



 **WYNDHAM GRAND<sup>®</sup>**  
Clearwater Beach

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WEDDING PACKAGES



## TURN YOUR CLEARWATER BEACH WEDDING INTO A GRAND OCCASION

Start your life together with a sunset ceremony and elegant celebration that will be remembered long after your last dance. The singular elegance of a Wyndham Grand Clearwater Beach wedding begins with our tranquil setting and extends to thoughtful services and amenities that transform your special day. Our wedding specialists are happy to assist you in creating a wedding that captures your personal style, ensuring a bridal event that will be long remembered.

The sun kissing the sky.  
The gentle breeze swaying the palms.  
The dynamic calm of the ocean tide.  
May your future be as serene as the setting that surrounds you.  
Your wedding ceremony is a reflection of your story together.  
Your love, your gratitude, your dreams of the future.  
Leave this most important day in our hands while you revel in the moment.  
And remember the awe, the excitement, and the beauty of that feeling for the rest of your lives.

100 Coronado Drive, Clearwater, FL 33767 | (727) 281-9527 | [wyndhamgrandclearwater.com](http://wyndhamgrandclearwater.com)

WYNDHAM GRAND CLEARWATER BEACH

## MEET OUR CHEF



### **Chef Claude Rodier**

*Executive Chef*

A graduate of L'Etincelle Culinary School in Nimes France, Executive Chef Claude Rodier brings years of invaluable experience to Wyndham Grand. Chef Claude has hosted high-profile clientele, including a Whitehouse Dinner benefiting the Gettysburg Festival Foundation, NBA, All-Star Baseball, Walt Disney, The First Induction of the Rock & Roll Hall of Fame, and a National Mayors Convention honoring President Bill Clinton and President Bush. Now dedicated to making an impact on the dining scene in Clearwater Beach, Chef Claude will continue to develop outstanding signature and seasonal menus for Ocean Hai, Dock's, and eSKPades, alongside his top-notch culinary team.



## WYNDHAM GRAND CLEARWATER BEACH CEREMONY

\$2,000++ Ceremony Fee

Beach Ceremonies Include:

Officiant | \*Rehearsal Day Prior to Wedding | Bridal Ready Room  
Wedding Arch | White Garden Chairs | Set Up & Tear Down

*\*exact location of rehearsal to be determined 30 days prior to wedding day*

Palm Lawn at the Pool Includes:

\*Rehearsal Day Prior to Wedding | Bridal Ready Room  
Hedge Walls | White Garden Chairs | Set Up & Tear Down

Pelican Terrace & Ballroom Includes:

\*Rehearsal Day Prior to Wedding | Bridal Ready Room  
Staging | Banquet Chairs | Set Up & Tear Down

*Beach ceremonies are available based on seasonality, weather backup location provided. There will be an additional \$700 charge for beach ceremonies over 100 people.*

A day-of wedding planner is encouraged to ensure no detail is missed.



## WYNDHAM GRAND CLEARWATER BEACH RECEPTION

### Includes:

- private ballroom setting with custom floor plan
- complimentary champagne toast
- floor-length white linens and white napkins
- dance floor
- all tables for guestbook, place cards, and gifts
- votive candles for cocktail hour
- complimentary guest room for wedding night for bride and groom
- exclusive rate for out-of-town guests
- discounted valet parking
- private menu tasting\*
- spa discounts for bridal party\*
- Wyndham rewards points
- access to social tables planning tools

### Locations:

#### Dunes Ballroom & Foyer

*up to 500 guests*

#### Pelican Terrace & Ballroom

*up to 100 guests*

#### North Lawn at the Pool

*up to 100 guests  
weather back up location provided*

#### Palm Lawn at the Pool

*up to 100 guests  
weather back up location provided*

*\*Restrictions may apply*

## PACKAGES

### *Sunkissed Sands Plated Wedding Package*

Four Butler Passed Hors d'oeuvres

Choice of Salad or Soup

Up to Three Main Entrée Selections

*Includes Vegetarian option, entrees will be selected in advance & noted on place cards*

