



VINOY

*St. Petersburg + Florida*

# BANQUET MENU

AN INVITATION TO GATHER

# RECEPTION

## HAND-PASSED OR DISPLAYED CANAPES

### Cold Canapes | \$12 per piece

*Minimum of 25 pieces per order*

Sanoma Goat Cheese, Sundried Tomato Pesto, Micro Basil, Olive Crostini

Caprese Skewer, Basil Marinated Mozzarella, Tomato, Kalamata Olive (GF, V)

Maine Lobster Salad, Yuzu Tarragon Aioli, Savory Tart Blini (DF, S)

Smoked Salmon, Caviar, Dill Crème Fraîche, Blini

Ahi Tuna Tartare, Wakame Salad, Wasabi Aioli, Crispy Wonton (DF)

Watermelon & Heart of Palm Shooters, Jalapeño Cilantro Emulsion, Micro Cilantro (GF, DF, V, VG)

Quinoa Tabbouleh, Seasonal Hummus, Sweet Potato Lavash, Lemon Vinaigrette (DF, V)

Compressed Melon, Crispy Prosciutto, Goat Cheese Mousse, Balsamic Glaze (GF)

Sofrito Grilled Shrimp, Sweet Pepper Relish, Pineapple Salsa (G, DF, S)

Castelvetro Olive Toast, Whipped Feta, Orange Zest, Roasted Tomato (V)

### Warm Canapes | \$12 per piece

*Minimum of 25 pieces per order*

Asian Vegetable Dumpling, Toasted Sesame Seeds, Siracha Ponzu (V, DF)

Petite Grilled Cheese, Aged Cheddar, Truffle Butter, Smoked Tomato (V)

Coconut Shrimp, Tamarind Mango Salsa (S)

Lemongrass Chicken Satay, Sweet Chili Peanut Sauce (GF, DF)

Pulled Beef Short Rib Croquette, Chimichurri Aioli

Petite Crab Cake, Roasted Corn, Chipotle Lime Crema (S)

Cuban Spring Roll, Dijonnaise

Ropa Vieja Plantain Tart, Sweetie Drop Pepper (DF, GF)

Five-Cheese Arancini, Roasted Tomato Aioli (V)

Hot Honey Crispy Chicken Bites, Cornbread Purée

DF Dairy Free | GF Gluten Free | N Contains Nuts | S Contains Shellfish | VG Vegan | V Vegetarian  
Breakfast and lunch pricing is based on a 1.5-hour service period, break pricing is based on 30 minutes, and dinner menu pricing is based on a 2-hour service period. All rates are subject to a 26% taxable service charge and 7% sales tax.

# RECEPTION STATIONS

## DISPLAYED STATIONS

### International Cheese & Charcuterie Display | \$48 per person

Chef's Selection of Cured & Smoked Meats, Chef's Selection of (3) Market Artisanal Cheeses  
Fruit Preserves, Olives, Mustards, Dried Fruits & Nuts (GF, N)  
Toasted Baguette & Crackers  
*Gluten Free Option Available on Request*

### Spanish Tapas (S) | \$48 per person

Spanish Chorizo, Jamón Ibérico, Shrimp Paella Croquette, Marinated Olives, Roasted Tomato Salad, Manchego Cheese, Toast Points

### Middle Eastern Display (V) | \$40 per person

Mediterranean Hummus, Roasted Pepper Muhammara, Labneh Dip, Vegetable Crudité, Pita, Lavash

### Brick Street Greens Salad Bar (V) | \$42 per person

Mixed Greens & Lettuces, Grape Tomatoes, Cucumber, Carrot, Farm Radish, Parmesan, Cheddar, Feta, House Croutons, Toasted Pumpkin Seeds, Creamy Herb Dressing, Balsamic Vinaigrette

### Chilled Seafood Display (S, GF, DF) | Priced per piece

*Served with Cocktail Sauce, Tabasco, Lemons, Shallot, Mignonette*

Poached Jumbo Gulf Shrimp | \$10 per piece  
Half Main Lobster Tails | \$18 per piece  
East Coast Oysters on the Half Shell | \$12 per piece  
Snow Crab Claws | \$12 per piece

