



**SIRATA**

BEACH RESORT &  
CONFERENCE CENTER

5300 Gulf Boulevard, St. Pete Beach, FL

[www.sirata.com](http://www.sirata.com)

# Banquet Menus

*Imagine... It's All Here.*



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*Breaks*  
&  
*Refreshments*



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## Refreshments A La Carte

Brewed Coffee, Decaf, Hot or Iced Tea	\$46.00 per Gallon
Herbal Teas with Honey and Lemon	\$2.50 each
Freshly Squeezed Orange Juice	\$40.00 per Gallon
Grapefruit, V-8, Apple, Pineapple, Cranberry Juice	\$34.00 per Gallon
Lemonade, Tropical Fruit Punch	\$34.00 per Gallon
Bottled Water	\$3.00 each
Soft Drinks, Assorted	\$3.25 each
Individual Fruit Juices, Assorted	\$3.00 each
Flavored Ice Teas	\$3.00 each
Gatorade	\$4.00 each
Red Bull Energy Drink	\$4.00 each
Danish, Fruit Muffins or Croissants	\$29.00 per Dozen
Sliced Breakfast Breads	\$26.00 per Dozen
Mini Ham and Cheese Croissants	\$38.00 per Dozen
Mini Egg and Cheese Croissants	\$38.00 per dozen
Bagels with Cream Cheese	\$31.00 per Dozen
Cinnamon Rolls	\$31.00 per Dozen
Apple Turnovers	\$32.00 per Dozen
Assorted Fruit Yogurts	\$3.00 each
Whole Fresh Seasonal Fruits	\$22.00 per Dozen
Assorted Gourmet Bakery Fresh Cookies	\$29.00 per Dozen
Jumbo Double Fudge Brownies	\$30.00 per Dozen
Candy Bars, Assorted	\$26.00 per Dozen
Granola Bars	\$23.00 per Dozen
Frozen Ice Cream Novelties	\$34.00 per Dozen
Hot Soft Pretzels with Mustard	\$26.00 per Dozen
Assorted Dry Snacks	\$14.00 per Pound
Tortilla Chips, Salsa, Guacamole	\$10.00 per Pint
High Energy Bars	\$3.50 each
Assorted Cereals with Milk	\$3.50 each
Oatmeal	\$3.00 each
Sliced Fresh Fruit Tray with Yogurt Dip	\$150.00
<i>(Serves approx. 40 people)</i>	

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## Themed Breaks

*Service for 30 or more people*

### **The Siesta**

Blue Corn and Tortilla Chips  
Guacamole, Salsa, Sour Cream and Chili Con Queso  
Roasted Corn and Black Bean Salsa  
Lemonade and Ice Tea  
\$9.95

### **The Bake Sale**

Gourmet Bakery Cookies: Chocolate Chip,  
Macadamia Nut and Peanut Butter  
Ice Cold Milk  
Assorted Sodas  
Brewed Coffee, Decaffeinated Coffee and Tea  
\$11.95

### **The Home Run**

Fresh Popcorn and Peanuts  
Soft Pretzels with Ball Park Mustard  
Assorted Candy Bars  
Frozen Ice Cream Novelties  
Soft Drinks and Lemonade  
\$12.95

### **The Happy Heart**

Assortment Fruit Yogurts  
Assorted Granola Bars  
Whole Fresh Fruits  
Selection of Herbal Teas  
Individual Fruit Juices  
Bottled Water  
\$11.95

### **The Beach Break**

Assorted Granola Bars  
Individual Bags of Popcorn and Chips  
Bottled Water  
Flavored Iced Teas  
\$12.95

### **The Planner's Package**

Classic Continental Breakfast  
Mid-Morning Coffee Refresh  
Choice of Theme Break for Mid-Afternoon Service  
\$22.00

## **Imagine...It's All Here**

*Service for 20 or more people*

Classic Continental Breakfast  
Mid-Morning Coffee Refresh  
Make Your Own Sandwich Buffet  
Mid-Afternoon Coffee Refresh with Assorted Cookies  
\$48.50

Add a Dinner Buffet

Choices are: Sirata Island Luau, The Tropical Wave or Boardwalk Barbecue  
\$88.95

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Page 4

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# *Breakfast Menus*



## Continental Breakfast

### Classic Continental

Freshly Squeezed Orange and Grapefruit Juice  
Assorted Breakfast Pastries  
Whole Fruit  
Butter, Jams and Preserves  
Brewed Coffee, Decaffeinated Coffee and Tea  
\$12.95

### Breakfast On The Go

Orange Juice  
Mini Ham and Cheese Croissant  
Breakfast Bar  
Whole Fruit  
Butter, Jams and Preserves  
\$11.95

*Add any of the following, per person*

Sliced Fresh Fruit	\$4.25
Mini Ham and Cheese Croissant	\$3.25
Mini Egg and Cheese Croissant	\$3.25
Sausage, Egg and Cheese on a Toasted English Muffin	\$3.50
Country Biscuits with Sausage Gravy	\$3.25
Bagels with Cream Cheese	\$3.25
Bagels with Smoked Salmon and Cream Cheese	\$6.75
Bagels with Maple-Mascarpone Cheese	\$3.50
Jumbo Cinnamon Rolls	\$4.00
Assorted Fruit Yogurt	\$2.75
Assorted Cereals with Milk	\$3.50
Oatmeal	\$3.00

## Plated Breakfasts

*(Pricing for 3 entrée selections will reflect the highest priced entrée selection.  
For 2 or less entrée selections the price listed will apply. Maximum of 3 choices)*

All Plated Breakfasts Include:  
Freshly Squeezed Orange Juice  
Warm Biscuits, Danish and Muffins  
Butter, Jams and Preserves  
Brewed Coffee, Decaffeinated Coffee and Tea

### The Sunrise

Fluffy Scrambled Eggs  
Crisp Bacon or Link Sausage  
Home Fries  
Fresh Fruit Garnish  
\$16.95

### Morning Quiche

Eggs, Bacon, Spinach and Mushrooms  
with Gruyere Cheese  
Potato Pancakes  
Mini Fruit Brochette  
\$16.95

