

Menus and Wedding Specialties

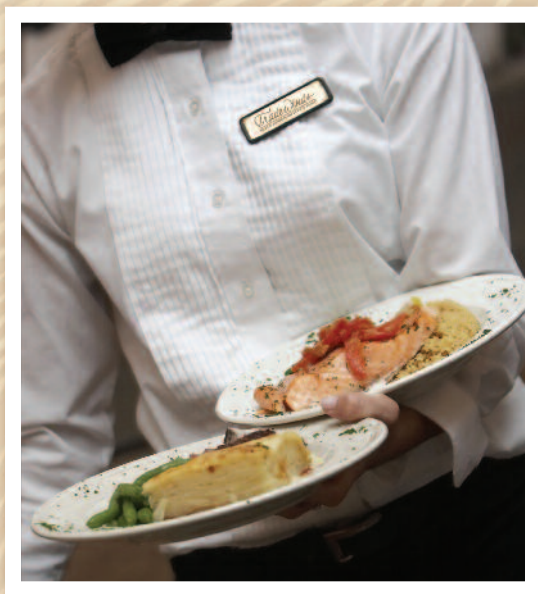


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Menus and Wedding Specialties

TradeWinds Island Resorts is pleased to offer the following menus for special events. Please note that most packages include a hosted open bar, and several include an ice carving. We believe you won't find a better value or more exemplary service anywhere.

With Our Compliments

- Champagne toast
- Cutting and service of the wedding cake
- White linens
- Mirror and Candle Centerpiece
- Dance floor
- Carving station attendant
- All bartender services and service staff
- Discounted guest rooms based upon availability

Hosted Bars Included

Most of our packages include a hosted open bar with premium brand liquors, house wines, imported and domestic beers, and assorted soft drinks. Additional hour added to any event: \$8 per person

Premium brands include:

- Smirnoff Vodka
- Bombay Gin
- Bacardi Rum
- Jim Beam
- Seagram's 7
- Dewar's
- Jose Cuervo Gold Tequila

Menu prices are for 2011 and are subject to change unless confirmed by a signed Event Order. Prices are exclusive of tax and service charge; 7% and 22%, respectively as of March 2011.



Menu Enhancements

Butler-Passed Hors d'Oeuvres

Butler Fee, \$35 per 50 people, may be added to any of our Wedding Packages. All prices are for 100 pieces, unless otherwise noted.

Hot Hors d'Oeuvres

Vegetable Spring Rolls with Chili Dipping Sauce, \$245

Spanakopita with Garlic Oregano Cream, \$220

Stuffed Mushrooms with Mild Italian Sausage, \$235

Coconut Crusted Chicken and Pineapple, \$240

Chicken Tandoori Sate with Cucumber Yogurt, \$245

Lollipop Lamb Chops with Ancho Honey Mustard, \$350

Baked Brie with Pear and Walnuts in Phyllo, \$240

Petite Beef Wellington, \$300

Moroccan Chicken Lollipop with Fig and Olive, \$265

Succulent Lobster Pot Pie, \$320

Shrimp Wrapped in Prosciutto and Fresh Basil, \$350

Cold Hors d'Oeuvres

Bruschetta with Black Olive Tapenade and Balsamic Syrup, \$235

Banana Nut Bread, Brie Cheese, Asparagus and Fruit Jam, \$250

Melon wrapped in Prosciutto, \$225

Asparamaki, Sliced Tenderloin of Beef wrapped around Asparagus, \$260

Assorted Deluxe Canapes, \$230

Caprese Skewer with Tomato, Mozzarella and Basil, \$250

Brie and Grape on Baguette Canapé, \$235

Crab Salad Stuffed Cherry Tomatoes with Feta Cheese, \$300

Ahi Wonton Nacho with Wasabi and Hoisin Sauce, \$325

Truffle Hummus with Roast Vegetables on Flat Bread Tips, \$245

Phyllo Tarts with Thai Beef Salad, \$290

Displays and Stations

Stationary Displays

Domestic and European Cheeses, Dried Fruit, Spiced Walnuts and Country Breads (serves 100 people), \$360

