

PUERU RICO



WYNDHAM®

PALMAS

BEACH | GOLF | BOUTIQUE RESORT

BANQUET MENU

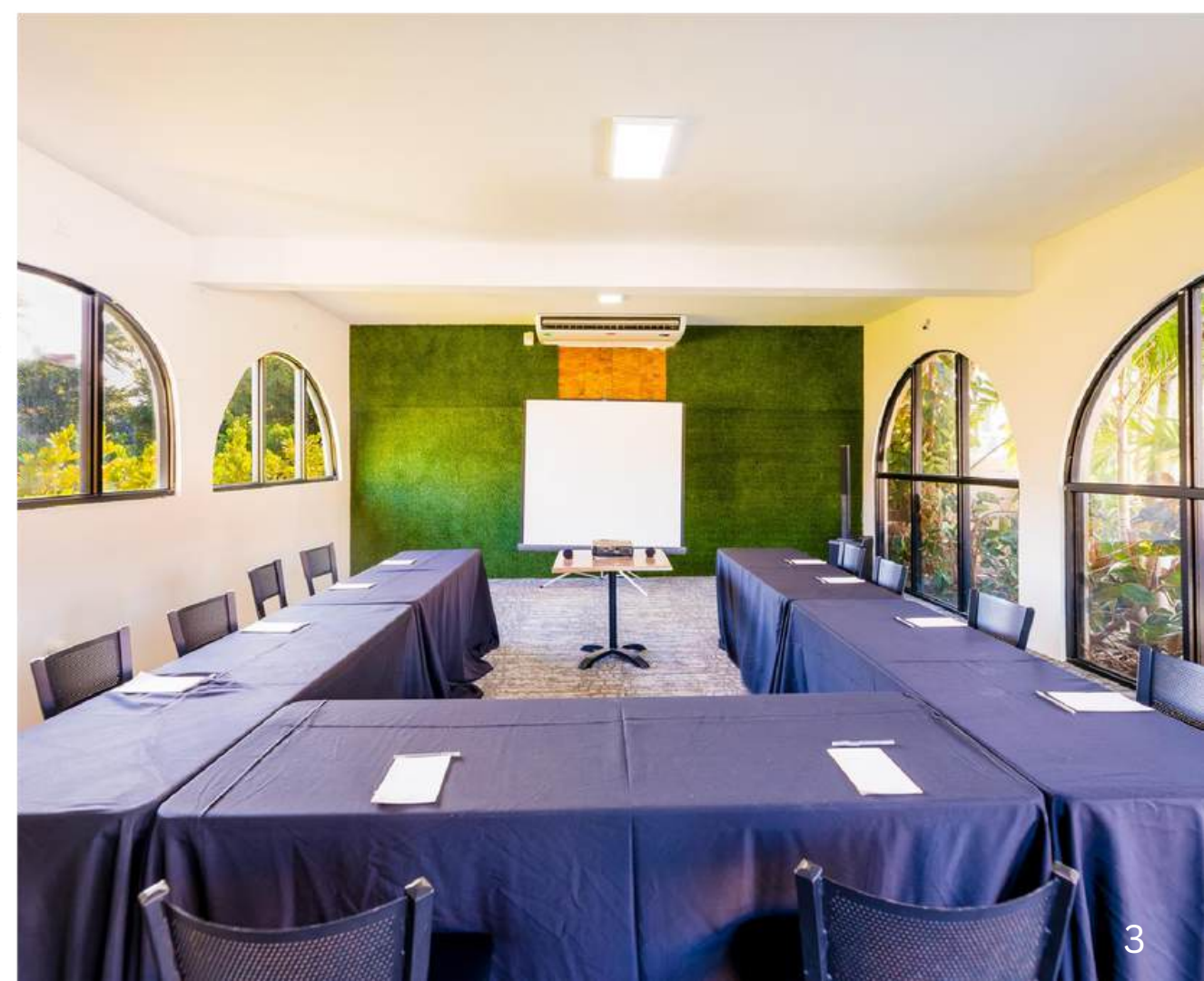


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Welcome to the Palmas Banquet Experience

At Wyndham Palmas, we believe that every gathering should be enriched with exceptional flavors and thoughtfully crafted dishes. Under the vision of Chef Daniel Lugo, our banquet menu is a celebration of wholesome ingredients, locally sourced produce, and a farm-to-table approach that highlights the rich culinary heritage of Puerto Rico.

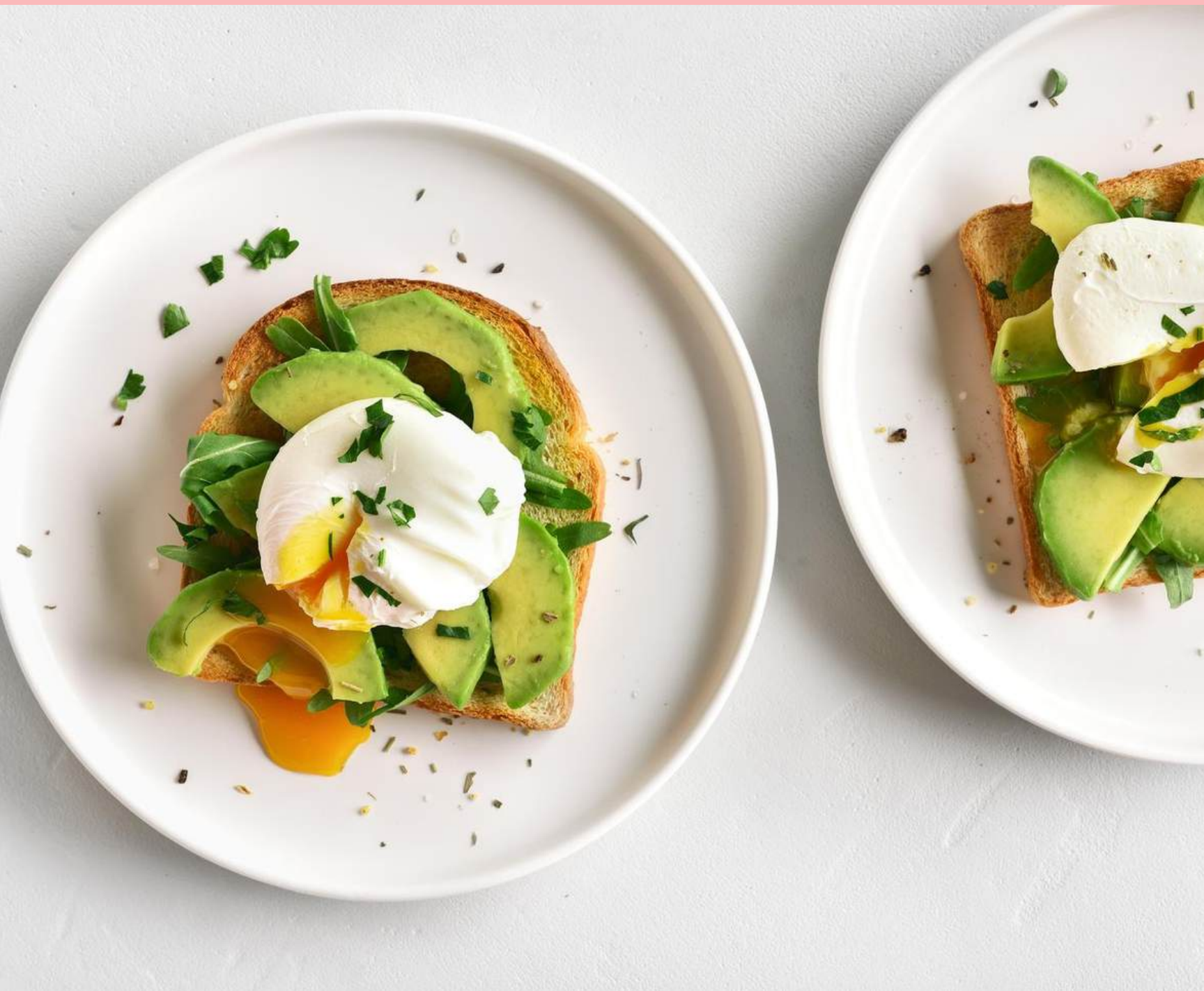
Whether it's an intimate gathering or a grand celebration, our menus are designed to bring people together through fresh, high-quality ingredients and the artistry of our kitchen. Enjoy a dining experience where every bite tells a story of passion, sustainability, and authentic flavors.





