



Wyndham Weddings

Where the **Only** Thing we overlook is the Ocean!



Wedding Hors d'oeuvres Packages

Hors d'oeuvre Packages are only available in conjunction with meal packages.
Service is for (1) hour for a minimum of 50 people

Artisan Cheese Board

\$8 per person

Display featuring Domestic and International Varieties, with Fresh Seasonal Fruit, Baguette, and Assorted Crackers

Antipasto Package

\$19 per person

Stuffed Olives, Marinated Artichokes
Grilled Sweet Peppers, Roasted Mushrooms
Dolmades, Prosciutto, Salami
Cabrales, Manchego
Olive Tapenade, Garlic Herb Oil
Artisan Breads & Crackers

Silver Package

\$22 per person

Fresh Fruit Display
Jerk Chicken Skewer/ Pineapple Thai chili
Crab Stuffed Mushrooms
Pulled Pork Sliders
Caprese Bruschetta
Artisan Cheese Board

Build Your Own Package

Artisan Cheese Board with additional choices below:

Caprese Bruschetta – Buffalo Mozzarella,
Fresh Basil & Heirloom Tomato with Balsamic Drizzle
Barbeque Lamb Lollipop Meatball – House made Sauce & Fresh Mint
Petite Signature Crab Cake – Creole Remoulade & Fresh Tarragon
Oyster Shooter – Shucked Local Varietal Oyster & Bloody Mary with a Celery Garnish
Sausage Stuffed Mushroom – Andouille Sausage, Monterey Jack & Panko
Southwestern Egg Roll – Chicken & Black Bean with Cilantro Crème
Steamed Shrimp – With Vodka Cocktail Sauce (Add \$2.00 per person)

(2) Choices at \$16 pp

(3) Choices at \$19 pp

Prices Are Subject To 22% Service Charge, 6% Taxable Service Charge and 11.5% Sales Tax. Prices Subject To Change.

Hors d'oeuvres

Add Stationary or Butlered Hors d'Oeuvres to any Reception!

All hors d'oeuvres priced per piece with a minimum of 25 guests.

Hot

	Per Piece
Petite Crab Cakes with Classic Remoulade	4 per Piece
Virginia Ham Rolls	4 per Piece
Sherried Crab Dip with Pita	4 per Piece
Buffalo Chicken Dip with Blue Corn Chips	4 per Piece
Pork Belly-Sweet Potato Crisp	4 per Piece
Crab Stuffed Mushrooms	4 per Piece
Jerk Chicken Skewer with Pineapple Thai chili	3 per Piece
Lumpia (Pork, Chicken or Veggie)	3 per Piece
Southwestern Chicken Egg Roll	3 per Piece
Smoked Sausage Stuffed Mushrooms	3 per Piece
Enchilada Bites (Beef, Chicken or Veggie)	3 per Piece
Chicken Pot Sticker with Spicy Ponzu	3 per Piece
Keftedes(Lamb Meatball) with House Tzaziki	3 per Piece

Chilled

Carolina Prawn Salad Cup	4 per Piece
Oysters Shooter	4 per Piece
Steamed Shrimp with Vodka Cocktail	4 per Piece
Smoked Salmon& Avocado Rice Crisp	4 per Piece
Poke Tuna Wonton Crisp	4 per Piece
Lump Crab Canapé	4 per Piece
Antipasto Skewers	4 per Piece
Chile-Lime Shrimp Brochette	4 per Piece
Canapé of Beef Tenderloin	4 per Piece
Waldorf Chicken Phyllo Purse	3 per Piece
Devil's on Horseback	3 Per Piece
Bruschetta	3 per Piece

Peppadew jam/ wild mushrooms/ pickled arugula

Baby tomato/ fresh mozzarella/ basil

Avocado/ tomato salad

Olive relish/ chickpea spread

We recommend a minimum of 3 per person

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Wedding Plated Dinner

All plated dinners include a choice of (1) dinner salad, (1) entrée, chef selected starch and vegetable, dinner rolls and butter, (1) dessert, freshly brewed coffee, iced tea, and champagne toast
(Minimum 25 guests, \$5pp charge for less)

Dinner Salad

Please select one of the following

Farm to Table

Crisp Greens, Cherry Tomato, Cucumber, Carrot, Shaved Onion, Balsamic Vinaigrette

Classic Caesar

Hearts of Romaine, Shaved Reggiano, Crouton, Classic Caesar Dressing

Wedge

Baby Iceberg, Grape Tomato, Hard Boiled Egg, Bacon Crumble, Bleu Cheese Vinaigrette

(Add \$3 pp)

Strawberries & Spinach (Seasonal)

Baby Spinach, Fresh Picked Strawberries, Pecan, Goat Cheese, Caramelized Shallot Vinaigrette

