



Sirata
ST. PETE BEACH

Wedding Menu

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Welcome

Imagine saying “I do” with your toes in the sand on beautiful St. Pete Beach. At Sirata Beach Resort the sky is the limit and the sunsets are complimentary. Choose from a variety of romantic settings for your ceremony and reception.

Plan a stunning ceremony with your toes in the sand, on one of our beachfront patios, or in our beautiful tropical courtyard. For your reception, take in the breath-taking views from our Royal Palm Ballroom with stunning 180-degree water views, or our beautiful beach front Coconut Palm Pavilion which is just steps from the sand. Whether you plan for a formal dinner or a casual beachfront buffet, our onsite wedding professionals at Sirata Beach Resort will oversee every detail of your very special day.

Weddings & Catered Events

Sirata Beach Resort offers a variety of tropical and unique settings for your very special day. We will provide you with exceptional dedicated service and creative ideas to enhance your wedding ceremony, reception, rehearsal dinner, and farewell brunch. Our Wedding Managers will assist you in planning your event and accommodations at the resort, as well as recommendations for wedding vendors, specializing in floral, music and entertainment, wedding cakes, photography and video, and hair and makeup artists.



Reception Venues



majestic ballroom *Venue hosting up to 250 guests.*

Located on the second floor, the Majestic Palm Ballroom features a beautiful beachy color pallet with an impressive 18-foot ceiling height. The Majestic Palm offers 5,100 square feet of event space. This magnificent, grand ballroom also features a walk out veranda overlooking our beautiful tropical courtyard and fountains.

royal palm ballroom *Venue hosting up to 130 guests.*

With breathtaking, panoramic views of the sparkling blue waters of the Gulf of Mexico and Boca Ciega Bay, the Royal Palm Ballroom offers you and your guests an incredible visual experience for your special day. This picturesque, multi-level ballroom offers 3,143 square feet of event space, and a stunning built-in bar.



coconut palm pavilion *Venue hosting up to 110 guests.*

Our tented outdoor beach front venue offers unobstructed views of the Gulf of Mexico with a front seat to our spectacular sunsets. This event space offers climate control or enjoy the tropical Gulf breeze. This is the ultimate romantic beach experience.

date-blue palm ballroom *Venue hosting up to 35 guests.*

Located on the third floor, the Date/Blue Palm Ballroom offers an intimate setting with a beachy, contemporary design. This beautiful event space also features an outdoor veranda with views of the tropical courtyard and Gulf of Mexico



mediterranean ballroom *Venue hosting up to 50 guests.*

Our lovely Mediterranean Palm Ballroom features plantation shutters and has a walkout veranda that overlooks our tropical pool.

Ceremonies

- Private beach or beach front ceremony with on-site security
- Archway and small table for unity or sand ceremony
- White garden chairs for guest seating
- Citrus water station
- Dedicated wedding manager to help you plan and facilitate your event

• Pricing \$1,500 •

Wedding Packages

All Sirata Wedding Packages Include:

- Ceremony rehearsal
- Cake cutting
- Sparkling champagne toast
- Complimentary set up to include dance floor, standard white, black or ivory linens for your guest tables, choice of a selection of our colorful cloth napkins, 12 inch round mirror tiles and crystal candles
- Linens for your cake, sign-in and gift, DJ and sweetheart or head tables
- Complimentary menu tasting for up to 2 people with the wedding manager
\$5,000 food and beverage minimum
- Complimentary suite for the night of your wedding



A 24% Service Charge and applicable Florida State Sales Tax (currently 7%) will be added to all charges.

Plated dinner packages

Dinner packages include Artisanal Rolls with Butter

Bamboo

Choice of First Course
Choice of Two (2) Entrées
Four (4) Consecutive Hours of Traditional Bar

• \$90 per person •

Sunset

Artisanal Cheese Display and Crudité Display for Cocktail hour

Choice of First Course
Choice of Two (2) Entrées
Four (4) Consecutive Hours of Traditional Bar

• \$104 per person •

Paradise

Artisanal Cheese Display and Crudité Display
and select Three (3) Butler Passed Hors d' Oeuvres for Cocktail hour
from the Chilled & Hot Specialty Selections

Choice of First Course
Choice of Two (2) Entrées
Five (5) Consecutive Hours of Traditional Bar

• \$129 per person •

Entrée selections for each guest must be identified on place cards and corresponding seating chart

A 24% Service Charge and applicable Florida State Sales Tax (currently 7%) will be added to all charges. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illnesses.

