



**SIRATA**

BEACH RESORT &  
CONFERENCE CENTER

5300 Gulf Boulevard, St. Pete Beach, FL

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

*Wedding  
Menus  
&  
Services*

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



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## Brunch Menu

### Brunch Package

Domestic and Imported Cheese and Fruit Display  
Vegetable Crudit  with Spring Herb Dip for Cocktail Hour  
Three(3) consecutive hours of open bar featuring Call Brands  
Champagne Toast (Sparkling Cider available upon request)  
Freshly squeezed Orange Juice, Grapefruit Juice, and Tomato Juice  
Baked Brie with Toasted Almonds and Tropical Fruits and Berries  
Chicken Salad with Walnuts and Grapes  
Penne 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-Rosemary Red Bliss Breakfast Potatoes  
Carved Honey-Baked Ham with Spiced Rum and Pineapple Sauce  
Herb Roasted Chicken Breast with Tomatoes, Basil, and Artichokes  
Grilled Salmon with Saut ed Garlic Shrimp with Lemon Dill Sauce  
Fresh Steamed Vegetables with Lemon Herb Butter  
Cakes, Pies, and Fruit Tarts  
Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

\$59.95 per person

### Add-Ons:

Attended Omelet Station  
Fresh Egg Omelets prepared to order with your choice of : Ham, Bacon, Onions, Green Peppers,  
Mushrooms, Tomato, Spinach, Zucchini, and Grated Cheeses  
\$8.95 per person, \$75 Attendant Fee

Mimosas are available at \$85 per gallon

*A 22% 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.*



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## Lunch Menus

### Lunch Receptions

Luncheon Receptions must end by 4:00pm and meal must be served by 2:00pm

Each Luncheon Menu Includes:

Complimentary Mimosas or Sangria for Cocktail Hour  
One (1) hour of open bar featuring Call Brands  
Champagne Toast (Sparkling Cider available upon request)  
Domestic & Imported Cheese and Fruit Display  
Vegetable Crudit  with Spring Herb Dip  
Bakery Fresh Rolls and Butter  
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

I.

Field Green Salad with Plum Tomatoes,  
Cucumbers and Basil Vinaigrette Dressing  
Chicken Marsala with Garlic Fettuccini  
Fresh Seasonal Vegetables  
\$49.95 per person

II.

Caesar Salad with Garlic Croutons and Parmesan Cheese  
Roast Prime Rib of Beef au Jus  
Dauphine Potatoes  
Fresh Seasonal Vegetables  
\$56.95 per person

III.

Fresh Salad to include: Baby Greens, Carrots, Vine-Ripe  
Tomatoes and Black Olives with  
Raspberry Vinaigrette Dressing  
Grilled Fillet of Salmon with a Lemon Pepper Dill Sauce  
Blended Wild Rice  
Fresh Seasonal Vegetables  
\$49.95 per person

IV.

Fresh Salad to include: Baby Field Greens, Julienne  
Carrots, Vine-Ripe Tomatoes,  
Belgian Endive with  
Pink Peppercorn Vinaigrette Dressing  
Twin Filets of Tenderloin grilled and served with a  
Wild Mushroom Glaze  
Roasted New Potatoes and Julienne Vegetables  
\$60.95 person

V.

Assorted Greens with Julienne Snow Peas, Carrots,  
Cucumbers and Toasted Almonds with  
Mandarin Orange-Ginger Dressing  
Garlic-Soy Marinated Ahi Tuna  
Wasabi Mashed Potatoes  
Julienne Vegetables  
\$59.95 per person

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

*A 22% Service Charge and applicable Florida State Sales Tax (currently 7%) will be added to all charges.*

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## *Luncheon Buffets*

Each Luncheon Menu includes:  
Complimentary Mimosas or Sangria for Cocktail Hour  
One (1) hour open bar featuring Call Brands  
Champagne Toast (Sparkling Cider available upon request)  
Domestic & Imported Cheese and Fruit Display  
Vegetable Crudit  with Spring Herb Dip  
Baker Fresh Rolls and Butter  
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

### *Lunch Buffet*

Italian Wedding Soup  
Penne Pasta Salad with Fresh Broccoli and Basil Pesto  
Fresh Seasonal Greens with Assorted Dressings  
Tomato and Fresh Mozzarella Salad with Garlic and Balsamic Vinaigrette  
Baked Fillet of Salmon with Fresh Basil, Plum Tomatoes and Merlot Demi-Glace  
Chicken Breast Stuffed with Spinach and Asiago Cheese  
Grilled Sirloin Medallions with Fontina Cheese and Cremini Mushrooms  
Saut ed Zucchini Provencal  
Tortellini Carbonara in a Cream Sauce with Prosciutto Ham, Parmesan Cheese and Green Peas  
Garlic Bread Sticks  
Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea  
\$ 52.95 per person

