

*Imagine your
Forever Moment*



BELLWETHER
BEACH RESORT

ST. PETE BEACH, FLORIDA



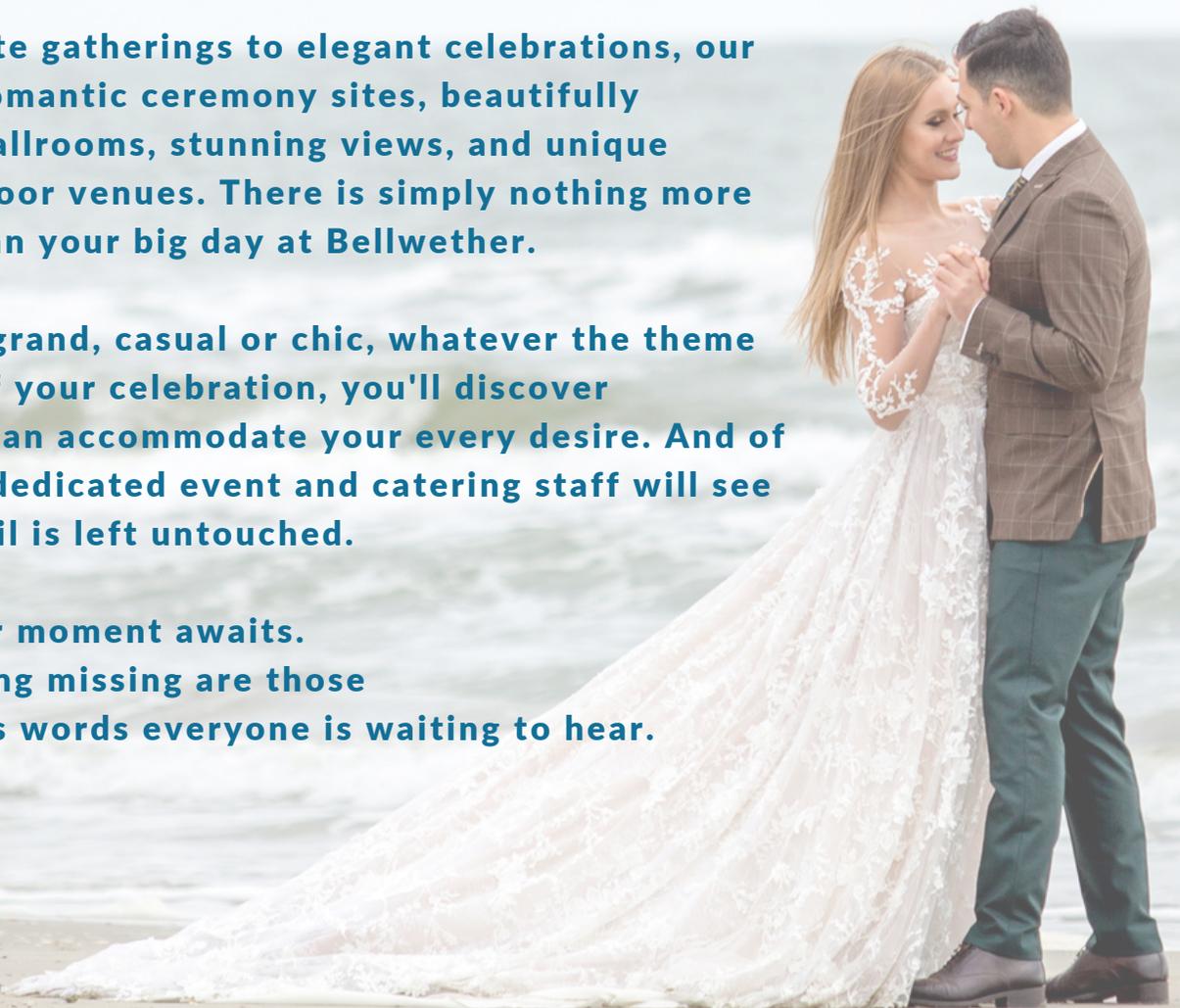
Toes in the sand Ring on your hand

You know when it's right. That perfect fit of everything you've dreamed about mixed with those amazing intangibles that never even crossed your mind. Just like that special someone you've found, a perfect match awaits your storybook wedding on the beaches of St. Pete at Bellwether Beach Resort.

From intimate gatherings to elegant celebrations, our resort has romantic ceremony sites, beautifully appointed ballrooms, stunning views, and unique indoor/outdoor venues. There is simply nothing more romantic than your big day at Bellwether.

Intimate or grand, casual or chic, whatever the theme and scope of your celebration, you'll discover Bellwether can accommodate your every desire. And of course, our dedicated event and catering staff will see that no detail is left untouched.

**Your forever moment awaits.
The only thing missing are those
two precious words everyone is waiting to hear.**





Reception Venues

Gulf Vista Ballroom

Renowned for its stunning panoramic gulf views, The Gulf Vista Ballroom is nothing short of magnificent. Located on the Penthouse level, its floor-to-ceiling windows invite your guests to take in one of the most breathtaking views of St. Pete Beach. This elegant ballroom is an incredible venue with buffet seating for up to 88 guests, or plated seating for 110 guests.

The Gulf Vista Ballroom features:

- 1,845 square feet
- Natural light
- Floor-to-ceiling windows
- In-house audio visual capabilities
- Accessibility features
- Wi-Fi access
- Bi-level ballroom with elevated dancefloor



Ocean's Edge Ballroom



Located steps from the beach, the Ocean's Edge Ballroom is a wonderful venue with abundance of natural light and a lovely outdoor veranda overlooking the gulf for outdoor mingling and drinks prior or after your reception. The Ocean's Edge Ballroom provides buffet seating for up to 120 guests or plated seating for 140 guests.