Plated dinner

First Course

Please choose one (1)

- Baby Arugula and Frisee Salad
Crumbled Goat Cheese, Spiced Pecans, Mandarin Oranges, Maple Dressing
- Crisp Caesar Salad
Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- Baby Spinach Salad
Fresh Strawberries, Candied Walnuts, Shaved Watermelon Radish, White Balsamic Vinaigrette
- Baby Field Greens Salad
Dried Cranberries, Smoked Blue Cheese, Toasted Almonds, Cabernet Vinaigrette
- Mixed Greens Salad
Cucumber, Shaved Carrots, Grape Tomatoes, Ranch Dressing

Main Course

Please Choose Entrée. Includes Chef's Choice of Seasonal Vegetables unless noted otherwise

- Pan Seared French Cut Chicken Breast
Herbed Risotto, Heirloom Tomato Relish, Thyme Demi
- Stuffed Chicken Breast
Spinach and Mushrooms, Mascarpone Polenta, Tomato Ragout
- Grilled Pork Chop
Sweet Potato Soufflé, Bacon & Balsamic Onion Jam, Spiced Cider Cream
- Filet of Beef 10
Dauphinoise Potato, Garlic & Onion Confit, Port Wine Demi
- Grilled New York Strip 8
Roasted Garlic Mashed Potatoes, Caramelized Onions, Roquefort Demi
- Herb Marinated Salmon
Tri-Color Potato Medley, Mango Salsa, Citrus Reduction
- Pan Seared Mahi Mahi
Basil Whipped Potatoes | Shaved Fennel Slaw | Tarragon-Dijon Cream

Duet Entree Enhancements

(add to any entrée)

- Jumbo Lump Crab Cake
Lemon Butter 12
- Roasted Shrimp (3)
Relish 11
- Seared Salmon (GF)
Béurre Blanc 9
- Broiled Maine Lobster Tail (GF)
Lobster Butter Mkt Price
- Petite Filet
Merlot Demi 14

Vegetarian Entrée Selection

Please Choose One

- Tuscan Ratatouille Tart
Roasted Red Pepper Coulis, Seasonal
- Polenta Cake of Roasted Cauliflower
Butternut Squash, Red Peppers and Edamame

For the Children

Plated Dinner

Entrée

- Crispy chicken fingers with ranch, ketchup or barbeque sauce comes with french fries and a fruit cup, unlimited sodas and juice 20

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Buffet dinner packages

Dinner Buffets require a minimum of 20 guests including 90 minutes of service and 4/5 Hours of Traditional Open Bar

Beachside

- Red Pepper Bisque
- Mesclun Greens with Carrots, Cucumbers, Grape Tomatoes and Croutons
- Haricot Verts with Capicola, Provolone and Herbed Vinaigrette
- Farfalle with Artichoke Hearts, Roasted Peppers and Kalamata Olives
- Striploin of Beef with Thyme Jus and Horseradish Sauce
- Herb Seared Salmon Filet with Citrus Glaze and Pineapple Relish
- Grilled Chicken Breast with Mushroom Ragout
- Roasted Tri-Colored Potatoes
- Fresh Seasonal Vegetables
- Artisanal Rolls and Butter

• \$95/ \$100 per person •

Floribbean

- Artisanal Cheese Display and Crudite for Cocktail Hour
- Florida Conch Chowder
- Raw Bar: Based on 3 Pieces per Person
- Old Bay Poached Jumbo Shrimp, Littleneck Clams and PEI Mussels Cocktail Sauce, Horseradish, Tabasco and Lemons
- Baby Spinach Salad, Mandarin Oranges, Candied Walnuts
- Sundried Cranberries, Blue Cheese, White Balsamic Vinaigrette
- Orzo Salad with Lump Crab, Heirloom Tomatoes, Pepperoncini & Crumbled Feta
- Carved Prime Rib of Beef with Au Jus and Horseradish Sauce
- Jerked Chicken with Orange-Guava Coulis, Corn & Black Bean Salsa
- Grilled Swordfish with Tamarind-Honey Glaze and Mango Relish
- Tostones Chimichurri, Sweet Plantains & Yucca Escabeche
- Conch Fritters with Cajun Remoulade
- Island Style Rice and Beans
- Artisanal Rolls and Butter