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**WAKE UP
TO WELLNESS**



PLATED BREAKFAST

Minimum 10 Guests

PALMAS PLATED BREAKFAST

\$22 per person

- Orange juice
- Fluffy scrambled eggs, cheddar cheese Breakfast potatoes
- Turkey Bacon or Regular Bacon
- Sliced oranges
- Puerto Rican coffee
- Metz Teas

CHEF'S PLATED WELLNESS BREAKFAST

\$30 per person

- Assorted natural juices
- Avocado toast, House made focaccia, poached or scrambled eggs, sliced avocado, cilantro, pomegranate seeds
- Breakfast potatoes
- Turkey Bacon or Regular Bacon
- Sliced oranges
- Breakfast pastries
- Puerto Rican Coffee
- Metz teas

CONTINENTAL BREAKFAST

\$20 per person

- Assorted Pastries (Croissants, Muffins, Danishes)
- Sliced Breakfast Breads (Banana Bread / Pound Cake)
- Bagels & Toast Selection
- Assorted Cold Cereals
- Seasonal Sliced Fruit & Berries
- Yogurt Parfait Station (Granola + Honey)
- Freshly Brewed Coffee (Regular & Decaf)
- Hot Tea Selection
- Chilled Juices (Orange + Cranberry or Apple)

PALMAS SUNRISE

\$30 per person

- Orange & Ruby Grapefruit
- Seasonal Sliced Fresh Fruits
- Yogurt and Cereals, Skim and Whole Milk
- Butter Croissants, Sunrise Muffins & Local "Quesitos"
- Scrambled Eggs
- Turkey Bacon or Smoked Bacon
- Chicken Apple Sausage
- Breakfast Potatoes

BREAKFAST BUFFET

Minimum 25 Guests

Each package includes:

Freshly Brewed Coffee, Decaffeinated Coffee and Metz Teas to include Organic Early Grey, English Breakfast, Blue Nile Chamomile, Cucumber Melon, Japan Sencha Mikado, Cascade Peppermint



EL YUNQUE

\$32 per person

- Choice of Local Flavored Juices (Acerola, Tamarindo, Naranja, Toronja)
- Seasonal Sliced Fresh Fruits
- Yogurt, Granola, Cereals, Skim and Whole Milk
- Chocolate Croissants, Banana Bread, Corn Muffins & Guava Danish
- Cheddar Cheese Scrambled Eggs
- Smoked Bacon or Turkey Bacon
- Corned Beef Hash
- Hazelnut French Toast with Maple Syrup

EARLY SUNRISE

\$34 per person

- Orange, Carrot, Pineapple, Watermelon Juices
- Seasonal Sliced Fresh Fruits
- Natural Greek Yogurt with Organic Honey
- House-Made Granola with Fresh Blueberries
- Whole Wheat Croissants
- Gluten Free Muffins
- Gluten Free Chocolate Almond Brownies
- Egg White & Spinach Scrambled Eggs
- Turkey Sausage or Turkey Bacon
- Sauteed Breakfast Potatoes

BREAKFAST ENHANCEMENT STATIONS

HOT CEREALS

\$6 per person (Choose One)

- Regular Oatmeal
- Organic Coconut Oatmeal
- Cream of Wheat
- Cornmeal

OMELET STATION

\$16 per person / \$85 Chef fee

- Ham, Cheese, Sausage, Bell Peppers, Onions, Tomato, Bacon, Spinach, Mushrooms

BREAKFAST BURRITO

\$8 per person

- Handmade with Scrambled Eggs, Chopped Chorizo Sausage, American Cheese in a Flour Tortilla

EGGS BENEDICT

\$16 per person / \$85 Chef fee

- Soft Poached Eggs, Black Forest Ham, Toasted Local "Sobao" Bread, Sofrito Hollandaise Sauce

WARM SANDWICHES

Minimum of 1 dozen each

- French Bread - Scrambled Eggs, Bacon, and Cheddar Cheese (\$7 each)
- Whole Wheat Croissant - Eggs, Bacon, and Swiss Cheese (\$8 each)
- Mallorca - Ham and Cheddar Cheese (\$7 each)

BELGIAN WAFFLES

\$14 per person / \$85 Chef Fee

- Chantilly Cream, Warm Cinnamon Bananas, Fresh Assorted Berries, Maple Syrup and Nutella

LOX AND BAGELS

\$16 per person

- Norwegian Smoked Salmon, Red Onions, Tomatoes, Chopped Eggs, Cucumbers, Lemon, Capers, Whipped Cream Cheese, Plain Bagel

AVOCADO TOAST

\$18 per person

- House-Made Focaccia Toast topped with Fresh Avocado, Eggs, Pomegranate Seeds, Cilantro



BRUNCH

Minimum 30 Guests

Includes Freshly Brewed Coffee, Decaffeinated Coffee, and Metz Teas: Organic Earl Grey, English Breakfast, Blue Nile Chamomile, Cucumber Melon, Japan Sencha Mikado, Cascade Peppermint.

BREAKFAST ITEMS

- Assorted Pastries
- Scrambled Eggs
- Country-Style Red Bliss Potatoes
- Churro French Toast

PROTEINS

(Choose Two)

- Roasted Pork Loin with BBQ Glaze (Additional \$125 Carver Fee)
- Pan-Seared Chicken Breast with Sofrito Broth
- Local Snapper with a Creole Sauce
- Stuffed Chicken Breast with Yuca
- Seared Salmon with Mango Salsa
- Grilled Skirt Steak with Mushroom Ragout (Add \$2 per person)

ASSORTED JUICES

(Please select 3)

- Variety of local juices: Fresh Squeezed Orange Juice, Passion Fruit, Guava, Fruit Punch, Grapefruit, Acerola, Papaya

SALADS AND STARCHES

- Platters of Seasonal Fresh Fruit
- Tossed Caesar Salad
- Pasta Salad
- Choice of one: Onion Rice or Cilantro Rice

DESSERT SELECTIONS

(Choose Two)

- Flan
- Cheesecake
- Almond Chocolate Brownie
- Tres Leches Cake
- Bread Pudding
- Coconut Panna Cotta



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BREAK SELECTIONS



BREAKS

Each break includes Brewed Puerto Rican Coffee, Decaffeinated Coffee, and Metz Tea.

LOCAL FRUITS

\$14 per person

- Passion Fruit and Guava Juice
- Seasonal Sliced Fruit Platter
- Puerto Rican Cookies

ASSORTED PASTRIES

\$16 per person

- Muffins
- Local Guava Puff Pastry
- Local Quesitos
- Croissants

AFTERNOON TEA

\$16 per person

- Local Root Chips
- Seasonal Sliced Fruits
- Tea Sandwiches (Chicken or Tuna Salad)

WELLNESS BREAK

\$20 per person

- Assorted Cold-Pressed Juices
- Assorted Ginger Booster Shots

COOKIE BREAK

\$16 per person

- Chocolate Chip Cookies
- Oatmeal Cookies
- Mantecaditos
- Coconut Sweet Kisses
- Whole or Skim Milk

ADD-ONS

- Homemade Granola Bars (+\$4)
- Yogurt Parfait Cups (+\$4)
- Blueberry Muffins (+\$4)
- Hummus with Vegetable Crudité (+\$7)
- Sliced Fruits (+\$8)
- Whole Fruit (+\$3) - Apples, Bananas, Oranges
- Local Root Chips (+\$5)
- Bagel (+\$4)
- Granuts Mix (+\$4)



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LUNCH SELECTIONS



PLATED LUNCH

This menu includes a three-course plated lunch: Choice of Soup or Salad + Protein with one (1) starch and one (1) vegetable accompaniment + Dessert. Add a fourth course for \$10 more.

PLATED LUNCH SELECTIONS

SOUP SELECTIONS

- Coconut Infused Cream of Pumpkin (Vegan)
- Cream of Plantain Soup & Plantain Chips
- Lentil & Sausage Soup with Chive Crème Fraiche
- Local Root Cream (Cassava, Taro)
- Mushroom Cream infused with White Truffle Oil
- "Caldo Gallego" Traditional Spanish soup with chickpeas, jamon serrano, kale and chorizo

FRESH FISH SELECTION

\$44 per selection

- Plantain Crusted Snapper Filet, Sofrito Red Pepper Coulis
- Blackened Grilled Mahi Mahi, Pineapple Relish
- Parmesan Crusted Grouper, Meyer Lemon Cream

SALAD SELECTIONS

- Mesclun Artisan Greens, Cherry Tomatoes, Sliced Cucumbers, Toasted Pumpkin Seeds, Acerola Vinaigrette
- Arugula Salad, Spiced Pecans, Sundried Cherries, Gorgonzola Cheese, Pineapple Vinaigrette
- Palmas Caesar Salad, Aged Parmesan, Herb Ciabatta Croutons, Parmesan Crisp
- Young Kale Leaf, Sunflower Seeds, Grapes, Cherry Tomatoes, Passion Fruit Vinaigrette

- Asian Marinated Salmon, Ponzu Honey Glaze
- Stir-Fried Drunken Shrimp, Sweet Chili Sauce



PLATED LUNCH

This menu includes a three-course plated lunch: Choice of Soup or Salad + Protein with one (1) starch and one (1) vegetable accompaniment + Dessert. Add a fourth course for \$10 more.

