



WYNDHAM
Deerfield Beach Resort



our resort

**WHERE LUXURY MEETS
THE OCEAN SANDS**

WYNDHAM DEERFIELD BEACH RESORT

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



CONTACT

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WYNDHAM

Deerfield Beach Resort

Breakfast

CONTINENTAL

Florida Orange & Ruby Red Grapefruit Juices
 Seasonal Fruit Display
 Assorted Muffins & Danish
 Freshly Brewed Coffee & Tea
 \$16

DELUXE CONTINENTAL

Florida Orange & Ruby Red Grapefruit Juices
 Seasonal Fruit Display
 Assorted Muffins & Danish
 Assorted Bagels
 Cream Cheese, Butter & Fruit Preserves
 Flavored Greek Yogurt & Granola
 Freshly Brewed Coffee & Tea
 \$21

THE WYNDHAM

Florida Orange & Ruby Red Grapefruit Juices
 Seasonal Fresh Fruit Display
 Assorted Muffins & Danish
 Assorted Bagels
 Cream Cheese, Butter & Fruit Preserves
 Flavored Greek Yogurt & Granola
 Scrambled Eggs
 Bacon
 Sausage
 Breakfast Potatoes
 Freshly Brewed Coffee & Tea
 \$29

Brunch

Orange and Grapefruit Juices
 Seasonal Fruit Display
 Assorted Breakfast Breads
 Bagels with Cream Cheese, Fruit Preserves & Butter
 Specialty Muffins and Danish
 Scrambled Eggs
 Hickory Smoked Bacon
 Chef's Breakfast Potatoes of the Day

Parmesan Encrusted White Fish
 Pasta Primavera
 Chicken Piccata
 Spinach & Arugula Salad
 \$45

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

Breakfast Sandwiches (Select 2)

- Bacon, Egg & Cheese Croissant
 - Quesdilla with Egg, Cheese, Salsa Roja & Cilantro
 - Scrambled Egg Whites with Spinach & Feta on a Whole Wheat Wrap
 - Egg White Frittata, Mushrooms, Asparagus, Onions & Feta on Sliced Tomato
 - Beyond Burger on Classic English Muffin
- \$8

Avocado Toast

Mashed Avocado, Tomatoes, Queso Fresco Olive Oil
 \$8

Smoothies

Assorted Yogurt & Fruit Smoothies
 \$8

Parfait

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

Smoked Salmon

Red Onions, Tomatoes, Cucumbers, Capers, Bagel & Cream Cheese
 \$12

Macadamia Encrusted White Fish

\$10

Island Style Mahi

tomato, onion, green pepper, in a scampi butter sauce
 \$10

Three Cheese Lasagna

ricotta, mozzarella, parmesan, marinara sauce
 \$8

Chicken Rollatini

breaded & stuffed with proscuitto & herb ricotta
 \$8

Caprese Salad

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

Bloody Mary's or Mimosas

Unlimited (2 Hrs)	Glass/Person
\$21	\$8

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



WYNDHAM

Deerfield Beach Resort

Breaks

Fruitful

Fresh Fruit Skewers
Individual Bagged Almonds
Individual Bagged Dried Fruit,
Granola Bars
Berry Infused Water
\$16

Power

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

Coffee

Mini Powdered Donuts
Coffee Cake
Biscotti
Specialty Flavored Coffee
Fruit Salad
\$14

Florida Keys

Coconut & Key Lime Tarts
Individual Tropical Fruit & Nut Mix
Fresh Squeezed Florida Orange Juice
Mango Smoothie Shooters
\$14

Savor The Moment

Soft Pretzel Bites
Spinach Bites
Veggie Chips
Spicy Salsa
Guacamole
Creamy Queso Dip
\$16

Dime a Dozen (Priced by the Dozen)

Fresh Baked Cookies
Choice of:
Chocolate Chunk
Oatmeal Raisin
Sugar
\$35

Fudge Brownies

\$35

Personalized Logo Cupcakes

Inquire Within

Mediterranean Vacation

Fresh Vegetable Crudit e
Creamy Hummus
Mediterranean Dip
Pita Chips
Assorted Cheeses
\$18

Give 'Em Something to Taco 'Bout

Taco Lettuce Wraps
Bite Size Burritos
Tortilla Chips
Black Bean Salsa
Classic Salsa
Aqua Fresca
\$18

Little Italy

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

Beverage Service

Freshly Brewed Regular & Decaf Coffee

\$50/gallon (Serves 20)

All Day Coffee Service

Served for 8 Hours (No Modifications)

\$22/person

Half Day Coffee Service

Served for 4 Hours (No Modifications)

\$12/person

Assorted Soft Drinks

\$3/person

All Day Beverage Service

Served for 8 Hours (No Modifications)

Coffee, Tea, Juice, Water, Soda

\$28

Half Day Beverage Service

Served for 4 Hours (No Modifications)

Coffee, Tea, Juice, Water, Soda

\$18

Breaks require a minimum of 15 guests. A \$5 per person charge will apply to groups under 25 guests.