(Add \$3 pp)

Watermelon-Feta Salad (Seasonal)

Fresh Watermelon tossed with Lime-Mint Vinaigrette finished with Crumbled Feta and Cracked Pepper

(Add \$3 pp)

Entrée

Please select from the following

Grilled Chicken

\$32 per Guest

6 oz. Boneless Breast of Chicken, Grilled with Choice of Sauce (see below)

Wild Rice or Potatoes and Fresh Local Vegetables

Sauce options: Apricot Pan Sauce, Cranberry Pico, Honey Herb Jus

Salmon Rockefeller

\$34 per Guest

Bacon-Parmesan Crust, Parmesan Risotto, Wilted Spinach

Cumin Dusted Chicken

\$32 per Guest

Maple Roasted Sweet Potatoes, Fresh Local Vegetables

Grilled Filet of Beef

\$37 per Guest

Balsamic Mushrooms, Black Garlic Mashed Potatoes, Roasted Cauliflower

Sea Salted Rockfish (Seasonal)

\$36 per Guest

Crab Buerre Blanc, Vegetable Orzo

Porchetta

\$32 per Guest

Herb Stuffed Pork Loin, Pan Sauce, Butter Whipped Potatoes, Local Vegetables

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Wedding Plated Dinner Continued

Crab Cakes

\$35 per Guest

Two Signature Lump Crab Cakes, Pimento Pesto, Sweet Corn Risotto,
Blistered Tomatoes

Steak & Shrimp

\$45 per Guest

Grilled Petit Filet, Charred Tomato Demi, Cajun Rubbed Jumbo Shrimp
Garlic Mashed Potatoes, Local Vegetables

Land & Sea Duo

\$39 per Guest

Grilled Chicken, Honey-Herb Jus
Vodka Brined Salmon, Lemon Preserves
Wild Rice Pilaf, Seasonal Vegetables

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Wedding Buffets

All Dinner Buffets include a choice of (1) dinner salad, entrées, (2) starches, Chef Choice of Vegetable, .
Dinner rolls and butter, freshly brewed coffee, iced tea, and champagne toast
(Minimum 75 guests, \$5pp charge for less)

Choice of (2) Entrees \$39.00

Choice of (3) Entrees \$46.00

Dinner Salads

Please select one of the following

Farm to Table

Crisp Greens, Cherry Tomato, Cucumber, Carrot, Shaved Onion, Balsamic Vinaigrette

Classic Caesar

Hearts of Romaine, Shaved Reggiano, Crouton, Classic Caesar Dressing

Wedge

Baby Iceberg, Grape Tomato, Hard Boiled Egg, Bacon Crumble, Bleu Cheese Vinaigrette

(Add \$3 pp)

Strawberries & Spinach (Seasonal)

Baby Spinach, Fresh Picked Strawberries, Pecan, Goat Cheese, Caramelized Shallot Vinaigrette

(Add \$3 pp)

Watermelon-Feta Salad (Seasonal)

Fresh Watermelon tossed with Lime-Mint Vinaigrette finished with Crumbled Feta and Cracked Pepper

(Add \$3 pp)

Entrée Selections

Chicken Mediterranean with Tomato & Garnished with Feta

Grilled Chicken Breast with Lemon Thyme Beurre Blanc & Mushrooms

Oven Roasted Strip Loin of Beef with Wild Mushroom Demi Glaze*

Braised Beef Roast with Wild Mushroom Demi Glaze

Grilled Chicken Breast with Cranberry Pico

Herb Encrusted Chicken Breast with Porcini Mushroom Demi Glaze

Shrimp & Grits (Add \$3.00 per person)

Prime Rib of Beef (Add \$3.00 per person)

Steamship Round of Beef (125 person minimum)

Salmon Rockefeller with Bacon-Parmesan Crust (Add \$3.00 per person)

Crab Cakes with Grapefruit Honey Beurre Blanc (Add \$3.00 per person)

Served with Your Choice of (2) Starches:

Garlic Mashed Potatoes, Roasted Potatoes, Baked Potatoes, Risotto or Wild Rice Pilaf

**\$75.00 Carver Fee for Chef Attendant*

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Wedding Dinner Action Stations

One hour and a half of continuous food service for a minimum of 75 guests.
(Total must equal final guarantee in addition to menu selections)

**\$75.00 for Chef Attendant*

Crab Cake Station* **\$14 pp**

Coconut Jasmine Rice
Mango Chutney or Roasted Corn Salsa
Roasted Asparagus
Dinner Rolls & Butter

