WYNDHAM
Deerfield Beach Resort

Banquet Menu

WYNDHAM DEERFIELD BEACH RESORT

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.

WYNDHAM HOTEL OF THE YEAR

BEST OF WYNDHAM

WYNDHAM GREEN 5 EXPERT

EVENT SPACE

WYNDHAM
Deerfield Beach Resort

Royal Palm Ballroom

This elegantly appointed ballroom boasts 2,730 square feet of space, warm, inviting décor and capacity to comfortably accommodate 300 attendees. The ballroom layout can be adjusted to accommodate more intimate events.

Poinciana

This meeting room is perfect for small meetings and gatherings. The room includes prominent permanently mounted flat-screen TV, state-of-the-art sound system and plenty of electrical outlets.

Acacia

This boardroom is perfect for small meetings. The room includes prominent permanently mounted flat-screen TV, state-of-the-art sound system and electrical outlets.

EVENT SPACE

WYNDHAM
Deerfield Beach Resort

Cafe Med

Featuring a Modern space, breathtaking views, and footsteps away from Deerfield Beach! We offer this event space for all occasions.

The Terrace

The Terrace offers private event restaurant space with breathtaking views and footsteps away from the white sand beach.

East Pool Area

Impress clients with the panoramic view afforded at our wonderful pool area. With room for 50 attendees, our poolside space is perfect for intimate and impressive evening functions of all kinds.

PICTURES

WYNDHAM
Deerfield Beach Resort

WELCOME RECEPTION

WYNDHAM
Deerfield Beach Resort

The Terrace Welcome Reception Package, $75/person

Two Hour Cocktail Reception
Min. 25 people

Your Welcome Reception Package incl.

Two Hour Deluxe Open Bar
featuring 2 domestic beers, 2 imported beers, 3 wines, assorted liquors, soft drinks and water

Two Displays:
Imported & Domestic Cheese & Gourmet Crackers
Vegetable Crudites with Ranch Dressing

Choose Four Butler Passed Hors D'oeuvres:
Mac and Cheese Bites
Beef Teriyaki Satay
Franks En Croute
Meatballs (Italian, Swedish or Teriyaki)
Spanakopita
Mini Beef Sliders
Mahogony Chicken Bites
Coconut Shrimp
Potato Pancakes
Vegetable Spring Rolls
Caprese Skewers
Tomato Basil Bruschetta

BAR PACKAGES

WYNDHAM
Deerfield Beach Resort

Deluxe Open Bar

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

1 Hour $28 **3 Hours $55**
2 Hours $41 **4 Hours $67**

Liquor
Dewar's White Label
Jim Beam
Tanqueray
Deep Eddy
Bulliett
Bacardi Superior
Jose Cuervo

Cordials
Amaretto
Bailey's Irish Cream
Kahlua

Domestic Beer
Bud Light
Coors Light
Michelob Ultra

Seltzer
High Noon

Red Wine
Maison Nicolas Cabernet Sauvignon
Maison Nicolas Pinot Noir
Loud & Clear Pinot Noir

White Wine
Zonin Pinot Grigio
Maison Nicolas Sauvignon Blanc
Maison Nicolas Chardonnay

Imported Beer
Corona
Heineken

Top Shelf Open Bar

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

1 Hour $46 **3 Hours $73**
2 Hours $58 **4 Hours $88**

Liquor
Johnnie Walker Black
Maker's Mark
Bombay Sapphire
Grey Goose
Bushmills
Captain Morgan
Patron Silver
Tito's
Don Julio

Cordials
Amaretto
Bailey's Irish Cream
Kahlua

Domestic Beer
Bud Light
Coors Light
Michelob Ultra

Seltzer
High Noon

Red Wine
J. Lohr Cabernet Sauvignon
Loud & Clear Pinot Noir
Trouble Maker Red Blend

White Wine
J. Lohr Estates Riverstone Chardonnay
Caposaldo Pinot Grigio
Kim Crawford Sauvignon Blanc
Romance Chauteu

Imported Beer
Corona
Heineken

+$175 bartender fee per bartender per 75 persons will be applied for up to 4 hours of service.
+$100 no alcohol bartender fee per 75 persons 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.