PLATED LUNCH SELECTIONS

POULTRY SELECTION

\$40 per selection

- Smoked Paprika Rubbed Chicken Breast, Thyme Jus
- Stuffed Chicken Breast with Spinach, Chorizo & Havarti
- Grilled Chicken Breast Marinated with Rosemary, Creole Sauce
- Seared Chicken Breast Marinated with Sage and Covered in Prosciutto with Chardonnay Sauce
- Chicken "Rebosado," Lemon Capers, Mushroom Sauce

PORK SELECTION

\$40 per selection

- Oregano Brined Pork Loin, Tamarind Glaze
- Roasted Pork Loin, Caribbean Fruit Relish

VEGETARIAN SELECTION AS MAIN ENTRÉE

\$40 per selection

- Stuffed Bell Peppers, Mushroom and Eggplant Guiso (Vegan)
- Eggplant Parmesan, Marinara Sauce, Mozzarella

BEEF SELECTION

\$52 per selection

- Grilled Skirt Steak, Local Pineapple Chimichurri
- Crusted New York Steak, Red Wine Reduction
- Seared Flank Steak, Sautéed Onions and Mushrooms

PLATED LUNCH CONTINUED

STARCH ACCOMPANIMENTS

(Please Select One)

- Mamposteado Rice
- Cilantro Rice
- Coconut Basmati Rice
- Vegetable Rice
- Rice Pilaf
- Roasted Garlic Mashed Potatoes
- Potatoes Au Gratin
- Trifongo
- Sweet Plantain Fufu
- Yuca Mofongo
- Pesto Orzo Pasta

VEGETABLE ACCOMPANIMENTS

(Please Select One)

- Roasted Vegetable Ratatouille
- Grilled Herb Vegetables
- Buttered Asparagus and Carrots
- Julienne of Vegetables
- Wok Stir-Fry Vegetables

DESSERT SELECTIONS

(Please Select One)

- Custard of Coconut, Vanilla, Cheese or Guava
- Nutty Brownie served with Vanilla and Chocolate Sauce
- Cheesecake served with Strawberry Sauce
- Key Lime Pie
- Tres Leches



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LUNCH
BUFFET



COLD LUNCH BUFFET

COLD LUNCH BUFFET EXECUTIVE DELI BUFFET

\$40 per person

- Mixed Artisan Greens, Tomatoes, Cucumber, Pickled Onions, Olives, Croutons, Feta Cheese
- Ranch & Balsamic Dressings
- **Potato Salad** - Apple Smoked Bacon, Mustard Herb Dressing
- **Creamy Cole Slaw** - Purple, Green & Napa Cabbage
- **Proteins:** Peppered Roast Beef, Cured Ham, Smoked Turkey Breast, Genoa Salami
- **Toppings:** Sliced Cheddar, Swiss & Provolone Cheese, Lettuce, Tomatoes, Red Onions, Sour Pickles
- **Condiments:** Mustard, Mayonnaise, Sun-Dried Tomato Relish
- **Breads:** Focaccia, Multigrain, Local Bread Hoagies, Croissants
- **Desserts:** Chocolate Fudge Brownie, White Chocolate & Macadamia Nut Cookie, Berry Cream Tart



BOX LUNCHES TO GO

COLD LUNCH BUFFET BOX LUNCHES - TO GO

\$22 per person

If your order exceeds 50 boxes, you have the flexibility to select up to 3 different options.

Box Lunch includes Sandwich or Wrap, Selection of One Chip, Selection of One Dessert

SANDWICH

- Smoked Turkey Breast, Cranberry Pecan Spread, Spinach, Tomato, Onions on Focaccia
- Sundried Tomato & Kalamata Olive Spread, Roasted Vegetables, Lettuce on a Spinach Wrap
- Grilled Chicken Breast, Lettuce, Tomato, Swiss Cheese on French Baguette
- **Cuban Sandwich:** Sliced Ham, Pernil, Swiss Cheese, and Pickles on a Sweet Hoagie Roll
- **Here's the Beef:** Sirloin Sandwich with Goat Cheese and Roasted Pepper Spread in a Baguette
- **Chicken Salad Wrap:** Chicken Salad, Lettuce, Tomato, Parmesan Cheese, Blue Ranch Dressing
- **Club Sandwich:** Turkey, Bacon, Swiss Cheese, Lettuce, Tomatoes, Mayo
- **Caprese Sandwich:** Tomato, Mozzarella, Pesto Spread on Ciabatta Bread

CHIPS

Select one of each of the following options:

- Bag of Potato Chips
- Bag of Local Roots Chips

DESSERT

(Choose From)

- Oatmeal Cookie
- Granola Bar
- Chocolate Cookies
- Whole Fresh Fruit (Banana, Apples or Oranges)



HOT LUNCH BUFFET

HOT LUNCH BUFFET ITALIAN FLAVORS

\$48 per person

- Roasted Tomato Soup with Aged Balsamic Cream
- Green Salad with Olives, Tomatoes, Cucumbers, and Red Onions
- Caprese Salad with Fresh Tomatoes, Mozzarella Cheese and Balsamic Reduction
- Alfredo Penne Pasta
- Creamy Tuscan Garlic Chicken with Tomatoes and Spinach
- Salmon with Caper and Butter Sauce
- Rice with Bell Peppers
- Sautéed Eggplant

- **Dessert:** Cheesecake



HOT LUNCH BUFFET

HOT LUNCH BUFFET

CARIBBEAN

\$45 per person

- Mixed Local Greens, Plantain Crisp, Soursop Vinaigrette
- Bean Salad, Cumin Dressing
- Green Papaya, Cucumber & Tomatoes, Lemon Mint Vinaigrette
- "Ropa Vieja" Shredded Beef Stew
- Jerk Spiced Chicken Breast, Mojo Red Onions
- Cilantro Steamed Rice
- Sweet Plantains
- Freshly Baked Rolls and Butter
- **Desserts:** Cheese Flan, Tres Leches

AMERICAN GRILL

\$45 per person

- Watermelon Slices
- Three-Cabbage Slaw
- Macaroni Salad
- Beef Burgers
- All-Beef Hot Dogs
- Grilled Marinated Chicken Breasts
- Sliced American, Cheddar, and Swiss Cheese
- Assorted Rolls and Buns
- **Condiments:** Onions, Pickles, Lettuce, Tomatoes, Mayonnaise, Mustard, Relish
- Cayenne Wedge Potatoes
- Corn on the Cob
- **Desserts:** Apple Pie, Brownies, Chocolate Chip Cookies



CREATE YOUR OWN LUNCH BUFFET

LUNCH BUFFET CREATE YOUR OWN

\$60 per person

Includes: Two (2) Salads, Two (2) Starches, Two (2) Proteins, and Two (2) Desserts.

SALADS

(Choose Two)

- Mesclun Artisan Greens, Cherry Tomatoes, Sliced Cucumbers, Toasted Pumpkin Seeds, Acerola Vinaigrette
- Arugula Salad, Spiced Pecans, Sundried Cherries, Gorgonzola Cheese, Pineapple Vinaigrette
- Palmas Caesar Salad, Aged Parmesan, Herb Ciabatta Croutons, Parmesan Crisp
- Young Kale Leaf, Sunflower Seeds, Grapes, Cherry Tomatoes, Passion Fruit Vinaigrette

STARCHES

(Choose Two)

- Mamposteado Rice
- Cilantro Rice
- Coconut Basmati Rice
- Vegetable Rice
- Onion Rice (Arroz con Cebolla)
- Roasted Garlic Mashed Potatoes
- Potatoes Au Gratin
- Trifongo
- Sweet Plantain Fufu
- Yuca Mofongo
- Pesto Orzo Pasta

CREATE YOUR OWN LUNCH BUFFET CONTINUED

PROTEINS

(Choose Two)

Fresh Fish

- Plantain Crusted Snapper Filet, Sofrito Red Pepper Coulis
- Blackened Grilled Mahi Mahi, Pineapple Relish
- Parmesan Crusted Grouper, Meyer Lemon Cream
- Asian Marinated Salmon, Ponzu Honey Glaze
- Stir-Fried Drunken Shrimp, Sweet Chili Sauce

