



## 2026 WEDDING MENU





Dear Future Newlyweds,

Somewhere between the first “yes” and the moment you say “I do,” there is a beautiful season of dreaming—of imagining the setting where your story will be celebrated, surrounded by the people who matter most.

If you’re reading this, you’re likely searching for more than just a venue. You’re searching for a feeling. A setting that reflects who you are together. A space where laughter lingers, where love is celebrated, and where every detail comes together to tell your story.

From where I stand, I have the absolute privilege of witnessing the very beginning of so many love stories as they take shape into unforgettable celebrations. I’ve learned a lot in my career, but the most important takeaway is that no two weddings are ever the same, because no two couples are the same. Your vision, your energy, your love—it all deserves a setting that feels just right.

Whether you’re dreaming of an intimate gathering with your closest loved ones or a lively celebration that carries on under the stars, my role is to help bring that vision to life with care, intention, and a deep appreciation for what this moment means to you.

This isn’t about just choosing a date or a menu—it’s about creating an experience you’ll carry with you forever. And wherever your journey leads you, I hope you find a place that feels like it was made for you.

It would be an honor to help write your story at TradeWinds!

With sunny skies, sandy toes, and excitement for all that’s ahead,

*Hannah Poff*

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# Wedding & Events Menu

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*Thank You for Considering  
TradeWinds for Your Wedding.*

Located on the shores of St. Pete Beach, we offer all the beauty of a tropical destination—with the convenience of quick, easy access from Tampa Bay area airports and beyond.

Here you'll enjoy award winning service from a dedicated team and a variety of stunning indoor and outdoor settings. We look forward to welcoming you and your guests for an unforgettable celebration with the elevated, seamless experience you deserve.

# THE CEREMONY



Ceremonies at the resort are available only in conjunction with a hosted reception.

*(25% service charge and 7% tax applies)*

Wedding Coordinator Required

ARCH NOT INCLUDED

## RESORT CEREMONIES INCLUDE

- Complimentary Two-Night Stay for the Wedding Couple
- Complimentary Amenity for the Wedding Couple
- Designated Ceremony Location
- Indoor Back Up Location
- White Wedding Chairs
- Water Station

**\$2,500 | UP TO 100 PEOPLE**

**\$2,800 | 101 PEOPLE & ABOVE**

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## THE NIGHT BEFORE



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*The Night Before*

# REHEARSAL DINNER / WELCOME PARTY

The night before buffets are available in conjunction with a hosted wedding reception. All night before Buffets include a 2-Hour hosted bar featuring beer, wine, and non-alcoholic beverages.

## A Pizza My Heart

### **INCLUDES A 2-HOUR BEER AND WINE BAR**

Coffee and Iced Tea Service

**Mozzarella with Fresh Tomatoes** | Basil with Balsamic Syrup and Olive Oil

### **Classic Caesar Salad Bowl**

### **House Trio of Pizzas**

- Quattro Formaggi (Four Cheese)
- Neapolitan Margheria (Plum Tomatoes, Mozzarella and Basil)
- Pizza Prosciutto and Mushroom

**Pepperoni and Sausage Stromboli**

**Garlic Bread Sticks**

**Assorted Italian Pastries**

**\$104 PER GUEST | 30 PERSON MINIMUM**

25% SURCHARGE FOR LESS THAN 30 GUESTS

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# The Night Before – Continued

The night before buffets are available in conjunction with a hosted wedding reception. All night before Buffets include a 2-Hour hosted bar featuring beer, wine, and non-alcoholic beverages.