Japanese Maki and Nigiri Sushi Display, \$385

Norwegian Smoked Salmon, \$240

Seafood Display with Shrimp, Crab Claws and Cherrystone Clams, \$22 per person

Artisan Pasta Station

Orecchiette Pasta with Fresh Spinach, Artichokes and Olives in Pomodoro Sauce

Cheese Tortellini with Grilled Chicken, Sautéed Peppers, Onions and a Coriander Pesto

Cavatappi with Pancetta and Peas in Parmesan Cream

Garlic Bread Sticks and Parmesan Cheese

\$15 per person

Carving Stations

Carved and served by Carving Station Attendant:

Roast Steamship Round of Beef with Horseradish, Imported Mustard and Bordeaux Au Jus (serves 175) \$595

Roast Tenderloin of Beef with Pinot Truffle Sauce (serves 25) \$340

Roast Tom Turkey with Cranberry and Orange Relish (serves 50) \$250

Brown Sugar Glazed Southern Ham with Apple Brandy Jus (serves 60) \$245

Desserts

Pineapple, Strawberries and Kiwis with Chocolate Fondue, \$4 per person

Mini Pastries, \$8 per person

Petits Fours, \$8 per person

Chocolate Fountain

Chocolate cascades down a three-tiered fountain while guests dip skewered fruit for the ultimate chocolate experience. \$6.50 per person

Dessert Station Enhancements

Flambé Station

Bananas Foster, Brandied Peaches and Cherries Jubilee served with Vanilla Bean Ice Cream, \$12 per person

Dessert Crepes

Vanilla Crepes, Cherry Compote, Wild Berries, Chambord, Grand Marnier, Mixed Nuts, Chocolate and Chantilly Cream, \$12 per person

Additional Enhancements

White Glove Service, \$125 for the evening

Public Address System and Microphone, \$486

Ice Carving, from \$375

Starbucks® Coffee, \$1 additional per person

Premium Champagne Toast, Freixenet Carta Nevada, \$4 per person

Memory Bottle of Champagne Freixenet, \$40 each

(Black frosted bottle with gold pen for signatures — great for first anniversary)



Post-Wedding Brunch

Offered between the hours of 11:00 a.m. and 4:00 p.m.

2-Hour Hosted Open Premium Bar

Tomato and Freshly Squeezed Orange and Grapefruit Juice

Baked Brie with Toasted Almonds, Tropical Fruits and Berries

Spirelli Pasta Salad with Snow Peas, Baby Corn, Sprouts, Broccoli, Sesame and Soy Vinaigrette

Bran and Blueberry Muffins, Buttermilk Biscuits and Assorted Breakfast Pastries

Eggs Benedict

Crisp Bacon, Link Sausage and O'Brien Potatoes

Carved New York Strip with Horseradish Sauce

Grilled Chicken Breast Provençal with Artichokes, Olives and Tomatoes

Grilled Salmon Fillet with Rock Shrimp and Roasted Pepper Ragout

Fresh Steamed Vegetables with Lemon Herb Butter

Cakes, Pies and Tortes

Regular and Decaffeinated Coffees, Iced and Hot Teas

\$52 per guest, 50-person minimum; 20% surcharge for less than 50

Wedding Breakfast

Offered between the hours of 7:00 a.m. and 11:00 a.m.

Sliced Fresh Seasonal Fruit and Berries

Chef Attended Omelet Station

Country Sage Sausage, Applewood Smoked Bacon

Herb Cottage Potatoes

Vanilla French Toast with Warm Maple or Strawberry Syrup

Selection of Cereals, Granola and Hot Oatmeal with Whole and Skim Milk

Dried Fruit, Raisins and Toasted Coconut

Selection of Assorted Breakfast Bakeries, Sweet Butter and Assorted Preserves

Display of Chilled Orange, Grapefruit, Tomato and Apple Juices

Regular and Decaffeinated Coffees, Iced and Hot Teas, Milk

\$27 per guest, 25-person minimum; 20% surcharge for less than 25



Champagne Wedding Brunch

Offered between the hours of 11:00 a.m. and 4:00 p.m.