Poultry

- Smoked Paprika Rubbed Chicken Breast, Thyme Jus
- Stuffed Chicken Breast with Spinach, Chorizo & Havarti
- Grilled Chicken Breast Marinated with Rosemary, Creole Sauce
- Seared Chicken Breast Marinated with Sage and Covered in Prosciutto with Chardonnay Sauce
- Chicken "Rebosado," Lemon Capers, Mushroom Sauce

Pork

- Oregano Brined Pork Loin, Tamarind Glaze
- Roasted Pork Loin, Caribbean Fruit Relish

Beef

- Grilled Skirt Steak, Local Pineapple Chimichurri
- Seared Flank Steak, Sautéed Onions and Mushrooms

Vegetarian

- Stuffed Bell Peppers, Mushroom and Eggplant Guiso (Vegan)
 - Eggplant Parmesan, Marinara Sauce, Mozzarella
-

DESSERTS

(Choose Two)

- Custard of Coconut, Vanilla, Cheese or Guava
- Nutty Brownie served with Vanilla and Chocolate Sauce
- Cheesecake served with Strawberry Sauce
- Key Lime Pie
- Tres Leches



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RECEPTION SELECTIONS



BUTLER PASSED HORS D'OEUVRES

COLD SELECTIONS

Minimum of 15 pieces of each

\$4.5 per piece

- **Caprese Skewers** - Cherry tomatoes, fresh mozzarella, and basil on toothpicks, drizzled with balsamic glaze
- **Cucumber Bites** - Sliced cucumber rounds topped with cream cheese, dill, and a cherry tomato half
- **Veggie Rolls** - Thinly sliced zucchini or cucumber rolled around cream cheese, fresh herbs, and shredded carrots
- **Bruschetta** - Toasted baguette slices topped with diced tomatoes, basil, garlic, and olive oil
- **Chicken Salad Bites** - A dollop of chicken salad served in mini phyllo cups or on crackers
- **Shrimp Cocktail** - Chilled shrimp served with cocktail sauce in small cups

\$5.5 per piece

- Grouper Ceviche, Pickled Red Onions, Lime, Cilantro, Cancha
- Tuna Tartare (Spoons)
- Melon Wrapped in Prosciutto
- Shrimp, Sweet Chili, Pineapple Shot
- Crab Mousse, Sweet Chili Aioli, Cilantro on Toast
- Finger Potatoes, Stilton Cheese & Pancetta Filling
- Spicy Beef Tartare, Parmesan Wafer
- Roast Beef Crostini - Toasted baguette slices topped with roast beef, horseradish cream, and arugula



BUTLER PASSED HORS D'OEUVRES

HOT SELECTIONS

Minimum of 24 pieces of each

\$4.5 per piece

- Mini Cheese Pastelillos
- Mini Beef Pastelillos
- Mini Chicken Pastelillos
- Chicken Chicharrones, "Mojito Isleño"
- Ripe Plantain "Piononitos," Shredded Beef
- Fried Puerto Rican Cheese, Guava Sauce
- Mini Beef Alcapurrias
- Ham and Cheese Croquettes
- Chicken Satay, Sweet Chili Sauce
- Vegetarian Pot Stickers with Triple Ginger Sauce
- Pork Dumplings, Ponzu Sauce
- Chicken Quesadillas, Salsa
- Spinach & Feta Cheese Spanakopita
- Spinach and Blue Cheese Quiche Lorraine
- Pigs in a Blanket

\$6.5 per piece

- Beef Skewers, Guava BBQ Glaze
- New Zealand Lamb Chop, Mint and Mustard Crust, Balsamic Glaze
- Pork Satay, Tamarind Glaze
- Ropa Vieja or Mahi-Mahi in Plantain Cups
- Crispy Coconut Shrimp, Pineapple "Recaito" Salsa
- Churrasco and Monterey Jack Quesadillas

PUERTO RICAN CORNER PACKAGE

\$20 per person (Choose 5 Options)

- Ripe Plantain "Piononitos," Shredded Beef
- Fried Puerto Rican Cheese, Guava Sauce
- Mini Beef Alcapurrias
- Yucca Fritters with Cheese
- Mini Bacalaitos

RECEPTION STATIONS

FRESH VEGETABLE CRUDITÉS DISPLAY

\$12 per person

TROPICAL FRUITS AND BERRIES DISPLAY

\$12 per person

IMPORTED CHEESES BOARD

\$22 per person

CHARCUTERIE BOARD

\$32 per person

Minimum of 25 People

- Charcuterie, European Sausages & Cold Cuts, Crackers, Sliced French Bread, Mustards, Dried Fruits, and Assorted Nuts

COASTAL RAW BAR

Served with Tangy Cocktail Sauce, St. Louis Mayonnaise, and Lemon Wedges. Minimum 30 pieces of each.

- Oysters on the Half Shell — \$8.75 per piece
- Gulf Shrimp — \$7.00 per piece
- Black Mussels — \$6.50 per piece

PASTA, PASTA, PASTA - LIVE STATION

\$30 per person / \$85 Chef Fee

- Choice of Two Pastas and Two Sauces
- Pastas: Penne, Tri-Colored Rotini, Tortellini, or Bowtie
- Sauces: Pomodoro, Pesto, or Alfredo
- Vegetables and Meats to include: Chicken, Shrimp, Beef Strips

PINCHOS STATION

\$32 per person

Minimum of 30 People

- Chicken, Beef, and Shrimp Skewers
- Sauces: Barbecue, Chimichurri, and Citrus Sauce



RECEPTION STATIONS CONTINUED

AREPA & TOSTONES STATION

\$34 per person

- Coconut Arepa & Green Plantain Tostones
- Fillings: Pulled Pork Guiso, Beef Picadillo, Chicken Salmorejo
- Mojito Salsa & Pique

TACO STATION (TAQUERIA)

\$35 per person

- Beef al Pastor, Slow Roasted Pork Carnitas, Cilantro Lime Chicken
- Flour & Corn Tortillas
- Toppings: Guacamole, Pico de Gallo, Sour Cream
- Sauces: Salsa Verde, Corn & Chipotle Salsa
- Monterrey Cheese

PAELLA STATION

Chef Fee — \$125

- Vegetable Paella — \$22 per person
- Valenciana — \$28 per person
- Seafood — \$36 per person

MOFONGO STATION

\$33 per person

- Green Plantain Mofongo
- Toppings: Garlic Shrimp & Chicken Criolla, Mushrooms Guiso

PUERTO RICAN FRITTERS STATION

\$34 per person

- Piononos
- Bacalaitos
- Bolitas de Queso
- Empanadillas de Carne





FROM THE CARVING BOARD

FROM THE CARVING BOARD

Check prices / subject to availability

ROASTED PERNIL

\$275 (Serves 30 guests each)

- Sofrito Sauce and Assorted Rolls

ROASTED BEEF TENDERLOIN

\$600 (Serves 25 guests each)

- Green Peppercorn Cream, Basket of French Bread

TAMARIND GLAZED PORK LOIN

\$310 (Serves 30 guests each)

- Assorted Rolls

WHOLE ROASTED TURKEY

\$300 (Serves 30 guests each)

- Gravy or Cranberry Sauce, Assorted Rolls

WHOLE ROASTED PIG

MP (Serves up to 100 guests)

- Mango Mojito, Garlic Bread

SALMON FILET

\$400 (Serves 25 guests each)

- Creole Sauce, Assorted Rolls

DIANE ROASTED PRIME RIB

\$649 (Serves 50 guests each)

- Au Jus, Port Glaze, Assorted Rolls



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DINNER SELECTIONS



PLATED DINNER

Includes: Choice of Soup or Salad, One (1) Protein with One (1) Starch and One (1) Vegetable Accompaniment, and One (1) Dessert. Add a fourth course: +\$10 per person.

PLATED DINNER SELECTIONS

SOUP SELECTIONS

(Choose One)

- Lobster Bisque, Cognac Espuma
- Leek & Onion Cream, Saffron Oil, Fried Leeks
- Lentils & Spanish Chorizo, Chive Cream
- Roasted Cauliflower & Parsnip Soup, Gorgonzola, Maple Bacon Crisp
- "Pasteles" & "Sofrito" Braised Pork Soup
- Fire Roasted Vine-Ripe Tomato Soup, Cream & Balsamic Pearls
- Smoked Chicken & Roasted Corn Chowder, Chilled Avocado, Mango Caviar, Chipotle Sour
- White Navy Bean Cream, Iberico Ham, Extra Virgin Olive Oil
- Coconut Miso Butternut Squash Soup, Toasted Coconut Flakes



PLATED DINNER

Includes: Choice of Soup or Salad, One (1) Protein with One (1) Starch and One (1) Vegetable Accompaniment, and One (1) Dessert. Add a fourth course: +\$10 per person.

