RENAISSANCE®

THE VINOY® ST PETERSBURG RESORT & GOLF CLUB







GROUP EVENTS

We warmly invite you to join us for your upcoming event.

Our professional and gracious staff is looking forward to delighting you and your guests with an exceptional and memorable dining experience.

Our chefs create dishes using fresh & local ingredients to obtain a taste of our local cuisine.

Marchand's Bar & Grill Renaissance Vinoy Resort & Golf Club

501 5th Avenue Northeast, St. Petersburg Florida 33701 Website: www.marchandsbarandgrill.com

Veranda Room

Highlights Windows Overlooking Outside Veranda

Marble Slab Table, Dark Wood Interior

Audio Visual Capabilities

Capacity 16 Guests

Configuration 1 Long Table

Cost ~ Friday & Saturday, Select Holidays:

\$1,000 Food & Beverage Minimum, Plus Sales Tax And Gratuity
Sunday – Thursday:

\$65 Per Person, Plus Sales Tax And Gratuity

Pompeii Room

Highlights Windows Overlooking St. Petersburg Bay

& Vinoy Marina

Audio Visual Capabilities

Capacity 30 Guests

Up To 22 Guests – 1 Long Table

Various Table Configurations Available

Cost ~ Friday & Saturday, Select Holidays:

\$2,000 Food & Beverage Minimum, Plus Sales Tax And Gratuity

Sunday – Thursday (minimum of 17 guests):

\$65 Per Person, Plus Sales Tax And Gratuity

Terrace Room

Highlights Views Of Our Resort Pool

Capacity 50 Guests

Configurations Depending On Group Size

Can Be Combined with Pompeii Room To Seat Up To 80 Guests

Cost ~ Friday & Saturday, Select Holidays:

\$3,000 Food & Beverage Minimum, Plus Sales Tax And Gratuity

Sunday – Thursday (minimum of 31 guests):

\$65 Per Person, Plus Sales Tax And Gratuity

Chef's Table

Interactive Dinner With The Chef
Tasting Menu Highlighting Seasonal Ingredients
Includes Wine Pairing
Customized For Each Group

Cost ~ \$150 Per Person Plus Sales Tax And Gratuity

Cocktail Reception

Cocktail Receptions Are Available At Our Center Bar This Semi- Private Space Is The Perfect Setting

For Both Social & Corporate Events

Capacity 100 Guests

Sunday – Thursday, For The First 2 Hours:

\$1,000 Food & Beverage Minimum, Plus Sales Tax And Gratuity Cocktail Receptions in our Center Bar are not available Friday-Saturday

Minimums are subject to change for select holidays

Pricing may vary for events exceeding a 3 hour time frame

***all spaces are considered semi-private due to possible noise carry-over from the restaurant ***

Displayed Hors d' oeuvres

Charcuterie Board | \$20.00 per person

Assorted Cured Italian Meats, Sausage, Paté, House Made Pickles, Mustards, Artisanal Breads & Crackers

Antipasto | \$20.00 per person

Marinated Mushrooms, Mixed Olives, Feta Cheese, Mozzarella, Tomatoes, Basil, Roasted Peppers, Hard Salamis, Ciabatta Bread & Grissini

Vegetable Bouquets | \$10.00 per person

Seasonal Raw Vegetables, House Made Dips & Dressings

Meza Bar | \$18.00 per person

White bean Hummus, Tapenade, Tzatziki, Baba Ghanoush, Marinated Feta, Mixed Olives, Roasted pepper, Marinated Tomatoes, Grilled Naan Bread

Chilled Raw Bar | \$7.00 per piece

Recommended 3 pieces per person

Jumbo Shrimp, Oysters (Seasonal), Split King Crab Legs, Crab

Claws, Cocktail Sauce, Horseradish, Hot Sauces, Lemon Wedges,

Crackers

Local Cheese Board | \$20.00 per person

Assorted Sweet Grass Dairy Cheese, Hard, Semi Soft, Soft Cheeses, Honey Comb, Jams, Jellies, Local Honey, Artisanal Breads & Crackers

BBQ Kettle Chips | \$16.00 per bowl

Ybor city amber lager cheddar dip

Assorted Flat Bread Pizzas | \$16.00 per flat bread

Options: Caprese, Meat, Vegetable, Cheese, Pepperoni, Gourmet

Sliders | \$5.00 per slider

Grouper Grilled or Fried, Angus Beef

Fruit Display | \$12.00 per person

Seasonal Fruit and Berry Skewers, Yogurt Dip

Viennese Table | \$18.00 per person

Based on 3 pieces per person
Assorted Mini Desserts to Include:
Petit Fours, Macaroons, Cream Puffs, Truffles,
Chocolate Dipped Strawberries

