE, V) | Spinach, Tomato, Pickled Onion, Aioli
- Maryland Crab Cake | Remoulade, Brioche Bun | add \$5 pp

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# BEVERAGES

## TRADITIONAL BRANDS

Spirits | Svedka Vodka, Bacardi Superior Rum, New Amsterdam Gin, El Jimador Tequila, Dewar's, Jim Beam, Martini and Rossi Vermouth, DeKuyper Cordials

## WINE

House White, Red and Sparkling

## A SELECTION OF BEERS

Bud Light, Michelob Ultra, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer

## PACKAGE BAR (Priced per Guest)

First Hour: \$30 Additional Hours: \$14

## HOSTED BAR (Priced per Drink)

Martinis | \$15

Mixed Drinks | \$12

Wine by the Glass | \$12

Imported Beer | \$8

Domestic Beer | \$7

Soft Drinks and Water | \$6



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# BEVERAGES

## PREMIUM SPIRIT UPGRADE

Select Any Three (3) Spirit Brands listed below to Include on your upgraded bar.

Your Bar will include traditional Spirits, Beer, Wine, Soda, and Water. Add \$3 per person, to each Package Bar Hour.

- VODKA | ABSOLUT, Ketel One, Tito's Handmade, Belvedere, Grey Goose, Absolut Citron
- GIN | Tanqueray, The Botanist, Hendricks's, Bombay Sapphire, Aviation, St. George Terroir, Slipsmith
- RUM | Bacardi Select (Dark), Captain Morgan Original Spice, Malibu, Santa Theresa 1796, Rumhaven
- TEQUILA | Herradura Reposado, Patron Silver and Reposado, Casa Del Sol, Casa Nobles Reposado, Don Julio Silver, Casamigos, Sieta Leguas Blanco
- SCOTCH & COGNAC | Johnny Walker Black, Monkey Shoulder, The Glenfiddich 12 Year, Hennessy VS
- BOURBON, WHISKEY & RYE | Buffalo Trace, Jack Daniel's, Knob Creek 9 Year, Maker's Mark, Woodford Reserve, Bulleit, Crown Royal 12 Year, High West, Angel's Envy, Bulleit Rye, Templeton Rye, Rittenhouse Rye, Jameson Irish

## WINE BY THE GLASS UPGRADE

Pricing for upgrades range from \$4.00 to \$6.00 per person, per hour, pending selection. Contact your Catering Services Manager for current wine selections.



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# BRIDAL PARTIES

## BRIDAL SUITE DELIGHTS | PRICED PER PLATTER SERVES UP TO 12 GUESTS

- Locally Sourced Crudit  | Cucumber Dill and Caramelized Onion Dips | \$108
- Hot Artichoke Dip | Roasted Garlic and Crispy Bacon | \$84
- Brie en Croute | Apricot or Raspberry Jam | Crackers | \$96
- Miniature Pasties, Tarts and Tea Cakes | \$72
- Seasonal Fruit Salad | \$60
- Assorted Sandwich Platter | \$72
- Scones | Raspberry Preserves, Cr me Fraiche | \$72

## BEVERAGES

- Coffee, Tea and specialty Teas | \$8 pp
- Assorted Soft Drinks and Bottled Still and Sparkling Water | \$5 pp



## PRICED PER PERSON BASED ON 90 MINUTES OF SERVICE | MINIMUM 10 GUESTS

### GARDEN PARTY | \$45

Assorted Domestic and Imported Cheeses  
Fresh Garden Vegetables | Ranch and Cucumber Dill Dips  
Seasonal Sliced Fruits and Berries | Yogurt Dip  
Crispy Wafers, French Baguettes  
Regular and Decaffeinated Coffee and a Selection of Specialty Teas

### SWEET AND SAVORY | \$40

Assorted House Made Pastries  
Quiche Lorraine and Frittata Bites  
Seasonal Sliced Fruits and Berries | Yogurt Dip  
Regular and Decaffeinated Coffee and a Selection of Specialty Teas

