



Catering Menu

CORPORATE EVENTS

SOCIAL

CONVENTIONS



Room Rental

(Sat & Sun – 6 hours)

Concourse

225 persons max, 2,960 sq. ft
\$2,960 Room Rental Fee

Concourse 1

80 persons max, 1,360 sq. ft
\$1,360 Room Rental Fee

Concourse 2 & 3

145 persons max, 1600 sq. ft
\$1,600 Room Rental Fee

Sierra Center

120 persons max, 2,028 sq. ft
\$2,028 Room Rental Fee

Yosemite

50 persons max, 780 sq. ft
\$780 Room Rental Fee

Kings Canyon

40 persons max, 704 sq. ft
\$704 Room Rental Fee

Sequoia

30 persons max, 544 sq. ft
\$544 Room Rental Fee

Terrace A

80 persons max, 1,378 sq. ft
\$1,378 Room Rental Fee

Terrace B

50 persons max, 693 sq. ft
\$693 Room Rental Fee

Terrace C

100 persons max, 1,540 sq. ft
\$1,540 Room Rental Fee

Terrace D

50 persons max, 700 sq. ft
\$700 Room Rental Fee

Board Room

8 persons max, 216 sq. ft
\$216 Room Rental Fee

**Ask about how to get your room rental fully waived
with purchase of food**

*All Prices Are Subject to 25% Service Charge and Applicable Sales Tax
Room Rentals equal to 6-hour max events*



Breakfast Buffet

Includes Assorted Breakfast Pastries and Breads, Assorted Chilled Fruit Juices,
Freshly Brewed Coffee and Assorted Hot Teas
Minimum of 25 Guests – One Hour Service

Sunrise Breakfast Buffet

\$21 per person

Fresh Scrambled Eggs, Crispy Bacon &
Sausage Links, Breakfast Potatoes,
Fresh Seasonal Fruit

Build your own Burrito

\$21 per person

Fresh Scrambled Eggs, Homemade Chili Verde,
Breakfast Potatoes, Cheese, Homemade Salsa,
Sour Cream and Warm Tortillas

Wyndham Continental

\$18 per person

Assorted Breakfast Breads & Pastries
Bagels and Cream Cheese
Fresh Seasonal Fruit
Assorted Yogurts and Granola
Assorted Chilled Fruit Juices
Freshly Brewed Coffee & Assorted Teas

Country Breakfast

\$23 per person

Egg Scramble with Ham & Cheese, Buttermilk
Biscuits & Country Gravy, Crispy Bacon & Sausage
Links, Country Potatoes and Fresh Seasonal Fruit

Plated Breakfast

Served with Freshly Brewed Coffee and Assorted Hot Teas

Traditional Breakfast

\$21 per person

Fresh Scrambled Eggs, Breakfast Potatoes,
Choice of (1) Ham, Bacon or Sausage, Home
made Biscuits with Butter & Jam

Breakfast Sliders

\$23 per person

Three Brioche Rolls with Scrambled Eggs,
Smoked Ham(1), Bacon(1), Sausage(1),
Cheddar Cheese with Breakfast Potatoes

Cinnamon French Toast

\$18 per person

Fresh Scrambled Eggs, Cinnamon French
Toast, Choice of Bacon or Sausage.
Served with Butter & Maple Syrup

Egg White & Spinach Wrap

\$21 per person

Egg Whites, Spinach, Tomatoes & Feta Cheese
wrapped in a Wheat Tortilla served with
Fresh Seasonal Fruit

Breakfast Burrito

\$18 per person

Scrambled Eggs, Potatoes, Onions, Bacon &
Cheese wrapped in a Flour Tortilla served with
Homemade Salsa & Fresh Seasonal Fruit

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A La Carte

Sweet Options \$30 Dozen

Fresh Assortment of Danish
 Fresh Assortment of Muffins
 Freshly Baked Cinnamon Rolls
 Chocolate Brownies
 Assorted Freshly Baked Cookies
 Bread Loaf (Banana Nut, Blueberry, Poppy Seed)

Breakfast Breads \$35 Dozen

Bagels and Cream Cheese
 Croissants with Butter & Jam
 Freshly Baked Biscuits

Tortilla Chips & Fresh Homemade Salsa	\$40 Bowl (serves 50)
Potato Chips & Dip	\$40 Bowl (serves 50)
Assorted Fruit Yogurts	\$3 Each
Granola Bars	\$3 Each
Seasonal Fresh Whole Fruit	\$2 Each
Assorted Individual Bag of Chips	\$2 Each
Seasonal Fresh Fruit Tray (50 ppl)	\$125 Tray
Assorted Pizzas (8 Slices)	\$15 Each
(Pepperoni & Cheese, Jalapeno & Pineapple, or Meat Lovers)	

