

BUFFET DINNER ENTRÉE OPTIONS

SOUP SELECTIONS

(Add an Additional \$4 Per Person)

Spiced Butternut Squash Soup
New England Clam Chowder
Italian Wedding Soup with Mini Meatballs and Cheese Tortellini
Hearty Minestrone Soup with Crisp Kale and Parmesan Cheese

ASSORTED WARM BREAD SELECTIONS

(Add an Additional \$4 Per Person)

Jalapeño Corn Bread Muffins
Assorted Fresh Baked Dinner Rolls and Whipped Eggplant Butter
Garlic Bread
Herb Focaccia with Garlic Whipped Butter

SALADS

Floridian Salad Bar - with Mixed Greens, Sliced Strawberries, Dried Cranberries,
Crumbled Blue Cheese, Spiced Pecans, Mandarin Oranges, Orange Blossom Vinaigrette and Ranch Dressing

Baby Iceberg Wedges - Crispy Bacon, Wedge Plum Tomatoes, Crumbled Blue Cheese,
Spun Carrots with Blue Cheese Dressing and Balsamic Vinaigrette

Caesar Salad - Garlic Croutons and Parmesan Cheese

Salsa Bar - with Hot and Mild Charred Tomato Salsa, Guacamole, Sour Cream and Cheddar Cheese

Grilled Asparagus Salad - with Shredded Manchego and Spicy Red Pepper Dressing

Buffalo Mozzarella Martini - with Heirloom Cherry Tomatoes Balsamic Reduction and Chiffonade Fried Basil

Balsamic Marinated Mushroom Salad - with Baby Spinach and Mixed Peppers

PROTEINS

Chicken

Chicken Piccata with Caper Berry Cream and Basil Oil
Grilled Chicken Thighs with Coconut Ginger Curry Sauce
Grilled Chicken Breast Madeira Sauce
Island Spiced Chicken with Sweet and Spicy Mango Salsa

Beef

Boneless Braised Beef Short Ribs, Cabernet Reduction
Cilantro Lime Marinated Beef Tenderloin and Chimichurri Sauce
Medallions of Beef, Whole Grain Mustard and Demi-Glace Sauce
Bacon Wrapped Pork Tenderloin, Spiced Mango Chutney

Fish

Blackened Mahi, Meyers Lemon Butter Sauce
Grilled Salmon, Saffron Buerre Blanc
Seared Red Snapper, Light Fennel Tomato Broth

ACCOMPANIMENTS

Potato Gnocchi with Baby Spinach and Truffle Cream
Butter Braised Fingerling Potatoes
Sweet Potato Mash
Roasted Garlic Mashed Potatoes
Island Peas and Rice
Steamed Jasmine Rice
Fried Sweet Plantains
Roasted Broccolini
Grilled Mediterranean Vegetables
Grilled Asparagus, Baby Carrots and Oven-Dried Tomatoes

DESSERT

Earth & Sugar Wedding Cake
Coffee and Tea Service

*Prices for Displays and Action Stations Are Based Upon 60 Minutes Of Service.
An Additional \$4 per Person Will Be Charged For Each Additional 30 Minutes of Service

ENHANCEMENT OPTIONS

Sliced Fruit \$12 - Garnished with Mixed Berries, Vanilla Honey Yogurt

Baby Garden Vegetables \$12 - Caramelized Onion Dip and Ranch Dressing

Baked Brie \$16 - Triple Cream Brie, Blueberry Jam Wrapped in Puff Pastry

Mediterranean Display \$17 - Hummus, Baba Ganoush, Olives, Tomato Salad, Pita Chips

Assorted Artisanal Cheeses \$18 - Garnished with Berries, Honeycomb and Gourmet Crackers

Charcuterie \$18 - Capicola, Salami, Prosciutto, Beesmster Gouda, Kalamata Olives, Grain Mustard, Dijon Mustard, Soft French Bread

