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GENERAL INFORMATION

Banquet Menus

The Catering/Convention Services Department will coordinate all of the details of your event. So that our entire resort staff may prepare to accommodate your needs, the details of your function are requested 30 days prior to the date of your arrival. To ensure the safety of all our guests and comply with local health regulations, neither patrons nor their guests shall be allowed to bring food or beverages into the function area. We are at your service to accommodate your special requests to ensure the success of your event. Food may not be taken from the function area, and buffet lines will remain open no longer than two hours.

Guarantees

To best serve your guests, a final confirmation of attendance or "guarantee" is required by 9:00 a.m., three business days prior to your event. This count may not be reduced within this time period. However, we will be prepared to serve 3% more than the final guarantee. If no guarantee is received, the resort will charge for the expected number of guests indicated on the program event order. A \$50 service charge will be assessed on each meal function if attendance is less than 25.

Buffets and Action Stations

Our buffet prices are created for groups of fifty or more people. Should you select a menu with a minimum number stated and your group's guarantee falls below this number, the price per guest will be increased by 25%. For receptions only, all carving and action stations require a chef or attendant at \$175 for a two-hour period.

Outside Functions

An outdoor event service fee equal to 4% of each such event's food and beverage subtotal will be in affect for beach and outdoor deck venues. Pirate Island, South Lawn, Seabreeze Deck, Breckenridge Decks and all beach areas.

Plated meal functions are not available for outdoor venues with the exception of Garden Courtyard.

To provide the best possible function, a decision on moving an outdoor function inside will be made by Convention Services four hours prior to the starting time. A forecast of 40% or greater chance of rain will determine location.

Function Rooms

Much of the success of your event depends on the atmosphere of your surroundings. At TradeWinds Resorts, we will work with you to achieve the overall experience you desire. The attendance you anticipate, as well as the setup you require, are the primary factors in your Function Room assignment. Revisions in these requirements may necessitate changes to a more suitable room. Likewise, our schedule of room rental fees is based upon your group's program. Revisions in factors such as group counts, times, dates, meal functions or setup may necessitate revision of rental fees. Setup changes, which differ from the specified setup on the event orders, may require unscheduled setup staff. Revisions may incur additional charges at \$75 per laborer, per hour.

GENERAL INFORMATION (CONTINUED)

Beverage Policies

TradeWinds is the only licensee authorized to sell and serve liquor, beer or wine on the hotel premises. Therefore, we cannot allow any of the above to be brought into any of our function areas by outside services. Items brought into "hospitality suites" will be subject to the following corkage fee: \$1 per soda/bottled water \$2 per can/bottle of beer; \$15 per .750 ml bottle of wine; \$25 per liter of liquor. The sale or service of alcohol prior to 11:00 a.m. on Sunday is prohibited by law. State law prohibits the serving of alcoholic beverages, including beer and wine, to any person under the age of 21 years. As a responsible vendor of alcoholic beverages, TradeWinds requires proper proof of age from anyone appearing to be under 35 years of age.

Special Services

Our staff will be happy to recommend florists, photographers, entertainment and decorations to enhance your event.

Audiovisual

We will be happy to arrange for all your audiovisual requirements for your function. We recommend our inhouse audiovisual company, which can provide your equipment needs on a rental basis with charges applied to your hotel master account. A service charge of 25% of the audiovisual bill, based on our in-house audio visual company's prevailing rates, is due to the TradeWinds Resort if companies other than our in-house company are utilized on our premises. There is a patch fee for plugging audiovisual equipment into the resort's sound system.

Exhibits, Booths and Posters

We are pleased to reserve space for booths and tabletops for your exhibits. The organization guarantees payment for the rental of exhibit space, which will include the daily upkeep of the area (vacuum, trash removal) at a fee of \$50 per booth or \$25 per tabletop, per day. Should any equipment/tables, power requirements, etc., be required from the hotel, an additional fee will be incurred. There will also be an additional charge for receiving shipments from the vendors.

Signage and Displays

To preserve the ambiance of the resort and comply with local fire codes, all signage, displays or decorations and their setup shall be subject to prior approval of the resort, and assessed a hanging charge of \$25 each.

Security

TradeWinds does not assume responsibility for the damage or loss of any merchandise brought into the resort. Therefore, you may want to consider arranging for security personnel through Convention Services.

GENERAL INFORMATION (CONTINUED)

Payment Policy

Unless credit has been established with TradeWinds Resorts, 100% payment of estimated charges must be received 10 days in advance of your function. To establish credit, an application must be received four weeks prior to your arrival date, and only groups with projected revenues in excess of \$25,000 may be direct billed. For groups requiring sleeping rooms, please refer to your contract regarding deposits and payment. Wedding events are not subject to direct billing.

Cancellation

Should you find it necessary to cancel your confirmed function, liquidated damages as outlined on your contract will be assessed.

Damages

It is the responsibility of the patron to assume liability for any damages to the resort caused by the patron, their guests or their agents (i.e. bands, display companies, etc.).

Shipping/Receiving/Security

The TradeWinds Shipping and Receiving Dept. is onsite to ensure the property security, storage and delivery of your packages. Below is the required information for all incoming packages.

Hold for the (Client Name) and/or (Convention Service Manager)

Name of Group and/or Event

First Date of Event

Number of Packages (i.e., 1 of 2, 2 of 2, etc.)

TradeWinds Island Grand, 5600 Gulf Blvd.

St. Pete Beach, FL 33706

Packages may be delivered no more than seven (7) business days prior to the event. All package handling fees are due and payable upon delivery. The fees may be charged to your room, master account, or credit card, per the recipient. In the event a parcel is received outside the seven (7) day specified period, a \$10per parcel charge will apply subject to storage and space availability.

The maximum weight for any package to be stored is 100 pounds. Please contact the TradeWinds Shipping and Receiving Dept. representative in writing at least (10) days prior to package arrival so that arrangements to accommodate can be made.

A ten (10) day advance notice is required for all pallet ships. In addition, pallet shipments must be delivered no more than two (2) days prior to the event. Please contact the TradeWinds Shipping and Receiving Dept. representative to make these arrangements. In the event a pallet is received outside the two (2) day specified period, additional charges will apply subject to storage and space availability.

The TradeWinds Shipping and Receiving Dept. onsite representative will be happy to assist you with your return shipment. To arrange your outgoing return shipment, please email mailroom@twresort.com or visit the concierge desk and request a Shipping Request Form.

GENERAL INFORMATION (CONTINUED)

Please be advised that all inbound and outbound guest, event and exhibitor packages and freight are subject to handling fees based on the following schedules.