## Mediterranean Nights

### INCLUDES A 2-HOUR BEER AND WINE BAR

Coffee and Iced Tea Service

**Romaine, Frisée, and Treviso Salad** | Marinated Olives, Roasted Sweet Peppers, Marinated Mozzarella, Tomato, Capers, Red Onion, Pine Nuts

### DRESSINGS INCLUDE

- Lemon Herb
- Balsamic
- Creamy Saffron

### HANDPASSED

**Spanakopita** | Garlic and Oregano Cream

**Moroccan Chicken Skewers** | Preserved Lemon, Turmeric Butter, and Coriander Leaf

### STATIONARY

**Hummus and Babaganoush** | Pita Chips

**Chermoula Grilled Shrimp over Risotto** | Lemon Yogurt

### BUILD YOUR OWN

#### Lamb Meatball Flatbread

- Tzatziki
- Feta Cheese
- Cucumber
- Kalamata Olives
- Tomato Relish
- Dill

**\$104 PER GUEST | 30 PERSON MINIMUM**

25% SURCHARGE FOR LESS THAN 30 GUESTS

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# The Night Before—Continued

## The Italianish

### INCLUDES A 2-HOUR BEER AND WINE BAR

Coffee and Iced Tea Service

**Artisan Greens** | Shaved Cucumber, Grape Tomatoes, served with an assortment of House-Made Dressings

**Mozzarella with Fresh Tomatoes** | Basil with Balsamic Syrup and Olive Oil

Sauteed Green Beans and Mushrooms / Rolls and Butter / Chef's Assorted Desserts

### CHOOSE TWO OR THREE

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

**SELECT TWO: \$104 PER GUEST | SELECT THREE: \$112 PER GUEST**

**30 PERSON MINIMUM | 25% SURCHARGE FOR LESS THAN 30 GUESTS**

## The Flo-Rida

### INCLUDES A 2-HOUR BEER AND WINE BAR

Coffee and Iced Tea Service

**Classic Waldorf Salad** | Apple Slices, Walnuts and Celery

**Peel and Eat Shrimp** | Spicy Cocktail Sauce

**Pulled Pork Sliders** | Crisp Slaw

**Conch Fritters**

**Roasted Fingerling Potatoes**

**Key Lime Shots**

**\$112 PER GUEST | 30 PERSON MINIMUM**

**25% SURCHARGE FOR LESS THAN 30 GUESTS**

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# The Night Before – Continued

## Let's Taco 'bout Forever

### INCLUDES A 2-HOUR BEER AND WINE BAR

Coffee and Iced Tea Service

**Roasted Corn Salad** | Fresh Sweet Corn, Red Onion, Red Bell Pepper, Grape Tomatoes and Feta

**Queso, Salsa and Guacamole** with Tortilla Chips

**Rice, Refried Beans, and Plantains**

**Churros** | Caramel + Chocolate Sauce

**Tres Leches**

### CHOOSE TWO

- **Seasoned Ground Beef**
- **Grilled Skirt Steak**  
Chimichurri
- **Chipotle Roasted Chicken**  
Charred Pineapple
- **Grilled Mahi**  
Mango Butter Sauce
- **Lemon Garlic Shrimp**

### BUILD YOUR OWN TACO BAR TOPPINGS

- Flour Tortillas
- Sour Cream
- Shredded Cheese
- Lettuce
- Tomato
- Onion

**\$104 PER GUEST | 30 PERSON MINIMUM**

25% SURCHARGE FOR LESS THAN 30 GUESTS

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MORNING OF



*Room Refreshments*

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# Morning Of

# ROOM REFRESHMENTS

## Morning

- Freshly Baked Danish and Mini Croissants** | Sweet Butter and Seasonal Jam
- Assorted New York-Style Bagels (V)** | Classic and Herb Whipped Cream Cheese
- Individual Yogurt Cups (V, GF, DF)** | House-Made Granola | Seasonal Fruit and Berries

### CHOICE OF ONE

- Breakfast Wrap** | Scrambled Egg, Cheese, and Bacon
- Egg Croissant Sandwich** | Scrambled Egg, Cheese, and Ham
- Breakfast Biscuit** | Scrambled Egg, Cheese, and Sausage

### BEVERAGES

- Florida Orange Juice
- Cranberry Juice
- Gourmet Coffee
- Decaffeinated Coffee
- Herbal Teas

**\$38 PER PERSON**

## Afternoon

- Seasonal Fruit and Berry Display (V, GF, DF)**
- Artisan Green Salad** | Chef's Selection of House-made Dressing
- Assorted House-Made Cookies**
- Assorted Soft Drinks & Mineral Water**