BAR PACKAGES

WYNDHAM
Deerfield Beach Resort

Beer & Wine

Incl. House Beer, House Wine, Soft Drinks and Water

1 Hour $24
2 Hours $31
3 Hours $44
4 Hours $55

Domestic Beer
Bud Light
Coors Light
Michelob Ultra

Imported Beer
Corona
Heineken

Seltzer
High Noon

Red Wine
Maison Nicolas Cabernet Sauvignon
Maison Nicolas Pinot Noir

White Wine
Zinon Pinot Grigio
Maison Nicolas Sauvignon Blanc
Maison Nicolas Chardonnay

Four-Hour Non-Alcoholic Bar

$25

Incl. Custom Mocktails, Soft Drinks, Bottled Water, Assorted Juices and Fruit -Infused Water

Cash Bar

$500++ / minimum spend required
$175++/ bartender fee required

Specialty

Specialty drinks by the hour in addition to a bar package

Drink Ticket, $15

Bubbly Bar, $15/glass
Prosecco with orange juice, pureed strawberry, peaches & pineapple with fresh fruit garnish

Mojito Bar, $15
Pre-made pitchers of bacardi rum classic mojitos, or fruit flavored with blueberries, strawberries & raspberries

Sangria Station, $15
Red, white and rosé sangrias, fresh fruit & berries, mint & basil

Champagne Tower, $15

Bar Enchancements

Classic Margaritas (per gallon)	$200
Coconut Mojitos (per gallon)	$200
Rum Punch (per gallon)	$200
Sangria (per gallon)	$200

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WINE BY THE BOTTLE / HORS D'OEUVRES

WYNDHAM
Deerfield Beach Resort

Wine By The Bottle

For pricing, inquire within
Corkage fee $25++ per bottle

Red Wine
Maison Nicolas Cabernet Sauvignon
Maison Nicolas Pinot Noir
J. Lohr 7 Oaks Cabernet Sauvignon
Daou Cabernet Sauvignon
Hess Red Blend

White Wine
Some Cutter Chardonnay
Santa Margherita Pinot Grigio
Stella Moscato Splits
J. Lohr Estates Riverstone Chardonnay
Caposaldo Pinot Grigio
Kim Crawford Sauvignon Blanc
Maison Nicolas Chardonnay
Maison Nicolas Sauvignon Blanc
Zonin Pinot Grigio

Champagne
Nomine Rendard Brut
Nomine Rendard Rose Brut
JP Chenet Brut Splits
JP Chenet Rose Brut Splits

Sparkling Wine
Opera Prima Brut
Maschio Prosecco Brut Splits

Hors D'oeuvres

PER 100 PIECES
with a min. of 50 pieces

Beef Teriyaki Satay	$300
Brie en Croute	$300
Caprese Skewer	$300
Coconut Shrimp	$300
Franks en Croute	$300
Mac and Cheese Bites	$300
Mahogany Chicken Bites	$300
Meatballs (Choose from Swedish, Italian or Teriyaki)	$300
Mini Beef Sliders	$300
Potato Pancakes	$300
Spanakopita	$300
Stuffed Mushrooms	$300
Tomato & Basil Bruschetta	$300
Vegetable Spring Rolls	$300
Crab Cakes	$500
Sea Scallops Wrapped in Bacon	$500
Shrimp Cocktail Shooters	$500
Smoked Salmon Cucumber Bites	$500
Tuna Tartare	$500

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ADD ON STATIONS

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STATIONS

Taco, $25
***based on 3 per person**
Choice of Chicken or Marinated Beef, Vegetables, Shredded Lettuce, Pico de Gallo, Shredded Cheeses, Salsa, Sour Cream, Guacamole

