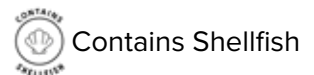
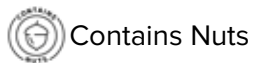


Trader Winds
RESORT ON ST. PETE BEACH



TABLE OF CONTENTS

General Information.....	1-4
Continental Breakfasts.....	5
Breakfast Buffets	6
Brunch Menu	7
Continental & Buffet Enhancements	8
Plated Breakfasts.....	9
Break Menus.....	10
À La Carte Breaks.....	11
Lunch Buffets.....	12-14
Plated Luncheon.....	15-16
Lunch on the Go	17
Buffet Dinners	18-19
Plated Dinners.....	20-23
Receptions	24-26
Specialty Food Stations	27
Specialty Dessert Stations	28
Banquet Wine List	29-30
Hosted Bars	31-32



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 of \$300++ for up to 125 people and \$500++ for 126+ people will be in affect for beach and outdoor deck venues. Pirate Island, South Lawn, Seabreeze Deck, Breck Deck North, RumFish Lawn, RumFish Courtyard, Pompano Deck, 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 and heat index 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 will incur additional charges at \$100 per laborer, per hour.

All food and beverage prices and meeting room rentals are subject to applicable 7% sales tax and 25% service charge. Prices are for 2025 and are subject to change unless confirmed by an event order.

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 in-house 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 per item hung.

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 \$10 per 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.

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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.....	85
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

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CONTINENTAL BREAKFASTS

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


TRADEWINDS CONTINENTAL \$32


- 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 \$38

- 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 \$52

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



 Contains Nuts

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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 \$53

- 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 \$9 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:



+ One additional meat \$10 per guest

- Applewood Smoked Bacon
- Sausage Links
- Maple Glazed Grilled Ham
- Turkey Bacon
- Turkey Sausage

*POTATO Choice Group:

One additional potato option \$8 per guest






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

 Gluten Friendly  Contains Nuts

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BRUNCH \$66

*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 
- 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:

- Thick Cut French Toast..... 10
- Eggs Benedict..... 13
- Omelets and Eggs Cooked to Order: 14
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 Horseradish..... 560
**Chef Attendant required, \$175 per attendant, per 50 guests.*



Gluten Friendly



Contains Nuts

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CONTINENTAL AND BUFFET ENHANCEMENTS



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

OMELET STATION \$14

- 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

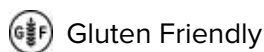
**Chef Attendant required, \$175 per attendant, per 50 guests*

ADDITIONAL ENHANCEMENTS

- Breakfast Burritos: Scrambled Eggs, Sausage, Aged Cheddar Cheese, Scallions, Sweet Bell Peppers; with Sour Cream and Salsa.....10
- Hot Kettle Oats with Brown Sugar, Candied Pecans and Seasonal Berries .....10
- Savory Cheddar Grits and Chive Sour Cream .....10
- French Toast Sticks with Maple Syrup 11
- Belgian Waffles with Whipped Cream, Maple Syrup, and Seasonal Berries11
- Cheese Blintzes with Fresh Fruit Compote 11
- Buttermilk Biscuits Topped with Scrambled Eggs, Country Style Sausage Patties and Aged Cheddar Cheese 11
- Buttermilk Biscuits Topped with Sausage Patties and Country Style Gravy10
- Ham and Cheese Croissant10
- Egg and Cheese Croissant10
- Smoked Salmon Bagels with Flavored Cream Cheeses and Traditional Condiments 17

BRUNCH COCKTAILS

- Bloody Mary with Assorted Garnishes14
- Mimosas 14






Gluten Friendly

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PLATED BREAKFAST

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



THE COMPLETE \$38

- 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) 
- Breakfast Potatoes with Onions and Peppers 

THE TEX-MEX SKILLET \$39

- 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 \$48

- 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
- Rosemary Roasted Red Potatoes 



Gluten Friendly



Contains Nuts



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BREAK MENUS *(Priced per person)*


Service allows for 30 minutes

All include coffee, decaffeinated, and hot tea. (Soda and water additional price on consumption).