Pasta Station* **\$10 pp**

(Choice of Pasta) Penne, Linguine, Fettuccini, Farfalle or Cavatappi
(Choice of Sauce) Tomato Basil Red Sauce, Bolognese, Marinara, Alfredo or Basil Pesto
(Choice of Protein) Chicken, Italian Smoked Sausage, Salmon or Shrimp (+\$2.00/per person)
Peas or Wild Mushrooms
Garlic Bread

Fajita Station **\$12 pp**

Marinated Beef or Chicken prepared in Spanish spices with peppers and onions,
Served with Flour Tortillas, Rice & Refried Frijoles

Mashed Potato Bar **\$10 pp**

House Made Garlic Mashed Potatoes with Assorted Toppings:
Bacon, Baby Bella Mushrooms, Caramelized Onions, Peppers, Cheese, Sour Cream,
Chives & Demi-Glaze

Carving Stations

(Chef Attendant Required)

Smoked Beef Brisket with Green Peppercorn **\$275 each**
Sauce served with Fresh Baked Rolls (serves 30)

Peppered Tenderloin in a Red Onion Marinade **\$275 each**
Whipped Horseradish Cream & Mixed Sautéed Mushrooms (serves 15-20)

Sage Rubbed Pork Loin Encrusted **\$250 each**
Brown Sugar and Dijon Mustard with Spiced Apple Chutney (serves 30)

Prime Rib with Au Jus & Horseradish (Serves 30) **\$350 each**

Salmon En Croute Cucumber Caper Relish with Marble Rye Points (Serves 30) **\$250 each**

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Seafood Display

Jumbo Cocktail Shrimp (minimum 100)

Vodka Cocktail Sauce

Market Price

Shellfish Bar

Snow Crab Claws, Gulf Shrimp and Oysters Served with Fresh Lemon and Lime Wedges, Cocktail Sauce, Citrus Rémoulade & House Hot Sauce

Market Price

Oyster Bar

Fresh Local Oysters on the Half Shell, Mignonette, Vodka Cocktail, Crackers & House Hot Sauce

Market Price

Children's Menu

(Ages 5-12)

Chicken Tenders and French Fries

\$16 pp

Hamburger and French Fries

\$16 pp

Grilled Cheese and French Fries

\$16 pp

Children's Buffet

Half price for children under the age of 12 years old.

No charge for under the age of 4 years old.

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Wedding Enhancements

Petite Bites Assortment of Mini Cupcakes, Petit Fours and Truffles	\$10 pp
Chocolate Covered Strawberries (Seasonal) Dark Chocolate, Milk Chocolate and White Chocolate Dipped Strawberries	\$4 each
Cocoa & Donuts Assorted Donut Holes, Cinnamon Sugar Churros Served with Hot Chocolate with Assorted Toppings & Enhancements	\$14 pp
Assorted Truffles	\$4 each

Late Night Snack

Pretzel Station Warm Soft Pretzels Sprinkled with Sea Salt served with Assorted Dipping Sauces to include House Mustard and Cheese Sauce	\$10 pp
Slider Station Assortment (Choice of 2) Buttermilk Chicken, Bacon Jam Beef Burger, Carolina Pulled Pork, Crab Cake Served on Petite Brioche Rolls	\$19 pp

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Beverage Service

(Subject to a set-up fee of \$75.00 per bar)

House Brand Liquors

Jim Beam, Seagram 7, Smirnoff
Bacardi, Seagram's Gin, Grants Scotch

Host 5.50/drink

Cash 6.00/drink

Premium Brand Liquors

Absolut, Cutty Sark, Jack Daniels
Seagrams V.O., Beefeater Gin, Captain Morgan

Host 6.25/drink

Cash 6.75/drink

Host Bar Packages

Stand Alone Bar Packages are also priced per Person First Hour Each Additional Hour

House Brands	\$16.00 per person	\$5.00
Premium Brand	\$20.00 per person	\$6.00

Bottled Beer *Select 4 Beers*

Domestic: Bud, Bud Light, Miller Lite, Mich Ultra

Imported: Corona, Sam Adams, Heineken

Host 4.00/beer

Cash 4.25/beer

Host 4.75/beer

Cash 5.00/beer

Beer Kegs

A wide range of Domestic, Imported and Craft Beer Kegs
are available with seven day advanced notice in sixtel and half barrels

Host 350-550

Specialty Beverage Services

Wine Service with Dinner:

Offer house wine at your guest tables during dinner for \$28.00 per bottle.
Consult your Wedding Specialist if you are interested in a variety of wine offerings.

Frozen Drinks or Martini Station:

\$10.00 per person

Add Martinis: Cosmo, Vanilla Martini, Chocolate Martini, Baby Blue Martini, Black Martini,
Decadent Martini.