The Ocean's Edge Ballroom features:

- 2,430 square feet
- Natural light
- Private outdoor veranda
- Floor-to-ceiling windows
- In-house audio visual capabilities
- Accessibility features
- Wi-Fi access

Ceremony Venues

Beach



Direct Gulf views provide the ultimate backdrop for both, intimate and large ceremonies alike. Allow your guests to be transformed to a tropical paradise as they put their feet in sand and walk down the palm-tree lined aisle.

Our Ceremony Site features:

- Natural light
- Palm tree lined aisle
- Accessibility features
- White sugar sand

Inclusions:

- Outdoor ceremony locations
- Indoor weather backup space
- White garden chairs for guest seating

Wedding-Related Events



The Hideaway

An intimate venue featuring floor to ceiling windows and a private outdoor terrace. The Hideaway offers the ideal backdrop for up to 30 guests.



Bongos Beach Bar & Grille

Iconic and casual beach side bar situated steps away from the water. The upper deck can accommodate up to 60 guests. Bongos has direct beach access that will make your guest live a true "toes in the sand" experience.



Level 11 Rooftop

Host your event in this top-rated outdoor venue that accommodates up to 140 guests. This unique experience is perched high above the white sands and emerald waters of St. Pete Beach. Available from 10am - 2pm



Wedding Packages



It's all in the details...

- Professional experienced coordinators
- Open bar serving resort or premium brand liquors along with a selection of imported and domestic beers and a variety of red and white wines
- Selection of Hors d'Oeuvres to be served during cocktail hour
- Plated or buffet menu options
- Experienced banquet staff
- Bartender / Beverage Service
- Champagne toast
- Outdoor ceremony locations
- Indoor weather backup space (event ballroom)
- White garden chairs for guest seating
- Elegant table settings with table numbers, white or ivory linens and your choice of napkin color
(Assorted colors available)
- Silver or gold chivari chairs
- Votive candles to enhance your centerpieces
- Complimentary accommodations for the newlyweds (two-night stay required)
(Applies to weddings with food & beverage minimums of \$8,000 or greater)
- Special group room rates for wedding guests
(Rates and availability are dependent upon season and occupancy level)
- Cake cutting service



Additional Enhancements



- Selection of wedding arches
- Table centerpieces
- Cake stands
- Napkin rings
- Plate chargers
- Chair sashes
- Table overlays
- Table runners

Dinner Buffet Menus

The Mediterranean Palm

INCLUDES:

Two Displayed Hors D'oeuvres
4-hour Resort Brand Bar

Selection of One (1) Salad

Classic Caesar Salad Parmesan Reggiano, Garlic Croutons
Creamy Parmesan Dressing

Farm Fresh Greens Salad Cucumber, Radishes, Shredded Carrots, Tomatoes
Assorted Dressings

Caprese Salad Fresh Mozzarella, Heirloom Tomato, Basil
Balsamic Glaze

Heirloom Greens Salad Goat Cheese, Spiced Walnuts, Sundried Cranberries,
Blueberry-Pomegranate Vinaigrette

Romaine Salad Cucumber Ribbons, Cured Tomatoes, Feta, Kalamata Olives, Sweet Peppers
Sweet Basil Vinaigrette

Selection of Two (2) Accompaniments

Buttermilk, Roasted Garlic Mashed Potatoes
Herb Roasted Fingerling Potatoes
Loaded Mashed Sweet Potatoes
Red Pepper Rice Pilaf

Broccoli and Baby Carrots
Farm Fresh Roasted Vegetables
French Green Beans
Grilled Asparagus

Selection of One (1) Pasta

Penne Pomodoro Tomato Sauce, Fresh Basil, Roasted Garlic, Romano

Farfalle Grilled Chicken, Asparagus, Parmesan Cream Sauce

Cheese Tortellini White Truffle Cream, Peas and Carrot Ribbons, Tomatoes

Rigatoni Italian Sausage, Mushroom, Onions, Peppers, Pomodoro Sauce

Orecchiette Goat Cheese, Roasted Peppers, Wild Mushrooms, Pesto

Selection of Two (2) Entrées

Chicken Bruschetta Basil, Fresh Tomatoes, Garlic Mozzarella, Olive Oil

Chicken Saltimbocca Prosciutto, Sage, Lemon Basil Butter

Honey Balsamic Chicken Bacon, Blue Cheese

Roasted Sliced Pork Loin Fire Roasted Apples

Pecan Crusted Grouper Sweet Onion Relish

Snapper Veracruz Capers, Olives, Tomatoes

Sautéed Shrimp Cajun Spice, Dijon Cream

Dinner Buffet Menus

The Canary Palm

INCLUDES:

Two Displayed Hors D'oeuvres
4-hour Resort Brand Bar with Champagne Toast

Selection of One (1) Salad

Classic Caesar Salad Parmesan Reggiano, Garlic Croutons
Creamy Parmesan Dressing

Farm Fresh Greens Salad Cucumber, Radishes, Shredded Carrots, Tomatoes
Assorted Dressings

Caprese Salad Fresh Mozzarella, Heirloom Tomato, Basil
Balsamic Glaze

Heirloom Greens Salad Goat Cheese, Spiced Walnuts, Sundried Cranberries,
Blueberry-Pomegranate Vinaigrette

Romaine Salad Cucumber Ribbons, Cured Tomatoes, Feta, Kalamata Olives, Sweet Peppers
Sweet Basil Vinaigrette