WYNDHAM

Deerfield Beach Resort

Buffet Lunch

THE FLORIDIAN

Hearts of Palm Salad

avocado, chopped walnuts, red onion, butterhead lettuce in a lemon & olive oil dressing

Citrus Kale Salad

blend of kale, broccoli florets, slivered brussel sprouts and cabbage, feta, fresh orange slices, cranberries, sunflower seeds, and citrus dressing +\$5.00

Entrees (2)

Cajun Snapper in a lime margarita sauce with fruit salsa

Blackened Mahi Mahi in a charred orange citrus coleslaw

Grilled Salmon with citrus salsa verde

Cuban Spiced Chicken marinated in garlic & olive oil

Mojo Skirt Steak grilled in garlic, citrus mojo marinade

Accompaniments

Coconut Mango Rice

Orange Glazed Carrots

Dessert

Tropical Key Lime Pie

Blood Orange Mousse

lemon chiffon cake with grapefruit gelee +5

Beverage

Freshly Brewed Regular & Decaf Coffee

Iced Tea

Pina Colada

rum, coconut milk, fresh squeezed pineapple juice

Non-Alcoholic +\$4 (per drink/per person)

Alcoholic +\$8 (per drink/per person)

Florida Rain

orange vodka, gin, coconut rum, blue curacao, sour mix +\$8 (per drink/per person)

Starting

2 Entrees \$40 | 3 Entrees \$46 | 4 Entrees \$52

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



WYNDHAM

Deerfield Beach Resort

Buffet Lunch

Boxed Lunch

THE DELI

Starter

Smokey Tomato Bisque

Main

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

Served with

Red Bliss Potato Salad
Chef's Pasta Salad
Individual Bags of Potato Chips
Fresh Baked Cookies & Brownies
Assorted Soft Drinks & Water
\$30

THE WRAP UP

Starter

Chicken Noodle Soup

Main (3)

Tuscan Grilled Vegetable
tomato, zucchini, spinach, portobello

Grilled Chicken Caesar

romaine & parmesan

Mediterranean Turkey

lettuce, tomato, pepperonchini, onion & tzaziki sauce

Mexican Grilled Steak

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

Served with

Pasta Salad
Individual Bags of Potato Chips
Fresh Baked Cookies & Brownies
Assorted Soft Drinks & Water
\$32

BEACH PICNIC

Sandwich (2)

Albacore Tuna

lettuce, tomato, swiss on croissant

Chicken Cuban

swiss cheese, pickles, mustard on hoagie roll

Caprese

mozzarella, tomatoes, balsamic glaze on ciabatta
bread

Turkey Club

bacon, lettuce, tomato on multigrain bread

Tuscan Grilled Vegetable Wrap

tomato, zucchini, spinach, portobello mushrooms

Roast Beef

aged cheddar, lettuce, tomato on french baguette

Salad (1)

Coleslaw
Red Bliss Potato Salad
Pasta Salad
Israeli Salad

Snacks (1)

Potato Chips
Popcorn
Trail Mix
Granola Bar

Dessert (1)

Chocolate Chunk Cookie
Fudge Brownie

Served with:

Piece of Whole Fruit
Bottled Water
\$25



WYNDHAM

Deerfield Beach Resort

Plated Lunch

THE WYNDHAM

FIRST COURSE

Classic Caesar

garlic croutons, shaved parmesan, romaine

Warm Luncheon Rolls

SECOND COURSE (2)

Chicken Marsala

sautéed with mushrooms in a rich marsala wine sauce

\$32

Chicken Piccata

sautéed in a tangy lemon-butter sauce studded with capers

\$32

Salmon Teriyaki

seared in a teriyaki glaze

\$34

Herb-Crusted Mahi Mahi

grilled with pineapple-jalapeno salsa

\$34

Petite New York Strip Steak

\$36

Braised Shorts Ribs

in a cabernet-pearl onion reduction

\$36

Pesto Farfalle

with zucchini, squash, carrot, celery & artichoke hearts in a pesto sauce

\$29

Accompaniments (2)