Sesame Crusted Seared Tuna \$21 - Wakame Seaweed Salad, Sweet Soy Reduction

Jumbo Shrimp \$21 - Cocktail Sauce, Char Siu BBQ, Lemon Wedges
(Based on 3 Pieces of Shrimp per Person)

Japanese Sushi \$22 - Homemade Assorted Sushi Maki, Futomaki and Sashimi, Wasabi and Soy Sauce, Steamed Edamame
(Based on 4 Pieces per Person)

Dueling Italian Pasta \$17 - Cheese Tortellini with Mushrooms and Baby Spinach, Black Truffle Cream Sauce,
Penne Pasta with Chicken Breast, Zucchini, Yellow Squash, Pomodoro Sauce, Warm Garlic Bread Sticks

Potato-Tini \$17 - Garlic Whipped Potatoes in a Martini Glass, Bacon, Cheddar Cheese, Green Onions, Sour Cream, and Texas Chili

Quesadilla Duet \$18 - Grilled Chicken Breast, Black Beans and Roasted Red Peppers, Cheddar Cheese, Duck Confit with Cherries,
Caramelized Onion, Smoked Gouda Cheese, Roasted Tomato Salsa, Guacamole and Sour Cream

Risotto Martini \$19 - Creamy Arborio Rice and Chicken Stock Finished with Parmesan Cheese, Baby Spinach,
Mixed Mushrooms, Balsamic Reduction Drizzle

Herb Marinated Beef Tenderloin \$575 - Red Wine Demi-Glace, Whole-Grain Mustard and Carving Rolls
Serves 30 Guests

Chimichurri Marinated New York Strip \$675 - Blistered Cherry Tomatoes and Pickled Shaved Red Onions
Serves 45 Guests

Smoked and Cured South East Family Farms Ham \$480 - Pineapple-Bourbon Sauce and Hawaiian Sweet Rolls
Serves 50 Guests

Slow Roasted Bone In Turkey Breast \$390 - Traditional Gravy, Cranberry Relish, Carving Rolls
Serves 30 Guest

Bacon Wrapped Pork Tenderloins \$410 - Apple Chutney Five Tenderloins per Order
Serves 35 Guests

Beef Steamship \$1200 - Horseradish Cream, Carving Rolls
Serves 150 Guest

Florida Red Grouper \$525 - Banana Leaf Steamed Grouper, Lemongrass, Cilantro, Ginger, Thai Dipping Sauce
Serves 20 Guests

DESSERT ENHANCEMENTS

Chocolate Fondue \$12 - Strawberries, Marshmallows, Pretzel Sticks

Liquid Nitrogen Wine Sorbet Station \$24 - Kenwood Champagne, Esser Merlot and Fresh Seasonal Berries

Bananas Foster \$16 - Bananas Sautéed in Butter and Brown Sugar, Flambéed with
Grand Marnier and Served with Vanilla Bean Ice Cream

Liquid Nitrogen Ice Cream Station \$24 - Choice of Vanilla, Baileys Ice Cream, or Dulce de Leche with Assorted Toppings

DESSERT DISPLAYS - \$8 per Person
New York Style Assorted Individual Cheesecakes
Spanish Flan
Carrot Cake
Italian Rum Cake
Carrot Cake with Vanilla Cream Cheese Icing
Tiramisu with Kahlua Ladyfingers
Key Lime Pie with Mango Coulis
Key Lime Cheese Cake

WEDDING GUIDELINES

Please schedule your wedding tastings between the hours of 2:00 pm to 4:00 pm.

Schedules need to be approved from the Executive Chef fourteen days in advance.

Up to four guests per tasting with a minimum spend of \$12,500 in food and beverage; additional guest's price is \$180.00 per person ++

Guest can choose the selected amounts from the wedding menus:

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

MENU TASTINGS:

Your personalized Tasting may be scheduled 60-90 days prior to your wedding.

Up to four guests may attend (Inclusive of the Bride & Groom).

