

Event Policies & Regulations

Contract - Banquet Event Order Events are tentatively reserved and officially booked once the contract or banquet event order(s) are signed and returned to the Hotel. If not received by their due date, all arrangements will be canceled.

Food and Beverage The Hotel is the exclusive in house caterer. Outside catering is not permitted. Except for a celebration cake no food or beverage can be brought into or taken out of the conference space. Violation to this strict policy may be reason for the immediate cancelation of your event and refund for prepaid services won't be considered. The Hotel will not serve alcoholic beverages to minors or to anyone who may appear to us to be intoxicated. The Hotel will card any person of questionable age.

Menu- Room Set Up Menu selections and complete meeting room set up requirements are due within twenty-one days prior to your event date. Customized menus are written and priced on request. Food and beverage prices will be guaranteed within ninety days prior to your event. If there is a price increase you will receive notification from your Hotel representative. Minimum food and beverage revenue amounts must be met when hosting a function at the Hotel and exclude all service charges, sales tax, room rental, set up fees and audiovisual rental charges. Regardless of any catering arrangements, all space is subject to room rental or set up fees. Please allow us to help you when selecting your menu as restrictions and pricing do apply when choosing multiple entrées.

Deposit Policy All events must submit a non-refundable deposit. Deposit amounts vary according to the date and size of the event. Deposits are applied to your final balance. The deposit may be paid with check, credit card, cash or certified cashier's check. At the discretion of the Hotel, the deposit could be held as a security fee. Tentative reservations will be canceled if the deposit is not received on or before its due date.

Billing Procedures Unless direct billing is previously set up for your account, full payment for your event is due no less than three business days prior to your event's date. Payment for all balances must be made with cash, certified cashier's bank check or VISA, MASTER CARD, AMERICAN EXPRESS or DISCOVER cards. Traveler, personal or third party checks are not accepted. If full payment is not received three days before your event, the Hotel can without refund cancel your event. Upon conclusion payment is not possible.

Outside Catering Delivery Fee Delivery fees vary on location distance, quantity of food ordered and the complexity of your event.

Decorations With advance notification decorating items may be dropped off three days before your event date. Our staff will gladly place down your table decorations (excluding perishable items) when room is set up for your function. Affixing objects to the walls, glass, doors, ceiling or carpet is not permitted. Using glitter, confetti and sparklers is prohibited. Using these items will incur in a \$300 cleaning fee. To prevent unpleasant surprises please consult your catering representative when planning your decorations.

Rental Basic house linen (Black & White), flatware and simple table centerpieces are included in the rental of the facility. Furthermore for an additional charge we can also supply you with specialty linens or decoration items. The use of AV equipment is not complimentary. Requests for AV equipment are due in twenty-one days before your scheduled event. The speaker system in all the conference space is designed for the use of microphones only. It is not intended as the outlet for any other type of equipment (I pods, CD-DVD player, piano, keyboard, etc.)

Take-Home Policy we do not allow "leftover" food to leave the premises. No exceptions.

Service Charge and Sales Tax When preparing your event's budget please note that all food and beverage prices, room rental and audiovisual charges are currently subject to 21% taxable service charge and 6.5% sales tax. Groups exempted from sales tax must turn in a copy of the group's tax exempt certificate issued by the state of Florida. Federal I.D. certificates, out of state sale exemption certificates, credit card, checks or cash do not exempt your event from sales tax in the state of Florida.

Guarantees and Changes The exact attendance for all functions is due seventy-two (excluding weekends and Holidays) hours prior to your event's date. This is your financial commitment. Once given can only be raised. The Hotel will prepare five percent over the final guarantee number. If used, this percentage will be charged to your account. The Hotel is not responsible for the service in the excess of the guarantee number. If a final guarantee number is not received, the Hotel will use the initial number and will charge for it or number served whichever is higher. For all events hosting a buffet style meal (breaks, breakfast, lunch, dinner or per person priced reception) the Hotel will strictly prepare and served the meal in accordance with the guarantee number. At any time a buffet style meal shall **not** be considered as an "all you can eat" arrangement. Please consider informing your guests before serving time.