Cous Cous

Wild Rice with Cranberries & Almonds

Roasted Red Bliss Potatoes

Garlic Romano Whipped Potatoes

Brown Sugar Mashed Sweet Potatoes

Asparagus Spears

Balsamic Glazed Brussel Sprouts

Roasted Parmesan Green Beans

Wild Portabello Risotto

Sauteed Vegetable Medley

THIRD COURSE

Chef's Cake of the Day

Beverage

Freshly Brewed Regular & Decaf Coffee

Iced Tea

All Lunches Served with Warm Luncheon Rolls



WYNDHAM

Deerfield Beach Resort

Buffet Dinner

TASTE OF FLORIDA FIRST COURSE (1)

Hearts of Palm Salad

avocado, chopped walnuts, red onion, butterhead lettuce in an olive oil & lemon vinaigrette

Citrus Kale Salad

blend of kale, broccoli florets, slivered brussel sprouts and cabbage, feta, fresh orange slices, cranberries, sunflower seeds, and citrus dressing +\$5.00

SECOND COURSE (1)

Black Bean Soup

cuban spices & black beans in a vegetarian broth

Beach Bread

garlic bread, chopped tomatoes, blue cheese, chives, mozzarella

THIRD COURSE (2)

Cajun Snapper

with pineapple salsa

Blackened Mahi Mahi

with charred orange citrus coleslaw

Grilled Salmon

in a guava glaze

Cuban Spiced Chicken

marinated in cuban mojo

Mojo Skirt Steak

marinated in chimchurri sauce

Accompaniments (2)

Coconut Mango Rice

Orange Glazed Carrots

Florida Snap Beans

Lobster Mac & Cheese +\$5

FOURTH COURSE (1)

Tropical Key Lime Pie

Blood Orange Mousse

lemon chiffon cake with grapefruit gelee +5

Beverage

Freshly Brewed Regular & Decaf Coffee

Iced Tea

Pina Colada

rum, coconut milk, fresh squeezed pineapple juice

Non-Alcoholic +\$4 (per drink/per person)

Alcoholic +\$8 (per drink/per person)

Florida Rain

orange vodka, gin, coconut rum, blue curacao, sour mix +\$8 (per drink/per person)

Starting

2 Entrees \$48 | 3 Entrees \$54 | 4 Entrees \$60

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



WYNDHAM

Deerfield Beach Resort

Buffet Dinner

BUILD YOUR OWN

Salad (1)

Spinach & Arugula

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

Caesar Garlic

croutons, shaved parmesan, romaine & classic Caesar

Caprese

buffalo mozzarella, vine ripe tomatoes, fresh basil & pesto +\$3.00

Bartlett Pear

shaved pears, candied walnuts, gorgonzola, spinach & raspberry vinaigrette +\$5.00

Orange Fennel

fennel, orange segments, radicchio in citrus vinaigrette topped with feta cheese +\$5.00

Soup (1)

- Chicken Noodle
- Minestrone
- Smokey Tomato Bisque
- New England Clam
- Broccoli Cheddar
- Lobster Bisque +\$4

Accompaniments (2)

- Cous Cous
- Wild Rice with Cranberries & Almonds
- Roasted Red Bliss Potatoes
- Garlic Romano Whipped Potatoes
- Brown Sugar Mashed Sweet Potatoes
- Asparagus Spears
- Balsamic Glazed Brussel Sprouts
- Roasted Parmesan Green Beans Risotto
- Sauteed Vegetable Medley

Entrees

Beef

- New York Strip Steak center cut angus beef in a Bermuda onion marmalade
- Braised Shorts Ribs in a cabernet reduction
- Skirt Steak in cilantro chimichurri +\$4.00
- Filet Mignon center cut angus beef tenderlion, chive steak butter +\$8.00

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 +\$6
- Saltimbocca prosciutto, fontina cheese in a sage butter sauce +\$4
- Cordon Bleu breaded & stuffed with ham & swiss cheese +\$4

Fish

- Grilled Salmon in a ginger sesame seed sauce
- Herb Grilled Mahi Mahi with pineapple-jalapeno salsa
- Pecan Crusted Grouper in a brown butter sauce +\$7
- Red Snapper in a lemon butter cream sauce +\$7
- Crusted Chilean Sea Bass in a Mediterranean relish +\$12

