



VINOY

St. Petersburg & Florida

BANQUET MENU

AN INVITATION TO GATHER

SERVICE CHARGES

Banquet Service Charge

All food and beverage prices are subject to a Staff Service Charge, currently 12.75%, and a House Service Charge, currently 13.25%. The Staff Service Charge on food and beverage is distributed entirely to service personnel involved with the event; the House Service Charge on food and beverage is retained entirely by the Hotel and is used to cover the cost of equipment, heat, light, power, and other expenses related to hotel operations and costs of the event.

Staff Service Charges, House Service Charges and Other Mandatory Charges are collectively referred to as “Service Charges.”

All prices, rates, and Service Charges are subject to applicable taxes in effect at the time of the event, currently 26%. The organization understands that its selections and preferences will affect the total pricing of the event and that the total cost may vary based on those selections and preferences. The Service Charges described herein may each increase between the date this Agreement is signed and the date of the event by up to an additional 5 percentage points (e.g., 20% to 25%). The increase may be the result of changing market conditions or costs at the time of the event, as reasonably determined by the Hotel. The Hotel will endeavor to provide not less than 45 days’ notice of such increases, which notice may be by email. The organization agrees to pay the Service Charges in existence at the time of the event. The organization understands that increases to the Services Charges do not entitle the organization to cancel this Agreement without payment of the applicable cancellation liquidated damages.

BREAKFAST & BRUNCH

BUFFETS

Sunrise Continental Breakfast Buffet

Vinoy Bake Shoppe Pastry Display of Croissants, Danishes & Muffins, Artisan Sliced Bread, Whipped Butter, Preserves
Cereals, Whole, Skim, & Almond Milk
Sliced Seasonal Fruit & Berries (GF, DF, V, VG)
Local Honey & Fruit Yogurt, House Granola, Dried Fruits (GF, DF)
Steel Cut Oatmeal, Toasted Almonds (N), Golden Raisins, Brown Sugar (DF, GF, VG)
Assorted Juices
Freshly Brewed La Colombe Regular Coffee, Decaffeinated Coffee & Dammann Hot Teas

Vinoy Breakfast Buffet

Vinoy Bake Shoppe Pastry Display of Croissants, Danishes & Muffins, Artisan Sliced Bread, Whipped Butter, Preserves
Sliced Seasonal Fruits & Berries (GF, DF, V, VG)
Local Honey & Fruit Yogurt, House Granola, Dried Fruits (GF, DF)
Steel Cut Oatmeal, Toasted Almonds (N), Golden Raisins, Brown Sugar (DF, GF, VG)

Select One:

Classic Scrambled Eggs, Cheddar Cheese & Green Onions (GF, V)
Vegetable Egg Scramble (V, GF, DF)
Scrambled Egg Whites (V, GF, DF)
Hard Boiled Eggs (V, GF, DF)

Select One:

Herb Roasted Yukon Potatoes (GF, DF, V, VG)
Crispy Red Bliss Potatoes, Caramelized Onion, Parsley, Smoked Paprika (GF, DF, V, VG)
Sweet Potato Hash, Florida Fendley Onions, Peppers (GF, DF, V, VG)

Select Two:

Applewood Smoked Bacon (GF, DF)
Country Pork Sausage (GF, DF)
Chicken Apple Sausage (GF, DF)
Turkey Sausage (GF, DF)
Grilled Black Forest Ham (GF, DF)

Assorted Juices

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

DF Dairy Free | GF Gluten Free | N Contains Nuts | S Contains Shellfish | VG Vegan | V Vegetarian

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Brunch Buffet

Freshly Squeezed Florida Orange Juice

Golden Root Juice | Turmeric, Carrot, Golden Beets, Pineapple, Agave

Vinoy Bake Shoppe Pastry Display

Fresh Breads, Bagels, House Made Coffee Cake & Assorted Breakfast Pastries

Local Jams & Whipped Sweet Butter, Whipped Plain Cream Cheese (GF)

**Gluten-Friendly Options Available on Request Only*

Market Style Seasonal Fresh Fruits & Berries (GF, DF, V, VG)

Power Bowl Bar (GF, V)

Greek Yogurt, Chia Pudding, Overnight Oats (GF)

Local Honey, House Made Granola, Banana Chips, Dried Cranberries, Toasted Coconut, Walnuts (N),

Dried Pineapple, Apricot

Root Vegetable & Roasted Potato Skillet (GF, DF, V, VG)

Pepper-Tomato Reduction, Kale, Garden Herbs

Chicken Apple Sausage (GF, DF)

Applewood Smoked Bacon (GF, DF)

Scrambled Eggs (V, GF, DF)