SPA \$29

- Orange Juice
- Display of Fresh Oranges and Whole Fruit
- Lemon Iced Tea and Citrus Flavored Mineral Water
- Cranberry Orange Bread and Lemon Poppy Bread
- Fruit Kebabs  

ENERGY \$26

- Sliced Fruit with Seasonal Berries
- Individual Yogurts 
- Power Bars
- Protein Smoothie Energy Drinks


ENGLISH HIGH TEA \$29

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

MATINÉE \$26

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

SOUTH OF THE BORDER \$27

- Tri-Color Tortilla Chips
- Assorted House-Made Salsas
- Guacamole
- Sour Cream
- Black Bean Empanada 
- Chicken Cornucopia
- Jarritos Mexican Soda

BEAT THE HEAT \$26

- Assorted Ice Cream
- Fruit Bars
- Frozen Candy Bars

SWEET TOOTH \$29

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



Vegetarian



Vegan




Gluten Friendly




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A LA CARTE BREAKS

BREADS & PASTRIES

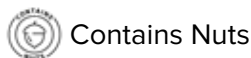
- Specialty Muffins.....57 per dozen
- Gluten Free Muffins 66 per dozen
- Classic Croissants with Butter, Jam, and Marmalade57 per dozen
- Assorted Bagels and Cream Cheese.....57 per dozen
- Assorted Danish Pastries 57 per dozen
- Assorted Scones..... 84 per dozen
- Specialty Breakfast Breads.....57 per dozen

SNACKS & TREATS

- Seasonal Whole Fruits 60 per dozen
- Assorted Fruit Yogurts..... 59 per dozen
- Assorted Jumbo Cookies  57 per dozen
- Soft Pretzels with Yellow Mustard and Cheese Sauce 62 per dozen
- Fudge Brownies and Blondies*  57 per dozen
- Granola Bars, Nutri-Grain Bars and Candy Bars..... 6 Ea
- Miniature Pastries67 per dozen
- Assorted Ice Cream Bars.....7 Ea
- Bags of Smart Food Popcorn, Pretzels and Peanuts 6 Ea
- Assorted Dessert Bars 67 per dozen
- Sliced Seasonal Fruit with Yogurt Dip10 per person

BEVERAGES

- Brewed Coffee, Decaffeinated Coffee, Assorted Herbal and Hot Tea..... 99 per gallon
- Iced Tea, Sweet or Unsweet 99 per gallon
- Orange Juice or Grapefruit Juice.....64 per gallon
- V-8, Apple, Pineapple or Cranberry Juice..... 62 per gallon
- Tropical Fruit Punch or Lemonade 62 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 Ea







Contains Nuts

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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.








THE EXECUTIVE

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





Pick 2 entrées.....67 **Pick 3 entrées 75**

- Chicken Piccata with Gremolata 
- Grilled Medallions of New York Strip Loin with Horseradish Demi-Glace 
- Seared Salmon Fillet with Roasted Red Pepper Vinaigrette 
- Vegetable Lasagna 



LOCAL GULF MARKET

- Mixed Local Greens, Tomato, Ham, Swiss Cheese, and Olives, Garlic and Oregano House Vinaigrette 
- Mole Chicken Salad – Jícama, Corn, Avocado Dressing 
- Green Papaya Slaw 
- Achiote Rice 
- Black Beans 
- Stewed Spinach and Tomato
- Fruit Salad with Hierba Buena  
- Key Lime Pie
- Chef's Choice of Dessert

Pick 2 entrées.....63 **Pick 3 entrées 71**

- Grilled Skirt Steak Churrasco – Chimichurri 
- Roasted Cuban Chicken – Sour Orange, Mojo Red Onions 
- Old Florida Shrimp Perloo – Rice, Andouille, Tomato, Garlic  

Add one option from the following + \$6

- Roasted Shoulder of Pork – Grapefruit, Cane Sugar, All Spice 
- Red Snapper – Pickled Chayote, Minted Habanero 



Vegetarian



Vegan



Gluten Friendly









Contains Shellfish

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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.