Meeting Rooms Other groups may be scheduled before or after your event. Please adhere to the time contracted. Meeting rooms are reserved based on the size of your event and needs of your group. The Hotel reserves the right to re-assign meeting rooms for your event. Advance arrangements are required if prolonged set up time or an all day hold is necessary. Extra rental fees will apply.

Liability- The Hotel will inspect all events. Liability for damage will be charged to the group hosting the function. At no time whatsoever, the Hotel will be responsible or liable for items left unattended in the meeting rooms or public areas. The Hotel may request groups to hire licensed security services and all expenses will be the responsibility of the group hosting the event. The Hotel reserves its right to deny service to anyone and to bring in law enforcement when the safety of any guest may be at risk.

Thank you for choosing the Wyndham Garden® Gainesville Hotel & Conference Center!

All Prices subject to 21% Service Charge and Applicable Sales Tax



WYNDHAM GARDEN®

Gainesville

Served A la Carte

GARDEN BEVERAGES

Seattle's Best Coffee® Regular or Decaffeinated**	\$32 gallon
Fresh Chilled Orange & Fruit Juices**	\$28 gallon
Whole, 2%, or Skim Milk**	\$22 gallon
Minute Maid® Lemonade**	\$28 gallon
Hot Chocolate**	\$32 gallon
Iced Tea**	\$22 gallon
Fresh Sparkling Fruit Punch**	\$28 gallon
Assorted Soda® Products	\$3 each
Cold Bottled Spring Water	\$3 each
Sports Drinks	\$5 each
Individual Assorted Milk	\$4 each

*** Minimum order of one gallon required*

BAKERY and MORNING SELECTIONS

Individual Fruit Yogurts	\$3 each
Morning Baked Muffins or Danish	\$32 dozen
Donuts in Various Flavors	\$32 dozen
Deli Sliced Bagels Assorted	\$30 dozen
Deli Baked Croissants with Fruit Preserves	\$30 dozen
Egg & Cheese Biscuit	\$36 dozen
Egg & Cheese Croissant	\$36 dozen
Cinnamon Rolls	\$36 dozen

Minimum order of one dozen required for all bakery and morning delicacies

FAVORITES AT THE GARDEN

Double Chocolate Brownies	\$32 dozen
Warm Pretzels with Gourmet Mustard	\$32 dozen
Freshly Scrumptious Baked Jumbo Cookies	\$32 dozen
Seasonal Whole Fresh Fruit	\$5 each
Individual Granola Bars	\$2 each
Novelty Ice Cream Bars	\$4 each
Spinach Dip and Toast Points	\$5 each
Colored Tortilla Chips with Salsa & Queso	\$5 each
Individual Bag of Chips, Popcorn or Pretzels	\$3 each
Hummus & Pita Chips	\$5 each
Guacamole & Tortilla Chips	\$8 each
Mixed Nuts	\$26 lb
Assorted Candy Bars	\$3 each



WYNDHAM GARDEN®

Gainesville

WYNDHAM GARDEN CONTINENTAL BREAKFAST

Includes Seattle's Best Coffee® Regular and Decaffeinated Assortment of Flavored Hot Teas and Selection of Chilled Juices

DIAMOND

Sliced Seasonal Fruits, Muffins, & Breakfast Breads
Assorted Hot Breakfast Sandwiches, Individual Yogurts with Toasted Granola for Topping,
Creamy Butter and Fruit Preserves

\$16

PLATINUM

Sliced Seasonal Fruits, Cinnamon Rolls
Bagels & Cream Cheese, Creamy Butter and Fruit Preserves

\$14

GOLD

Croissants & Muffins, Individual Yogurts with Toasted Granola for Topping Creamy
Butter and Fruit Preserves

\$12

ALL DAY BREAK

PRE-MEETING

Sliced Seasonal Fruit, Selection of Chilled Fruit Juices, Assorted Muffins,
Danish and Breakfast Fruit Breads
Regular and Decaffeinated Coffee and a Selection of Hot Herbal Teas

MID MORNING REFRESH

Regular and Decaffeinated Coffee and Herbal Teas

MID AFTERNOON

Gourmet Cookies and Brownies
Regular and Decaffeinated Coffee and a Selection of Hot Herbal Teas
Assortment of Chilled Soft Drinks

\$22

Prices are per guest. Minimum of 20 guests required for each break, otherwise add \$5 per guest.
Enhancements or variation to customized breaks are always available and priced on request.