Selection of Two (2) Accompaniments

Buttermilk, Roasted Garlic Mashed Potatoes

Herb Roasted Fingerling Potatoes

Loaded Mashed Sweet Potatoes

Red Pepper Rice Pilaf

Broccoli and Baby Carrots

Farm Fresh Roasted Vegetables

French Green Beans

Grilled Asparagus

Selection of One (1) Pasta

Penne Pomodoro Tomato Sauce, Fresh Basil, Roasted Garlic, Romano

Farfalle Grilled Chicken, Asparagus, Parmesan Cream Sauce

Cheese Tortellini White Truffle Cream, Peas and Carrot Ribbons, Tomatoes

Rigatoni Italian Sausage, Mushroom, Onions, Peppers, Pomodoro Sauce

Orecchiette Goat Cheese, Roasted Peppers, Wild Mushrooms, Pesto

Selection of Two (2) Entrées

Chicken Bruschetta Basil, Fresh Tomatoes, Garlic Mozzarella, Olive Oil

Chicken Saltimbocca Prosciutto, Sage, Lemon Basil Butter

Honey Balsamic Chicken Bacon, Blue Cheese

Roasted Sliced Pork Loin Fire Roasted Apples

Pecan Crusted Grouper Sweet Onion Relish

Snapper Veracruz Capers, Olives, Tomatoes

Sautéed Shrimp Cajun Spice, Dijon Cream

Carving Station

Rosemary Roasted Strip Loin of Beef Wild Mushroom Demi | Chef Attendant Required

Dinner Buffet Menus

The Island Palm

INCLUDES:

Three Displayed Hors D'oeuvres
4-hour Premium Brand Bar with Champagne Toast

Selection of One (1) Salad

Classic Caesar Salad Parmesan Reggiano, Garlic Croutons
Creamy Parmesan Dressing

Farm Fresh Greens Salad Cucumber, Radishes, Shredded Carrots, Tomatoes
Assorted Dressings

Caprese Salad Fresh Mozzarella, Heirloom Tomato, Basil
Balsamic Glaze

Heirloom Greens Salad Goat Cheese, Spiced Walnuts, Sundried Cranberries,
Blueberry-Pomegranate Vinaigrette

Romaine Salad Cucumber Ribbons, Cured Tomatoes, Feta, Kalamata Olives, Sweet Peppers
Sweet Basil Vinaigrette

Selection of Two (2) Accompaniments

Buttermilk, Roasted Garlic Mashed Potatoes
Herb Roasted Fingerling Potatoes
Loaded Mashed Sweet Potatoes
Red Pepper Rice Pilaf

Broccoli and Baby Carrots
Farm Fresh Roasted Vegetables
French Green Beans
Grilled Asparagus

Selection of One (1) Pasta

Penne Pomodoro Tomato Sauce, Fresh Basil, Roasted Garlic, Romano

Farfalle Grilled Chicken, Asparagus, Parmesan Cream Sauce

Cheese Tortellini White Truffle Cream, Peas and Carrot Ribbons, Tomatoes

Rigatoni Italian Sausage, Mushroom, Onions, Peppers, Pomodoro Sauce

Orecchiette Goat Cheese, Roasted Peppers, Wild Mushrooms, Pesto

Selection of Two (2) Entrées

Bronzed Chicken Breast Shrimp Bordelaise

Chicken Breast Stuffed with Ham and Brie Mushroom Cream

Pan Seared Chicken Breast Crab and Corn Fondue

Grouper with Grilled Pineapple Salsa Citrus Beurre Blanc

New England Crab Cakes Tartar

Miso Glazed Seabass Tuxedo Sesame Seeds

Carving Station

Prime Rib of Beef Horseradish Cream, Herb Au Jus | Chef Attendant Required

Plated Dinner Menus

The Empress Palm

INCLUDES:

- Four Displayed Hors D'oeuvres
- 4-hour Resort Brand Bar
- House Champagne Toast
- Selection of Salad
- Selection of Two (2) Entrée Selections



The Majesty Palm

INCLUDES:

- Five Displayed Hors D'oeuvres
- 4-hour Premium Brand Bar
- House Champagne Toast
- Selection of Salad
- Selection of Three (3) Entrée Selections



The Royal Palm

INCLUDES:

- Five Displayed Hors D'oeuvres
 - 4-hour Premium Brand Bar
 - Premium Champagne Toast
 - Selection of Appetizer
 - Selection of Salad
 - Selection of Three (3) Entrée Selections
- Up-charge waived for Grouper, Strip Steak, and Filet Mignon*



Plated Dinners are based on 1 ½ hours of service. All prices subject to 25% Service Charge and applicable 7% Florida State Sales Tax. Plated meals will incur a \$125 charge for every 20 guests. Menu items and prices subject to change. All pictures shown are for illustration purpose only. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illness.

Plated Dinner Menus

First Course

Citrus Poached Jumbo Shrimp
Cocktail Sauce and Lemon

Grilled Bruschetta
Ciabatta Bread, Roma Tomatoes, Garlic, Pesto Sauce, Olive Oil and Parmesan

Crab Stuffed Mushrooms
Baked and Topped in a Creamy Herb Sauce

Second Course

Classic Caesar Salad
Parmesan Reggiano, Garlic Croutons, Creamy Parmesan Dressing

Farm Fresh Greens Salad
Cucumber, Radishes, Shredded Carrots, Tomatoes, Assorted Dressings

Caprese Salad
Fresh Mozzarella, Heirloom Tomato, Basil, Balsamic Glaze

Heirloom Greens Salad
Goat Cheese, Spiced Walnuts, Sundried Cranberries, Blueberry-Pomegranate Vinaigrette

Romaine Salad
Cucumber Ribbons, Cured Tomatoes, Feta Cheese, Kalamata Olives, Sweet Peppers,
Sweet Basil Vinaigrette

Main Entrée Course

Pan Seared Chicken Breast Boursin Cream, Cured Tomatoes

Pan Seared Chicken Breast Goat Cheese, Roasted Pepper Sauce

Blackened or Roasted Mahi Mahi Mango Beurre Blanc, Tropical Salsa

Stuffed Spaghetti Squash Tomato Pomodoro, Basil, Breadcrumbs

Wild Mushroom Risotto Roasted Tomatoes

Filet Mignon Candied Shallot, Ver jus Demi*

Pepper Crusted Strip Steak Demi, Charred Onion, Cured Tomato*

Pecan Crusted Grouper Bacon Butter, Sweet Onion Relish*

*Up-charge required, Plated Dinners are based on 1 ½ hours of service. All prices subject to 25% Service Charge and applicable 7% Florida State Sales Tax. Menu items and prices subject to change. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illness.

