



WEDDING EVENTS & MENUS

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WEDDINGS IN A TROPICAL PARADISE

Thank you for considering TradeWinds Resort for your wedding events. Our location on the island of St. Pete Beach offers your guests all the benefits of a tropical beach destination with quick and easy access from airports and the Tampa Bay metropolitan area.

Here you'll find award-winning service from a dedicated and responsive staff plus an uncommon variety of tropical and unique settings. We look forward to serving your wedding party with the elegant, impeccable service you expect.

WEDDING CEREMONY

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

Resort ceremonies include the following:

- Designated Beach Location
- Indoor Back Up Location
- White Wedding Chairs
- Water Station
- Complimentary Two-Night Stay for the wedding couple
- Complimentary Amenity for the wedding couple

\$2,400 up to 100 people; \$2,700 101 people and above (25% service charge and 7% tax applies)

Day of Coordinator Required



YOUR WEDDING AT TRADEWINDS

TradeWinds Resort is pleased to offer the following menus for special events. Please note that most packages include a hosted open bar. We believe you won't find a better value or more exemplary service anywhere.

With Our Compliments

- Champagne toast included with packaged bar
- Cutting and service of the wedding cake
- White or ivory table cloths; white napkins
- Mirror tiles and votive candles
- Dance floor (indoors only)
- All bartender services and service staff
- Discounted guest rooms based upon availability

Hosted Bars Included

Most of our packages include a hosted open bar with premium brand liquors: house wines (currently Silver Gate), Corona, Yeungling and Bud Light beers, and assorted soft drinks. Inquire about wine upgrade options and cordials. Brands may vary. Deluxe Bar available at additional cost of \$11 per person.

Premium

Absolut
Beefeater
Bacardi
Wild Turkey
Dewars White Label
Espolon

Deluxe

Belvedere or Titos
Ruku or Bombay Sapphire
Brugal 1888
Buffalo Trace or Crown Royal
Macallan 12 Year
Patrón

Menu prices are subject to change unless confirmed by a signed Event Order.

These Menus are for 2025; please anticipate a 7 - 10% per year increase.

Prices are exclusive of service charge and tax; 25% and 7%.

Service Charge and Tax are subject to change without notice.

REHEARSAL HORS D'OEUVRES RECEPTION

Rehearsal Reception prices are available only in conjunction with Wedding Reception

• **2-Hour Hosted Open Bar** (*beer/wine/soft drinks*)

Choose Four (4) Hors d'oeuvres

CHILLED HORS D'OEUVRES

Spinach and Mushroom Crostini with Goat Cheese Mousse

Deviled Eggs and Tobiko Caviar

Seared Beef Tenderloin with Boursin Mousse on Toast Point

Tomato and Mozzarella Skewer with Basil and Balsamic Reduction

Serrano Ham wrapped around Asparagus with Brie on Banana Bread

Peel & Eat Shrimp with Spicy Cocktail Sauce

HOT HORS D'OEUVRES

Italian Sausage Stuffed Mushrooms

Pork Pot Stickers with Soy Dipping Sauce

Spicy Thai Beef Satay with Sweet Chili and Garlic Sauce

Spinach and Artichoke Dip in Phyllo with Feta Cheese Crust

Mini Crab Cakes with "Old Bay" Remoulade

Bacon Wrapped Scallops with Maple Glaze

Skewered Chicken Teppanyaki with Sriracha Soy Glaze

Petite Beef Wellington

Spanakopita Spinach and Feta in Phyllo Triangles

Vegetable Spring Rolls with Plum and Sriracha Dip

MASHED POTATO BAR

Whipped Yukon Gold Potatoes with Assorted Toppings: Crispy Bacon, Scallions, Sour Cream, Cheddar Cheese and Tomatoes

CARVING STATIONS *(Select One)*

(Carver \$175)

Roasted Rosemary Pork Loin Cider Jus and Apple Sage Stuffing

Sage Rubbed Whole Turkey with Yeast Rolls

SWEETS AND BEVERAGES

Petite Desserts

Regular and Decaffeinated Coffees, Iced and Hot Teas

\$120 per guest, 30-person minimum; 25% surcharge for less than 30

REHEARSAL DINNER BUFFETS

Rehearsal Dinner Buffet prices are available only in conjunction with Wedding Reception.

