

Holiday Inn Hotel & Suites Harbourside Menu Selection



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www.snapshotsbyserry.com

Elizabeth Ottani, Social Catering and Sales Manager
Direct Phone: 727-596-1348, Hotel Main Phone: 727-595-9484
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Complimentary Wedding Amenities

- *Free On-Site Ceremony Sites*
 - *Free Advice from Seasoned Professional Staff*
 - *Free White Table Linens and Linen Napkins*
- *Free Skirting on Cake, Gift, Registration, DJ and Bridal Tables*
 - *Free Dance Floor Set-Up and Use on Carpeted Areas*
 - *Free Centerpieces including Fish Bowls and Mirrors*
 - *Free Event Parking*
- *Free Decorated Cake Display Table with Tulle and Twinkle Lights*
 - *Free Cake Cutting and Service*
 - *Free Event Room Setup and Event Room Cleanup*
 - *Free Microphone and Podium including Setup*
 - *Free One Night Accommodation for the Bride & Groom*
 - *Discounted Room Rates Available for Guests*

Convenient & Reliable On-Site Wedding Services

- *Notary Ceremony Officiant*
- *Professional Photographer*
- *Professional Videographer*
 - *Floral Arrangements*
 - *And More*

Photos of Ceremony & Reception Locations

<http://public.fotki.com/SnapshotsBySherry/holiday-inn-harbourside>

Complete Destination Wedding Packages Available

Buffet Style Dinner Selections

Mallory Square Pasta Buffet

\$23.95 plus tax & gratuity

Penne and Fettuccine Pasta
Creamy Alfredo, Tangy Marinara and Chef's Special "Floribbean" Sauce
(a mildly spicy cream sauce with sautéed mushrooms and tomatoes)
Seared Pink Shrimp and Grilled Chicken Breast Strips
Garlic Bread
House Salad or Caesar Salad
Coffee, Decaf and Tea

Southern Paradise Dinner

\$24.95 plus tax & gratuity

Fresh Garden Salad with Two Dressings
Corn on the Cob, Garlic Mashed Potatoes, Baked Beans,
Country Fried Chicken and BBQ Pork Loin
Assorted Rolls and Butter
Coffee, Decaf and Tea

Key Colony Caribbean Buffet

\$26.95 plus tax & gratuity

Garden green or Caesar salad
Fresh Tropical Fruit Display
Caribbean Vegetable Medley
Choice of Starch
Mojo Marinated Pork Loin, Jerk Chicken and Blackened Mahi-Mahi
Assorted Rolls and Butter
Coffee, Decaf and Tea

Suncoast Buffet

\$28.95 (Chef Fee - \$75.00) plus tax & gratuity

Garden green or Caesar salad
Caribbean Vegetable Medley
Choice of starch
Peel & Eat Shrimp
Top Round of Beef Au Jus with Horseradish Cream Sauce
Chicken Picatta
Assorted Rolls and Butter
Coffee, Decaf and Tea

Islamorada Buffet

\$29.95 (Chef Fee - \$75.00) plus tax & gratuity

Garden green or Caesar salad
Fresh Tropical Fruit Display
Caribbean Vegetable Medley
Choice of starch
Chicken Marsala
Pepper Crusted Prime Rib Au Jus with Horseradish Cream Sauce
Assorted Rolls and Butter
Coffee, Decaf and Tea

Duval Dinner Buffet

\$32.95 plus tax & gratuity

Garden green or Caesar salad
Fresh Fruit Salad in a Toasted Coconut Sauce
Yellow Rice and Black Beans
Caribbean Vegetables
Crawfish Gumbo
Peel and Eat Shrimp
Oysters on the 1/2 shell
Conch Fritters with Guana Sauce
Pina Colada Chicken
Blackened Mahi-Mahi
Assorted Rolls and Butter
Coffee, Decaf and Tea

Southernmost Point Seafood Buffet

\$38.95 plus tax & gratuity

Garden green or Caesar salad
Fresh Fruit Salad in a Toasted Coconut Sauce
Caribbean Vegetable Medley
Choice of starch
Peel & Eat Shrimp and Oysters on the 1/2 Shell,
Fried Grouper Nuggets
Steamed Snow Crab Legs with Drawn Butter
Blackened Mahi-Mahi Filet
Piña Colada Chicken
Assorted Rolls and Butter
Coffee, Decaf and Tea

Prices are per person unless otherwise noted and do not include tax and gratuity.