PLATED DINNER SELECTIONS

SALAD SELECTIONS

(Choose One)

- Citrus Roasted Beet Salad, Quinoa, Kalamata Olives, Goat Cheese, Citrus Dressing
- Baby Artisan Lettuce, Avocado, Green Papaya, Hearts of Palm, Blood Orange Dressing
- Caprese Salad, Vine-Ripened Tomatoes, Basil Pesto, Marinated Bocconcini, Basil Crouton, Fresh Basil, Balsamic Drizzle, Olive Oil Vinaigrette
- Baby Arugula & Spinach Salad, Crispy Shallots, Dried Figs, Grape Tomatoes, Forum Chardonnay Dressing
- Mixed Green Salad, Lollo Rossa, Frisée, Shaved Carrot, Cucumber, Mandarins, Red Wine Dressing
- Traditional Caesar Salad, Crispy Romaine, Shaved Asiago, Garlic Croutons, Creamy Caesar Dressing
- Heirloom Tomato Carpaccio, Crispy Capers, Pickled Onions, Micro Greens, Extra Virgin Olive Oil
- Local Wedge Salad, Boston Bibb Lettuce, "Chicharrón Volao", Pickled Tomatoes, Leaf Cheese, Guava Dressing
- Fresh Garden Salad, Honeydew Melon, Kalamata Olives, Pear Tomatoes, Fresh Basil, Orange Blossom Vinegar



PLATED DINNER

Includes: Choice of Soup or Salad, One (1) Protein with One (1) Starch and One (1) Vegetable Accompaniment, and One (1) Dessert. Add a fourth course: +\$10 per person.

PLATED DINNER SELECTIONS

POULTRY SELECTIONS

\$60 per person (Choose One)

- Chicken filled with Cassava Mash, Creole Sauce
- Herb-Crusted Chicken Supreme, Spinach-Infused Mashed Potatoes, Market Vegetables, Garlic Jus
- Chicken Sausage & Manchego Stuffed Chicken Breast, Heirloom Carrots, Merlot Reduction
- Chicken & Wild Mushroom Ragout
- Lemon Thyme Roasted Chicken
- Chicken Saltimbocca, Sage, Prosciutto, Pinot Grigio Reduction
- Roasted Airline Chicken Breast, Corn & Black Bean Salsa

VEGETARIAN SELECTIONS

\$60 per person (Choose One)

- Roasted Vegetable Roulade
- Cannellini Beans Guiso, Crispy Tofu, Carrot Purée
- Chickpeas Fricassee, Yuca & Quinoa Cake
- Kaiware Salad
- Cauliflower Steak, Pigeon Peas Purée, Arugula Salad, Pepitas



PLATED DINNER

Includes: Choice of Soup or Salad, One (1) Protein with One (1) Starch and One (1) Vegetable Accompaniment, and One (1) Dessert. Add a fourth course: +\$10 per person.

PLATED DINNER SELECTIONS

SEAFOOD SELECTIONS

\$65 per person (Choose One)

- Broiled Mahi-Mahi Filet, Scampi Sauce, Sofrito Funche
- Miso Rub Salmon Filet, Warm Shiitake & Cucumber, Yuzu Vinaigrette
- Pan-Seared Black Grouper, Pumpkin Spice Purée, Pickled Daikon Salad, Lemon Oil
- Seared Red Snapper, Boniato Purée, Coconut Sofrito Broth, Saffron Oil
- Olive Oil-Poached Halibut, Sundried Tomato Polenta, Pickled Red Cabbage, Red Wine Butter

SEAFOOD SPECIALTY PLATE

\$100 per person

- Broiled Caribbean Lobster Tail, Coconut Vanilla Butter, Cassava Mofongo, Green Mango Slaw



PLATED DINNER

Includes: Choice of Soup or Salad, One (1) Protein with One (1) Starch and One (1) Vegetable Accompaniment, and One (1) Dessert. Add a fourth course: +\$10 per person.

PLATED DINNER SELECTIONS

MEAT SELECTIONS

\$84 per person (Choose One)

- Tournedos of Churrasco Steak, "Queso de Hoja", Chimichurri Sauce
- Roasted Lamb Chops, Cumin-Scented New Potatoes, Eggplant Caponata
- Braised Beef Short Ribs, Truffle-Infused Yukon Purée, Crispy Shallots
- Roasted Pork Tenderloin, Five-Spice Sweet Potato Purée, French Beans, Tamarind Glaze
- Glazed Short Ribs, Red Wine Reduction, Couscous, Roasted Root Vegetables
- Grilled Filet of Beef, Yellow Gratin Potato, Buttered Asparagus, Bordelaise (surcharge \$20)

COMBINATION ENTRÉES

- Beef Tournedos & Catch of the Day, Diana Sauce, Red Pepper Coulis
\$104 per person
- Chicken Piccata & Baked Salmon, Pesto Chardonnay Beurre Blanc
\$90 per person
- Petit Filet Mignon & Lobster Tail, Green Peppercorn Demi, Beurre Blanc Meunière
\$125 per person
- Tenderloin of Beef & Herb Aioli Shrimp, Wild Mushroom Glaze
\$98 per person

PLATED DINNER ACCOMPANIMENTS

VEGETABLE ACCOMPANIMENTS

(Please Select One)

- Roasted Vegetable Ratatouille
- Grilled Herb Vegetables
- Buttered Asparagus and Carrots
- Julienne of Vegetables
- Oriental Vegetables
- Petit Baby Vegetables



STARCH ACCOMPANIMENTS

(Please Select One)

- Basmati Rice with Nuts & Shredded Coconut
- Vidalia Onion & Bacon Rice
- Pigeon Pea Rice
- Herb Risotto
- Mushroom Risotto
- Cilantro Polenta
- Herb Oil Angel Pasta
- Yautía Purée, Roasted Garlic Aioli
- Roasted Garlic Red Bliss Potato Purée
- Yukon Potato Garlic & Rosemary Purée
- Sofrito Funche Criollo
- Au Gratin Potatoes

DESSERT SELECTIONS

(Please Select One)

- Custard of Coconut, Vanilla, Cheese or Guava
- Nutty Brownie with Vanilla & Chocolate Sauce
- Cheesecake with Strawberry Sauce
- Key Lime Pie
- Tres Leches
- Tiramisu





WYNDHAM®
PALMAS
BEACH | GOLF | BOUTIQUE RESORT

DINNER
BUFFET



DINNER THEME BUFFET

DINNER THEME BUFFET NOCHE JIBARA - A TASTE OF PUERTO RICO

\$99 per person
Minimum of 100 People

- Asopao de Pollo
- Yuca Escabeche Salad
- Sweet Plantains with Almíbar
- Conch and Octopus Salad
- Rainforest Salad with Tropical Condiments and Dressings
- Local Root Vegetables
- Serenata de Bacalao
- Roasted Pernil
- Churrasco a la Criolla
- Stuffed Chicken Breast with Yuca and Mojo Sauce
- Dorado with Mango Papaya Relish
- Puerto Rican Rice with Gandules
- Flan
- Bread Pudding
- Tembleque

Add-on: Lechón a la Vara, carved by a chef (Roasted Pig on a Spit)
MP for 100 people.



DINNER THEME BUFFET

DINNER THEME BUFFET BARBECUE

\$82 per person

Minimum of 40 People

- **Salads and Sides:** Honey Coleslaw, Dijon Mustard Potato Salad, Rotini Pasta Tossed with Vegetables, Corn Bread, Mixed Greens with Condiments and Dressings
- **From the Grill:** Texas City BBQ Ribs, Top Sirloin Steak, Grilled Chicken Breast
- Idaho Baked Potatoes with Butter, Sour Cream, Chives, and Bacon
- Baked Beans
- Corn on the Cob
- Freshly Baked Rolls and Butter
- **Desserts:** Double Chocolate Brownies, Streusel Cherry Tart, Vanilla Ice Cream, Pecan Tart



DINNER THEME BUFFET

DINNER THEME BUFFET CARIBBEAN

\$80 per person
Minimum of 50 People

- **Salads:** Tropical Mango Salad; Jicama & Pineapple Slaw; Caribbean Bean Salad; Cucumber & Watermelon Salad
- **Sides:** Sweet Plantains; Coconut Rice & Pigeon Peas; Roasted Sweet Potatoes; Grilled Vegetables
- **Entrées:** Jerk Chicken; Island-Style Grilled Mahi-Mahi; Tropical Marinated Churrasco (Guava BBQ)
- **Desserts:** Coconut Rum Cake; Guava Cheesecake; Cheese Flan



DINNER THEME BUFFET

DINNER THEME BUFFET FARM TO TABLE

\$90 per person
Minimum of 50 People

- **Salads:** Grain Salad (Farro & Quinoa, Dried Cherries, Hibiscus Dressing); Arugula Salad (Caper Berries, Mustard, Mandarins); Waldorf Salad; Chopped Salad
- **Sides:** Roasted Squash, Heirloom Carrots, and Asparagus with Lemon Mosto Oil; Mac & Cheese; Golden Yukon Mashed Potatoes; Freshly Baked Dinner Rolls
- **Entrées:** Free Range Chicken with Dried Fruits Compote; Pan-Seared Salmon Filet with Honey Dill Sauce; Skirt Steak with Carrots and Fingerling Potatoes
- **Desserts:** Chocolate Cake; Lemon Meringue Tart; Apple Pie



CREATE YOUR OWN DINNER BUFFET

DINNER BUFFET

CREATE YOUR OWN

\$90 per person

Includes: Two (2) Salads, Two (2) Starches, Two (2) Proteins, Two (2) Vegetables, and Two (2) Desserts.