Inbound Handling Fees

Letters/Packs	3
Packages up to 10 Pounds	5
11-20 Pounds	10
21-40 Pounds	20
41-60 Pounds	35
61+ Pounds	60/lb
Crates	
Pallets	175
Outbound Handling Fees	
Letters/Packs	3
Packages up to 19 Pounds	5
20-34 Pounds	10
35-49 Pounds	15
50-69 Pounds	20
70-89 Pounds	25
90-99 Pounds	30
100+ Pounds	35
Crates	50
Pallets	100

CONTINENTAL BREAKFASTS

All meals are served with our Regular & Decaffeinated Coffees and a Selection of Fine Teas. Service allows for 1 hour.

TRADEWINDS CONTINENTAL \$30

- Select Two Juices: Orange Juice, Apple Juice, Tomato Juice or Cranberry Juice
- · Sliced Seasonal Fresh Fruit
- · Assorted Dry Cereals with Chilled Milk
- Display of Baked Goods to include: Breakfast Breads, Croissants, Danish Pastries and Assorted Muffins Gluten Friendly Available
- · Selection of Jams, Marmalades and Butter

WELLNESS \$36

- · Juice Bar: (Pick 3) Orange, Grapefruit, V-8, Cranberry, Carrot/Apple, Cucumber/Wheat grass
- · Sliced Seasonal Fresh Fruits
- · Build Your Own Parfait; Granola, Plain & Fruit Yogurt
- Hot Kettle Oats with Dried Cranberries, Pecans and Fresh Berries



- · Assorted Dry Cereals with Chilled Milk
- · Assorted Individual Fruit Yogurts

NINE TO FIVE \$49

- TradeWinds Continental
- · Mid-Morning Coffee Refresh
- · Mid-Afternoon Sweet Tooth Break
- · Assorted Soft Drinks



BREAKFAST BUFFETS

All meals are served with our Regular & Decaffeinated Coffees and a Selection of Fine Teas. Service allows for 2 hours. Minimum of 50 guests; 25% surcharge for groups less than 50 guests.

CLASSIC BREAKFAST \$50

- Freshly Squeezed Orange Juice, Grapefruit Juice and Cranberry Juice
- · Sliced Seasonal Fresh Fruits with Berries
- Display of Baked Goods to include: Buttermilk Biscuits, Croissants, Danish Pastries and Assorted Muffins



- · Selection of Jams, Marmalades and Butter
- · Assorted Dry Cereals with Chilled Milk
- · *Choice of Savory Cheddar Grits and Chive Sour Cream OR Hot Kettle Oats with Brown Sugar, Candied Pecans and Seasonal Berries
- *Choice of 1 Egg, 1 Meat and 1 Potato

*EGG Choice Group:

One additional egg option \$8 per guest

- · Fluffy Scrambled Eggs
- · Fluffy Scrambled Eggs served with Aged Cheddar Cheese, Tomatoes and Herbs
- · Fluffy Scrambled Eggs served with Mushrooms and Sliced Scallions
- · Fluffy Scrambled Eggs served with Diced Ham and Swiss Cheese
- Fluffy Scrambled Eggs served with a Medley of Peppers and Sausage

*BREAKFAST MEAT Choice Group: (G) F)



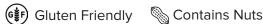
- + One additional meat \$9 per guest
- · Applewood Smoked Bacon
- · Sausage Links
- · Maple Glazed Grilled Ham
- · Turkey Bacon
- · Turkey Sausage

*POTATO Choice Group: (g) F)



One additional potato option \$7 per guest

- · Hash Browns
- · Potatoes Lyonnaise
- · Potatoes O'Brien
- · Mini Potato Pancake





BRUNCH \$62

Served with our Regular & Decaffeinated Coffee and a Selection of Fine Teas. Minimum of 50 guests; 25% surcharge for groups of less than 50 guests.

- · Selection of Chilled Juices
- Bakery Display with Croissants, Danishes, Cinnamon Rolls and Muffins
- · Assorted Bagels and Smoked Salmon, Flavored Cream Cheese, Red Onions, Chopped Egg and Capers
- · Fluffy Scrambled Eggs served with Tomatoes and Cheddar Cheese
- Applewood Smoked Bacon (G) F)
- Mixed Green Salad with Cherry Tomatoes, Pepperoncini, Roasted Peppers and Italian Dressing ()

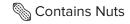


- Mozzarella and Fresh Tomatoes with Balsamic Reduction and Basil Pesto
- Seared Chicken Breast, Lemon Caper, Artichokes and Gremolata
- · Herb Crusted Mahi Mahi Fillet, Citrus Butter
- · Horseradish Whipped Potatoes
- · Sauté of Vegetables
- Selection of Cakes and Miniature Pastries
- · Warm Fruit Cobbler

Additional Options:

• Eggs Benedict _______13 Ham, Peppers, Mushrooms, Onions, Tomatoes, Crumbled Bacon and Aged Cheddar Cheese *Chef Attendant required, \$175 per attendant, per 50 guests Roasted Top Round of Beef Carved to Order with a Rosemary Jus and Creamed Horseradish545 *Chef Attendant required, \$175 per attendant





CONTINENTAL AND BUFFET ENHANCEMENTS

Available only as an addition to a selected Continental or Breakfast Buffet.

OMELET STATION \$13

- Eggs and Omelets Cooked to Order. Egg Whites and Egg Substitutes, upon request.
- Choices Include: Ham, Sweet Bell Peppers, Mushrooms, Onions, Tomatoes,
 Chopped Bacon, Spinach, and Cheddar Cheese

ADDITIONAL ENHANCEMENTS

 Breakfast Burritos: Scrambled Eggs, Sausage, Aged Cheddar Cheese, Scallions, Sweet Bell F 	eppers; with
Sour Cream and Salsa	9
• Hot Kettle Oats with Brown Sugar, Candied Pecans and Seasonal Berries (€)	9
Savory Cheddar Grits and Chive Sour Cream (
French Toast Sticks with Maple Syrup	
Belgian Waffles with Whipped Cream, Maple Syrup, and Seasonal Berries	
Cheese Blintzes with Fresh Fruit Compote	10
Buttermilk Biscuits Topped with Scrambled Eggs, Country Style Sausage Patties and	
Aged Cheddar Cheese	1C
Buttermilk Biscuits Topped with Sausage Patties and Country Style Gravy	9
Ham and Cheese Croissant	9
Egg and Cheese Croissant	9
Smoked Salmon Bagels with Flavored Cream Cheeses and Traditional Condiments	16
BRUNCH COCKTAILS	
Bloody Mary with Assorted Garnishes	13
. Mimosas	13



^{*}Chef Attendant required, \$175 per attendant, per 50 guests

PLATED BREAKFAST

All meals are served with our Regular & Decaffeinated Coffees and a selection of Fine Teas.