### GRAZING | \$50

Smoked Salmon and Cucumber Dill Finger Sandwiches  
Charcuterie Board | Imported and Domestic Meats and Cheeses  
Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

### SNACK PACK | \$35

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Almonds, Mixed Dried Fruits,  
Yogurt Covered Pretzels, Banana Chips (V, GF, DF)  
Assorted Granola and Energy Bars (V, GF, DF)  
House made Chips and Dip  
Iced Tea, Assorted Soft Drinks, Sparkling and Still Water

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# BRIDAL PARTIES

## DELIGHTFUL BARS

### ULTIMATE BLOODY MARY BAR | \$25 PP

Priced per Guest and based on 90 Minutes of Service

Base Bloody Mary Mix will be served in Pitchers

- POISON | Please Select One: Absolut, Tito's Handmade, or Ketel One
- SALAD | Lemons, Limes, Celery, Kosher Pickle Spears, Green Olives, Pickled Jalapeños, Marinated Pearl Onions
- PROTEIN | Bacon, Cooked Shrimp
- SEASONING | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper
- FLAVOR | Tabasco Sauce, Worcestershire Sauce, BBQ Sauce

### MIMOSAS | \$25 PP

Priced per Guest and based on 90 Minutes of Service

PLEASE SELECT TWO PRE-MADE MIMOSAS | SERVED IN PITCHERS:

- THE CURE | Blueberry, Lemon, Prosecco
- POMELO | Grapefruit Juice, Prosecco
- ORIGINAL | Orange Juice, Prosecco
- KIR ROYALE | Crème de Cassis, Prosecco
- BELLINI | Peach, Prosecco
- FRENCH 75 | Gin, Lemon Juice, Prosecco, Simple Syrup

### BUILD YOUR OWN MIMOSA

Includes La Marca Prosecco and Your Choice of Two of the Following Juices:  
Watermelon | Strawberry | Pineapple | Grapefruit | Orange | Mango | Cranberry

### SANGRIA | \$25 PP

Priced per Guest and based on 90 Minutes of Service

PLEASE SELECT TWO PRE-MADE SANGRIAS | SERVED IN PITCHERS:

- WHITE SANGRIA #1 | Storypoint Chardonnay, Grand Marnier, Simple Syrup, Oranges Slices, Fresh Raspberries, Strawberries, Mint
- WHITE SANGRIA #2 | Proverb Chardonnay, Apple Brandy, Simple Syrup, Oranges Slices, Apple Pieces, Q Drinks Soda Water, Mint
- WHITE SANGRIA #3 | Storypoint Chardonnay, Deep Eddy Lemon Vodka, Kiwi, Watermelon Balls, Q Drinks Soda Water
- RED SANGRIA #1 | Alamos Malbec, Chambord, Simple Syrup, Oranges Sliced Thin, Red Apples, Fresh Strawberries, Q Drinks Ginger Beer
- RED SANGRIA #2 | Proverb Cabernet, Ketel One Orange, Simple Syrup, Fresh Blackberries, Raspberries and Strawberries, Q Drinks Soda Water

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# REHEARSAL DINNERS

## Build Your Own Buffet \$89 PP

Includes Seasonally Inspired Soup, Choice of Leaf Salad, Composed Salad, Two (2) Entrées, Two (2) Desserts, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas and Iced Tea

### Leaf Salads

Please Select One

- CRISP CAESAR SALAD | Romaine Hearts, Shaved Parmesan, Herb Garlic Croutons, Caesar Dressing
- SOUTHWESTERN SALAD | Romaine Lettuce, Cheddar Cheese, Avocado, Tomatoes, Black Beans, Roasted Corn, Tortilla Strips, Chipotle Ranch and Cilantro Lime Vinaigrette
- WEDGE OF ICEBERG | Diced Tomato, Hardwood Smoked Bacon, Danish Blue Crumbles, Candied Pecans, Chive Buttermilk Ranch Dressing or Balsamic Vinaigrette

