



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.

RECEPTION

HAND-PASSED OR DISPLAYED CANAPES

Cold Canapes

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

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

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)

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

Middle Eastern Display (V)

Mediterranean Hummus, Roasted Pepper Muhammara, Labneh Dip, Vegetable Crudit , Pita, Lavash

Brick Street Greens Salad Bar (V)

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
Half Main Lobster Tails
East Coast Oysters on the Half Shell
Snow Crab Claws

CARVING STATIONS

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

Gulf Snapper (GF)

Sweet Pepper Slaw, Citrus Butter Sauce (Serves 25)

Teriyaki Glazed Salmon (GF, DF)

Stir Fried Rice (Serves 20)

Cilantro Coco Lopez Glazed Grouper (GF, DF)

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

Herb Marinated Boneless Leg of Lamb (GF, DF)

Roasted Marble Potatoes, Rosemary Jus (Serves 15)

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Citrus Brine Spatchcock Turkey

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

Black Garlic Roasted Strip Loin (GF)

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

Pure Florida Sea Salted Beef Tenderloin (GF)

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

Bone-In Pork Roast (GF, DF)

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

Southern BBQ Brisket

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

LIVE ACTION STATIONS

Chef Attendant Required, 1 per 75 guests

Stations must be ordered for at least two-thirds of the total guest count per station

Arte Flame Surf & Turf

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

Stone Fired Flatbread

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

Spanish Paella (S, GF)

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

Gulf Coast Seafood Boil (S)

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

Yucatan Asado

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)

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

Bananas Foster Dessert Action Station

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

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DINNER

BUFFETS

Centennial Buffet

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*

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*

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

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

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

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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

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*

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

Three Course Menu Selection (One Entrée Choice)

- Additional per guest for an Additional Pre-Selected Entrée

Four Course Menu Selection (One Entrée Choice)

- Additional per guest for an Additional Pre-Selected Entrée

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

Blood Orange Sorbet with Grand Marnier

Mango Passion Sorbet with Rum

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

(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

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LATE NIGHT SNACKS

Havana Nights

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

Luna Llena Fiesta

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

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

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

Choice of Two Specialty Beverages

Maximum of 6 hours

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

Choice of Two Specialty Beverages

Maximum of 6 hours

Bartenders are required | 1 per 75 guests.

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HOSTED BAR PACKAGES

SAPPHIRE

Cocktails

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

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

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 Beers

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

Imports & Locals

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

Non-Alcoholic

Assorted Soft Drinks & Bottled Water

DIAMOND

Cocktails

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

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

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 Beers

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

Imports & Locals

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

Non-Alcoholic

Assorted Soft Drinks & Bottled Water

CASH BARS

Available upon request. Cashiers are required in addition to bartenders.

Bartenders are required | 1 per 75 guests.

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