BEVERAGES

Freshly Brewed Gourmet Coffee	\$28 Gallon
Chilled Fruit Juice (Choice of Orange, Cranberry, or Grapefruit)	\$18 Carafe
Chilled Milk	\$10 Carafe
Freshly Brewed Unsweetened Iced Tea	\$24 Gallon
Lemonade or Fruit Punch	\$20 Gallon
Assorted Hot Tea	\$2 Each
Bottled Water	\$2 Each
Assorted Gatorade	\$3 Each
Energy Drinks	

Hors D'oeuvres

Serves 50 People

Cold Hors D'oeuvres

Hummus & Pita Chips	\$75
Deviled Eggs	\$80
Cucumber Topped with Herbed Cream Cheese	\$80
Italian Skewers	\$100
Cherry Tomato, Mozzarella Skewers	\$95
Salami Coronets	\$110
Caravan Pinwheel Sandwiches	\$100
Crostini Tomato Basil Topped w/ Balsamic Reduction	\$95
Assorted Vegetables & Dip	\$110
Petite Finger Sandwiches	\$100
Assorted Cheese & Crackers	\$125
Sliced Deli Meat & Cheese Platter	\$135

Hot Hors D'oeuvres

Egg Rolls with Sweet Chili Dipping Sauce	\$100
Fried Zucchini with Herb Aioli Dipping Sauce	\$75
Hot Spinach Artichoke Dip Served with Bread Cubes and Crackers	\$95
Little Smokies with BBQ Sauce	\$95
Taquitos with Home Made Salsa & Sour Cream	\$100
Cocktail Meatballs (BBQ or Marinara with Parmesan Cheese)	\$110
Chicken Strips (Honey Mustard or Ranch Dipping Sauce)	\$110
Mini Sliders (Pulled Pork or Meatball)	\$125
Beef Teriyaki Skewers	\$125
Chicken Wings (BBQ, Brandied or Spicy)	\$125
Coconut Shrimp with Spicy Apricot Dipping Sauce	\$135

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Any Wrap, Sandwich or Salad

All Sandwiches and Wraps Include Choice of one Side: Green Salad, French Fries, Potato Salad, Pasta Salad or Fresh Fruit Cup
Served with Iced Tea or Lemonade

\$21 per person

California Turkey Ranch Club Wrap

Turkey, Bacon, Avocado, Lettuce & Tomato wrapped in a Flour Tortilla with Ranch Cream Cheese

BBQ Tri-Tip Sandwich

Sliced Tri-Tip Topped with BBQ Sauce served on a Hoagie Roll

Grilled Chicken Greek Wrap

Grilled Marinated Chicken, Cucumber, Lettuce, Red Peppers, Olives wrapped in a Flour Tortilla with Garlic Cream Sauce

Chicken Salad Croissant

Diced Chicken mixed with Mayo, Walnuts, and dried cranberries served on a Fresh Croissant

Italian Wrap

Salami, Ham, Swiss Cheese, Lettuce, Tomato, Wax Peppers and Cream Cheese wrapped in a Flour Tortilla

Caesar Salad

Romaine Lettuce, Croutons, Parmesan Cheese & Black Pepper Caesar Dressing
Grilled Chicken add \$1.00
Grilled Shrimp add \$2.00

Veggie Sandwich

Grilled Seasonal Vegetables, including Zucchini, Eggplant, Roasted Red Peppers and Field Greens served on Focaccia Bread

Cobb Salad

Iceberg & Romaine Lettuce, Tomatoes, Bacon, Turkey, Ham, Hard Boiled Eggs, Bleu Cheese Crumbles

BBQ Pulled Pork

Slow Roasted Shredded Pork with BBQ Sauce served on a Hoagie Roll

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Lunch Buffet

Buffets Include Freshly Brewed Coffee, Iced Tea or Lemonade
Minimum of 35 Guests. Buffets are designed to remain open for one hour

The Luncheon Wyndham Buffet

Includes Fresh Seasonal Vegetables and Rolls with Butter

Choice of One Entrée \$25 per person

Chicken Piccata
Chicken Marsala
Traditional or Vegetarian Lasagna

Choice of Two Entrees \$30 per person

Herb Roasted Chicken
Slow Roasted Tri Tip
Bourbon Glazed Ham
Penne Pasta Primavera
Pan Fried Tilapia
Garlic Steak Bites