WYNDHAM GARDEN®

Gainesville

BREAKFAST

PLATED

7:00 AM – 9:30 AM

Includes Fruit Juice, Breakfast Bakeries, Regular and Decaffeinated Coffee and Hot Herbal Tea

AMERICAN FARMLAND

Scrambled Eggs served with Breakfast Potatoes, Choice of Grilled Ham, and Hickory Smoked Bacon or Country Sausage Links, Roasted Roma Tomato Garnish

\$ 16

BREAKFAST WRAP

Chorizo Scrambled Eggs, Shredded Potatoes, Roasted Peppers, Onions, and Cheddar Cheese Served with Fried Plantains and Roasted Roma Tomato Garnish

\$ 14

PLATED BREAKFAST WILL BE SERVED FOR UP TO 50 PEOPLE. OVER 50 WILL REQUIRE THE PURCHASE OF THE BREAKFAST BUFFET SELECTIONS

BREAKFAST BUFFETS

BIVENS

Selection of Fruit Juices, Seasonal Fruits & Berries Selection, Eggs Benedict Florentine, Hickory Smoked Bacon, and Sausage Links, Chorizo Hash Browns, Grits & Oatmeal, Bakers Basket of Assorted Muffins & Breakfast Breads Creamery Butter and Fruit Preserves

\$ 22

THE ALL AMERICAN

Selection of Fruit Juice, Seasonal Fruit Selection, Scrambled Eggs, Bacon, and Sausage Links, Breakfast Potatoes, Bakers Basket of Assorted Muffins & Breakfast Breads Creamery Butter and Fruit Preserves

\$ 18

BREAKFAST BUFFETS WILL BE SERVED FOR A MINIMUM OF 35 PEOPLE. UNDER 35 WILL REQUIRE THE PURCHASE OF THE PLATED BREAKFAST SELECTIONS



WYNDHAM GARDEN®

Gainesville

BREAKFAST BUFFET ENHANCEMENTS

FRUIT & CEREAL BAR

Assorted Cereals With 2% and Whole Milk,
Individual Yogurts with Toasted Granola
Bananas, Dried Fruit, Seasonal Berries

\$ 12

OMELET STATION

Omelets and Eggs any Style
Whole Eggs, Egg Beaters, and Egg Whites
with Tomato, Spinach, Onion, Mushroom, Cheddar Cheese, Ham

\$ 9

WAFFLE STATION

Fresh Made Belgium Waffles with Maple Syrup,
Whipped Cream and Fruit Toppings

\$10

PANCAKE STATION

Fresh Made Pancakes ~ Plain, Chocolate Chip,
Berries with Maple Syrup Whipped Cream

\$ 9

BREAKFAST ENHANCEMENTS WILL BE SERVED FOR A MINIMUM OF 35 PEOPLE. UNDER 35 WILL REQUIRE THE PURCHASE OF THE ALA CARTE SELECTIONS.

***Omelet and Waffle Station Requires One Attendant for each 100 guaranteed guests.
\$ 55 per attendant***



WYNDHAM GARDEN®

Gainesville

PLATED SALADS

Choose One

CHOICE OF TWO DRESSINGS

BISTRO SALAD

A Mix of Seasonal Lettuces,
Topped with Grape Tomatoes,
Sliced Carrot, Cucumber, Croutons

CAESAR SALAD

Crisp Hearts of Romaine Lettuce,
Shaved Asiago Cheese, Herbed Croutons
Best with Classic Caesar Dressing

SPINACH STRAWBERRY

Spinach, Sliced Strawberries,
Pumpkin Seeds, Mandarin Oranges,
Pancetta, Best with Raspberry Vinaigrette

