



VINOY

St. Petersburg & Florida

WEDDING
MENU

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 wedding couple understands that their 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 wedding couple agrees to pay the Service Charges in existence at the time of the event. The wedding couple understands that increases to the Services Charges do not entitle the wedding couple to cancel this Agreement without payment of the applicable cancellation liquidated damages.

DINNER

PLATED DINNER

Three Course Menu Selection

Includes Four-Hour Sapphire Open Bar, Choice of (5) Passed Canapes and a Sparkling Wine Toast

HAND-PASSED OR DISPLAYED CANAPES

Cold Canapes

Sonoma 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

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

Vinoy Centennial Canapes

Potato Crisp, Dill Crème Fraîche, Caviar

Chilled Wagyu Tataki, Black Garlic Soy

White Truffle & Yukon Gold Croquette, Caviar

Bacon Wrapped Scallop, Lemon Chive Emulsion

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



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)

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



BUFFET

Includes Four-Hour Sapphire Open Bar, Choice of (5) Passed Canapes and a Sparkling Wine Toast

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

Risotto Action Station

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

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

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



STATIONED

Choice of Four Stations

Includes Four-Hour Sapphire Open Bar, Choice of (5) Passed Canapes and a Sparkling Wine Toast

Vinoy Stationed Dinner

Choice of Four (4) Stations

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

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, Rose 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

STATION ENHANCEMENTS

Pure Florida Sea Salted Beef Tenderloin (GF)

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

Gulf Snapper (GF)

Sweet Pepper Slaw, Citrus Butter Sauce (Serves 25)

Black Garlic Roasted Strip Loin (GF)

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

DF Dairy Free | GF Gluten Free | N Contains Nuts | S Contains Shellfish | VG Vegan | V Vegetarian
Prices are per person unless otherwise indicated, exclusive of 26% service charge & 7% applicable taxes



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.

Prices are per person unless otherwise indicated. All rates are subject to a 26% taxable service charge and 7% sales tax.

KIDS & VENDOR MENU

Kids Menu

**Available for children 12 and under*

Select One:

Macaroni & Cheese

Chicken Tenders

Cheeseburger

Grilled Chicken Breast

Accompanied by a Fruit Cup, French Fries and a Cookie

Vendor Meals

Chef's Selection of Two Course Plated Dinner (up to 15 guests)

Chef Selection of Buffet Dinner (16+ guests)

Non-Alcoholic Beverage Package (Under 21)

Unlimited Soft Drinks, Bottled Water, Juices

Price is based on a 4-four package