**2-Hour Hosted Open Premium Bar
Champagne and Mimosas**

Breakfast Items

Fresh Seasonal Fruits and Berries

Assorted Baskets of Breakfast Pastries to include:

Croissants, French Pastries, Muffins and Quick Breads

New York Style Bagels with Toasters and Cream Cheeses

Omelets and Eggs prepared any style with an Assortment of Fillings and Toppings

Eggs Benedict with Chive Hollandaise Sauce

Macadamia Nut Malted Waffles with Maple Syrup

Applewood Smoked Bacon

Country Sage Sausage Links

Golden Cottage Potatoes

Display of Grilled Vegetables, Cured Meats and Assorted Cheeses

served with Lavosh, Olive Bread and Crostini

Salads and Entrees

Assorted Fresh Salad Greens with a Variety of Toppings and Dressings

Tomato and Red Onion Salad with Sherry Vinaigrette and Toasted Pine Nuts

Papaya Slaw Martinis with Shredded Asian Chicken

Ricotta Cheese Ravioli with Asiago Cream and Artichoke Hearts

Herb Seared Chicken Breast with Pesto Mashed Potatoes

Baked Salmon with Maple Lavender Glaze and Fresh Dill

Sautéed Seasonal Vegetables with Sun Dried Tomato Butter

Carvery

Carved Prime Rib of Beef, Green Peppercorn Horseradish Cream
and Roasted Garlic Jus

Sweets and Beverages

An Assortment of Miniature Pastries — Assorted Cakes and Pies

Chilled Orange, Grapefruit, Tomato and Apple Juices

Regular and Decaffeinated Coffees, Iced and Hot Teas

\$60 per guest, 50-person minimum; 20% surcharge for less than 50



The Soul of the Islands Buffet

3- or 4-Hour Hosted Open Premium Bar

Champagne Toast

Petite Vegetable Crudite with Roasted Red Pepper Hummus and Cool Ranch Dip

Ice Carving with Gulf Shrimp, Ceviche and Crab Claws with Spicy Cocktail Sauce and Mustard Sauce

Conch Fritters

Seasonal Salad with House Vinaigrette

Hearts of Palm and Tomato Salad

Steamed Lobster Tails with Fresh Mango and Herb Relish

Carved Beef Tenderloin with Cabernet Jus

Jerked Breast of Chicken

Coconut Crusted Mahi Mahi in a Pineapple-Sambel Glaze

Fried Plantains Maduro

Black Beans and Rice

Artisan Dinner Rolls

Cutting and Service of the Wedding Cake

Regular and Decaffeinated Coffees, Iced and Hot Teas

\$92/100 per guest, 50-person minimum; 20% surcharge for less than 50

The Seaside Romance Buffet

3- or 4-Hour Hosted Open Premium Bar

Champagne Toast

Gulf Shrimp and Crab Claw Display with Spicy Cocktail Sauce and Pesto Aioli

Tropical Fruit Display with a Spiced Rum Sauce

Vegetable Crudite with a Smoked Tomato Dip

Organic Greens, Strawberries and Pecans with Citrus Vinaigrette

Prime Rib of Beef with Cipollini Onions and Shiraz Jus Lie

Seared Sea Bass Medallions with Tomato, Garlic and Caper Jus

Grilled Chicken Breast with Wild Mushrooms, Dried Tomatoes and Herb Natural Jus

Coconut Rice with Red Beans

Caramelized Baby Vegetables

Artisan Dinner Rolls

Cutting and Service of the Wedding Cake

Regular and Decaffeinated Coffees, Iced and Hot Teas

\$88/96 per guest, 50-person minimum; 20% surcharge for less than 50



The Tuscany Buffet

3- or 4-Hour Hosted Open Premium Bar

Champagne Toast

Antipasto Salad of Grilled Vegetables, Cured Meats, Cheeses, Marinated Olives and Peppers with Sundried Tomato Dip