BIVEN'S SALAD

A Mix of Seasonal Lettuces,
Topped with Grape Tomatoes, Sliced Red Onions,
Blue Cheese, Candied Walnuts, and Cranberries

PLATED LUNCH ENTREES

11:30 AM – 2:30 PM

Choose One

BRAISED SHORT RIBS with Parppardelle Pasta and Broccoli Florets \$22

PAN SEARED CHICKEN w/ Roasted Garlic Cream, Potato Puree, Green Beans and Baby Carrots \$19

NY STRIP Mushroom Demi-Glace Served with Potato Puree & Bouquet ere Vegetables \$22

PAN SEARED SALMON Balsamic Butter, Tomato Basil Relish Served with Orzo Primavera \$23

BLACKENED MAHI Served with Tropical Fruit Salsa Coconut Rice & Vegetable Escovitch \$24

GRILLED PORK CHOPS over Southern Grits with Apple Chutney and Brussels Sprouts \$20

CHICKEN CAESAR SALAD Marinated Breast of Chicken over Traditional Caesar Salad \$16

CHEF SALAD Ham and Turkey, Eggs, Bacon, Tomato, Cucumbers, Blue Cheese Crumbles, Croutons
\$18

DESSERTS

(Choose one)

Cheese Cake, Carrot Cake, Chocolate Cake, Coconut Cake,
Key Lime Pie, Country Apple Pie Pecan Pie, Banana Cream Pie
Bread Pudding, Fruit Cobbler



WYNDHAM GARDEN®

Gainesville

LUNCH BUFFET

(11:30 – 2:30PM)

STARTERS

(Selection of Two)

Chef's Soup Kettle, Panzanella Salad, Marinated Mushroom, Tomato, and Mozzarella Salad
Caesar Salad, Thai Roasted Vegetable and Chicken Salad, Marinated Grilled Vegetable Salad, Mixed
Green Salad, Bowtie Pasta Salad, Spinach & Orange Salad with Almonds

ENTRÉES

Beef Tips Stroganoff ~ Chef's Homemade Meatloaf
Sautéed Breast of Chicken with Roasted Garlic Cream
Braised Boneless Beef Short Ribs in Rich Demi
Mahi-Mahi with Citrus Sauce ~ Grilled Salmon with Lemon Butter Sauce
Chicken Black Forrest with Portabella Mushrooms Black Forest Ham and Gruyere Cheese
Roasted Turkey Breast with Turkey Gravy and Cranberry Sauce ~ Rotisserie Chicken
Baked Ham with Caribbean Jerk Pineapple Glaze ~ Baked Lemon Sole
Smothered Pork Chops in Country Gravy

VEGETERIAN OPTIONS

Three Cheese Ravioli with Cream, Vodka Sauce, and Fresh Basil
Egg Plant Parmesan over Marinara and Fettuccini
Grilled Italian Vegetable Skewers of Sundried Tomato and Artichoke Spaghetti Squash*
Tofu and Vegetable Stir Fry over Rice Noodles*
Braised Kale and Brussel Sprouts with Quinoa and Baby Portabellas*
Stuffed Shells with Fresh Mozzarella and Marinara

*vegan

DESSERTS

(Selection of Two)

Assortment of Cheese Cakes, Carrot Cake, Chocolate Cake, Coconut Cake,
Key Lime Pie, Country Apple Pie, Pecan Pie, Banana Cream Pie,
Bread Pudding, Fruit Cobbler

Includes Chef's Selection Vegetable & Starch
Artisan Rolls with Sweet Cream Butter
Iced Tea and Coffee