Brioche French Toast, Bananas Foster, Pecan (N), Maple Syrup (DF)

Avocado-Smoked Salmon Toast Station

Grilled Baguette, Smashed Avocado, Shaved Peppers, Everything Bagel Seasoning, Micro Greens (DF, VG, V)

Brioche Toast Point, Caper-Dill Whipped Cream Cheese, Smoked Salmon, Pickled Onion, Arugula, Shaved Radish

Steak & Eggs Station

Bone-In Ribeye (GF, DF), Chimichurri (GF, DF, V, VG)

**Craving Attendant Required, 1 per 75 guests*

Egg Station - Made to Order (GF, S)

Farm Eggs, Bacon, Chicken Sausage, Wild Mushrooms, Onions, Garden Peppers, Spinach,

Local Shrimp, Tomatoes, Asparagus, Cheddar Cheese, Feta, Mozzarella

**Chef Attendant Required, 1 per 75 guests*

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

ENHANCE YOUR BRUNCH WITH A SEAFOOD RAW BAR

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

Chilled Seafood Display (S, GF, DF)

Poached Jumbo Gulf Shrimp

Half Maine Lobster Tails

East Coast Oysters on the Half Shell

Snow Crab Claws

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BREAKFAST & BRUNCH ENHANCEMENTS

Breakfast Enhancement in Conjunction with a Breakfast Buffet Only

Breakfast Sandwiches

Select one:

Chicken Sausage, Egg White, Sundried Tomato Pesto, Gruyere, English Muffin

Fried Egg, American Cheese, Marinated Tomato, Brioche (V)

Chorizo Burrito | Cage Free Egg, Yukon Roasted Potatoes, Chorizo, Garden Pepper, Chihuahua Cheese, Flour Tortilla

Egg White Frittata (V)

Spinach, Tomato, Feta

Scrambled Eggs (V, GF, DF)

Applewood Smoked Bacon (GF, DF)

Pork Sausage (GF, DF)

Chicken Apple Sausage (GF, DF)

ENHANCED BREAKFAST STATIONS

Breakfast Enhancement in Conjunction with a Breakfast Buffet Only

Omelet Station (S, GF)

**Chef Attendant, 1 per 75 guests*

Eggs, Egg Whites, Ham, Bacon, Chicken Sausage, Baby Shrimp, Cheddar Cheese, Feta Cheese, Jack Cheese, Spinach, Tomatoes, Onions, Peppers, Mushrooms, Hot Sauce, Roasted Tomato Salsa

Griddle Station (V)

**Banquet Attendant, 1 per 50 guests*

Select one:

Buttermilk Pancakes

Belgian Waffles

Brioche French Toast

Station to be served with Berries, Maple Syrup & Chantilly Cream

The Avocado Toast-er Station (DF, V, GF)

Assorted Bagels, Artisan Breads, Smashed Avocado, Cold Smoked Salmon, Cream Cheese, Roasted Tomato, Pickled Onion, Arugula, Spice Seeds

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Breakfast Hash Displayed Station

Select one:

Slab Bacon Hash (GF, DF)

Yukon Roasted Potatoes & Wilted Greens

Chicken Apple Sausage (GF, DF)

Red Bliss Potatoes, Garden Peppers & Onions

Chorizo Sweet Potato (GF, DF)

Roasted Potatoes, Charred Corn, Root Vegetables & Baby Kale

Station to be served with Scrambled Eggs, Hollandaise & Hot Sauce

Yogurt Acai & Exotic Fruit Station (GF, VG, DF)

Acai Puree, Chia Pudding, Citrus Yogurt

Mango, Pineapple, Kiwi, Dried Banana Chips, Toasted Coconut, Hazelnut Cream

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BREAK OFFERINGS

SAVORY

Break pricing is based on 30 minutes

Build Your Own Trail Mix (V, N)

Almonds, Cashews, Pepita Seeds, Sunflower Seeds, Yogurt Pretzels, Dark Chocolate,
Dried Cranberries, Blueberries, Cherries, Apricots, Golden Raisins
Freshly Brewed La Colombe Regular Coffee, Decaffeinated Coffee & Dammann Hot Teas

Mediterranean

Greek Hummus (GF, DF, V, VG), Seasonal Hummus (GF, DF, V, VG), Feta Dip (GF, V),
Vegetable Crudit  (GF, DF, V, VG), Lavash (DF, V), Za'atar Naan (DF, V)
Freshly Brewed La Colombe Regular Coffee, Decaffeinated Coffee & Dammann Hot Teas

Salty Sisters Popcorn Bar (DF, V, GF)