SALADS

(Choose Two)

- Citrus Roasted Beet Salad, Quinoa, Kalamata Olives, Goat Cheese, Citrus Dressing
- Baby Artisan Lettuce, Avocado, Green Papaya, Hearts of Palm, Blood Orange Dressing
- Caprese Salad, Vine-Ripened Tomatoes, Basil Pesto, Marinated Bocconcini, Basil Crouton, Fresh Basil, Balsamic Drizzle, Olive Oil Vinaigrette
- Baby Arugula & Spinach Salad, Crispy Shallots, Dried Figs, Grape Tomatoes, Forum Chardonnay Dressing
- Mixed Green Salad, Lollo Rossa, Frisée, Shaved Carrot, Cucumber, Mandarins, Red Wine Dressing
- Traditional Caesar Salad, Crispy Romaine, Shaved Asiago, Garlic Croutons, Creamy Caesar Dressing
- Heirloom Tomato Carpaccio, Crispy Capers, Pickled Onions, Micro Greens, Extra Virgin Olive Oil
- Local Wedge Salad, Boston Bibb Lettuce, "Chicharrón Volao", Pickled Tomatoes, Leaf Cheese, Guava Dressing
- Fresh Garden Salad, Honeydew Melon, Kalamata Olives, Pear Tomatoes, Fresh Basil, Orange Blossom Vinegar

CREATE YOUR OWN DINNER BUFFET CONTINUED

STARCHES

(Choose Two)

- Basmati Rice with Nuts & Shredded Coconut
- Vidalia Onion & Bacon Rice
- Pigeon Pea Rice
- Herb Risotto
- Arroz Mamposteado
- Cilantro Polenta
- Herb Oil Angel Pasta
- Yautía Purée, Roasted Garlic Aioli
- Roasted Garlic Red Bliss Potato Purée
- Yukon Potato Garlic & Rosemary Purée
- Sofrito Funche Criollo
- Au Gratin Potatoes

VEGETABLES

(Choose Two)

- Roasted Vegetable Ratatouille
- Grilled Herb Vegetables
- Buttered Asparagus and Carrots
- Julienne of Vegetables
- Oriental Vegetables
- Petit Baby Vegetables

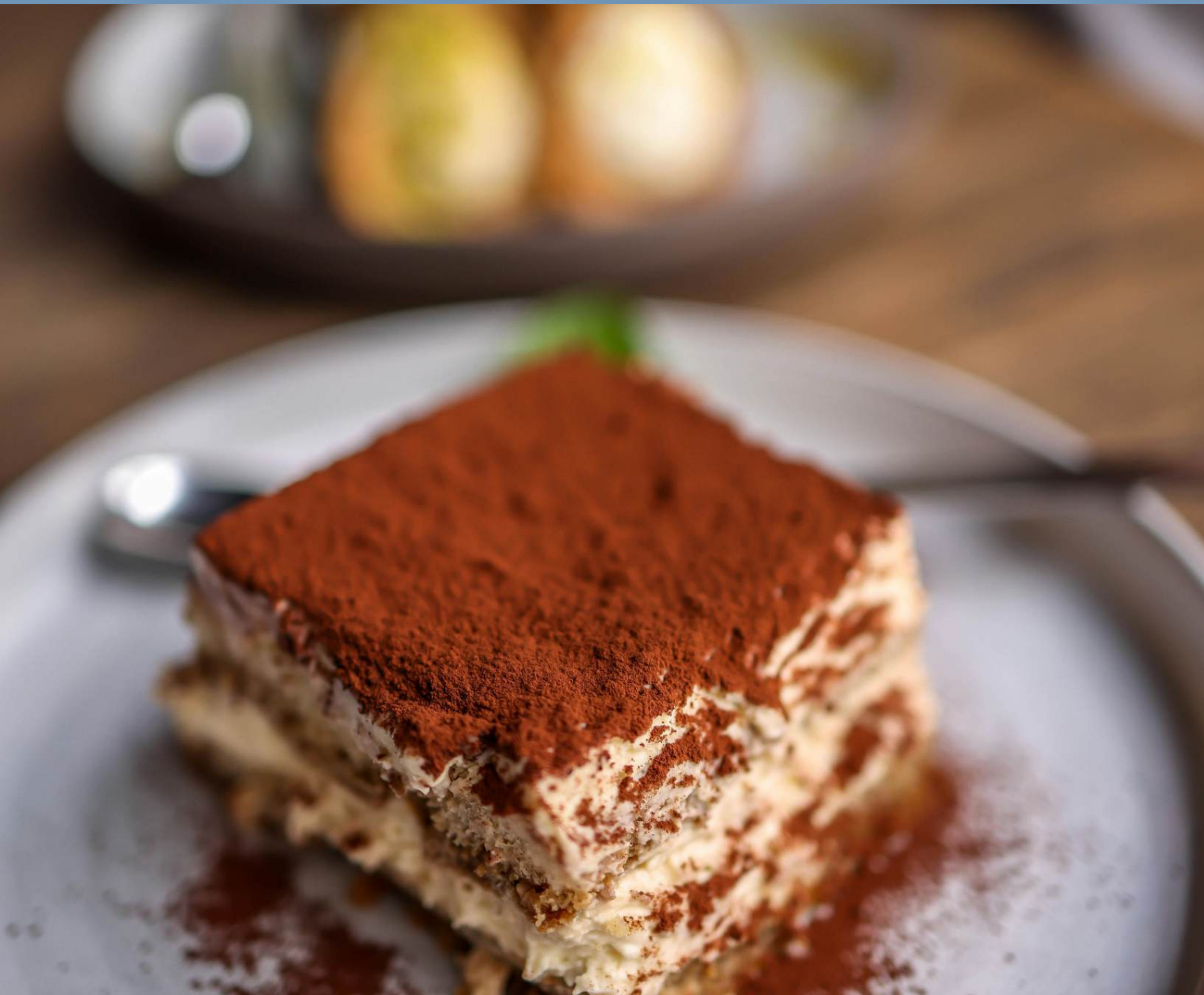


CREATE YOUR OWN DINNER BUFFET CONTINUED

PROTEINS

(Choose Two)

- Poultry
- Chicken filled with Cassava Mash, Creole Sauce
- Herb-Crusted Chicken Supreme, Spinach-Infused Mashed Potatoes, Market Vegetables, Garlic Jus
- Chicken Sausage & Manchego Stuffed Chicken Breast, Vidalia Onion Rice, Heirloom Carrots, Merlot Reduction
- Chicken & Wild Mushroom Ragout, Creamy Mashed Potatoes
- Lemon Thyme Roasted Chicken, Herbed Farro
- Chicken Saltimbocca, Sage, Prosciutto, Pinot Grigio Reduction
- Roasted Airline Chicken Breast, Corn & Black Bean Salsa
- Seafood
- Broiled Mahi-Mahi Filet, Scampi Sauce, Sofrito Funche
- Miso Rub Salmon Filet, Warm Shiitake & Cucumber, Yuzu Vinaigrette
- Pan-Seared Black Grouper, Pumpkin Spice Purée, Pickled Daikon Salad, Lemon Oil
- Seared Red Snapper, Boniato Purée, Coconut Sofrito Broth, Saffron Oil
- Olive Oil-Poached Halibut, Sundried Tomato Polenta, Pickled Red Cabbage, Red Wine Butter
- Vegetarian
- Roasted Vegetable Roulade
- Cannellini Beans Guiso, Crispy Tofu, Carrot Purée
- Chickpeas Fricassee, Yuca & Quinoa Cake
- Kaiware Salad
- Cauliflower Steak, Pigeon Peas Purée, Arugula Salad, Pepitas
- Meat
- Tournedos of Churrasco Steak, "Queso de Hoja", Chimichurri Sauce
- Roasted Lamb Chops, Cumin-Scented New Potatoes, Eggplant Caponata
- Braised Beef Short Ribs, Truffle-Infused Yukon Purée, Crispy Shallots
- Roasted Pork Tenderloin, Five-Spice Sweet Potato Purée, French Beans, Tamarind Glaze
- Glazed Short Ribs, Red Wine Reduction, Couscous, Roasted Root Vegetables



