



& LOUNGE

We would be honored to share your special day.

We have plenty of options to fit any budget.

Onsite Catering & Beachfront Events at Feola's



Open daily

8am-10pm

10700 Gulf Blvd.

Treasure Island, Fl. 33706

For bookings, please call our dedicated event line at 727-346-6225

Treasure Island offers breath taking views and memories to last a lifetime. Shouldn't you spend your Special Day in a place like that? Feola's at the Thunderbird offers great food, service and a fine wine list.



& LOUNGE



Catering options for your Special Day.

Happiness is always in
Season at Feola's.



Brunch & Lunch: 40 guest minimum
Dinner: 40 guest minimum

Traditional

40+ Guests

Start the evening with a soft drink
Or iced tea.

Soup is served

(Pasta Faggioli, Chicken Noodle, Lemon
Chicken Orzo, or Italian Wedding Soup)

Salad is served

(Garden Salad, Antipasto Salad, or Caesar
Salad)

Main Dish

(Filet Mignon, Chicken Cordon Blue, or
Grouper Piccata)

(Potatoes Au Gratin, Garlic Mashed Potatoes
or

Baked Potato)

Dessert

(Cannoli, Cheesecake, Tiramisu, Triple
Chocolate Cake or serving Event Cake)

Custom packages are available! Please
call our dedicated event line at
727-346-6225.

Prices subject to change without notice. Prices include room
charge. A 20% Service Charge and 7% Sales Tax will be
added to all charges.

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

Romana:

40+ Guests

Cocktail Hour Optional

Start the evening with a soft drink
or iced tea.

Soup is served

(Pasta Faggioli, Chicken Noodle, Lemon
Chicken Orzo, or Italian Wedding Soup)

Salad is served

(Garden Salad, Antipasto Salad, or Caesar
Salad)

Pasta dish is served with Alfredo Sauce
Or Garlic & Olive Oil

(Penne Regatta, Linguini, or Capellini)

Main Dish

(Eggplant Florentine, Chicken Marsala, or
Shrimp Ala Bianca)

Dessert

(Cannoli, Cheesecake, Triple Chocolate Cake
Or serving Event Cake)

Venetian Hour Optional

15% surcharge added to groups less than 40



Beverages

House Wine Selections

Sweet to Dry

Moscato, White Zinfandel, Chardonnay,
Or Pinot Grigio

Red Rose, Chianti, Cabernet
Or Merlot

Imported Beer

Heineken, Corona, Peroni,
Or Stella

Domestic Beer

Budweiser, Bud Light, Coors Light, Miller Lite,
Amber Bach, or Mich Ultra

Signature Drinks

Jovaro : Rum Punch

Mimosas : Champagne & OJ

Dinner with open bar available



Tropicana

*Baby Greens Salad with Ranch or Balsamic
Vinaigrette Dressing
Mozzart Salad
Cesar Salad
Fresh Baked Rolls
Grilled Shrimp Kabobs
Grilled Chicken Florentine
New York Cheesecake & Triple Chocolate
Cake
Brewed Coffee and Iced Tea*

Barbecue

*Garden Salad with choice of dressing
Pasta Salad with Ham, Salami & Provolone
Cole Slaw
Fresh Baked Rolls
Barbecued Chicken
Slow Cooked BBQ Ribs
Grilled Burgers and Franks
Sautéed Peppers and Onions
Mayonnaise, Ketchup & Mustard
Green Beans & Bacon*

*Sweet Corn on the Cob
Fresh Assorted Fruit Tray
Vanilla & Chocolate Cake
Brewed Coffee and Iced Tea*

