

# Wedding Specialties

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 florals, music & entertainment, wedding cakes, makeup & hair, photography and videography.

## Wedding Menus

A 21% Service Charge and applicable Florida State Sales 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 Menu. 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.

## Brunch Package

Domestic and Imported Cheese and Fruit Display  
Vegetable Crudité with Spring Herb Dip for Cocktail Hour  
Three (3) Hours of Open Bar featuring Call Brands  
Champagne Toast (Sparkling Cider available upon request)

Freshly Squeezed Orange and Grapefruit Juice, Tomato Juice  
Baked Brie with Toasted Almonds and Tropical Fruits and Berries  
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-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 Sautéed 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  
\$7.95 per person, \$75 Attendant Fee

Upgrade to Deluxe Omelet Station for \$5 more per person:  
Includes Crab Meat, Smoked Salmon and Shrimp

\*Mimosas are available @ \$85 per gallon

# *Luncheon Receptions*

*(Luncheon Receptions must end by 4:00 p.m. and meal must be served by 2:00 p.m.)*

*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 Crudité 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  
\$44.95 per person*

*II.*

*Caesar Salad with Garlic Croutons and Parmesan Cheese  
Roast Prime Rib of Beef Au Jus  
Dauphine Potatoes  
Fresh Seasonal Vegetables  
\$49.95 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  
\$46.95 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  
Julienne Vegetables  
\$51.95 per 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  
\$47.95 per person*

*VI.*

*Seasonal Greens with Plum Tomatoes, Cucumbers, Carrots and Black Olives served with Buttermilk Ranch Dressing  
Chicken en Croute Duxelle (Breast of Chicken topped with a Mushroom Duxelle and wrapped in a Puff Pastry) with Sauce Supreme  
Blended Wild Rice  
Fresh Seasonal Vegetables  
\$44.95*

## *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 Crudité 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 Glaze  
Chicken Breast Stuffed with Spinach and Asiago Cheese  
Grilled Sirloin Medallions with Fontina Cheese and Cremini Mushrooms  
Sautéed Zucchini Provençal  
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  
\$48.95 per person*

## *Honeymooner's Buffet*

*Baby Greens with Creamy Ranch and Sweet Basil Vinaigrette  
Fresh Cucumber, Tomato, and Onion Salad with Cracked Black Pepper and Lemon Dill Vinaigrette  
Marinated Mushroom Salad  
Baked Breast of Chicken with Golden Mushroom Sauce  
Garlic-Seared Flank Steak with Rosemary Au Jus  
Orange-Ginger Grouper with a Pineapple and Mango Salsa  
Roasted Garlic-Herb New Potatoes  
Sautéed Green Beans with Toasted Almonds  
Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea  
\$46.95*

## *Dinner Receptions*

Served after 4:00 p.m.

Each Dinner menu includes:

Your Choice of 3 or 4 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 Crudité with Spring Herb Dip

Rolls and Butter

Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

## *Plated Dinner Receptions*

I.

Baby Field Green Salad with  
Pink Peppercorn Vinaigrette Dressing  
Grilled Petite Filet Mignon with Crabmeat Stuffed Jumbo Shrimp  
Dauphine Potatoes  
Fresh Seasonal Vegetables  
\$74.95 per person with 3 hours of open bar  
\$80.95 per person with 4 hours of open bar

II.

Caesar Salad with Garlic Croutons  
Breast of Chicken Marsala with Fresh Basil Fettuccine  
Fresh Seasonal Vegetables  
\$59.95 per person with 3 hours of open bar  
\$65.95 per person with 4 hours of open bar

- or -

Mixed Green Salad with Plum Tomatoes, Cucumbers  
and Balsamic Vinaigrette Dressing  
Sautéed Breast of Chicken with a Lemon Caper Sauce  
Medley of Wild Rice  
Fresh Seasonal Vegetables  
\$59.95 per person with 3 hours of open bar  
\$65.95 per person with 4 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  
\$69.95 per person with 3 hours of open bar  
\$75.95 per person with 4 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  
\$66.95 per person with 3 hours of open bar  
\$72.95 per person with 4 hours of open bar

V.

Fresh Seasonal Greens with Sweet Sugar Cane Vinaigrette  
Grilled Grouper with Garlic Lump Crabmeat,  
topped with Bearnaise Sauce  
Roasted Herb Potatoes  
Fresh Seasonal Vegetables  
\$69.95 per person with 3 hours of open bar  
\$75.95 per person with 4 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 entrée accompanied by:

\*Sautéed Chicken Marsala

\$74.95 per person with 3 hours of open bar  
\$80.95 per person with 4 hours of open bar

\*Grilled Salmon with Green Peppercorn Sauce  
\$76.95 per person with 3 hours of open bar  
\$82.95 per person with 4 hours of open bar

-or-

\*Broiled 5oz. Lobster Tail with Drawn Butter  
\$88.95 per person with 3 hours of open bar  
\$94.95 per person with 4 hours of open bar

VII.

Garden Salad with Choice of Dressing  
Vegetable Stuffed Portabella Mushroom with Dijon Vinaigrette  
Rosemary New Potatoes  
\$59.95 per person with 3 hours of open bar  
\$65.95 per person with 4 hours of open bar

# Wedding Dinner Buffets

Served after 4:00 p.m.