One Entrée—\$ 18.00

Two Entrées—\$ 22.00

Three Entrées—\$ 26.00



WYNDHAM GARDEN®

Gainesville

Specialty Lunch Buffets

\$5 PER PERSON ADDITIONAL CHARGE WILL BE ADDED FOR LUNCH BUFFETS AT DINNER SERVICE

Deli Buffet

Soup du Jour

Coleslaw, Potato, Pasta Salad

Smoked Turkey, Honey Baked Ham, Capicola, Roast Beef and Genoa Salami

Sliced Swiss, American, Cheddar and Provolone Cheeses

Assorted Breads and Rolls, Gourmet Cookies, Brownies, Blondies

\$22

Beale Street BBQ

Crisp Iceberg Salad, Coleslaw, Potato Salad

BBQ Baby Back Ribs or BBQ Rotisserie Chicken

BBQ Pulled Pork or Chicken

Corn on the Cobb, Bourbon and Brown Sugar Baked Beans

Cheddar Cheese Biscuits, Corn Bread

Bananas Foster, Beignets, Fruit Cobbler

\$26

Mexicali Blues

Tex-Mex Cactus Salad with Sliced Cherry Tomatoes, Shaved Radish, Red Onions,

Fried Tortilla Strips in Citrus Lime Vinaigrette

Black Bean and Charred Corn Salad with Roasted Red Peppers, Bell Peppers,

Shaved Red Onions, Diced Vine Ripe Tomatoes, Cilantro, Avocado

~Tequila and Lime Marinated Chicken and Beef Fajitas

~Spanish Rice ~ Refried Beans ~ Fried Plantains

Flan ~ Deep Fried Cheesecake ~ Sopapillas

\$24

Game Day Buffet

German Potato Salad, Macaroni Salad, Coleslaw

Romaine and Iceberg Salad with Assorted Dressings

Buttermilk Ranch Fried Chicken, Grid Iron Burgers and Hot Dogs

Sweet Buttered Corn on the Cob, Baked Potato Bar

Ice Cream Cone Sundae Bar, Apple Pies

\$26



WYNDHAM GARDEN®

Gainesville

PLATED SALADS

Choose One

CHOICE OF TWO DRESSINGS

BISTRO SALAD

A Mix of Seasonal Lettuces,
Topped with Grape Tomatoes,
Sliced Carrot, Cucumber, Croutons

CAESAR SALAD

Crisp Hearts of Romaine Lettuce,
Shaved Asiago Cheese, Herbed Croutons
Best with Classic Caesar Dressing

SPINACH STRAWBERRY

Spinach, Sliced Strawberries,
Pumpkin Seeds, Mandarin Oranges,
Pancetta, Best with Raspberry Vinaigrette

BIVEN'S SALAD

A Mix of Seasonal Lettuces,
Topped with Grape Tomatoes, Sliced Red Onions,
Blue Cheese, Candied Walnuts, and Cranberries

PLATED DINNER ENTREES

5:00 PM – 8:00 PM

Choose One

- GRILLED FILET MIGNON** Mushroom Demi-Glace, Roasted Garlic Potato Puree and Haricot vert \$38
- NY STRIP** with Roasted Potato Hash and Chefs Root Vegetables Braised in Butter. Served Medium Rare \$32
- PISTACHIO CHICKEN** Pistachio Encrusted with Dijon Sauce, Potato Puree, Asparagus Spears \$29
- PAN SEARED SALMON** Served with Rice Pilaf, Balsamic Butter, Tomato Basil Relish \$32
- ORANGE ROUGHY** Topped with Spinach and Crab with Orzo Primavera and Saffron Broth \$34

COMBINATION DINNERS

Petit Filet of Beef, Red Wine Demi Glace and Jumbo Shrimp, Lemon Herb Buerre Blanc
With Roasted Garlic Puree and Seasoned Asparagus
\$ 42

Petit Filet of Beef, Red Wine Demi Glace and Pan Seared Salmon, Caper Buerre Blanc
With Roasted Fingerling Potatoes and Vegetable Bouquetiere
\$ 38

Sautéed Breast of Chicken, Dijon Demi Glace and Filet of Beef, Red Wine Demi Glace
With Scalloped Potatoes and Seasoned Haricot Vert and Rainbow Baby Carrots
\$ 38

Sautéed Breast of Chicken, Saffron Cream and Pan Seared Salmon, Lemon Caper Buerre Blanc
With Saffron Orzo Primavera
\$ 36

