



**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  
 \$20

#### 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  
 \$25

#### 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  
 \$35

### *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  
 Mahi Mahi with Pineapple Salsa  
 Pasta Primavera  
 Chicken Piccata  
 Garden Salad  
 \$55

### *Enhancements*

#### Omelets

Fresh Vegetables, Assorted Cheeses & Meats, Lobster +\$9  
 \$15 & \$125 Chef Fee

#### Belgian Waffles

Chocolate Chips, Blueberries, Sliced Bananas, Fresh Strawberries,  
 Powdered Sugar, Maple Syrup & Butter  
 \$15 & \$125 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
- \$10

#### 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  
 \$18

#### Island Style Mahi

tomato, onion, green pepper, in a scampi butter sauce  
 \$15

#### Chicken Marsala

Marinated mushrooms in a rich marsala wine sauce  
 \$10

#### Caprese Salad

fresh mozzarella, vine ripe tomatoes, fresh basil & pesto  
 \$8

#### Bloody Mary's or Mimosas

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

#### Drink Tickets

\$10



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## Deerfield Beach Resort

### *Breaks*

#### **Fruitful**

Fresh Fruit Skewers  
Fruit & Nut Mix  
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  
Coffee and Tea  
Fruit Salad  
\$16

#### **Florida Keys**

Coconut & Key Lime Tarts  
Individual Tropical Fruit & Nut Mix  
Fresh Squeezed Florida Orange Juice  
Mango Smoothie Shooters  
\$16

#### **Savor The Moment**

Tortilla Chips  
Spicy Salsa  
Guacamole  
Creamy Queso Dip  
Ice Tea  
\$16

#### **Dime a Dozen (Priced by the Dozen)**

Fresh Baked Cookies  
Choice of:  
Chocolate Chunk  
Oatmeal Raisin  
Sugar  
One Gallon of Coffee and Tea  
\$35

#### **Fudge Brownies**

\$35

#### **Mediterranean Vacation**

Fresh Vegetable Crudit   
Creamy Hummus  
Mediterranean Dip  
Pita Chips  
Assorted Cheeses  
\$22

#### **Give 'Em Something to Taco 'Bout**

Taco Lettuce Wraps  
Bite Size Burritos  
Tortilla Chips  
Black Bean Salsa  
Classic Salsa  
Aqua Fresca  
\$22

#### **Little Italy**

Antipasto Board  
Mini Italian Hoagie 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



# WYNDHAM

## Deerfield Beach Resort

### *Buffet Lunch*

#### ITALIAN BUFFET

Served with Garlic Bread

#### Caesar Salad

croutons, shaved parmesan, romaine & classic Caesar

#### Entrees (2)

Fettucini with choice of Marinara or Alfredo

Chicken Piccata sautéed a tangy lemon-butter sauce & capers

#### Dessert

Seasonal Dessert

#### Beverage

Freshly Brewed Regular & Decaf Coffee

Iced Tea

#### Starting

1 Entree \$45 | 2 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

### *Buffet Lunch*

#### **BUILD YOUR OWN**

##### **Starting**

1 Entrees \$45 | 2 Entrees \$55

##### **Salad (1)**

###### **Garden Salad**

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

###### **Caesar Garlic**

croutons, shaved parmesan, romaine & classic Caesar

###### **Caprese**

fresh mozzarella, vine ripe tomatoes, fresh basil & pesto +\$3

###### **Bartlett Pear**

shaved pears, candied walnuts, gorgonzola, spinach & raspberry vinaigrette +\$5

##### **Accompaniments (2)**

Cous Cous

Wild Rice with Cranberries & Almonds

Roasted Red Bliss Potatoes

Garlic Romano Whipped 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 onion & mushroom demi

Braised Shorts Ribs in a cabernet reduction

Skirt Steak in cilantro chimichurri +\$8

Filet Mignon center cut angus beef tenderlion, chive steak butter +\$12

###### **Chicken**

Marsala marinated mushrooms in a rich marsala wine sauce

Piccata sautéed in a tangy lemon-butter sauce & capers

Grilled Basil in a pesto cream sauce & tomato basil relish

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 Chilean Sea Bass in a Mediterranean relish +\$14

###### **Vegetarian**

Butternut Squash Ravioli in a sage, burnt butter sauce

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

Pesto Farfalle with zucchini, squash. & artichoke hearts

Mediterranean Grilled Seitan +\$4

###### **Dessert**

Seasonal Dessert

###### **Beverage**

Freshly Brewed Regular & Decaf Coffee

Iced Tea



**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**

Chef's Pasta Salad  
Individual Bags of Potato Chips  
Fresh Baked Cookies & Brownies  
Assorted Soft Drinks & Water  
\$35

**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**

Coleslaw  
Individual Bags of Potato Chips  
Fresh Baked Cookies & Brownies  
Assorted Soft Drinks & Water  
\$35