### CHOICES

- Herb Chicken Breast** | Lettuce, Tomato, Swiss Cheese, Pesto Mayonnaise on Kaiser Roll
- Smoked Turkey Breast BLT** | Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise on Deli Thick Sourdough
- Marinated Roast Beef** | Horseradish Cream, Carmelized Onions, Double Cream Brie on a Fresh Panini Roll
- Caprese Panini (V)** | Plum Tomatoes, Fresh Mozzarella, Extra Virgin Olive Oil, Fresh Basil, Sea Salt and Cracked Pepper on Toasted Ciabatta

**\$48 PER PERSON**

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## THE RECEPTION



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# The Reception

TradeWinds Resort is pleased to offer the following menu selections for your wedding celebration. From hosted bar packages to elevated service, our team is committed to creating a seamless experience—allowing you and your guests to celebrate effortlessly from start to finish.

## INCLUDED ENHANCEMENTS

- Champagne Toast Included with Bar Package
- Artisan Breads and Rolls
- Cutting and Service of the Wedding Cake
- White or Ivory Tablecloths and White Napkins
- Mirror Tiles and Votive Candles
- Dance Floor (*Indoors Only*)
- Professional Bartender and Service Staff
- Discounted Guest Room Rates based upon Availability
- Regular and Decaffeinated Coffees, Iced and Hot Teas
- Selection of two (2) hors d'Oeuvres to be hand passed during cocktail hour

## CHILLED HORS D'OEUVRES

- Spinach and Mushroom Crostini** | Goat Cheese Mousse
- Seared Beef Tenderloin** | Boursin Mousse on Toast Point
- Caramelized Onion Tartlet** | Whipped Chive Goat Cheese
- Tomato and Mozzarella Skewer** | Basil and Balsamic Reduction
- Serrano Ham-Wrapped Asparagus** | Brie on Banana Bread
- Iced Jumbo Gulf Shrimp** | Spicy Cocktail Sauce
- Ahi Wonton Nachos** | Wasabi and Hoisin Sauce
- Boursin Stuffed Strawberries**

## HOT HORS D'OEUVRES

- Pork Pot Stickers** | Soy Dipping Sauce
- Spicy Thai Beef Satay** | Sweet Chili and Garlic Sauce
- Spinach and Artichoke Dip in Phyllo** | Feta Cheese Crust
- Bacon Wrapped Scallops** | Maple Glaze and Lavendar
- Skewered Chicken Teppanyaki** | Sriracha Soy Glaze
- Baked Brie with Pear in Phyllo** | Almonds and Honey
- Vegetable Spring Rolls** | Chili Dipping Sauce
- Spanakopita** | Garlic and Oregano Cream
- BBQ Pork Wonton Nacho** | Sweet Chili Aioli

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# The Reception—Continued

## Hosted Bar Experience

Wedding reception packages include a hosted open bar featuring Tier 1 brand liquors, house wines, and a selection of domestic beers and non-alcoholic beverages. Ask your Catering Sales Manager about upgraded wine selections, cordials, and Signature Drinks. Selections may vary based on availability. Tier 2 Bar available at additional cost of \$13 per person.

### TIER 1

- Absolut Vodka
- Ford's Gin
- Bacardi Superior White Rum
- Buffalo Trace Bourbon
- Dewar's White Label Scotch
- Cazadores Blanco Tequila

### TIER 2

- Grey Goose Vodka
- Bombay Sapphire Gin
- Appleton Rum
- Woodford Reserve Bourbon
- Johnnie Walker Black Label Scotch
- Patron Blanco Tequila

Pricing and selections are subject to change until confirmed by a signed Event Order.

Menus reflect 2026 pricing and are exclusive of 25% service charge and 7% tax.

Annual adjustments of 7–10% may apply.

Service charge and Tax are subject to change without notice.

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# *The Reception—Continued*

## CUISINE STATIONS

### Salad Station

Assorted field greens and romaine with a selection of toppings including blue cheese, crispy bacon, grape tomatoes, sunflower seeds, Kalamata Olives, shaved Parmesan, and house dressings.