THE COMPLETE \$36

- · Orange Juice
- · Fresh Fruit Cup
- Basket of Assorted Baked Goods



- · Selection of Jams, Marmalades and Butter
- Fluffy Scrambled Eggs
- Applewood Smoked Bacon or Sausage Links (non-pork option available) (6)



Breakfast Potatoes with Onions and Peppers (g ₱ F)

THE TEX-MEX SKILLET \$37

- · Orange Juice
- · Fresh Fruit Cup
- Basket of Assorted Baked Goods



- · Selection of Jams, Marmalades and Butter
- · Scrambled Eggs, Potato Hash with Peppers and Onions, Chorizo and Chipotle Hollandaise

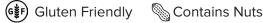
THE STEAK AND EGGS \$46

- · Freshly Squeezed Orange Juice
- · Fresh Fruit Cup
- Basket of Assorted Baked Goods



- · Selection of Jams, Marmalades and Butter
- · Fluffy Scrambled Eggs with Aged Cheddar Cheese
- Grilled 6 oz. Strip Steak







BREAK MENUS (Priced per person)

Service allows for 30 minutes All include coffee, decaffeinated, and hot tea. (Soda and water on consumption).

SPA \$28

- · Orange Juice
- · Display of Fresh Oranges and Whole Fruit
- Lemon Iced Tea and Citrus Flavored Mineral Water Guacamole
- Cranberry Orange Bread and Lemon Poppy Bread Sour Cream
- Fruit Kebabs (๑♚೯) (▼)

ENERGY \$25

- · Sliced Fruit with Seasonal Berries
- Individual Yogurts (g≝F)
- Power Bars
- · Protein Smoothie Energy Drinks

ENGLISH HIGH TEA \$28

- · Assorted Scones
- Variety of Jam and Jelly
- · Assorted Tea Sandwiches
- · Petite Fours and Truffles
- · Specialty Teas

MATINÉE \$25

- · Tortilla Chips with Queso
- · Soft Pretzels
- Popcorn
- · Assorted Candy Bars

SOUTH OF THE BORDER \$26

- Tri-Color Tortilla Chips
- · Assorted House-Made Salsas

- Black Bean Empanada (



- · Chicken Cornucopia
- · Jarritos Mexican Soda

BEAT THE HEAT \$25

- · Assorted Ice Cream
- · Fruit Bars
- · Frozen Candy Bars

SWEET TOOTH \$28

- · Assorted Cookies, Brownies, Blondies
- · M&M Plain and Peanut Candies
- · Assorted Candy Bars
- · Chocolate Mousse Tarts and Truffles
- Starbucks® Mocha Frappuccino







A LA CARTE BREAKS

BREADS & PASTRIES

Specialty Muffins	54 per dozen
Gluten Free Muffins	62 per dozen
Classic Croissants with Butter, Jam, and Marmalade	54 per dozen
Assorted Bagels and Cream Cheese	54 per dozen
Assorted Danish Pastries	54 per dozen
Assorted Scones	80 per dozen
Specialty Breakfast Breads	54 per dozen
SNACKS & TREATS	
Seasonal Whole Fruits	54 per dozen
Assorted Fruit Yogurts	·
Assorted Jumbo Cookies	54 per dozen
Soft Pretzels with Yellow Mustard and Cheese Sauce	•
Fudge Brownies and Blondies*	54 per dozen
Granola Bars, Nutri-Grain Bars and Candy Bars	5 Ea
Miniature Pastries	64 per dozen
Assorted Ice Cream Bars	6 Ea
Bags of Smart Food Popcorn, Pretzels and Peanuts	
Assorted Dessert Bars	64 per dozen
Sliced Seasonal Fruit with Yogurt Dip	9 per person
BEVERAGES	
Brewed Coffee, Decaffeinated Coffee, Assorted Herbal and Hot Tea	96 per gallon
Iced Tea, Sweet or Unsweet	96 per gallon
Orange Juice or Grapefruit Juice	62 per gallon
V-8, Apple, Pineapple or Cranberry Juice	60 per gallon
Tropical Fruit Punch or Lemonade	60 per gallon
Bottled Water	5 Ea
Assorted Soft Drinks (Pepsi Products)	6 Ea
Individual Assorted Juices	6 Ea
Assorted Ice Teas	6 Ea
Energy Drinks	9 Ea
Individual Assorted Fruit Smoothies	7 Ea
Sparkling Water.	8 Fa



LUNCH BUFFETS

All lunch buffets include regular & decaffeinated coffee, hot and iced tea. Minimum of 50 guests; 25% surcharge for groups less than 50 guests. Opt for our lunch of the day and savor a \$9 discount per person.

THE EXECUTIVE - MONDAY

- Artisan Greens, Shaved Cucumber, Grape Tomatoes served with an assortment of House-Made Dressings (6) F
- Fresh Tomatoes and Mozzarella Drizzled with Aged Balsamic Syrup (ggr)
- Yukon Gold Mashed Potatoes (g);
- Sautéed Green Beans and Mushrooms (ggr)
- · Rolls and Butter
- · Chef's Assorted Desserts (2)

Pick 2 entrées......67

- Chicken Piccata with Gremolata (c) F)
- Grilled Medallions of New York Strip Loin with Horseradish Demi-Glace (6) F
- Seared Salmon Fillet with Roasted Red Pepper Vinaigrette (sign)
- Vegetable Lasagna (🎾

LOCAL GULF MARKET - TUESDAY

• Mixed Local Greens, Tomato, Ham, Swiss Cheese, and Olives, Garlic and Oregano House Vinaigrette (≰)



- Mole Chicken Salad Jícama, Corn, Avocado Dressing (gg)
- Green Papaya Slaw (g≝F)
- Achiote Rice (G業F)
- Black Beans (g≝F)
- Stewed Spinach and Tomato
- Fruit Salad with Hierba Buena (c♯r) (√)
- · Key Lime Pie
- · Chef's Choice of Dessert

Pick 2 entrées......63 Pick 3 entrées71

- Grilled Skirt Steak Churrasco Chimichurri (G) F
- Roasted Cuban Chicken Sour Orange, Mojo Red Onions (6) F
- Old Florida Shrimp Perloo Rice, Andouille, Tomato, Garlic (6\frac{1}{6})

Add one option from the following + \$5

- Roasted Shoulder of Pork Grapefruit, Cane Sugar, All Spice (6)
- Red Snapper Pickled Chayote, Minted Habanero (F)



LUNCH BUFFETS (CONTINUED)

All lunch buffets include regular & decaffeinated coffee, hot and iced tea. Minimum of 50 guests; 25% surcharge for groups less than 50 guests. Opt for our lunch of the day and savor a \$9 discount per person.