Add \$3.00 per person for buffets with less than 20 people.

Prices and menus are subject to change up to six months prior to function date.

A complimentary champagne toast is included with package pricing only.

Revised 07/30/2010

Plated Entree Dinner Selections

*Each plated meal comes complete
with your choice of salad, vegetable, and choice of starch.*

Salads

*Choose Crisp Garden Greens or Caesar Salad
Fresh Mozzarella, Tomato & Basil or Pina Colada Fruit Medley*

Vegetables

Selection from available seasonal vegetables

Starches

(choose one)

Baked Potato, Garlic Mashed Potatoes, Red Bliss Potato with Butter Dill Sauce,

Chicken Piccata

\$22.95 plus tax & gratuity

*Breast of Chicken Sautéed in White Wine with Garlic,
Mushrooms, Capers and Shallots,
Completed with a Lemon Butter Sauce*

Pollo Coloda

\$22.95 plus tax & gratuity

*Sautéed Chicken Breast with a Tropical Pina Colada Cream Sauce
Topped with Toasted Coconut*

Mango Mahi

\$26.95 plus tax & gratuity

*Grilled Mahi-Mahi Seasoned with Island Spices
and Topped with a Refreshing Mango-Cilantro Salsa*

Coconut Shrimp

\$25.95 plus tax & gratuity

*Large Shrimp dipped in our special Citrus Coconut batter and Crisp Fried.
Served with a Pineapple Salsa*

Pepper Crusted Prime Rib

\$29.95 plus tax & gratuity

*Slow Roasted Prime Rib au jus
served with Horseradish Cream Sauce*

Mixed Grill

\$32.95 plus tax & gratuity

*A Trio plate of Tender Beef Filet,
Crab Stuffed Jumbo Shrimp and Chicken Marsala*

New York Strip Steak

Market Price plus tax & gratuity

*Grilled Medium and Topped with Garlic Mushrooms
served with a Whiskey Demi Glace*

Bacon Wrapped Filet Mignon

Market Price plus tax & gratuity

Served with Béarnaise Sauce

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Buffet Dinner Package Number One

\$88.95

Plus tax and gratuity

BAR

Four Hour Open Bar featuring
Call Brand Liquors, Domestic and Import Beers, Sodas, and Juice

COCKTAIL HOUR

(Appetizers based on 5 per person)

International Fruit and Cheese Display
Vegetable Crudités with Herb Dip

and

(Choose four from below)

Spring Rolls, Crab Stuffed Mushroom Caps,
Mini Smoked Chicken Quesadillas, Grouper Nuggets,
Spanikopita, Blackened Sirloin Bites,
Coconut Shrimp with Orange Cilantro Sauce, Oriental Chicken Skewers

SALAD

(Choose two of the following)

Crisp Garden Greens with Assorted Dressings
Caesar Salad
Fresh Mozzarella, Tomato, & Basil with Balsamic Vinaigrette
Pina Colada Fruit Medley

ENTREES

(Choose two of the following)

Carved Pepper Crusted Prime Rib of Beef Au Jus,
London Broil with Sauce Chasseur, Roast Pork Loin
Caribbean Chicken, Chicken Marsala, Chicken Francaise,
Chicken Picatta, Grilled Honey Lime Mahi Mahi,
Broiled Grouper Almondine, Grouper Picatta,
Grouper Marquesa

ACCOMPANIED BY

Herb Roasted Potato, Rice Pilaf, Garlic Mashed Potato or
Red Bliss Potatoes (Choose one)
Chefs Choice of Seasonal Vegetables
Assorted Rolls and Butter
Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

Buffet Dinner Package Number Two

\$80.95

Plus tax and gratuity

BAR

Four Hour Open Bar featuring
House Brand Liquors, Domestic and Import Beers, Sodas, and Juice

COCKTAIL HOUR

(Appetizers based on 4 per person)

International Fruit and Cheese Display
Vegetable Crudités with Herb Dip

and

(Choose three from below)