Sliders, $22
Beef, Crispy Chicken & Pulled Pork, Cheddar Cheese, Bacon, Lettuce, Tomato, Caramelized Onions, Relish, Pickles, Chipotle Mayo, Spicy Mustard, Ketchup (Based on 1 of Each Slider Per Person)

Wings, $22
Traditional or Boneless Chicken Wings served with Celery, Carrots and Ranch Dressing and Choice of 2 sauces.
Hot, BBQ, Teriyaki, Korean BBQ, Chipotle, Garlic Parmesan,

Seafood, $45
Peel & Eat Shrimp, Oysters, Smoked Fish Dip with Crackers, Cocktail Sauce, Horseradish

LIVE ACTION STATIONS

Stir-fry, $24
Sautéed Beef and Chicken, Fried Rice, Fresh Garden Vegetables, Soy Sauce, Ginger, and Garlic

Risotto, $22
Shrimp, Mushrooms & Vegetables

Italian, $32
Rigatoni & Linguine Pastas, Grilled Chicken, Italian Sausage & Meatballs, Assorted Fresh Veggies, Herbs & Parmesan Cheese, Bolognese, Marinara, Alfredo and Garlic & Olive Oil Sauces
Tortellini Pasta, +$2/person / Shrimp, +$2/person

DESSERT STATIONS

Ice Cream Sundae Bar, $14
***attendant fee +$75**
Vanilla & Chocolate Ice Cream, Cherries, Bananas, Chopped Nuts, Sprinkles, Marshmallows, Crushed Oreos, Graham Crackers, Chocolate Sauce, Caramel Sauce, Whipped Cream

Candy Table, $14
Colorful Sweets & Chocolate Treats with Goodie Bags for Guests to Fill

Gelato Bar, $22
***attendant fee +$75**
Assorted Gelato Flavors from our very own Vaniglia E Cioccolato Gelateria

Viennese Table, $26
Assorted Miniature Cakes, Tarts, Macaroons, & Cookies

+$150 chef fee per live action station

STATIONS

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Deerfield Beach Resort

DISPLAY

Domestic Cheeses with Gourmet Crackers & Crostini, $15

Vegetable Crudités, $12

Tortilla Bar, $18
Tri-Colored Nachos, Guacamole, Charred Tomato Salsa, Pico de Gallo, Tomatillo Salsa, Chorizo Queso Dip, Sour Cream & Jalapeños

Tropical Fruits & Berries with Yogurt Dips, $15

Mediterranean Display, $18
Hummus, Tzatziki, Pita, Roasted Vegetables, Olives

Dessert Display, $24
Chocolate Covered Strawberry, Cream Puff, Key Lime Tart, Mini Cheesecake & Bourbon Bread Pudding

Charcuterie Board, $22
Cured Meats, Gourmet Cheeses, Vegetables, Assorted Artisan Breads

Loaded Mac & Cheese Bar, $25
Cheddar & White Cheese Sauce
Toppings: Bacon, Peas, Sundried Tomatoes
Add Braised Short Rib, +$8/person
Add Sautéed Shrimp, +$9/person

The Afterparty, $36
Mini BBQ Chicken Sandwiches, Mini Philly Cheesesteaks, Pretzel Bites & Mini Baskets of French Fries

Jumbo Shrimp Cocktail Display, $MARKET

CARVING

Citrus Brined Pork Loin (Serves 20) Side of Yucca with Mojo, +$4/person	**$350**
Roasted Turkey (Serves 25)	**$325**
Slow Roasted Prime Rib (Serves 20)	**$495**

SIDES

Cous Cous	**$5.00**
Jasmine Rice	**$5.00**
Rosemary Roasted Red Bliss Potatoes	**$5.00**
Garlic Whipped Potatoes	**$5.00**
Asparagus Spears	**$5.00**
Roasted Vegetables	**$5.00**

+$150 chef fee per chef per 50 persons per carving station

MENUS

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BREAKFAST

CONTINENTAL, $32
Florida Orange & Ruby Red Grapefruit Juices
Seasonal Fruit Display
Assorted Muffins & Danish Pastries
Cold Cereal
Freshly Brewed Coffee & Tea