TRADEWINDS DELI BUFFET - WEDNESDAY

- Classic Minestrone Soup (
- Farmer's Market Greens (€)

 Farmer's Market Greens (€) Organic Tomatoes, Shaved Hot House Cucumbers, Carrots and a White Balsamic Vinaigrette
- Red Bliss Potato Salad with Apple Smoked Bacon and Chives (๑೬)
- Deli Style Egg Salad with Dijon Mustard and Mayo (6 ₺ F)
- House Made Kettle Chips with Basil and Chives (
- · Deli Board to Include: Turkey Breast, Roast Pit Ham, Slow Roasted Beef, Capicola, Sliced Cheddar & Swiss Cheese
- · Lettuce, Tomatoes, Kosher Dill Pickles, Dijon Mustard, Mayonnaise & Horseradish
- · Assorted Sandwich Breads, Artisan Rolls
- Jumbo Cookies, Brownies
- · Sliced Fresh Fruit

SOUTH OF THE BORDER - THURSDAY

- · Chicken Tortilla Soup with Avocado, Jack Cheese, Lime, Cilantro and Crisp Tortilla Strips
- Mexican Chop Salad with Jicama, Roasted Corn, Radish, Peppers, Cojita Cheese and a Honey Lime Dressing (6)



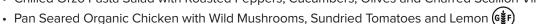
- Pineapple & Mango Salad with Charred Orange Jalapeño Dressing
- · Grilled Cheese Enchiladas with Sour Cream Sauce
- Cilantro Rice (G業F)
- Refried Beans & Tortillas (G雙F)
- · Cinnamon Churros with Caramel Sauce
- Tres Leches

Pick 2 entrées......63

- Grilled Skirt Steak with Spicy Chili de Arbol Sauce (6) F
- Chipotle Roasted Chicken with Tomatillo Sauce (sign)
- Grilled Mahi Mahi topped with Tropical Salsa (G) F

THE TUSCAN - FRIDAY

- Oven Roasted Tomato & Basil Bisque (g ₺ r)
- Caesar Salad with Herb Croutons and Parmigiano Reggiano
- · Fresh Mozzarella & Plum Tomato Salad, Extra Virgin Olive Oil, Fresh Basil, Sea Salt, Fresh Cracked Pepper and Aged Balsamic (G) F
- Chilled Orzo Pasta Salad with Roasted Peppers, Cucumbers, Olives and Charred Scallion Vinaigrette (



- Tortellini Carbonara with Classic Sauce of Pancetta, Peas and Parmesan on the side
- Tuscan Braised Pork Slow Roasted with Sage, Pancetta and Tomatoes, Pecorino Romano Cheese (6) F
- · Traditional Tiramisu
- · Vanilla Bean Cheesecake with Wild Berry Compote
 - ♥ Vegetarian ♥ Vegan (🛊) Gluten Friendly Contains Nuts

LUNCH BUFFETS (CONTINUED)

All lunch buffets include regular & decaffeinated coffee, hot and iced tea. Minimum of 50 guests; 25% surcharge for groups less than 50 guests. Opt for our lunch of the day and savor a \$9 discount per person.

THE COOKOUT - SATURDAY \$67

- Mixed Green Salad, Radicchio, Grape Tomatoes, Cucumber
 Ranch Dressing, Creamy Balsamic Dressing and Orange Cumin Vinaigrette
- · Caesar Salad, Garlic, Crouton, Parmesan, Caesar Dressing
- Roasted Red Bliss Potato and Scallion Salad with Smoked Bacon

Please Select Three:

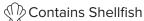
- Smoked St. Louis Ribs
- Basted BBQ Chicken
- Grilled Lemon Pepper Shrimp Skewer
- Smoked Beef Brisket with Smoked Sea Salt Butter
- · Corn Cobbettes, Honey Lime Butter
- · Baked Beans with Smoked Bacon
- Green Beans with Potato and Onion ()
- · Rolls and Butter
- · Warm Peach Cobbler, Apple Pie and Assorted Pastries

WRAP IT UP - SUNDAY \$63

- Tossed Garden Salad with Assorted Dressings ()
- Spicy Potato Salad (€

 §F)
- · Homemade Beef Chili with Chopped Onions and Shredded Cheddar
- Roasted Sliced Turkey in a Whole Wheat Wrap with Mayonnaise, Applewood Smoked Bacon, Shredded Lettuce, Tomato and Swiss Cheese
- Grilled Sliced Breast of Chicken in a Sun-Dried Tomato Wrap with Pico de Gallo, Shredded Lettuce, Monterey Jack Cheese, Peso Mayonnaise and Sour Cream
- Shaved Lean Ham with Big Eye Swiss in a Flour Tortilla Wrap with Shredded Lettuce, Diced Tomatoes and Dijonnaise
- Fudge Brownies, S'mores, Lemon and Peanut Butter Bars



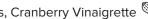


PLATED LUNCHEON

Selections include choice of one salad OR one soup, one hot entrée and one dessert for entire group, artisan rolls and butter, regular & decaffeinated coffee and iced tea. Maximum of three selections (including vegetarian). Create a four-course luncheon for +\$10 per person.

SALAD CHOICES

- Mixed Greens, Shaved Fennel, Tear Drop Tomatoes, Lemon Dijon Vinaigrette (6)
- · Crisp Romaine Caesar, Shaved Parmesan, Garlic Croutons
- Baby Spinach, Portobello Mushrooms, Shaved Onion, Dried Dates, Candied Pecans, Cranberry Vinaigrette



• Organic Tomato, Fresh Mozzarella, Basil, Balsamic Reduction

SOUP CHOICES

- · Heirloom Tomato Basil Bisque, Asiago Crostini, Basil Oil
- · Roasted Chicken & Noodle
- · Mexican Chicken Tortilla Soup, Fresh Avocado, Pico De Gallo, Jack Cheese
- Minestrone, Carrots, Onion, Celery, Tomato, Pasta 🕡
- Roasted Wild Mushroom Soup, Crème Fraîche (sign)

DESSERT CHOICES (select one)

- · Maple Ricotta Cheesecake, Macerated Berries
- · Strawberry Shortcake, Whipped Cream
- · Traditional Chocolate Cake, Anglaise
- · Chocolate Bomb, Raspberry Sauce
- · Mango Guava Cheesecake
- Flourless Chocolate Cake (๑♚)







ENTRÉE CHOICES (Hot)

• Basil-Crusted Chicken Breast / \$46 (€) F)

Parmesan Risotto | Shaved Fennel | Sauté Spinach, Meyer Lemon, Chicken Jus

Roasted Garlic Shrimp Risotto / \$50 ∅

Preserved Lemons | Grilled Chayote Squash | Herb Salad | Pecorino | Virgin Olive Oil

• Sliced New York Strip / \$51 (G) F)

Roasted Garlic Fingerlings | Grilled Asparagus | Smoked Tomato Demi-Glace

• Grilled Salmon / \$51 (G) F)

Olive Oil Crushed Potatoes | Ratatouille Vegetables | Basil-Piquillo Pepper Relish

 Grilled Island Chicken Breast (bone in) / \$46 (oğr) Pineapple Honey Glaze | Lime | Paprika | Kalik Beer | Saffron Rice | Wilted Chard

CHILLED PLATED LUNCH

All chilled plated lunch selections include artisan rolls and butter, choice of one soup, one entrée, and one chilled dessert for entire group, regular & decaffeinated coffee and iced tea.