### Vive la France!

Wedge of Sliced Seasonal Melon  
Double-Thick Cinnamon French Toast with Warm Syrup  
Crisp Bacon or Link Sausage  
Fresh Berry Garnish  
\$16.95

### Eggs Benedict

Fresh Berries in Season  
Classic Eggs Benedict  
Rosemary Hash Brown Potatoes  
Asparagus Tips  
Fresh Fruit Garnish  
\$19.95

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## *Breakfast Buffets*

Service for 50 or more people

### **Breakfast Breeze Buffet**

Freshly Squeezed Orange and Grapefruit Juices  
Whole and Sliced Seasonal Fruits with Yogurt Dressing  
Assorted Breakfast Cereals with Milk  
Fluffy Scrambled Eggs with Chives  
Crisp Bacon and Link Sausage  
Home Fries  
Breakfast Pastries, Butter, Jams and Preserves  
Brewed Coffee, Decaffeinated Coffee and Tea  
\$19.95

### **Sirata Sunshine Buffet**

Orange, Grapefruit, Cranberry and Tomato Juices  
Sliced Fresh Seasonal Fruit with Yogurt Dressing  
Assorted Breakfast Cereals with Milk  
Fluffy Scrambled Eggs with Chives  
Choice of: Silver Dollar Pancakes or  
Double Thick Texas French Toast  
Cheese Blintzes with a Fresh Blueberry Compote  
Potato Bacon Pie  
Crisp Bacon and Link Sausage  
Breakfast Pastries, Butter, Jams and Preserves  
Brewed Coffee, Decaffeinated Coffee and Tea  
\$22.95

### **Bayside Brunch**

Service for 50 or more people

Tomato, Freshly Squeezed Orange and Grapefruit Juices  
Tropical Fruits and Berries with Boursin Cheese  
Chicken Salad with Walnuts and Grapes  
Penne Pasta Salad with Sun-Dried Tomatoes, Asparagus and Basil  
Assorted Freshly Baked Muffins, Buttermilk Biscuits and Assorted Breakfast Pastries  
Eggs Benedict  
Scrambled Eggs with Wisconsin Cheddar Cheese and Scallions  
Crisp Bacon and Link Sausage  
Bacon and Rosemary Red Bliss Hash Brown Potatoes  
Carved Honey-Baked Ham with Spiced Rum and Pineapple Sauce  
Herb-Roasted Chicken Breast with Tomatoes, Basil and Artichokes  
Grilled Salmon with Sautéed Garlic Shrimp and Lemon Dill Sauce  
Fresh Steamed Vegetables with Lemon Herb Butter  
Cakes, Pies and Fruit Tarts  
Brewed Coffee, Decaffeinated Coffee and Tea  
\$28.95

*(Chef Attendant required. \$75.00 attendant fee applies)*

### **Omelet Station: Add an Omelet Station to Your Buffet**

Fresh Egg Omelets Prepared to Order with Your Choice of  
Ham, Bacon, Green Peppers, Mushrooms and Grated Cheeses  
\$5.50/person

*(Attendant required. \$75.00 attendant fee applies)*

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Page 7

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*Lunch*

*Menus*



## *Luncheon Menus*

### *All Plated Lunches Include:*

Bakery Fresh Rolls and Butter or Appropriate Bread  
 Brewed Coffee, Decaffeinated Coffee and Iced Tea

### **Soups**

*Select one of the following for an additional charge:*

Chilled Gazpacho	\$4.50
Vegetarian Vegetable	\$4.50
Crab Bisque	\$5.25
New England Style Clam Chowder	\$5.25
Creole Seafood Gumbo	\$5.25
Beef Barley	\$5.00

### **Salad Selections**

*Select one of the following for an additional charge:*

#### **House Salad**

Baby Field Greens, Julienne Carrots, Vine-Ripe Tomatoes,  
 Cucumber and Kalamata Olives with a Choice of Two Dressings:  
 Ranch, Balsamic, Sugar Cane or Mango Vinaigrette  
 \$5.25

#### **Caesar Salad**

Leaves of Romaine topped with Garlic Croutons and Parmesan Cheese  
 tossed with our own Caesar Dressing  
 \$5.50

#### **Fruit Salad**

Fresh Fruit and Goat Cheese Salad with a Pomegranate Vinaigrette Glaze  
 \$5.75

### **Dessert Selections**

*Select one of the following for an additional charge:*

Carrot Cake	\$5.50
Key Lime Pie	\$5.50
New York Style Cheesecake	\$5.50
Kentucky Pie with Pecans	\$5.95
Chocolate Cake	\$5.95

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## *Cold Plated Lunches*

*Pricing for 3 entrée selections will reflect the highest priced entrée selection.  
For 2 or less entrée selections the price listed will apply. Maximum of 3 choices*

### **Vegetarian Wrap**

Grilled Portabella Mushrooms, Roasted Red Peppers,  
Mixed Greens, Plum Tomatoes and Garlic-Chive Mayonnaise  
Served in a Spinach Tortilla with Pasta Salad  
\$13.95

### **Smoked Turkey Breast**

Smoked Turkey Breast, Monterey Jack Cheese,  
Vine-Ripe Tomatoes, Lettuce and Herb Mayonnaise  
Served on Country Style French Bread with  
Balsamic Pasta Salad  
\$14.95

### **Sirata Spinach Salad**

Baby Spinach, Goat Cheese, Mushrooms, Pecans,  
Chopped Eggs with a warm Bacon-Brown Sugar and  
Shallot Dressing and your choice of the following  
Grilled Chicken \$17.95  
Grilled Shrimp \$19.95

## *Hot Plated Lunches*

*(Pricing for 3 entrée selections will reflect the highest priced entrée selection.  
For 2 or less entrée selections the price listed will apply. Maximum of 3 choices.)*

### **Chicken Romano**

Grilled Breast of Chicken topped with Artichoke Hearts,  
Mushrooms and Sweet Tomato Pesto  
Served with Wild Rice and Chef's Seasonal Accompaniment  
\$13.95