All Rehearsal Dinner Buffets include a 2-Hour Hosted Open Bar *(beer/wine/soft drinks)*

THE ITALIAN BUFFET

Sliced Mozzarella with Fresh Tomatoes and Basil with Balsamic Syrup and Olive Oil

Classic Caesar Salad Bowl

House Trio of Pizzas Quattro Formaggi (Four Cheese), Neapolitan Margherita (Plum Tomatoes, Mozzarella and Basil), Pizza Prosciutto & Mushroom

Pepperoni and Sausage Stromboli

Bread Sticks

Assorted Italian Pastries

Coffee and Iced Tea Service

\$99 per guest, 30-person minimum, 25% surcharge for less than 30

THE EXECUTIVE

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

Fresh Tomatoes and Mozzarella Drizzled with Aged Balsamic Syrup

Please select two or three from the following:

- **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**

Yukon Gold Mashed Potatoes

Sauteed Green Beans and Mushrooms

Rolls and Butter

Chef's Assorted Desserts

Coffee and Iced Tea Service

Select two \$99 per guest, Select three \$107 per guest | 30-person minimum, 25% surcharge for less than 30

THE FLORIDA BUFFET

Classic Waldorf Salad with Apple Slices, Walnuts, Celery

Peel and Eat Shrimp with Spicy Cocktail Sauce

Pulled Pork Sliders with Crisp Slaw

Conch Fritters

Roasted Fingerling Potatoes

Key Lime Shots

Coffee and Iced Tea Service

\$107 per guest, 30-person minimum, 25% surcharge for less than 30



CUISINE STATION RECEPTION

- 3-Hour or 4-Hour Hosted Open Premium Bar
- Champagne Toast (with packaged bar)
- Cocktail Hour Stationary Food Stations
Petite Individual Crudité, Dill and Herb Dip
Artisan Cheese, Domestic and European Cheeses, Dried Fruit, Spiced Walnuts, Crusty Bread and Crostini
- Artisan Breads and Rolls
- Cutting and Service of the Wedding Cake
- Regular and Decaffeinated Coffees, Iced and Hot Teas

SALAD STATION

Assorted Field Greens and Romaine with toppings of Bleu Cheese, Crispy Bacon, Grape Tomatoes, Sunflower Seeds, Calamata Olives, Shaved Parmesan Cheese and Raspberry White Balsamic and Peppered Ranch Dressings

Choose Six (6) Hors d'Oeuvres:

CHILLED HORS D'OEUVRES

Spinach and Mushroom Crostini with Goat Cheese Mousse
Seared Beef Tenderloin with Boursin Mousse on Toast Point
Caramelized Onion Tartlet with Whipped Chive Goat Cheese
Tomato and Mozzarella Skewer with Basil and Balsamic Reduction
Serrano Ham wrapped around Asparagus with Brie on Banana Bread
Iced Jumbo Gulf Shrimp with Spicy Cocktail Sauce

HOT HORS D'OEUVRES

Pork Pot Stickers with Soy Dipping Sauce
Spicy Thai Beef Satay with Sweet Chili and Garlic Sauce
Spinach and Artichoke Dip in Phyllo with Feta Cheese Crust
Mini Crab Cakes with "Old Bay" Remoulade
Bacon Wrapped Scallops with Maple Glaze
Smoked Chicken and Corn in Tortilla Shell with Avocado Salsa
Skewered Chicken Teppanyaki with Sriracha Soy Glaze
Petite Beef Wellington
Baked Brie with Pear and Almonds in Phyllo



CUISINE STATION RECEPTION, CONTINUED

CUISINE STATIONS *(Select One)*

Risotto

Traditional Parmesan Risotto with Roasted Tender Beef, Asparagus Tips and Wild Mushrooms
Florida Lobster Risotto with Asparagus

Pasta

Cavatappi Wild Mushrooms and Roasted Vegetables with Roasted Tomato Sauce
Cheese Tortellini Bay Scallops and Gulf Shrimp with Asiago Cream Sauce

CARVING STATIONS *(Select One)*

(Chef attendant required at \$175 per chef)

Roasted Rosemary Pork Loin Cider Jus and Apple Sage Stuffing

Roast Baron of Beef with Potato Rolls, Horseradish Sauce, Ground Mustard and Bordeaux Jus

\$158 per guest 3-Hour Premium Bar / \$169 per guest 4-Hour Premium Bar
50-person minimum; 25% surcharge for less than 50