\$168.00++ per person

### *Ocean Tide Buffet Wedding Package*

Four Butler Passed Hors d'oeuvres

Three Salads and / or Soups

Three Buffet Main Entrees

One Starch Option

One Vegetable Option

\$182.00++ per person

Wedding Packages include: (4) Hour Premium Bar and Champagne Toast

Main entrée selections must be made in advance & does not include dietary restrictions (GF, Vegan, Dairy Free, etc.) All meals include fresh baked rolls, coffee & iced tea. All prices are subject to 24% service charge & 7% state tax. Packages do not include bartender fees or chef attendant fees.

## *Butler Passed Hors d'oeuvre Options*

Spanakopita  
Chicken Empanada  
Vietnamese Spring Rolls  
Bruschetta with Tomato, Basil & Balsamic Drizzle  
Parmesan Breaded Artichoke, Garlic Aioli

Chicken Pot Stickers, Soy Scallion Dipping Sauce  
Blue Cheese Tart with Grape and Candied Walnut  
Vegetable Samosas with Mint-Cilantro Dipping Sauce  
Strawberry Basil Bruschetta with Mascarpone, Balsamic Drizzle

Choose (4) above included in package or add additional butler passed hot or cold hors d'oeuvres at \$5.00++ to \$7.00++ per piece per person

## *Additional Hors d'oeuvre Options*

Upgraded hors d'oeuvres:  
Beef Wellington \$5.00++ per person  
Mini BBQ Kobe Meatloaf \$5.00++ person  
Grilled Shrimp and Avocado in Tart Shell \$5.00++ person  
Shrimp Tempura & Sweet Chili Sauce \$5.00++ per person  
Grilled lamb chop with tzatziki sauce \$8.00++ per person

Upgrade the cocktail hour:  
Sushi Station \$19.00++ per person  
Fresh Crudit  Display with Hummus \$18.00++ per person  
Domestic & Imported Cheese Station with Sliced Baguettes \$22.00++ per person

## *Plated Soup & Salad Options*

Heirloom Tomato, Burrata, Frisée & Arugula, Balsamic Glaze, Extra Virgin Olive Oil  
“Kalera” Lettuce Blend, Baby Heirloom Tomatoes, Gorgonzola, Candied Walnut, Raspberry Vinaigrette  
Yellow Beet Salad, Balsamic Mascarpone Cream, Curly Endive, White Balsamic Vinaigrette  
Traditional Hearts of Romaine, Caesar Salad, Garlic Crouton, Shaved Regiano

Roasted Tomato Bisque with Basil  
Crab & Corn Chowder

## *Upgraded Plated Soup & Salad Options*

Grilled Shrimp Salad, Avocado, Lettuce and Tarragon Mustard Mayonnaise  
\$8.00++ per person

Scallops and Grilled Asparagus, Baby Heirloom and Radishes, Lemon Aioli Sauce  
\$12.00++ per person

## *Plated Entrée Options*

*Herbed Marinated Airline Breast of Chicken*  
Fingerling Potatoes, Cauliflower Puree, Peas, Basil Jus

*Pan Seared Salmon Filet*  
Leek and Lentil Gratin, Roasted Fennel, Shallot and Lemon  
Butter Sauce

*Seared Beef Tenderloin*  
Potato Gratin, Baby Zucchini and Carrot,  
Cippolini Onion, Port Wine Sauce

*Pork Medallion & Pork Belly*  
Cannellini Bean Puree, Brussel Sprout, Rosemary Jus

*Chilean Sea Bass*  
Potato Mousseline, Mini Shitake, Roasted Carrot,  
Vegetable Jus

*Wild Mushroom Ravioli*  
Wilted Spinach, Baby Vegetables,  
Shitake and Parmesan Cream Sauce

## *Upgraded Plated Entrée Options*

*Tenderloin & Chicken*  
Beef Tenderloin and Marinated Chicken, Potato Gratin, Broccolini,  
Baby Carrot, Port Wine Sauce