• \$120/ \$125 per person •

Sirata Clam Bake

- Artisanal Cheese Display and Crudite plus
- Three (3) Butler Passed Hors d' Oeuvres for Cocktail Hour
- New England Clam Chowder with Oyster Crackers
- Chophouse Salad, Iceberg-Romaine Blend, Julienne Salami, Chick Peas, Grape Tomato
- Bermuda Onions, Provolone, Italian Dressing
- Creamy Potato Salad with Bacon, Smoked Cheddar, Sour Cream and Scallions
- Sliced NY Strip with Port Demi and Horseradish Cream
- Clambake Displayed in a Paella Pan:
- Lobster Tails, Clams, Mussels, Shrimp, Scallops, Fennel, Corn on the Cob, Potatoes and Kielbasa
- BBQ Chicken Breast
- Scalloped Potatoes
- Oven Roasted Steakhouse Asparagus
- Artisanal Rolls and Butter

• \$145/ \$150 per person •

Outside events require buffet style dining

A 24% Service Charge and applicable Florida State Sales Tax (currently 7%) will be added to all charges. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illnesses.

Passed Hors d'oeuvres

Chilled Specialties

\$4 PER PIECE

- Lemon and Thyme Hummus | Crispy Pita Chip, Red Onion Marmalade
- Deconstructed Heirloom Tomato Bruschetta
- Antipasto Skewers | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers
- Antipasti Kebab | Tri Color Cheese Tortellini, Marinated Roasted Tomato, Kalamata Olive and Prosciutto

\$5 PER PIECE

- Balsamic Fig and Goat Cheese Flatbread
- Smoked Salmon and Capers in Nori Cone | Pommery Crème Fraiche

\$6 PER PIECE

- Blackened Ahi Tuna | Pineapple Salsa and Wasabi Crema
- Caribbean Crab Salad | Mini Puff Pastry Bowls
- Tuna Tartar in Wasabi Cone | Tobico Caviar
- Poached Jumbo Shrimp | Cocktail Sauce

Hot Specialties

\$5 PER PIECE

- Vegetarian Spring Rolls | Sweet Chili & Soy Sauce
- Smoked Candied Bacon Jam Tart
- Chicken Marsala Pot Pie
- Smoked Chicken Tequila Burrito
- Andouille en Croute
- Tuscan Fontina Chicken Bites
- Toasted Spinach and Feta Phyllo Pockets
- Jerk Chicken Skewer

\$6 PER PIECE

- Barbecue Beef Taco
- Jamaican Spiced Beef Patty
- Chorizo Calzone
- Chipotle Steak Churrasco

\$7 PER PIECE

- Scallops Wrapped In Bacon
- Beef Wellington | Mushrooms Duxelle in Puff Pastry
- BBQ Shrimp & Grits
- Tempura Crisp Shrimp
- Butter Pecan Shrimp
- Maple and Peppercorn Pork Belly Skewer
- Coconut Shrimp | Mango Chutney

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Bar and Wine

One Bartender per 100 Guests.

Traditional Brands

Spirits

- Svedka Vodka
- New Amsterdam Gin
- Bacardi Superior
- El Jimador Tequila
- Jim Beam, Dewar's Scotch
- DeKuyper Brand Cordials
- Martini & Rossi Vermouth

Wine

- Proverb Chardonnay and Cabernet Sauvignon
- La Marca Prosecco

Beer

- Budweiser
- Bud Light
- Sam Adams
- 3 Daughters
- Corona
- Lagunitas

Trade Up

Substitute up to three of the Traditional Brands with the Spirits Listed Below. Add \$6.00 per person

- Vodka | Tito's Absolut, Belvedere, Grey Goose, Ketel One
- Gin | Tanqueray, Bombay Sapphire, Plymouth
- Rum | Bacardi, Botran
- Bourbon | Makers Mark, Bulleit, Woodford Reserve, Knob Creek, Bookers
- Scotch | Chivas Regal, Johnnie Walker Black
- Tequila | Patron Silver, Patron Añejo, Herradura, Casamigos

Wine Upgrade

Add \$4 to package prices

- + William Hill Central Coast Chardonnay
- + Whitehaven Sauvignon Blanc
- + William Hill Central Coast Cabernet
- + MacMurray Estate Central Coast Pinot Noir

Add \$8 to package prices

- + Talbott Kali Hart Chardonnay
- + Saint Claire Sauvignon Blanc
- + Louis Martini Cabernet
- + J Vineyards "Black" Pinot Noir
- + Fleur Du Mer Rose

A 24% Service Charge and applicable Florida State Sales Tax (currently 7%) will be added to all charges.