Sautéed Breast of Chicken, Dijon Honey and Jumbo Shrimp, Lemon Herb Buerre Blanc
With Saffron Orzo Primavera
\$ 42



WYNDHAM GARDEN®

Gainesville

DINNER BUFFET

STARTERS

(Selection of Two)

Grand Garden Salad Bar, Imported and Domestic Soft Cheese Fondue Station
with Cubes of French Banquettes, and Assorted Vegetables
Market Vegetable Montage, Fresh Seasonal Fruits and Berries Display

ENTRÉES

Shrimp Scampi with Fresh Tomatoes, Garlic and White Wine Butter Sauce
Sirloin Steak Grilled Medium Rare with Chimichurri and Rich Demi Glace
Stuffed Tuscan Chicken with Basil, Sundried Tomatoes, Feta Cheese with Rosemary Garlic Cream
Chicken Florentine with Spinach, Garlic, White Wine with a Touch of Sherry Vinaigrette and Sweet Cream
Atlantic Seared Salmon with Balsamic Glaze and Caramelized Onions
Grouper Filet Cajun Inspired served over Caribbean Salsa
Roast Pork Loin with Rosemary & Thyme Bordelaise
Red Snapper with Raisins, Capers, Cilantro, & Mango Salsa
Baked Scallops Florentine

VEGETERIAN OPTIONS

Three Cheese Ravioli with Cream, Vodka Sauce, and Fresh Basil
Egg Plant Parmesan over Marinara and Fettuccini
Grilled Italian Vegetable Skewers of Sundried Tomato and Artichoke Spaghetti Squash*
Tofu and Vegetable Stir Fry over Rice Noodles*
Braised Kale and Brussels Sprouts with Quinoa and Goji Berries*
Stuffed Shells with Fresh Mozzarella and Marinara

*vegan

DESSERTS

(Selection of Two)

Chocolate Fountain Station, Mini Viennese Sweets Table, Shot Glass Desserts
Heavenly Cheesecake Sensations, Bananas Foster Station, Cherries Jubilee Station,

Includes Chef's Selection Vegetable & Starch
Artisan Rolls with Sweet Cream Butter
Iced Tea and Coffee

One Entrée—\$ 24.00

Two Entrées—\$ 28.00

Three Entrées—\$ 32.00



WYNDHAM GARDEN®

Gainesville

Festive Dinner Buffets

SPANISH QUARTER MARDI GRAS

Baby Spring Mix and Vegetable Salad, Seafood Gumbo, Crab Boil, Blackened Chicken, Dirty Cajun Rice, Creole Okra, Corn Bread, Brandied Bread Pudding, Bananas Foster with Vanilla Ice Cream, Fruit Flan and Cinnamon Crisps

\$ 32

ASIAN MARKET

Spicy Thai Cucumber & Peanut Salad, Miso Soup
Vegetable Spring Rolls, Vegetable Lo Mein, Beef with Broccoli
Crispy Sweet & Sour Chicken, Vegetable Fried Rice
Almond Cake, Mochi, and Fortune Cookies

\$ 30

AMORE

Roma Tomato Bruschetta, Caesar Salad, Panzanella Salad
Chicken Marsala, Tomato Basil Salmon, Eggplant Parmesan,
Baked Penne Pasta, Ratatouille Style Italian Vegetable Medley
Tiramisu, Éclairs, Canoli and Italian Breads

\$ 32

THE CARIBBEAN LUAU

Caribbean Fruit Salad, Seafood Pasta Salad
Jerk Chicken, Whole Suckling Pig, Fish Escovitch, Peas and Rice
Sweet Potato Hash, Fried Plantains, Garlic & Green Beans,
Hawaiian Rolls and Creamery Butter
Pineapple Upside Down Cake, Key Lime Pie, Island Coconut Cake,

\$ 42



WYNDHAM GARDEN®

Gainesville

RECEPTION & CARVING STATIONS

MOJO SPICE PORK LOIN

Cuban spiced seared Pork Loin Dijon Aioli Sauces
\$ 195 (serves 35)