Spring Rolls, Crab Stuffed Mushroom Caps,
Mini Smoked Chicken Quesadillas,
Grouper Nuggets, Spanikopita, Blackened Sirloin Bites
Coconut Shrimp with Orange Cilantro Sauce,
Oriental Chicken Skewers

SALAD

(Choose two of the following)

Crisp Garden Greens with Assorted Dressings
Caesar Salad
Fresh Mozzarella, Tomato, & Basil with Balsamic Vinaigrette
Pina Colada Fruit Medley

ENTREES

(Choose two of the following)

Sliced London Broil with Sauce Chasseur
Carved Top Round of Beef (Carver Optional \$75)
Caribbean Chicken, Chicken Marsala, Pollo Chicken Colada
Broiled Grouper with Citrus Butter, Blackened Mango Mahi

ACCOMPANIED BY

Herb Roasted Potato, Rice Pilaf, Garlic Mashed Potato or
Red Bliss Potatoes (Choose one)
Chefs Choice of Seasonal Vegetables
Assorted Rolls and Butter
Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

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Plated Dinner Package Number Three

(Entrée Pricing Below)

BAR

Four Hour Open Bar featuring
House Brand Liquors, Domestic and Import Beers, Sodas, and Juice

COCKTAIL HOUR

International Fruit and Cheese Display
Asparagus Tips Wrapped in Lean Roast Beef
Stuffed Mushroom Caps
Miniature Smoked Quesadillas

SERVED APPETIZER

(Choose one of the following)

Crabcake with Lime Hollandaise Sauce
Cocktail Shrimp
Chicken Springroll with Peanut Sauce

SALAD

(Choose one of the following)

Crisp Garden Greens with Choice of Dressing
Caesar Salad
Fresh Mozzarella, Tomato, & Basil with Balsamic Vinaigrette
Pina Colada Fruit Medley
Tri-Color Tortellini & Artichoke Hearts
Marinated Button Mushroom Salad

CHOICE OF ENTRÉE

Bacon Wrapped Filet Mignon, **Market Price**
NY Strip Steak, **\$75.00** plus tax & gratuity
Pepper Crusted Prime Rib, **\$72.00** plus tax & gratuity
Grilled Grouper Piccata, **\$70.00** plus tax & gratuity
Chicken Marsala or Polla Colada Chicken, **\$67.00** plus tax & gratuity
Grilled Honey Lime Mahi, **\$68.00** plus tax & gratuity

ACCOMPANIED BY

Herb Roasted Potato, Rice Pilaf, Garlic Mashed Potato or
Red Bliss Potatoes (Choose one)
Chefs Choice of Seasonal Vegetables
Assorted Rolls and Butter
Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

Mixed Grill Package Number Four

Choice of Two \$79.95

Plus tax and gratuity

Choice of Three \$84.95

Plus tax and gratuity

BAR

Four Hour Open Bar featuring
Call Brand Liquors, Domestic and Import Beers, Sodas, and Juice

COCKTAIL HOUR

(Appetizers based on 5 per person)

International Fruit and Cheese Display
Vegetable Crudités with Herb Dip

and

(Choose four from below)

Spring Rolls, Crab Stuffed Mushroom Caps,
Mini Smoked Chicken Quesadillas, Grouper Nuggets,
Spanikopita, Petite Cordon Bleu, Blackened Sirloin Bites,
Coconut Shrimp with Orange Cilantro Sauce, Oriental Chicken Skewers

SALAD

(Choose one of the following)

Crisp Garden Greens with Assorted Dressings
Caesar Salad
Fresh Mozzarella, Tomato, & Basil with Balsamic Vinaigrette
Pina Colada Fruit Medley

CHOICE OF ENTRÉE

(4) oz. Bacon Wrapped Filet Mignon
(4) oz. Chicken Picatta, Chicken Marsala, or Polla Colada Chicken
(4) oz. Grilled Grouper Piccata,
(4) oz. Blackened Mahi Mahi
(2) Jumbo Crab Stuffed Shrimp
Shrimp & Scallop Skewer

ACCOMPANIED BY

Herb Roasted Potato, Rice Pilaf, Garlic Mashed Potato or
Red Bliss Potatoes (Choose one)
Chefs Choice of Seasonal Vegetables
Assorted Rolls and Butter
Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