Terms and Conditions

FOOD & BEVERAGE SERVICE

The Sirata Beach Resort shall provide all food (with the exception of professionally baked wedding cakes and desserts) and beverages served at the Resort. Insurance and health regulations do not allow food prepared at the Resort to be removed. Prices are subject to change without notice.

EVENT INCLUSIONS

The Sirata Beach Resort is pleased to offer the following complimentary items when purchasing a catered wedding event with contracted food and beverage minimum: 1/2-hour rehearsal prior to wedding event, based on availability. Champagne/sparkling cider toast for all guests at reception; Cake cutting and serving of client's cake after the ceremonial cut has been made. Dance floor (available in three-foot square sections) sized according to number of guests/space available. First and second course menu tasting, based on availability. This is typically held Wednesday through Saturday between 11am and 3pm.

GUARANTEED NUMBER OF GUESTS

Thirty (30) days prior to the wedding event, menu selection and event checklist is due. Following this information your catering manager will prepare the final documents (banquet event order/ BEO - and banquet check/invoice and diagrams) for your signature approval. Guest count must be received by the Resort seven (7) calendar days before the event with final payment of all estimated charges payable via credit card, cash or cashier's check. This number will be your guarantee and is not subject to reduction. Should the number of guests exceed the guarantee amount; the resort will make all reasonable attempts to accommodate such persons, up to an additional five percent (5%). You will be charged for the number of meals served, or the number of meals guaranteed, whichever is greater. The final guarantee of any additional guests must be received by your catering manager 72 business hours prior to the event. Any additional charges and day of charges will be paid via credit card (required to be on file).

EVENT TIMES

The ceremony site fee covers use for one 1/2 hour. Indoor Reception events are scheduled for up to five (5) hours and to be concluded by 12:00am. Any additional time other than that agreed upon on the function sheet, shall be approved by a Resort manager and will be charged to the credit card on file. Outdoor events must end no later than 10pm.

OUTDOOR CEREMONIES/RECEPTIONS

To provide the best possible event, a decision on moving an outdoor function indoors may be required. The Banquet Manager will make this final determination no less than four hours prior to the event if anticipated weather conditions may affect your special day. If the forecast for chance of rain is 40% or greater, the event will be required to move indoors. In consideration of other hotel guests and according to city ordinance, outdoor catered functions must end by 10pm. All outdoor meal functions will be buffet style or heavy hors d'oeuvres. No plated meals will be served outdoors. The buffet dinner will remain open no longer than 90 minutes.

BEVERAGE SERVICE

Sirata Beach Resort 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 event areas from outside. The Resort reserves the right to refuse service of alcohol to any individual who exhibits any of the symptoms indicating possible intoxication, or is under the State's legal age of twenty-one (21) to consume alcohol. As a responsible vendor of alcoholic beverages, Sirata Beach Resort requires proof of age from anyone appearing to be under the age of 35. Intoxicated guests and/or those demonstrating an inebriated or hostile behavior will be escorted to their reserved sleeping room or off property.

DEPOSIT & PAYMENT

A non-refundable deposit is required at time of signing your wedding contract. A payment schedule will be further outlined in your Catering Agreement. The balance of the estimated charges is to be paid three (3) calendar days before the actual event in order to avoid a late fee of up to 10% of your total balance due. A credit card number is required to be on file to bill any additional charges that are incurred for final guest count and day-of-event charges

PARKING | Reduced Rate of \$5 for event parking. Overnight rates for resort overnight guests are included in our daily resort fee (with in/out privileges). Valet parking can be hosted - discuss with your Catering Manager.

SERVICE CHARGE | 24% on all food and beverage and associated services.

TAXES | Florida state and local sales taxes are applicable on all food, beverage, service charge, banquet room rentals, resort fee, etc. These taxes are prevailing and subject to change at any time.

SMOKING POLICY

All of our indoor facilities are smoke free (this includes electronic cigarettes.) Smoking is available outside in designated areas only. The Resort will enforce compliance with this policy.

CONTINGENCY

You agree to be responsible for any damages; breakage or theft that occurs during the period your event is held at the resort. This contingency also covers all actions of any photographers, florists, decorators or entertainers hired by you for this event. Musical equipment, decorations, centerpieces or any other items brought into the resort must be pre-approved and removed immediately after the event. Candles must meet St. Pete Beach Fire Department codes. Fog machines are not permitted in our indoor event space. The Resort will not be responsible for any items left after the event.

UPGRADES AVAILABLE

The Resort encourages ceremony and reception customization and upgrades.