



Whether it's just an intimate affair or one with family and friends, Pinchers along with Wyndham Garden Hotels is happy to host your special day.

To discuss your wedding in further details please contact our Banquet Manager

**239.463.5711 x176**  
**pinchersusa.com • beachfrontwyndham.com**

**6890 Estero Boulevard, Fort Myers Beach, FL 33931**

**CEREMONIES AND RECEPTIONS**

*Includes: House linens and a complimentary room for the bride and groom on the night of the reception. (Booked through Wyndham)*

*Additional charge per table for beach-themed centerpieces, colored napkins, table runners, white chair covers and chair sashes.*

**BEACH CEREMONY**

Say your I Do's overlooking beautiful Fort Myers Beach. Includes white wood wedding chairs and a decorative arbor.

**THE BALLROOM**

This is a beautiful location to either have your reception, rehearsal dinner, or post-wedding brunch. It overlooks our pool and patio. Accommodates up to 80.

**THE BALLROOM & RESTAURANT**

The restaurant area is the perfect location to have your cocktail hour as well as dance floor and allows your guests to easily flow into the ballroom for your dinner reception. Accommodates up to 140 guests.

**TIKI PATIO**

A quaint patio overlooking the beach perfect for a more intimate reception, rehearsal dinner, or post-wedding brunch. Accommodates up to 50 guests.

**TIKI PATIO & BEACH**

A beautiful reception on the sand. Accommodates up to 140 guests.

**LINEN PACKAGE.....\$30 per table**

**OVERHEAD PROJECTOR RENTAL.....\$25**

*\*Prices subject to change*



## RECEPTION DISPLAYS

### Fresh Vegetable Crudités

*Garden vegetables with assorted crackers and dips*

**Small (25-30)**

**Large (50-75)**

### Seasonal Fresh Fruit and Berries

*With dipping sauce*

**Small (25-30)**

**Large (50-75)**

## DECORATIVE FRUIT DISPLAYS

**Small \$250 Medium \$350 Large \$450**

*\*Prices subject to change*

### Imported and Domestic Cheese Display

*Served with a variety of crackers garnished with fresh fruit*

**Small (25-30)**

**Large (50-75)**

### South Florida Raw Bar

*Seafood display with Jumbo shrimp and oysters on the half shell*

## MARKET PRICING

## ICE CARVINGS

**Negotiated Price**

## PINCHERS ISLAND BUFFETS

*All buffets served with warm rolls and butter*

### PINE ISLAND

Pan seared chicken breasts in a marsala sauce, pan seared grouper in a butter sauce, penne pasta with sun-dried tomatoes and basil pesto sauce, grilled Italian vegetables, classic caesar salad, and your choice of dessert.

### SANIBEL ISLAND

Grilled citrus marinated chicken breast, topped with mango salsa, pan seared grouper served with a lemon dill sauce, wild rice medley, grilled vegetables, tropical fruit salad and mixed green salad with your choice of dressing, and your choice of dessert.

### CAPTIVA ISLAND

Slow roasted pork tenderloin with mango chutney, Jamaican seared mahi mahi with a citrus butter sauce, wild rice, grilled island veggies, tropical fruit salad and mixed green salad with your choice of dressing, and your choice of dessert.

### CAYO COSTA

Coconut crusted grouper with a fresh mango salsa, tropical fruit salad with toasted fresh coconut, mixed green salad with your choice of two dressings, grilled vegetables, crab salad and gourmet crackers, grilled shrimp, roasted red bliss potatoes with fresh rosemary, and your choice of dessert.

### USEPPA ISLAND PACKAGE

Includes your choice of one passed hors d'oeuvres, two salad selection. Your choice of two entrée selections and the guest's choice of vegetable and starch. Includes cake cutting, coffee service and soft beverages.

### BOCA GRANDE PACKAGE

Includes your choice of one passed hors d'oeuvres, two salad selection. Your choice of three entrée selections and the guest's choice of vegetable and starch. Includes cake cutting, coffee service, and soft beverages, as well as your choice of color napkin, chair ties and covers.

*Custom menus available upon request*





## HORS D'OEUVRES, SALADS, ENTRÉES, CARVING STATION, PASTA

### THE HORS D'OEUVRES

#### Vegetable Spring Rolls

*Served with an orange sauce*

#### Tomato and Basil Bruschetta

#### Famous Hot Wings

*Wimpy, Mild, Serious, BBQ, Teriyaki or Garlic*

#### Miniature Lump Crab Cakes

*Served with a lemon cajun sauce*

#### Teriyaki Chicken Satays

*Served with a Thai peanut sauce*

### THE SALADS

#### Marinated Tomato and Cucumber Salad

#### Spinach Salad

*Blue cheese crumbles, bacon, strawberries, with balsamic vinaigrette*

#### Classic Caesar Salad

*Romaine lettuce, grated romano cheese, and herbed croutons*

#### Mixed Green Salad

*Tomato, cheese, cucumber, crouton, red onions and your choice of two dressings*

#### Tropical Fruit Salad

*Fresh local, seasonal fruit*

#### Italian Pasta Salad

### THE ENTRÉES

#### Chicken Parmesan

#### Chicken Marsala

#### Buckhead Beef Kabobs

*Served with pepper, onion and mushrooms*

#### Grilled Grouper

*Served with a citrus butter sauce*

#### Coconut Crusted Mahi Mahi

*Served with a mango salsa*

#### Teriyaki Glazed Salmon

### CARVING STATION

*Add the following to any buffet:*

#### Pepper Crusted Beef Tenderloin

*Served with béarnaise sauce - Serves 15-20*

#### Roast Calypso Pork Tenderloin

*Served with a pineapple rum sauce - Serves 25-30*

#### Honey Glazed Ham

*With honey cognac dried fruit sauce - Serves 30-40*

### PASTA

*Choose from angel hair, penne, or bowtie pasta, and your choice of basil pesto, marinara, alfredo, or a scampi sauce - Serves 30-40*