SLIDER STATION

Choice of Two:
Beef Patties ~ Chicken Patties ~ Crab Cakes
Cheddar, Swiss, Pepper Jack
\$ 12 per person

NY STRIP LOIN

Peppercorn Demi
\$ 225 (serves 40)

FISH TACO STATION

Blackened White Fish with Soft Tortillas,
\$ 14 per person

CAESAR SALAD STATION

Crisp Romaine with Shaved Asagio Cheese,
Classic Caesar Dressing, Herbed Croutons
\$ 8 per person

Add one of the following
Grilled Chicken—\$ 4 per person
Garlic Shrimp—\$ 6 per person

PASTA BELLA

Linguini & Cavatappi
Marinara & Alfredo Sauce, Garlic, Diced Chicken,
Baby Shrimp, Italian Sausage,
Mushrooms, Mediterranean Olives, Shaved Asagio
Cheese, Garlic Bread Sticks
\$ 12 per person

SLOW ROASTED TURKEY

Herbs and Garlic, Served with Traditional Gravy
\$ 175 (serves 40)

TENDERLOIN OF BEEF

Horseradish cream and Au Jus
\$ 275 (serves 20)

HONEY BAKED HAM

Honey Roasted and Cooked to Perfection
with Spicy Mustard
\$ 175 (serves 50)

SALMON ENCROUTE

Spinach, Onion, and Mushrooms, Wrapped in Puffed
Pastry. Served with Chardonnay Sauce.
\$ 175 (serves 50)

SOUTHERN GRITS MARTINI BAR

Creamy Grits, Blackened Shrimp, Chorizo,
Bacon Crumbles, Chives, Butter, Sour Cream,
Spanish Onion, Shredded Cheddar
Served in a Martini Glass
\$ 14 per person

BAKED POTATO BAR

Crispy Bacon, Sour Cream, Chopped Chives,
Cheddar Cheese, and Fresh Whipped Butter
\$ 12 per person



WYNDHAM GARDEN®

Gainesville

RECEPTION HORE D'OUERVES

50 PIECES PER PERSON

SCALLOPS WRAPPED IN BACON

Plump Scallops Wrapped in Bacon and Lightly Coated
\$ 175

STUFFED ARTICHOKEs

Parmesan Breaded With Crab & Blue Cheese
\$ 175

SPRING ROLLS

Filled with Chinese Vegetables
Accompanied with Sweet –n– Sour Sauce
\$ 125

BEEF EMPANADAS

CILANTRO LIME CRÈME FRESH
\$ 150

MINI BRIE WITH

RASPBERRIES EN CROUTE

Ripened Imported Brie Cheese,
Raspberry Preserve Folded into a Puff Pastry Purse
\$ 175

CUBAN MONTE CRISTO

SANDWICHES

Mini French Toast layered with Smoked Ham,
Roasted Pork, Pickles and Swiss Cheese
then lightly brushed with Maple Syrup
\$ 175

SALAMI CORONETS

Filled with Blue Cheese Mousse
\$ 125

SEARED AHI TUNA

Served on Crispy Wonton Chips
Mango Avocado Salsa
\$ 225

SPANIKOPITA

Spinach & Feta Cheese
Wrapped in a Crisp Phyllo Purse
\$ 225

PETITE GRILLED LAMB CHOPS

Served with a Mint Demi-Glaze
\$ 325

MINI CRAB CAKES

Served with Cilantro Lime Aioli
\$ 225

PINEAPPLE CHICKEN SATAY

COCONUT CURRY SAUCE
\$ 175

HERBED STUFFED MUSHROOMS

Filled with Boursin & Spinach
\$ 125

GRILLED CHICKEN QUESADILLAS

Served with Salsa & Sour Cream
\$ 150

SEARED BEEF

Served on a Roquefort Crostini
Caramelized Onions
\$ 225

Bacon Wrapped Dates

Crisp Smoked Bacon Wrapped around
Medjool Dates
\$ 125

STRAWBERRIES

Filled with Brie Cheese
\$ 125

DEVILED EGGS

\$ 100



WYNDHAM GARDEN®

Gainesville

RECEPTION HORS D' OEVRES

CHEESE MONTAGE & FONDU

An Assortment of Soft and Aged Cheeses, Artesian Breads & Crackers

\$ 8 per person

MARKET VEGETABLE MONTAGE

An Assortment of Vegetables Including Cucumbers & Carrot Batons,
Red Peppers & Celery Sticks, Squashes, Broccoli, Cauliflower & Grape Tomatoes