Rehearsal Dinner Buffet

All Dinner Buffets Include a 2-hour Resort Brand Beer & Wine Bar

Southern Comfort Buffet

Southern Chopped Cobb Salad & Southern Potato Salad
Blackened Redfish, Honey Fried Chicken, Pulled Pork with Honey BBQ
Collard Greens, Creamy Mac & Cheese with Applewood Smoked Bacon, Jalapeño Grits
Cornbread with Honey Butter
Pecan Tartlets & Seasonal Cheesecake with Fruit Compote

Beach Picnic

Red Bliss Potato Salad & Farm Fresh Greens Salad
Assorted Bakery Fresh Breads and Rolls and Whipped Sweet Butter
Grilled Hamburgers & Hot Dogs
Pulled Pork, Soft Rolls, Vinegar Cole Slaw
Roasted Chicken, Sweet & Tangy Barbeque Sauce
Add Grilled Mahi-Mahi Grilled Pineapple & Black Bean Salsa
Baked Beans, Corn on the Cob, Creamy Macaroni & Cheese
Sliced Watermelon, Assorted Cookies & Brownies

Beach BBQ

Farm Fresh Greens Salad, Southern Coleslaw, Tuscan Pasta Salad
BBQ Chicken, Smoked Beef Brisket with Pickles & Onions, St. Louis Style Ribs
Bourbon Baked Beans, Corn on the Cob, Loaded Baked Potatoes
Corn Muffins
Fudge Brownies, Key Lime Pie, Seasonal Fruit Salad

Taste of Italy

Antipasto Salad, Classic Caesar Salad, Caprese Salad, Garlic Breadsticks
Chicken Bruschetta, Basil, Fresh Tomatoes, Garlic Mozzarella, Olive Oil
Italian Sausage, Peppers & Onions
Florida Gulf Fish Veracruz, Capers, Olives, Tomatoes
Creamy Asiago Polenta, Cheese Tortellini, A La Vodka, Farm Fresh Roasted Vegetables
Caramel Cheesecake, Cannoli, Tiramisu

Bar Packages

OPEN BAR PACKAGES

Four (4) or Five (5)-Hour Open Bar with Resort or Premium Brand Liquors

Includes:

Domestic, Imported and Craft Beers
Assortment of White and Red Wines
Sodas, Juices, and Mixers

Brand Liquors



Premium

Tito's Vodka
Bacardi Rum
Tanqueray Gin
Milagro Tequila
Crown Royal Whiskey
Maker's Mark Bourbon
Johnny Walker Red Scotch

Resort

Smirnoff Vodka
Cruzan Rum
Beefeater Gin
Monte Alban Tequila
Seagrams 7 Whiskey
Jim Beam Bourbon
J&B Scotch

Signature Cocktails

The Blushing Bride

Vodka | Club Soda | Simple Syrup | Raspberries

Groom's Cake

Vanilla Vodka | Amaretto | Cranberry & Pineapple Juices

Marry Me

Light Rum | Simple Syrup | Lime | Pink Grapefruit

Something Blue

Coconut Rum | Blue Curaçao | Sour Mix | Pineapple Juice

Beach Bum Bourbon

Bourbon | Ginger Beer | Lemon

Elderflower Sparkler

Champagne | Elderflower | Cranberry | Sugar Rim

Mint to be Julep

Bourbon | Black Tea | Mint

The Perfect Pear

Sauvignon Blanc | Pear Vodka | Lemon |
Sugar Diced Pears

Reception Displays

Vegetable Crudité

Display of Garden Vegetables, Hummus, Kalamata Olive Tapenade, Buttermilk Ranch Dip

Smoked Fish Spread Display

Smoked Local Florida Fish, Cream Cheese with Spices
Pickled Vegetables, Jalapeño Capers, Lemon, Tomatoes,
Hot Sauces, Assorted Crackers, Lavosh, Rye Rounds

Florida Shellfish

Fresh Shucked Oysters, Citrus Poached Shrimp,
Steamed Clams and Mussels, Bay Scallop Ceviche,
Bloody Mary Cocktail, Horseradish, Crackers, Fresh
Lemon, Hot Sauces

Seasonal Fruit

Harvest of Melons, Tropical Fruits and Berries
Honey Lime Yogurt Dip

Dried & Cured

Gourmet Selection of Cured Meats, Prosciutto, Salamis,
Domestic Cheeses, Mixed Olives, Jam
Crackers, Petite Baguettes



Reception Displays are based on 1-hour of service and must be ordered for full guaranteed attendance. All prices subject to 25% Service Charge and applicable 7% Florida State Sales Tax. Menu items and prices subject to change. All pictures shown are for illustration purpose only. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illness.

Reception Action Stations

Pasta Station*

Selection of Three (3):

- Penne Pomodoro** Tomato Sauce, Fresh Basil, Roasted Garlic, Romano
- Farfalle** Grilled Chicken, Asparagus, Parmesan Cream Sauce
- Cheese Tortellini** White Truffle Cream, Peas and Carrot Ribbons, Tomatoes
- Rigatoni** Italian Sausage, Mushroom, Onions, Peppers, Pomodoro Sauce
- Orecchiette** Goat Cheese, Roasted Peppers, Wild Mushrooms, Pesto

Mac & Cheese Station*

Selection of Two (2):

- Traditional** Creamy Southern Mac & Cheese
- Crab Mac & Cheese** Fontina Cheese, Romano Cream
- Pork Mac & Cheese** Bacon and Pork Belly, Pulled Pork, Pepper Jack Cream
- Lobster Mac and Cheese** 5 Cheese Sauce, Cheese Cracker Crust
- Wild Mushroom Mac & Cheese** Brie Cream, Truffle Oil

Mini Sliders Station

Selection of Three (3):

- Beef Sirloin** Caramelized Onions, Cheddar Cheese
- Buffalo Chicken** Bleu Cheese, Shaved Celery
- Caprese** Fresh Mozzarella, Heirloom Tomato, Basil, Balsamic Glaze
- Grilled Chicken** Fresh Mozzarella, Heirloom Tomato, Basil Pesto
- Fresh Catch Gulf Fish** Lettuce, Tomato, Remoulade
- Pulled Pork** Crispy Onions, Peppered Bacon

Baked Potato Station

- Yukon Gold Potatoes, Crumbled Bacon, Fried Prosciutto, Pulled Pork
- Beer Cheese, Chili, Chives, Sour Cream, Red Onions

*Chef Attendant Required. Action Stations are based on 1 ½ hours of service and must be ordered for full guaranteed attendance. All prices subject to 25% Service Charge and applicable 7% Florida State Sales Tax. Menu items and prices subject to change. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illness.