### **Shrimp with Penne Pasta**

Penne Pasta Sautéed with Shrimp and Sun Dried Tomatoes  
Tossed in a Lemon Garlic Basil Sauce  
Served with Garlic Toast Points  
\$15.95

### **Chicken Marsala**

Sautéed Breast of Chicken with a Marsala Wine Sauce  
served with Linguini and Chef's Seasonal Accompaniment,  
Garlic Rolls and Breadsticks  
\$13.95

### **London Broil**

Grilled Marinated Flank Steak thinly sliced and served with  
Jack Daniel's Roasted Shallot and Mushroom Sauce  
Served with Garlic Mashed Potatoes and  
Chef's Seasonal Accompaniment  
\$15.95

### **Delmonico Steak**

Grilled Rib-Eye Steak with Wild Mushroom and Merlot  
Demi-Glace. Served with Garlic New Potatoes  
and Chef's Seasonal Accompaniment  
\$18.95

### **Filet of Tilapia**

Grilled Tilapia topped with a Pickled Ginger-Mango Glaze  
Served with Stir Fry Vegetables and Fried Rice  
\$17.95

### **Filet of Salmon**

Grilled Salmon topped with a BBQ-Citrus Glaze,  
Roasted Fingerling Potatoes and Seasonal Vegetables  
\$18.95

### **Filet Mignon and Shrimp**

5 Oz. Grilled Filet of Tenderloin and Gulf Shrimp topped with  
Port Wine Sauce. Served with Roasted New Potatoes and  
Chef's Choice of Seasonal Vegetables  
\$25.95

### **Mahi Mahi and Shrimp**

Grilled Mahi Mahi with Sautéed Garlic Shrimp served  
with Roasted Pepper Salsa and Caribbean Yellow Rice  
\$18.95

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## Lunch Buffets

*Service for 50 or more people (20% surcharge added to price for groups less than 50).*

*Buffets with an (\*) cannot be prepared for groups of less than 30.*

### **The Beach Grille**

Tossed Garden Salad with Assorted Dressings  
Coleslaw  
Country Potato Salad  
Grilled Hamburgers and All Beef Kosher Franks  
Grilled BBQ Chicken Breasts  
Sliced Swiss and Cheddar Cheeses, Sautéed Mushrooms,  
Tomatoes and Lettuce, Sweet Relish, Mustard,  
Mayonnaise, Ketchup, Worcestershire,  
A-1 Sauce and Butter Chip Pickles  
Hamburger and Hot Dog Buns  
Barbecued Baked Beans  
Hot Buttered Sweet Corn on the Cob  
Watermelon Wedges and Cookies  
Iced Tea and Lemonade  
\$25.95

### **South of the Border \***

Tortilla Soup  
Fresh Seasonal Greens with Garden Vegetables,  
Roast Poblanos and Balsamic Vinaigrette  
Tequila-Marinated Tomato Salad with Lime and Cilantro,  
Garnished with Tortilla Chips  
Grilled Mahi Mahi with Red Sofrito Sauce  
and Jalapeno Jack Cheese  
Chicken and Beef Fajitas with warm Flour Tortillas  
Shredded Lettuce, Chopped Tomatoes,  
Sour Cream and Grated Cheddar Cheese  
Fresh Salsa and Guacamole  
Spanish Rice  
Mexican Corn with Sweet Peppers  
South of the Border Refried Beans  
Fresh Fruit with Chocolate Dipping Sauce  
Tres Leches Cake  
Iced Tea and Lemonade  
\$26.95

### **Seaside Salad Bar**

Soup of the Day  
Baked Potato Station  
Mixed Seasonal Greens with Cherry Tomatoes, Cucumbers,  
Shredded Carrots, Croutons and Assorted Dressings  
Sliced Fruit Display  
Spirelli Pasta Salad  
Vine-Ripe Tomatoes with Olives and Feta Cheese in Light Vinaigrette  
Chicken Walnut Salad with Seedless Grapes  
Thai Shrimp and Noodle Salad  
Assorted Rolls  
N.Y. Style Cheesecake and Carrot Cake  
Iced Tea and Lemonade  
\$24.95

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## *Lunch Buffets continued...*

### **The Deli Express**

Manhattan Clam Chowder

Potato Salad

Pasta Salad

Fruit Salad

Deli Fresh Roast Beef, Roast Turkey, Ham and Salami

Cheddar, Swiss and Provolone Cheeses

Sliced Tomatoes, Lettuce and Garlic Pickle Spears

Deli Style Breads, Kaiser Rolls and Assorted Condiments

New York Style Cheesecake, Key Lime Pie and Cookies

Iced Tea and Lemonade

\$23.95

### **The Big Easy**

Seafood Gumbo

Field Greens with Creole Buttermilk Dressing

Sliced Fresh Fruit

Crawfish Etouffé

Creole Chicken

Louisiana Roast Beef

Blackened Farm-Raised Catfish

Red Beans with Andouille Sausage

Southern Green Beans with Country Ham

Dirty Rice

Pecan Pie, Apple Crisp Pie and Chocolate Mud Pie

Iced Tea and Lemonade

\$24.95

### **A Pisa Italy**

Stracciatella Soup

Antipasto Salad

Caprese Salad - Fresh Mozzarella and Tomato

Field Greens Salad with Assorted Dressings

Grilled Chicken Breast with Artichokes, Sun-Dried Tomato and Fresh Basil

Grilled Sirloin Medallions with Fontina Cheese and Portabella Mushrooms

Lobster Ravioli with Champagne Cream Sauce

Penne Pasta with Sun Dried Tomato and Pesto

Zucchini and Basil Sauté

Garlic Bread

Tiramisu and Italian Rum Cake

Iced Tea and Lemonade

\$28.95

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Page 12

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## *On the Go Picnic Box Lunches*