### *Honeymooner's Buffet*

Baby Greens with Creamy Ranch and Sweet Basil Vinaigrette  
Fresh Cucumber, Tomato, Onion Salad with Cracked Black Pepper and Lemon Dill Vinaigrette  
Marinated Mushroom Salad  
Grilled Breast of Chicken with Sun-Dried Tomatoes and Fresh Basil  
Garlic-Seared Flank Steak with Rosemary au Jus  
Orange-Ginger Tilapia with a Pineapple and Mango Salsa  
Roasted Garlic-Herb New Potatoes  
Saut ed Green Beans with Toasted Almonds  
Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea  
\$49.95 per person

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## *Plated Dinner Menus*

### *Dinner Receptions*

Each Dinner Menu Includes:

Your choice of 3 or 4 consecutive hours of open bar featuring Call Brands

Champagne Toast (Sparkling Cider available upon request)

Cocktail Hour Hors d'Oeuvres to include:

Domestic & Imported Cheese and Fruit Display

Vegetable Crudit  with Spring Herb Dip

Bakery Fresh Rolls and Butter

Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

I.

Baby Field Green Salad with  
Pink Peppercorn Vinaigrette Dressing  
Grilled Petite Filet Mignon with  
Crabmeat Stuffed Jumbo Shrimp

Dauphine Potatoes & Fresh Seasonal Vegetables  
\$84.95 per person with 3 consecutive hours of open bar  
\$90.95 per person with 4 consecutive hours of open bar

II.

Caesar Salad with Garlic Croutons  
Breast of Chicken Marsala with Fresh Basil Fettuccine  
Fresh Seasonal Vegetables

Or

Mixed Green Salad with Plum Tomatoes, Cucumbers and  
Balsamic Vinaigrette Dressing

Saut ed Breast of Chicken with a Lemon Caper Sauce  
Medley of Wild Rice & Fresh Seasonal Vegetables  
\$63.95 per person with 3 consecutive hours of open bar  
\$69.95 per person with 4 consecutive hours of open bar

III.

Baby Green Salad with Raspberry Vinaigrette  
Slow Roasted Roast Prime Rib of Beef  
Horseradish and Au Jus Sauces  
Dauphine Potatoes

Herb Stuffed Vine-Ripe Broiled Tomato  
\$74.95 per person with 3 consecutive hours of open bar  
\$80.95 per person with 4 consecutive hours of open bar

IV.

Garden Salad with Buttermilk Ranch  
or Balsamic Vinaigrette Dressing  
Pan Seared Fillet of Salmon with Fresh Dill  
and Cucumber Cream Sauce

Wild Rice & Fresh Seasonal Vegetables  
\$65.95 per person with 3 consecutive hours of open bar  
\$71.95 per person with 4 consecutive hours of open bar

V.

Fresh Seasonal Greens with Sweet Sugar Cane Vinaigrette  
Grilled Grouper with Garlic Lump Crabmeat  
topped with B arnaise Sauce  
Roasted Herb Potatoes & Fresh Seasonal Vegetables  
\$85.95 per person with 3 consecutive hours of open bar  
\$91.95 per person with 4 consecutive hours of open bar

VI.

Spring Greens with Toasted Almonds and  
Mandarin Orange-Ginger Dressing  
Grilled Petite Filet Mignon  
with a Wild Mushroom Demi Glaze  
Herb Roasted Potatoes & Fresh Seasonal Vegetables

Above entr e accompanied by one of the following:

\*Saut ed Chicken Marsala  
\$79.95 per person with 3 consecutive hours of open bar  
\$85.95 per person with 4 consecutive hours of open bar

\*Grilled Salmon with Green Peppercorn Sauce  
\$80.95 per person with 3 consecutive hours of open bar  
\$86.95 per person with 4 consecutive hours of open bar

\*Broiled Lobster Tail with Drawn Butter  
\$88.95 per person with 3 consecutive hours of open bar  
\$94.95 per person with 4 consecutive hours of open bar



## Wedding Dinner Buffets

Served after 4:00pm

Each Dinner Menu includes:

Your choice of 3 or 4 consecutive hours of open bar featuring Call Brands

Champagne Toast (Sparkling Cider available upon request)

Cocktail Hour Hors d'Oeuvres to include:

Domestic and Imported Cheese and Fruit Display

Vegetable Crudit  with Spring Herb Dip

Rolls and Butter

Coffee, Decaffeinated Coffee, Hot tea, and Iced Tea

(Please note that buffet service is limited to 2 hours)