#### **DRESSINGS INCLUDE**

- Raspberry White Balsamic
- Peppered Ranch

### Hors D'oeuvres

#### **CHOICE OF ONE**

#### **BACON STATION**

- Peppered
- Applewood Smoked
- Maple Lavender

#### **CHARCUTERIE**

- Chef's hand-picked Selection of Artisan cheeses and meats

### Carving Stations

#### **CHOICE OF ONE**

#### **BEEF**

**Pink Pepper Crusted Beef Tenderloin** with Au Poirve Sauce

**Sea Salt-Crusted Prime Rib or Beef** with Cabernet Jus

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# The Reception—Continued

## Cuisine Station

### CHOICE OF ONE

#### RISOTTO

**Traditional Parmesan Risotto** | Roasted Tender Beef, Asparagus Tips and Wild Mushrooms

**Florida Lobster Risotto** with Asparagus

#### PASTA

**Cavatappi** | Wild Mushrooms and Roasted Vegetables in Roasted Tomato Sauce

**Cheese Tortellini** | with Bay Scallops and Gulf Shrimp in Asiago Cream Sauce

#### MASHED POTATO BAR

**Whipped Yukon Gold Potatoes** with Assorted Toppings

- Crispy Bacon Bits
- Scallions
- Sour Cream
- Cheddar Cheese
- Tomatoes

**\$190 PER GUEST | 50 PERSON MINIMUM**

25% SURCHARGE FOR LESS THAN 50 GUESTS

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# The Reception—Continued

## PLATED DINNER

Two-course dinners are served with your choice of soup or salad, artisan bread, and sweet butter. Upgrade to a three-course dinner by adding a soup and salad selection for an additional \$9 per guest.

### First Course

#### CHOICE OF ONE

##### SOUPS

**Lobster Bisque** | En Croûte

**French Onion** | Gruyere Crouton

**Wild Mushroom Bisque** | Parmesan Froth, White Truffle Oil, Chives

**Roasted Corn Bisque** | Pepitas, Cilantro

##### SALADS

**Caesar** | Romaine, Parmigiano Reggiano Crisp, Grape Tomatoes, Roasted Herb Croutons, Caesar Dressing

**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, Petite Greens, Picholine Pistou, Balsamic Syrup, Croutons

**Pear and Bleu** | Baby Arugula, Poached Pear, Danish Blue Cheese, Endive, Candied Pecans, and Roasted Shallot Vinaigrette

**Heirloom Spinach** | Spinach, Radicchio, Berries, Sweet and Salty Almonds, Ricotta, Champagne Vinaigrette

**Mediterranean** | Baby Greens, Artichoke Hearts, Grape Tomatoes, Kalamata Olives, English Cucumbers, Caper Berries, Red Onions, Pepperoncini, Feta Cheese, Herb Vinaigrette

**TradeWinds Wedge** | Baby Iceberg Wedge, Roasted Truffle Corn, Crumbled Bacon, Danish Blue Cheese, Cherry Tomatoes, Pickled Onions, Green Goddess Dressing

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# The Reception—Continued

## Main Course

### CHOICE OF ONE, TWO, OR THREE ENTRÉES

The cost of the highest-priced entrée selection will be applied to all guests. If three entrées are selected (excluding Vegetarian), an additional \$5 will be charged per guest. Prices include a 4-Hour Tier I Bar.

**Duo plated Option: Choose any two entrées (smaller portion of both proteins) \$219 per Guest.**

### THE LAND (BEEF)

**Roasted Prime Rib of Beef** | \$169

Au Jus, Rosemary Goat Cheese Whipped Potato, and Seasonal Vegetables

**Braised Beef Short Rib** | \$164

Smoked Tomato Jam, Pan Jus, Mustard Mash, and Roasted Asparagus

**Filet Mignon** | \$172

Port Wine Demi, Gruyere Potato Gratin, and Roast Asparagus

### THE SEA (FISH)

**Tropical Lemongrass Grouper** | \$169

Mango Relish, Toasted Coconut Rice, Firecracker Vegetables, and Coconut Curry Drizzle