• Grilled Chicken Caesar Salad / \$46

Crisp Romaine Lettuce | Parmesan Garlic Croutons | Caesar Dressing Shaved Parmesan | Grilled Chicken Breast Substitute Grilled Steak / \$7 or Grilled Shrimp / \$5

TradeWinds Cobb Salad / \$46

Iceberg Lettuce, Romaine and Watercress | Thick Cut Bacon | Tomato | Hard Cooked Egg Diced Grilled Chicken | Avocado | Blue Cheese Crumbles | Red Wine Vinaigrette

Blackened Shrimp Wrap / \$49

Fresh Cilantro | Shredded Lettuce | Thin Sliced Bell Peppers | Avocado Chipotle Lime Crème | Terra Chips





BOXED SANDWICHES / \$39 EACH

All Boxed To-Go lunches include kettle chips, whole fruit, fudge brownie, choice of bottled water or assorted soft drinks. **Maximum of (3) sandwich choices per event (including vegetarian).**

HERBED CHICKEN BREAST

Grilled Breast of Chicken Lettuce and Tomato Swiss Cheese Pesto Mayonnaise Kaiser Roll

MARINATED ROAST BEEF

Shaved Slow Roasted Beef Horseradish Cream Caramelized Onions Double Cream Brie Fresh Panini Roll

CAPRESE PANINI

Plum Tomatoes
Fresh Mozzarella
Extra Virgin Olive Oil
Fresh Basil
Sea Salt and Cracked Pepper
Toasted Ciabatta Bread

SMOKED TURKEY BREAST BLT

Smoked Turkey
Apple Wood Smoked Bacon
Lettuce and Tomato
Mayonnaise
Deli Thick Sourdough Bread

GRILLED VEGETABLE

Marinated and Grilled Eggplant, Zucchini, Caramelized Onions and Roasted Peppers Boursin Cheese Focaccia Roll



BUFFET DINNERS

All Dinner Buffets are served with our Regular & Decaffeinated Coffees and a Selection of Fine Teas. Service allows for 2 hours. Minimum of 50 guests; 25% surcharge for groups less than 50 guests.

THE ITALIAN \$89

- · Classic Caesar Salad
- Orecchiette Pasta Salad with Ratatouille Vegetables
- Mozzarella and Fresh Tomatoes, Arugula and Drizzled with Balsamic Syrup (ggr)



- · Antipasto Platters with Cured Meats, Cheeses and Marinated Vegetables
- · Parmesan Crusted Chicken Breast, Fresh Basil Pomodoro
- Grouper with Tomato Garlic and Caper Jus (G ₺ F)
- Sirloin Medallions with a Marsala Reduction and Roasted Portobello Mushrooms (og F)



- · Beef Ragu
- Creamy Polenta with Gorgonzola Cheese ()



- · Focaccia Rolls
- Seasonal Vegetables
- · Assorted Italian Desserts

THE FLORIDIAN GRILL

- Exotic Mushroom Bisque with Tarragon (G ₺ F)
- Local Baby Greens with Assorted Dressings (G ₺ F)
- Marinated Asparagus in Extra-Virgin Olive Oil with Tarragon Aioli (๑♚)
- Roasted Fingerling Potato Salad with Scallions, Smoked Bacon and Gorgonzola Vinaigrette (\$\frac{6\frac{1}{2}}{2} \)
- Grilled Rib-Eye Steaks, Horseradish Demi-Glace (c§r)
- Grilled Chicken Breast, Whole-Grain Mustard Crème (G♯F)
- Grilled Mahi Mahi Fillets, Mango Salsa (€§F)
- · Cheese Tortellini with Goat Cheese, Fresh Spinach and a Saffron Garlic Cream
- Coconut Rice (g g F)
- Rolls and Butter
- · Assorted Cakes and Pastries



BUFFET DINNERS (CONTINUED)

All Dinner Buffets are served with our Regular & Decaffeinated Coffees and a Selection of Fine Teas. Service allows for 2 hours. Minimum of 50 guests; 25% surcharge for groups less than 50 guests.

THE COOKOUT \$90

- Mixed Green Salad, Radicchio, Grape Tomatoes, Cucumber (Ranch Dressing, Creamy Balsamic Dressing and Orange Cumin Vinaigrette)
- Shrimp and Papaya Salad, Roasted Peppers, Cucumber, Lime-Chili Vinaigrette
- Roasted Red Bliss Potato and Scallion Salad with Smoked Bacon
- Corn Cobbettes, Honey Lime Butter (\$\frac{1}{8}F

- · Rolls and Butter
- · Warm Peach Cobbler, Apple Pie and Assorted Pastries

Please Select Three:

- Smoked St. Louis Ribs
- Grilled Lemon Pepper Shrimp Skewer (\$\frac{1}{6}\$)
- Smoked Beef Brisket with Smoked Sea Salt Butter

THE FLORIBBEAN

- · Native Chili Alligator, Wild Boar, Venison, Duck, Ground Chuck, Chile Spices
- Shrimp and Snapper Ceviche (str)
- Tomato and Hearts of Palm Salad (\$\frac{1}{2}F\$)
- · Fried Green Tomatoes, Okra, and Hot Sauce Aioli
- · Coconut Steamed Rice, Sweet Peas and Blackened Corn
- · Baked Plantain, Cotija Cheese, and Coriander
- · Guava Cheesecake
- · Key Lime Pie
- · Tres Leche Cake

 Pick 3 Entrees
 90
 Pick 4 entrees
 98

- Grilled Skirt Steak and Chimichurri (s) F
- Jerk Spiced Free Range Chicken, Papaya Corn Relish
- Traditional Paella Bomba Rice, Vegetables, Chicken, Little Neck Clams, Mussels, Key West Pink Shrimp, Saffron
- Guava BBQ Pork Rack 👣
- Steamed Achiote Mahi Mahi Wrapped in Banana Leaf with Curry Sauce
- Oven Roasted Pernil Slow Cooked Pork Shoulder with Mojo Jalapeno Sauce (\$)



All food and beverage prices and meeting room rentals are subject to applicable 7% sales tax and 25% service charge.