Vegetarian

- Butternut Squash Ravioli in a sage, burnt butter sauce
- Penne Provencal in a tomato, garlic & white wine sauce with seasonal vegetables & shaved parmesan
- Pesto Farfalle with zucchini, squash. & artichoke hearts
- Mediterranean Grilled Seitan \$4.00

Dessert

- Chef's Cake of the Day

Beverage

- Freshly Brewed Regular & Decaf Coffee
- Iced Tea

Starting

2 Entrees \$45 | 3 Entrees \$50 | 4 Entrees \$55

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



WYNDHAM

Deerfield Beach Resort

Plated Dinner

THE WYNDHAM

First Course (1)

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

Caesar Garlic croutons, shaved parmesan, romaine & classic Caesar

Caprese buffalo mozzarella, vine ripe tomatoes, fresh basil & pesto +\$4.00

Bartlett Pear shaved pears, candied walnuts, gorgonzola, spinach & raspberry vinaigrette +\$4.00

Orange Fennel fennel, orange segments, radicchio in citrus vinaigrette topped with feta cheese +\$4.00

Second Course (Choice of 2)

Beef

Petite New York Strip Steak
center cut angus beef in a Bermuda onion marmalade
\$46

Braised Shorts Ribs
in a cabernet-pearl onion reduction
\$46

Filet Mignon
center cut angus beef tenderlion, chive steak butter
\$56

Chicken

Grilled Basil
in a pesto cream sauce & tomato basil relish
\$42

Oscar
crab meat & asparagus in a hollandaise sauce
\$48

Saltimbocca
prosciutto, fontina cheese
\$46

Cordon Bleu
breaded & stuffed with ham & swiss cheese
\$46

Second Course (Choice of 2)

Fish

Grilled Salmon
grilled in a teriyaki glaze
\$42

Herb Grilled Mahi Mahi
grilled with pineapple-jalapeno salsa
\$42

Pecan Crusted Grouper
baked in a brown butter sauce
\$46

Red Snapper
baked in a lemon butter cream sauce
\$46

Crusted Chilean Sea Bass
in a Mediterranean relish
MARKET

Vegetarian

Butternut Squash Ravioli
in a sage, brown butter sauce
\$40

Penne Provencal
in a tomato, garlic & white wine sauce with seasonal vegetables & shaved parmesan
\$40

Roasted Eggplant Roulades
asparagus-parmesan risotto-stuffed eggplant in a basil marinara sauce
\$44

Accompaniments (2)

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

Third Course

Chef's Cake of the Day

Beverage

Freshly Brewed Coffee & Tea
Iced Tea

All Dinners Served with Warm Dinner Rolls



WYNDHAM

Deerfield Beach Resort

Hors d'Oeuvres

PER 100 PIECES

Tomato & Basil Bruschetta \$149	Mahogany Chicken Bites \$159	Smokey Tomato Bisque & Grilled Cheese Shooters \$199
Spanakopita \$149	Beef Empanadas \$179	Mini Beef Sliders \$179
Franks En Croute \$149	Smoked Salmon Cucumber Bites \$239	Coconut Shrimp \$189
Vegetable Spring Rolls \$149	Caprese Skewer \$189	Mini Crab Cakes \$189
Swedish Meatballs \$149	Veggie Shooters \$179	Conch Fritters \$189
Beef Teriyaki Satay \$169	Shrimp Cocktail Shooters \$239	Sea Scallops Wrapped in Bacon \$275

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
MARKET

Sliders

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

Taco

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

Wings

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

Live Action Stations

Italian

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

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

Paella

chicken, sausage, shrimp, clams & saffron rice
\$20

+ \$100 CHEF FEE PER LIVE ACTION STATION



WYNDHAM

Deerfield Beach Resort

Displays

Domestic Cheeses with Gourmet Crackers & Crostini
\$9

Imported Cheeses with Gourmet Crackers & Crostini
\$14

Fresh Seasonal Fruits & Berries & Yogurt Dips
\$8

Vegetable Crudités
\$8

Mediterranean Display
hummus, tzatziki, pita, roasted vegetables, olives \$12

Charcuterie Board
cured meats, gourmet cheeses, vegetables, assorted artisan breads
\$14

