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

$295 per guest | 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)

Castelvetrano 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

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

Vinoy Centennial Canapes

Additional $5 per person per selection

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

Additional $15 per person per selection

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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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)

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

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DESSERTS

Salted Caramel Nougat
Flourless Cake, Chocolate Cake

Meyer Lemon Crème Brûlée
Biscotti & Seasonal Berries

Raspberry Crémeux
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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BUFFET

$325 per guest
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

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

$365 per guest | 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, Hose 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) | $630 each
Wild Mushroom Jus, Truffle Butter, Assorted Rolls (Serves 15)

Gulf Snapper (GF) I $650 each
Sweet Pepper Slaw, Citrus Butter Sauce (Serves 25)

Black Garlic Roasted Strip Loin (GF) I $750 each
Red Wine Demi-Glaze, Creamy Horseradish, Bread Rolls (Serves 20)

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

Wine & Sparkling
Drylands Marlborough Sauvignon Blanc, Talbott Kali Hart Chardonnay, Maschio Prosecco, Banshee Santa Barbara Pinot Noir, Highlands 41, Paso Robles Cabernet Sauvignon

Domestic, Local & Imports
Corona, Sam Adams Boston Lager, Cigar City Jai Alai, 3 Daughters Blonde Ale, Michelob Ultra, Coors Light, Heineken 0.0, Truly Hard Seltzers

*Additional Hours *maximum of 6 hours* | $18 per person, per hour*

Diamond Bar *Upgrade to Diamond Bar | $31 per person*

Liquors
Grey Goose Vodka, Ketel One 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, Courvoisier VS, Hennessy VSOP, Aperol Aperitivo, Kahlua Coffee Liqueur, Cointreau

Wine & Sparkling
Drylands Marlborough Sauvignon Blanc, Roco Willamette Pinot Noir, Chandon Brut, Hartford Court Russian River Valley Chardonnay, Robert Mondavi Napa Valley Cabernet Sauvignon, Kettmeir Italy Pinot Grigio

Domestic, Local & Imports
Corona, Sam Adams Boston Lager, Cigar City Jai Alai, 3 Daughters Blonde Ale, Michelob Ultra, Coors Light, Heineken 0.0, Truly Hard Seltzers

*Additional Hours *maximum of 6 hours* | $21 per person, per hour*

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.
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 | $45 per child

**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 | $80 per person

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) | $32 per person

Unlimited Soft Drinks, Bottled Water, Juices

Price is based on a 4-four package

Prices are per person unless otherwise indicated, exclusive of 26% service charge & 7% applicable taxes