Prices are for 2024 and are subject to change unless confirmed by an event order.

PLATED DINNER SELECTIONS

Select one soup or salad, one entrée and one dessert for the entire group to complete your three-course dinner menu. All Dinners are served with our Regular & Decaffeinated Coffees and a Selection of Fine Teas. Maximum of (3) entrée selections per event (including vegetarian).

APPETIZER UPGRADE

•	Lump Crab Cake with Remoulade Petite Greens 🕦	.14
	Shrimp Cocktail with Bloody Mary Cocktail Sauce (G)	
	Pepper Crusted Rare Seared Tuna with Pickled Cucumber Spears and a Soy Ginger Glaze	

SOUPS

Choose either a soup or salad selection to accompany your three-course dinner.

- Lobster Bisque En Croûte (Up To 150 Guests Only)
- French Onion, Gruyère Crouton
- Wild Mushroom and Farro
- Roasted Cauliflower, Pancetta Lardon, Chive Purée
- Roasted Corn Bisque, Toasted Pepitas, Pumpkin Seed Oil (6) F)

SALADS

Choose either a soup or salad selection to accompany your three-course dinner.

- Field Greens and Berries
 Field Greens, Berries, Baby Tomatoes, Candied Walnuts, Crumbled Goat Cheese,
 Sun-Dried Cherry Vinaigrette
- Caprese Heirloom Tomatoes, Burratta Cheese, Micro Basil, Croutons, Picholine-Pistou, Balsamic Syrup
- Petite Salad Pear and Blue
 Baby Arugula, Poached Pear, Endive, Candied Pecans, Danish Blue Cheese, Roasted Shallot Vinaigrette
- Baby Spinach
 Baby Spinach, Radicchio, Berries, Sweet and Salty Almonds, Ricotta Salata, Vinaigrette
- Arugula and Watercress
 Arugula, Watercress, Melon, Almond Brittle, Beemster Gouda, White Balsamic Vinaigrette









ENTRÉES

If multiple entrées are chosen, price of highest entrée cost applies

MEAT ENTRÉES

Bacon-Wrapped Grilled Filet Mignon	
Fontina-Chive Mashed Potatoes, Roasted Asparagus, Crispy Shallots, Barolo Reduction	101
Herb-Roasted Beef Tenderloin Au Poivre (sign)	
Glazed Brussels Sprouts, Gouda Cheese Polenta, Haricots Vert, Cognac-Peppercorn Demi	97
Pan-Seared Beef Filet Tournedos (\$\frac{1}{8}F)	
Wild Mushroom Ragout, Garlic Spinach, Rosemary-Roasted Fingerling Potatoes, Truffled Bordelaise	Sauce 98
Cabernet-Braised Beef Short Rib (GF)	
Celery Root and Potato Gratin With Gruyere Cheese, Roasted Broccoli Rabe, Grain Mustard Demi-	-Glace 90
Honey-Vanilla Glazed Roasted Pork Loin (G≝F)	
Stone-Ground Grits with Cheddar, Broccolini With Almonds, Granny Smith Apple Compote, Achiev	e Glaze 86
Herb Mustard-Crusted Double Lamb Chops	
Brown Butter Gnocchi, Cipollini Onions, Braised Mustard Greens, Baby Carrot, Rosemary Jus	113
POULTRY ENTRÉES	
Oregano-Marinated Grilled Chicken Breast (G) F Oregano-Marinated Grilled Chicke	
Pancetta, White Bean Ragout, Braised Swiss Chard, Shaved Carrots, Dijon-Garlic Chicken Jus	78
Basil-Crusted Chicken Breast (G F)	
Balsamic-Asiago Risotto with Peas, Yellow Squash-Tomato Ragout, Toasted Cumin and Fennel C	Coulis79
Roasted Tuscan Chicken Breast (G	
Artichoke, Spinach and Roast Red Peppers, Garlic Whipped Potatoes, Brocollini, Marsala Jus	78
Rotisserie Half Chicken with Chardonnay Butter (ağr)	
Bacon-Mashed Potatoes, French Haricot Vert, Mushroom Ragout	81
Five-Spice Roasted Muscovy Duck Breast	
Peruvian Purple Potato Purée, Baby Carrot, Bacon-Braised Kale, Corn Meal Fried Red Grapes,	
Hucklohorny Glazo	80





ENTRÉES (CONTINUED)

If multiple entrées are chosen, price of highest entrée cost applies

SEAFOOD ENTRÉES



VEGETARIAN AND VEGAN ENTRÉES

(Choice of One) Please Select One Vegetarian Option In Addition To Your Main Course Selections To Accommodate Your Vegetarian Guests (if applicable).

Maximum of (3) entrée selections per event.

• Lasagna Stack

Spinach Pasta, Crimini Mushrooms, Baby Spinach, Ricotta, Hothouse Tomato Sauce

Butternut Squash, Goat Cheese in Phyllo

Roasted Eggplant Purée Red Penner Coulis Petite Chives

Roasted Eggplant Purée, Red Pepper Coulis, Petite Chives

• Farmers Market Risotto (\$) Wild Mushrooms, Asparagus, Farmers Market Vegetables, Gouda

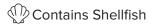
• Roasted Cauliflower Steak (Fennel-Roasted Cauliflower Steak, Quinoa, Currants, Spinach, Coriander Vinaigrette

• Portobello Schnitzel ()
Brie, Grilled Asparagus, Soft Sour Cream, Chive Polenta, Roasted Red Pepper Cream









PLATED DINNER SELECTIONS (CONTINUED)

Select one soup or salad, one entrée and one dessert to complete your three-course dinner menu. All Dinners are served with our Regular & Decaffeinated Coffees and a Selection of Fine Teas.