\$ 5 per person

FRESH SEASONAL FRUIT DISPLAY

An Assortment of Melons, Berries and Citrus Artfully Displayed and Served with Honey Yogurt

\$ 6 per person

CHILLED SEAFOOD DISPLAY

Gulf Shrimp, Assorted Sushi, Oysters on the Half Shell, Crab Claws

Accompanied by Chef's Sauces and Accompaniments

\$18 per person

CHOCOLATE CHERRY BAKED BRIE IN PUFF PASTRY

French Brie Wrapped in Puff Pastry with Shaved Chocolate and Dark Red Cherries
and Baked to a Golden Brown

\$ 175 (serves 50 guests)

DESSERT STATIONS

MINI SHOT GLASS DESSERTS

Mousse with Hazelnut Crème, Cheesecake with Strawberry Margarita Sauce
Pound Cake with Seasonal Berries and Whipped Cream Key Lime, Chocolate Obsession

\$ 8 per person

VIENNESE SWEETS TABLE

Truffles, Éclairs, Petite Fours, Chocolate Covered Strawberries,
International Coffee Station with Whipped Cream, Chocolate Shavings,
Cinnamon Sticks, Rock Sugar Sticks and Lemon & Orange Twists

\$ 12 per person

ICE CREAM SUNDAE BAR

Cherries, Jimmies, Sprinkles, Bananas, Nuts, Fruity Pebbles, Chocolate, Caramel, Whipped Cream, Oreo
Crumbles with your Choice of Vanilla, Chocolate, or Strawberry Ice Cream

\$ 12 per person



WYNDHAM GARDEN®

Gainesville

WINE AND SPIRITS

House Spirits

Jim Beam Bourbon
J&B Scotch Whiskey
Seagram's 7 Whiskey
Sauza Gold Tequilla

Stoli Vodka
Bicardi Light Rum
Beefeaters Gin

Call Spirits

Jack Daniels Sour Mash
Dewar's White Label
Canadian Club Whiskey
Cuervo Gold Tequila

Absolut Vodka
Sailor Jerry Spiced Rum
Bombay Gin

Premium Spirits

Maker Mark Bourbon
Johnny Walker Black Scotch
Crown Royal Whiskey
Patron Silver Tequilla

Grey Goose Vodka
Captain Morgan Spiced Rum
Tanqueray Gin

Ultra Premium Spirits

Basil Hayden Bourbon
Macallan 12yr Scotch Whiskey
El Dorado 12yr Spiced Rum

Tito's Handmade Vodka
Hendrick's Gin
Casa Noble Reposado Tequilla

Domestic Beer(Choose 3)

Budweiser Bud Light
Coors Light Miller Lite
Yuengling Angry Orchard
Shock Top Michelob Ultra

Imports and IPAs(Choose 3)

Heineken Corona
Amstel Light Sam Adams
Stella Artois Intuition IPA
Goose IPA Swamp Head Big Nose

	HOST BAR	CASH BAR	OPEN BAR
HOUSE BRANDS	\$6	\$7	\$15 First Hour \$8 Each Additional Hour
CALL BRANDS	\$8	\$9	\$18 First Hour \$10 Each Additional Hour
PREMIUM BRANDS	\$10	\$12	\$22 First Hour \$12 Each Additional Hour
ULTRA PREMIUM BRANDS	\$12	\$14	\$28 First Hour \$18 Each Additional Hour
DOMESTIC BEER	\$5	\$6	Beer and Wine \$12 First Hour \$10 Each Additional Hour
IMPORTED BEER	\$6	\$7	
HOUSE WINE	\$6	\$7	