DELUXE CONTINENTAL, $36
Florida Orange & Ruby Red Grapefruit Juices
Seasonal Fruit Display
Assorted Muffins & Danish Pastries
Assorted Bagels
Cream Cheese, Butter & Fruit Preserves
Flavored Greek Yogurt & Granola
Oatmeal
Freshly Brewed Coffee & Tea

HEALTHY CHOICE BREAKFAST, $45
Whole Wheat Breads
Assorted Low Fat Individual Yogurt
Sliced Seasonal Fruit & Granola
Scrambled Egg. Whites
Steel-Cut Oatmeal
Turkey Bacon
Whole Wheat French Toast
Florida Orange Juice & Assorted Juices
Freshly Brewed Regular & Decaf Coffee
Herbal & Regular Teas

THE WYNDHAM, $52
Florida Orange & Ruby Red Grapefruit Juices
Seasonal Fresh Fruit Display
Assorted Muffins & Danish Pastries
Assorted Bagels
Cream Cheese, Butter & Fruit Preserves
Flavored Greek Yogurt & Granola
Scrambled Eggs
Bacon
Sausage
Breakfast Potatoes
Oatmeal
Freshly Brewed Coffee & Tea

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

MENUS

WYNDHAM
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BRUNCH

UNLIMITED BLOODY MARY OR MIMOSA BAR, $35/3hr/person

THE BRUNCH, $65

Orange and Grapefruit Juices
Seasonal Fruit Display
Assorted Breakfast Breads
Bagels with Cream Cheese, Fruit Preserves & Butter
Specialty Muffins and Danish Pastries
Scrambled Eggs
Hickory Smoked Bacon
Chef's Breakfast Potatoes of the Day
Mahi Mahi with Pineapple Salsa
Pasta Primavera
Chicken Piccata
Garden Salad
Freshly Brewed Coffee & Tea

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

MENUS

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ENHANCEMENTS

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

Breakfast Sandwiches (Select 1), $10

- Bacon, Egg & Cheese Croissant
- Quesadilla 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

***Omelets, $20**
Fresh Vegetables, Assorted Cheeses & Meats,
Add Lobster +$9

***Belgian Waffles, $15**
Chocolate Chips, Blueberries, Sliced Bananas, Fresh Strawberries, Powdered Sugar, Maple Syrup & Butter

Caprese Salad, $8
Fresh Mozzarella, Vine Ripe Tomatoes, Fresh Basil & Pesto

Chicken Piccata, $10
Sautéed in a Tangy Lemon-Butter Sauce Studded with Capers

Smoked Salmon, $18
Red Onions, Tomatoes, Cucumbers, Capers, Bagel & Cream Cheese

Bloody Mary's or Mimosas

Unlimited (3 Hrs)	Glass/Person
$35	$12

*+$150 chef fee per chef per 50 persons will be applied

BREAK MENUS

WYNDHAM
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BREAKS AM & PM

Fruitful, $18
Fresh Fruit Skewers
Fruit & Nut Mix
Granola Bars
Berry Infused Water

Power, $18
Protein Bars
Individual Bagged Mixed Nuts
Green Smoothie Shooters
Whole Apples
Florida Oranges
Red Bull

Coffee, $18
Assorted Donuts
Fruit Salad
Coffee & Tea
Flavored Creamers

Savor The Moment, $18
Tortilla Chips
Spicy Salsa
Guacamole
Creamy Queso Dip
Ice Tea

Mediterranean Vacation, $25
Fresh Vegetable Crudité
Creamy Hummus Mediterranean Dip
Pita Chips
Assorted Cheeses

Give 'Em Something to Taco 'Bout, $25
Taco Lettuce Wraps
Bite Size Burritos
Tortilla Chips
Black Bean Salsa
Classic Salsa
Aqua Fresca

Little Italy, $25
Antipasto Board
Mini Italian Hoagie Sandwiches
Pizza Bites
Bruschetta Bites
Mini Gelato Cones