*If Plated add \$3.00*

### **The Sub**

Choice of Turkey, Ham or Roast Beef with Thinly Sliced Provolone  
Served on Ciabatta Sub roll with  
Oil and Vinegar Dressing, Lettuce, Tomato and a Garlic Pickle  
Potato Salad  
Bag of Terra Chips  
Whole Seasonal Fruit  
Brownie  
Soda  
\$17.95

### **Turkey and Swiss Cheese Croissant**

Fresh Fruit Salad  
Sliced Roast Turkey Breast and Swiss Cheese, Lettuce and Tomato served on a Flaky Croissant  
Bag of Terra Chips  
Chocolate Chip Cookie  
Soda  
\$14.95

### **The Gourmet Express**

Assorted Italian Meats and Cheese Platter with  
Marinated Olives, Peppers and Artichoke Hearts  
Sun-Dried Tomato and Penne Pasta Salad  
Rosemary Focaccia Bread  
Terra Chips  
Chocolate Cannoli  
\$19.95

*(Vegetarian Wrap Available Upon Request)*

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Page 13

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*Dinner*

*Menus*



## *Dinner Menus*

All Plated Dinner Menus Include:  
Chef's Selection of Seasonal Accompaniment,  
Freshly Baked Rolls and Butter or Appropriate Bread,  
Brewed Coffee, Decaffeinated Coffee and Tea

### **Appetizers**

*Select one of the following for an additional charge:*

Vegetarian Vegetable Soup	\$5.00
Creole Seafood Gumbo	\$6.25
New England Clam Chowder	\$6.50
Blue Crab and Boursin Cheese stuffed Portabella Mushrooms	\$9.95
Seared Sea Scallops with Sweet and Sour Orange Dipping Sauce	\$10.95
Smoked Salmon Quesadilla with Fresh Dill Sour Cream	\$11.95
Shrimp Cocktail	\$11.95

### **Salad Selections**

*Select one of the following for an additional charge:*

#### **House Salad**

Baby Field Greens, Julienne Carrots, Vine-Ripe Tomatoes,  
Cucumber and Kalamata Olives with a  
choice of two dressings:  
Ranch Dressing, Balsamic, Sugar Cane or Mango  
Vinaigrette  
\$5.25

#### **Caesar Salad**

Leaves of Romaine topped with Garlic  
Croutons and Parmesan Cheese  
tossed with our own Caesar Dressing  
\$5.75

#### **Asian Salad**

Red Cabbage Stuffed with Romaine Lettuce and Bok Choy, topped with Julienne Snow Peas,  
Carrots, Cucumbers and Toasted Almonds. Served with a Mandarin Orange-Ginger Dressing  
\$6.50

### **Additional Dessert Selections**

*Select one of the following for an additional charge:*

New York Style Cheesecake	\$6.50
Chocolate Corruption	\$6.50
Tiramisu with Kahlua Cream	\$6.50
Carrot Cake	\$5.50
Cappuccino Fantasy	\$7.00



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## Plated Dinners

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### Vegetable Pasta Ravioli

Vegetable Ravioli with Sun-Dried Tomato Cream Sauce  
\$19.95

### Chicken Breast Roulade

Baked Chicken Breast filled with Spinach, Asiago Cheese  
and Pine Nuts served with a Wild Mushroom Cream Sauce  
Wild Rice Medley and Fresh Seasonal Vegetables  
\$22.95

### Chicken Piccata

Sautéed Breast of Chicken served with a light Lemon Caper Sauce, a  
Medley of Rice and Grains, and Chef's Selection of Fresh Vegetables.  
\$22.95

### Chicken Marsala

Sautéed Breast of Chicken served with a Mushroom and  
Marsala Wine Sauce on a bed of Egg Noodle Fettuccine and  
Chef's Choice of Seasonal Vegetable  
\$22.95

### Grouper Pontchartrain

Baked Fillet of Grouper topped with Lump Crab Meat  
and Herb Hollandaise sauce. Served with  
Israeli Pearl Cous Cous and Seasonal Accompaniment  
\$29.95

### Mahi Mahi and Shrimp

Grilled Mahi Mahi topped with Jumbo Shrimp and Lemon Basil  
Sauce. Served with Wild Rice and Fresh Seasonal Vegetables  
\$26.95

### New York Strip

Grilled 12 oz. N.Y. Strip Steak served with a  
Cabernet Wine, Mushroom and Roasted Shallot Glaze,  
Gruyere and Potato Gratin, and Seasonal Vegetables  
\$31.95

### Seared Salmon Fillet

Light Ginger and Soy Marinated Salmon Fillet glazed with Honey  
Teriyaki Sauce. Served with Stir-Fried Vegetables & Asian-Fried Rice  
\$26.95

### Grouper and Shrimp

Grilled Fillet of Grouper topped with Shrimp (3) served on a  
Roasted Pepper and Tomato Cream Sauce, with Blended Wild Rice  
and Chef's Choice of Fresh Seasonal Vegetables  
\$28.95

### Prime Rib

Roast Prime Rib served au Jus with Yukon Golden Mashed Potatoes,  
Fresh Seasonal Vegetables and Horseradish Sauce.  
\$29.95

### Pork Tenderloin

Pan seared Pork Tenderloin with an Orange-Ginger Sauce, with  
Stir Fry Vegetable Lo Main  
\$24.95

### Filet Mignon

Grilled Tenderloin Steak wrapped in Applewood Bacon served  
with a Wild Mushroom and Red Wine Glaze, Dauphinoise Potato  
Gratin and Chef's Choice of Seasonal Accompaniment  
\$32.95

### Roast Sirloin and Shrimp

Roast Sirloin Medallions (2) with Grilled Shrimp (3)  
served with Béarnaise and Port Wine Sauce,  
Garlic Rosemary Potatoes and Fresh Seasonal Vegetables  
\$30.95

### Roast Lamb

Herb-crusted, Double-cut Roasted Colorado Lamb Chops  
in a Roasted Garlic Sauce, Red Bliss Mashed Potatoes and  
Fresh Seasonal Vegetables  
\$30.95

### Surf and Turf

A pair of Crabmeat stuffed Jumbo Shrimp with our 6 oz. Grilled Petite  
Filet Mignon with Chef's Selection of Potato and Seasonal Vegetables  
\$33.95

