



 **WYNDHAM**
Deerfield Beach Resort

Banquet Menu

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.



EVENT SPACE

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

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



WELCOME RECEPTION

The Terrace Welcome Reception Package

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

Mahogany Chicken Bites

Coconut Shrimp

Potato Pancakes

Vegetable Spring Rolls

Caprese Skewers

Tomato Basil Bruschetta

BAR PACKAGES

Deluxe Open Bar

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

1 Hour
2 Hours

3 Hours
4 Hours

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

Seltzer

White Claw

Red Wine

Coastal Vines Cabernet Sauvignon
Coastal Vines Pinot Noir
Amado Sur Red Blend
Coastal Vines Merlot

White Wine

Coastal Vines Pinot Grigio
Joel Gott Sauvignon Blanc
Coastal Vines 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
2 Hours

3 Hours
4 Hours

Liquor

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

Cordials

Amaretto
Bailey's Irish Cream
Kahlua

Domestic Beer

Bud Light
Coors Light

Seltzer

White Claw

Red Wine

J Lohrs Cabernet Sauvignon
Benzinger Chardonnay
Trivento Amado Sur Malbec
St Francis Merlot

White Wine

Casopaldo Pinot Grigiot
Nobile Vines Pinot Noir
Joel Gott Sauvignon Blanc

Imported Beer

Corona
Heineken

Bartender fee per bartender per 75 persons will be applied for up to 4 hours of service.
Per hour, per bartender, overtime charge applies for every hour after 4 hours.

BAR PACKAGES

Beer & Wine

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

1 Hour
2 Hours

Domestic Beer

Bud Light
Coors Light

Imported Beer

Corona
Heineken

Seltzer

White Claw

3 Hours
4 Hours

Red Wine

Coastal Vines Cabernet Sauvignon
Amado Sur Red Blend
Coastal Vines Merlot

White Wine

Coastal Vines Pinot Grigio
Coastal Vines Pinot Noir
Joel Gott Sauvignon Blanc
Coastal Vines Chardonnay

Four-Hour Non-Alcoholic Bar

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

Specialty

Specialty drinks by the hour in addition to a bar package

Drink Ticket

Bubbly Bar by Glass

Prosecco with orange juice, pureed strawberry, peaches & pineapple with fresh fruit garnish

Mojito Bar

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

Sangria Station

Red, white and rosé sangrias, fresh fruit & berries, mint & basil

Champagne Tower

Bar Enhancements

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

Bartender fee per bartender per 75 persons will be applied for up to 4 hours of service.
Per hour, per bartender, overtime charge applies for every hour after 4 hours.

WINE BY THE BOTTLE / HORS D'OEUVRES

Wine By The Bottle

For pricing, inquire within

Red Wine

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
Amado Sur Red Blend

White Wine

Coastal Vines Chardonnay
J. Lohr Chardonnay
Sonoma Cutrer Chardonnay
Coastal Vines Pinot Grigio
Caposaldo Pinot Grigio
Santa Margherita Pinot Grigio
Coastal Vine Sauvignon Blanc
Kim Crawford Sauvignon Blanc
White Zinfandel
Relax Riesling

Champagne

Wycliff
Brut Chandon
Brut Perrier Jouet
Yellow Label Veuve Clicquot

Sparkling Wine

Cupcake Rose
Prosecco Prose

Hors D'oeuvres

PER 100 PIECES
with a min. of 50 pieces

Beef Teriyaki Satay
Brie en Croute
Caprese Skewer
Coconut Shrimp
Franks en Croute
Mac and Cheese Bites
Mahogany Chicken Bites

Meatballs (Choose from Swedish, Italian or Teriyaki)
Mini Beef Sliders
Potato Pancakes
Spanakopita
Stuffed Mushrooms
Tomato & Basil Bruschetta
Vegetable Spring Rolls

Crab Cakes
Sea Scallops Wrapped in Bacon
Shrimp Cocktail Shooters
Smoked Salmon Cucumber Bites
Tuna Tartare

Bartender fee per bartender per 75 persons will be applied for up to 4 hours of service.
Per hour, per bartender, overtime charge applies for every hour after 4 hours.

STATIONS

STATIONS

Taco

***based on 3 per person**

Choice of Chicken or Marinated Beef, Black Beans, Shredded Lettuce, Pico de Gallo, Shredded Cheeses, Salsa, Sour Cream, Guacamole

Sliders

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

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

Seafood

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

LIVE ACTION STATIONS

Stir-fry

Sautéed Beef and Chicken, Fried Rice, Fresh Garden Vegetables, Soy Sauce, Ginger, and Garlic

Risotto

Shrimp, Mushrooms & Vegetables

Italian

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

***attendant fee will apply**

Vanilla & Chocolate Ice Cream, Cherries, Bananas, Chopped Nuts, Sprinkles, Marshmallows, Crushed Oreos, Graham Crackers, Chocolate Sauce, Caramel Sauce, Whipped Cream

Candy Table

Colorful Sweets & Chocolate Treats with Goodie Bags for Guests to Fill

Gelato Bar

***attendant fee will apply**

Assorted Gelato Flavors from our very own Vaniglia E Cioccolato Gelateria

Viennese Table

Assorted Miniature Cakes, Tarts, Macaroons, & Cookies

Chef fee per chef per 50 persons per live action station will apply.