Margaritas, Pina Coladas and Daiquiris to any Bar Package

Requires martini glass rental fee

Coffee Cordial Station:

\$10.95 per person

Your choice of three cordials:

Amaretto, Bailey's Irish Cream, Kahlua, Grand Marnier, Courvoisier Accompanied with gourmet
coffee, shaved chocolate, cinnamon sticks and fresh whipped cream

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Frequently Asked Questions

1. **Do you offer a beach ceremony?** The Wyndham offers a private oceanfront ceremony located on our Mariner's Court. If you prefer a ceremony to take place on the sand itself we recommend hiring a third party to assist you as the beach is a public area.
2. **Do you offer a back- up location if it rains; so, is there an additional cost?** Yes, we will specify a section and outline the venue in your agreement with us! We are more than happy to offer one of our private venues separate from your reception, however, if there is not space available due to multiple bookings, you are welcome to be married inside your reception room at no additional cost.
3. **Are there food and beverage minimums?** We require a food and beverage minimum which is dependent on the venue selected as well as your event date.
4. **Can you accommodate weddings of less than 50 guests?** Yes! Ask about our Beach Club Room with Oceanfront view and fireplace; it's the perfect setting for an intimate reception!
5. **Do you have complimentary parking?** We provide complimentary onsite parking, both in a lot and parking garage.
6. **When I contract a block of rooms and have oceanfront & suites, will my guests be in the same area?** While we always strive to block group guests together, we are unable to block different room types closely. For example, the suites are located in a separate wing from the oceanfront rooms.
7. **Do you offer decoration for the ceremony or reception?** We provide complimentary table linens which extend to the floor, mirror tiles, and votive candles, and a complimentary dance floor in addition to cutting & serving of your celebration cake at no additional charge.
8. **What is the latest a reception can be held until? A Wyndham Wedding provides options. We are able to host your reception from 6:00 pm to 11:00 pm; 7:00 pm to 12:00 am; or 8:00 pm to 1:00 am.** All receptions are based on five hours unless otherwise specified. Additional hours are available at a rate of \$200.00 + applicable tax based on availability. The addition of an hour must be specified at least one month prior to your event date.
9. **Can we bring our own wedding cake and is there a cake cutting fee?** Yes, how sweet it is! You are able to bring in your celebration cake from an outside vendor and we will gladly cut & serve the cake at no additional charge!
10. **Can we bring our own wine or champagne?** Unfortunately, it is against ABC Law to permit outside alcohol with our current ABC licensing.
11. **How many guests can your largest ballroom accommodate?** 400 guests can be seated comfortably in our Atlantic Ballroom with a dance floor.
12. **Do you provide tastings?** We are happy to schedule a complimentary tasting three months prior to your event date for confirmed/contracted wedding receptions. Tastings are limited to four individuals.

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Timeline Requirements

When you are Ready to Book:

Call to set up a meeting with the wedding specialist and confirm the availability of your date. It is advisable to bring your Wedding Planner at this point so everyone's roles can be clearly defined.

Review and agree to function room and minimum spend requirements.

Decide if a room block is needed and approximate number of overnight guests.

Decide if you will have a rehearsal dinner with us to maximize your Rewards.

Return signed contract and initial deposit to confirm the space and dates.

60 Days Prior to Your Wedding Date:

Provide schedule and times for your special day including arrival and ceremony times, reception times, as well as the dinner and bar services.

Select menu & provide details so we may provide you with an estimated total.

Confirm all room reservations are in place, as room blocks will conclude 30 days prior to event arrival date.

30 Days Prior to Your Wedding Date:

Finalize Menu

Provide Hotel with a list of Vendors including drop off and pick up times with contact information.

Choose & finalize diagram for event layout.

Sign Banquet Event Orders (BEO)

7 Days Prior to Your Wedding Date:

Final payment is always due 4 days prior to your event before 4:00PM EST

(No Personal Checks Accepted for this Payment, Cash or Credit Card Only)

Final Guarantee Count Is due 4 days prior to event before 4:00PM EST.

Wyndham Wedding Rewards

Wyndham & Jane's Brides Receive...

When you purchase food & beverage of \$3000, receive ½ off of King Oceanfront Room featuring a bottle of champagne just for two!

With a defined food & beverage purchase of \$6000 - \$12,000 you will receive a Complimentary King Oceanfront Room (based on availability) featuring a bottle of champagne just for two!

With a defined minimum food & beverage purchase of \$12,000 or more, you will receive a Complimentary King Oceanfront Room featuring a bottle of champagne just for two and a Complimentary Rehearsal Room (based on availability)!

Delightfully design your wedding with Wedding Expert, Jane Wrenn making your reception exactly the way you have always imagined! jwrenn@wyndhamvb.com

Direct Line: 757-321-2181