### The Beachside Buffet

Garden Vegetable Soup

Fresh Seasonal Green Salad with Assorted Dressings

Spirelli Pasta Salad with Fresh Vegetables

tossed with a light Italian Dressing

Vine-Ripe Tomatoes, Green Beans and Watercress

with a light Vinaigrette

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 Honey Teriyaki

Roasted Garlic Potatoes & Fresh Steamed Garden

Vegetables with Lemon Butter

\$84.95 per person with 3 consecutive hours of open bar

\$90.95 per person with 4 consecutive hours of open bar

### Caribbean Delight Buffet

Ice Carving surrounded by Gulf Shrimp, Ceviche, and Crab Claws

with a Lemon, Cocktail and Mustard Sauce

Seasonal Greens with Assorted Dressings

Conch Fritters

Tropical Fruit Salad with Spiced Rum Marinade

Steamed Lobster Tails, Fresh Mango and Pineapple Relish

Island Char-Rubbed Beef Tenderloin, carved to order

Jamaican Jerk-Style Chicken Breast

Grilled Mahi Mahi with Roasted Garlic,

Red and Yellow Pepper Salsa Buerre Blanc

West Indies Honey Plantains

Black Beans and Rice & Fresh Seasonal Vegetables

\$93.95 per person with 3 consecutive hours of open bar

\$99.95 per person with 4 consecutive hours of open bar

### Sirata Sunset Grille Buffet

Baby Greens with Ranch and Cabernet Sauvignon Dressing

Artichoke and Hearts of Palm Salad

Marinated Mushroom Salad

Grilled 12 oz. New York Sirloin Steaks

Grilled Shrimp Kabobs brushed in Garlic Oil

Chicken Roulade with Spinach and Asiago Cheese

Baked Potatoes with Sour Cream and Cheddar Cheese

Broccoli and Cauliflower Medley

\$86.95 per person with 3 consecutive hours of open bar

\$92.95 per person with 4 consecutive hours of open bar

### The Floridian Buffet

Cuban style Black Bean Soup

Ice Carving surrounded by Crab Claws and Creole style Spicy Boiled

Shrimp, Lemons, Cocktail Sauce, and South Miami Mustard Sauce

Florida Smoked Fish Dip with Crackers

Seasonal Greens with Orange Sections, Pecans,

and Caribbean Mango Vinaigrette

Carved Prime Rib of Beef au Jus with Horseradish Sauce

Jerked Grouper topped with a Salsa of Pineapple,

Mango, and Peppers

Baja Chicken with Lime-Cumin Garlic Sauce

Steamed Carrots, Snow Peas and Broccoli with Sunshine Butter Sauce

Saffron Rice and Peas & Jalapeno Cornbread

\$89.95 per person with 3 consecutive hours of open bar

\$95.95 per person with 4 consecutive hours of open bar

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## *Hors d'Oeuvres Receptions*

### *Standard Hors d'Oeuvres Reception*

Champagne Toast  
Vegetable Crudit  with Spring Herb Dip  
International Cheese and Fruit Display  
Carved Baron of Beef (Ham or Turkey may be substituted) with Silver Dollar Rolls and Condiments  
Italian Sausage-Stuffed Mushrooms  
European Deluxe Canap s  
Spanikopita  
Scallops Wrapped in Bacon  
Jerk Chicken Skewers  
Shrimp Tempura with Sweet and Sour Orange Sauce  
Pasta Dishes: Linguini with Bolognese, Tortellini with Carbonara, and Spirelli with Pomodoro  
Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea  
\$72.95 per person with 3 consecutive hours of open bar featuring Call Brands  
\$78.95 per person with 4 consecutive hours of open bar featuring Call Brands

### *Deluxe Hors d'Oeuvres Reception*

Champagne Toast  
Vegetable Crudit  with Spring Herb Dip  
International Cheese and Fruit Display  
Ice Carving of your choice surrounded by Seafood Display with Peel & Eat Shrimp and Crab Claws with Lemon Cocktail and Mustard Sauces  
Smoked Fish Dip with Assorted Crackers  
Carved Prime Rib of Beef Au Jus with Horseradish Sauce and Silver Dollar Rolls  
Assorted Canap s  
Antipasto Kabobs  
Norwegian Smoked Salmon Platter with Appropriate Condiments  
Petite Crab Cakes with Creole Tartar Sauce  
Coconut Shrimp with Sweet and Sour Orange Sauce  
Mini Chicken Cordon Bleu  
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea  
\$92.95 per person with 3 consecutive hours of open bar featuring Call Brands\*  
\$98.95 per person with 4 consecutive hours of open bar featuring Call Brands\*

