



Weddings by

Sirata  
ST. PETE BEACH



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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 our beachfront patios or in our beautiful tropical courtyard. For your reception, enjoy the breathtaking views from our Royal Palm Ballroom with stunning 180-degree water views, or our beautiful beachfront 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.*

*We will provide you with exceptional dedicated service and creative ideas to enhance your wedding ceremony, reception, rehearsal dinner and farewell brunch. Our Sales Managers will assist you in securing your event and accommodations at the resort, as well as recommendations for \*wedding planners and additional vendors, specializing in floral, music and entertainment, wedding cakes, photography and video, as well as 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 palette 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 110 guests

With breathtaking, semi-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.





## Reception Venues

### COCONUT PALM PAVILION

Venue hosting up to 100 guests

Our tented outdoor beachfront 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







# Rehearsal Dinner & Farewell Brunch Venues

## DATE-BLUE PALM ROOM

Venue hosting up to 40 guests

Located on the third floor, the Date-Blue Palm Room 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.



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## MEDITERRANEAN ROOM

Venue hosting up to 60 guests

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





## Ceremonies

Private beach or beachfront ceremony  
with on-site security  
Arch and small table for unity or sand ceremony  
White garden chairs for guest seating  
Citrus water station

Pricing \$1,750

\*Licensed and insured Wedding Planner/Day of Coordinator required.



## WEDDING PACKAGES

All Sirata Wedding Packages Include:

- Ceremony rehearsal  
(Scheduled time to bring planner, officiant, bridal party and family to practice afternoon prior)
- Sparkling champagne toast
- Complimentary setup to include dance floor, standard white, or black linens for your guest tables, choice of our colorful cloth napkins, mirror or wood tiles and crystal candles
- Linens for your cake, sign-in, gift, DJ and sweetheart or head table
- Cake cutting
- Complimentary menu tasting for up to 2 people  
(subject to \$6,000 food & beverage minimum requirement)
- Complimentary suite for the night of your wedding reception



## Plated Dinner Packages

Plated dinner packages include iced tea and coffee. Artisanal rolls with butter available upon request. Entrée selections for each guest must be identified on place cards and corresponding (provided) diagram/spreadsheet. Selections must be communicated 30 days in advance and final guest counts are due ten (10) days prior to the event.

### **Bamboo**

\$120 per person

Vegetable Crudité Display at Cocktail Hour  
Choice of Salad (Frist Course)  
Choice of Two (2) Entrées  
Four (4) Consecutive Hours of Premium Bar

### **Sunset**

\$130 per person

Artisanal Cheese Board and Vegetable Crudité Display at Cocktail Hour  
Choice of Salad (Frist Course)  
Choice of Two (2) Entrées  
Four (4) Consecutive Hours of Premium Bar

### **Paradise**

\$145 per person

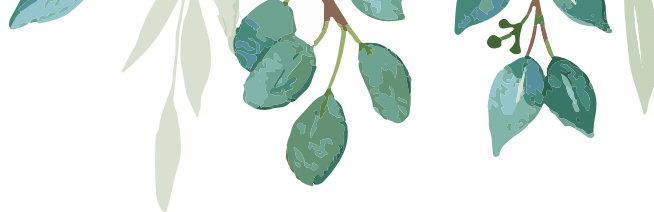
Three (3) \*Hors d'Oeuvres, Artisanal Cheese Board and  
Vegetable Crudité Display at Cocktail Hour  
Choice of Salad (Frist Course)  
Choice of Two (2) Entrées  
Five (5) Consecutive Hours of Premium Bar



V = Vegetarian, GF = Gluten Free, VG= Vegan

\*Limited Selection. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food borne illness.  
Please refer to Terms and Conditions for applicable fees.





## First Course

Please choose one (1)

### Caesar Salad

Romaine Lettuce, Parmesan Garlic Croutons, Shaved Parmesan Cheese, and Caesar Dressing

### Strawberry Fields Salad

Spring Mix with Candied Pecans, Crumbled Maytag Blue Cheese, Sliced Strawberries, Mandarin Oranges and Champagne Vinaigrette

### Greek Salad

Romaine Lettuce, Kalamata Olives, Sliced Red Onion, Pepperoncini, Feta, and Red Wine Vinaigrette

### Baby Field Greens Salad

Arcadian Mixed Greens, English Cucumber, Baby Heirloom Tomato, Watermelon Radish, and White Balsamic Vinaigrette



## Vegetarian Entrée Selection

(Choice of One Per Event)

Mushroom Risotto

Penne Pasta

Gnocchi

Eggplant Scaloppini

Quinoa Tacos (VG)

Ssamjang Glazed Tofu (VG)

For the Children 35

Plate of crispy chicken fingers with ranch, ketchup or barbecue sauce served with French fries and a fruit cup. Unlimited sodas or juice.