### Composed Salads

Please Select One

- CAPRESE | Buffalo Mozzarella, Beefsteak Tomato, Arugula, EVOO, Aged Balsamic Drizzle
- ANTIPASTO DISPLAY | Grilled Tuscan Vegetables, Capicola, Salami and Prosciutto, Marinated Olives and Vegetables
- MEDITERRANEAN QUINOA SALAD | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese Herbed Vinaigrette
- ROASTED VEGETABLE DISPLAY | Roasted Peppers, Cherry Tomatoes, Porcini Mushrooms, Zucchini, Yellow Squash
- TOMATO CUCUMBER SALAD | Red Onion, Cilantro Lime Vinaigrette
- FINGERLING POTATO SALAD | Mustard Vinaigrette (V, GF)
- RED CABBAGE SLAW (V) | Julienne Carrots, Bell Peppers, Aguachile Dressing

### Main Course

Please Select Two

- PAN SEARED CHICKEN BREAST | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- CHICKEN CHARDONNAY | Grilled Chicken, Roasted Tomatoes, Artichokes, and Garlic Confit
- KEY LIME MARINATED ROASTED QUARTERED CHICKEN | Chipotle Crema
- CHICKEN FORESTER | Caramelized Onions, Artichokes, Shitake Mushrooms, Roasted Fingerling Potatoes, Lemon Sage Beurre Blanc
- GRILLED FLANK STEAK | Peppers, Green Onion, Balsamic Jus
- BRAISED SHORT RIBS | Horseradish Whipped Yukon Gold Potatoes, Merlot Jus
- BLACKENED MAHI-MAHI | Young Coconut and Pickled Green Tomato Salsa
- PAN SEARED PUTTANESCA | Capers, Tomato, Lemon Beurre Blanc
- GRILLED SALMON | Herbed Garlic Butter and Garlic Parmesan Orzo
- BACON-WRAPPED MOJO PORK TENDERLOIN | Chimichurri Sauce
- BAKED RIGATONI | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Shaved Parmesan
- CHEESE RAVIOLI (V) | Grilled Vegetables, Roasted Garlic Cream Sauce

### Dessert

Please Select Two:

- SEASONAL FRUIT TART | Fruit Coulis
- CLASSIC TIRAMISU
- ALMOND HONEY TORTE
- CARROT CAKE | Cream Cheese Frosting
- CHEESECAKE | Fresh Fruit Compote
- TRIPLE CHOCOLATE CAKE | Fresh Whipped Cream and Strawberries
- FLOURLESS CHOCOLATE TORTE (GF)

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# REHEARSAL DINNERS

## Plated Dinner \$69 PP

Three Course meal Includes Choice of Soup or Salad, Choice Entrée, Choice of Dessert, Chef Choice of Vegetables, Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Specialty Teas and Iced Tea

### First Course

Please Select One

- BONNET CREEK SALAD | English Cucumber Tied Young Baby Greens, Heirloom Tomatoes, Candied Pecans, Sun-Dried Cherries, Feta Cheese, White Balsamic Pomegranate Dressing
- MANCHESTER SALAD | Hearts of Crisp Romaine, Hearts of Palm, Roma Tomato, Roasted Garlic Croustade, Creamy Dijon and Tarragon Dressing
- BABY GEM | Grilled Corn Salad, Cornbread Croute, Lime Champagne Dressing
- WEDGE OF ICEBERG | Diced Tomato, Hardwood Smoked Bacon, Danish Blue Crumbles, Candied Pecans, Chive Buttermilk Ranch Dressing or Balsamic Vinaigrette
- CAPRESE | Buffalo Mozzarella, Beefsteak Tomato, Arugula, EVOO, Aged Balsamic Drizzle
- ROASTED TOMATO BASIL BISQUE (GF, VE)
- ROASTED CAULIFLOWER AND CUMIN SOUP | Hazelnut Gremolata
- LOBSTER BISQUE | Laced with Courvoisier | Add \$6 pp