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Revised 07/30/2010

Hors d'oeuvres Party Package Number Five

\$61.95

Plus tax and gratuity

BAR

Two Hour Open Bar featuring

House Brand Liquors, Domestic and Import Beers, Sodas, and Juice

COLD HOR D'OEUVRES

(Choose three)

International Fruit and Cheese Display

Vegetable Crudités with Herb Dip

Shrimp Cocktail Platter

Deviled Eggs

Assorted Finger Sandwiches

Smoked Fish Spread Mold with Assorted Crackers

Asparagus Wrapped in Lean Roast Beef

HOT HOR D'OEUVRES

(Choose four)

Blackened Sirloin Bites

Spanikopita

Smoked Chicken Quesadilla

Coconut Shrimp

Petite Crab Cakes

Oriental Chicken Skewers

Grouper Nuggets

*CHEF'S STATION

(Choose One)

Penne Pasta station with Chef's Selection of Two Sauces

Carved Top Round of Beef

Roast Breast of Turkey

Glazed Pit Ham

Caribbean Pork Loin

Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

Prices are per person unless otherwise noted and do not include tax and gratuity.

Add \$3.00 per person for buffets with less than 20 people.

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A complimentary champagne toast is included with package pricing only.

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Hors d'oeuvres & Carving Stations

COLD HOR D'OEUVRES

(Priced per 50 pieces)

Cucumber Rounds with Herbed Garlic Cream Cheese \$70.00

Deviled Eggs \$50.00

Margaritaville Shrimp Cocktail \$135.00

Assorted Finger Sandwiches \$70.00

Potato Chips with Ranch Dip

(Serves 25 people) \$30.00

Pretzels and Mixed Nuts

(Serves 25 people) \$25.00

Smoked Fish Spread Mold with

Assorted Crackers \$55.00

Balsamic Marinated Asparagus Wrapped in Lean

Roast Beef \$75.00

HOT HOR D'OEUVRES

(Priced per 50 pieces)

Seafood Stuffed Mushroom Caps \$95.00

Egg Rolls with Sweet and Sour

Sauce \$75.00

Swedish Meatballs \$60.00

Grouper Nuggets \$85.00

Scallops Wrapped in Bacon \$135.00

Blackened Sirloin Bites \$95.00

Coconut Shrimp with Coconut Cream Sauce

\$135.00

Spinach & Artichoke Dip with Assorted Crackers

\$65.00

Chicken Wings Buffalo Style

with Celery & Bleu Cheese \$65.00

Petite Crab Cakes \$120.00

Smoked Chicken Quesadillas \$120.00

Spanikopita \$75.00

Conch Fritters \$75.00

CARVING STATIONS

Serves 25-35 Guests

Carver Fee of \$75.00

Roast Beef Tenderloin, Market Price

Prime Rib of Beef, \$250.00

Roast Top Round of Beef, \$150.00

Virginia Smoked Ham, \$125.00

Boneless Breast Of Turkey, \$100.00

(Served with Appropriate Condiments & Silver Dollar Rolls)

DISLAY PLATTERS

Serves 25 to 35 Guests

Deluxe Cheese Tray with

Assorted Domestic Cheeses and Crackers,

Garnished With

Seasonal Fruit

\$75.00

Fresh Tropical & Seasonal Fruit Display

with Yogurt Sauce for Dipping.

\$85.00

Seasonal Crisp Vegetables

(Broccoli, Cauliflower, Carrots, Celery,

Zucchini)

Served with Ranch Dip

\$70.00

Antipasto Platter

Selection of Olives, Greek Peppers, Toma-

atoes, Roasted Peppers,

Assorted Cheeses & Italian Meats

\$75.00

Peel and Eat Shrimp

\$95.00 Per 100 Pieces

HOT HOR D'OEUVRES

STATIONS

Priced per Person (2 hours)

PASTA STATION

Cheese Tortellini with Floribbean Sauce,

Penne Pasta with Tomato Basil Sauce,

Garlic Bread and Parmesan Cheese

\$7.95

(Chef's Fee - \$75.00)