CREATE YOUR OWN DINNER BUFFET

CREATE YOUR OWN DINNER BUFFET

DESSERTS

(Choose Two)

- Custard of Coconut, Vanilla, Cheese or Guava
- Nutty Brownie with Vanilla & Chocolate Sauce
- Cheesecake with Strawberry Sauce
- Key Lime Pie
- Tres Leches
- Tiramisu



WYNDHAM®
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LIQUOR MENUS



BAR SERVICE

Bar Packages by the hour, include a selection of Imported Beer,
Domestic Beer, House Wines, Soft Drinks, Mineral Water

Bar Packages do not include Frozen Drinks, Cordials or After Dinner Drinks

HOURS OF SERVICE	1	2	3	4
HOUSE BRANDS	\$25	\$34	\$43	\$51
PREMIUM BRANDS	\$30	\$39	\$48	\$57
DELUXE BRANDS	\$38	\$47	\$56	\$65
BEER, WINE, SOFT DRINKS	\$20	\$25	\$30	\$35

LIQUOR	HOUSE	PREMIUM	DELUXE
VODKA	SKYY	TITO'S	GREY GOOSE
GIN	BEEFATER	BOMBAY	HENDRICKS TANQUERAY
SCOTCH	DEWARS WHITE	DEWARS 12	DEWARS 15
WHISKEY	CANADIAN CLUB	CHIVAS REGAL	MAKERS MARK
BOURBON	JIM BEAM	JACK DANIELS	WOODFORD RESERVE
RUM	DON Q	DON Q CRISTAL	BARRILITO DIPLOMATICO
TEQUILA	BANDOLERA	JIMADOR	PATRON DON JULIO



HOSTED BAR

ASSORTED SOFT DRINKS

\$4 each

HOUSE WINE

\$8 each

DOMESTIC BEER

\$5 glass

- Coors Light
- Medalla Light
- Miller Lite

CORDIALS AND COGNAC

\$10 glass

BOTTLED WATERS

\$4 each

IMPORTED BEER

\$6 each

- Heineken
- Corona Light

PORTS

\$11 each

LIQUOR

HOUSE

PREMIUM

DELUXE

COCKTAILS

\$8 per glass

\$9 per glass

\$10 per glass



BAR CONSUMPTION BY BOTTLE

VODKA

Skyy	\$55
Absolut	\$80
Tito's	\$100
Grey Goose	\$120

GIN

Beefeater	\$55
Bombay Sapphire	\$75
Tanqueray	\$80
Hendricks	\$150

WHISKEY

Woodford Reserve	\$80
Canadian Club	\$70

RUMS OF PUERTO RICO

Don Q Cristal	\$70
Bacardi Silver	\$60
Bacardi Limon	\$70
Bacardi Gold	\$75

TEQUILA

Jimador	\$75
Patron Silver	\$90
Patron Reposado	\$100

COGNAC & BRANDY

Felipe 2	\$60
Courvoisier VSOP	\$99
Remy Martin	\$120

Specialty bars are available such as: Smoke – Whiskey Bar, Gin Bar Concept, Mule Bar.

Please ask salesperson for more details.



BAR CONSUMPTION BY BOTTLE

SCOTCH

Dewar's White Label	\$80
Johnny Walker Black	\$100
Dewar's 12	\$115
Johnny Walker Blue	\$500

BOURBON

Jack Daniels	\$75
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APPERITIVES & SHERRIES

Dry Sack	\$60
Ferreira Tawny Port	\$65
Six Grapes Port	\$75

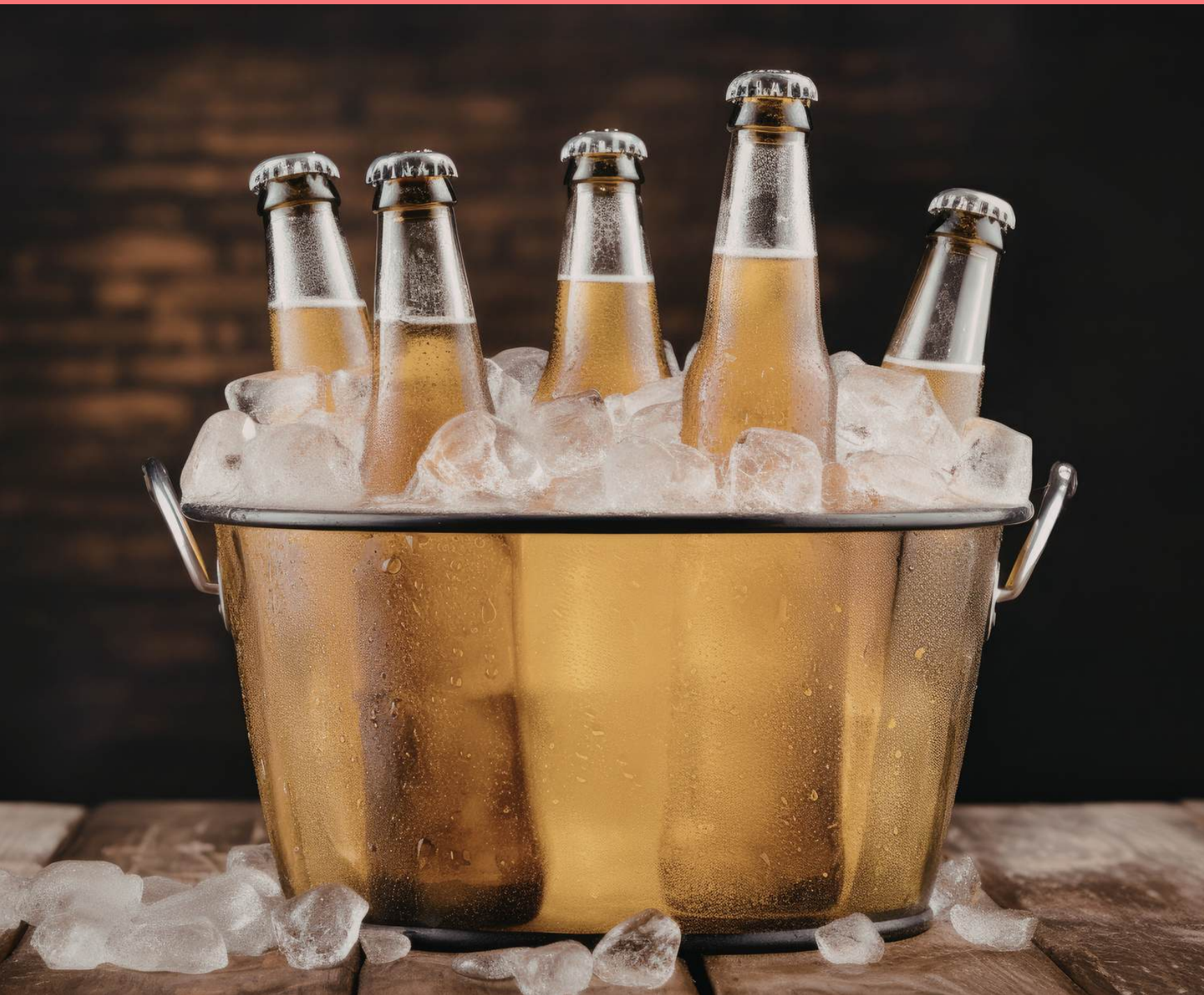
CHAMPAGNE AND SPARKLING

Moet Chandon Brut	\$150
Moet Chandon Rose	\$150
Piper – Heidsieck Brut	\$100
Taittinger Brut	\$95
Seguras Viuda Brut Cava	\$50

CORDIALS

Triple Sec	\$50
Midori	\$60
Baileys	\$70
Frangelico	\$70
Kahlua	\$80
Licor 43	\$70
Cointreau	\$75
Drambuie	\$75
Amaretto	\$70
Sambuca	\$75

Client provided beverages are subject to a corkage fee as per contract, plus 21% service charge. The hotel must inventory all bottles before and after each event and is not responsible for bottles left beyond two (2) days after the event terminates. Bartender fee will be waived if revenue reaches \$500.