Carving Stations & Enhancements

Carving Stations

Brown Sugar Glazed Cedar Plank Salmon
Cured Tomato Relish, Roasted Corn

Cajun Brined Turkey Breast
Bourbon Gravy, Cranberry Jalapeño Chutney

Prime Rib of Beef
(minimum 30 guests required)
Au Jus, Creamy and Fresh Horseradish

Sea Salt and Sugar Rubbed Striploin of Beef
(minimum 20 guests required)
Black Garlic Demi Glaze, Creamy Horseradish

Action Station Enhancements

Creamed Spinach
Farm Fresh Grilled Vegetables
Honey Glazed Carrots
Sautéed Broccolini

Gorgonzola Whipped Potatoes
Herb Roasted Fingerling Potatoes
Loaded Mashed Sweet Potatoes
White Truffle Macaroni and Cheese
Saffron Risotto

*Chef Attendant Required. Carving Stations & Enhancements are based on 1 ½ hours of service and must be ordered for full guaranteed attendance. All prices subject to 25% Service Charge and applicable 7% Florida State Sales Tax. Menu items and prices subject to change. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illness.



Hors D'oeuvres

Cold Canapes



Citrus Poached Jumbo Shrimp with Cocktail Sauce

Crudit  cups, Herb Dip

Island Tuna Poke, Wonton Crisp

Prosciutto and Herb Cheese Wrapped Grilled Asparagus

Shrimp BLT Crostini

Smoked Salmon Toast Points, Boursin Cheese

Tenderloin and Blue Cheese Crostini

Tomato Basil Bruschetta

COLD HORS D'OEUVRES CAN BE BUTLER PASSED
\$75 PER ATTENDANT



Hot Hors D'oeuvres

Bacon Wrapped Scallops, Blood Orange Reduction

Beef Short Rib Manchego Empanada

Beef Tenderloin Skewers, White Truffle Aioli

Blue Crab and Thai Chili Sauce Rangoon

Coconut Shrimp, Sweet Chili Sauce

Crab Cakes, Peppadew Aioli

Cuban Spring Rolls, Cuban Mustard Aioli

Peach BBQ Brisket Wrapped with Bacon and Poblano

Raspberry, Almond and Brie Wrapped in Phyllo Dough

Spanakopita, Spinach and Feta in Phyllo Dough



Hors D'oeuvres are based on 1-hour of service. All prices subject to 25% Service Charge and applicable 7% Florida State Sales Tax. All pictures shown are for illustration purpose only. Menu items and prices subject to change. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illness.

Late Night Bites

Gourmet Grilled Cheese Bar

Selection of 3:

Aged Cheddar, Basil, Tomato Jam
Brie, Cranberry Chutney, Pear, Turkey
Creamy Pepper Jack, Bacon, Jalapeño
Camembert, Grape-Balsamic Reduction, Roasted Red Pepper
Gouda Cheese, Roasted Mushrooms and Onions
Mozzarella, Basil Pesto, Vine Ripened Tomatoes
Mozzarella, Marinara, Pepperoni

ENHANCEMENTS

Creamy Basil Tomato Soup Shooter



Donut Bar

Selection of 5:

Cake
Chocolate
Jelly Filled
Chocolate &
Rainbow Sprinkles

Crushed Peanut Butter Cups
Toasted Almonds
Caramel, Chocolate &
Vanilla Drizzle

Bacon Bar

Selection of 5:

Brown Sugar
Chocolate
Coffee
Peanut Butter

Praline
S'mores
Sriracha Sauce
Peppered

Popcorn Bar

Original Butter, Kettle Corn, Salted Caramel

M&M's, Reese's Pieces, Peanut,
Chocolate Covered Pretzels

Caramel & Chocolate Drizzle Sauces,
Assorted Salts & Seasonings

Viennese Dessert Display

Assorted Desserts Towers
Chocolate Covered Strawberries
Fruit Tarts

Farewell Brunch Buffet

Elegant Farewell Brunch

Selection of Danishes, Muffins, Pastries, and Breakfast Breads
Assorted Whole Seasonal Fruit and Sliced Seasonal Fruit Display

Classic Caesar Salad

Breakfast Potatoes, Cinnamon & Vanilla French Toast, and Scrambled Eggs

Applewood Smoked Bacon, and Roasted Atlantic Salmon, Citrus Butter Sauce
Fried Chicken and Waffle Station

Mini Berry Parfait

Regular Coffee, Decaffeinated Coffee, Hot Teas, and Chilled fruit juices

Brunch Enhancements

The Baked Egg*

Includes Egg Whites and Egg Beaters
Crumbled Bacon, Ham, Sausage, Salsa
Bell Peppers, Fresh Spinach, Mushrooms, Red Onions, Scallions, Tomatoes
Cheddar Cheese, Mozzarella Cheese, Swiss Cheese

2-Hour Bloody Mary & Mimosa Bar

Served with Assorted Juices and Garnishes



*Chef Attendant Required. Farewell Brunch Buffets & Enhancements are based on 1 ½ hours of service and must be ordered for full guaranteed attendance. All prices subject to 25% Service Charge and applicable 7% Florida State Sales Tax. Menu items and prices subject to change. All pictures shown are for illustration purpose only. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illness.