Hors D' Oeuvres

-minimum order of 25 pieces per item -recommended 3 pieces per person

COLD \$7 | pc

tomato mozzarella on garlic toast
sesame tuna sashimi, crisp wonton, wasabi aioli
scallop mojito cup
lobster profiterole
involtini di bresaola, baby arugula, lemon, parmesan
smoked salmon, buckwheat bellini, fish roe, micro herbs

HOT \$7 | pc

lump crab cake, orange marmalade aioli
adobo pork & pickled onion spring roll, cilantro aioli
beef tenderloin en croute
spinach and feta in phyllo
pear and brie in phyllo, vanilla crème
mini chicken pot pie
edamame pot sticker, hoisin dipping sauce
crab stuffed mushrooms
asian short rib pot pie, chili garlic sauce

The Prosecco

Starter - Choice Of

Clam & Corn Chowder

Fresh Cream, Chive, Baby Potatoes

Baby Greens Salad

Artichoke Hearts, Olives, Green Goddess, Ricotta Salata

Entrée - Choice Of

Ribeye

Roasted Tomatoes and Mushrooms, Béarnaise, Baby Potatoes

Salmon

Whipped Potato, Lump Crab, Asparagus, Hollandaise

Cog Au Vin

½ Roasted Chicken, Cannellini Bean Cassoulet, Smoked Bacon, Arugula

Dessert

Chef's Selection

Changes Seasonally

\$50.00 per person

(Plus Sales Tax & Gratuity)
All Prices Include Coffee, Soft Drinks, & Iced Tea

The Classico

Starter

Clam & Corn Chowder

Fresh Cream, Chive, Baby Potatoes

Salad- Choice Of

Caesar

Romaine Lettuce, House Made Dressing, Local Cheese, Crouton

Baby Greens

Artichoke Hearts, Olives, Green Goddess, Ricotta Salata

Entrée - Choice Of

Coq Au Vin

½ Roasted Chicken, Cannellini Bean Cassoulet, Smoked Bacon, Arugula

Ribeye

Roasted Tomatoes and Mushrooms, Béarnaise, Baby Potatoes

Gulf Grouper

Roasted Red Pepper Butter, Sundried Tapenade Bruschetta, Caper, Fennel

Dessert

Chef's Selection

Changes Seasonally

\$65.00 Per Person (Plus Sales Tax & Gratuity)

All Prices Include Coffee, Soft Drinks, & Iced Tea

The Riserva

<u>Starter</u>

Crab Cakes

Bacon Butter, Asparagus, Pickled Shallot Pea Tendrils

Appetizer - Choice Of

Clam & Corn Chowder

Fresh Cream, Chive, Baby Potatoes

Baby Greens

Artichoke Hearts, Olives, Green Goddess, Ricotta Salata

Entrée - Choice Of

Salmon

Whipped Potato, Lump Crab, Asparagus, Hollandaise

Gulf Grouper

Roasted Red Pepper Butter, Sundried Tapenade Bruschetta, Caper, Fennel

Filet

Duxelles, Marchands de Vin, Herb Butter, Baby Carrots, Asparagus Served on a Mashed-stuffed Puff Pastry

Coq Au Vin

½ Roasted Chicken, Cannellini Bean Cassoulet, Smoked Bacon, Arugula

Dessert

Chef's Selection

Changes Seasonally

\$75.00 Per Person (Plus Sales Tax & Gratuity)

All Prices Include Coffee, Soft Drinks, & Iced Tea

The Vintage

<u>Starter</u>

Shrimp Cocktail

Lime, Marie Rosa, Cilantro, Michelada Ice

Appetizer - Choice Of

Baby Greens

Artichoke Hearts, Olives, Green Goddess, Ricotta Salata

Clam & Corn Chowder

Fresh Cream, Chive, Baby Potatoes

Entrée - Choice Of

Gulf Grouper

Roasted Red Pepper Butter, Sundried Tapenade Bruschetta, Caper, Fennel

Scallops

Risotto Carbonara, Saffron Aioli, Garden Peas, Pancetta

Filet

Duxelles, Marchands de Vin, Herb Butter, Baby Carrots, Asparagus Served on a Mashed-stuffed Puff Pastry

Ribeye

Roasted Tomatoes and Mushrooms, Béarnaise, Baby Potatoes

Dessert

Chef's Selection

Changes Seasonally

\$85.00 Per Person (Plus Sales Tax & Gratuity)