## CARVING STATIONS

*Banquet Attendant Required, 1 per 75 guests - \$225 attendant fee per attendant  
Stations must be ordered for at least two-thirds of the total guest count per station*

### Gulf Snapper (GF) | \$650 each

*Sweet Pepper Slaw, Citrus Butter Sauce (Serves 25)*

### Teriyaki Glazed Salmon (GF, DF) | \$520 each

*Stir Fried Rice (Serves 20)*

### Cilantro Coco Lopez Glazed Grouper (GF, DF) | \$560 each

*Spiced Green Papaya Salad, Pao de Queijo (Serves 20)*

### Herb Marinated Boneless Leg of Lamb (GF, DF) | \$640 each

*Roasted Marble Potatoes, Rosemary Jus (Serves 15)*

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### **Citrus Brine Spatchcock Turkey | \$455 each**

*Florida Orange Cranberry Sauce, Classic Pan Gravy, Assorted Rolls & Sage Stuffing (Serves 25)*

### **Black Garlic Roasted Strip Loin (GF) | \$750 each**

*Red Wine Demi-Glaze, Creamy Horseradish, Bread Rolls (Serves 20)*

### **Pure Florida Sea Salted Beef Tenderloin (GF) | \$630 each**

*Wild Mushroom Jus, Truffle Butter, Assorted Rolls (Serves 15)*

### **Bone-In Pork Roast (GF, DF) | \$720 each**

*Chianti Jus, Spicy Pepper Relish, Assorted Rolls (Serves 30)*

### **Southern BBQ Brisket | \$720 each**

*Bread & Butter Pickles, Potato Salad, White Bread, Sweet Heat BBQ Sauce (Serves 30)*

## **LIVE ACTION STATIONS**

*Chef Attendant Required, 1 per 75 guests - \$225 attendant fee per attendant  
Stations must be ordered for at least two-thirds of the total guest count per station*

### **Arte Flame Surf & Turf | \$62 per person**

*Coffee Rubbed Bone-In Ribeye & Cast-Iron Citrus Shrimp (S), Red Wine Jus, Chimichurri (GF, DF), Dinner Rolls*

### **Stone Fired Flatbread | \$52 per person**

*Five-Cheese, Italian Sausage, Grilled Focaccia, House Pesto, Romesco Sauce, Parmesan, Red Pepper Flakes, Pepperoncini, Hot Honey*

### **Spanish Paella (S, GF) | \$60 per person**

*Chicken, Chorizo, Mussels, Florida Rock Shrimp, Bomba Rice, Saffron Broth, Peas, Sweet Peppers, House Olive Bread, Pimento Butter*

### **Gulf Coast Seafood Boil (S) | \$60 per person**

*Florida Spiny Lobster Tails, Shrimp, Smoked Sausage, Baby Potatoes, Corn Cobs, Tampa Bay Butter, Hot Sauce Bar, Southern Buttermilk Biscuit*

### **Yucatan Asado | \$56 per person**

*Guajillo Skirt Steak, Tequila Lime Chicken, Blackened Local Catch, Flour Tortillas, Mexican Rice, Ranchero Bean Dip, Pico de Gallo, Salsa Roja, Corn Tortilla Chips, Cotija Cheese, Cholula Hot Sauce, Limes*

### **Asian Fried Rice (GF, DF) | \$52 per person**

*Char Sui Pork, Teriyaki Chicken, Stir Fry Vegetables, Vegetable Lumpia, Sweet Chili Sauce, Soy Sauce*

### **Bananas Foster Dessert Action Station | \$48 per person**

*Vanilla Ice Cream, Orange Juice, Grand Marnier, Brown Sugar, Butter, Pineapple Foam*

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# DINNER

## BUFFETS

### Centennial Buffet | \$220 per person

House Breads & Whipped Butter

Seafood Display (S, GF, DF)

*Citrus Poached Shrimp, Lobster Rolls on Brioche, Ahi Tuna Poke, Crispy Wonton, Cocktail Sauce, Lemons, Tabasco*