Substitute a Broiled Lobster Tail (6 oz.) for Shrimp  
\$38.95

### Mixed Grills

4 oz. Grilled Filet Mignon topped with Red Wine  
Demi-Glace and a 4 oz. Sautéed Chicken Marsala,  
Chef's Selection of Potato and Seasonal Vegetables  
\$36.95

- or -

4 oz. Grilled Filet Mignon with Wild Mushroom Sauce,  
a 4 oz. Baked Salmon Fillet served with  
a Tarragon Cream Sauce and Chef's Selection of  
Potato and Seasonal Vegetables  
\$38.95

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## Dinner Buffets

*Service for 50 or more people (20% surcharge added to price for groups under 50).  
\$75 Carver/Attendant fee applies to all buffets.*

### The Boca Ciega Buffet

Garden Vegetable Soup  
 Fresh Seasonal Greens served with Assorted Dressings  
 Fresh Sliced Fruit Display  
 -Pasta Salad with Fresh Vegetables, tossed with a  
 Light Vinaigrette Dressing  
 Vine-Ripe Tomatoes, Green Beans and Watercress served  
 in a Balsamic Vinaigrette Dressing  
 Carved Prime Rib of Beef Au Jus, with  
 Horseradish Sauce  
 Grilled Breast of Chicken Dijon topped with  
 a light Tarragon Sauce  
 Seared Salmon Fillet Marinated in a  
 Honey Teriyaki Sauce  
 Roasted Garlic Potatoes  
 Fresh Steamed Garden Vegetable Medley  
 Baked Fresh Rolls and Butter  
 Assorted Cakes and Pies  
 Brewed Coffee, Decaffeinated Coffee and Iced Tea  
 \$46.95

### Molto Bene Italiano

Caesar Salad  
 Antipasto Salad with Italian Meats, Cheeses,  
 Olives and Peppers  
 Raw Vegetables with Sun-Dried Tomato Dip  
 Cucumber Salad with Cracked Black Pepper,  
 Lemon and Olive Oil  
 Pasta Station with Chef to prepare:  
 Penne Pasta with Sun Dried Tomatoes, Artichokes,  
 Peppers and Garlic Basil Pesto  
 Tortellini Carbonara with Prosciutto,  
 Parmesan, Peas and Cream  
 Rotini Bolognese  
 Beef Tuscany, Sautéed Medallions of Beef Tenderloin  
 with Portabella Mushrooms, Chianti Wine Sauce  
 Grilled Chicken with Fresh Tomato, Basil and  
 Roasted Garlic Sauce  
 Baked Provencal Salmon with Plum Tomatoes,  
 Fresh Oregano, Lemon and Olive Oil Ratatouille  
 Fresh Baked Garlic bread Sticks and Rosemary Focaccia  
 Assorted Italian Desserts: Tiramisu,  
 Italian Rum Cake and Pastries  
 Brewed Coffee, Decaffeinated Coffee and Tea  
 \$46.95

### The Tampa Tradition

Ice Carving with Crab Claws and Gulf Shrimp  
 served with Cocktail Sauce and Island Mustard Sauce  
 Florida Smoked Fish Dip and Crackers  
 Fresh Vegetable Crudités with Assorted Dips  
 Cuban Style Black Bean Soup  
 Seasonal Greens with Citrus Sections, Pecans and Mango Vinaigrette  
 Carved Prime Rib of Beef served with au Jus and Horseradish Sauce  
 Jerked Grouper topped with a Pineapple, Mango and Banana Salsa  
 Grilled Mojo Chicken with Mango, Avocado and Cilantro Topping  
 Caribbean Yellow Rice  
 Sautéed Mixed Vegetables  
 Cuban Bread  
 Pineapple, Strawberries, and Kiwi with Chocolate Fondue  
 Key Lime Pie and Orange Blossom Pie  
 Brewed Coffee, Decaffeinated Coffee and Tea  
 \$54.95

*All banquet prices are subject to applicable service charge (22%) and sales tax (7%). (State of Florida law dictates that Service Charge is taxable)*

Page 17

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# SIRATA

BEACH RESORT &  
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## *Dinner Buffets continued...*

### **Key West Grille**

Gulf Shrimp, Ceviche and Crab Claws  
 Presented with an Ice Carving, Cocktail Sauce and Mustard Sauce  
 Fresh Seasonal Greens served with Assorted Dressings  
 Bahamian Seafood Chowder  
 Tropical Fruit Salad  
 Conch Fritters  
 Steamed Lobster Tail with Fresh Pineapple and Herb Relish  
 Island Spiced Carved Whole Tenderloin of Beef with Horseradish Sauce  
 Jerked Chicken Breast with Mango and Roasted Pepper Salsa  
 Tequila Marinated Grilled Mahi Mahi  
 Fried Plantains Maduro  
 Black Beans and Rice  
 Chef's Choice of Seasonal Vegetable  
 Bakery Fresh Rolls and Butter  
 Chef's Selection of Desserts  
 Coffee, Decaffeinated Coffee and Hot Tea  
 \$64.95

## *Cookouts*

*Service for 50 or more people (20% surcharge added to price for groups less than 50).*

### **Classic Cookout**

Tossed Garden Salad with Assorted Dressings  
 Creamy Cole Slaw  
 Country Potato Salad  
 Grilled Beach Burgers and Kosher All-Beef Hot Dogs  
 Grilled BBQ Chicken Breasts  
 Sliced Vine-Ripe Tomatoes, Lettuce,  
 Wisconsin Cheddar Cheese,  
 Sautéed Mushrooms,  
 Butter Chip Pickles, A-1 Sauce, Sweet Relish,  
 Mayonnaise, Ketchup and Mustard  
 Grilled Corn on the Cob  
 Barbecued Baked Beans  
 Hamburger and Hot Dog Buns  
 Potato Chips and Spring Herb Dip  
 Watermelon Wedges, Apple Crisp Pie,  
 Freshly Baked Cookies and Fudge Brownies  
 Brewed Coffee, Iced Tea and Lemonade  
 \$30.95