STATIONS

DISPLAY

Domestic Cheeses with Gourmet Crackers & Crostini

Vegetable Crudités

Tortilla Bar

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

Tropical Fruits & Berries with Yogurt Dips

Mediterranean Display

Hummus, Tzatziki, Pita, Roasted Vegetables, Olives

Dessert Display

Chocolate Covered Strawberry, Cream Puff, Key Lime Tart, Mini Cheesecake & Bourbon Bread Pudding

Charcuterie Board

Cured Meats, Gourmet Cheeses, Vegetables, Assorted Artisan Breads

Loaded Mac & Cheese Bar

Cheddar & White Cheese Sauce

Toppings: Bacon, Peas, Sundried Tomatoes

Add Braised Short Rib, +\$8/person

Add Sautéed Shrimp, +\$9/person

The Afterparty

Mini BBQ Chicken Sandwiches, Mini Philly Cheesesteaks, Pretzel Bites & Mini Baskets of French Fries

Jumbo Shrimp Cocktail Display

CARVING

Citrus Brined Pork Loin (Serves 20)

Side of Yucca with Mojo (extra charges apply)

Roasted Turkey (Serves 25)

Slow Roasted Prime Rib (Serves 20)

SIDES

Cous Cous

Jasmine Rice

Rosemary Roasted Red Bliss Potatoes

Garlic Whipped Potatoes

Asparagus Spears

Roasted Vegetables

Chef fee per chef per 50 persons per carving station will apply

MENUS

BREAKFAST

CONTINENTAL

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

DELUXE CONTINENTAL

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

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

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.
Per person charge will apply to groups under 25 guests.

MENUS

BRUNCH

UNLIMITED BLOODY MARY OR MIMOSA BAR (3h)

BRUNCH

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

DEERFIELD BEACH PIER BRUNCH

Strawberry & Banana Smoothies
Sliced Tropical Fruit Display
Fresh Baked Croissants and Pastries
Smoked Salmon Display, Bagels, Dill Cream Cheese, Sliced Tomato, Red Onion & Capers
Cage-Free Scrambled Eggs
Chorizo Benedict, Avocado Hollandaise
Coconut French Toast, Guava Syrup
Applewood Smoked Bacon
Chicken Apple Sausage
Roasted Breakfast Potatoes
Grilled Chicken Breast, Sweet Potato Hash, Grain Mustard Velouté
Freshly Brewed Coffee & Tea

Buffets require a minimum of 25 guests.
Per person charge will apply to groups under 25 guests.

MENUS

ENHANCEMENTS

Parfait

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

Breakfast Sandwiches (Select 1)

- 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

Fresh Vegetables, Assorted Cheeses & Meats, Lobster +\$9

*Belgian Waffles

Chocolate Chips, Blueberries, Sliced Bananas, Fresh Strawberries, Powdered Sugar, Maple Syrup & Butter

Caprese Salad

Fresh Mozzarella, Vine Ripe Tomatoes, Fresh Basil & Pesto

Chicken Piccata

Sautéed in a Tangy Lemon-Butter Sauce Studded with Capers

Smoked Salmon

Red Onions, Tomatoes, Cucumbers, Capers, Bagel & Cream Cheese

Bloody Mary's or Mimosas

Unlimited (3 Hrs) Glass/Person

*Chef fee will be applied. One Chef per 50 persons.

BREAK MENUS

BREAKS AM & PM

Fruitful

Fresh Fruit Skewers
Fruit & Nut Mix
Granola Bars
Berry Infused Water

Power

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

Coffee

Assorted Donuts
Fruit Salad
Coffee & Tea
Flavored Creamers

Savor The Moment

Tortilla Chips
Spicy Salsa
Guacamole
Creamy Queso Dip
Ice Tea

Mediterranean Vacation

Fresh Vegetable Crudité
Creamy Hummus Mediterranean Dip
Pita Chips
Assorted Cheeses

Give 'Em Something to Taco 'Bout

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

Little Italy

Antipasto Board
Mini Italian Hoagie Sandwiches
Pizza Bites
Bruschetta Bites
Mini Gelato Cones

Fudge Brownies

Dime a Dozen (Priced by the Dozen)

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

BEVERAGE SERVICE

Assorted Soft Drinks

Half Day Coffee Service

Served for 4 Hours (No Modifications)

Half Day Beverage Service

Served for 4 Hours (No Modifications) Coffee,
Tea, Juice, Water, Soda

All Day Coffee Service

Served for 8 Hours (No Modifications)

All Day Beverage Service

Served for 8 Hours (No Modifications) Coffee,
Tea, Juice, Water, Soda

Freshly Brewed Regular & Decaf Coffee

(Serves 20)

Breaks require a minimum of 25 guests.
Per person charge will apply to groups under 25 guests.