TRADEWINDS DELI BUFFET \$59

- Classic Minestrone Soup 
- 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 
- Deli Style Egg Salad with Dijon Mustard and Mayo 
- 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

- Chicken Tortilla Soup with Crisp Tortilla Strips
- Mexican Chop Salad with Jicama, Roasted Corn, Radish, Peppers, Cojita Cheese and a Honey Lime Dressing 
- Pineapple & Mango Salad with Charred Orange Jalapeño Dressing
- Grilled Cheese Enchiladas with Sour Cream Sauce
- Cilantro Rice 
- Refried Beans & Tortillas 
- Cinnamon Churros with Caramel Sauce
- Tres Leches

Pick 2 entrées.....63 **Pick 3 entrées**.....75

- Grilled Skirt Steak with Spicy Chili de Arbol Sauce 
- Chipotle Roasted Chicken with Tomatillo Sauce 
- Grilled Mahi Mahi topped with Tropical Salsa 

THE TUSCAN \$67

- Oven Roasted Tomato & Basil Bisque 
- 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 
- Chilled Orzo Pasta Salad with Roasted Peppers, Cucumbers, Olives and Charred Scallion Vinaigrette 
- Pan Seared Organic Chicken with Wild Mushrooms, Sundried Tomatoes and Lemon 
- Tortellini with Parmesan Cream Sauce, Peas and Parmesan with Pancetta on the side
- Tuscan Braised Pork Slow Roasted with Sage, Pancetta and Tomatoes, Pecorino Romano Cheese 
- Traditional Tiramisu
- Vanilla Bean Cheesecake with Wild Berry Compote



Vegetarian



Vegan



Gluten Friendly



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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.



THE COOKOUT \$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 \$63

- Tossed Garden Salad with Assorted Dressings 
- Spicy Potato Salad 
- 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



Gluten Friendly



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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 +\$11 per person.


SALAD CHOICES

- Mixed Greens, Shaved Fennel, Tear Drop Tomatoes, Lemon Dijon Vinaigrette  
- 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 

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 



Vegan



Gluten Friendly



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ENTRÉE CHOICES (Hot)

- **Basil-Crusted Chicken Breast** / \$49 
Parmesan Risotto | Shaved Fennel | Sauté Spinach, Meyer Lemon, Chicken Jus
- **Roasted Garlic Shrimp Risotto** / \$53 
Preserved Lemons | Grilled Chayote Squash | Herb Salad | Pecorino | Virgin Olive Oil
- **Sliced New York Strip** / \$55 
Roasted Garlic Fingerlings | Grilled Asparagus | Smoked Tomato Demi-Glace
- **Grilled Salmon** / \$55 
Olive Oil Crushed Potatoes | Ratatouille Vegetables | Basil-Piquillo Pepper Relish
- **Grilled Island Chicken Breast (bone in)** / \$49 
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** / \$49
Crisp Romaine Lettuce | Parmesan Garlic Croutons | Caesar Dressing
Shaved Parmesan | Grilled Chicken Breast
Substitute Grilled Steak / \$8 or Grilled Shrimp / \$6
- **TradeWinds Cobb Salad** / \$49
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** / \$52 
Fresh Cilantro | Shredded Lettuce | Thin Sliced Bell Peppers | Avocado
Chipotle Lime Crème | Terra Chips



Gluten Friendly



Contains Shellfish

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BOXED SANDWICHES / \$41 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

SMOKED TURKEY BREAST BLT

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

MARINATED ROAST BEEF

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

GRILLED VEGETABLE

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

CAPRESE PANINI

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








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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 \$95

- Classic Caesar Salad
- Orecchiette Pasta Salad with Ratatouille Vegetables
- Mozzarella and Fresh Tomatoes, Arugula and Drizzled with Balsamic Syrup 
- Antipasto Platters with Cured Meats, Cheeses and Marinated Vegetables
- Parmesan Crusted Chicken Breast, Fresh Basil Pomodoro
- Grouper with Tomato Garlic and Caper Jus 
- Sirloin Medallions with a Marsala Reduction and Roasted Portobello Mushrooms 
- Beef Ragu
- Creamy Polenta with Gorgonzola Cheese  
- Focaccia Rolls
- Seasonal Vegetables
- Assorted Italian Desserts