Classic Caesar Salad with Heart of Romaine and Garlic Anchovy Dressing

Fresh Plum Tomatoes and Cucumbers with Lemon, Olive Oil and Mignonette Pepper

Spinach and Artichoke Ravioli with Roasted Red Pepper Cream

Pappardelle Pasta with Italian Sausage and Tomato Ragu

Beef Boccachini — Medallions of Beef Tenderloin, Crimini Mushrooms, Fresh Mozzarella, Rosemary and Barolo Wine Sauce

Chicken Saltimbocca with Marsala Jus

Grouper Provençal with Tomatoes, Olives, Lemon Juice and Olive Oil

Herb Gorgonzola Polenta

Roasted Vegetables, Pancetta and Parmesan with Italian Breads and Focaccia

Cutting and Service of the Wedding Cake

Regular and Decaffeinated Coffees, Iced and Hot Teas

\$84/\$92 per guest, 50-person minimum or 20% surcharge for less than 50

The Sunset Grille

3- or 4-Hour Hosted Open Premium Bar

Champagne Toast

International and Domestic Cheeses and Fruit Display

Vegetable Crudite

Fresh Tomatoes and Mozzarella Salad with White Balsamic Reduction and Basil Oil

Organic Mixed Lettuce with Roasted Pears, Blue Cheese and Cabernet Vinaigrette

Coriander Quinoa Tabbouleh Salad with Lemon

Grilled Filet Mignon

Grilled Breast of Chicken with Dried Tomatoes, Artichokes and Truffle Oil

Herb Roasted Banana Fingerling Potatoes

Haricot Vert and Baby Vegetables

Artisan Dinner Rolls

Cutting and Service of the Wedding Cake

Regular and Decaffeinated Coffees, Iced and Hot Teas

\$84/\$92 per guest, 50-person minimum; 20% surcharge for less than 50

Hors d'Oeuvres Reception

3- or 4-Hour Hosted Open Premium Bar Champagne Toast

Choose Six (6) Tray-Passed or Stationary Hors d'Oeuvres:

Chilled Hors d'Oeuvres

Spinach and Mushroom Crostini with Goat Cheese Mousse
Deviled Eggs and Tobiko Caviar
Seared Beef Tenderloin with Boursin Mousse on Toast Point
Caramelized Onion Tartlet with Whipped Chive Goat Cheese
Tomato and Mozzarella Skewer with Basil and Balsamic Reduction
Serrano Ham wrapped around Asparagus with Brie on Banana Bread
Iced Jumbo Gulf Shrimp with Spicy Cocktail Sauce
Duck Pâté on Toasted Brioche with Brandy Macerated Cherry
Black Mission Fig Tartlets with Cardamom Cream

Hot Hors d'Oeuvres

Tandoor Chicken Skewer with Mango Chutney
Italian Sausage Stuffed Mushrooms
Pork Pot Stickers with Soy Dipping Sauce
Spicy Thai Beef Satay with Sweet Chili and Garlic Sauce
Spinach and Artichoke "Dip" in Filo with Feta Cheese Crust
Mini Crab Cakes with "Old Bay" Remoulade
Bacon Wrapped Scallops with Maple Glaze
Smoked Chicken and Corn in Tortilla Shell with Avocado Salsa
Skewered Chicken Teppanyaki with Sriracha Soy Glaze
Petite Beef Wellington
Spanikopita — Spinach and Feta in Phyllo Triangles
Vegetable Spring Rolls with Plum and Sriracha Dip
Baked Brie with Pear and Almonds in Phyllo

Stationary Food Stations

Seasonal Carved Vegetables, Dill and Herb Dip
Artisan Cheese, Domestic and European Cheeses, Dried Fruit, Spiced Walnuts,
Crusty Bread and Crostini
Sliced Seasonal Fruit, Melons, Berries and Citrus Lemon Poppy Seed Yogurt
Selection of Artisan Breads and Rolls

Cuisine Stations (Select Two)

Risotto

Traditional Parmesan / Wild Mushroom
Florida Lobster / Roasted Beef Tenderloin

Mediterranean Pasta

Cavatappi and Cheese Tortellini
Wild Mushrooms, Roasted Vegetables, Assorted Shellfish, Roast Chicken,
Pesto, Roasted Tomato and Garlic Sauces