Seasonal Salad Bar (V, N)

*Local Artisanal Greens, Crisp Romaine, Farm Vegetables, House Croutons, Toasted Nuts & Seeds, Green Goddess Dressing & Blood Orange Vinaigrette*

Florida Citrus Poached Beet Salad (GF, V)

*Watermelon Radish, Honey Glazed Carrots, Salted Pistachios, Crumbled Goat Cheese, Sherry Vinaigrette*

Herb Roasted Tenderloin Carving Station (GF)

*Bordelaise, Horseradish Cream*

*\*Banquet Attendant Required, 1 per 75 guests - \$225 attendant fee per attendant\**

Risotto Action Station

Shrimp Risotto: Saffron Broth, Sweet Peppers, Corn, Gruyere (S, GF)

Mushroom Risotto: Foraged Mushrooms, Black Truffle, Shaved Parmesan (GF, V)

*\*Chef Attendant Required, 1 per 75 guests - \$225 attendant fee per attendant\**

Supreme Chicken

*Lemon Caper Sauce, Charred Citrus (GF)*

Gulf Grouper

*Coconut Mango Papaya Chutney (GF, DF)*

Roasted Garlic Whipped Potatoes (GF)

Heirloom Roasted Carrots & Broccolini (GF, DF, V, VG)

Desserts

Meyer Lemon Meringue Tart

Mini Mixed Berry Cheesecake

Chocolate Mousse, Flourless Cake & Chocolate Ganache

Vanilla Crème Brûlée with Seasonal Berries

*To Include (1) Gluten Free, Dairy Free Option*

Beverages

Freshly Brewed La Colombe Regular Coffee, Decaffeinated Coffee & Dammann Hot Teas

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## Taste of CALA I \$185 per person

Pan de Bono

Cuban Market Display

*Black Bean Hummus, Coffee Dusted Yucca, Ancient Corn Salad, Cumin Roasted Vegetables, Tostones, Guasacaca (DF, V)*

Chayote & Jicama Salad (GF, V)

*Baby Kale & Radicchio, Pickled Red Onions, Shaved Radish, Baby Tomatoes, Cilantro Lime Vinaigrette*

Garlic & Onion Picanha Carving Station (GF, DF)

*Red Chimichurri, Black Bean Rice Congri*

*\*Banquet Attendant Required, 1 per 75 guests - \$225 attendant fee per attendant\**

Caribbean Snapper (GF, DF)

*Escabeche Sauce*

Jamaican Jerk Chicken (GF, DF, VG)

*Rum Jus, Haitian Pickliz*

Loaded Plantains (GF, DF, V)

*Grilled Seasonal Vegetables (GF, DF, V, VG)*

Desserts

Tres Leches

Besitos de Coco

Churros, Salted Caramel & Chocolate Sauce

*To Include (1) Gluten Free, Dairy Free Option*

Beverages

Freshly Brewed La Colombe Regular Coffee, Decaffeinated Coffee & Dammann Hot Teas

## Mediterranean I \$210 per person

Focaccia

Mezze

*Roasted Red Pepper Hummus (GF, DF, V), Whipped Feta Dip (GF, V), Grilled Vegetables & Vegetable Crudit  (V, VG, GF, DF), Za'atar Naan, Crackers*

Fattoush Salad (DF, V)

*Baby Gem, Roma Tomatoes, Cucumbers, Radish, Crispy Pita, Lemon Vinaigrette*

Baby Potato & Roasted Tomato Salad (GF, V)

*Arugula, Olives, Red Onion, Feta, Shallot & Caper Vinaigrette*

Greek Citrus Herb Spiced Salmon Carving Station

*Green Olive Salsa Verde, Lemon Herb Couscous*

*\*Banquet Attendant Required, 1 per 75 guests - \$225 attendant fee per attendant\**

Moroccan Marsala Chicken (GF, DF)

*Matbucha, Shaved Pepper Salad*

Braised Lamb & Root Vegetable Stew (GF, DF)

*Heirloom Tomatoes*

Honey Dill Roasted Carrots (GF, DF, V)