### CASUAL PICNIC BUFFETS

*Add Pulled Pork or Pork Tenderloin for additional cost*

#### ALL AMERICAN

Grilled hamburgers, and all beef hotdogs. Comes with traditional condiments, relish, ketchup, mustard, mayonnaise, lettuce, tomato and onion. Served with coleslaw, pasta salad, and potato chips. Fresh homemade cookies and brownies for dessert. Includes iced tea, water, and coffee.

#### SOUTHERN BBQ

BBQ ribs and assorted chicken, glazed with our zesty BBQ sauce, and grilled to perfection. Served with our house recipe baked beans, southern potato salad, pasta salad and fresh homemade cookies and brownies for dessert. Includes iced tea, water, and coffee.

#### ALL OUT PICNIC

Have a southern American buffet, includes BBQ ribs and chicken, grilled hot dogs and hamburgers, plus all the accompaniments. Served with our house recipe baked beans, southern potato salad, cole slaw and pasta salad. Fresh homemade cookies and brownies for dessert and includes iced tea, coffee and water.

## BREAKFAST

### CONTINENTAL BREAKFAST

An assortment of muffins, pastries, danishes, and a handcrafted fruit display including pineapple, grapes, melons, and strawberries. Served with coffee and orange juice.

### HOT BREAKFAST SELECTIONS

An assortment of muffins, pastries, danishes and a handcrafted fruit display. Traditional and western scrambled eggs, hickory smoked bacon, sausage patties, and lyonnaise potatoes.

An assortment of muffins, pastries, danishes, and a handcrafted fruit display. Blue crab benedict, sausage patties, and Belgian waffles with maple syrup, whip cream and fruit toppings.

### BOTTOMLESS BLOODY MARY'S AND MIMOSAS.

#### ADD:

Granola yogurt and fresh fruit parfaits. An assortment of Kellogg's cereals and low fat milk

#### DESSERTS

Fresh baked cookies and brownies

Key lime tarts

Triple layer chocolate cake



## BEVERAGES

### Champagne Toast

*Prices per person*

House champagne

### Wine Services

*Prices are per bottle and not inclusive of tax or service fee*

Kendall-Jackson

Other selections

### Signature Drinks

5 Gallons

### Domestic Keg

Miller Lite or Yuengling

### Drink Prices

*Prices not inclusive of tax or service fee*

Coffee

Sodas

Tea

Bottle water

Draft beer

Domestic bottle

Imported bottle

House wine

House liquors

Call liquors

Premium liquors



## FUNCTION INFORMATION

*Banquet Menus, room set-up, and all event details pertaining to your wedding must be finalized with our Banquet Manager two weeks prior to your event.*

### Food & Beverage Policy

Pinchers does not permit any food or beverage to be brought in from the outside other than a wedding cake due to city, state, health, and liquor laws. Also, food and beverage prepared and/or supplied by the restaurant is not allowed to be taken off property by host or guests. In addition, we reserve the right to suspend service of alcohol and/or ask any individual to leave the premises for undesirable behavior.

### Guarantees

Your definite guarantee of guests must be given to our Banquet Manager no later than seven business days prior to your wedding date.

### Service Charges and Taxes

All food & beverage items are subject to 20% resort fee, 18% gratuity on food and beverages, and 6.5% sales tax. The sales tax will also be added to location fees, set-up and rental fees.

### Billing Information

A \$500 deposit is required to confirm all events. All functions require a credit card on file to guarantee space and final balance.

### Dates To Remember

50% of estimated balance is due 60 days prior to Event

***Full payment of estimated balance is due 7 days prior to event.***

***Final guest count is due 7 business days prior to event.***

## PREFERRED VENDORS

Be sure to mention the Wyndham Garden!

### FLOWERS

Signature Floral's

239-437-2860

Libby's Flowers

239-278-1500

Santini Floral

239-240-8980

### OFFICIANT

Christina Phelps

Bowman

239-561-8380

Maureen McMenemy

239-910-1069

Sue Totterdale

239-728-2592

Amore Weddings  
Flowers/Officiant/  
Photographer

239-549-3282

### WEDDING CAKES

Publix

239-463-0378

### PHOTOGRAPHERS

Charles Hester

Photography

239-795-8858

Jess Gompper  
Photography

407-902-4837

Sebrie Images

239-357-6292

Zee Anna  
Photography LLC

239-877-7939

### DJ'S

Ron Rutz

239-454-9999

Charlie Lopez

239-322-6450

Randy Bender

239-992-2142