Bridal Party Snacks

Classic Beginnings

Selection of Bagels, Danishes, Muffins, Pastries, and Breakfast Breads
Assorted Whole Seasonal Fruit and Sliced Seasonal Fruit Display
Mini Berry Parfait
Chilled Fruit Juices & Citrus Infused Water

Afternoon Delight

Ham, Mortadella, Capicola, Provolone, Mayo, Pickled Onions
Fresh Mozzarella, Vine Ripe Tomato, Basil, Pesto Aioli, Balsamic Glaze
Grilled Chicken Breast, Romaine, Pancetta, Caesar Dressing
Individual Bagged Chips, Chocolate Chip Cookie, Dark Chocolate Brownie
Assorted Sodas and Bottled Waters

Savory Snacks

Display of Garden Vegetables, Hummus, Kalamata Olive Tapenade, Buttermilk Ranch Dip
Harvest of Melons, Tropical Fruits and Berries, Honey Lime Yogurt Dip
Candied Walnuts, Dried Fruit, Smoked Almonds, Trail Mix
Lemonade and Sparkling & Citrus Infused Water

Groom Bites

Beef Sirloin Caramelized Onions, Cheddar Cheese Sliders
House made Kettle Chips
Spinach Artichoke Dip, Buttermilk Spinach Dip, Bread Bowl
Fudge Brownies
Citrus Infused Water, Red Bulls, and Arnold Palmers

Enhancements

Domestic Beer
Imported Beer
Craft Beer
Hard Seltzers
Bloody Mary Bar
Mimosas

Catering Menu Guidelines

TAXES & ADMINISTRATIVE CHARGES

The resort will add a 25% taxable administrative charge and 7% sales tax on food and beverage, in addition to the prices stated in this guide. Taxes and administrative charges are subject to change without notice.

ADDITIONAL SERVICE FEES

- Bartender fees are \$175 per bar, per event (one bartender is required per 100 guests).
- For cash bar, cashier fees are \$175 per cashier, per bar, per event. (one cashier, required per 100 guests).
- Butler fees are \$175 per butler, per event (one butler required, per 50 guests).
- Chef attendant fees are \$175 per station, per event (one chef attendant, required per 100 guests).

WEATHER CALL

The resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function indoors will be made based on prevailing weather conditions and the local forecast. The scheduled function will take place indoors if the following conditions are present: Weather forecast of a 40% or more chance for precipitation provided by weather.com, temperatures are below 55 Degrees, wind gusts are in excess of 15 mph or lightning is present within 15 miles from the resort.

MENU SELECTION

To ensure that every detail is handled in a timely manner, the hotel requires that the menu selections and specific details be finalized four (4) weeks prior to the function. If menu selections are not received four (4) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the banquet event orders to which additions or deletions can be made.

Groups of less than twenty-five (25) guests that choose buffet service will receive the buffet menu of the day. When the banquet event orders are finalized, please sign and return at least fourteen (14) business days prior to the first scheduled event. The banquet event order will serve as the food and beverage contract.

FOOD & BEVERAGE SERVICE

The resort is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by the resort. This includes hospitality suites and food amenity deliveries.

HEALTH & SAFETY

Following guidelines from the Center for Disease Control (CDC), World Health Organization (WHO) and the American Hotel & Lodging Association (AHLA), we have revised and updated many of our procedures and menu offerings to prevent the spread of COVID-19. Our protocols will continue to evolve accordingly, with the health and safety of our guests and staff as our number one priority.

GUARANTEE

We need your assistance in making all your events a success. The resort hotel requires that clients notify the conference and catering department with the exact number of guests attending the function fourteen (14) business days prior to the function's confirmation on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client will be charged for the original guaranteed number.

REQUEST FOR MULTIPLE ENTREES

Multiple entrée selections are permitted with selection made fourteen (14) days prior to your event.

The client is required to provide place cards to enable our wait staff to easily identify each guest's selection.

MENU TASTING

A formal menu tasting is available 3 to 6 months prior to Event date for contracted F&B minimums over \$10,000. Please note that all menu items in each package may not be included at the tasting. Menu tasting can be held on Tuesday, Wednesday or Thursday, based on availability.

OUTDOOR FUNCTIONS

The Resort will decide by 6:00pm the evening prior for Breakfast, by 7:00am the day of the event for Lunch and by 12:00pm for Evening Functions. The Resort reserves the right to make the final decision on event location. Please note that china or glassware will not be allowed for outdoor events. Appropriate substitutes will offered as replacement

Beachside Boutique Weddings

Brunch Boutique Weddings

INTIMATE WEDDING FOR UP TO 25 GUESTS:

- Beach Ceremony Site & Coordination
- Garden Arbor Arch
- White folding chairs for guest seating
- Officiant services
- Bouquet & Boutonniere
- Overnight accommodations for the newlyweds
- Intimate Brunch Reception for up to 3 hours
- Bloody Mary & Mimosa Bar

*Starting at \$5,000 plus service charge & tax
Available Friday - Sunday for a midday reception*



Evening Boutique Wedding



INTIMATE WEDDING FOR UP TO 35 GUESTS:

- Beach Ceremony Site & Coordination
- Garden Arbor Arch
- White folding chairs for guest seating
- Officiant services
- Bouquet & Boutonniere
- Overnight accommodations for the newlyweds
- Mediterranean Palm Buffet Reception for up to 3 hours
- Beer and Wine Bar

*Starting at \$6,500 plus service charge & tax
Available Monday - Thursday for an evening reception*

Frequently Asked Questions

How far in advance should I reserve the date?

Whether it's a short-term wedding secured and celebrated within a month or a wedding planned two years in advance, we are able to accommodate all requests. However, reserving your date early ensures the best opportunity to secure your preferred date.

Is there a minimum guest requirement to have a wedding at Bellwether Beach Resort?

We are pleased to host a beautiful wedding for you, no matter how grand or intimate.

Is it possible to just have my ceremony on property?