OPTIONAL CARVING “UPGRADES”

Maytag-Crusted Beef Tenderloin Peppercorn Demi-Glace / \$23 per guest

Sea Salt-Crusted Prime Rib of Beef Cabernet Jus / \$19 per guest



SEATED DINNERS

Served after 4 pm

- 3 or 4-Hour Hosted Open Premium Bar
- Champagne Toast (with packaged bar)
- Domestic and Imported Cheese and Fruits (served during cocktail hour)
- Petite Individual Crudit  with Spring Herb Dip (served during cocktail hour)
- Cutting and Service of the Wedding Cake
- Regular and Decaffeinated Coffees, Iced and Hot Teas

PLATED ENTR ES

Two-Course Dinners are served with your Choice of Soup or Salad, Artisan Bread and Sweet Butter.

Create a Three-Course Meal that includes a Soup and Salad selection for an additional \$8 per guest.

FIRST COURSE *(Choice of One)*

Soups

Lobster Bisque En Cro te

French Onion Gruy re Crouton

Wild Mushroom Bisque Parmesan Froth, White Truffle Oil, Chive

Roasted Corn Bisque Pepitas, Basil Oil

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

Salads

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

Field Greens and Berries Field Greens, Berries, Baby Tomatoes, Candied Walnuts, Crumbled Goat Cheese, and Sun-Dried Cherry Vinaigrette

Caprese Heirloom Tomatoes, Burrata Cheese, Micro Basil, Petite Greens, Picholine Pistou, Balsamic Syrup, and 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, and Champagne Vinaigrette

Watercress and Fris e Watercress, Melon, Almond Brittle, Gouda, and White Balsamic Vinaigrette

SEATED DINNERS, 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 are for 3-Hour Premium Bar / 4-Hour Premium Bar

Poultry

Pomegranate Glazed Chicken \$133 / \$144

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

Basil-Crusted Chicken Breast \$133 / \$144

Balsamic Asiago Risotto, Yellow Squash, Tomato Ragout, Toasted Cumin and Fennel Coulis

Chardonnay Citrus Chicken \$133 / \$144

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

Roasted Tuscan Chicken \$133 / \$144

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

Fish

Hoisin Glazed Florida Mahi-Mahi \$147 / \$158

Ginger Bok Choy, Baby Carrots, Lemongrass Jasmine Rice, Shitake Mushrooms, and Crispy Wontons

Tropical Lemongrass Grouper \$143 / \$154

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

Sustainable Salmon \$133 / \$144

Smoked Sauce Choron, Dijon Bacon Potato Salad, and Rainbow Chard

Blackened Sea Bass \$148 / \$159

Sautéed Leek Jus, Smoked Cheddar Grits, and Seasonal Vegetables

Beef

Roasted Prime Rib of Beef \$143 / \$154

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

Braised Short Rib \$139 / \$150

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

New York Strip Steak \$143 / \$154

Horseradish Demi, Gruyère Potato Gratin, and Seasonal Vegetables

Filet Mignon \$148 / \$159

Port Wine Demi, Gruyere Potato Gratin, and Roast Asparagus

Vegetarian Entrées (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

(V) Vegan



DINNER BUFFET

- 3 or 4-Hour Hosted Open Premium Bar
- Champagne Toast (with packaged bar)
- Domestic and Imported Cheese and Fruits (served during cocktail hour)
- Petite Individual Crudit  with Spring Herb Dip (served during cocktail hour)
- Cutting and Service of the Wedding Cake
- Regular and Decaffeinated Coffees, Iced and Hot Teas

Buffets include Artisan Rolls and Sweet Butter and Chef's Accompaniments

Select One Soup, Two Salads, and Three or Four Entr es from the following selections.

SOUP (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

SALAD (Choice of Two)

Caesar Romaine, Parmigiano Reggiano, 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 Field Greens, Beef Steak Tomatoes, Buffalo Mozzarella, Basil Balsamic Vinaigrette

Heirloom Spinach Spinach, Berries, Sweet and Salty Almonds, Ricotta, White Balsamic 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 Wedges, Roasted Truffle Corn, Crumbled Bacon, Danish Blue Cheese, Cherry Tomatoes, Pickled Red 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

***Herb-Crusted Pork Loin** Pickled Watermelon Radish, Lemon Chimichurri

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

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

Local Grouper Macadamia Crust, Tropical Fruit Relish

Applewood-Smoked Salmon Apple Brandy Glaze

Duck Confit and Ravioli Four Cheese Ravioli, Roasted Cipollini, Spinach, Goat Cheese, Saffron Cream