*Tenderloin & Shrimp*  
Beef Tenderloin and Garlic Shrimp, Mac and Cheese Gratin,  
Seasonal Vegetables, Pink Peppercorn Sauce

*Salmon & Chicken*  
Salmon Filet and Chicken Breast, Risotto Croquette,  
Asparagus and Carrot, Lemon Beurre Blanc

*Shrimp & Chicken*  
Chicken Breast and Garlic Shrimp, Mousseline of Potato,  
Haricot Vert, Baby Carrot, Caramelized Cippolini Onion,  
Mustard Cream Sauce

*An additional \$18.00++ per person will be added to the package price for Duo Entrée Selections*

*Additional Vegetarian Options Available Upon Request*

## *Buffet Salad & Soup Station Options*

Heirloom Tomato, Burrata, Frisee Lettuce, Extra Virgin Olive Oil and Balsamic Glaze

“Kalera” Lettuce Blend, Baby Heirloom Tomatoes, Gorgonzola, Candied Walnut, Raspberry Vinaigrette

Yellow Beet Salad, Balsamic Mascarpone Cream, Curly Endive, White Balsamic Vinaigrette

Romaine Lettuce, Cucumber, Feta Cheese, Heirloom Tomatoes, Kalamata Olives, Cream Aegean Dressing

Roasted Tomato Bisque with Basil

Crab & Corn Chowder

Choose (3) above included in package

## *Buffet Entrée Options*

Orange Rosemary Roasted Chicken, Caramelized Cippolini

Grilled Flat Iron Steak, Green Peppercorn Cream Sauce

Seared Salmon, Lemon Garlic Sauce, Wilted Spinach

Seared Red Snapper, Coconut Curry, Peas and Carrots

Chilean Sea Bas, Stewed Tomatoes, Kalamata Olives, Capers

Choose (3) above included in package

## *Upgraded Buffet Entrée Option*

Beef Tenderloin Medallions, Bourbon and Raisin Peppercorn Sauce

\$8.00++ per person

*Additional Vegetarian Options Available Upon Request*

## *Buffet Starch & Vegetable Options*

Roasted Fingerling Potatoes, Garlic & Fresh Herbs

Classic Yukon Whipped Potatoes

Basmati Rice

Fresh Macaroni and Cheese, Tomato Garlic Crust

Sauteed Haricot Vert with Shitake and Roasted Shallots

Green Asparagus, Cilantro Butter

Roasted Fresh Seasonal Vegetable Medley

Roasted Heirloom Carrots and Brussels Sprouts

Roasted Seasonal Fresh Vegetables

*Additional Vegetarian Options Available Upon Request*

## *Additional Dessert Station Options*

Mini Cheesecakes, Raspberry & White Chocolate Bites, Assorted Macaroons, Mini Key Lime Tarts & Mini Pecan Tarts

\$19.00++ per person

Mini Cupcakes, Opera Cake Bites, Assorted Mini Verrine, Tiramisu Bite, Mini Berry Fruit Cup with Pound Cake and Whipped Cream, Mini Bombolini

\$23.00++ per person

## *Late Night Snack Options*

### *Nacho Bar*

Housemade Tortilla Chips  
Seasoned Ground Beef or Chicken  
Melted Cheddar  
Shredded Cheese, Jalapenos,  
Black Olives, Onions  
Diced Tomatoes, Sour Cream, Guacamole  
\$18.00++ per person

### *Attended S'mores Station*

White & Handcrafted Raspberry Marshmallows  
Milk & Dark Chocolate Bars  
Honey & Chocolate Gram Crackers  
Sliced Fresh Bananas & Strawberries  
Mini Brownies & Blondies with Toasted Fluff Topping  
\$20.00++ per person

### *Bar Attack*

Assorted Mini Pizzas  
Pretzels & Cheese Sauce  
Corn Dogs with Mustard  
Buffalo Chicken Wings with  
Carrots, Celery and Bleu  
Cheese Dipping Sauce  
\$25.00++ per person