Choice of Two Salads

Mixed Greens Salad
Caesar Salad
Pasta Salad
Potato Salad
Fruit Salad

Choice of One Starch

Rice Pilaf
Roasted Red Potatoes
Mashed Potatoes

Deli Style Buffet

\$21 per person

California Field of Greens Salad, Rotini Pasta Salad with Herbed Vinaigrette Dressing, Sliced Roast Beef, Smoked Ham, Roasted Turkey Breast, Sliced Swiss, American, Cheddar and Monterey Jack Cheeses, Tomatoes, Lettuce, Onions, Pickles, Assorted Condiments, Deli Breads and Rolls, Freshly Baked Cookies

Boxed Lunches

\$18 per person

Sandwiches are served on a Croissant or Hoagie Roll
Choice of Ham, Turkey or Roast Beef, Choice of Monterey Jack, Cheddar or Swiss Cheese, Lettuce, Tomato, Mayo and Mustard Packets on Side, (1) Piece of Whole Fruit, Bag of Chips & Cookie, Choice of Soda or Bottled Water, includes Plastic Cutlery with Napkin

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Plated Lunch

Accompanied with Mixed Field Green Salad, Fresh Seasonal Vegetables, Choice of one: Rice Pilaf, Mashed Potatoes or Roasted Red Potatoes. Served with Rolls & Butter, Iced Tea and Water

Center Cut Top Sirloin

\$30 per person

Topped with a Mushroom Red Wine Reduction

Thinly Sliced Tri-Tip

\$25 per person

Topped with Mushroom Bordelaise Sauce

Chicken Marsala

\$25 per person

Topped with Marsala Wine &
Fresh Mushroom Sauce

Grilled Salmon Filet

\$30 per person

Topped with Lemon Cream Dill Sauce

Chicken Piccata

\$25 per person

Topped with a Lemon Caper Sauce

Grilled Pork Chops

\$25 per person

Bone-In Pork Chop Topped with a
Mustard Cream Sauce

Chicken Carbonara

\$25 per person

Grilled Chicken Breast with Pancetta and
Mushrooms in a Flavorful White Cream Sauce
over Penne Pasta
(Does Not Include Side)

*All Prices Are Subject to 25% Service Charge and Applicable Sales Tax
No more than 2 options per event, choices charged at higher priced item*



Break Services

Energy Break

\$15 per person

Granola Bars

Fresh Seasonal Fruit

Fresh Vegetable Tray with Dip

Assorted Gatorades

Munchies Bar

\$14 per person

Fresh Popcorn & Pretzel Rods

Assorted Bags of Potato Chips

M&M's

Assorted Sodas and Iced Tea

South of the Border

\$15 per person

Fried Taquitos

Tortilla Chips with Homemade Salsa

Jalapeno Infused Lemonade

Cookie Jar Break

\$14 per person

Fresh Baked Cookies

Fresh Baked Brownies

Ice Cold Milk

Freshly Brewed Coffee

Assorted Sodas

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Dinner Buffet

Served with Iced Tea, Freshly Brewed Coffee and Water

Minimum of 45 Guests – One (1) Hour Service

The Dinner Wyndham Buffet

Includes Fresh Seasonal Vegetables and Rolls with Butter

Choice of One Entrée

\$34 per person

Tri Tip with Mushroom Bordelaise Sauce
Brisket with BBQ & Au Jus Sauce
Top Sirloin with Red Win & Mushroom Sauce

Choice of Two Entrees

\$38 per person

Herb Roasted Chicken
Chicken Piccata
Chicken Marsala
Roast Pork Loin

Basa Rolls with Cajun Cream Sauce
Grilled Salmon with Lemon Dill
Traditional or Vegetarian Lasagna

Choice of Two Salads

Mixed Greens Salad
Caesar Salad
Pasta Salad
Potato Salad
Fruit Salad

Choice of One Starch

Rice Pilaf
Roasted Red Potatoes
Mashed Potatoes

Rodeo Style Barbecue

\$38 per person

Slow Cooked Beef Brisket, Fried Chicken,
Traditional Cole Slaw, Rice Pilaf, BBQ Baked
Beans, Fiesta Corn, Jalapeno Corn Bread with
Butter and Honey

Fresno Style

\$38 per person

Slow Baked Tri-Tip Topped with a Mushroom
Red Wine Reduction, Chicken Breast Topped
with a Marsala Wine Sauce & Fresh
Mushrooms, Garden Green Salad with
Cucumber, Tomato and Carrots, Rice Pilaf,
Fresh Seasonal Vegetables, Fresh Baked Rolls
and Butter