### **Boardwalk Barbecue**

Tossed Garden Salad with Assorted Dressings  
 Tortellini Salad with Broccoli and Shrimp  
 Carolina Gold Smokey Barbecued Chicken  
 Slow Cooked Memphis Style Barbecued Ribs  
 Grilled Beach Burgers and All-Beef Kosher Franks  
 Sliced Swiss Cheese and Cheddar Cheese,  
 Tomatoes and Lettuce Tray, Sweet Relish,  
 Mustard, Mayonnaise, Ketchup, A-1 Sauce,  
 Sautéed Mushrooms, and Butter Chip Pickles  
 Green Beans with Smokehouse Bacon  
 Grilled Sweet Corn on the Cob  
 Baked Potato Station  
 Chef's Selection of Desserts  
 Bakery Fresh Rolls and Butter  
 Brewed Coffee, Decaffeinated Coffee and Iced Tea  
 \$39.95



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## *Cookouts continued...*

### **Sirata Island Luau**

Creole Jicama Slaw  
Roasted Sweet Potato Salad  
Fresh Seasonal Greens with Mango Vinaigrette  
Baja Roasted Jerk Chicken Thighs  
Seared Mahi Mahi with Mango Pineapple Salsa  
Mojo Criollo Roasted Suckling Pig  
Cuban Black Beans  
Caribbean Yellow Rice  
Roasted Corn on the Cob  
Bakery Fresh Rolls and Cornbread Muffins,  
Watermelon Wedges and Key Lime Pie  
Brewed Coffee, Decaffeinated Coffee and Iced Tea  
\$42.95

### **The Tropical Wave**

Baby Greens Salad with Ranch and Balsamic Vinaigrette Dressings  
Artichoke and Hearts of Palm Salad  
Marinated Mushroom Salad  
Roast Chicken Roulade with Spinach and Asiago Cheese  
Grilled New York Sirloin Steaks  
Grilled Shrimp Kabobs brushed with Garlic Oil and Fresh Basil  
Baked Potatoes with Sour Cream and Cheddar Cheese  
Sautéed Broccoli and Red Pepper Medley  
Bakery Fresh Rolls and Butter  
New York Cherry Cheesecake and Chocolate Midnight Cake  
Brewed Coffee, Decaffeinated Coffee and Iced Tea  
\$44.95

### **The Buccaneer's Treasure**

Ice Carving with Jumbo Gulf Shrimp, Crab Claws and Little Neck Clams served with  
Creole Rémoûlade and Cocktail Sauce  
Mixed Seasonal Greens with Assorted Dressings  
Vine-Ripe Tomatoes, Fresh Mozzarella and Basil Salad tossed with Extra Virgin Olive Oil  
Tropical Fruit Display  
Boneless Breast of Chicken with Portobello Mushrooms and Sun-Dried Tomato Sauce  
Charbroiled Filet Mignon with a Wild Mushroom Demi Glacé  
West Indies Lobster Tail with Pineapple and Banana Salsa  
Grilled Vegetables with Pesto  
Roasted Garlic Potatoes  
Bakery Fresh Rolls and Butter  
Chef's Selection of Desserts, French Pastries and Petit Fours  
Brewed Coffee, Decaffeinated Coffee and Iced Tea  
\$66.95

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Page 19

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*Receptions*  
*&*  
*Beverages Menus*



## Receptions

### Hot Hors d' Oeuvres

All prices are per 100 pieces

Vegetable Spring Rolls with Plum Sauce	\$220	Mini Beef Wellingtons with Horseradish Sauce*	\$295
Buffalo-Style Chicken Wings served with Bleu Cheese and Celery	\$230	Coconut Shrimp with Sweet and Sour Orange Sauce	\$300
Cashew Chicken Spring Rolls with Plum Sauce	\$225	Grouper Fingers with Tartar Sauce	\$295
Italian Sausage Stuffed Mushrooms	\$250	Hibachi Beef Skewers with Garlic Soy Sauce	\$295
Jerk Chicken Skewers	\$235	Crispy Asparagus with Asiago Cheese and Puff Pastry*	\$295
Spanikopita*	\$200	Grilled Pepper-Crusted Beef Tenderloin Brochette*	\$300
Parmesan Stuffed Artichoke Heart Bites*	\$250	Stuffed Shrimp wrapped in Bacon*	\$300
Thai Peanut Chicken Satay*	\$225	Clams Casino*	\$300
		Oysters Rockefeller*	\$300
		Scallops wrapped in Bacon*	\$300

(\* Denotes Passable Hors d'oeuvres)

**Butler Pass Service** (per server) \$35

### Cold Hors d' Oeuvres

All prices are per 100 pieces

Deviled Eggs*	\$185	Sausage and Cheese Brochette*	\$210
Assorted Deluxe Canapés*	\$210	Smoked Salmon Canapés*	\$240
Genoa Salami, Smoked Ham and Manzanilla Olive Cream Cheese Finger Sandwiches	\$225	Smoked Salmon Wrapped Asparagus*	\$240
Artichoke, Pepper and Mozzarella Skewers*	\$225	Stone Crab Claws, in Season	Market Price
Chou Puffs Filled with Smoked Salmon Mousse*	\$210	Raw Oysters, Louisiana Oysters on the Half-Shell, in Season	Market Price
Plum Tomatoes, Fresh Mozzarella and Kalamata Olives on Bruschetta	\$210	Iced Jumbo Gulf Shrimp	\$300

(\* Denotes Passable Hors d'oeuvres)

**Butler Pass Service** (per server) \$35

**Single-Block Ice Carving** from \$325

### Desserts

#### Cup Cake Station:

Chef's assorted Chocolate and Vanilla Cupcakes with Assorted Toppings  
\$11.95 per person

#### Dessert Station:

Chef's Selection of Assorted Cakes and Pies with Mini French Pastries  
\$12.95 per person