Vendor Meal 35

Chef's choice of plated dinner meal to consist of protein, starch, vegetable and bottled water.

## Main Course

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

Pan Seared French Cut Chicken Breast

Peppered Lentils, Capers, Chardonnay Jus

Stuffed Chicken Breast

Spinach and Mushrooms, Herbed Risotto, Tomato Ragout

Grilled Pork Chop

Sweet Potato Soufflé, Bacon & Balsamic Onion Jam, Spiced Cider Cream

Teriyaki Ginger Salmon

Tri-Color Potato Medley, Tropical Fruit Salsa

Pan Seared Mahi Mahi

Basil Whipped Potatoes, Shaved Fennel Slaw, Tarragon-Dijon Cream

Grilled New York Strip 16

Roasted Garlic Mashed Potatoes, Caramelized Onions, Burgundy Demi

Filet of Beef 18

Dauphinoise Potato, Garlic & Onion Confit, Port Wine Demi

## Duo Entrée Enhancement

(Add to Any Entrée)

Jumbo Lump Crap Cake 14

Roasted Shrimp Relish 13

Three Pieces

Seared Salmon (GF) 11

Beurre Blanc

Broiled Maine Lobster Tail (GF) Mkt Price

Lemon Butter

Petite Filet 14

Merlot Demi

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# Buffet Dinner Packages

Dinner buffets require a minimum of 50 guests. Buffet dinner packages include iced tea and coffee; artisanal rolls with butter available upon request. Buffet packages include 90-minutes of food service and 4/5 hours of open (premium) bar.

## Beachside

\$135/\$145 per person

- Vegetable Crudité Display for Cocktail Hour
- Haricot Verts with Capicola, Provolone and Herbed Vinaigrette (GF)
- Chilled Tortellini Pasta Salad with Onions, Peppers, Goat Cheese, and Kalamata Olives
  - Striploin of Beef with Thyme Jus and Horseradish Sauce
- Herb Seared Salmon Filet with Citrus Glaze and Tropical Mango Relish (GF)
  - Grilled Chicken Breast with Mushroom Ragout
  - Roasted Tri-Colored Potatoes (V, GF)
  - Fresh Seasonal Vegetables (V, GF)

## Floribbean

\$150/\$160 per person

- Artisanal Cheese Board and Vegetable Crudité Display for Cocktail Hour
- Seafood Display, Poached Jumbo Shrimp, Littleneck Clams, PEI Mussels, Cocktail Sauce, Horseradish, Tabasco and Lemons (GF)
- Mixed Greens, Candied Pecans, Crumbled Blue Cheese, Sliced Strawberries, Mandarin Oranges and Raspberry Vinaigrette (GF)
- Orzo Salad with Lump Crab, Heirloom Tomatoes, Pepperoncini and Crumbled Feta
  - Sliced NY Strip with Port Demi and Horseradish Cream
- Jerked Chicken with Orange Guava Coulis, Corn and Black Bean Salsa (GF)
  - Sweet Plantain Hash
  - Fresh Seasonal Vegetables
  - Island Style Rice and Beans (V)

## Surf & Turf

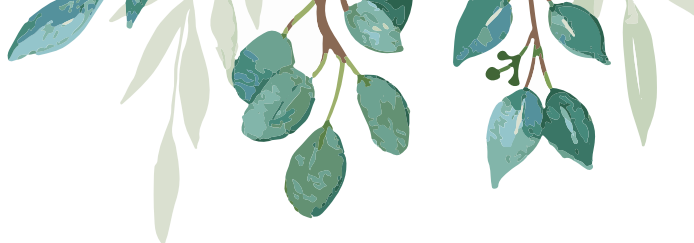
\$165/\$175 per person

- Three (3) \*Hors d'Oeuvres, Artisanal Cheese Board and Vegetable Crudité Display at Cocktail Hour
- Romaine Hearts, Shaved Parmesan-Reggiano, Parmesan Garlic Croutons, Caesar Dressing
  - Seafood Paella with Lobster Tails, Clams, Mussels, Shrimp, Fennel, Corn on the Cob, Potatoes and Kielbasa (GF)
- Carved Prime Rib of Beef with Au Jus and Horseradish Sauce (GF)
  - Pan Seared Chicken with Lemon Caper Sauce
  - Scalloped Potatoes (V, GF)
- Oven Roasted Steakhouse Asparagus with Roasted Cipollini Onions and Balsamic Reduction