Roasted Rosemary Pork Loin, Cider Jus and Apple Sage Stuffing

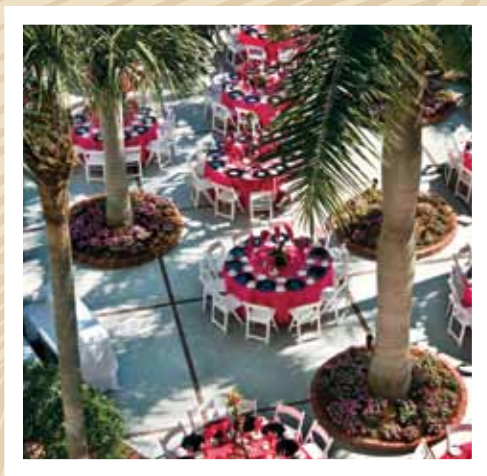
Roast Baron of Beef with Potato Rolls, Horseradish Sauce, Ground Mustard and
Bordeaux Jus

Sage Rubbed Whole Turkey with Yeast Rolls

Cutting and Service of the Wedding Cake

Regular and Decaffeinated Coffees, Iced and Hot Teas

\$74/\$82 per guest, 50-person minimum; 20% surcharge for less than 50



Cocktail Reception

1-Hour Hosted Open Wine and Beer Bar

Choose up to Six (6) of the following Hors d'Oeuvres
(1-Hour Service, 6 pieces total per person)

Hot Items

Vegetable Spring Rolls with Plum Sauce

Spanikopita — Spinach and Feta Cheese in Phyllo Triangles

Italian Sausage Stuffed Mushrooms

Coconut Breaded Chicken Fingers

Thai Peanut Chicken Satay

Brie en Croûte with Raspberry Jam

Cold Items

Melon Wrapped in Prosciutto

Assorted Deluxe Canapes

Bruschetta with Tomatoes, Mozzarella and Olives

Asparamaki — Sliced Tenderloin of Beef wrapped around Asparagus

Truffle Mousse Pâté on Petite French Bread

Regular and Decaffeinated Coffees, Iced and Hot Teas

\$32 per guest, 40-person minimum; 20% surcharge for less than 40



Seated Luncheons

Served before 4:00 p.m.

**2-Hour Hosted Open Premium Bar
Champagne Toast**

**Domestic and Imported Cheese and Fruits
Vegetable Crudite with Spring Herb Dip**

**Choice of one Soup or Salad
Fresh Seasonal Vegetables
Rolls and Butter**

**Cutting and Service of the Wedding Cake
Regular and Decaffeinated Coffees, Iced and Hot Teas**

Soup or Salad Choices

Roast Tomato and Fennel Bisque, Chive Oil and Parmesan Crouton

French Onion Soup, Herb Crostini and Gruyere Cheese

Crab Bisque, Sherry and Crème Fraîche

Organic Greens with Roast Pears, Endive, Candied Walnuts and Champagne Vinaigrette

Spinach and Arugula Salad with Bacon Lardons, Shaved Red Onion, Goat Cheese and Cabernet Vinaigrette

Classic Caesar Salad with Heart of Romaine, Caesar Dressing and Shaved Parmesan

Wedge Salad with Baby Iceberg Wedge, Grape Tomatoes, Cucumbers, Blue Cheese and Fig Balsamic Vinaigrette

Entrees

Apple Cider Brined Chicken

Celery Root Potatoes, Red Wine Tarragon Jus, \$53

Roast Sirloin Medallions

Chive Whipped Potatoes and Peppercorn Sauce, \$55

Herb Crust Red Grouper

Cannellini Bean Ragu with Roasted Red Pepper Coulis, \$55

Slow Roasted Prime Rib of Beef

Purple Potato Puree and Cabernet Jus Lie, \$60

Petite Filet of Beef Tenderloin

Wild Mushrooms, Truffle Potato Puree, Corn Succotash, \$65

Pan Seared Halibut

Mascarpone Risotto, Heirloom Tomatoes, Lobster Bordelaise, \$65



Seated Dinners

Served after 4:00 p.m.