We require the bride and groom to follow the ceremony with a brunch, lunch or dinner in one of our private ballrooms.

Will a ceremony rehearsal be scheduled?

Your Service Manager is happy to arrange a ceremony rehearsal for you and your wedding party. Rehearsal times and location are confirmed up to three (3) weeks prior to your wedding and set at a time that does not interfere with other Resort events.

What happens if it rains?

In the event of inclement weather, a decision regarding moving your ceremony location to your even room will be decided by your wedding coordinator. We will still provide a beautiful backdrop. For more details, please review the catering menu guidelines (page 21).

Do I need a Wedding Planner?

We want your experience at Bellwether Beach Resort to be perfection from the moment you arrive until the moment you depart! Since there are so many little details that make your event special, we feel it is important to define the benefits of hiring a professional wedding planner to work hand-in-hand with our team of seasoned Catering Managers.

You are provided a Catering Services Manager as part of your ceremony fee and a formal introduction will occur once the event is contracted. Your Catering Services Manager will assist with the detailing and planning aspects of your wedding as they relate to the Bellwether Beach Resort.

**If a Wedding Planner or Day-of Coordinator from our Preferred Vendor List is booked and present for the Wedding, we will reduce the ceremony fee by \$500.00 (before service charge and tax).*

Frequently Asked Questions

When do I need to give you my final menu selections and final guest count?

To ensure that every detail is handled in a timely manner, the Resort requires that the menu selections and specific details be finalized four (4) weeks prior to your function. In the event that menu selections are not received four (4) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. We require that you notify the Service Manager with the exact number of guests attending the function fourteen (14) business days prior to the function.

Do you offer a menu tasting?

We are pleased to offer informal, contemporary tastings to our engaged couples. Once a contract is signed, we will be delighted to set a time for a menu tasting. This usually occurs 2 to 3 months prior to event for receptions with a food and beverage minimum of \$10,000 or more. Menu tastings take place Tuesday through Thursday from 11am to 3pm. Please consult your Service Manager for availability.

Does the hotel offer a discounted room block?

If you wish to reserve a block of rooms for your family and guests, please notify your Wedding Sales Manager who can provide you with availability and rates. A discounted group rate will be offered based on a minimum of 10 or more guest rooms per night. Holiday weekends may be subject to a three-night minimum stay. Please note check-in time is 4 p.m. and checkout is 11 a.m.

Do I have to work with your recommended vendors or can I bring my own?

You are not required to work with any of the vendors on our recommended vendor list. If you do elect to bring in your own vendors, we will require a copy of their liability insurance for our records. All Vendors must be approved by the Resort before signing an agreement with an outside vendor.

Preferred Vendor List

EVENT PHOTOGRAPHY

OMGenie Photography
813.770.7639

K&K Photography
727.510.2700

Lifelong Photography
727.491.3872

Limelight Photography
813.926.4290

DigiTar Studios
727.409.9323

Marc Edwards Photographs
813.956.2597

Neil Shannon Photography
813.996.1872

Photography by Avery
214.726.6430

VIDEOGRAPHY

OMGenie Videography
813.770.7639

Imagery Wedding Films
862.432.7337

Voila Cinematic
813.528.1743

HAIR & MAKEUP

Colours by Linny
813.629.6571

Destiny and Light
813.476.8386

Femme Akoi Hair & Makeup
818.512.1910

Style Hair & Makeup
813.500.1469

PET SITTING SERVICE

Fairy Tail Planning
813.701.9663

FLORAL & EVENT DESIGN

2 Birds Events
727.517.5634

By the Bay Floral
727.433.2944

Carter's Florist
727.327.5568

Decoratively Speaking Events
408.910.7948

FH Weddings & Events
813.390.9371

Iza's Flowers
727.481.1599

Karen's Florist of Gulfport
727.329.8808

CEREMONY OFFICIANTS

A Wedding with Grace
941.468.1582

Bishop Ellis "Father Andy"
727.612.5237

"It's Official" Wedding Officiating
Services
813.545.8128

Rabbi Jacob Luski
727.381.4900

Reverend Jason Sowell
813.770.9731

Wayne Goldworthy
727.235.9317

WEDDING CAKES

A Piece of Cake
813.510.4907

Cake Affection
727.800.9000

Hands on Sweets
813.810.6007

Sweet Divas Cakery
727.498.6323

Publix
727.360.7091

CEREMONY & RECEPTION MUSIC

Bella Musica Ensembles
813.494.1055

Caladesi Steel Drum Band
727.642.4814

DJ Cory Barron & Co
813.765.7773

DJ LMO
260.755.8694

Grant Hemond & Associates DJ
727.376.8770

Jeff Staples Group DJ
813.854.4702

Joe Braccio, Guitarist. Steel Drum
727.421.1956

Matt Winter Band
727.776.0947

Victoria Garcia, Harpist
727.799.6792

PHOTO BOOTHS

Expert Productions
727.344.0304

Get the Picture
727.455.1794

Snapshoot Photo Booth
813.909.1654

EVENT TRANSPORTATION

Luxor Limousine
813.442.3337

The Jolley Trolley
727.445.1200

WHEELCHAIR RENTAL

Island Action Sports
727.902.7368

Ultimate Wedding Checklist

Use this handy checklist to help you plan a wedding filled with wonderful, stress-free memories

10 TO 12 MONTHS BEFORE

- Announce your engagement
- Set a date for the wedding
- Create a budget based on the style of wedding you want
- Select a color scheme
- Choose a qualified wedding coordinator
- Select attendants, best man and ushers
- Begin shopping for your gown, headpiece, and accessories
- Have engagement pictures taken
- Select and reserve:
 - Florist
 - Photographer/Videographer
 - Hair and makeup
 - Officiant
 - DJ/Entertainment
 - Bakery

6 TO 10 MONTHS BEFORE

- Create a guest list
- Select and order bridesmaids' gowns and groomsmen's' attire
- Coordinate families attire
- Confirm hotel reservations for out-of-town guests
- Reserve rental items for ceremony and reception