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## Hors d'oeuvres

Priced per 50 pieces

### Butler- Style

Vegetable Spring Roll (V) | Sweet Chili Sauce | \$325

Toasted Spinach and Feta Phyllo Pocket (V) | \$350

Quinoa and Zucchini Fritter (V) | \$350

Parmesan Artichoke Heart Fritter (V) | \$350

Jerk Chicken Skewer | \$350

Thai Chicken Spring Roll | Sweet Chili Sauce | \$350

Pecan Chicken Bite | \$375

Beef Empanada | \$325

Southern Fried Mac and Cheese Bites | \$350

Chicken Quesadilla | Chipotle Ranch Sauce | \$375

### Elevated Selections

Beef Tataki Skewer | \$375

Scallops Wrapped in Bacon | \$400

Mini Beef Wellington | \$375

Tandoori Chicken | \$375

Maui Shrimp Spring Roll | Sweet Chili Sauce | \$375

Crab and Avocado Crostini | \$425

Coconut Shrimp | \$425

Ahi Tuna Wakame | Cucumber Wasabi | \$425

### Stationary Displays

Lemon and Thyme Hummus (VG) | Crispy Pita Chip, Red Onion Marmalade | \$350

Deconstructed Heirloom Tomato Bruschetta (V) | \$350

Italian Antipasti Display | Cured Meats, Imported Cheeses,  
Olives, Italian Bread and Oil | \$550

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# Rehearsal Dinner Menus

Priced Per Guest | Requires a 20 Guest Minimum | 60 Minute Service  
All Dinners Include Freshly Brewed Regular and Decaffeinated Coffee  
and a Selection of Specialty Teas

## Classic Cookout

\$55 per person

Baby Field Greens Salad with Assorted Dressings (V)  
Creamy Potato Salad (V,GF)  
Grilled Burgers  
Sliced American Cheese, Shredded Lettuce, Sliced Tomatoes,  
Ketchup, Mustard, Mayo & Sliced Pickles  
Grilled All-Beef Hot Dog with Buns  
BBQ Grilled Chicken Breast (GF)  
Potato Chips with French Onion Dip (V)  
Watermelon & Cornbread

## Backyard Barbecue Buffet

\$60 per person

Baby Field Greens Salad with Assorted Dressings (V)  
Creamy Coleslaw (V,GF)  
Zesty Pasta Salad  
Southern Barbecued Chicken (GF)  
Slow Cooked Pulled Pork w/Buns  
Smokey Texas Style Brisket (GF)  
Steamed Corn on the Cob (V,GF)  
Slow Cooked Baked Beans (GF)  
Assorted Cookies and Dessert Bars

## Island Buffet

\$65 per person

Greek Salad with Red Wine Vinaigrette  
Grilled Pineapple Coleslaw (V,GF)  
Asian Shrimp Noodle Salad  
Teriyaki Seared Chicken Thighs (GF)  
Pan Seared Salmon with Pineapple Salsa (GF)  
Guava BBQ Slow Cooked Pork Ribs (GF)  
Coconut Fried Rice (GF)  
Stir-Fry Vegetables (GF)  
Assorted Cakes and Pies

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# Farewell Brunch

Priced Per Guest | Requires a 20 Guest Minimum | 60 Minute Service  
All Dinners Include Freshly Brewed Regular and Decaffeinated Coffee and a  
Selection of Specialty Teas

## Wedding Bliss

\$25 per person

- Orange Juice
- Seasonal Whole and Sliced Fruit (VG,GF)
- Individual Yogurts in Assorted Flavors
- Assorted Morning Pastries and Muffins
- Farm Fresh Scrambled Eggs (GF)

### Choice of One:

- Breakfast Potatoes (GF)
  - Grits

### Choice of One:

- Pancakes
- French Toast
- Oatmeal | Brown Sugar, Dried Fruit

## Forever After

\$30 per person

- Orange and Apple Juice
- Sliced Melons, Seasonal Fruits, and Berries (VG,GF)
- Freshly Baked Morning Pastries |  
Fruit Preserves and Butter
- An Assortment of Breakfast Cereals | Served with  
Dried Fruits, Whole, 2% and Skim Milk
- Individual Yogurts in Assorted Flavors
- Farm Fresh Scrambled Eggs (GF)

### Choice of Two:

- Crispy Bacon
- Country Sausage Links
- Turkey Sausage

### Choice of One:

- Hash Browns
- Oven Roasted Breakfast Potatoes | Fresh Herbs

### Choice of One:

- French Toast | Maple Syrup
- Griddled Pancakes | Maple Syrup

## Farewell Brunch Enhancements

Priced per guest.