### Main Course

Please Select One Primary and One Vegetarian

- ASIAN SPICED CHICKEN | Cardamom Rice Soy, and Sweet Chili Glaze
- CHICKEN FORESTER | Caramelized Onions, Artichokes, Shitake Mushrooms, Roasted Fingerling Potatoes, Lemon Sage Beurre Blanc
- BRAISED SHORT RIBS | Horseradish Whipped Yukon Gold Potatoes, Merlot Jus
- ATLANTIC SALMON | Crushed Sweet Potato, Tomato Chutney, Maple Glaze
- HERB CRUSTED FILET MIGNON (GF) | Shallot Red Wine Demi, Sour Cream-Chive Whipped Potatoes | Add \$8 pp

### VEGETARIAN SELECTIONS:

- STUFFED BELL PEPPER | Quinoa, Vegetable Relish and Smoked Cauliflower Puree (VE, GF)
- EGGPLANT AU GRATIN | Homemade Ricotta, Mozzarella, Tomato Chutney and Basil Oil (GF)
- IMPOSSIBLE BOLOGNAISE | Whole Wheat Pasta (V)

### Final Course

Please Select One

- CHOCOLATE PANNA COTTA | Spiced Pear Confit
- FLORIDA KEY LIME PIE | Whipped Cream
- NUTELLA CHEESECAKE BRULEE | Oreo Cookie Crust, Raspberry Cream Anglaise
- BERRY TARTLET | Seasonal Berries, Vanilla Crème
- WARM APPLE, BLACKBERRY CRUMBLE | Bourbon Cream
- FLOURLESS CHOCOLATE CAKE | Whipped Cream (GF)
- PLATTER OF ASSORTED PETIT FOURS AND DESSERT BARS | Replaces Plated Dessert per Guest | Add \$5 pp

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

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# BRUNCHES

## **FAREWELL CONTINENTAL \$46 PP**

Priced per Guest, Based on a 90 Minute Service, Requires No Minimum and Includes Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas

- Orange and Ruby Grapefruit Juice
- Whole Seasonal Fruits and Bananas
- Seasonal Sliced Fresh Fruit and Berries
- Fresh Pastries, Muffins, and Buttery Croissants | Marmalades, Jams and Butter
- New York Style Bagels | Regular and Flavored Cream Cheese (with Toaster)
- Individual Low-fat Fruit and Greek Yogurts
- Assorted Granola and Energy Bars
- Steel Cut Oatmeal | Raisins, Dried Fruit, Sliced Almonds, Brown Sugar | Add \$2 pp

## **FAREWELL BREAKFAST \$56 PP**

Priced per Guest, Based on a 90 Minute Service, Requires a Minimum of 20 Guests and Includes Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas

- Orange and Ruby Red Grapefruit Juice
- Seasonal Sliced Fresh Fruit and Berries
- Fresh Pastries, Muffins, and Buttery Croissants | Marmalades, Jams and Butter
- Individual Greek Yogurts | House Made Granola
- Farm Fresh Scrambled Eggs
- Medley of Breakfast Potatoes | Herbs

### **Choice of Two:**

- Hardwood Smoked Bacon
- Country Sausage Links
- Turkey Sausage Patties
- Grilled Smokehouse Ham
- Chicken Apple Sausage | Add \$3 pp

### **Choice of One:**

- French Toast, Warm Maple Syrup, Whipped Butter
- Buttermilk Pancakes, Warm Maple Syrup, Whipped Butter



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# BRUNCHES

## BRUNCH ENHANCEMENT \$20 PP

Only Available with the Purchase of Breakfast Buffet | Select Two Salads, One Entrée and Two Desserts