4 TO 6 MONTHS BEFORE

- Purchase your wedding rings
- Arrange a time for the ceremony rehearsal and rehearsal dinner
- Finalize honeymoon plans
- Arrange wedding night accommodations for the two of you (compliments of the Bellwether)
- Order your wedding cake
- Start creating your wedding website

2 TO 4 MONTHS BEFORE

- If you plan to have a wedding shower, discuss dates and theme
- Buy gifts for attendants, parents and fiancé
- Purchase wedding shoes (start breaking them in)
- Delegate task to family for the wedding
- Select ceremony readings and write personal vows or letter
- Confirm details with your vendors
- Schedule a complimentary tasting
- Select wedding extras: guest book, ring pillow, flower girl basket, and of course, something old, new & blue

6 TO 8 WEEKS BEFORE

- Mail the invitations
- Confirm the honeymoon plans
- Have your final fitting for your dress
- Get your marriage license

3 TO 6 WEEKS BEFORE

- Email your wedding detail sheet to the Bellwether service manager
- Plan seating arrangements for the ceremony and reception
- Finalize the music with DJ/band
- Arrange for gown, boutique, and/or cake preservation
- Have programs printed for ceremony
- Email your meal chart to the Bellwether service manager

2 WEEKS BEFORE

- Prepare payment envelopes for fees and gratuities: vendors, hotel, staff, etc.
- Put someone in charge of collecting gifts and personal items at the end of the event
- Give photographer/videographer list of "must have shots"
- Submit final guests count to the Bellwether to confirm details
- Review final details with Bellwether
- Put together a wedding day emergency kit, including aspirin, antacid, band-aids, bobby pins, safety pins, etc.
- Begin packing up all wedding items
- Pre-order wedding party snacks for the morning of the wedding

1 DAY BEFORE

- Greet out-of-town guests as they arrive to the hotel
- Give envelopes with fees and gratuities to assigned person for distribution
- Give the marriage license to the Best man or Maid of Honor and remind them to bring it to the ceremony
- Decorate ballroom day before with personal items (if ballroom is available)
- Rehearse the ceremony
- Give attendants their gifts at the rehearsal dinner

WEDDING DAY

- Allow plenty of time for dressing, makeup and hair styling
- Give maid of honor and best man the appropriate wedding band
- Wedding party gather all pre-packed belongings for the reception and head to the lobby 30 min prior to the ceremony
- Get there on time!

CONGRATULATIONS!

Fact Sheet

RESORT ACCOMMODATIONS

Renovated in 2021, the resort offers 156 guest rooms and suites that echo their beachside setting with vibrant accents and modern details.

- 5 Individually-Designed Penthouse Suites
- 1 Junior Penthouse
- 10 Spacious Ocean Front Suites
- 22 Ocean Front Guest Rooms
- 52 Partial Ocean View Guest Rooms
- 66 Classic Guest Rooms
- Available ADA Accessible Guest Rooms

RESORT AMENITIES

In addition to our guest rooms and suites, we offer a variety of amenities to help you make the most of your time:

- Direct Access to St. Pete Beach
- Overnight Parking
- Welcome Libation
- Wireless Internet Access
- Weekly Sunrise Yoga Classes on the Beach
- Beachfront Lounge Chairs & Umbrella, or Beach Cabana
- Outdoor Heated Pool
- Beach Games
- Concierge Services
- Local Fitness Center Privileges (Off-site)
- Indoors/Outdoors Meeting & Event Spaces

DINING AND LOUNGES

- Spinners Rooftop Grille: Rotating Restaurant, 360-Degree Views | Upscale Dining Experience
- Level 11 Rooftop Bar & Lounge: Panoramic Sunset Views and Signature Cocktails
- Bongos Beach Bar and Grille: Casual Beachside Dining | Daily Live Music
- St. Pete Social: Gourmet Coffee, Fresh Bites and Lively Libations

CONCIERGE SERVICES

At Bellwether Beach Resort we make sure your requests are attended to. Our Concierge will provide high-quality services for you and your guests throughout your stay. From making dining reservations, to arrange watersports activities or transportation, your Concierge will take care of all you need.

MEETINGS & EVENTS

For a half of a century, Bellwether Beach Resort has welcomed guests with gracious hospitality and elegant amenities. Its striking architectural façade is just the start. Treat your guests to magnificent indoor spaces like the Gulf Vista Ballroom with stunning Gulf views. Retreat to the elegantly appointed Hideaway Room for privacy. Celebrate in our waterfront Oceans Edge Ballroom or barefoot on the sugar-sand beach.

- Over 15,000 Square Feet of Flexible Indoor and Outdoor Meeting Spaces, Including Oceanfront Views
- High Speed Wireless Internet Access
- Unique Dining Experiences
- Initial Meeting Set Includes Complimentary Bottled Water, Notepads and Pens
- High-Tech Audiovisual Resources
- All Banquet Function Meals Served with Locally Sourced Ingredients
- Convention Planning Services
- Close Proximity to St. Pete and St. Pete Beach Center Shops, Dining and Entertainment

OUTSIDE TOURS AND ACTIVITIES

In St. Pete Beach the possibilities are endless, and our experienced staff will be happy to assist you in coordinating your next adventure. Area activities include:

- Fort DeSoto Park
- John's Pass Village & Boardwalk
- Salvador Dali Museum
- St. Petersburg Pier
- Pass-A-Grille Beach
- Sailing and Boat Tours, Parasailing, Wave Runners, Kayaking
- Dolphin Sightseeing
- Bicycle, Scooter, Boat Rentals
- Fishing Charters
- Egmont Key State Park and National Wildlife Refuge
- Sunken Gardens
- Tropicana Field
- Live Music and Nightlife

*"In dreams and in love,
there are no impossibilities"*

- Janos Arnay



BELLWETHER
BEACH RESORT

5250 Gulf Boulevard, St. Pete Beach, FL, 33706

727.360.1814

BellwetherBeachResort.com