## Beverage Packages

### Premium Bar

Wheatley Vodka  
Bombay Sapphire Gin  
Flor De Cana 4 yr Rum  
Espolon Blanco Tequila  
Four Roses Small Batch  
Macallan 12 yr Scotch

*Included in Wedding Packages*  
*Add additional hour for \$10.00++ per person*

### Ultra Premium Bar

Tito's Handmade Vodka  
Sipsmith Gin  
Diplomatico Reserva Exclusiva Rum  
El Tesoro Reposado Tequila  
Woodford Reserve  
The Dalmore 12 yr Scotch

*Upgrade to Ultra Premium for an additional \$16.00++ per person*  
*Add additional hour for \$12.00++ per person*

### All Bars Include

Hotel's Choice of Chardonnay, Pinot Grigio,  
Pinot Noir & Cabernet Sauvignon

Budweiser, Miller Lite, Bud Light,  
Michelob Ultra, Heineken, Corona, Corona  
Light, Stella Artois, Sam Adams Boston Lager,  
Assorted Hard Seltzers

*Hand Select Wines & Beers available upon request*  
*Additional fees will apply*

### Signature Cocktails

Signature Specialty Butler Passed Cocktail

Select from His & Her Specials:

Classic Margarita

Old Fashion

Sea Breeze

Cape Cod

Gin & Ginger

Mojito

*Add to bar for \$14.00 ++ per drink*



## WYNDHAM GRAND CLEARWATER BEACH BRIDAL ROOM

### Locations

bridal ready event space  
presidential suite  
hospitality suite

*\*additional fees for suites*

### Items Included

tables & chairs  
outlets for hair and makeup artists  
floor length mirror  
water station

### *Food & Beverage Enhancements*

#### Pink Tulle

Fresh Sliced Fruit  
Everything Bagel Mortadella  
Fried Egg, Provolone Cheese  
Assorted Pastries  
Orange Juice & Coffee  
\$20.00++ per person

#### Ivory Satin

Fresh Sliced Fruit  
Waffles with Fresh Berry Compote  
Grilled Veggie Quiche  
Orange Juice & Coffee  
\$26.00++ per person

#### Vintage Lace

Cheese & Charcuterie Board: An Assortment of Cheeses Salami,  
Chorizo Mortadella, Whole Grain Mustard Quince Paste, Antipasti  
Bread and Crackers  
Fresh Crudité Display with Hummus  
Assorted Soft Drinks & Bottled Water  
\$30.00++ per person

#### Rose Damask

Tomato Mozzarella Skewers  
Mini Ham & Cheese Sandwiches  
Tuna Salad Crackers  
Voss Flavored Waters  
\$27.00++ per person

Add a bottle of champagne for \$40.00++ per bottle  
Upgrade to Mimosa Station for \$18.00++ per person

*all menus are served for 45mins in the ready room or suite*

## BRIDAL SPA CELEBRATIONS

### *Couple's Massage*

*Complimentary for Bride & Groom with \$10,000 food & beverage minimum*

Indulge in a romantic couples massage at our luxurious Pallavi Spa. Let us help you unwind side by side before you say "I do" with our 50 minute Blend Massages.

*Call to schedule within 90 days of your wedding. More details noted on contract.*

### *Bridal Room Celebration | \$125 per technician for 50 minutes*

Have the spa relaxation squad come to you and pamper everyone in the bridal suite. Choose from Chair Massage or Micro-Current Facial Lift. This is the perfect way to unwind while getting ready for the big day. We can serve up to 5 guests for the Chair Massage and 5 - 8 guests for the Facial Lift.

### *Bachelorette Spa Parties*

Our luxurious spa is the perfect venue for your relaxing getaway with your girls. Enjoy our aromatherapy steam room, experience shower, glass of bubbly, resort pool and complimentary valet parking. Pricing Varies; contact the spa for more details. We would be thrilled to customize a package for you!



PALLAVI  
LUXURY SPA

An aerial photograph of a beach with waves breaking on the shore. A large, semi-transparent circular graphic is overlaid on the left side of the image, containing text. The text is arranged in a list format, with a horizontal line separating the event title from the venue names.