All Prices Include Coffee, Soft Drinks, & Iced Tea

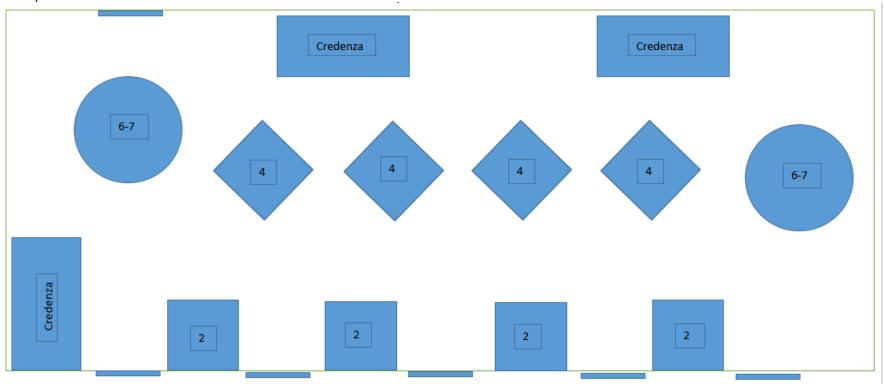
Terrace Room Floorplans

Listed below are the complimentary floorplans available in our Terrace Room.

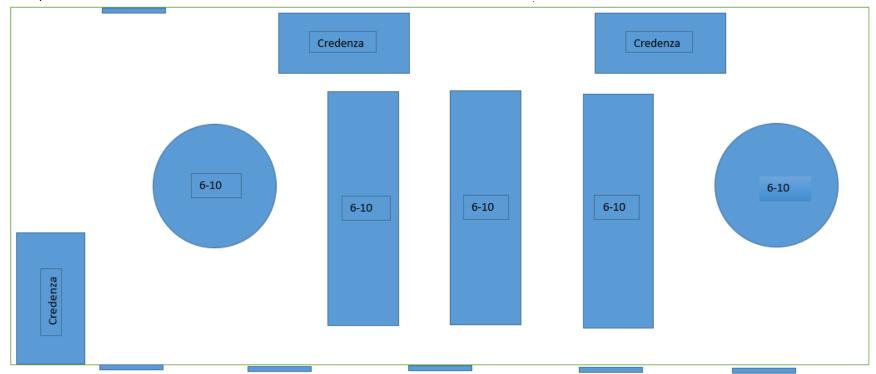
Custom floorplan requests are subject to a set-up fee.

Floorplans are not to scale

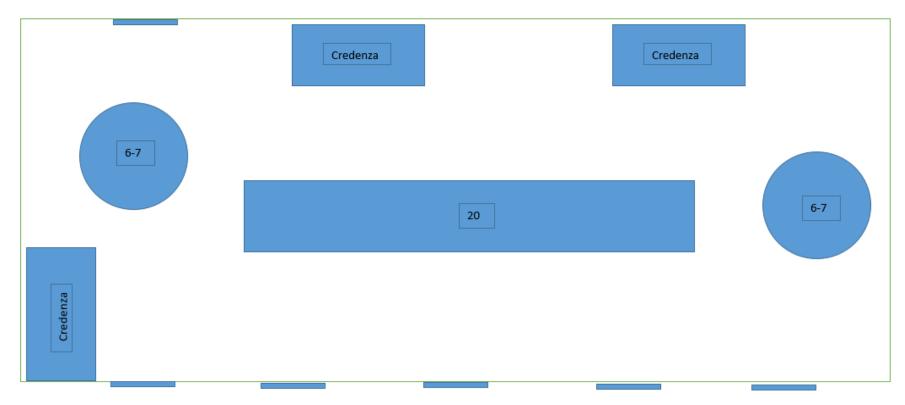
Floorplan A:



Floorplan B:



Floorplan C:



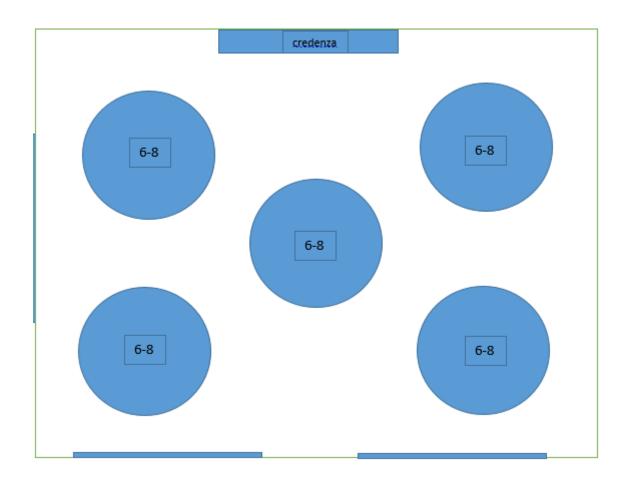
^{**}this floorplan can only accommodate up to 34 guests**