Fudge Brownies, $35

Dime a Dozen (Priced by the Dozen), $35
Fresh Baked Cookies
Choice of:
Chocolate Chunk Oatmeal Raisin Sugar
One Gallon of Coffee and Tea

BEVERAGE SERVICE

Assorted Soft Drinks, $3/person

Half Day Coffee Service, $12/person
Served for 4 Hours (No Modifications)

Half Day Beverage Service, $18/person
Served for 4 Hours (No Modifications) Coffee, Tea, Juice, Water, Soda

All Day Coffee Service, $22/person
Served for 8 Hours (No Modifications)

All Day Beverage Service, $28/person
Served for 8 Hours (No Modifications) Coffee, Tea, Juice, Water, Soda

Freshly Brewed Regular & Decaf Coffee, $60/gallon
(Serves 20)

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

LUNCH MENUS

WYNDHAM
Deerfield Beach Resort

BUFFET LUNCH

MAKE IT HEALTHY & LITE SALAD BAR, $42
***add Grilled Chicken or Grilled Beef Strips, +$7/person**

Vegetable Soup
Hard Boiled Eggs
Garden Green Salad Bar: Sliced Mushrooms, Black Olives, Sliced Red Onions, Banana, Red & Yellow Bell Peppers, Shredded Carrots, Shredded Mozzarella & Cheddar Cheeses

Dessert
Sorbet with Seasonal Berries

Served with:
Freshly Brewed Coffee
Iced Tea

THE WRAP UP, $40

Starter
Chicken Noodle Soup
Garden Salad

Main (3)
Tuscan Grilled Vegetable
Tomato, Zucchini, Spinach, Portobello

Grilled Chicken Caesar
Romaine & Parmesan

Mediterranean Turkey
Lettuce, Tomato, Pepperonchini, Onion & Tzaziki Sauce

Buttermilk Fried Chicken Tenders Wrap
Crispy Fried Tenders Wrapped in a Chewy Tortilla with Fresh Lettuce, Tomatoes, Onions and a Creamy Ranch Dressing

Served with
Coleslaw
Individual Bags of Potato Chips
Fresh Baked Cookies & Brownies
Assorted Soft Drinks & Water

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

LUNCH MENUS

WYNDHAM
Deerfield Beach Resort

BUFFET LUNCH

ALL AMERICAN BACKYARD BBQ, $45
***Served with Corn Bread**

Salads
Mixed Garden Greens Salad
Ranch & Bacon Potato Salad

Main
Smoked Brisket
BBQ Chicken Breast

Accompaniments
Corn on the Cob
Baked Beans
Buttery Green Beans

Dessert
Apple Pie

Served with:
Freshly Brewed Coffee
Iced Tea

BOXED LUNCH

BEACH PICNIC, $32

Sandwich (2)
Chicken Cuban
Swiss Cheese, Pickles, Mustard on Hoagie Roll

Turkey Club
Bacon, Lettuce, Tomato on Multigrain Bread

Tuscan Grilled Vegetable Wrap
Tomato, Zucchini, Spinach, Portobello Mushrooms

Italian Sub
Hoagie Made with Salami, Prosciutto, Mortadella, Ham and Capicola with Provolone Cheese Drizzled with Italian Dressing

Snacks
Potato Chips

Dessert (1)
Chocolate Chunk Cookie
Fudge Brownie

Served with:
Piece of Whole Fruit
Bottled Water

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

LUNCH MENUS

WYNDHAM
Deerfield Beach Resort

PLATED LUNCH

THE WYNDHAM

FIRST COURSE (1)
Classic Caesar
Garlic Croutons, Shaved Parmesan, Romaine

Chicken and Vegetable Soup

Warm Luncheon Rolls

SECOND COURSE (2)
Risotto,$34
Mushroom Truffle Risotto

Herb Roasted Chicken, $36
Sautéed Cherry Tomatoes in a Garlic & Olive Oil Sauce

Chicken Piccata, $36
Sautéed in a Tangy Lemon-Butter Sauce Studded with Capers

Salmon Teriyaki, $38
Seared in a Teriyaki Glaze

Herb-Crusted Mahi Mahi, $38
Grilled with Pineapple-Jalapeño Salsa

Petite New York Strip Steak, $42

Braised Shorts Ribs, $60
In a Cabernet Demi Reduction

Pad Thai, $42
Tofu, Stir fry Vegetables. Served with Rice Noodles.