### Choice of Two Salads:

- WYNDHAM GRAND SALAD | Young Mixed Greens, Euro Cucumbers, Heirloom Cherry Tomatoes, Dried Cranberries, Crumbled Feta Cheese, Spiced Walnuts, Champagne Orange Honey Blossom Vinaigrette
- BONNET CREEK SALAD | English Cucumber Tied Young Baby Greens, Heirloom Tomatoes, Candied Pecans, Sun-Dried Cherries, Feta Cheese, White Balsamic Pomegranate Dressing
- CLASSIC CAESAR SALAD | Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing
- Mediterranean Quinoa Salad | Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese Herbed Vinaigrette
- CAPRESE SALAD | Bocconcini, Cherry Tomato, Basil Leaves, Balsamic Vinaigrette
- SMOKED SALMON DISPLAY | Assorted Bagels, Cream Cheese, Capers, Chopped Hard Boiled Eggs, Diced Red Onions
- ANTIPASTO DISPLAY | Salami, Ham, Capicola, Provolone, Smoked Mozzarella, Roasted Plum Tomatoes, Marinated Mushrooms, Artichokes, Olives, Roasted Peppers, Red Onions
- GRILLED VEGETABLES | Eggplant, Yellow and Zucchini Squash, Red Bell Pepper, Red Onions, Asparagus, Portobello Mushrooms

### Choice of One Entrée:

- CHICKEN CHARDONNAY | Grilled Chicken, Roasted Tomatoes, Artichokes, and Garlic Confit
- PAN SEARED CHICKEN BREAST | Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes
- GRILLED SALMON | Herbed Garlic Butter and Garlic Parmesan Orzo
- GRILLED FLANK STEAK | Peppers, Green Onion, Balsamic Jus
- BAKED RIGATONI | Roasted Garlic Tomato Sauce, Smoked Mozzarella, Shrimp, Shaved Parmesan
- CHEESE RAVIOLI (V) | Grilled Vegetables, Roasted Garlic Cream Sauce

### Choice of Two Desserts:

- TRIPLE CHOCOLATE CAKE | Raspberry Coulis
- FLORIDA KEY LIME PIE | Whipped Cream
- LEMON MERINGUE TART | Valencia Meringue, Fresh Berries
- CREME BRULEE CHEESECAKE | Creamy Cheesecake, Caramelized Sugar Lid, Caramel Sauce
- CHOCOLATE PANNA COTTA | Spiced Pear Confit
- WARM APPLE, BLACKBERRY CRUMBLE | Bourbon Cream
- BERRY TARTLET | Seasonal Berries, Vanilla Crème
- FLOURLESS CHOCOLATE CAKE | Whipped Cream (GF)



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# INFORMATION

## GENERAL INFORMATION

All Food and Beverage items must be purchased exclusively by the Wyndham Grand Orlando Resort Bonnet Creek and consumed in the designated event areas. It is not permitted to bring outside food on Hotel property. The Wyndham Grand Orlando prohibits the removal of food and beverage from our premises or functions. The Wyndham Grand Orlando Resort is the only licensed authority to serve and sell alcoholic beverages on premises. Outside alcoholic beverages are not permitted on Hotel property. The Hotel will require appropriate ID for anyone who appears to be under the age of 21. Florida Liquor Law to stop being served at 2:00am.

## WEDDING TASTINGS

Your personalized tasting may be scheduled 60-90 days prior to your wedding. Schedules need to be approved from the Executive Chef or Executive Sous Chef at least fourteen days in advance. Any additional guest price is \$180.00 per person Guest can choose the selected amounts from the wedding menus:

- (4) Passed Hors D'oeuvres
- (2) Starters from the Plated Option
- (3) Entrees from the Plated Option

## PARKING

Self-Parking in our secure parking garage and Valet in front of our Main Lobby are all options for you and your guests. Weddings do receive discounted parking rates for guests.

## DEPOSIT & PAYMENT PROCESS

The Hotel requires a non-refundable deposit of 25% of estimated Master Account charges with the signed contract. After which, the following schedule of non-refundable deposits will apply:

- Four (4) Months before the Wedding a 25% deposit of estimated master account charges will be due.
- Ten (10) business days prior to the wedding the final deposit of the estimated master account charges is due.

All payments made by the group are to be made in U.S. dollars, by certified check, cashier's check, or credit card.