*Tapenade Roasted Potatoes (GF, DF, V, VG)*

Desserts

Baklava

Lemon Olive Oil Cake

Crema Catalana

*To Include (1) Gluten Free, Dairy Free Option*

Beverages

Freshly Brewed La Colombe Regular Coffee, Decaffeinated Coffee & Dammann Hot Teas

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## Taste of The Vinoy I \$200 per person

### *Paul's Landing*

Tampa Bay Biscuits & Garlic Herb Butter

Local Burrata, Peppery Greens, Seasonal Squash, Grilled Stone Fruit, Heirloom Tomato, Salted Hazelnut, Basil Vinaigrette (GF, V, N)

Paul's Landing Slider Station

*Rum Glazed Bacon, White Cheddar, Lettuce, Tomato, Secret Sauce, Pickles, Brioche, Sweet Potato Tots*

### *Parasol*

Fire Roasted Salsa & Guacamole with Tortilla Chips (GF, DF, V, VG)

Rock Shrimp Ceviche, Shaved Jalapeño-Onions, Purple Potato, Lime, Peruvian Corn (GF, DF, S)

Tampa Bay Cuban Sandwich Carving Station

*Yuca Fries with Cilantro Lime Crema*

*\*Banquet Attendant Required, 1 per 75 guests - \$225 attendant fee per attendant\**

Italian Chop Salad

*Salumi Tomato, Pickled Peppers, Blue Cheese, Red Wine Vinaigrette*

Natural Rosemary Chicken (DF)

*Local Mushrooms & Chicken Jus*

Reduced Tomato Rigatoni

*Wilted Greens, Charred Broccolini, Fire Roasted Peppers, Parmigiano Reggiano, Garden Herbs*

Glazed Asparagus, Lemon Vinaigrette, Pecorino

### *Lottie*

Vinoy Sweet Shop Display

*To Include (1) Gluten Free, Dairy Free Option*

Beverages

Freshly Brewed La Colombe Regular Coffee, Decaffeinated Coffee & Dammann Hot Teas

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## PLATED DINNER

\$200 per guest | Three Course Menu Selection (One Entrée Choice)

- \$40 Additional per guest for an Additional Pre-Selected Entrée

\$255 per guest | Four Course Menu Selection (One Entrée Choice)

- \$40 Additional per guest for an Additional Pre-Selected Entrée

\$315 per guest | Two Entrée Choice Table Side Selection (4-Course Minimum / 200 guest maximum)

### SALADS

#### **Brick Street Greens (GF, DF, V)**

Shaved Cucumber, Carrots, Cauliflower, Pepitas, Citrus Balsamic Vinaigrette

#### **Vinoy Caesar (V)**

Baby Gem Lettuce, Asiago, Focaccia Croutons, Marinated Olives, Parmesan Caesar

#### **Caprese Salad (GF, V)**

Heirloom Tomatoes, Fresh Mozzarella, Basil Oil, Fig Balsamic, Sorrel

#### **Baby Spinach Salad (GF, V, N)**

Frisée, Toasted Walnuts, Radishes, Gorgonzola, Poached Pear, Apple Cider Vinaigrette

#### **Wedge of Petite Iceberg Lettuce (GF)**

Baby Cucumber, Cherry Tomato, Aged Cheddar Cheese, Applewood Smoked Bacon, Pickled Onion, Creamy Peppercorn Dressing

#### **Roasted Delicata Squash & Beet Salad (GF, DF, V, N)**

Arugula, Candied Pecans, Shaved Fennel, Carrots, Pomegranate Seeds, Garden Herb Vinaigrette