Jumbo Shrimp Cocktail Display
MARKET

Carving

Brisket
\$425

Pineapple Glazed Ham (Serves 30)
\$275

Blackened Pork Loin (Serves 20)
\$375

Slow Roasted Prime Rib (Serves 20)
\$425

Grilled Salmon Fillet (Serves 20)
\$325

Roasted Turkey (Serves 25)
\$275

Leg of Lam (Serves 25)
\$325

+\$100 CHEF FEE PER CARVING STATION

Dessert Stations

Ice Cream Sundae Bar

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

Gelato Bar

assorted gelato flavors from our very own Vaniglia E Cioccolato Gelateria
\$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
\$14

Chocolate Fountain

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



WYNDHAM

Deerfield Beach Resort

Deluxe Open Bar

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

Liquor	Wine	Domestic	Imported	
Dewar's White Label	Coastal Vines Cabernet Sauvignon	Bud Light	Corona	1 Hour \$24
Jim Beam	Coastal Vines Chardonnay	Coors Light	Guinness	2 Hours \$30
Tanqueray	Cigar Box Malbec	Miller Lite	Stella Artois	3 Hours \$36
Absolut	Coastal Vines Merlot	Budweiser	Dos Equis	4 Hours \$42
Canadian Club	Coastal Vines Pinot Grigio	Michelob Ultra	Heineken	
Bacardi Superior	Coastal Vines Pinot Noir	Samuel Adams		
Jose Cuervo	Coastal Vines Sauvignon Blanc			
	Coastal Vines White Zinfandel			
Cordials				
Amaretto				
Bailey's Irish Cream				
Kahlua				

Top Shelf Open Bar

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

Liquor	Wine	Domestic	Imported	
Johnnie Walker Black	J Lohrs Cabernet Sauvignon	Bud Light	Corona	1 Hour \$30
Maker's Mark	Benzinger Chardonnay	Coors Light	Guinness	2 Hours \$36
Bombay Sapphire	Trivento Amado Sur Malbec	Miller Lite	Stella Artois	3 Hours \$42
Grey Goose	Ironstone Merlot	Budweiser	Dos Equis	4 Hours \$48
Crown Royal	Casopaldo Pinot Grigiot	Michelob Ultra	Heineken	
Captain Morgan	10 Span Pinot Noir	Samuel Adams		
Patron Silver	Clifford Bay Sauvignon Blanc			
	Beringer White Zinfandel			
Cordials				
Amaretto				
Bailey's Irish Cream				
Kahlua				

Specialty

Tonic Bar

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

Sangria Station

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

Rosé Tasting

assorted styles of rosé
\$15

Bourban Tasting

assorted styles of bourban
\$15

Champagne Tower

\$15

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



WYNDHAM

Deerfield Beach Resort

By the Bottle

Coastal Vines, Chardonnay

J. Lohr Chardonnay

Sonoma Cutrer Chardonnay

Coastal Vines Pinot Grigio

Caposaldo Pinot Grigio

Santa Margherita Pinot Grigio

Coastal Vine Sauvignon Blanc

Clifford Bay Sauvignon Blanc

Kim Crawford Sauvignon Blanc

White Zinfandel

Riesling, Relax

Rose, Cupcake

Prose Prosecco

Coastal Vines Cabernet Sauvignon

J. Lohr 7 Oaks Cabernet Sauvignon

Apothic Cabernet Sauvignon

Coastal Vine Pinot Noir

Acrobat Pinot Noir

Cigar Box Malbec

Casillero Del Diablo Malbec

Coastal Vines Merlot

Casillero Del Diablo Red Blend

Amade Sur Red Blend

Wycliff

Chandon, Brut

Perrier Jouet, Brut

Veuve Clicquot, Yellow Label

For pricing, inquire within.

Service Gratuity & Sales Tax

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

Extra Hours Charge

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

Banquet Food and Beverage Minimum (December-April)

Friday & Saturday

Breakfast/Lunch - \$3,500

Dinner - \$10,000

Sunday-Thursday

Breakfast/Lunch - \$2,500

Dinner - \$5,000

Banquet Food and Beverage Minimum (May-November)

Friday & Saturday

Breakfast/Lunch - \$2,500

Dinner - \$5,000

Sunday-Thursday

Breakfast/Lunch - \$1,500

Dinner - \$2,500

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

Child Meals

Children 4 and under - FREE

Children 4-12 - 35% off Selected Meal

Reserving Your Date

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

Payment Schedule

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

Meal Count

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

Attendance

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

Linens

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

Valet & Self Parking

Day of Event parking is discounted at \$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.

Celebration Cake

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

Décor, Entertainment & Party Items

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

Damage to Facility

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

Insurance

Certificate of insurance is required for all outside vendors.

Room Set-Up

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