Payment via American Express, Master Card and VISA will be accepted with credit card authorization form completed.

## GUARANTEES

Your guaranteed guest count is due by noon, (7) business days prior to your wedding day. This number shall constitute a guarantee and is not subject to reduction. If the attending number of your guests exceeds your guarantee count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary.

## ADDITIONAL HOURS

Wedding Receptions are based on a maximum of (5) Hours, including the Cocktail Hour. Additional hours are available at an additional charge of \$500.00 per hour or portion of that hour.

## MINIMUMS

Food and Beverage minimums vary based on the preferred event space and season of the wedding date.

## OUTDOOR FUNCTIONS

The scheduled function will take place indoors if the following conditions are present:

- Weather report of a 40% or more chance for precipitation provided by Weather.com
- Temperatures are below 65 degrees
- Wind gusts are in excess of 15 mph
- Lightning

The hotel reserves the right to make the final decision on event location. Please note that china or glassware will not be allowed for outdoor events by the pool.

## SERVICE CHARGE AND TAX

All Food and Beverage prices are Subject to a 26% Service Charge and 6.5% Sales Tax. (Note: Service Charge Is Taxable)

# INFORMATION

## WYNDHAM REWARDS

Ask the Wedding Sales Manager about signing up for Wyndham Rewards - earn one point for every dollar spent and start planning your next vacation!

## WELCOME BAGS & ROOM DROPS

A \$5.00 per item delivery charge applies to any gifts delivered to guestrooms. Items are not handed out through the front desk at check-in.

## PREFERRED VENDORS:

### WEDDING PLANNER

Just Marry!  
P: 407-259-2388  
justmarry.com

### OFFICIANTS

Sensational Ceremonies  
P: 407-361-7781  
sensationalceremonies.com

A Beautiful Ceremony  
P: 407-521-VOWS  
info@abeautifulceremony.net

### PHOTOGRAPHY

Rhodes Studios  
P: 407-242-7800  
rhodesstudios.com

Castaldo Studio  
P: 407-347-8926  
castaldostudio.com

The Love Portfolio  
P: 813-510-6006  
theloveportfolio.com

### PHOTOBOOTHS

RentThePhotoBooth  
P: 407-504-1227  
rentthephoto booth.com

Uptown Selfies  
P: 407-986-1245  
uptownselfies.com

### FLORAL

Fiora Design Studio  
P: 407-242-3768  
fioradesignstudio.net

Atmosphere Floral & Design  
P: 407-592-5740  
atmospheresfloral.com

### MUSIC & ENTERTAINMENT

I Rock Your Party  
P: 407-929-8877  
irockyourparty.com

Soundwave Entertainment  
P: 407-905-0324  
djsoundwave.net

Christine MacPhail - Harpist  
P: 407-239-1330  
orlandoharpist.com

The Leonard Brothers Band  
P: 615-403-0203  
leonardbrothers.com

### DECOR

Crystal Event Rentals & Designs  
P: 321.250.4170  
yourrentalsource.com

A Chair Affair  
P: 386-479-4308  
chairaffairrentals.com

The Event Source  
P: 407-961-6531  
theeventsource.net

### CAKE & CANDY

Sugar Sugar Cake Boutique  
P: 407-412-6273  
sugarsugarcakeboutique.com

Florida Candy Buffets  
P: 407-529-5880  
floridacandybuffets.com

### BRIDAL ATTIRE

Bridal Finery  
P: 407-960-5225  
thebridalfinery.com

Solutions Bridal  
P: 407-647-8666  
solutionsbridal.com

### BEAUTY

Supreme Makeup and Hair Designs  
P: 407-216-6305  
suprememakeupandhairdesigns.com

Makeover Station  
P: 407-579-2279  
makeoverstation.com

### CHILD CARE

Kids Nite Out  
P: 407-828-0920  
kidsniteout.com

College Nannies + Sitters  
P: 407-543-6667 ext 403  
collegenanniesandtutors.com  
/windermerefl