### COLD STARTERS

#### **Wagyu Beef Carpaccio (GF)**

Shaved Asiago, White Truffle Mustard, Exotic Mushroom, Micro Herbs

#### **Poached Florida Lobster (GF, DF, S)**

Yuzu Aioli, Cress-Endive, Charred Corn Salad

#### **Sofrito Grilled Shrimp (GF, DF, S)**

Sweet pepper Relish, Jalapeño Cilantro Aioli, Micro Greens

#### **Grilled Watermelon Ceviche (DF, GF, V)**

Avocado Mousse, Cucumber Tajín, Mojo Vinaigrette

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## WARM STARTERS

### Seared Jumbo Lump Crab Cake (DF, S)

*Chipotle Aioli, Sweet Corn Succotash, Herb Salad*

### Seared Scallops (S)

*Parsnip Purée, Wild Mushrooms, Citrus Butter Sauce*

### Potato Gnocchi

*Spanish Chorizo, Roasted Tomato, Swiss Chard, Pecorino Cream, Crispy Basil*

### Five-Cheese Arancini (V, N)

*Pepper Tomato Reduction, Charred Sweet Peppers, House Pesto, Parmesan*

### Smoked Duck & Sweet Potato Ravioli

*Roasted Baby Beets, Brown Butter Sauce, Sage*

## INTERMEZZO

**Limoncello Sorbet with Prosecco | \$18 per person**

**Blood Orange Sorbet with Grand Marnier | \$18 per person**

**Mango Passion Sorbet with Rum | \$18 per person**

## ENTRÉES

### Roasted Atlantic Sea Bass (GF, DF)

*Saffron Rice, Red Thai Curry, Roasted Baby Squashes, Charred Corn, Leeks*

### Citrus Herb Gulf Grouper (GF, DF)

*Braised Lentils, Roasted Broccolini & Heirloom Cauliflower, Caper Gremolata*

### Sweet Tea Brined Chicken (GF)

*Maple Cornbread Purée, Roasted Yams, Haricot Verts, Bourbon Chicken Demi-Glaze, Shaved Brussels*

### Grilled Filet Mignon (GF)

*Roasted Fingerling Potato, Asparagus, Petite Squash, Wild Mushroom Port Wine Reduction*

### Braised Beef Short Rib (GF)

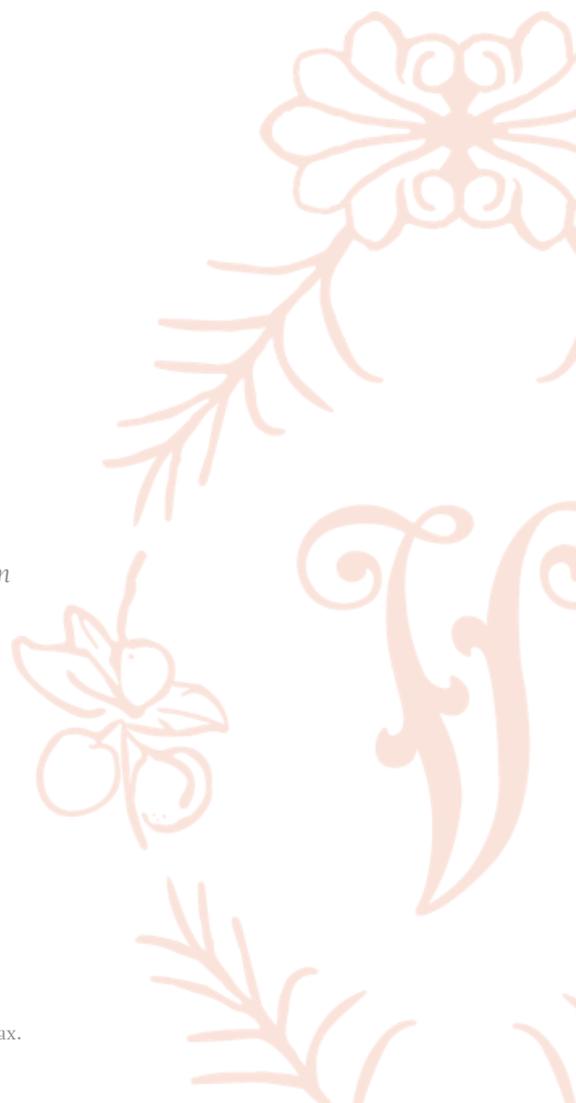
*Roasted Garlic Whipped Yukon Potato, Vine Roasted Tomato, Heirloom Carrot, Pan Jus & Chimichurri*