Bacon or Breakfast Sausage or  
Smokehouse Ham | \$6

Assorted Breakfast Cereals | \$6  
• Bananas, Whole and 2% Milk

Assorted Bagels | \$6  
• Regular and Flavored Cream Cheese

Steel-Cut Oatmeal (V,GF) \*\* | \$10  
• Brown Sugar, Dried Fruits, Raisins, Nuts, Milk  
\*\*Can be made VE, DF with water

Farm Fresh Egg Omelet Station\*\* | \$20

• Cheddar and Swiss Cheeses, Diced  
Smokehouse Ham, Sliced Mushrooms,  
Diced Bell Peppers, Chopped Sweet Onions,  
Spinach Leaves, Bacon, Salsa  
**\*\*Requires an Attendant | \$125**

Thin Sliced Smoked Salmon | \$22  
• Assorted Bagels, Regular and Onion and  
Chive Cream Cheeses, Capers, Red Onion,  
Sliced Tomatoes, Chopped Egg



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# Bar and Wine

One Bartender per 75 Guests

## **Premium SPIRITS**

Deep Eddy, Deep Eddy Ruby Red Grapefruit, Deep Eddy Lemon, Beefeater, Cruzan Aged Light, Jim Beam, Dewar's, Sauza Hacienda Silver, E&J, Hiram Walker Peach Schnapps

## **WINE**

Proverb: Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon, Chloe Rose, Wycliff Champagne

## **BEER**

Bud Light, Miller Lite, Budweiser, Michelob Ultra, Blue Moon Belgian White, Budweiser Zero (non-alcoholic)

## **Super Premium**

(Additional \$2 per person, per hour)

Tito's Handmade Vodka, Grey Goose, Grey Goose Le Citron, Grey Goose L'Orange, Bombay Sapphire, Bacardi Superior, Bacardi Spiced, Maker's Mark, Jack Daniel's Old No.7, Crown Royal, Monkey Shoulder Scotch, Camarena Silver, Sauza Hacienda Gold, E&J, Bailey's Irish Cream, Hiram Walker Peach Schnapps, Disaronno Amaretto, Stella Artois,

### **Super Premium Beers**

Corona Extra, Dogfish Head 60 Minute IPA, Local Option, Truly Wild Berry, Truly Strawberry Lemonade, Just the Haze IPA (non-alcoholic)

## **SIGNATURE COCKTAILS**

Customize your Special Day with a Signature Cocktail using your pre-selected brands:

**Something Blue** | Coconut Rum, Blue Curacao, Lemon-Lime Soda

**Sunshine Fizz** | Vodka, Lemonade, Lemon-Lime Soda

**Orange Crush** | Vodka, Triple Sec, Orange Juice, Lemon-Lime Soda

**Honey I Do** | Rum, Amaretto, Pepsi

**Blushing Bride** | Spiced Rum, Orange Juice, Grenadine, Pineapple Juice

**Two Less Fish in the Sea** | Vodka, Lemonade, Simple Syrup

**Pretty in Peach** | Gin, Peach Schnapps, Orange Juice

**Love Potion** | Rum, Fruit Punch, Lemon-Lime Soda

**Neon Love** | Rum, Melon, Pineapple Juice



# Terms and Conditions

## FOOD & BEVERAGE SERVICE

The Sirata Beach Resort shall provide all food (with the exception of professionally baked wedding cakes) 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.

All food and beverages are subject to a 15% non-taxable service charge and 10% taxable administration event fee. The administrative event fee is for administration of the banquet, special event or package deal. The administrative event fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. The service charge will be distributed as a gratuity for those who provide service to the guests. All audio-visuals, room rental/set-up and meeting room internet fees are subject to a 25% taxable administrative event fee. All food, beverage, room rental and audio-visuals are subject to applicable sales tax (7%). Administrative fees, gratuities and taxes 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:  
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 or dance area (depending upon reception location), sized according to number of guests/space available. First and second course menu tasting, based on availability, for up to two attendees (Minimum \$6,000 food and beverage spend required). 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 diagram)

for your signature approval. Final guest count must be received by the resort ten (10) days before the event with final payment of all estimated charges payable via credit card, cash or cashier's check due seven (7) days prior.

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. Outdoor events must end no later than 10pm. 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 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. 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 seven (7) 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 for event parking will be set at time of contract. Valet parking can be hosted - discuss with your Catering Manager.

## SMOKING POLICY

Sirata Beach Resort is a smoke-free property (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 planners, 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, dancing on a cloud and cold spark are not permitted in any of our 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.