SHRIMP & SCAMPI BAR

Pink Shrimp & Bay Scallops tossed in

Scampi Butter

\$13.95

MASHED POTATO BAR

Bacon, Ham, Mushrooms,

Red Peppers, Scallions,

Cheddar Cheese, Salsa,

Sour Cream & Butter

\$6.00

CHILDREN'S PRICING

** Please inquire about

special pricing for guests

under age 12

Banquet Beverage Price List

CASH BAR

Prices Per Pour—Requires Bar Set Up Fee of \$75.00

House Brands	\$4.25	House Wines	\$5.50
Call Brands	\$5.25	House Champagne Toast	\$3.25
Premium Brands	\$6.25	Assorted Soft Drinks	\$2.50
Super Premium Brands	\$7.25	Assorted Juices	\$2.75
		Bottled Water	\$2.50
Domestic Beer (Bud, Bud Lite, Coors Light, Miller Lite, O'Doul's)			\$3.75
Premium Domestic Beer (Amber Boch, Michelob Ultra)			\$4.00
Imported Beer			\$4.50
Beer by the Keg			\$235.00

OPEN BAR

Prices Per Person—Includes Juices and Soft Drinks

	<u>1 HOUR</u>	<u>2 HOURS</u>	<u>ADD'L HOURS</u>
Beer and Wine	\$11.00	\$16.00	\$6.00
House Brands	\$13.00	\$19.00	\$8.00
Call Brands	\$14.00	\$21.00	\$9.00
Premium Brands	\$15.00	\$23.00	\$10.00
Super Premium Brands	\$17.00	\$25.00	\$12.00

HOUSE BRANDS

BEER:

Budweiser, Bud Light,
Miller Lite, Michelob Ultra,
Heineken, O'Doul's, Corona

WINE:

Leaping Horse Chardonnay,
White Zinfandel & Merlot

VODKA:

Kamchatka

GIN:

Crystal Palace

RUM:

Conch Republic

SCOTCH:

Cluny

BOURBON:

Kentucky Gentleman

BLENDS:

McCormick

TEQUILA:

Arandas Oro

CALL BRANDS

BEER:

Budweiser, Bud Light,
Miller Lite, Michelob Ultra,
Heineken, O'Doul's, Corona

WINE:

Leaping Horse Chardonnay,
White Zinfandel & Merlot

VODKA:

Smirnoff

GIN:

Beefeaters

RUM:

Meyers Platinum
& Captain Morgan

SCOTCH:

Dewar's

BOURBON:

Jim Beam

BLENDS:

Seagram's 7

TEQUILA:

Cuervo Gold

PREMIUM BRANDS

BEER:

Budweiser, Bud Light,
Miller Lite, Michelob Ultra,
Heineken, O'Doul's, Corona

WINE:

Leaping Horse Chardonnay,
White Zinfandel & Merlot

VODKA:

Smirnoff & Stoli 80

GIN:

Tanqueray

RUM:

Bacardi
& Captain Morgan

SCOTCH:

Chivas Regal

BOURBON:

Jack Daniel's

BLENDS:

Seagram's VO

TEQUILA:

Cuervo 1800

SUPER PREMIUM BRANDS

BEER:

Budweiser, Bud Light,
Miller Lite, Michelob Ultra,
Heineken, O'Doul's, Corona

WINE:

Leaping Horse Chardonnay,
White Zinfandel & Merlot

VODKA:

Grey Goose & Kettle One

GIN:

Tanqueray Ten

RUM:

Malibu & Mount Gay

SCOTCH:

Glenlivet

BOURBON:

Makers Mark

BLENDS:

Crowne Royale

TEQUILA:

Patron Silver

Holiday Inn Harbourside Vendor Referral List

Photography & Videography

Snapshots by Sherry, 727-504-8950, www.SnapshotsBySherry.com
Laura Chapin, 727-360-2957
Chris Tarrant, www.DavantPhotography.com, 727-345-4549
Alexis Photography, Moe Khavarian, 727-789-5560
Aaron Bornfleth, 727-678-4803
DigiTar Studios, 727-409-9323
Livingston Galleries, 727-725-8940
Felten Video, Christina & Fred, 727-726-5963