PREFERRED VENDORS:

If a vendor is not on the preferred vendor list, then they must provide the following: Certificate of Insurance and business license. Outside vendors must be approved by Hotel's Catering Department prior to being contracted. We request all vendors to deliver, flowers, cakes, audio visual, etc. no later than two hours prior to your scheduled event. All items must be removed following the event, unless arrangements have been made with your Catering Sales Manager. A surcharge may be included should items be left behind without Resort approval. Resort is not liable for items left behind.

ADDITIONAL FEES:

Additional Fees will be applicable for the following items:

\$250.00 Clean Up Fee for Confetti Use Per Ballroom Section

\$250.00 Fee for Set and Strike of Banquet Chair Covers

PAYMENT PROCEDURES:

All payments made by the group are to be made in U.S. dollars, by certified check, cashier's check, or credit card. Payment via American Express, Master Card and VISA will be accepted with credit card authorization form completed and returned with a copy of the front and back of card.

When submitting payment by check, please include the "event name" and date of event on the check. Payments must be received from the group in accordance with the payment and deposit schedule herein. Payment in full will cover 100% of all estimated charges including room rental, food, beverage, service charge, and tax costs. Any remaining balance is due at the close of the event via the above payment options.

FUNCTION TIME:

Functions are based on a maximum of a Five Hour Function. Additional hours are available at an additional charge of \$500.00 per hour or portion of that hour.

GENERAL INFORMATION:

All Food and Beverage items must be purchased exclusively by the Wyndham Grand Jupiter at Harbourside Place and consumed in the designated Meeting areas. It is not permitted to bring outside food on Hotel property.

The Wyndham Grand Jupiter prohibits the removal of food and beverage from our premises or functions.

The Wyndham Grand Jupiter is the only licensed authority to serve and sell alcoholic beverages on premises.

Outside alcoholic beverages are not permitted on Hotel property, unless authorized by your Conference Services Manager.

The Hotel will require appropriate ID for anyone who appears to be under the age of 21.

Florida Liquor Law requires all alcoholic service to end at 2:00am.

GUARANTEES:

Your guaranteed guest count is due by 12:00 noon, (3) business days prior to your wedding day. This number shall constitute a guarantee and is not subject to reduction. If the attending number of your guests exceeds your guarantee count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary. Wyndham Grand Jupiter will prepare Four Percent (4%) above your Food Guarantee for Functions up to 250 Guests and Three Percent (3%) for Functions Over 250 Guests. Wyndham Grand Jupiter is Not Responsible for any meals exceeding the Three/Four Percent (3/4%) overage, however we will accommodate such occurrences to the best of our ability. Wyndham Grand Jupiter Catering reserves the right to change Menu items as necessary to accommodate the additional number of guests.

BUFFET STATIONS:

Food preparation for Banquet Buffets is based on (1) serving per person.

The minimum number of people required for a buffet is outlined in our Catering Menus.

The time limit for buffets and receptions is outlined in our catering Menus.

Food can be refreshed for extensions on this time limit at a cost per person.

SERVICE CHARGES:

All Food and Beverage prices are Subject to a 22% Service Charge and 7% Sales Tax. (Note: Service Charge Is Taxable)
If additional servers and staff members are required for an event, a \$45.00 per hour, per server of staff member will apply.

ADDITIONAL CHARGES:

A \$3.00 per item delivery charge applies to any gifts delivered to guestrooms. Items are not handed out through the front desk at check-in.

If there's a Room Set-up Change, once the room has already been set on the day of the event, there will be a charge.

For ballroom sections the charge is \$500.00.

OUTDOOR FUNCTIONS:

The Scheduled Function Will Take Place Indoors If The Following Conditions Are Present:

Weather Report of a 40% or More Chance for Precipitation Provided by Weather.com

Temperatures are Below 65 Degrees

Wind Gusts are in Excess of 15 Mph

LIGHTNING:

The Resort will decide by 8:00pm the evening prior for Breakfast, By 7:00am the day of the event for Lunch, and By 12:00pm for Evening Functions The Hotel Reserves the Right to Make the Final Decision on Event Location.