Grilled Citrus Tofu, $42
Served with Rice, Beans, and Mango Salsa

Kabob Marinated Skewers, $44
with Tempeh, Zucchini, Red Pepper, Onion, and Button Mushroom.
Served with Jasmine Rice

ACCOMPANIMENTS (2)
Jasmine Rice
Roasted Red Bliss Potatoes
Garlic Romano Whipped Potatoes
Asparagus Spears
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.

DINNER MENUS

WYNDHAM
Deerfield Beach Resort

BUFFET DINNER

BELLA VITA: A TASTE OF ITALY!, $60

Salad
Caprese
Fresh Mozzarella, Vine Ripe Tomatoes, Fresh Basil & Pesto

Soup
Minestrone a Traditional Italian Soup Filled with Vegetables and Pasta Cooked in a Hearty Vegetable Broth

Appetizer
Meatballs Italian Style Made with Beef, Veal and Pork Baked and Served in Marinara Sauce

Entrees
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
Ricotta Cheesecake
OR
Tiramisu

Beverage
Freshly Brewed Regular & Decaf Coffee
Iced Tea

THE WYNDHAM, $72

Salad
Garden Salad
Cucumbers, Grape Tomatoes, Shaved Carrots, Feta, Spinach & Baby Arugula with Champagne Vinaigrette

Entrees
Braised Shorts Ribs in a Cabernet Reduction

Honey Spiced Grilled Chicken Breast Coated with a Savory Spice Rub & a Sweet Honey Glaze

Herb Grilled Mahi Mahi with Pineapple-Jalapeño Salsa

Accompaniments
Garlic Whipped Mashed Potatoes
Sautéed Vegetable Medley

Dessert
Key Lime Pie
OR
Chocolate Mousse

Beverage
Freshly Brewed Regular & Decaf Coffee
Iced Tea

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

DINNER MENUS

WYNDHAM
Deerfield Beach Resort

BUFFET DINNER

LATIN SPICE, $65

Salad
Garden Salad
Cucumbers, Grape Tomatoes, Shaved Carrots, Feta, Spinach & Baby Arugula with Champagne Vinaigrette

Appetizers
Yucca Bites
Golden Brown Tender Yucca Bites Topped with Garlic Cilantro Aioli

Spicy Grilled Shrimp
Grilled Shrimp Marinated in Garlic and Roasted Red Pepper with Mild Peppered Aioli Sauce

Entrees
Ropa Vieja Flank Steak Braised in a Flavorful Sauce Made with Bell Peppers, Onions and Briny Pimento Stuffed Olives

Fricassee de Pollo Sautéed Braised Chicken Simmered in a Stew of Potatoes, Bell Peppers, Garlic and Herbs

Salmon with Sweet Onion Glaze Baked Alaskan Salmon Sautéed with Black Pepper and Lemon topped off with a Sweet Onion Glaze and Crispy Fried Onions

Accompaniments
Sweet Plantains
Yellow Rice

Dessert
Caramel Flan

Beverage
Freshly Brewed Regular & Decaf Coffee
Iced Tea

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

DINNER MENUS

WYNDHAM
Deerfield Beach Resort

BUFFET DINNER

FLAVORS OF FLORIDA, $82
Served with Cuban bread & Salted Butter

Salad
Plant City Strawberry & Citrus Salad
Arugula, Goat Cheese & Spiced Pecans

Appetizers
Local Seafood Chowder Tender Shrimp, Fish and Scallops Combined in a Creamy White Wine Broth with Veggies