**BEACH PICNIC**

**Sandwich (2)**

**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

**Snacks**

Potato Chips

**Dessert (1)**

Chocolate Chunk Cookie  
Fudge Brownie

**Served with:**

Piece of Whole Fruit  
Bottled Water  
\$26



# 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

\$36

###### Chicken Piccata

sautéed in a tangy lemon-butter sauce studded with capers

\$36

###### Salmon Teriyaki

seared in a teriyaki glaze

\$38

###### Herb-Crusted Mahi Mahi

grilled with pineapple-jalapeno salsa

\$38

###### Petite New York Strip Steak

\$42

###### Braised Shorts Ribs

in a cabernet demi reduction

\$42

###### Risotto

Mushroom Truffle Risotto

\$34

##### Accompaniments (2)

Cous Cous

Wild Rice with Cranberries & Almonds

Roasted Red Bliss Potatoes

Garlic Romano Whipped 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*

#### **BUILD YOUR OWN**

##### **Starting**

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

##### **Salad (1)**

###### **Garden Salad**

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

###### **Caesar Garlic**

croutons, shaved parmesan, romaine & classic Caesar

###### **Caprese**

fresh mozzarella, vine ripe tomatoes, fresh basil & pesto +\$3

###### **Bartlett Pear**

shaved pears, candied walnuts, gorgonzola, spinach & raspberry vinaigrette +\$5

##### **Accompaniments (2)**

Cous Cous

Wild Rice with Cranberries & Almonds

Roasted Red Bliss Potatoes

Garlic Romano Whipped Potatoes

Asparagus Spears

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Roasted Parmesan Green Beans Risotto

Sauteed Vegetable Medley

##### **Entrees**

###### **Beef**

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

Braised Shorts Ribs in a cabernet reduction

Skirt Steak in cilantro chimichurri +\$8

Filet Mignon center cut angus beef tenderlion, chive steak butter +\$12

###### **Chicken**

Marsala marinated mushrooms in a rich marsala wine sauce

Piccata sautéed in a tangy lemon-butter sauce & capers

Grilled Basil in a pesto cream sauce & tomato basil relish

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 Chilean Sea Bass in a Mediterranean relish +\$14

###### **Vegetarian**

Butternut Squash Ravioli in a sage, burnt butter sauce

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

Pesto Farfalle with zucchini, squash. & artichoke hearts

Mediterranean Grilled Seitan +\$4

###### **Dessert**

Seasonal Dessert

###### **Beverage**

Freshly Brewed Regular & Decaf Coffee

Iced Tea



# WYNDHAM

## Deerfield Beach Resort

### *Buffet Dinner*

#### ITALIAN BUFFET, \$65

##### **Salad**

##### **Caprese**

fresh mozzarella, vine ripe tomatoes, fresh basil & pesto

##### **Appetizer**

**Meatballs** Italian style made with beef, veal and pork  
baked and served in marinara sauce

##### **Entree**

**Chicken Piccata** sautéed in a tangy lemon-butter sauce &  
capers

**Rigatoni Bolanase** rigatoni pasta cooked with Bolognese  
sauce which consists of beef, veal and pork cooked in red  
wine and tomato sauce

##### **Dessert**

Seasonal Dessert

##### **Beverage**

Freshly Brewed Regular & Decaf Coffee  
Iced Tea



# WYNDHAM

## Deerfield Beach Resort

### *Plated Dinner*

#### THE WYNDHAM

##### First Course (1)

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

**Caesar Garlic** croutons, shaved parmesan, romaine & classic Caesar

**Caprese** fresh mozzarella, vine ripe tomatoes, fresh basil & pesto +\$4

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

##### Second Course (Choice of 2)

###### Beef

**Petite New York Strip Steak** 4oz center cut angus beef in a onion & mushroom demi \$52

**Braised Shorts Ribs** in a cabernet-pearl onion reduction \$52

**Filet Mignon** 6oz center cut angus beef tenderlion, chive steak butter \$62

###### Chicken

**Grilled Basil** in a pesto cream sauce & tomato basil relish \$48

**Saltimbocca** prosciutto, fontina cheese \$55

**Cordon Bleu** breaded & stuffed with ham & swiss cheese \$55

##### Second Course (Choice of 2)

###### Fish

**Grilled Salmon** grilled in a teriyaki glaze \$48

**Herb Grilled Mahi Mahi** grilled with pineapple-jalapeno salsa \$48

**Pecan Crusted Grouper** baked in a brown butter sauce \$50

**Red Snapper** baked in a lemon butter cream sauce \$50

**Crusted Chilean Sea Bass** in a Mediterranean relish MARKET

###### Vegetarian

**Butternut Squash Ravioli** in a sage, brown butter sauce \$44

**Penne Provencal** in a tomato, garlic & white wine sauce with seasonal vegetables & shaved parmesan \$48

**Roasted Eggplant Roulades** asparagus-parmesan risotto-stuffed eggplant in a basil marinara sauce \$48

##### Accompaniments (2)

Cous Cous  
Wild Rice with Cranberries & Almonds  
Roasted Red Bliss Potatoes  
Garlic Romano Whipped Potatoes  
Asparagus Spears  
Balsamic Glazed Brussel Sprouts  
Roasted Parmesan Green Beans  
Wild Portabello Risotto  
Sautéed 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 \$169	Smokey Tomato Bisque & Grilled Cheese Shooters \$199
Spanakopita \$169	Beef Empanadas \$179	Mini Beef Sliders \$179
Franks En Croute \$169	Smoked Salmon Cucumber Bites \$239	Coconut Shrimp \$209
Vegetable Spring Rolls \$169	Caprese Skewer \$189	Sea Scallops Wrapped in Bacon \$275
Swedish Meatballs \$169	Veggie Shooters \$179	
Beef Teriyaki Satay \$189	Shrimp Cocktail Shooters \$259	