Extra Buttery, Jalape o Cheddar, Caramel, Salty Drizzle, Salt & Vinegar
Freshly Brewed La Colombe Regular Coffee, Decaffeinated Coffee & Dammann Hot Teas

Chips & Dip

Tortilla Chips, Guacamole, Roasted Tomato Salsa, Chorizo Queso Fundido,
Charred Onion Dip, House Ketel Chips, Chicharrons
Freshly Brewed La Colombe Regular Coffee, Decaffeinated Coffee & Dammann Hot Teas

Taste of St. Petersburg

Local Catch Smoked Fish Dip, Tampa Bay Cuban Sandwiches, Manchego Cheese Croquet,
House Baguette, Lavash, Toast Points, Vegetable Crudit 
Freshly Brewed La Colombe Regular Coffee, Decaffeinated Coffee & Dammann Hot Teas

Vitality Break (GF, V, N)

Superfood Trail Mix
Goji Berries, Cashews, Dark Chocolate, Coconut Water, Peanut Butter Boost Bites, Apples
Freshly Brewed La Colombe Regular Coffee, Decaffeinated Coffee
& Dammann Hot Teas

BREAK OFFERINGS

SWEET

Break pricing is based on 30 minutes

Vinoy Tea Time

Baked Scones, Devonshire Cream, Orange Marmalade

Ham & Brie, Cucumber & Herb Butter, Chicken Salad

Smoked Salmon & Dill Cream Cheese

Opera Cake, Carrot Cake, Fruit Tart & Macarons

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

Smoothie & Juice Station (GF, DF, V)

Whole Fruit, House Made Granola Bars, Strawberry Banana Smoothie, Super Smoothie, Local Pressed Juice

Citrus

Lemon Cake, Orange Madeleines, Key Lime Tart, Chocolate Truffles, Vanilla Grapefruit Panna Cotta

Cookies N' Milk

Vanilla & Chocolate Milk, Sugar Cookies, Chocolate Chunk Cookies,

White Chocolate Macadamia Cookies (N), Triple Chocolate Cookies

Chocolate, Chocolate, Chocolate (N)

House Made Chocolate Truffles, Enrobed Chocolate Almonds, Milk Chocolate Bark with

Candied Nuts & Fruits, Mini Triple Chocolate Chip Cookies, Chocolate Dipped Strawberries

V.G.B. | Vegan, Gluten Free Break

Vegan Raspberry & Dark Chocolate Mousse, Assorted Pâtes de Fruit

Mango Coconut Custard, Vegan Chocolate-Coated Strawberries

CREATE YOUR OWN BREAK

Pick 2 Options

Pick 3 Options

Strawberry Banana Smoothie, Super Smoothie, Local Pressed Juice,

House Made Granola Bars, PB Boost Bites (N), Croissants, Danishes, Scones

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A LA CARTE ITEMS

Breakfast Items

Breakfast Pastries & Danishes
Freshly Baked Muffins
Assortment of Freshly Baked Cookies
White Chocolate Blondies
Fudge Brownies
Churros with Vanilla & Chocolate Sauce
Cinnamon Sugar Beignets
Dark Chocolate Dipped Strawberries
Assorted Macarons
Assorted Chocolate Truffles

Wellness

Whole Seasonal Fruit (DF, GF, V, VG)
Individual Sliced Fruit with Local Honey Yogurt (GF, DF, V)
Individual Natural Yogurts (GF, V)
Individual Mixed Nuts (N, GF, V, VG, DF)
Individual Trail Mix (N, GF, V)
Selection of Energy & Granola Bars

Beverages

Freshly Brewed La Colombe Regular Coffee
Freshly Brewed La Colombe Decaffeinated Coffee
Freshly Brewed Dammann Hot Teas
Individual Espresso
Orange Juice, Grapefruit Juice, Apple Juice or Cranberry Juice
Infused Water
Mint Cucumber, Blackberry Tangerine, Lemongrass Orange, Watermelon Lime
Lemonade or Freshly Brewed Unsweetened Iced Tea
Assorted Pepsi Products
Bottled Still & Sparkling Water
Bottled Tea
Red Bull Energy Drink
Starbucks Frappuccino

All Day Beverage Package

Based on 8 hours of service

Freshly Brewed La Colombe Regular Coffee
Freshly Brewed La Colombe Decaffeinated Coffee
Freshly Brewed Dammann Hot Teas
Assorted Pepsi Products
Bottled Still Water

Indulge

Warm Baked Pretzel Sticks, Grainy Mustard
Assortment of Individual Potato Chips
Assortment of Individual Candy Bars
Assortment of Häagen-Dazs Ice Cream Bars