## ENTRÉE ENHANCEMENTS

### Half Grilled Maine Lobster Tail or Garlic Marinated Jumbo Shrimp

*\$35 per guest (GF, DF, S)*

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## GLUTEN-FREE VEGAN ENTRÉES

*Vegan Side to Match Main Entrée Selection*

### **Berber Spiced Cauliflower (DF, V, VG, GF)**

*Saffron Tomato Sauce*

### **Grilled Local Foraged Mushrooms (DF, V, VG, GF)**

*Red Chimichurri*

## DESSERTS

### **Salted Caramel Nougat**

*Flourless Cake, Chocolate Cake*

### **Meyer Lemon Crème Brûlée**

*Biscotti & Seasonal Berries*

### **Raspberry Crèmeux**

*Almond Cake, Light Chocolate Mousse*

### **Old Fashion Cheesecake**

*Strawberry Gel, Strawberry Compote, & Crème Fraîche*

### **Dark Chocolate & Praline Cake**

*Crème Brûlée Insert, Feuilletine Milk Chocolate Crunch*

### **Citrus Tart**

*Pistachio Cake, Passion Fruit Jelly, Meringue*

### **Milk Chocolate Brownie Mousse Cake**

*Soft Brownies, Milk Chocolate Ganache, Semi-Sweet Chocolate Mousse, Chocolate Sauce*



## LATE NIGHT SNACKS

### Havana Nights | \$45 per person

Croquetas De Jamón  
Mini Cuban Sandwiches  
Plantain Tostones, Salsa Fresca  
Yucca Fries, Cilantro Aioli  
Guava & Cream Cheese Pastelitos

### Luna Llena Fiesta | \$48 per person

Tortilla Chips, Guacamole, Salsa Roja, Salsa Verde  
Queso Fundido, Sour Cream, Pico de Gallo, Jalapeños  
Chicken Taquitos  
Sweet Corn Quesadillas  
Cinnamon Churros, Salted Caramel & Chocolate Sauce

### Afterglow | \$46 per person

Kobe Beef Sliders, Sriracha Ketchup, Roma Tomato, Aged Cheddar, Arugula  
Mushroom & Truffle Flatbreads  
Pigs in a Blanket, Honey Dijon, Grain Mustard  
Cheesy Fries  
Assorted Miniature Beignets

### Starlight | \$36 per person

Freshly Baked Cookies  
*Chocolate Chip, White Chocolate Macadamia Nut, Peanut Butter & S'mores*  
Gourmet Coffee Station  
*Regular & Decaffeinated, Flavored Syrups, Chocolate Shavings, Whipped Cream, Rock Sugar, Cinnamon*



# BEVERAGES

## OPEN BAR PACKAGES

### Sapphire Bar

#### Liquors

Tito's Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Dewars White Label Scotch, Marker's Mark Whiskey, Jack Daniel's Whiskey, Rittenhouse Rye Whiskey, Patron Silver Tequila, Patron Reposado Tequila, Carpano Classic Dry Vermouth, Carpano Classic Rosso Vermouth, Courvoisier VS, Hennessy VSOP, Aperol Aperitivo, Kahlua Coffee Liqueur, Hiram Walker Triple Sec

#### Wine & Sparkling

Jeio Bisol Prosecco, Maison Saleya Provence Rose, Pighin Pinot Grigio, Drylands Marlborough Sauvignon Blanc, Talbott Kali Hart Chardonnay, Banshee Santa Barbara Country Pinot Noir, Greenwing Cabernet Sauvignon

#### Domestic, Local & Imports

Corona, Heineken, Bud Light, Miller Light, Sam Adams Boston Lager, St. Pete Beach Blonde Ale, Cigar City Jai Alai, Heineken 0.0, Truly Hard Seltzers

*One Hour | \$45, Two Hours | \$59, Three Hours | \$77, Four Hours | \$94  
Choice of Two Specialty Beverages | \$15  
Additional Hours \*maximum of 6 hours\* | \$15*