THE FLORIDIAN GRILL \$97

- Exotic Mushroom Bisque with Tarragon 
- Local Baby Greens with Assorted Dressings 
- Marinated Asparagus in Extra-Virgin Olive Oil with Tarragon Aioli 
- Roasted Fingerling Potato Salad with Scallions, Smoked Bacon and Gorgonzola Vinaigrette 
- Grilled Rib-Eye Steaks, Horseradish Demi-Glace 
- Grilled Chicken Breast, Whole-Grain Mustard Crème 
- Grilled Mahi Mahi Fillets, Mango Salsa 
- Cheese Tortellini with Goat Cheese, Fresh Spinach and a Saffron Garlic Cream
- Coconut Rice  
- Rolls and Butter
- Assorted Cakes and Pastries



Gluten Friendly



Vegetarian









Vegan

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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 \$96

- 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 
- Baked Beans with Roasted Garlic 
- Green Beans with Potato and Onion 
- Rolls and Butter
- Warm Peach Cobbler, Apple Pie and Assorted Pastries

Please Select Three:

- Smoked St. Louis Ribs 
- Basted BBQ Chicken 
- Grilled Lemon Pepper Shrimp Skewer  
- 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  
- Tomato and Hearts of Palm Salad 
- Mixed Local Greens, Plantain Crisp, Papaya Vinaigrette 
- 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.....96 **Pick 4 entrees** 104

- Grilled Skirt Steak and Chimichurri 
- 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 



Gluten Friendly



Contains Shellfish

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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 15
- Shrimp Cocktail with Bloody Mary Cocktail Sauce  17
- Pepper Crusted Rare Seared Tuna with Pickled Cucumber Spears and a Soy Ginger Glaze17


SOUPS

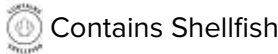
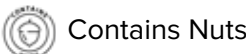
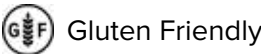
Choose either a soup or salad selection to accompany your three-course dinner.

- **Lobster Bisque En Croûte** (Up To 150 Guests Only) 
- **French Onion**, Gruyère Crouton
- **Wild Mushroom and Farro** 
- **Roasted Cauliflower**, Chive Purée / Almond Milk
- **Roasted Corn Bisque**, Toasted Pepitas, Pumpkin Seed Oil  

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, Burrata 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



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ENTRÉES

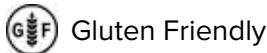
If multiple entrées are chosen, price of highest entrée cost applies.
 Maximum of (3) entrée selections per event (including vegetarian).

MEAT ENTRÉES

- **Bacon-Wrapped Grilled Filet Mignon**
 Fontina-Chive Mashed Potatoes, Roasted Asparagus, Crispy Shallots, Barolo Reduction..... 108
- **Herb-Roasted Beef Tenderloin Au Poivre** 
 Glazed Brussels Sprouts, Gouda Cheese Polenta, Haricots Vert, Cognac-Peppercorn Demi 104
- **Pan-Seared Beef Filet Tournedos** 
 Wild Mushroom Ragout, Garlic Spinach, Rosemary-Roasted Fingerling Potatoes, Truffled Bordelaise Sauce105
- **Cabernet-Braised Beef Short Rib** 
 Celery Root and Potato Gratin With Gruyere Cheese, Roasted Broccoli Rabe, Grain Mustard Demi-Glace..... 96
- **Honey-Vanilla Glazed Roasted Pork Loin**  
 Stone-Ground Grits with Cheddar, Broccolini With Almonds, Granny Smith Apple Compote, Achiote Glaze... 92
- **Herb Mustard-Crusted Double Lamb Chops**
 Brown Butter Gnocchi, Cipollini Onions, Braised Mustard Greens, Baby Carrot, Rosemary Jus 120

POULTRY ENTRÉES

- **Oregano-Marinated Grilled Chicken Breast** 
 Pancetta, White Bean Ragout, Braised Swiss Chard, Shaved Carrots, Dijon-Garlic Chicken Jus..... 83
- **Basil-Crusted Chicken Breast** 
 Balsamic-Asiago Risotto with Peas, Yellow Squash-Tomato Ragout, Toasted Cumin and Fennel Coulis 84
- **Roasted Tuscan Chicken Breast** 
 Artichoke, Spinach and Roast Red Peppers, Garlic Whipped Potatoes, Broccolini, Marsala Jus..... 83
- **Rotisserie Half Chicken with Chardonnay Butter** 
 Bacon-Mashed Potatoes, French Haricot Vert, Mushroom Ragout..... 87
- **Five-Spice Roasted Muscovy Duck Breast**
 Peruvian Purple Potato Purée, Baby Carrot, Bacon-Braised Kale, Corn Meal Fried Red Grapes,
 Huckleberry Glaze 95