Sautéed Shrimp Cheddar Grits, Chorizo & Leek Ragout

Entree
Mojito Chicken Local Corn & Tomato Relish

Herb Grilled Mahi Mahi Citrus Rum Butter

Grilled Flat Iron Steak Cipollini Onions & Steak Butter

Accompaniments
Sautéed Vegetable Medley
Roasted Tri-Colored Potatoes

Dessert
Key Lime Pie

Beverage
Freshly Brewed Regular & Decaf Coffee
Iced Tea

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

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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

SECOND COURSE (Choice of 2)
Beef
Petite New York Strip Steak 4oz, $52
Center Cut Angus Beef in a Onion & Mushroom Demi

Braised Shorts Ribs, $68
In a Cabernet-Pearl Onion Reduction

Filet Mignon 6oz, $75
Center Cut Angus Beef Tenderloin, Chive Steak Butter

Chicken
Grilled Basil, $48
In a Pesto Cream Sauce & Tomato Basil Relish

Cordon Bleu, $55
Breaded & Stuffed with Ham & Swiss Cheese

Valdostano, $55
Thin Chicken Cutlets Topped with Prosciutto, Roasted Peppers & Fontina Cheese, Cooked in a Flavorful Wine Sauce

Fish
Grilled Salmon, $48
Grilled in a Teriyaki Glaze

Herb Grilled Mahi Mahi, $52
Grilled with Pineapple-Jalapeño Salsa

Pecan Crusted Grouper, $55
Baked in a Brown Butter Sauce

Vegetarian
Butternut Squash Ravioli, $44
In a Sage, Brown Butter Sauce

Penne Provencal, $48
In a Tomato, Garlic & White Wine Sauce with Seasonal Vegetables & Shaved Parmesan

Vegan
Pad Thai, $42
Tofu, Stir fry Vegetables. Served with Rice Noodles.

Grilled Citrus Tofu, $42
Served with Rice, Beans, and Mango Salsa

Kabob Marinated Skewers, $44
with Tempeh, Zucchini, Red Pepper, Onion, and Button Mushroom. Served with Jasmine Rice

ACCOMPANIMENTS (2)
Jasmine Rice
Roasted Red Bliss Potatoes
Garlic Romano Whipped Potatoes
Asparagus Spears
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.

KIDS MENU

WYNDHAM
Deerfield Beach Resort

LUNCH & DINNER

Ages 3-12

KIDS MEAL, $34.99

ENTREE (CHOICE OF)
Chicken Tenders
or
Burger Sliders
or
Grilled Cheese

SIDE
French Fries

DESSERT (CHOICE OF)
Fruit Cup
or
Chef's Choice

BEVERAGE
Soft Drink

FAQ

WYNDHAM
Deerfield Beach Resort

Service Charge & Sales Tax
All menu pricing, room rental, audio visual and other fees except parking are subject to a 24% service charge and prevailing FL state tax.

Extra Hours Charge
There is a 4 Hour Maximum for banquets. There will be a $500 fee (plus tax & service charge) for any additional hour.

Banquet Food and Beverage Minimum
For Banquet food and beverage minimums inquire within:

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 0-3 - Complimentary up to 10 children
Children 4-18 - 25% off Selected Meal

Reserving Your Date
A signed contract and 30% 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 30% non-refundable deposit is required to secure your date. Final payment is due30 days 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, white or black floor length linens for your event. Specialty linens may be ordered with your Catering Manager for an additional fee.

FAQ

WYNDHAM
Deerfield Beach Resort

Valet & Self Parking
Day of Event parking is discounted at $25 Valet and $10 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 upon request. Please note, the following items are not permitted: smoke/fog machines, nails/glue for hanging purposes. Based upon availability drop off 5pm or later the night prior to the event. All items must be removed from banquet space at the completion of your event. Disposal fee for items left at the hotel is $250.

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. Cake cutting fee $4.50 per person 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.

Event Delay
Should the event be delayed more than 30 mins – a fee will be added based on the time of delay past the grace period.

CONTACT INFORMATION

WYNDHAM
Deerfield Beach Resort

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