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## Trays and Carved Items

### Fruit and Cheese Tray with Imported and Domestic Cheese

Small Tray (25-35 people) \$175

Medium Tray (36-50 people) \$210

Large Tray (51-65 people) \$260

### Garden Vegetable Crudités with Assorted Dips \$165

(Bleu Cheese, Spring Herb Dip) (Serves approximately 40 people)

### Hummus & Pita Chips \$48/quart

(Serves approximately 20 people)

### Japanese Sushi Mirror: \$350

Assorted Fresh Rolled Sushi with Wasabi and

Pickled Ginger (per 100 pieces)

### Norwegian Smoked Salmon \$250

with Appropriate Condiments

(Serves approximately 30 people)

### Whole Roast Tom Turkey\* \$225

with Silver-Dollar Rolls and Cranberry Sauce

(Approximately 25 portions)

### Roast Tenderloin of Beef\* \$310

with Silver-Dollar Rolls and Wild

Mushroom Glaze

(Approximately 25 portions)

### Roast Steamship of Beef au Jus\* \$595

with Silver-Dollar Rolls and Horseradish Sauce

(Approximately 175 portions)

### Whole Glazed Southern Style Ham\* \$225

with Silver-Dollar Rolls and Raisin Sauce

(Approximately 60 portions)

### Prime Rib au Jus\* \$310

with Silver-Dollar Rolls and Horseradish Sauce

(Approximately 50 portions)

### Roast Suckling Pig with Cilantro-Garlic \$295

BBQ Sauce (Approximately 60 portions)

\* Carver Fee of \$75 for two hours is required

## Themed Stations

One (1) Hour Service priced per person

### Pasta Bar

Penne Pasta with Sun-Dried Tomatoes, Artichokes,

Peppers and Garlic Basil Pesto

Rotini Pasta Bolognese

Tortellini Carbonara with Prosciutto

Garlic Bread

(Minimum 25 people) \$12.95 per person

If prepared by a Chef attendant, please add \$75

### Seafood Station

Peel and Eat Shrimp

Snow Crab Claws

Cherry Stone Clams

Appropriate Accompaniments

(Minimum 50 people) \$26.00 per person

### Sizzling Stir-Fry

Decorated Wok Station, Chop Sticks Available

(Your Choice of Three)

Beef with Mushrooms and Garlic • Orange Duck with Shiitake Mushrooms • Shrimp with Snow Peas and Ginger

Stir Fried Vegetables and Tofu • Bok Choy, Garlic and Oyster Sauce • Chicken, Sugar Snaps and Cilantro

Served with Lemon Thai Rice

\$21.00 per person

(Minimum 50 people) Attendant required: \$75 attendant fee applies.

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Page 22

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## Banquet Beverages

### Hosted Bar – By the Hour

Selections, per person	One Hour	Two Hours	Three Hours	Four Hours
House Brands*	\$16.00	\$21.00	\$26.00	\$31.00
Call Brands*	\$18.00	\$24.00	\$30.00	\$36.00
Deluxe Brands*	\$20.00	\$28.00	\$36.00	\$44.00
Beer, Wine, Soft Drinks	\$13.00	\$17.00	\$21.00	\$25.00

\*Includes Beer, Wine and Soft Drinks

Frozen Drinks available upon request at an additional \$5.00 per person

### Hosted & Cash Bars – By the Drink

Selections, per drink	Hosted Bar	Cash Bar*	Selections, per drink	Hosted Bar	Cash Bar*
House Brands	\$5.17	\$6.75	Imported Beer	\$4.79	\$6.25
Call Brands	\$5.56	\$7.25	Domestic Beer	\$4.41	\$5.75
Deluxe Brands	\$6.70	\$8.75	Bottled Water	\$2.68	\$3.50
House Wines	\$5.17	\$6.75	Soft Drinks	\$2.49	\$3.25
Premium Wine	\$6.32	\$8.25	Cordials	\$6.32	\$8.25
Deluxe Wine	\$7.09	\$9.25	Frozen Drinks	\$6.70	\$8.75

\*Above Cash Bar prices include service charge and tax. No Credit or Debit cards accepted CASH ONLY.

\*Drink tickets are available upon request price per ticket will be the price of the brand liquor requested.

<u>House</u>	<u>Call</u>	<u>Deluxe</u>	<u>Cordials Available*</u>
Vodka	Smirnoff	Ketel One	Amaretto DiSaronna
Gin	Bombay	Tanqueray	Hennesey
Rum	Bacardi	Bacardi	Grand Marnier
Spiced Rum	Capt. Morgan	Capt. Morgan	Baileys Irish Cream
Bourbon	Jim Beam	Jack Daniels	Kahlua
Blends	Canadian Club	Crown Royal	Courvoisier
Scotch	J&B	Chivas Regal	Sambucca
Tequila	Margaritaville	Patron	

\*Cordials and frozen drinks are only available upon request.

### Keg Beer available upon request for outdoor events only (15 Gallons approx. 160 12oz. Glasses)

Bud, Miller Lite and Bud Light	\$350.00	Heineken	\$400.00
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### Punches per gallon

• Non-Alcoholic Fruit Punch	\$34.00	• Rum Punch or Golden Margaritas	\$75.00
• Red or White Sangria	\$60.00	• Champagne Punch	\$65.00

### Service Charge

A \$75.00 service charge per bar will apply on all types of bars if total sales per bar, excluding service charge and tax, are under \$350.00. Applicable sales tax on alcoholic beverages and service charges will be added to beverage prices.