**Applewood Smoked Salmon** | \$159

Smoked Salmon, Dijon Bacon Potato Salad, and Rainbow Chard

**Blackened Sea Bass** | \$172

Sautéed Leek Jus, Smoked Cheddar Grits, and Seasonal Vegetables

### THE SKY (POULTRY)

**Pomegranate Glazed Chicken** | \$159

Pomegranate Molasses Glaze, Boursin-Puréed Potatoes, and Seasonal Vegetables

**Chardonnay Citrus Chicken** | \$159

Chardonnay Citrus Butter, Roasted Artichoke Chive Pilaf, and Seasonal Vegetables

**Roasted Tuscan Chicken** | \$159

Artichoke, Spinach and Roasted Red Peppers, Garlic Whipped Potatoes, Broccoli, and Marsala Jus

### VEGETARIAN CHOICE OF ONE IF NEEDED

**Lasagna Stack**

Spinach Pasta, Cremini Mushrooms, Bloomsdale Spinach, Ricotta, and Hothouse Tomato Sauce

**Roasted Poblano Sweet Corn Ravioli**

Ricotta Ravioli, Roasted Poblano, Sweet Corn Relish, White Cheddar Sauce, Basil Oil, and Toasted Pine Nuts

**Farmer's Market Risotto**

Wild Mushrooms, Asparagus, Farmer's Market Vegetables, and Aged Gouda

**Cauliflower Steak (V)**

Fennel-Roasted Cauliflower Steak, Quinoa, Currants, Spinach, and Coriander Vinaigrette

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# The Reception—Continued

## BUFFET DINNER

### SOUPS CHOICE OF ONE

**Tomato Bisque** | Micro Basil, Parmesan Croutons

**Wild Mushroom Bisque** | Parmesan Froth, White Truffle Oil, Chives

**Roasted Corn Bisque** | Pepitas, Cilantro

**Italian Wedding Soup** | Italian Meatballs, Orzo, Rainbow Chard, Cherry Tomatoes

### SALADS CHOICE OF TWO

**Caesar** | Romaine, Parmigiano Reggiano Crisp, Grape Tomatoes, Roasted Herb Croutons, Caesar Dressing

**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, Petite Greens, Picholine Pistou, Balsamic Syrup, Croutons

**Heirloom Spinach** | Spinach, Radicchio, Berries, Sweet and Salty Almonds, Ricotta, Champagne Vinaigrette

**Mediterranean** | Baby Greens, Artichoke Hearts, Grape Tomatoes, Kalamata Olives, English Cucumbers, Caper Berries, Red Onions, Peppercini, Feta Cheese, Herb Vinaigrette

**TradeWinds Wedge** | Baby Iceberg Wedge, Roasted Truffle Corn, Crumbled Bacon, Danish Blue Cheese, Cherry Tomatoes, Pickled Onions, Green Goddess Dressing

### BUFFET ENTRÉES CHOICE OF THREE

**Orecchiette Pasta** | Kale, Wild Mushrooms, Chili Flakes, Parmesan, Sweet Onion Béchamel

**Herb-Crusted Chicken** | Candied Garlic, Wild Mushrooms, Hazelnut Chicken Jus

**Roasted Chicken** | Grape Tomatoes, Heirloom Spinach, Smokey Cheddar Cream Sauce

**Creole Shrimp** | Andouille Sausage, Cherry Tomatoes, Roasted Garlic, Mini Sweet Peppers, Butter Beans

**Local Grouper** | Macadamia Crust with Grilled Pineapple Relish

**Applewood-Smoked Salmon** | Apple Brandy Glaze

**Braised Beef Short Rib** | Red Wine Demi and Roasted Root Vegetables

**Grilled New York Sirloin** | Horseradish Demi, Cipollini Onions, Fried Garlic

**Carved Smoked Sea Salt-Crusted Prime Rib of Beef\*** | Cabernet Jus, Horseradish Chive Crème Fraîche

\*Carver fee required at \$175, per 100 guests

### CHEF'S ACCOMPANIMENTS

(Includes chef's choice of two starches and seasonal vegetables)