Pompeii Room Floorplans

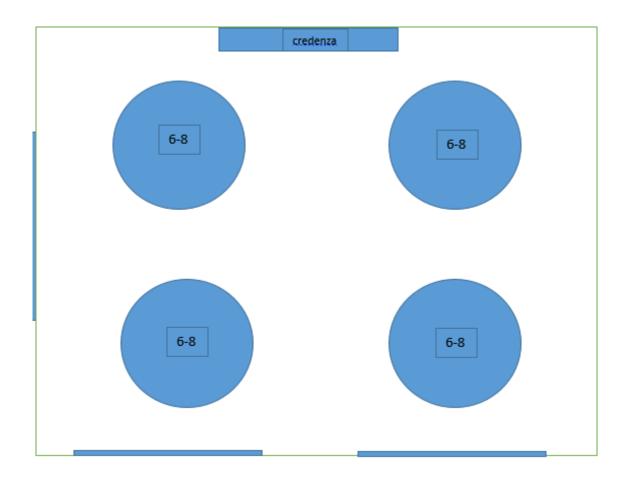
Listed below are the available floorplans for the Pompeii Room. One long table is only available for parties up to 20 guests.

Floorplans are not to scale

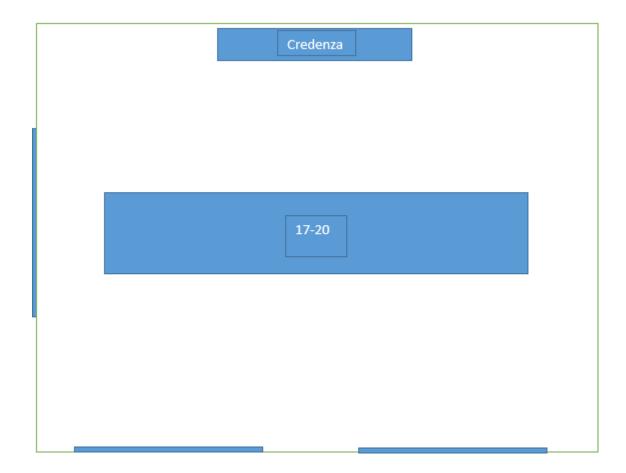
Floorplan D:



Floorplan E:



Floorplan F:



Private Dining Guidelines

Hours (Daily)

Breakfast: 6:30am-11:30am Lunch: 11:30am-2:00pm Dinner: 5pm-10pm

Sunday Brunch: 9am-2pm

Private Dining is available for groups of six or more, paying with one method of payment. Multiple checks are not offered.

Parties over 35 quests will be required to submit each quest's meal selections no later than 72 hours prior to the event. Parties over 50 guests will have the option of offering the same plated meal to all guests or to offer a buffet.

Service Charge – A standard service charge of 20% will apply to all group events.

Complimentary- White or black table linens & napkins, tables for gifts, cake, and guestbook, cake-cutting service (if cake provided by Vinoy), Custom Menu Cards, Renaissance certified serving staff, all plateware, glassware and silverware.

Parking - Complimentary self and valet parking is available for all guests dining in the restaurant.

Guarantee – We will require a final confirmation of the number of attendees at least 72 hours before the start of the event.

Cancellation – If the event is cancelled within 72 hours, a cancellation fee will apply.

Linens – Black and white table cloths and napkins available at no extra charge.

Menu Printing – Our staff will print menus for you on specialty paper with appropriate greetings at no additional charge. Place cards may also be included for all guests for a \$1.50 service fee per card.

Audio Visual – Our on premise staff would be delighted to assist you with your audio visual needs and can provide you with a price quote.

Menus are subject to change based on seasonal availabilities. We reserve the right to update menus and prices as needed throughout the year.

Wine-up to 2 bottles of wine may be brought to the restaurant as long as they are not on our wine list. A \$25 corkage fee will apply per bottle.

Please contact the Restaurant Sales Coordinator, **Tessa Spencer**, for specific details on booking your party.

Contact Information: Phone: 727.954.8142 Email: Tessa.Spencer@renaissancehotels.com

General Restaurant Contact: www.marchandsbarandgrill.com 727.824.8072 General Reservations