Gluten Friendly




Contains Nuts

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ENTRÉES (CONTINUED)

*If multiple entrées are chosen, price of highest entrée cost applies.
Maximum of (3) entrée selections per event (including vegetarian).*








SEAFOOD ENTRÉES

- **Fennel Pollen Scented Sea Bass**  Arugula Risotto, Sliced Asparagus, Sauce Vierge with Capers, Parsley Coulis92
- **Cedar-Sheet Salmon**  Haricots Vert and Tasso Ham, Whipped Potatoes With Aged Cheddar, Maple Lavender Gastrique 77
- **Blue Crab Crusted Gulf Grouper**   Arugula Risotto, Baby Squash, Wilted Spinach, Blood Orange Hollandaise 89
- **Hoisin Glazed Florida Mahi Mahi**
Ginger Bok Choy and Baby Carrots, Lemongrass Jasmine Rice, Shiitake Mushrooms, Crispy Wontons 86

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.

- **Roasted Poblano Sweet Corn Ravioli**  Ricotta-Stuffed Ravioli, Roasted Poblano and Sweet Corn Relish, White Cheddar Sauce, Pumpkin Seed Oil, .
Toasted Pine Nuts
- **Lasagna Stack**  Spinach Pasta, Crimini Mushrooms, Baby Spinach, Ricotta, Hothouse Tomato Sauce
- **Farmers Market Risotto**   Wild Mushrooms, Asparagus, Farmers Market Vegetables, Gouda
- **Roasted Cauliflower Steak**   Fennel-Roasted Cauliflower Steak, Quinoa, Currants, Spinach, Coriander Vinaigrette
- **Sweet Potato Stuffed Portobello**   Grilled Vegetables, Three Grain Blend



Vegetarian



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Vegan



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PLATED DINNER SELECTIONS (CONTINUED)

Select 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

- **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** 

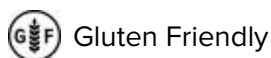
Apricot Coulis and Raspberry Sauce

- **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



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RECEPTIONS

















All prices based on 100 pieces.
Hand Passed Butler Fee, \$35 per 50 Guests.

HORS D'OEUVRES

COLD

- Spinach and Mushroom Crostini, Goat Cheese Mousse  470
- Boursin Stuffed Strawberries   470
- Seared Beef Tenderloin, Boursin Mousse on Toast Point 589
- Lobster Medallion, Herb Creme Fraiche, American Caviar  653
- Caramelized Onion Tartlet, Whipped Chive Goat Cheese  470
- Watermelon Cube with Crab Salad   470
- Tomato and Mozzarella Skewer with Basil, Balsamic Reduction   523
- Serrano Ham Wrapped Asparagus with Brie on Banana Bread 470
- Asparamaki – Tenderloin of Beef Wrapped Around Asparagus 523
- Ahi Wonton Nacho 523
- Iced Jumbo Gulf Shrimp, Spicy Cocktail   626
- Smoked Salmon Mousse on Toasted Brioche with American Caviar 470

HOT

- Chicken Tandoori Sate with Cucumber Yogurt  556
- Italian Sausage Stuffed Mushrooms 523
- Pork Pot Stickers, Soy Dipping Sauce 523
- Spicy Thai Beef Satay, Sweet Chili and Garlic Sauce  523
- Spinach and Artichoke “dip” in Filo, Parmesan Cheese Crust  523
- Mini Crab Cakes, “Old Bay” Remoulade  589
- Bacon Wrapped Scallops, Maple Glaze   523
- Coconut Crusted Chicken Pineapple Skewer 556
- Maytag Beef Wellington 626
- Spanikopita- Spinach and Feta in Phyllo Triangles  523
- Vegetable Spring Rolls with Plum and Sriracha Dip  523
- Lollipop Lamb Chops, Ancho Honey Mustard  756
- Baked Brie with Pear and Almonds in Phyllo   535
- Fried Kimono Shrimp, Screaming Rooster Aioli  653
- Tuscan Ratatouille Tart  523
- Shrimp Wrapped in Prosciutto and Fresh Basil   589
- Shiitake Mushroom Pot Sticker  535