Braised Beef Short Rib Red Wine Demi, 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 2 accompaniments and 1 vegetable)

3 Entrées, 3/4-Hour Bar \$182 / \$193

50-person minimum; 25% surcharge for less than 50

DISPLAYS, STATIONS AND DESSERTS

STATIONARY DISPLAYS

Cheese Tray Domestic and European Cheeses, Dried Fruit, Spiced Walnuts, and Country Breads (100 guests) \$682

Sushi Japanese Maki and Nigiri Sushi \$628 per 100 pieces

Seafood Display Shrimp, Crab Claws, Crawfish, Cherrystone Clams \$43 per guest

Hummus Station Mediterranean Olive, Edamame and Classic Hummus, Assortment of Fresh Vegetables, Pita Bread, Pita Chips \$20 per guest

STATIONS

Artisan Pasta

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

Includes Shaved Romano and Garlic Bread Sticks with Parmesan Cheese \$32 per guest

Twisted Potato Bar

Potato Twist, Crumbled Goat Cheese, Smoked Bacon, Marinated Olives, Roasted Peppers, Pickled Capers, Jalapeños, Fresh Parsley, Creamy White Balsamic Vinaigrette

Potato Twist, Grilled Chicken, Big Blue Cheese, Celery Curls, Frank's Hot Sauce, Chive Sour Cream

Potato Twist, Garlic, Chives, Parmesan Cheese

(2 Servings per Guest) Optional \$175 Chef Fee, per 100 Guests \$25 per guest

Salsa Bar Queso Blanco, Salsa Roja, Salsa Verde, Chunky Mango Salsa, Guacamole, House-Made Tortilla Chips *(2 Servings per Guest)* \$18 per guest

CARVING STATIONS

(Carved and served by Carving Station Attendant: \$175 each)

Roast Tenderloin of Beef with Pinot Truffle Sauce *(serves 25)* \$583

Roast Tom Turkey with Cranberry and Orange Relish *(serves 50)* \$390

Brown Sugar Glazed Southern Ham with Apple Brandy Jus *(serves 60)* \$470

Herb-Crusted Pork Loin Pickled Watermelon Radish, Lemon Chimichurri *(serves 35)* \$390

DESSERTS

Chocolate Fondue Pineapple, Strawberries, Kiwis \$10 per guest

Mini Pastries \$21 per guest

Petits Fours \$21 per guest

Dessert Shooters Chocolate, Raspberry, Caramel, Cappuccino \$21 per guest

DESSERT STATION ENHANCEMENTS

(Chef Attendant required: \$175 each)

S'mores Factory *(2 Servings per Guest)* Traditional Graham Crackers, Cinnamon Graham Crackers, Marshmallows, Assorted Chocolate Bars, Fire Sticks Hot Chocolate \$22 per person

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 Cones \$28 per person



MENU ENHANCEMENTS

Premium Champagne Toast, Zonin Prosecco, \$9 per guest

BUTLER-PASSED HORS D'OEUVRES

Butler Service may be added to any of our Wedding Packages \$35 per 50 guests

All prices are for 100 pieces, unless otherwise noted.

COLD HORS D'OEUVRES

Asparamaki Sliced Tenderloin of Beef wrapped around Asparagus \$523

Caprese Skewer with Tomato, Mozzarella and Basil \$523

Ahi Wonton Nacho with Wasabi and Hoisin Sauce \$523

Truffle Hummus with Roast Vegetables on Flat Bread Tips \$494

Lobster Medallion Herb Creme Fraiche, American Caviar \$653

Spinach and Mushroom Crostini, Goat Cheese Mousse \$470

Boursin Stuffed Strawberries \$470

Smoked Salmon on Toast Points with American Caviar \$470

Melon and Prosciutto Lollipops \$494

HOT HORS D'OEUVRES

Vegetable Spring Rolls with Chili Dipping Sauce \$523

Spanakopita with Garlic Oregano Cream \$523

Stuffed Mushrooms with Mild Italian Sausage \$523

Coconut Crusted Chicken and Pineapple \$556

Chicken Tandoori Saté with Cucumber Yogurt \$556

Lollipop Lamb Chops with Ancho Honey Mustard \$756

Baked Brie with Pear and Walnuts in Phyllo \$535

Petite Beef Wellington \$626

Lobster Pot Pie \$589

Shrimp wrapped in Prosciutto and Fresh Basil \$589



MENU ENHANCEMENTS, CONTINUED

LATE-NIGHT SNACKS

Mini Sandwiches - (Select up to Three Mini Sandwiches. Minimum of two dozen per selection.)