### *Stations*

**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  
\$18

**Taco**

marinated beef, black beans, shredded lettuce, pico de gallo, shredded cheeses, salsa, sour cream, guacamole  
\$18

**Wings**

chicken wings with assorted sauces (hot, bbq, teriyaka, korean bbq, chipotle, garlic parmesan), celery, carrots, ranch dressing  
\$22

### *Live Action Stations*

**Italian**

2 assorted pastas with pesto, alfredo & marina sauces, fresh spinach, tomatoes, parmesan, fresh vegetables, meatballs  
\$18

**Stirfry**

sautéed beef and chicken, fried rice, fresh garden vegetables, soy sauce, ginger, and garlic  
\$22

**Risotto**

shrimp, mushrooms & vegetables  
\$20

+ \$125 CHEF FEE PER LIVE ACTION STATION



# WYNDHAM

## Deerfield Beach Resort

### *Displays*

**Domestic Cheeses with Gourmet Crackers & Crostini**  
\$12

**Imported Cheeses with Gourmet Crackers & Crostini**  
\$15

**Fresh Seasonal Fruits & Berries & Yogurt Dips**  
\$12

**Vegetable Crudités**  
\$12

**Mediterranean Display**  
hummus, tzatziki, pita, roasted vegetables, olives \$18

**Charcuterie Board**  
cured meats, gourmet cheeses, vegetables, assorted artisan breads  
\$22

**Jumbo Shrimp Cocktail Display**  
MARKET

### *Carving*

**Pineapple Glazed Ham (Serves 30)**  
\$395

**Slow Roasted Prime Rib (Serves 20)**  
\$495

**Roasted Turkey (Serves 25)**  
\$295

**Leg of Lam (Serves 25)**  
\$375

+ \$125 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  
\$18

#### **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

## *Deluxe Open Bar*

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

<b>Liquor</b>	<b>Wine</b>	<b>Domestic</b>	<b>Imported</b>	
Dewar's White Label	<b>Red</b>	Bud Light	Corona	<b>1 Hour \$29</b>
Jim Beam	Coastal Vines Cabernet Sauvignon	Coors Light	Heineken	<b>2 Hours \$39</b>
Tanqueray	Coastal Vines Chardonnay	Whiteclaw		<b>3 Hours \$49</b>
Deep Eddy	Amado Sur Red Blend			<b>4 Hours \$59</b>
Bulliett	Coastal Vines Merlot			
Bacardi Superior	<b>White</b>			
Jose Cuervo	Coastal Vines Pinot Grigio			
	Coastal Vines Pinot Noir			
<b>Cordials</b>	Joel Gott Sauvignon Blanc			
Amaretto				
Bailey's Irish Cream				
Kahlua				

## *Top Shelf Open Bar*

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

<b>Liquor</b>	<b>Wine</b>	<b>Domestic</b>	<b>Imported</b>	
Johnnie Walker Black	<b>Red</b>	Bud Light	Corona	<b>1 Hour \$49</b>
Maker's Mark	J Lohrs Cabernet Sauvignon	Coors Light	Heineken	<b>2 Hours \$59</b>
Bombay Sapphire	Benzinger Chardonnay	Whiteclaw		<b>3 Hours \$69</b>
Grey Goose	Trivento Amado Sur Malbec			<b>4 Hours \$79</b>
Bushmills	St Francis Merlot			
Captain Morgan	<b>White</b>			
Patron Silver	Casopaldo Pinot Grigiot			
	Nobile Vines Pinot Noir			
<b>Cordials</b>	Joel Gott Sauvignon Blanc			
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

### **Drink Ticket**

\$10

+\$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 - \$7,500

## **Banquet Food and Beverage Minimum (May-November)**

Friday & Saturday

Breakfast/Lunch - \$2,500

Dinner - \$7,500

Sunday-Thursday

Breakfast/Lunch - \$1,500

Dinner - \$5,000

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

## **Child Meals**

Children 4 and under - FREE

Children 4-12 - 35% off Selected Meal

## **Reserving Your Date**

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

## **Payment Schedule**

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

## **Meal Count**

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

## **Attendance**

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

## **Linens**

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

## **Valet & Self Parking**

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

## **Décor, Entertainment & Party Items**

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



**Celebration Cake**

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

**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.