**3 ENTREES | 4-HOUR BAR | \$213 PER GUEST**

**50 PERSON MINIMUM | 25% SURCHARGE FOR LESS THAN 50 GUESTS**

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## MENU ENHANCEMENTS



*Salty & Savory Bites*  
*Sweet &*

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# Menu Enhancements

## HORS D'OEUVRES

### CHILLED

<b>Spinach and Mushroom Crostini</b>   Goat Cheese Mousse.....	\$4.75
<b>Boursin Stuffed Strawberries</b> .....	\$4.75
<b>Seared Beef Tenderloin</b>   Boursin Mousse on Toast Point .....	\$5.90
<b>Lobster Slaw</b>   Herb Creme Fraiche   American Caviar .....	\$6.60
<b>Caramelized Onion Tartlet</b>   Whipped Chive Goat Cheese.....	\$4.75
<b>Tomato and Mozzarella Skewer</b>   Basil and Balsamic Reduction .....	\$5.25
<b>Serrano Ham Wrapped Asparagus</b> with Brie on Banana Bread.....	\$4.75
<b>Asparamaki</b>   Tenderloin of Beef Wrapped Around Asparagus .....	\$5.25
<b>Ahi Wonton Nacho</b> .....	\$5.25
<b>Iced Jumbo Gulf Shrimp</b> and Spicy Cocktail .....	\$6.35
<b>Smoked Salmon Mousse on Toasted Brioche</b> with American Caviar .....	\$4.75

### HOT

<b>Chicken Tandoori Sate</b>   Cucumber Yogurt .....	\$5.60
<b>Pork Pot Stickers</b>   Soy Dipping Sauce .....	\$5.25
<b>Spicy Thai Beef Satay</b>   Sweet Chili and Garlic Sauce .....	\$5.25
<b>Spinach and Artichoke "dip" in Phyllo</b>   Parmesan Cheese Crust .....	\$5.25
<b>Mini Crab Cakes</b>   "Old Bay" Remoulade .....	\$5.90
<b>Bacon Wrapped Scallops</b>   Maple Glaze Lavendar .....	\$5.25
<b>Coconut Crusted Chicken Pineapple Skewer</b> .....	\$5.60
<b>Maytag Beef Wellington</b> .....	\$6.35
<b>Spanakopita</b>   Garlic and Oregano Cream .....	\$5.25
<b>Vegetable Spring Rolls</b> with Plum and Sriracha Dip .....	\$5.25
<b>Lollipop Lamb Chops</b> with Ancho Honey Mustard .....	\$7.58
<b>Baked Brie with Pear and Almonds in Phyllo</b> .....	\$5.45
<b>Fried Kimono Shrimp</b>   Screaming Rooster Aioli .....	\$6.60
<b>Tuscan Ratatouille Tart</b> .....	\$5.25
<b>Shrimp Wrapped in Prosciutto</b>   Fresh Basil .....	\$5.90
<b>Shiitake Mushroom Pot Sticker</b> .....	\$5.45
<b>BBQ Pork Wonton Nacho</b>   Sweet Chili Aioli .....	\$6.35

\*Butler service may be added to any of our Wedding Packages **\$35 PER 50 GUESTS**

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# Menu Enhancements—Continued

## Late Night Bites

### MINI SANDWICHES

#### SELECT THREE SANDWICHES

- **Burger Beef Patty** | Aged Vermont Cheddar, Fried Onions, Sriacha Aioli, Mini Bun
- **Reuben Pastrami** | Thousand Island, Swiss Cheese, Rye Bread
- **Buffalo Fried Chicken Breast** | Frank's Hot Sauce, Crumbled Bleu Cheese, Mini Bun
- **Italian Meatball** | Provolone, House-Made Marinara, Mini Bun
- **BBQ Pulled Pork** | Southern Slaw, Buttermilk Biscuit

**\$19 PER GUEST PER HOUR | 3 PER GUEST | 50 PERSON MINIMUM**

### MINI GRILLED CHEESE BAR

#### SELECT THREE SANDWICHES

- Pepperoni, Mozzarella, Red Sauce
- Caramelized Onion, Swiss
- Short Rib, Cheddar, Horseradish
- Raspberry Brie
- Spinach, Artichoke, Feta
- Classic Cheddar