**3- or 4-Hour Hosted Open Premium Bar
Champagne Toast**

**Domestic and Imported Cheese and Fruits
Vegetable Crudite with Spring Herb Dip**

Choice of One Soup or Salad

Fresh Seasonal Vegetables

Rolls and Butter

Cutting and Service of the Wedding Cake

Regular and Decaffeinated Coffees, Iced and Hot Teas

Soup or Salad Choices

Shrimp and Lobster Bisque, Cognac and Crème Fraîche

Roast New Potato Soup with White Truffle and Pecorino Fresco

Wild Mushroom Bisque with Pernod and Herb Puree

Organic Greens with Dried Tomatoes, Frizzled Shallots, Goat Cheese Strudel and Red Wine Vinaigrette

Baby Spinach and Lolla Rossa Leaves, Carrot and Fennel Ribbons with Sherry-Black Truffle Vinaigrette

Bibb Lettuce, Radicchio, Arugula, Oven Roasted Pears and Roquefort Wedge with Poire Williams Vinaigrette

Crisp Romaine Spears, Red and Yellow Grape Tomatoes, Shaved Parmesan, Herb Croutons and Creamy Caesar Dressing



Entrees

Herb Roast Chicken Breast

Potato Gratin, Haricot Vert, Chive Mustard Sauce, \$64/\$72 per guest

Grilled Filet Mignon

Baked Truffle Mac-and-Cheese, Roasted Asparagus, Veal Demi, \$79/\$87 per guest

Miso Glazed Sea Bass

Ginger Bok Choy, Forbidden Rice with Coconut Emulsion, \$79/\$87 per guest

Slow Smoked Prime Rib of Beef

Chateau Potatoes, Bacon and Pearl Onion Compote, Shiraz Jus Lie, \$76/\$84 per guest

Wild Salmon

Mascarpone Potato Gnocchi, Garden Pea Puree, Baby Squash, Blood Orange, Hollandaise Sauce, \$67/\$75 per guest

Duet Entrees

Filet Mignon with Lump Crab

7 oz. Filet Mignon with Lump Crab, Boursin Whipped Potatoes, Roast Green, Asparagus, Béarnaise and Truffle Jus, \$85/\$93 per guest

Filet Mignon and Giant Prawns

Grilled 5 oz. Filet Mignon and Two Giant Prawns, Cauliflower Puree, French Beans, Cabernet Reduction, Garlic Herb Emulsion, \$85/\$93 per guest

Filet Mignon and Natural Chicken

Grilled 5 oz. Filet Mignon and Roasted Chicken Breast, Barley Risotto, Tarragon Glazed Carrots, Merlot Demi, Lemon Thyme Jus, \$82/\$90 per guest

Natural Chicken and Chinook Salmon

Herb Marinated 6 oz. Chicken Breast and a Seared 5 oz. Salmon Fillet, Herb Wild Rice, Braised Swiss Chard, Natural Thyme Jus, Gremolata Pesto, \$80/\$88 per guest

Filet Mignon and Sea Bass

Grilled 5 oz. Filet Mignon and a Roasted 5 oz. Fillet of Sea Bass, Celery Root Mashers, Caramelized Baby Vegetables, Sweet Red Wine Reduction, Roasted Red Pepper Coulis, \$88/\$96 per guest

Vegetarian and Vegan

Portabella Schnitzel with Brie, Grilled Asparagus, Soft Sour Cream Chive Polenta, Roasted Red Pepper Cream, \$64/ \$72 per guest

Open Face Spanakopita, Spinach Sauté, Feta Cheese, Dried Tomatoes, Fennel Tarragon Hay Stack, \$64/\$72 per guest



TradeWinds looks forward to serving your wedding party
with the elegant, impeccable service you expect.

Please refer to our website at
www.TradeWindsWeddings.com
for wedding event planning guidelines.

Menu prices are for 2011 and are subject to change
unless confirmed by a signed Event Order.
Prices are exclusive of tax and service charge; 7% and 22%,
respectively as of March 2011.

TradeWinds
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