### *Children's Menu*

(Ages 3-11)

Children's Menu: Fruit Cup  
Chicken Fingers and Chef's choice of Starch  
Non-Alcoholic Beverage from bar  
\$16.95 per child

*Note: All menu substitutions are subject to review by the Executive Chef. Additional charges may apply.*

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## Additional Hors d'Oeuvres

### Hot Hors d'Oeuvres

All Prices are per 100 pieces

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

### Cold Hor d'Oeuvres

All prices are per 100 pieces

Deviled Eggs*	\$185
Assorted Deluxe Canapes*	\$210
(Genoa Salami, Smoked Ham and Manzanilla)	
Olive Cream Cheese Finger Sandwiches	\$225
Artichoke, Pepper and Mozzarella Skewers*	\$225
Chou Puffs filled with Smoked Salmon Mousse*	\$210
Plum Tomatoes, Fresh Mozzarella and Calamata Olives on Bruschetta	\$210
Sausage and Cheese Brochette*	\$210
Smoked Salmon Canapes*	\$230
Smoked Salmon wrapped in Asparagus*	\$240
Stone Crab Claws (in season)	Market Price
Raw Oysters, Louisiana Oysters on the Half-Shell (in season)	Market Price
Iced Jumbo Gulf Shrimp	\$300

**\*Denotes passable Hors d'Oeuvres**

Butler Pass Service (per server)	\$35
Single Block Ice Carving	from \$325

### Desserts

#### **Cupcake Station:**

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

#### **Dessert Station:**

Chef's selection of Assorted Cake with Mini French Pastries, and Pies  
\$12.95 per person



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## *Wedding Services*

Sirata Beach Resort offers a variety of tropical and unique settings for your very special day and can provide you with exceptional, dedicated service and creative ideas to enhance your wedding, rehearsal dinner, bridal luncheon or post wedding brunch. Our Catering Manager will assist you in planning your event and accommodations at the resort as well as recommending specialists for floral, music & entertainment, wedding cakes, makeup & hair, photography and videography.

### *Ceremony with Reception*

Ceremony fee includes use of space, theater-style set-up with center aisle, white arch or wedding columns, an aisle runner, and a sound system with wireless lavalier microphone for the Officiant (ceremony music may be played through this sound system ).

\$850.00 (plus 7% tax and 22% service charge).

### *Rehearsal Dinners*

Please speak with the Catering Manager for Rehearsal Dinner menu.

### *Farewell Brunch*

We are happy to offer you and your guests a Farewell Brunch the morning after your wedding. There is a minimum requirement of 25 guests and food must be buffet style. Please speak with the Catering Manager for menus and more details.

### *Intimate Weddings*

We are happy to host small weddings (25-49 people) Sunday thru Friday. Contact our Catering Department for minimum food and beverage requirements, and our special Intimate Wedding menus.

A 22% Service Charge and applicable Florida State Tax (currently 7%) will be added to all event charges (service charge is taxable). Please note that all packages require a 50 person minimum attendance. Intimate Weddings of fewer than 50 guests, please see our Intimate Wedding menus. Should you have fewer than 50 guests and wish to order from our standard wedding menus, a 20% per person surcharge will apply. Please note that all outdoor meal functions must be buffet or heavy hors d'oeuvres. (Plated meals cannot be served outdoors.) See our Catering Department for food and beverage minimum requirements.



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## *Additional Wedding Services & Extras*

*The following items may be purchased to enhance your special day:*

### *Fresh Seafood Station*

Includes Peel and Eat Shrimp, Snow Crab Claws, Cherrystone Clams with Appropriate Condiments  
\$26.00 per person (90 Minute Service)

### *Fresh Pasta Station*

Includes Penne Pasta with Sun Dried Tomatoes, Artichokes, Peppers and Garlic Basil Pesto, Rotini Pasta Bolognese, and Tortellini Carbonara with Prosciutto Ham, Garlic Breadsticks  
\$12.95 per person (Add \$75 for Chef Attendant)

### *Champagne Toast—Upgrade*

See our Catering Department for Champagne Selections

### *Ice Carving*

\$325 per block— Please consult your Catering Manager for ice carving options.

### *White Glove Service*

\$125.00 for the evening

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## Bar Information

All Packages include 3 or 4 hours of open bar featuring Call Brand Liquor, House Wine, Beer Selection (Budweiser, Miller Light, and Heineken), Soft Drinks & Fruit Juices

### *Call Brand Liquor Selection Includes:*

Smirnoff Vodka	Jim Bean Bourbon
Bombay Gin	Canadian Club Whiskey
Bacardi Rum	J&B Scotch
Captain Morgan Spiced Rum	Margaretville Tequila

Upgrade your beverage selection to Premium Brands at an additional \$4.00 per person for 3 hrs or \$6.00 per person for 4 hrs.