Each Dinner menu includes:

Your Choice of 3 or 4 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 Crudité 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

\$72.95 per person with 3 hours of open bar

\$78.95 per person with 4 hours of open bar

## Sirata Sunset Grille

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

\$74.95 per person with 3 hours of open bar

\$80.95 per person with 4 hours of open bar

## Caribbean Delight

Ice Carving surrounded by Gulf Shrimp, Seviché  
and Crab Claws, with 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

\$88.95 per person with 3 hours of open bar

\$94.95 per person with 4 hours of open bar

## The Floridian

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 Pineapples, Mangoes and Peppers

Baja Chicken with Lime-Cumin Garlic Sauce

Steamed Carrots, Snow Peas and Broccoli  
with Sunshine Butter Sauce

Saffron Rice and Peas

Jalapeño Cornbread

\$82.95 per person with 3 hours of open bar

\$88.95 per person with 4 hours of open bar

## *Standard Hors d'Œuvres Reception*

*Champagne Toast*  
*Vegetable Crudité 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 Canapés*  
*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*  
*\$66.95 per person with 3 hours of open bar featuring Call Brands*  
*\$72.95 per person with 4 hours of open bar featuring Call Brands*

## *Deluxe Hors d'Œuvres Reception*

*Champagne Toast*  
*Vegetable Crudité 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, Silver-Dollar Rolls*  
*Assorted Canapés*  
*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 Beef Wellington with Horseradish Sauce*  
*Scallops Wrapped in Bacon*  
*Mini Chicken Cordon Bleu*  
*Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea*  
*\$89.95 per person with 3 hours of open bar featuring Call Brands*  
*\$95.95 per person with 4 hours of open bar featuring Call Brands*

## *Children's Menu*

*(Ages 3 – 11)*

*Children's Menu:*  
*Fruit Cup*  
*Chicken Fingers, Chef's Choice of Starch*  
*Non-Alcoholic Beverage from Bar*  
*\$16.95 per person*

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

# Wedding Packages and Extras

## 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 and Fruit Juices.

### Call Brand Liquor Selection Includes:

Smirnoff Vodka

Bombay Gin

Bacardi and Captain Morgan Rum

Jack Daniels Bourbon

Canadian Club Whiskey

J&B Scotch

Margaritaville Tequila

Upgrade your beverage selection to Deluxe Brands at an additional \$4.00 per person):

### Premium Brand Liquor Selection Includes:

Stolichnaya Vodka

Tanqueray Gin

Mount Gay & Captain Morgan Rum

Wild Turkey Bourbon

Crown Royal Blended Whiskey

Chivas Regal Scotch

Jose Cuervo Gold Tequila

\* Liquor substitutions / upgrades may be discussed with your Catering Manager.

For pricing on additional hours of bar service, please see your Catering Manager

## Bar Add-Ons

-Rum Punch - \$65 per gallon

-Margaritas - \$65 per gallon

-Sangria - \$75 per gallon

-Mimosas - \$85 per gallon

## Wine Service with Dinner

-House Wine prices:

Chardonnay, Pinot Grigio, White Zinfandel, Merlot or Cabernet Sauvignon

\$19.95 per bottle

Servings per bottle: approximately five (5) glasses

- Please contact your Catering Manager for additional wine selections.

## *Additional Suggestions*

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  
\$16.00 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)

### *Desserts*

Dessert Station with Assorted Cakes and Pies, and Mini French Pastries  
\$5.95 per person

Fresh Berries with Amaretto Sabayon and Toasted Almonds  
\$5.95 per person

Chocolate Covered Strawberry served with each slice of wedding cake  
\$1.50 per person

Viennese Dessert Table served with coffee  
\$15.95 per person

### *Champagne Toast Upgrade*

See our Catering Department for Champagne Selection.

### *White Glove Service*

\$125.00 for the evening.

### *Ice Carving*

\$300 per block – Please consult your Catering Manager for ice carving options.

### *Ceremony with Reception*

Ceremony Fee includes Use of Space, Theatre-Style Set-Up with Center Aisle, White Arch or Wedding Columns, an Aisle Runner, and a Sound System with Wireless Lavalier Microphones for Officiant and Groom (Ceremony Music may be played through this sound system).  
\$850.00 (plus 7% tax and 21% service charge)

### *Rehearsal Dinners*

Please speak with your 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 your Catering Manager for menus and more details.

### *Intimate Weddings*

We are happy to host small weddings (25 - 49 people) Sundays - Fridays. Contact our Catering Department for minimum food and beverage requirements, and for our special intimate wedding menus

# Wedding Guidelines

A minimum of 50 guests are 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 is 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.

At time of booking, a Contract outlining your special day is formulated. The space will be held on a tentative basis for 10 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 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 further discuss your plans, or to check dates and availability, please call the Sirata Beach Resort Catering Office at (727) 363-5138.

## 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 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 2 hours.

## 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. The law prohibits the sale and service of liquor prior to 11:00 a.m. on Sundays.

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, 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 in attendance, times, dates, or set-up may necessitate a revision of such 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 (4) hours prior to starting time. A forecast of 40%, or greater, chance of rain will determine location. All outdoor meal functions must be buffet or heavy hors d'oeuvres. Plated meals cannot be served outdoors. In consideration of other hotel guests, all outdoor events must end by 10:00 p.m.

## Pricing

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

## Guarantees / Final Attendance

In order to best serve your guests, a final confirmation of attendance or "guarantee" is required by 11:00 a.m. five 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 by the specified time, the resort will charge for the expected number of guests indicated on the Letter of Agreement and the Banquet Event Order.

## Payment Policy

Full prepayment must be received no later than five business days in advance of your function, based upon the guaranteed number of guests. If paying by personal check, payment must be received at least 10 business days prior to your event. Please see your Contract for additional information.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illnesses.