DESSERTS

Pear Tart Raspberry Coulis
 Whipped Cream

· Chocolate Trilogy Cake

White, Milk and Dark Chocolate Mousse, Chocolate Sponge, Shaved Dark Chocolate, Crème Anglaise, Raspberry Coulis

· Classic Crème Brûlée

French Style Vanilla Bean Custard

Flourless Chocolate Gateau (\$)
 Apricot Coulis and Raspberry Sauce

· Traditional Tiramisu

Light Sponge Cake of Lady Fingers, Coffee, Marsala Wine, Vanilla-Scented Mascarpone Cheese, Dark Chocolate

Traditional Key Lime Pie
 Mango Coulis, Whipped Cream



RECEPTIONS

Minimum of 3 dozen per item Hand Passed Butler Fee, \$35 per 50 Guests

HORS D'OEUVRES

COLD

Spinach and Mushroom Crostini, Goat Cheese Mousse	39 per dozen
Boursin Stuffed Strawberries (6) F) (39 per dozen
Seared Beef Tenderloin, Boursin Mousse on Toast Point	49 per dozen
Lobster Medallion, Herb Creme Fraiche, American Caviar	54 per dozen
Caramelized Onion Tartlet, Whipped Chive Goat Cheese	39 per dozen
Watermelon Cube with Crab Salad ()	39 per dozen
Tomato and Mozzarella Skewer with Basil, Balsamic Reduction	44 per dozen
Serrano Ham Wrapped Asparagus with Brie on Banana Bread	39 per dozen
Asparamaki – Tenderloin of Beef Wrapped Around Asparagus	44 per dozen
Ahi Wonton Nacho	44 per dozen
Iced Jumbo Gulf Shrimp, Spicy Cocktail ()	52 per dozen
Smoked Salmon Mousse on Toasted Brioche with American Caviar	39 per dozen
Snow Crab Claws, Spicy Cocktail (\$\frac{1}{8}\$)	80 per dozen
НОТ	
Chicken Tandoori Sate with Cucumber Yogurt (
Italian Sausage Stuffed Mushrooms	•
Pork Pot Stickers, Soy Dipping Sauce	·
Spicy Thai Beef Satay, Sweet Chili and Garlic Sauce (
Spinach and Artichoke "dip" in Filo, Parmesan Cheese Crust	
Mini Crab Cakes, "Old Bay" Remoulade	49 per dozen
Bacon Wrapped Scallops, Maple Glaze	44 per dozen
Coconut Crusted Chicken Pineapple Skewer	46 per dozen
Maytag Beef Wellington	
Spanikopita- Spinach and Feta in Phyllo Triangles	44 per dozen
Vegetable Spring Rolls with Plum and Sriracha Dip	
Lollipop Lamb Chops, Ancho Honey Mustard	
Baked Brie with Pear and Almonds in Phyllo	
Fried Kimono Shrimp, Screaming Rooster Aioli	
Tuscan Ratatouille Tart	
Coconut Lobster Tail Kabob	59 per dozen
Shrimp Wrapped in Prosciutto and Fresh Basil The street of the	49 per dozen
Shiitake Mushroom Pot Sticker	45 per dozen











RECEPTIONS (CONTINUED)

35 person minimum; one hour of service; 25% surcharge if under 35 guests

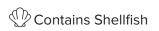
HOT ITEMS (Mini Sandwiches)
• Burger - Beef Patty, Aged Vermont Cheddar, Fried Onion Ring, Sriracha Aioli, Potato Bun\$101 per Dozen
• Reuben - Pastrami, Thousand Island, Swiss Cheese, Rye Bread\$101 per Dozen
• Bahn Mi - Pulled Pork, Pickled Carrots, Honey Aioli, Cilantro, Serrano Peppers, Steamed Bun\$101 per Dozen
• Buffalo - Fried Chicken Breast, Frank's Hot Sauce, Point Reyes Blue Cheese, Brioche
Bite-Sized Corn Dogs- Ketchup, Mustard
STATIONARY DISPLAYS
Japanese Sushi Display (100 Pieces) \$653
Minimum of 5 Dozen\$55 per Dozen
• Seafood Display with Peel & Eat Shrimp, Rock Crab Claws, Crawfish and Steamed Clams 👣 🖤
(one hour of service)\$48 per Guest
ARTISAN CHEESE DISPLAY
• Includes Brie, Blue Cheese, Goat Cheese, Boursin, Stout Cheddar and Other Specialty Cheeses, Whole
Grapes, Berries and Nuts served with Water Crackers and Sliced Baguette, Chef's Hand-Picked Selection of
Artisan Cheeses Dried Fruit, Walnuts, Honeycomb, Fig Jam and Grapes,
Hand-Crafted Breads and Wafers 🌑 🧭\$19 per Guest
FRESH FRUIT DISPLAY
Seasonal Wedged Fruit and Honey Yogurt Dressing
VECETA DI E ODI IDITÉ
VEGETABLE CRUDITÉ
• Carrots, Celery, Cherry Tomatoes, Broccoli, Creamy Vinaigrette and
Green Goddess Dressing 🕏 🤝\$12 per Guest
BUILD - YOUR - OWN BRUSCHETTA BAR
• Sun-Dried Tomato and Mozzarella, Smoked Salmon and Pesto, Prosciutto, Fig Jam and St. Andres Triple
Cream Cheese, Toasted Baguette\$28 per Guest
LOF OADVINGS



Priced on Request









RECEPTIONS (CONTINUED)

35 Person Minimum; One Hour of Service; 25% surcharge IF under 35 quests

SALSA BAR

• Queso Blanco, Salsa Roja, Salsa Verde, Chunky Mango Salsa, Guacamole, House-Made Tortilla Chips\$17 per Guest

ARTISAN SALAD DISPLAY

- · Choice of Two of the Following:
 - Spinach and Strawberry Salad Spinach, Strawberries, Feta, White Balsamic Basil Vinaigrette (6) ()



- Arugula Salad Baby Arugula, Goat Cheese, Sunflower Seeds, Cranberries, Red Onions, Champagne Vinaigrette (6) ()
- Mediterranean Salad-Spring Greens, Grape Tomatoes, Kalamata Olives, English Cucumbers, Red Onions, Pepperoncini, Feta Cheese, Herb Vinaigrette (6) F
- Cobb Salad Romaine, Bacon, Hard-Boiled Egg, Crumbled Blue Cheese, Plum Tomatoes, Lemon Yogurt Vinaigrette (🎉)



- Berries and Goat Cheese Salad - Mixed Greens, Fresh Berries, Goat Cheese and Citrus Champagne

ASSORTED TUSCAN FLATBREAD

(1 Flatbread serves 3 - 4 guests)

- · Choice of Two of the Following:
 - Focaccia Topped with Roasted Pear, Triple Crème Brie, Mozzarella, Walnut, Apricot Reduction, Micro Salad



- Focaccia Topped with Mushrooms, Spinach, White Truffle, Fontina
- Focaccia Topped with Basil, Tomato, Mozzarella
- Focaccia Topped with Pesto Chicken, Sliced Roma Tomatoes, Mozzarella
- Focaccia Topped with Duck Sausage, Grilled Fennel, Fontina Cheese, Truffle Cream\$22 per Guest