Vegetarian



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Vegan



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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\$106 per Dozen
- Reuben - Pastrami, Thousand Island, Swiss Cheese, Rye Bread..... \$106 per Dozen
- Bahn Mi - Pulled Pork, Pickled Carrots, Honey Aioli, Cilantro, Serrano Peppers, Steamed Bun..\$106 per Dozen
- Buffalo - Fried Chicken Breast, Frank’s Hot Sauce, Point Reyes Blue Cheese, Brioche..... \$100 per Dozen
- Bite-Sized Corn Dogs- Ketchup, Mustard..... \$56 per Dozen

STATIONARY DISPLAYS

- Japanese Sushi Display (Minimum 100 Pieces) \$698
- Seafood Display with Peel & Eat Shrimp, Seasonal Crab Claws, Crawfish and Steamed Clams  
(one hour of service) \$51 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  \$20 per Guest

FRESH FRUIT DISPLAY

- Seasonal Wedged Fruit and Honey Yogurt Dressing   \$14 per Guest

VEGETABLE CRUDITÉ

- Carrots, Celery, Cherry Tomatoes, Broccoli, Creamy Vinaigrette and Green Goddess Dressing   \$13 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\$29 per Guest

ICE CARVINGS

Priced on Request



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RECEPTIONS (CONTINUED)

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

SALSA BAR


- Queso Blanco, Salsa Roja, Salsa Verde, Chunky Mango Salsa, Guacamole, House-Made Tortilla Chips\$18 per Guest

ARTISAN SALAD DISPLAY

- Choice of Two of the Following:
 - Spinach and Strawberry Salad - Spinach, Strawberries, Feta, White Balsamic Basil Vinaigrette  
 - Arugula Salad - Baby Arugula, Goat Cheese, Sunflower Seeds, Cranberries, Red Onions, Champagne Vinaigrette  
 - Mediterranean Salad- Spring Greens, Grape Tomatoes, Kalamata Olives, English Cucumbers, Red Onions, Pepperoncini, Feta Cheese, Herb Vinaigrette  
 - 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 Vinaigrette  \$26 per Guest


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\$24 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 
 - Condiments: Soft Flour and Corn Tortillas, Shredded Cabbage, Cotija Cheese, Cilantro and Onion, Salsa Roja, Guacamole, Lemon Crema\$33 per Guest

BUILD - YOUR - OWN TWISTED CRISPY POTATO BAR / MAC & CHEESE BAR

- Potato Twist, Crumbled Goat Cheese, Cheddar Cheese, Smoked Bacon, Marinated Olives, Roasted Peppers, Jalapeños, Fresh Parsley
- Grilled Chicken, Big Blue Cheese, Franks Hot Sauce, Chive Sour Cream
- Chives, Parmesan Cheese \$25 per Guest



Vegetarian



Gluten Friendly



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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 

Including

- Shaved Romano
- Garlic Bread Sticks and Parmesan Cheese32 per Guest

PAELLA VALENCIANA

- Shrimp, Mussels, Clams, Lobster, Chorizo and Chicken in Saffron Rice37 per Guest

RISOTTO

*Chef Attendant required \$175

- Asparagus and Lobster
- Beef Tenderloin, Mushroom and Truffle
- Parmesan35 per Guest

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

- Horseradish, Grain Mustard, Basil Pesto Mayo (Serves Approximately 60 Guests) 583

SEA SALT-CRUSTED PRIME RIB OF BEEF CABERNET JUS

- Horseradish Chive Crème Fraîche (Serves Approximately 35 Guests) 625

PEPPER CRUSTED TENDERLOIN PEPPERCORN DEMI-GLACE

- Atomic Horseradish (Serves Approximately 20 Guests) 698

APPLE CIDER-BRINED SMOKED PORK LOIN

- Roasted Heirloom Apple, Maple Rosemary Jus (Serves Approximately 30 Guests) 445