**\$17 PER GUEST PER HOUR | 3 PER GUEST | 50 PERSON MINIMUM**

### PIZZAS

#### PRICE PER PIZZA | 16 SLICES

Pepperoni, Marinara, Mozzarella .....	\$36
Ricotta, Spinach, Mozzarella .....	\$42
Ham, Pineapple, Jalapeños   Marinara, Mozzarella .....	\$43
Wild Mushroom, Fontina, Truffle Oil .....	\$43
Sausage, Roasted Red Pepper, Marinara, Mozzarella .....	\$46

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# Menu Enhancements—Continued

## LITE BITES (VARIETY OF ALL THREE)

- Beer-Battered Mac and Cheese Bites
- Mini Crisp Chicken Tacos with Nacho Cheese
- Warm Soft Pretzels with Mustard and Cheese Sauce

**\$26 PER GUEST PER HOUR | 3 PER GUEST | 50 PERSON MINIMUM**

## ARTISAN PASTA BAR

**Orecchiette Pasta** | Fresh Spinach, Artichokes and Olives in Pomodoro Sauce

**Cheese Tortellini** | Grilled Chicken, Sautéed Peppers, Onions and Coriander Pesto

**Cavatappi** | Pancetta and Peas in Parmesan Cream

Garlic Bread Sticks and Parmesan

**\$33 PER GUEST**

## MASHED POTATO BAR

**Whipped Yukon Gold Potatoes** with Assorted Toppings

- Crispy Bacon Bits
- Scallions
- Sour Cream
- Cheddar Cheese
- Tomatoes

**\$25 PER GUEST | 2 SERVINGS PER GUEST**

## SALSA BAR

- Queso Blanco
- Chunky Mango Salsa
- Salsa Roja
- Guacamole
- Salsa Verde
- House-Made Tortilla Chips

**\$19 PER GUEST | 2 SERVINGS PER GUEST**

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# Menu Enhancements—Continued

## Vendor Meals

Chefs choice of hot vendor meals | Single Entrée, Starch, and vegetable

**\$49 PER VENDOR**

## Stationary Displays

**50 PERSON MINIMUM | PRICED PER PERSON**

<b>Domestic and European Cheeses</b>   Dried Fruit, Spiced Walnuts, and Country Breads.....	\$12
<b>Sushi</b>   Japanese Maki and Nigiri Sushi (3 PIECES PER PERSON) .....	\$15
<b>Seafood Display</b>   Shrimp, Crab Claws, Cherrystone Clams (3 PIECES PER PERSON) .....	\$39

### HUMMUS STATION

Assortment of Fresh Vegetables, Pita Bread, Pita Chips, and Lavash

- Roasted Red Pepper Hummus
- Edamame Hummus
- Classic Hummus

**\$17 PER GUEST**

## Kids Menu

### LITTLE BITES

<b>Ages 0 – 5 Years</b>   Chicken Fingers with French Fries, One Apple Juice or Milk Box Per Child .....	\$19.95
<b>Ages 6 – 11 Years</b>   Chicken Fingers with French Fries .....	\$30.95

**MINOR BEVERAGE PACKAGE | AGES 6 – 20 | \$25 PER GUEST**

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# Menu Enhancements—Continued

## Dessert Stations

### CHURRO BAR OR CANOLI BAR

#### SELECT FIVE TOPPINGS

- Raspberry Sauce
- Caramel Sauce
- Chocolate Sauce
- Cinnamon Whipped Cream
- Crushed Oreos
- Mini M&Ms
- Chopped Pecans
- Chocolate Chips
- Sprinkles
- Fresh Berries

**\$31 PER PERSON**

### BUILD YOUR OWN SUNDAE

- Vanilla Ice Cream
- Hot Fudge
- Hot Caramel
- Crushed Pineapple
- Crushed Oreos
- Mini M&Ms
- Maraschino Cherries
- Whipped Cream
- Ice Cream Cones

**\$31 PER PERSON**

### CHOCOLATE FONDUE

- Pineapple
- Strawberries
- Kiwis
- Pound Cake

**\$13 PER PERSON**

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## EARLY BIRDS



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*Early Birds*

# CHAMPAGNE WEDDING BRUNCH

OFFERED BETWEEN THE HOURS OF 9AM AND 12PM.