### *Premium Brand Liquor Selection Includes:*

Absolute Vodka	Jack Daniel's Bourbon
Beefeater Gin	Canadian Club Whiskey
Bacardi Rum	Dewars Scotch
Captain Morgan Spiced Rum	Jose Cuervo Gold Tequila

Upgrade your beverage selection to Premium Brands at an additional \$6.00 per person for 3 hrs or \$8.00 per person for 4 hrs .

### *Deluxe Brand Liquor Selection Includes:*

Ketel One Vodka	Jack Daniel's Bourbon
Tanqueray Gin	Crown Royal Whiskey
Bacardi Rum	Chivas Regal Scotch
Captain Morgan Spiced Rum	Patron Tequila

### *Bar Add-Ons*

Rum Punch	\$75 per gallon
Margaritas	\$75 per gallon
Sangria	\$55 per gallon
Mimosas	\$85 per gallon

### *Wine Service with Dinner*

House Wine \$19.95 per bottle:

Chardonnay, Pinot Grigio, White Zinfandel, Merlot or Cabernet Sauvignon  
Servings per bottle: approximately five (5) glasses

- For pricing on additional hours of bar service and liquor substitutions / upgrades please see your Catering Manager.



## Wedding Guidelines

### *Contract Policy*

A minimum of 50 guests is required to book wedding packages without a surcharge, unless the *Intimate Wedding Menu* is used. Food and beverage minimums are also required for all weddings and social events. Your minimum will be determined by the function area(s) chosen and your anticipated number of guests.

Overnight guest accommodations and rates may be determined at time of booking. To secure a discounted rate, a minimum block (and guarantee) of 10 or more guest rooms are required. Some dates may require a multiple night minimum stay. Guests for your wedding are strongly advised to make reservations as early as possible to secure the discounted rate and availability.

A Contract outlining your special day is formulated at the time of booking. The space will be held on a tentative basis for ten days while you review the Contract. With return of the Contract a deposit is required to confirm the arrangements. If the Contract is not returned by the due date, it is assumed that other arrangements have been made and the terms of the agreement are nullified. If the Contract with the deposit is received by the due date, a letter of confirmation and a copy of the fully executed Contract will be mailed to you for your records, thereby confirming the arrangements for your wedding reception.

If you have any questions, to discuss your plans further,  
or to check dates and availability, please call the  
***Sirata Beach Resort Catering Office*** at:  
**(855) 671-6869**



## Wedding Guidelines

### *Banquet Policies*

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 and beverage in or out of the function area. We are at your service to accommodate your special requests to ensure the success of your event.

### *Beverage Policies*

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 function areas by outside services. State law prohibits the serving of any alcoholic beverages to any person under 21 years of age. As a responsible vendor of alcoholic beverages, Sirata Beach Resort requires proof of age from anyone appearing under the age of 35 years. In addition the State of Florida also prohibits the sale and service of alcoholic beverages prior to 11am on Sundays.

### *Function Rooms*

Much of the success of your event depends on the atmosphere of your surroundings, and we will work with you to achieve the overall experience you desire. The attendance you anticipate and the set-up 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 food and beverage minimums are based upon the function area reserved and the attendance of your event. Revisions in factors such as number of guests, times, dates, or set-up may necessitate a revision of such food and beverage minimums.

### *Outdoor Ceremonies/Receptions*

To provide the best possible event, a decision on moving an outdoor function inside will be made by the Banquet Manager no less than four hours prior to the event, if anticipated weather conditions may effect your special day. A forecast of 40% or greater chance of rain will require that a function be moved inside. In consideration of other hotel guests all outdoor events must end by 10:00pm.

All outdoor meal functions must be buffet or heavy hors d'oeuvres. Buffet lines will remain open no longer than two hours. Plated meals cannot be served outdoors.

### *Pricing*

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to daily changes in market conditions, menu prices may change without notice until confirmed by a signed Banquet Event Order (BEO).

### *Guarantees / Final Attendance*

In order to best serve your guests, a final confirmation of attendance (guarantee) is required by 11am five business days prior to the 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 confirmation is received by the specified time the resort will charge for the expected number of people as indicated on the Letter of Agreement and the Banquet Event Order.

### *Payment Policy*

Full prepayment must be received no later than 5 business days prior to your event. If paying by personal check payment must be received 10 business days prior to event.