Tour of Italy

\$34 per person

Cheese Tortellini in a Pesto Cream Sauce,
Antipasti Salad with Julienne of Salami, Baked
Lasagna, Marinated and Charbroiled Vegetable
Platter, Pan Sautéed Pork Loin ala Milanese,
Assorted Cheese, Artichoke Hearts, Olives,
Caesar Salad, Squash Medley, Freshly Baked
Garlic Bread

Southwestern Fiesta

\$38 per person

Beef Fajitas served with warm Tortillas,
Chicken Enchiladas, Southwest Salad with Black
Beans, Roasted Chilies, Corn, Romaine Lettuce
and Tortilla Strips Served with Chipotle Ranch
Dressing, Spanish Rice and Refried Beans, Chips
and Homemade Salsa

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Plated Dinner

Mixed Field Green Salad, Fresh Seasonal Vegetables. Choice of One: Rice Pilaf, Mashed Potatoes or Roasted Red Potatoes. Served with Rolls & Butter, Iced Tea, Freshly Brewed Coffee and Water

Pan Seared Rib Eye Steak

\$40 per person

Topped with a Bleu Cheese Butter

Grilled Pork Chops

\$34 per person

Bone-In Pork Chop Topped with a Mustard Cream Sauce

Center Cut Top Sirloin

\$38 per person

Topped with a Mushroom Red Wine Reduction

Grilled Salmon Filet

\$38 per person

Topped with Lemon Cream Dill Sauce

Chicken Marsala

\$34 per person

Topped with Marsala Wine & Fresh Mushroom Sauce

Thinly Sliced Tri-Tip

\$34 per person

Topped with Mushroom Bordelaise Sauce

Chicken Piccata

\$34 per person

Topped with a Lemon Caper Sauce

Chicken Carbonara

\$34 per person

Grilled Chicken Breast with Pancetta and Mushrooms in a Flavorful White Cream Sauce over Penne Pasta
(Does Not Include Side)

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Desserts

\$6 per person

Strawberry Shortcake

NY Style Cheesecake

Topped with Strawberry Sauce

Tuxedo Cake

Carrot Cake

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Audio & Visual Rentals

Dance Floor	\$200
Screen (8x8)	\$55
Projector	\$265
Flip Chart w/ Markers	\$45
Podium	\$25
Hard Wired Mic	\$35
Podium w/ Mic	\$60
Easel	\$15
Power Cord	\$10
Extension Cord	\$10
Power Speaker w/ Stand	\$95

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Amenities and Additional Information

- 209 Guestrooms & Suites
- 9,000 Sq. Ft. of Event/Meeting Space
- Full-Service Hotel and Banquets
- Complimentary Parking for Guests/Attendees

We have everything you need

We provide the tables, chairs, china, glass, silverware, linens, staff to set up, serve and clean up the event.

We are flexible

You can choose your own DJ, Decorators, etc. to make your event your own.

Security Deposit

We require a deposit due upon signing the contract to secure your date. Deposits go towards the event and are non-refundable and non-transferrable.

Bar Requirements

If there is a dedicated bartender for the event, there is a \$500 bar minimum. If the total event bar sales does not equal to or exceed the minimum, the host must pay the difference.

Security

Security is required for all special events at hosts' expense. Wyndham Garden Fresno requires one (1) guard for every 75 guests. Wyndham Garden Fresno will make all security arrangements, and the cost is \$50 per hour per security guard, for the entirety of the event.

No Outside Catering/Alcohol

We do not allow any outside catering, or outside alcohol into our banquet spaces. If you would like to bring in your own wine, a corkage fee of \$8.50 per bottle will be applied. Wyndham Garden Fresno has the right to card all guests consuming alcoholic beverages.

Cake/Candy Stations

You are welcome to bring in your own cake or cupcakes. A \$2.50 per person cake cutting fee applies and covers our staff cutting, serving and providing china and silverware. You are allowed to provide your own candy station (No gum or taffy) for a small cleaning fee of \$75.

Decorating/Damages

The host of the event is responsible for any damages. Wyndham Garden Fresno will not permit the affixing of anything to the walls, floors or ceilings with nails, tacks, staples, carpet or other materials such as glitter, confetti or silly string. A \$500.00 damage fee will be added to your final invoice.

Contact our Sales office at (559)252-3611 [press 3] for more information

5090 E. Clinton Way
Fresno, Ca 93727

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No more than 2 options per event, choices charged at higher priced item*