**2-Hour Hosted Open Premium Bar** | Champagne and Mimosas

**Fresh Seasonal Fruits and Berries**

**Pastry Display**

- Croissants
- French Pastries
- Muffins
- Quick Breads

**Omelets and Eggs** | Prepared any style with an Assortment of Fillings and Toppings

**French Toast** with Maple Syrup

**Applewood Smoked Bacon**

**Country Sage Sausage Links**

**Golden Cottage Potatoes**

**Cherry and Cheese Blintzes**

**Petite Croissant Sandwiches**

- Tuna Salad
- Chicken Salad
- Tomato, Mozzarella and Basil

**Ricotta Cheese Ravioli** | Asiago Cream and Artichoke Hearts

**Baked Salmon** | Maple Lavender Glaze and Fresh Dill

**Carved Prime Rib of Beef** | Green Peppercorn Horseradish Cream and Roasted Garlic Jus

## BEVERAGES

- **Freshly Squeezed Juice** | Chilled Orange, Grapefruit, Tomato and Apple Juices
- **Coffee and Tea** | Regular and Decaffeinated Coffees, Iced and Hot Teas

**\$129 PER GUEST | 40 PERSON MINIMUM**

25% SURCHARGE FOR LESS THAN 40 GUESTS

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*Early Birds*

# FAREWELL BREAKFAST

OFFERED BETWEEN THE HOURS OF 9AM AND 12PM.

**Sliced Seasonal Fresh Fruits**

**Vodka Beet Cured Salmon**

**Assorted New York Style Bagels** | Flavored Cream Cheese, Red Onion, Chopped Egg & Capers

**Fluffy Scrambled Eggs** | Chives

**Applewood Smoked Bacon**

**Sausage Links**

**Mini Potato Pancakes**

**Cheese Blintzes** | Fresh Fruit Compote

**Breakfast Breads**

- Croissants
- Danish Pastries
- Assorted Muffins

## BEVERAGES

- **Freshly Squeezed Juice** | Chilled Orange and Grapefruit Juices
- **Coffee and Tea** | Regular and Decaffeinated Coffees, Iced and Hot Teas

**\$57 PER GUEST | 40 PERSON MINIMUM**

**PRICES AVAILABLE ONLY IN CONJUNCTION WITH WEDDING RECEPTION**

25% SURCHARGE FOR LESS THAN 50 GUESTS

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## RUN OF SHOW



# *Policies & Procedures*

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## GENERAL INFORMATION

### TASTINGS

#### LIMIT OF 4 GUESTS PER TASTING

Tastings are available on Tuesdays, Wednesdays, and Thursdays at 12:30 pm or 5:30 pm. We require a minimum of 2 WEEKS' NOTICE to allow our chef time to prepare. Tastings may be scheduled based on availability for both you and the chef. We offer both BUFFET and PLATED tastings, which include 2 salads, 2 – 3 entree selections, and 2 – 3 hors d'oeuvres. Please note, tastings are not available for carving stations, prime rib, soups, or desserts.

### BANQUET EVENTS

The Catering 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 am, 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

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 your catering manager 4 hours prior to the starting time. A forecast of 40% or greater chance of rain will determine location.

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## 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 labor-hour.

## 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/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 am 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.

## 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.

## PAYMENT POLICY

100% payment of estimated charges must be received 10 days in advance of your function. 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.). No smoke or fog machines, cold sparklers, glitter, confetti, rice, nor any other similar materials are allowed on property. Damage fees will apply.



TRADEWINDS RESORT | 5600 GULF BOULEVARD | ST. PETE BEACH, FL 33706  
CATERING OFFICE: 727.363.2285 | TRADEWINDSWEDDINGS.COM