HERB-CRUSTED TURKEY BREAST

- Cranberry Mango Chutney, Whole Grain Mustard, Mayonnaise (Serves Approximately 35 Guests) 445

HOT-SMOKED ATLANTIC SALMON

- Apple Glazed (Serves Approximately 20 Guests) 450



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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
- Indoors Only.....23 per Guest

S'MORES FACTORY

(2 Servings per Guest)

- Traditional Graham Crackers, Cinnamon Graham Crackers, Marshmallows, Assorted Chocolate Bars, Fire Sticks Hot Chocolate 22 per Guest

**Attendant required \$35 per 50 guests, maximum 150 guests.*

ITALIAN

- Amaretto Almond Cheesecake, Classic Tiramisu, Mini Cannoli, Flambe, Fresh Fruit Panna Cotta and Biscotti..... 28 per Guest

BANANAS FOSTER OR CHERRIES JUBILEE

- Bananas Sautéed in Butter, Dark Rum and Brown Sugar over Vanilla Bean Ice Cream
- Sweet Dark Cherries Sautéed in Dark Rum and Brown Sugar over Vanilla Bean Ice Cream..... 25 per Guest

**Chef Attendant required \$175 per attendant, per 50 guests (Space Permitting)*

MINI PASTRIES..... 21 per Guest

PETITS FOURS..... 21 per Guest

ASSORTED CAKES & PIES..... 21 per Guest

BUILD YOUR OWN SUNDAE

- Vanilla and Chocolate Ice Cream, Hot Fudge, Hot Caramel, Crushed Pineapple, Crushed Oreos, M&M's, Maraschino Cherries, Whipped Cream, Waffle and Sugar Cone..... 26 per Guest

Attendant required \$35, per 50 guests, maximum 200 guests.



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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.....	45
Silver Gate Pinot Grigio California	50
Santa Margherita Pinot Grigio Italy.....	67

Medium Body with complexity and minerality

Silver Gate Sauvignon Blanc California	50
Decoy Sauvignon Blanc California	71

Full Body with good density and structure

Silver Gate Chardonnay California	50
J. Wilkes Chardonnay California	57
Rodney Strong Chardonnay California	68

CHAMPAGNE & SPARKLING WINE

Mionetto Prosecco Italy	50
Domain Ott Rose Imperial France	126
Tattinger France	142

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BANQUET WINE LIST (CONTINUED)

REDS

All wines are listed progressively from lightest to full-bodied

Light body with pronounced and berry notes

Silver Gate Pinot Noir California.....	51
Argyle Pinot Noir Oregon	75
Belle Glos Dairyman Pinot Noir Los Alturus Vineyard	136

Medium body with moderate and tannins and density

Trapiche Malbec Mendoza, Argentina	41
J Lohr Merlot California	68

Full body with dense flavors and structure

Silver Gate Cabernet Sauvignon California.....	57
Justin Cabernet Sauvignon California.....	68
Juggernaut Red Blend California	78

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HOSTED BARS

Hosted by the Hour

SELECTIONS, PER PERSON	1 HR	2 HRS	3 HRS	ADDITIONAL
• House Brands	25	37	44	10
• Premium Brands	28	39	49	11
• Deluxe Brands	32	43	52	12
• Beer, Wine, Soft Drinks	24	32	39	9

SELECTIONS, PER DRINK	HOSTED BAR	CREDIT/DEBIT BAR*
• House Brands	11	13
• Premium Brands	13	15
• Deluxe Brands	14	16
• House Wines	11	12
• Premium Wines	12	14
• Imported Beer	11	12
• Domestic Beer	10	11
• Bottled Water	5	6
• Soft Drinks	6	7
• Seltzer	11	12
• Cordials	14	16
• Frozen Drinks	14	16
• Mimosas	14	16
• Bloody Mary's	14	16

**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
Imported Beers	Corona, Jai Alai, High Noon (Watermelon or Pineapple)	
Domestic Beers	Miller Lite, Michelob Ultra, Yuengling	

PUNCHES PER GALLON

• Non-Alcoholic Fruit Punch	66
• Rum Swizzle Punch.....	104
• Red or White Sangria.....	104

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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 Resort
5600 Gulf Boulevard,
St. Pete Beach, Florida 33706



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