



Congratulations on your engagement!

Wyndham Nassau Resort and Crystal Palace Casino is one of the most beautiful wedding destinations in the Bahamas! We are dedicated to making your wedding perfect. From your rehearsal dinner to your reception, every detail will be carefully attended to, because we wish your wedding day to be the most memorable occasion ever.

Our wedding consultants are here to assist you not only in planning your reception but also in planning Onsite Ceremonies, & Rehearsal Dinners. Please take a look at our attached wedding menus. For any questions/concerns you can contact our wedding managers directly.

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Hors d'oeuvres (Select & Supreme)

All hors d'oeuvres are available either butler passed or as buffet display.

We recommend 6-8 pieces per person/hour for pre-meal receptions

Select: Chilled

\$275/100 pieces (25 pieces minimum)

Sonoran chicken salad in grilled tortilla wrap

Thin-sliced Parma ham and ripe melon

Grilled bruschetta with tomato, garlic and basil

Sweet and sour eggplant on rice croquette

Shaved, smoked turkey with herbed goat cheese and capers

House-smoked salmon on dark rye, horseradish and cucumber

Select: Hot

\$275/100 pieces (25 pieces minimum)

Mini fish cakes with tartar sauce

Conch fritters with fresh calypso dip

Fried vegetable spring rolls, mustard dip

Crisp fried chicken tenders, jerk marinated, sour cream dip

Poblano, cheese & pico quesadillas

Chicken satay skewers with peanut sauce

Homemade meatballs with sour cream dip

Supreme: Chilled

\$375/100 pieces (25 pieces minimum)

Seared rare tuna bruschettas with olives and tomatoes

Ginger chicken, asparagus and lemon scented chèvre in barquette

Thai shrimp skewers with cantaloupe and mint leaf

Rare filet mignon on dark rye with capers and parmesan

Goat cheese crostini with kalamata olive tapenade

Supreme: Hot

\$375/100 pieces (25 pieces minimum)

Petite lamb chops with English mint sauce

Escargot with white port & Stilton in bouchère

Teriyaki beef on brochette, Hoisin Dip

Shrimp tempura with wasabi dipping sauce

Smoked chicken with black bean quesadillas

Stuffed baby clams with casino filling

Specialty Selections (4-course plated)

Coffee & Tea, rolls & butter compliment all menu options.

15% service charge not included

Only For you - \$58/Person

Poached baby shrimp with light avocado mousse, cognac cream

Romaine, feta cheese, olives, tomato, and lemon oregano dressing

Herb and garlic crusted double lamb chops, minted pear relish, rosemary scented jus, and sweet

pepper aioli Rosemary roasted new potatoes

Grilled medley—carrot, red and green pepper, eggplant, squash, mushroom and onion

Fresh apple tart with coconut ice cream, and vanilla sauce

Touch of Love - \$49/Person

Tomato bisque with chèvre and rosemary

Classic Caesar salad with garlic herbed croutons

Seared duckling breast cooked medium rare, with Thai gingered greens

Sweet n' sour orange sauce, drizzled with roasted pepper cream

Saffron rice pilaf and orzo, with tomato and basil

Creamy cheesecake with mixed citrus topping

Love Birds - \$49/Person

Wild mushroom bisque with Chianti cream

Leaf spinach with oven-cured vegetables, creamy Stilton dressing

Lemon-pepper crusted grouper and chicken breast filets

Green tomato coulis with crema, chilled vegetable chips

Dauphinoise potato baked in rich garlic cream

Spaghetti of local vegetables—zucchini, yellow squash, carrots and peppers

Chocolate green tea cake, raspberry coulis

Garden of Eden - \$58/Person

Native pumpkin bisque, crème fraîche, pumpernickel croutons

Deluxe green salad

Grilled filet of beef tenderloin with roasted vegetable chips, sun-dried

tomato jus and drizzled horseradish cream

Whipped, five-spice golden potato

Grilled asparagus

Tropical fruit pudding with cinnamon ice cream, roasted banana sauce

Specialty Selections (Buffet)

*Private Buffet dinners are not available at the stated price for groups less than 40 people.
There is a surcharge equaling the difference between the actual
guests served at minimum.*

Night at Nassau - \$62/Person

*Junkanoo conch chowder
Fresh, sliced pineapple on melon
Key lime yogurt and tossed coconut
Marinated cucumber salad, Nassau-style potato salad, cole slaw
Garden green salad with assorted condiments and dressing
Local breads and johnnycake
Barbequed ribs
Broiled local grouper (Citrus beurre blanc and melon chutney)
Curried lamb madras
Chicken carbie (Chicken pieces, steamed with island spices)
Peas and rice, macaroni & cheese, seasonal vegetables
Guava duff
Dark & stormy cake
Chocolate-mango mousse
Bread pudding with vanilla sauce
Freshly brewed coffee, decaffeinated coffee and tea*

The Love Beach - \$59/Person

*Large wedges of cantaloupe, honeydew and watermelon
Tossed garden greens with three assorted dressings
Cole slaw
Country cucumbers
Black bean and corn salad
Local breads and johnnycake
Local grilled fish escabeche
(Fresh fish, marinated in citrus and spice, grilled but moist,
with a sauce of olives and tomatoes in a scented broth)
Carved, smoked, boneless turkey with cranberry relish
(House-smoked fresh, finished on our grills, sliced to order)
Marinated skirt steak (Steeped in sweet herbs, spices and garlic, flame grilled)
Jerked pork chops (Flame grilled, nicely spiced)
Jacketed potatoes, seasonal vegetables, ranch-style beans
Cheesecake, hot peach cobbler, strawberry shortcake
Freshly brewed coffee, decaffeinated coffee and tea*