House Wine by the Bottle

Rum Punch, Margaritas
Sangrias, Mimosas

Cocktail Hour

As Guests Arrive Before Dinner

2 Cold Hors d' Oeuvres
2 Hot Hors d' Oeuvres
Open Bar for One Hour

Fresh Pasta Station

With optional Chef Attendant

Viennese Hour

Rolled Out after your Wedding Cake

Assortment of Pastries, Cakes, & Cookies
After Dinner Cordials

Additional Hors d' Oeuvres

Hot Choices

*Buffalo Chicken Wings
Boneless Chicken Wings
Jerk Chicken Skewers
Italian Stuffed Mushrooms
Coconut Shrimp Grouper
Fingers
Crab & Spinach Dip
Lollipop Chicken
Shrimp Oreganato
Broccoli Rabe Rolls (Seasonal)
Pepperoni & Mozzarella Roll*

*Fried Calamari
Mussels Fra Diavolo
Fried Cheese or Mac & Cheese*

Cold Choices

*Iced Jumbo Shrimp
Stone Crab Claws (Seasonal) Market
Mozzart Salad
(Fresh Mozzarella, Tomato & Artichoke)
Finger Sandwiches
(Genoa, Ham, & Provolone)
Stuffed Peppers
(Aged Provolone & Prosciutto)
Deviled Eggs
Assorted Deluxe Canapés
Bowtie Pasta Salad*

Entrée Choices

*Bowtie Alfredo with Chicken or Shrimp
Tortellini Carbonara Sauce
Ravioli Ala Regina (Pink Princess Sauce)
Penne Ala Vodka
Three Cheese Stuffed Shells
Meat and Cheese Lasagna
Eggplant Parmigiana, Florentine, or Rollatini
Chicken Marsala, Piccata or Parmigiana
Grouper Piccata, Marsala or Parmigiana
Veal Marsala, Piccata or Parmigiana
Shrimp Scampi or Fra Diavolo
Mussels Ala Bianca or Fra Diavolo
New York Sirloin or Filet Mignon
Sausage, Peppers & Onions
Grilled or Sautéed Mixed Veggies
Baked Potato, Mashed Potatoes, Potatoes Au
Gratin or Potato Wedges
Rice Pilaf, Risotto, or Grits*

Carmelo's Intimate Wedding Buffet
Includes Fresh Fruit and Cheese Display
Veggie Crudité with Herb Dip

3 Hour Open Bar
& Champagne Toast

Fresh Seasonal Greens with dressings
Bowtie Pasta Salad with Genoa &
Provolone tossed in a Light Vinaigrette
Carved Prime Rib with Beef au Jus
Chicken Cordon Blue
Grilled Grouper with a lemon and white
wine Piccata Sauce
Roasted Garlic Mashed Potatoes
Fresh Steamed Garden Veggies
Warm Fresh Baked Rolls
Brewed Coffee and Iced Tea

A 20% Service Charge and 7% sales Tax will
be added to all charges.

Other Services

Valet Service
Tent Setup
White Glove Service Ice
Carving
Beach Wedding Includes Permit

Fella's **Event Line: 727-346-6225**

Farewell Brunch

A great way to treat your new family and
friends who have traveled many miles for your
Special Day.

All Breakfasts include:

Orange Juice
Warm Biscuits, Danish & Muffins
Butter, Jams, and Preserves
Brewed Coffee and Tea

The Sunrise Buffet

Fluffy Scrambled Eggs
Crisp Bacon or Sausage Links
Home Fries
Fresh Fruit Garnish

Eggs Benedict

Fresh Seasonal Berries
Classic Eggs Benedict
Hash browns or Home Fries
Fresh Fruit Garnish

20 Guest Minimum

Champagne Mimosas



Pricing

We use only the freshest ingredients in
preparing your meals. Due to daily changes to
market conditions, menu prices may change
without notice until confirmed by a signed
Banquet Event Order.

Guarantees / Final Attendance

In order to best serve your guests, a final
count is required by 11am 7 days prior to
the 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 confirmation is received by
the specified time the resort will charge for the

expected number of guests as indicated on
the contract and the Banquet Event Order.

Payment Policy

\$500 deposit is paid to reserve the date. 50%
of the event will be charged at the time the
Banquet Event Order has been signed. The
balance is to be paid 7 days before the event.
Full prepayment must be received no later
than 7 days prior to your event.





Feola's Courtyard



Sunset Room Casual Dinner