Burger Beef Patty, Aged Vermont Cheddar, Fried Onions, Sriracha Aioli, Mini Bun \$110 per dozen

Reuben Pastrami, Thousand Island, Swiss Cheese, Rye Bread \$110 per dozen

Bahn Mi Pulled Pork, Pickled Carrots, Honey Aioli, Fresh Cilantro, Serrano Peppers,
Mini French Roll \$110 per dozen

Buffalo Fried Chicken Breast, Frank's Hot Sauce, Crumbled Blue Cheese, Mini Bun \$106 per dozen

Italian Meatball, Provolone, House-Made Marinara, Mini Bun \$106 per dozen

Pizzas

Pepperoni, Marinara, Mozzarella \$34

Ricotta, Spinach, Mozzarella \$40

Ham, Pineapple, Jalapeños, Marinara, Mozzarella \$41

Wild Mushroom, Fontina, Truffle Oil \$41

Sausage, Roasted Red Pepper, Marinara, Mozzarella \$44

Little Bites

Beer-Battered Mac and Cheese Bites \$63

Mini Crisp Chicken Tacos with Nacho Cheese \$95

Warm Soft Pretzels with Mustard and Cheese Sauce \$63

KIDS MENU

Ages 6-11 Years

Chicken Fingers with French Fries \$26.95 per child

Ages 0-5 Years

Chicken Fingers with French Fries, one Apple Juice or Milk Box \$16.95 per child

VENDORS' MEALS

Deli Sandwich with Chips, Non-alcoholic Beverage from bar \$31 per vendor



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 Baskets Croissants, French Pastries, Muffins and Quick Breads

New York Style Bagels with Toasters and Cream Cheeses

Omelets and Eggs prepared any style with an Assortment of Fillings and Toppings

***Chef Attendant required at \$175, per 100 guests**

Eggs Benedict with Chive Hollandaise Sauce

Macadamia Nut Malted Waffles with Maple Syrup

Applewood Smoked Bacon

Country Sage Sausage Links

Golden Cottage Potatoes

Grilled Vegetables, Cured Meats and Assorted Cheeses served with Lavosh, Olive Bread and Crostini

Cherry and Cheese Blintzes

Petite Croissant Sandwiches Tuna Salad, Chicken Salad, Tomato, Mozzarella and Basil

Ricotta Cheese Ravioli with Asiago Cream and Artichoke Hearts

Baked Salmon with Maple Lavender Glaze and Fresh Dill

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

Assortment of Miniature Pastries

Chilled Juices Orange, Grapefruit, Tomato and Apple

Coffee and Tea Regular and Decaffeinated Coffees, Iced and Hot Teas

\$145 per guest, 40-person minimum; 25% surcharge for less than 40



FAREWELL BREAKFAST

Freshly Squeezed Juice Orange and Grapefruit Juices

Sliced Seasonal Fresh Fruits

Vodka Beet Cured Salmon

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

Fluffy Scrambled Eggs with Chives

Applewood Smoked Bacon

Sausage Links

Mini Potato Pancakes

Cheese Blintzes with Fresh Fruit Compote

Breakfast Breads Croissants, Danish Pastries and Assorted Muffins

Coffee and Tea Regular & Decaffeinated Coffees, Breakfast Teas

\$51 per guest, 40-person minimum; 25% surcharge for less than 40

Prices available only in conjunction with Wedding Reception



TASTINGS

We hold tastings on Tuesdays, Wednesdays and Thursdays at 12:30 pm or 5:30 pm. We need at least a two-week notice so that we can give the chef time to prepare. We can arrange your tasting on a date and time that works for you and Chef so he can go over tasting options with you.

We offer both buffet and plated tastings, which include 2 salads, 2-3 entrees, and 2-3 Hors d'Oeuvres if you choose to add any for the cocktail hour. We don't offer tastings of carving station selections, prime rib, soups or desserts. Limit of 4 people per tasting.

GENERAL INFORMATION

Banquet Menus

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

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 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 labor-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/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.



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