STREET TACO BAR

Choice of Two of the Following:

· Grilled Wahoo, Grilled Skirt Steak Marinated in Citrus and Beer, Ancho Chile Lime Chicken, Lemon Garlic Shrimp (1)

Condiments: Soft Flour and Corn Tortillas, Shredded Cabbage, Cotija Cheese, Cilantro and Onion,

BUILD - YOUR - OWN TWISTED CRISPY POTATO BAR

Optional \$175 Chef Fee, per 100 Guests

- Potato Twist, Crumbled Goat Cheese, Smoked Bacon, Marinated Olives, Roasted Peppers, Jalapeños, Fresh Parsley
- Grilled Chicken, Big Blue Cheese, Franks Hot Sauce, Chive Sour Cream
- Chives, Parmesan Cheese
 Summer Services Service









SPECIALTY FOOD STATIONS

35 Person Minimum; One Hour of Service; 25% surcharge IF under 35 guests

ARTISAN PASTA DISPLAY

Choice of three

- Orecchiette Pasta with Fresh Spinach, Artichokes and Olives in Pomodoro Sauce 🏈
- Cheese Tortellini with Grilled Chicken, Sautéed Peppers, Onions and Coriander Pesto
- Cavatappi with Pancetta and Peas in Parmesan Cream
- Penne Rigate with House-Made Marinara Sauce
- Four Cheese Tortellini with Sage Alfredo Sauce
- Shaved Romano

PAELLA VALENCIANA

• Shrimp, Mussels, Clams, Lobster, Chorizo and Chicken in Saffron Rice35 per Guest

RISOTTO 🎡

*Chef Attendant required \$175

- · Asparagus and Lobster
- · Beef Tenderloin, Mushroom and Truffle

CARVING STATIONS

Served with Assorted Rolls and Appropriate Condiments. \$175 Chef Fee Required, per 100 Guests for Each Station Prices are Based on a Two Hour Serve Time.

SPICE-CRUSTED BARON OF BEEF AU JUS (\$)

SEA SALT-CRUSTED PRIME RIB OF BEEF CABERNET JUS (\$\sqrt{9})

PEPPER CRUSTED TENDERLOIN PEPPERCORN DEMI-GLACE

APPLE CIDER-BRINED SMOKED PORK LOIN (\$)

HERB-CRUSTED TURKEY BREAST

• Cranberry Mango Chutney, Whole Grain Mustard, Mayonnaise (Serves Approximately 35 Guests).......416

HOT-SMOKED ATLANTIC SALMON ()







SPECIALTY DESSERT STATIONS

Stations are based on a One Hour Serve Time. Minimum of 35 People Required for all Dessert Packages.

CHOCOLATE FONDUE

- · Dark Chocolate
- · Served with Fresh Strawberries and Pineapple
- · Traditional and Lemon Poppy Seed Pound Cake

S'MORES FACTORY

(2 Servings per Guest)

ITALIAN

BANANAS FOSTER (\$)

Bananas Sautéed in Butter, Dark Rum and Brown Sugar over Vanilla Bean Ice Cream......24 per Guest
 *Chef Attendant required \$175 per attendant, per 50 guests (Space Permitting)

MINI PASTRIES	20 per Guest
PETITS FOURS	20 per Guest
ASSORTED CAKES & PIES	

BUILD YOUR OWN SUNDAE



BANQUET WINE LIST

WHITES

All wines are listed progressively from lightest to full-bodied

Light bodied with fruit and citrus notes	
Chateau St. Michelle Riesling Washington	
Silver Gate Pinot Grigio California	
Santa Margherita Pinot Grigio Italy	64
Medium Body with complexity and minerality	
Silver Gate Sauvignon Blanc California	48
Decoy Sauvignon Blanc California	68
Full Body with good density and structure	
Silver Gate Chardonnay California	48
J. Wilkes Chardonnay California	55
Rodney Strong Chardonnay California	65
CHAMPAGNE & SPARKLING WINE	
Mionetto Prosecco Italy	48
Domain Ott Rose Imperial France	120
Tattinger France	135

BANQUET WINE LIST (CONTINUED)

REDS

All wines are listed progressively from lightest to full-bodied

i	iaht	hody with	pronounced	and	herry	notes
ь	JULIL	DOGV WILLI	pronounced	allu	Della	Hotes

Silver Gate Pinot Noir California	49
Argyle Pinot Noir Oregon	72
Belle Glos Dairyman Pinot Noir Los Alturus Vineyard	
Medium body with moderate and tannins and density	
Trapiche Malbec Mendoza, Argentina	39
J Lohr Merlot California	65
Full body with dense flavors and structure	
Silver Gate Cabernet Sauvignon California	54
Justin Cabernet Sauvignon California	65
Juggernaut Red Blend California	75

HOSTED BARS

Hosted by the Hour

SELECTIONS, PER PERSON	1 HR	2 HRS	3 HRS	ADDITIONAL
House Brands	24	35	42	9
Premium Brands	27	37	47	10
Deluxe Brands	31	41	50	11
Beer, Wine, Soft Drinks	23	31	37	8

SELECTIONS, PER DRINK	HOSTED BAR	CASH BAR*
House Brands	10	12
Premium Brands	12	14
Deluxe Brands	13	15
House Wines	10	11
Premium Wines	11	13
Imported Beer	10	11
Domestic Beer	9	10
Bottled Water	5	6
Soft Drinks	5	6
Cordials	13	15
Frozen Drinks	13	15
• Mimosas	13	15
Bloody Mary's	13	15

^{*}TradeWinds Island Resort is a cashless property. Credit and Debit Cards are accepted.

	PREMIUM	DELUXE
Vodka	Absolut	Belvedere or Titos
Gin	Beefeater	Ruku or Bombay Sapphire
Rum	Bacardi	Brugal 1888
Bourbon	Wild Turkey	Buffalo Trace or Crown Royal
Scotch	Dewars White Label	Macallan 12 Year
Tequila	Espolon	Patron

PUNCHES PER GALLON

•	Non-Alcoholic Fruit Punch	54
•	Rum Swizzle Punch)()
•	Red or White Sangria10	0

HOSTED BARS (CONTINUED)

SERVICE CHARGE

A \$75 service charge per bar will apply on all types of bars, if total sales per bar, excluding tax and gratuity, are under \$400. Applicable sales tax, Florida surcharge tax on alcoholic beverages and gratuity will be added to beverage prices.

BARTENDER STAFFING GUIDELINE

Hosted bars - one bartender per 75 guests



TradeWinds Island Resorts 5600 Gulf Boulevard, St. Pete Beach, Florida 33706



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TradeWindsMeetings.com