WYNDHAM GRAND CLEARWATER BEACH  
REHEARSAL DINNER

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Ocean Hai at Wyndham Grand  
Marina Cantina  
Island Way Grill  
Beachcomber  
Forlini's  
Columbia in Sand Key

# WYNDHAM GRAND CLEARWATER BEACH

## INFORMATION

### *General Information*

All food and beverage items must be purchased exclusively by the Wyndham Grand Clearwater Beach and consumed in the designated meeting areas. It is not permitted to bring outside food on to hotel property. The Wyndham Grand Clearwater Beach prohibits the removal of food and beverage from our premises or functions. The Wyndham Grand Clearwater Beach is the only licensed authority to serve and sell alcoholic beverages on premise. Outside alcoholic beverages are not permitted on hotel property, unless authorized by your Catering / 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 12:00pm /noon, three (3) business days prior to your event date. This number shall constitute a guarantee and is not subject to reduction. If the attending number does not meet the minimum count, a service fee will be added. If the attending number of your guests exceeds your guarantee count, this will become your new guarantee and you will be charged for this number. Wyndham Grand Clearwater Beach will prepare five percent (5%) above your food guarantee for functions up to 400 guests and four percent (4%) for functions over 401 guests. The Wyndham Grand Clearwater Beach is not responsible for any meals exceeding the four/five percent (4/5%) overage, however we will accommodate such occurrences to the best of our ability. The Wyndham Grand Clearwater Beach Catering team reserves the right to change menu items as necessary to accommodate the additional number of guests.

### *Outdoor Functions*

The scheduled function will take place indoors if the weather reports conditions of 40% or more chance of precipitation as provided by weather.com or the following applies:

- Temperatures are below 65 degrees or heat index above 85 degrees
- Wind gusts are in excess of 40 mph
- Lightning

A decision will be made by 8:00pm the evening prior for breakfast functions, by 7:00am the day of the event for lunch functions and by 12:00pm for evening functions. The hotel reserves the right to make the final decision on event locations. Please note that china or glassware will not be permitted for outdoor events by the pool.



# WYNDHAM GRAND CLEARWATER BEACH

## INFORMATION

### *Service Charges*

All food and beverage prices are subject to a 24% 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 or staff member will apply and will be noted on the Banquet Event Order form. If there is a room set-up change, once the room has already been set on the day of the event, there will be an additional charge of \$500+ per space.

### *Decorations*

You are welcome to decorate our spaces for your special event. All décor must be approved by your catering services manager prior to making any commitments. Extensive set up/tear down time will carry additional fees and be determined on a case by case basis. You are responsible for removal of all décor brought on to the property at the conclusion of your event.

### *Vendor & Insurance*

You are not required to work with any of the vendors on our recommended vendor list. If you do elect to bring in your own vendors, we will require a copy of their liability insurance for our records 30 days prior to your event. Vendors are required to stop at the security office at the loading dock to retrieve a vendor badge prior to entering the hotel. Vendors will be asked to provide their driver's license in place of the badge, they will get their license returned when the badge is returned at the end of deliver or set up. Parking is valet only and not included for vendors.

### *Wedding Tastings*

All Tastings need to be confirmed no later than 14 days out with the guarantee guest count 72 hours prior.

- Tastings are scheduled based on hotel availability.
- Tastings will be scheduled between 1:00pm—4:00pm for the couple plus 2 guests.
- Tastings are conducted for plated dinners or buffet dinners with a minimum food & beverage spend of \$7,000.
- Our Chef may substitute any item necessary due to seasonality or product quality.
- Tastings are complimentary for weddings with a signed contract, if you would like a tasting prior to signing a contract we can conduct one for \$120.00++ per person. If you decide to book your event with the Wyndham Grand Clearwater Beach we will credit your account the cost of the tasting.





WE LOOK FORWARD  
TO MAKING  
YOUR SPECIAL DAY  
INTO A  
**GRAND OCCASION**