### Diamond Bar

#### Liquors

Grey Goose Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Hendrick's Gin, Tanqueray Gin, Macallan 12 yr Scotch, Buffalo Trace Bourbon, Crown Royal, Maker's Mark Whiskey, Jack Daniel's Whiskey, Rittenhouse Rye Whiskey, Patron Silver Tequila, Patron Reposado Tequila, Carpano Classic Dry Vermouth, Carpano Classic Rosso Vermouth, Courvoisier VS, Hennessy VSOP, Aperol Aperitivo, Kahlua Coffee Liqueur, Hiram Walker Triple Sec, Cointreau

#### Wine & Sparkling

Jeio Bisol Prosecco, Chandon Brut, Maison Saleya Provence Rose, Kettmeir Pinot Grigio, Drylands Marlborough Sauvignon Blanc, Roco Willamette Pinot Noir, Austin Hope Paso Robles Cabernet Sauvignon

#### Domestic, Local & Imports

Corona, Heineken, Bud Light, Miller Light, Sam Adams Boston Lager, St. Pete Beach Blonde Ale, Cigar City Jai Alai, Heineken 0.0, Truly Hard Seltzers

*One Hour | \$52, Two Hours | \$70, Three Hours | \$91, Four Hours | \$110  
Choice of Two Specialty Beverages | \$18  
Additional Hours \*maximum of 6 hours\* | \$18*

Bartenders are required | 1 per 75 guests.

Bartender fees are \$225 each for the first 4 hours and \$30 for each additional hour per bartender.

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## HOSTED BAR PACKAGES

### SAPPHIRE

#### Cocktails | \$22 Each

Tito's Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Dewars White Label Scotch, Marker's Mark Whiskey, Jack Daniel's Whiskey, Rittenhouse Rye Whiskey, Patron Silver Tequila, Patron Reposado Tequila

#### Cordials | \$22 Each

Courvoisier VS, Hennessy VSOP, Aperol Aperitivo, Kahlua Coffee Liqueur

#### Wine & Sparkling | \$22 Each

Jeio Bisol Prosecco, Maison Saleya Provence Rose, Pighin Pinot Grigio, Drylands Marlborough Sauvignon Blanc, Talbott Kali Hart Chardonnay, Banshee Santa Barbara Country Pinot Noir, Greenwing Cabernet Sauvignon

#### Domestic Beers | \$11 Each

Bud Light, Miller Light, Sam Adams Boston Lager & Truly Hard Seltzers

#### Imports & Locals | \$12 Each

Corona, Heineken, St. Pete Beach Blonde Ale, Cigar City Jai Alai, Heineken 0.0

#### Non-Alcoholic | \$9 Each

Assorted Soft Drinks & Bottled Water

### DIAMOND

#### Cocktails | \$24 Each

Grey Goose Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Hendrick's Gin, Tanqueray Gin, Macallan 12 yr Scotch, Buffalo Trace Bourbon, Crown Royal, Maker's Mark Whiskey, Jack Daniel's Whiskey, Rittenhouse Rye Whiskey, Patron Silver Tequila, Patron Reposado Tequila

#### Cordials | \$24 Each

Courvoisier VS, Hennessy VSOP, Aperol Aperitivo, Kahlua Coffee Liqueur

#### Wine & Sparkling | \$24 Each

Jeio Bisol Prosecco, Chandon Brut, Maison Saleya Provence Rose, Kettmeir Pinot Grigio, Drylands Marlborough Sauvignon Blanc, Roco Willamette Pinot Noir, Austin Hope Paso Robles Cabernet Sauvignon

#### Domestic Beers | \$11 Each

Bud Light, Miller Light, Sam Adams Boston Lager & Truly Hard Seltzers

#### Imports & Locals | \$12 Each

Corona, Heineken, St. Pete Beach Blonde Ale, Cigar City Jai Alai, Heineken 0.0

#### Non-Alcoholic | \$9 Each

Assorted Soft Drinks & Bottled Water

### CASH BARS

Available upon request. Cashiers are required in addition to bartenders at a fee of \$150 for the first 4 hours and \$25 for each additional hour per cashier.

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