Ceremony Sites

City of Indian Rocks Beach, 727-517-0404—Joan Johnstone

Cakes

Celebration Cakes by Bonnie, 727-517-7260
The Sweetest Thing Chocolate Fountains, Mindy Bischoff, 813-282-7058
Publix Bakery Indian Rocks Rd 727-595-2514
Publix Bakery at Seminole Mall, Tim, 727-392-1296

Hair, Makeup and On-Site Pampering

Torrie Tiernan, On Location Hair & Makeup, 727-403-7280
Claire Crapps, Licensed Cosmetologist, 727-452-9905
The Cookie Cutter Salon, 727-596-5505
Tara DiFlavis, Salon West, 727-588-9808
Amber Holland, Aviation Blondes Salon & Spa, 727-585-4247

Transportation

Paradise Limousines, Terrence "TJ" Joiner, 727-565-6327
Allstar Limousine, 727-345-6614, www.allstarlimousine.net
Elite Limousine of St.Petersburg 727-647-3637
Premier Limousine, 727-520-5466, www.premierlimo.net

Specialty Linen Providers

A Linen Valley, Zee Rehman, www.alinenvalley.com, 727-541-3529
Custom Linens, www.customlinenrentals.com, 813-406-8258
Connie Duglin Specialty Linen & Chair Cover Rental, 1-877-675-4636

Balloon Decorations

Amazing Events, Julia Shanabarger, 727-546-0655
Balloons Productions by Rick, 727-741-3094, www.IhaveABalloon.com

Rental Companies

Good Rentals, Mike Marsh, 727-446-3028
Fast Party Rentals, Jesse Caya, 727-321-3404, www.fastpartyrentals.com
Rent-All City, 727-381-3111
Alice Mae Rentals, www.alicemaerentals.com, 727-595-4757

Invitations

Lindsey Luxa, www.dragonflycustomdesign.com, 727-455-4302

Unique Entertainment

Tommy Jones Magic, 727-813-310-0211, www.TommyJmagic.com
Caricatures by Dan Smith 727-215-6234
Cerice Janan, Belly Dancer, www.cerice-janan.com, 813-751-7025
Breezin' Entertainment & Productions, 813-348-4998
Calypsocool by Joe Braccio, Guitar & Steel Drums, 727-421-1956
Tropic Culture Productions, Loris Caines, 727-827-9482
Winston, Guitarist, 727-321-0402

Disc Jockeys

Frank Lebano, 727-738-9857, 727-463-7274, www.franklebano.com
Joe Lorenzo & Associates, Expert Entertainment, 727-527-9574
Grant Hemond & Associates Mobile Disc Jockey, 727-736-2316
Delite Entertainment, 813-727-4979, www.deliteentertainment.com
Jeff Staples, www.jeffstaples.com, 813-854-4702
Solfege Entertainment, 727-397-7004, www.flweddingpros.com
Phil Pasek, 727-418-1714
Jerry Johnson 727-772-8097
Rob Sword 727-447-3397
Lucas Productions, 727-532-2122, www.lucasproductions.com

Ceremony Officiants & Providers

Ceremonies by Carolyn, Licensed Notary Public, 727-455-9839
Commitment Ceremonies, Anthony Valdè, 813-758-7750
For a Magic Moment, Complete Wedding Package - Tom Jones,
Notary Public & Videography 813-310-0211
Reverend Tom Greene, Garden Crest Presbyterian, 727-403-6308
Weddings on a Whim, Gayle Liteheart, 727-581-3446
Hardy & Co., www.AffordableBeachWeddings.com, 813-425-3293

Alterations

Sew What Stitching By Jo Ann on Madeira Beach, 727-392-3095

Audio-Visual-Lighting-Special Effects

Concept Bait, www.conceptbait.com, 727-321-5350

Florists

Florals by Marsha Marie, www.marshamari floral.com, 727-515-7157
Thai-Rific, 727-321-2732, www.thairificorchids.com
Seminole Florist, www.seminoleflorist.com, 727-822-5333
Rose Garden, 800-771-1371, 727-584-2920,
www.rosegardenflorist.com
LoriLarsen Flowers, 727-517-7704
Designer Silk Florals & Accessories by J. Baldwin, 727-360-2195

Event Coordination

Tammy Waterman, www.eventsbyspecialmoments.com, 727-343-0800
Lisa Mohyla, www.etbevents.com, 727-224-1471