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## *Banquet Wine List*

### *Champagne and Sparkling Wines*

- Moet Ice \$ 80
- Moet Imperial \$ 68
- Martini & Rossi Asti Spumante \$ 28
- Sirata's House Select \$ 22

### *White Wines*

#### *Chardonnay*

- Kendall Jackson, California \$ 30
- Clos du Bois, Sonoma \$ 28
- Hob Nob, France \$ 26
- Blackstone, California \$ 24
- Sirata House Select \$ 22

#### *Pinot Grigio*

- Stella Di Notte, Italy \$ 26
- Jacobs Creek, Australia \$ 24
- Sirata House Select \$ 22

#### *Riesling*

- Sagelands Washington \$ 26

### *Red Wines*

#### *Cabernet Sauvignon*

- Kendall Jackson, California \$ 30
- Clos du Bois, Sonoma \$ 28
- Hob Nob, France \$ 26
- Sirata House Select \$ 22

#### *Merlot*

- Villa Pozzi, Italy \$ 32
- Kendall Jackson, California \$ 30
- Blackstone, California \$ 28
- Jacobs Creek, Australia \$ 24
- Sirata House Select \$ 22

#### *Pinot Noir*

- Bearboat, California \$ 32
- Hob Nob, France \$ 26
- Bearfoot, California \$ 24

#### *Alternate Reds*

- Rosenblum Zinfandel, California \$ 24

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Page 24

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## Policies and Additional Fees

### 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 at least three (3) weeks prior to the date of your arrival. If the Catering Department does not receive your final menu and setup selection three (3) weeks prior to arrival, the hotel cannot guarantee specific menu selections or setup for your function. 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. Buffet food must be removed after two hours.

### Beverage Policies

Sirata 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. All hospitality rooms are subject to a setup fee, in addition to any corkage fees. Items brought into "hospitality suites" will be subject to the following corkage fee: \$1.00 per can/bottle of beer; \$10.00 per .750ml bottle of wine; \$20.00 per liter of liquor. Client may opt for a flat hospitality room fee (to cover setup, corkage and cleanup) of \$250.00. If a server or bartender is required in a hospitality room, a server fee will also be applicable. 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, Sirata Beach Resort requires proper proof of age from anyone appearing to be under 35 years of age.

### Function Rooms

Much of the success of your event depends on the atmosphere of your surroundings. At Sirata Beach Resort, 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. Changes made within 72 hours of event will result in additional charges/setup fees.

### Outdoor Functions

All outdoor meal functions must be buffet or hors d'oeuvres (plated meals cannot be served outdoors). 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.

### Special Services

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

### Audio Visual

We will be happy to arrange for all audio visual requirements for your function. We recommend our in-house audio visual company, which can provide your equipment needs on a rental basis with charges being applied to your hotel master account. A service charge of 22% of the audio visual bill, based on our in-house audio visual company's prevailing rates, is due to the Sirata Beach Resort if companies other than our in-house audio visual company are utilized on our premises.

### Buffets and Theme 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 20%. For receptions only, all carving and theme stations require a chef or attendant at \$75 for a two hour period. Theme stations are designed to compliment a menu selection to include other hors d'oeuvre items, not as stand-alone menus. Food service for buffet meals is limited to two hours.

### Guarantees

In order 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 5% more than the final guarantee. If no guarantee is received, the resort will charge for the expected number of guests indicated on the banquet event order. A \$35 service charge will be assessed on each meal function if attendance is less than 25 people.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illnesses. Please note that all Banquet charges are subject to 22% Service Charge and Florida State Sales Tax (Service charges are taxable).

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### Decorations

Fresh floral arrangements and special theme decorations may be ordered through the Catering Department. Decorations may not be affixed to the walls, floors or ceiling with nails, staples, carpet tape or other substance. Your Catering Sales Manager must approve any and all decorations to be used in conjunction with your function. Your Catering Sales Manager must be notified and proper insurance obtained for all outside vendors used for your function.

### Signage and Displays

To preserve the ambiance of the resort and comply with local fire codes, all signage or displays and their set-up shall be subject to prior approval of the resort. Please contact your Catering Sales Manager for assistance in displaying all materials.

### Security

Sirata Beach Resort 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

Unless credit has been established with Sirata Beach Resort, 100% payment must be received in advance of your function, based on number of rooms and the guaranteed number of guests. To establish credit, an application must be received four weeks prior to your arrival date, and only groups with projected revenues in excess of \$5,000 may apply for direct billing. For groups requiring sleeping rooms, please refer to your contract regarding deposits and payment. Social functions are not subject to direct billing.

### Cancellation

Should you find it necessary to cancel your confirmed function or event, liquidated damages as outlined on your contract will be assessed. The hotel reserves the right to recoup expenditures associated with outside vendors for events.

### 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.)

### Package Receiving Requirements

Any packages sent to the resort will be the responsibility of the meeting planner or the designated representative. Due to local fire regulations and limited available storage space, the following maximums have been placed on package acceptance:

- Receiving and storage charges will apply for shipments exceeding six (6) packages at a nominal rate of \$5.00 per package. Oversized packages and/or crates may be assessed additional handling fees.
- Packages cannot be accepted more than seven (7) business days prior to the group's arrival - due to limited storage capabilities within our facility.
- In the event a parcel is received outside the seven day specified period, the resort reserves the right to return the package to the sender or to impose a \$10 per parcel charge - subject to storage space availability.
- The maximum weight for any package to be stored by the resort is 100 pounds. Before shipping parcels over 100 pounds, please contact Convention Services in writing at least ten (10) days prior for name and phone number of a drayage company.
- A ten (10) day advance notice is required for all pallet shipments. Such shipments cannot be accepted more than two (2) days in advance of the function. If it is necessary for the group to ship materials to the resort, each item must be properly packaged and marked as indicated below:

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

Name of group and event

First date of event

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

Sirata Beach Resort

5300 Gulf Blvd

St. Pete Beach, FL 33706

All packages shipped to the hotel will be delivered to the Purchasing and Receiving Office. Hours of operation are 8 a.m. - 5 p.m. Monday through Friday and 8 a.m. - 12 p.m. on Saturday. The resort reserves the right to refuse to accept packages that appear damaged; and in any event, assumes no liability for the condition of the contents of such packages. There will be a \$5.00 per package handling fee for the return shipment of your packages. Client is responsible for properly packaging and labeling packages, with proper account information. If account billing information is not provided, the hotel will ship the packages at the hotel's cost and client will be billed by the hotel for the cost of shipping plus a 25% handling fee. Please discuss how you would like this charged to your organization with your Convention Services Manager.

*We look forward to your group's arrival and program success!*