LUNCH MENUS

BUFFET LUNCH

MAKE IT HEALTHY & LITE SALAD BAR

***add Grilled Chicken or Grilled Beef Strips, extra charges apply**

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

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.
Per person charge will apply to groups under 25 guests.

LUNCH MENUS

BUFFET LUNCH

ALL AMERICAN BACKYARD BBQ

*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

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.
Per person charge will apply to groups under 25 guests.

LUNCH MENUS

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

Mushroom Truffle Risotto

Herb Roasted Chicken

Sautéed Cherry Tomatoes in a Garlic & Olive Oil Sauce

Chicken Piccata

Sautéed in a Tangy Lemon-Butter Sauce Studded with Capers

Salmon Teriyaki

Seared in a Teriyaki Glaze

Herb-Crusted Mahi Mahi

Grilled with Pineapple-Jalapeño Salsa

Petite New York Strip Steak

Braised Shorts Ribs

In a Cabernet Demi Reduction

Pad Thai

Tofu, Stir Fry Vegetables. Served with Rice Noodles.

Grilled Citrus Tofu

Served with Rice, Beans, and Mango Salsa.

Kabob Marinated Skewers

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

BUFFET DINNER

BELLA VITA: A TASTE OF ITALY!

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
Tiramisu

Beverage

Freshly Brewed Regular & Decaf Coffee
Iced Tea

THE WYNDHAM

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.
Per person charge will apply to groups under 25 guests.

DINNER MENUS

BUFFET DINNER

LATIN SPICE

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.
Per person charge will apply to groups under 25 guests.

DINNER MENUS

BUFFET DINNER

FLAVORS OF FLORIDA

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.
Per person charge will apply to groups under 25 guests.

DINNER MENUS

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 (extra charge may apply)

SECOND COURSE (Choice of 2)

Beef

Petite New York Strip Steak 4oz

Center Cut Angus Beef in a Onion & Mushroom Demi

Braised Shorts Ribs

In a Cabernet-Pearl Onion Reduction

Filet Mignon 6oz

Center Cut Angus Beef Tenderloin, Chive Steak Butter

Chicken

Grilled Basil

In a Pesto Cream Sauce & Tomato Basil Relish

Cordon Bleu

Breaded & Stuffed with Ham & Swiss Cheese

Valdostano

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

Fish

Grilled Salmon

Grilled in a Teriyaki Glaze

Herb Grilled Mahi Mahi

Grilled with Pineapple-Jalapeño Salsa

Pecan Crusted Grouper

Baked in a Brown Butter Sauce

Vegetarian

Butternut Squash Ravioli

In a Sage, Brown Butter Sauce

Penne Provencal

In a Tomato, Garlic & White Wine Sauce with Seasonal Vegetables & Shaved Parmesan

Vegan

Pad Thai

Tofu, Stir Fry Vegetables. Served with Rice noodles.

Grilled Citrus Tofu

Served with Rice, Beans, and Mango Salsa

Kabob Marinated Skewers

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

LUNCH & DINNER

KIDS MEAL

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

Service Gratuity & 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) for any additional hour.

Banquet Food and Beverage Minimum (December-April)

Friday & Saturday Breakfast/Lunch - \$3,500 (Ballroom), \$5,000 (Cafe Med) & \$2,500 (The Terrace)

Dinner - \$7,500/Friday and \$10,000/Saturday (Ballroom), \$9,500/Friday and \$12,000/Saturday (Cafe Med)
& \$3,500 (The Terrace)

Sunday-Thursday Breakfast/Lunch - \$2,500 (Ballroom), \$5,000 (Cafe Med) & \$1,500 (The Terrace)

Dinner - \$7,500 (Ballroom), \$10,000 (Cafe Med) & \$2,500 (The Terrace)

Banquet Food and Beverage Minimum (May-November)

Friday & Saturday Breakfast/Lunch - \$3,500 (Ballroom), \$3,500 (Cafe Med) & \$2,000 (The Terrace)

Dinner - \$6,000/Friday and \$8,500/Saturday (Ballroom), \$7,500/Friday and \$10,000/Saturday (Cafe Med) & \$2,000 (The Terrace)

Sunday-Thursday Breakfast/Lunch - \$2,500 (Ballroom), \$3,500 (Cafe Med) & \$1,500 (The Terrace)

Dinner - \$5,000 (Ballroom), \$7,500 (Cafe Med) & \$1,500 (The Terrace)

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.

Holiday Season

To secure your wedding or holiday party prior to September 1 please note there is a \$15,000 minimum each for Cafe Med and The Ballroom, Cafe Med and the Terrace is \$20,000

The Terrace is \$7500 along with a 10-room night minimum with 100% attrition.

After September 1, the minimums will reflect as usual with no room block required and based upon availability.

Child Meals

Children 4 and under - FREE

Children 4-12 - 35% 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 due 30 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.

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.

FAQ

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



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