VINOY

St. Petersburg • Florida

OCEANFRONT OFFERINGS

A COASTAL CULINARY SELECTION

SERVICE CHARGES

Operations Service Charge

All food and beverage prices are subject to a Staff Service Charge, currently 20%, and a House Service Charge, currently 6%. 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 wedding couple to cancel this Agreement without payment of the applicable cancellation liquidated damages.

COLD OFFERINGS

Sea at Sea | for Two

Served with Crudité and Sourdough
Smoked Fish Dip, Chili Oil
Caper-Dill Salmon Dip, Florida Citrus
Spicy Tuna Tartare, Avocado, Radish

Spreads | for Two

Served with Toasted Naan and Lavash
Seasonal Hummus
Spinach-Artichoke Spread
Whipped Feta Spread

Tropical | for Two

Served with Citrus Mint Yogurt Dipping Sauce
Creamy Key Lime-Coconut Dipping Sauce
Sliced Pineapple, Mango and Kiwi

Cheese & Charcuterie | for Two

Chef Selection of Cured Meats & Cheeses
Cornichon Fruit Compote Toast Points & Crackers

Butcher's Deli | Make Two Selections

Served With Chips and Pickles
Smoked Turkey Ciabatta, Gouda, Dijonnaise, Bibb Lettuce, Tomato
Roast Beef Sub, Cheddar, Caramelized Onion, Horseradish Mayo
Veggie Wrap, Roasted Vegetables, Hummus, Greens, Sprouts, Tomato

Custom Menu Available Upon Request for Parties of 10 or More
**Hors D'oeuvres and Dinner Options

A customary 26% taxable service charge and 7% sales tax will be added to all pricing, subject to change.

SPIRITS

Woodford Reserve 375mL

Clase Azul 200mL

Don Julio Blanco 375mL

Hendricks 375mL

Ketel One 375mL

*Choice of Mixer

SPARKLING

Ruinart "Rosé" Brut NV
Taittinger "La Francaise" Champagne, FR
Vueve Clicquot Yellow Label Champagne, FR
Pierre Peters "Cuvée de Reserve" Grand Cru Blac de Blancs Brut NV
Krug "Grande Cuvée 172éme Édition" NV
Moët & Chandon "Dom Pérignon"
Ca'del Bosco "Cuvée Prestige Edizione 48" Franciacorta NV, Alsace, France

WHITE & ROSÉ

Cristom "Louise Vineyard" Viognier 2024 Willamette Valley
Orin Swift "Blank Stare" Sauvignon Blanc 2025 Russian River Valley
Groth, Sauvignon Blanc, 2024 Napa Valley, California
Hartford Court "Jurassic Vineyard Old Vine," Chenin Blanc 2023 Santa Ynez Valley California
Failla "Fort Ross-Seaview" Chardonnay 2024 Sonoma Coast
Chateau Montelena Chardonnay 2023 Napa
Rollin Pere et Fils "Hautes-Cotes de Beaune" Chardonnay 2023 Beaune, Burgundy
Alain Chavy "Les 8 Climats" Chardonnay 2023 Puligny-Montrachet, Burgundy
Domaine Chevau "Pouilly" 1er Cru Chardonnay 2022 Pouilly-Fuissé, Burgundy
Matthiasson Grenache Blend 2024 Napa Valley
Chateau Pradeaux Mouvedre 2024 Napa Valley
Peyrassol La Croix Rosé Provence

WATER

Aqua Panna and Pellegrino

A customary 26% taxable service charge and 7% sales tax will be added to all pricing, subject to change.

DESSERTS AND ENHANCEMENTS

GOURMET CONFECTIONS

Ocean Sweets by the Dozen

The Vinoy Executive Pastry Chefs Selection of Mini Dessert Platters

ENHANCEMENTS:

Caviar

Served with Kettle Chips
Crème Fraîche, and Chives

Smoked Trout Roe

Kaluga

Golden Osetra

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