BAR CONSUMPTION BY BOTTLE

DOMESTIC BEERS

Medalla	\$5
Coors Light	\$5
Michelob Ultra	\$5
Miller Lite	\$5

IMPORTED BEERS

Heineken	\$6
Presidente	\$6
Corona	\$6

INDIVIDUAL

Soft Drinks	\$4
Bottled Water	\$4
Individual Juices	\$5
Sports Drinks	\$6



BAR CONSUMPTION BY GALLON

ALCOHOL

Rum Punch	\$65
Sangria (White or Red)	\$70
Piña Colada	\$90
Traditional Coquito	\$85
Mimosa	\$85
Mojito	\$100
Margaritas	\$100
Lavender Mule	\$105

NON-ALCOHOLIC

Fruit Punch	\$45
Assorted Juices	\$45
Iced Tea & Lemonade	\$45



FRESHLY BREWED PUERTO RICAN COFFEE OR DECAFFEINATED COFFEE

\$60 per gallon

ESPRESSO COFFEE BAR WITH BARISTAS

\$4.50 per coffee + Barista Fee of \$150 for 3 Hours

HOT CHOCOLATE

\$60 per gallon

**COFFEE & TEA
SERVICE**

BANQUET POLICIES

Wyndham Worldwide Resorts has an international reputation for providing exceptional meeting and dining experiences. Impeccable quality and high level of service contribute to this recognition. The Wyndham Worldwide tradition for excellence continues at Wyndham Palmas Beach & Golf Boutique Resort. Enhanced by the overall, dramatic ambiance of this unique resort, your banquet, reception, luncheon, or intimate dinner party will be one to compare all others to in the future. Our staff is eager to assist you with all aspects of your upcoming events. Should the enclosed menu suggestions not suit your needs, we would be happy to custom design one just for you! We know you will be delighted with the outcome!

SERVICE CHARGE

A 21% service charge plus a 11.5% Government Tax is added to all beverage and audiovisual charges, 7% to all food. For all food functions of 30 people or less an additional service charge of \$125 will be applied.

MEETING SPACE

The Resort reserves the right to change the room or rooms specified in the contract should the number of guests change, or it deemed necessary by the Resort. The Patron agrees to conduct its function in an orderly manner, in full compliance with the rules of the Resort management, and with all the applicable laws, ordinances and regulations. The Resort reserves the right to exclude or eject any and all objectionable persons from the function (s), or the Resort premises, without liability.

SEATING

This can be discussed further with the Service Manager, who will work closely with you to tailor the setup according to the specific needs of your program.

DECORATIONS/THEME PARTIES

To fully enhance your special event, let us assist you with recommendations regarding floral decorations, specialty linens, theme parties and photography. If confetti, sparkles, or streamers are used in the function area, a charge of \$500 will be imposed for clean up. Any outside decor, linens, or flowers brought into the hotel is the responsibility of the event company or the client to acquire after the event. The Resort is not responsible for equipment or supplies left after an event.

OUTDOOR EVENTS AND GUIDELINES

In the best interest of our guests, The Resort reserves the right to make a joint decision with the meeting planner to relocate any event indoors. This decision will be based on weather conditions that we obtain from the National Weather Service and will be made a minimum of 4 hours prior to the start of the event. The decision once made is final. If the resort recommends moving the event indoors, and the meeting planner chooses to remain outside, any move indoors once the decision is made will incur a labor charge of \$10 per person. All music at outdoor locations must be played at a reasonable sound level and must conclude by 10:00pm. All outdoor events are subject to an additional labor charge of \$250 for groups of less than 200 guests and \$500 for groups with 201 guests or more. The resort has minimal lighting outdoors. Additional lighting will be necessary and is available at an additional charge. Your Conference Services Manager can provide details regarding charges for lighting, as well as, outdoor staging and dance floors, tents, and special decor.

HOTEL EQUIPMENT/STAGING

The Resort will provide staging (based on availability and room size). Should you require additional staging or equipment beyond the hotel supply, the resort will be happy to assist you in renting this equipment and the fee will be charged to your event. An outdoor staging fee of \$2.50 per square foot will be charged for outdoor functions requiring staging.

SIGNAGE

All signs must be professionally printed and approved by The Resort. Easels will be provided, and your Conference Services Manager will assist you in determining appropriate locations for signage. No signs are permitted in the lobby or any public area.

Use of the Resort name or logo in any advertising or promotional collateral (i.e. invitations, certificates, menus, etc.) is prohibited without the prior written approval of the Conference Services Department. An exact copy with complete layout must be submitted for approval prior to production or printing. Please allow a minimum of three weeks for such approval.

No signs permitted on Candelero Drive. If groups or the group exhibitors place signs on this road, these must be removed within 24 hours of their departure or there will be a \$1,500 charge by the hotel to remove the banners/signs.

AUDIO VISUAL SERVICES ENCORE

A complete inventory of modern multi-media support is available through our in-house audiovisual department, Your Conference Services Manager will be happy to assist you, or you may contact them directly. In the event another audiovisual firm is used, the Resort reserves the right to approve any such company conducting business within the Resort.

MUSIC AND ENTERTAINMENT

Our managers will be pleased to recommend a variety of musical groups and entertainment acts for your events.

BANQUET POLICIES

MENU SELECTIONS AND GUIDELINES

Food and beverage prices are guaranteed six (6) months in advance. To assure you of the best overall experience, we request that menu selections be finalized no later than four weeks prior to the event. Due to our "island location," the majority of our food and beverage products are flown in daily and therefore require additional time for planning.

Meal guarantees are required 72 business hours (3 working days) prior to your function by 12 Noon. Once given, this number is not subject to reduction should fewer guests attend. The Chef prepares food for the guarantee only. The Resort is pleased to set 5% over the guarantee for events with more than 100 guests. If for any reason, a guarantee is not provided, the resort will use the last given guest count of your group. If your actual group count increases beyond the 5% set 48 hours prior to the event, the resort will charge a \$5 per person surcharge for each person over the 5% limit. If it continues to increase 24 hours prior to the event, the surcharge will be \$10 per person. The resort will extend a 50% discount off the banquet menu prices to children--ages 3 through 12.

SPECIAL DIETARY REQUIREMENTS

Our staff will be happy to assist you with any special dietary requirements. Please advise your Conference Services Manager at least 24 hours in advance so we may prepare.

Vegetarian entrée (5% of your total count) will be available at all events. Guests need only to advise their server.

FOOD AND BEVERAGE SERVICE

It is the Resort policy not to allow any food, beverage, or alcoholic beverages to be brought into the Resort from outside sources. If we find that products are brought into the hotel, a corkage fee will apply as follows: 50% of the regular resort price plus the 23% service charge of the regular price. The corkage fee also applies to sponsors of an event.

CORKAGE INFORMATION

Beverages are subject to a corkage fee representing 50% of the regular selling price plus 23% gratuity and 11.5% state tax, based on our regular bottle price. Enclosed are the regular selling prices per bottle for your calculations.

Wyndham Palmas Beach & Golf Boutique Resort will not be held responsible for the storage of inventory or items left in the Hotel before or following an activity. Any remaining bottles must be picked up within 48 hours of termination of function or they become the property of the Wyndham Palmas Beach & Golf Boutique Resort.

DELAY OF FUNCTION

Should you delay your function over 30 minutes, an additional labor charge or overtime fees may apply.

LABOR CHANGES:

BARTENDERS

A bartender fee of \$125 per bartender will apply for every 3-hour period. Bartender fee will be waived if revenue reaches \$500 per bar.

Additional hours at \$25/hour. Bartenders are required for all events and are based on one per every 75 guests.

CASHIERS

Cashiers are mandatory for cash bars at a charge of \$125 each for the first three hours and \$25 for each additional hour. One cashier is to be assigned per every 75 guests.

CHEFS AND CARVERS

Chefs and Carvers are needed for some menu items and are charged at \$125 each for the first two hours and \$100 for each additional hour.

SELF SERVICE BAR

For groups of 30 and under, charges will be based on consumption. Set-up charge is \$100.

HOUSEMEN

Housemen are available to help with load in and load out, or for moving crates and skids, at \$25 per hour with a 4-hour minimum requirement. If you anticipate needing additional labor, please inform your Conference Services Manager to allow us to schedule your request.

CANCELLATION POLICY

Should your group cancel prior to the function date(s) noted, the Resort would experience significant monetary loss difficult to calculate due to the uncertainty and cost of obtaining replacement business. Therefore, your group would be required to pay, as liquidated damages, a cancellation fee of a percentage of lost revenue based on meeting rooms and food and beverage requirements. This fee is based on the time between cancellations and scheduled arrival and is calculated as follows: