



Intimate Occasions

ST. PETE BEACH FL
EST. 2014
POSTCARDINN
ON THE BEACH
ST. PETE BEACH, FL

WEDDINGS | BRIDAL SHOWERS | REHEARSAL DINNERS | ENGAGEMENT PARTIES



PCI EVENT SPACES

Sunset Ballroom



Not your typical ballroom! This space has a neutral palette with fabulous retro light fixtures that offer an original feel. Includes an adjoining terrace overlooking the Garden Courtyard, the perfect space for a cocktail hour. Seats up to 130 people.

Garden Courtyard

A beautiful outdoor space with lanterns that light up the trees to provide a whimsical feel and market lighting for a perfect outdoor reception. Seats up to 250 people.



Tiki Pavilion



A beachside patio covered by a thatched roof with a perfect view for watching the sunset. Seats up to 75.



Garage

An industrial chic event space that looks out toward the fire pit in the garden. Includes fully functional garage doors which create this unique indoor space. Seats up to 50.

*Unique New Event Space
Coming Soon!*

Beach

Overlook the beautiful Gulf of Mexico under the moonlight or rent a tent for a more private setting. Fits up to 1,000 people.



*Each of our
spaces can be
setup "cocktail
style" to
accommodate
more guests.*



Ceremony Package

The ceremony fee, determined by the ceremony location and the wedding date, includes the following:

- ◆ Use of Ceremony Space
- ◆ Outdoor Folding Chairs
- ◆ Bamboo Arch for Beach Ceremonies
- ◆ Ceremony Table
- ◆ Assistance from an Event Manager to get you down the Aisle
- ◆ Infused Water Station
- ◆ Setup & Breakdown of Included Items
- ◆ Inclement Weather Back-Up Space
- ◆ Complimentary Guest Room on the Night of Your Wedding



PACKAGES

Reception Package

Food & Beverage Minimums Include:

- ◆ Use of Reception Space
- ◆ Tables and Chairs
- ◆ Black or White Linen and Napkins
- ◆ Flatware, Glassware and China
- ◆ Black Lantern Centerpiece
- ◆ Service Staff
- ◆ Setup & Breakdown of Included Items
- ◆ Complimentary Cake Cutting
- ◆ Inclement Weather Back Up Space



Catering Policies

- ◆ In order to reserve your wedding date and space, a non-refundable deposit is required along with a signed contract.
- ◆ Postcard Inn is the only authorized licensee to sell and serve food or beverage of any kind on premise. Therefore, all food and beverage in event spaces, with the exception of a wedding cake, must be supplied by the resort. The Postcard Inn reserves the right to remove any items from the event space that are in violation of this policy. Any food and beverage not consumed at the end of an event must remain at the resort.
- ◆ Menu pricing is applicable for wedding groups with a maximum of 50 guests. Should your guest count exceed 50, please ask a Catering Manager for our Standard Wedding Menu Packages.
- ◆ All menus are customizable. Specialty food requests including gluten free, vegetarian/vegan options can be accommodated.
- ◆ Guests under 12 can eat off the package menu or receive a kid's meal for \$25 each.
- ◆ Guests under 21 are subject to a Young Adult Bar for \$15 each for a four hour reception.
- ◆ Postcard Inn offers a 'Ready Room' on the wedding day for an additional rental fee. This room is offered on a first come, first serve basis and is not guaranteed unless confirmed with your Catering Manager.
- ◆ All outside vendors must provide a copy of their Certificate of Insurance with required specifications before working on property. Please see our preferred list of vendors for our recommendations.
- ◆ Postcard Inn reserves the right to make the final decision regarding outdoor functions and inclement weather. The decision to move an event indoors will be made no less than (4) hours prior to the event start time based on prevailing weather conditions and the local forecast.
- ◆ In consideration of our neighbors and other hotel guests, all outdoor events must end by 10pm and not exceed 80DB levels. City Sound Ordinance activates after 10pm and all amplified sound must cease in outside areas. Indoor events must conclude at midnight.
- ◆ A guaranteed number of guests along with final payment must be provided to your Catering Manager at least (14) business days prior to the function.
- ◆ There is a 23% taxable service charge and 7% sales tax added to all food, beverage, room rentals, and any rental items.



PCI INTIMATE MENUS

All Menus Include

Champagne Toast

House Champagne – One Toasting Glass Per Person

Cocktail Reception

Vegetable Crudités, Ranch & Bleu Cheese Dips

I Want to Hold Your Hand

STATIONED RECEPTION

\$35 per person++

FARMERS MARKET

PICK 3 –

Baby Arugula, Romaine, Butter Lettuce, Watercress, Iceberg, Spinach

PICK 6 –

Candy Stripe Beets, Cherry Tomatoes, Cucumbers, Red Onions, Green Onions, Mushrooms, Artichokes, Shredded Carrots, Alfalfa Sprouts, Bean Sprouts, Asparagus, Green Beans

PICK 3 –

Ranch, Bleu Cheese, Balsamic Vinaigrette, Citrus Vinaigrette, Honey Dijon, Italian

SLIDER STATION

Classic Burger Sliders with Yellow Mustard & Pickle
Fried Chicken Sliders with Southern Style Cole Slaw
Pulled Pork with BBQ Sauce & Cheddar Cheese
Served with Onion Rings & Parmesan Steak Fries

MAC & CHEESE STATION

Smoked Ham, White Cheddar Shrimp
Shell Pasta with Assorted Toppings to include:
Bacon, Jalapeno, Scallions, Toasted Panko, Shaved Parmesan,
Shredded Cheddar, Pimento Cheese & Assorted Hot Sauces

I'm Yours

STATIONED RECEPTION

\$39 per person++

FARMERS MARKET

PICK 3 –

Baby Arugula, Romaine, Butter Lettuce, Watercress, Iceberg, Spinach

PICK 6 –

Candy Stripe Beets, Cherry Tomatoes, Cucumbers, Red Onions, Green Onions, Mushrooms, Artichokes, Shredded Carrots, Alfalfa Sprouts, Bean Sprouts, Asparagus, Green Beans

PICK 3 –

Ranch, Bleu Cheese, Balsamic Vinaigrette, Citrus Vinaigrette, Honey Dijon, Italian

PASTA STATION

Rock Shrimp, Diced Chicken, Tortellini Pasta, Cavatappi Pasta, Marinara, Alfredo Sauce, Tomatoes, Broccoli, Spinach, Mushrooms, Onions, Roasted Garlic, EVOO, Parmesan Cheese, Garlic Breadsticks

EPICUREAN ANTIPASTO DISPLAY

Prosciutto, Salami, Capicola, Smoked Provolone & Gorgonzola Cheeses, Marinated & Grilled Vegetables, Mushrooms, Kalamata Olives, Oven Dried Tomatoes, Cured & Pickled Vegetables, Assorted Mustards and Honey Toasted Breads & Crackers

MARINATED CAPRESE SALAD

Vine Ripened Tomatoes, Broccolini, Fresh Mozzarella, Fresh Basil, EVOO & Aged Balsamic

Better Together

BUFFET DINNER

\$42 per person++

Caesar Salad

Chopped Romaine Hearts, Cherry Tomatoes, Garlic Toasted Croutons, Shaved Parmesan, Caesar Dressing

Greek Salad

Chopped Romaine, Red Onions, Peppers, Feta, Olives, Cucumber, Oregano, Greek Dressing

ENTREES (Choice of 2)

Basil & Garlic Roasted Chicken

Oven Roasted Basil & Garlic Marinated Chicken Breast, Drizzled with EVOO and Balsamic Glaze

Chicken Saltimbocca

Seared Chicken Breast, Fresh Sage, Fresh Mozzarella, Pinot Gris & Caper Sauce

Shrimp & Crab Fettuccine Alfredo

Fettuccine, Sautéed Shrimp, Crab, Mushrooms & Garlic, House Made Alfredo Sauce, Scallions & Shaved Parmesan

Lemon-Thyme Salmon

Herb Marinated & Grilled with Lemon-Thyme Sauce

SIDES

Garlic Mashed Potatoes

Roasted Vegetables

Garlic Bread Sticks

All My Life

BUFFET DINNER

\$47 per person++

Spinach Salad

Crispy Bacon, Red Onions, Croutons, Rosemary-Mustard Vinaigrette

Chopped Cobb

Iceberg Lettuce, Chicken, Bacon, Tomatoes, Diced Egg, Bleu Cheese, Italian Vinaigrette

ENTREES (Choice of 2)

Honey Glazed Southern Fried Chicken

Buttermilk Marinated, Hand Breaded, Honey-Citrus Glaze

Shrimp and Chicken Jambalaya

Creole Base, Andouille Sausage, Saffron Rice

Blackened Redfish

Cajun Seasoned & Cast Iron Blackened in a Gumbo Cream Sauce

Bourbon Apple Glazed Roasted Pork Loin

Braised Red Cabbage, Stewed Apples

SIDES

Southern Baked Four-Cheese Macaroni

Good Luck Black Eyed Peas

Buttermilk Biscuits & Cornbread Muffins

Whipped Citrus-Honey Butter

Let's Stay Together

BUFFET DINNER

\$50 per person++

Classic Salad Nicoise

Field Greens, Tomatoes, Tuna, Green Beans, Potatoes, Dijon Vinaigrette

Seafood Pasta Salad

Shell Pasta, Rock Shrimp, Crabmeat, Fresh Vegetables, Creamy Dill Dressing

ENTREES (Choice of 2)

Grilled Grouper Provençal

Herb-Seasoned & Grilled, topped with Provençal Sauce

Cioppino

Shrimp, Mussels, Scallops & Fish in a Rich Tomato Broth

Braised Beef Short Ribs

Root Vegetables, Pan Gravy

Char Grilled Filet Medallions

Port Mushroom Demi Sauce

SIDES

Garlic & Chive Whipped Potatoes

Charred Broccolini

Seasonal Vegetable Medley

\$125 Attendant Fee

Aloha, Love!

PLATED DINNER

\$35 per person++

Cocktail Reception

Imported & Domestic Cheese Montage with Fresh Baked Breads
Vegetable Crudités, Ranch & Bleu Cheese Dips

SALADS (Choose 1)

PCI Salad

Field Greens, Spiced Pecans, Sundried Cranberries, Cucumber, Goat Cheese, Tear Drop Tomatoes, Balsamic Vinaigrette

Classic Caesar Salad

Hearts of Romaine, Parmesan, Croutons, Creamy Caesar Dressing

ENTREES (Choice of 2)

BUTCHER BLOCK

Chicken Parmesan

Breaded & Flash Fried, topped with Mozzarella Cheese & Marinara.
Accompanied by Rigatoni Pasta tossed with Broccoli

Teriyaki Grilled Chicken

Pineapple-Soy Marinated Chicken with Steamed White Rice & Seasonal Vegetables

Slow Roasted Pork Loin

Calypso Rubbed, Roasted & Hand Sliced with Coconut Rum Glaze.
Served with Cilantro Rice & Stir-Fried Vegetables

SEAFOOD

Blackened Mahi Mahi

Creole Cream Sauce with Dirty
Rice & Red Beans

Orange Honey Glazed Salmon

Oven Roasted Fish with Cilantro
Rice & Seasonal Vegetables

VEGETARIAN

Chef's Pasta Primavera

Chef's Choice of Pasta with Freshly
Sautéed Garden Vegetables

Teriyaki Grilled Tofu

Soba Noodles, Stir-Fried Vegetables,
Sesame Ginger Glaze

WITH OUR COMPLIMENTS:

*Champagne Toast (one toasting glass per person)

*Cake Cutting

Menu includes Fresh Rolls with Butter, Coffee and Iced Tea

Walking On Sunshine

PLATED DINNER

\$45 per person++

Cocktail Reception

Imported & Domestic Cheese Montage with Fresh Baked Breads
Vegetable Crudités, Ranch & Bleu Cheese Dips

SALADS (Choose 1)

Iceberg Wedge Salad

Tear Drop Tomatoes, Pancetta Crisp, Shaved Red Onions, Crumbled Bleu Cheese, Bleu Cheese Dressing

PCI Salad

Field Greens, Spiced Pecans, Sundried Cranberries, Cucumber, Goat Cheese, Tear Drop Tomatoes, Balsamic Vinaigrette

ENTREES (Choice of 2)

BUTCHER BLOCK

Roasted Stuffed Chicken Breast

Stuffed with Smoked Ham, Smoked Provolone & Sun-Dried Tomatoes. Topped with a Roasted Red Pepper Sauce, with Roasted Fingerling Potatoes & Seasonal Vegetables

Sautéed Chicken Breast

Herb Seasoned Chicken Breast with Cremini Mushroom Marsala Sauce.
Served with Garlic Mashed Potatoes & Seasonal Vegetables

Pinot Braised Beef Short Rib

Port Wine Demi Sauce & Crispy Onions with Garlic Mashed Potatoes & Seasonal Vegetables

SEAFOOD

Seafood Piccata

Long Line Tilapia, Shrimp, Bay Scallops,
Penne with Italian Vegetables in a
Lemon-Caper Alfredo

Mediterranean Roasted Red Snapper

Lemon & Thyme Beurre Blanc Sauce
with Grilled Vegetables & Roasted
Fingerling Potatoes

VEGETARIAN

Pasta Rustica

Penne Pasta tossed with Spinach,
Artichokes, Pesto and Roasted
Vegetables in a Puttanesca Sauce

Vegetable Lasagna

Zucchini, Squash, Eggplant, Red Pepper,
Ricotta Cheese, Marinara, Parmesan

WITH OUR COMPLIMENTS:

*Champagne Toast (*one toasting glass per person*)

*Cake Cutting

Menu includes Fresh Rolls with Butter, Coffee and Iced Tea

Surfin' Safari

PLATED DINNER

\$52 per person++

Cocktail Reception

Imported & Domestic Cheese Montage with Fresh Baked Breads
Vegetable Crudités, Ranch & Bleu Cheese Dips

SALADS (Choose 1)

PCI Salad

Field Greens, Spiced Pecans, Sundried Cranberries, Cucumber, Goat Cheese,
Tear Drop Tomatoes, Balsamic Vinaigrette

Gulf Coast Salad

Field Greens, Tear Drop Tomatoes, Citrus Segments, Strawberries, Shaved Red
Onion, Dijon Vinaigrette

ENTREES (Choice of 2)

SURF AND TURF

Seared Peppercorn Sirloin & Orange Honey Glazed Salmon

Garlic Mashed Potatoes &
Seasonal Vegetables

Chicken Parmesan & Mediterranean Roasted Red Snapper

Roasted Fingerling Potatoes &
Grilled Vegetables

Rosemary Garlic Grilled Flat Iron & Shrimp and Scallop Tortellini

Seasonal Vegetables

BUTCHER BLOCK COMBO

Red Wine Beef Tips & Roasted Stuffed Chicken Breast

Garlic Mashed Potatoes &
Seasonal Vegetables

Teriyaki Grilled Chicken & Orange Honey Glazed Salmon Soba Noodles, Stir Fried Vegetables, Sesame Ginger Glaze

Pinot Braised Beef Short Rib & Sautéed Chicken Breast

Garlic Mashed Potatoes &
Seasonal Vegetables

Custom
VEGETARIAN OPTION
also available

WITH OUR COMPLIMENTS:

*Champagne Toast (*one toasting glass per person*)

*Cake Cutting

Menu includes Fresh Rolls with Butter, Coffee and Iced Tea

Sunshine On My Shoulders

PLATED DINNER

\$62 per person++

Cocktail Reception

Imported & Domestic Cheese Montage with Fresh Baked Breads
Vegetable Crudités, Ranch & Bleu Cheese Dips

SALADS (Choose 1)

Arugula, Spinach & Watermelon Salad

Caramelized Pecans, Feta Cheese, Champagne Vinaigrette

Gulf Coast Salad

Field Greens, Tear Drop Tomatoes, Citrus Segments, Strawberries, Shaved Red Onion, Dijon Vinaigrette

ENTREES (Choice of 2)

SEAFOOD

Bronzed Gulf Grouper

Crawfish Etouffee Sauce
with Jambalaya Rice,
Zucchini & Carrot Noodles

Flounder Roulade

Seafood Stuffed Flounder with
White Bordeaux Cream Sauce.
Served with Saffron Rice,
Seasonal Baby Vegetables

BUTCHER BLOCK

Beef Tenderloin Medallions

Green Peppercorn & Brandy Cream
Sauce with Twice Baked Potato &
Seasonal Baby Vegetables

NY Strip au Poivre

Cognac Demi Sauce with
Garlic & Chive Mashed Potatoes,
Baby Carrots & Asparagus

VEGETARIAN

Roasted Balsamic Bell Pepper

Stuffed with Mashed Garlic Chickpeas,
Roasted Quinoa, Julienne Squash, Spinach Pesto

Vegetable Lasagna

Zucchini, Squash, Eggplant, Red Pepper,
Ricotta Cheese, Marinara, Parmesan

WITH OUR COMPLIMENTS:

*Champagne Toast (*one toasting glass per person*)

*Cake Cutting

Menu includes Fresh Rolls with Butter, Coffee and Iced Tea

HORS D'OEUVRES

SERVED CHILLED

Watermelon Cubes, Mint & Aged Balsamic (GF/V)

Canapé of Grilled Vegetables, Pesto (GF/V)

Red & Yellow Tomato Bruschetta with Fresh Basil, Garlic & EVOO (V)

Fruit Brochette with Honeydew, Cantaloupe, Seasonal Berry (GF/V)

Antipasto Skewer with Aged Balsamic Vinegar (GF/V)

\$110 per 25 pieces

Crab Salad Tartlet

Lobster Medallions, Creme Fraiche & Caviar

Asian Beef Tartare, Scallion, Hoisin

Marinated Tuna Poke with Sesame Soy Sauce on a Wonton Crisp

Sesame Seared Ahi Tuna on a Cucumber Slice with Wasabi Drizzle

\$140 per 25 pieces

SERVED HOT

Mac & Cheese Bites (V)

Mozzarella Sticks with Marinara (V)

Coconut Chicken with Orange Horseradish Sauce

Spanakopita with Roasted Red Pepper Coulis (V)

Beef Wellington with Madeira Sauce

Chicken Satay with Peanut Sauce, Green Onions, Chopped Peanuts (GF)

Vegetable Spring Roll with Sweet & Sour Sauce (V)

Chicken Cordon Bleu with Honey Dijon

Brie & Raspberry En Croute (V)

\$115 per 25 pieces

Beef Satay with Peanut Sauce, Green Onions, Chopped Peanuts

BBQ Shrimp on a Jalapeno Cheddar Grit Cake

Carolina Crab Cakes with Rémoulade

Beef Empanada with Mexican Crema

Ahi Tuna Tacos with Mango-Ginger Salsa

Spinach & Cheese Stuffed Mushroom (V)

\$120 per 25 pieces

(GF) denotes a Gluten Free Option. (V) denotes a Vegetarian Option.

All prices subject to service charge & tax

CARVING STATIONS

All Carving Stations served with Artisanal Rolls, Horseradish & Mustards

Based on 120 Minutes of Continuous Service

Chef attendant Required for Each Station

Chef Attendant Fee \$125

BEEF

Whole Roasted Sirloin \$300

**Serves 30 guests*

Herb Crusted Roasted Sirloin, Green Peppercorn Sauce
Roasted Sirloin, Béarnaise Sauce

Whole Roasted New York Strip \$350

**Serves 30 guests*

Slow Roasted New York Strip, Au Poivre, Bordelaise Sauces
Thyme & Garlic Roasted New York Strip, Cognac Peppercorn Demi Sauce

Whole Prime Rib \$400

**Serves 30 guests*

Classic Roasted Prime Rib
Smoked Prime Rib, Soy Ginger Aioli, Caramelized Sweet Onions

Whole Roasted Tenderloin \$400

**Serves 20 guests*

Herb Roasted Beef Tenderloin, Demi Sauce
Whole Beef Tenderloin, Béarnaise Sauce
Pepper Crusted Tenderloin, Caramelized Onion Jus

CARVED TURKEY \$250

**Serves 20 guests*

Classic Roast Turkey with Homemade Giblet Gravy
Applewood Smoked Turkey with Cranberry Orange Relish
Ancho Rubbed Turkey Breast with Cilantro Chimichurri
Jack Daniel's Maple-Glazed Turkey Breast with Cranberry Citrus Compote
Cajun Fried Turkey with Creole Aioli & Stone Ground Mustard

CARVING STATIONS

All Carving Stations served with Artisanal Rolls, Horseradish & Mustards

Based on 120 Minutes of Continuous Service

Chef attendant Required for Each Station

Chef Attendant Fee \$125

PORK \$300

**Serves 30 guests*

Bourbon Glazed Baked Virginia Ham with Mustard Sauce

Roasted Fresh Pork Loin with Demi-Glace

Cuban Stuffed Pork Loin with Ham, Pickles, Swiss Cheese & Mustard Sauce

Chinese Style Roast Pork with Plum Sauce

Caraway Crusted Pork Tenderloin with Cognac Sauce

LAMB \$350

**Serves 30 guests*

Roasted Leg with Fresh Mint Sauce

Honey Coriander Glazed Roasted Leg with Cucumber Yogurt Sauce

Dijon Crusted Leg with Horseradish Mayonnaise

Rosemary Roasted Leg with Mushroom Demi Sauce

SEAFOOD \$350

**Serves 20 guests*

Tarragon Roasted Salmon with Chive Crème Fraiche

Redfish En Croute, Stuffed with Local Gulf Seafood with Creole Crawfish Cream Sauce

House Smoked Salmon Display, Sliced Tomatoes, Onions, Capers,
Chopped Egg, Lemons & Cream Cheese

Maple Citrus Roasted Salmon, with Beet Horseradish Cream

Whole Roasted Gulf Grouper Studded with Peppercorns,
Ginger, Garlic, Hot Sesame Oil & Thai Glaze

All prices subject to service charge & tax

IT'S 5 O'CLOCK SOMEWHERE

PCI BEVERAGE PACKAGES

Bay

LIQUOR

Smirnoff Vodka
Bombay Dry Gin
Cruzan Rum
Sauza Blue Tequila
Jim Beam Bourbon
Seagram's 7
Dewar's Scotch
Powers Irish Whiskey

BEER

Budweiser
Bud Light
Coors Light
Miller Lite
Yuengling

WINE

Wycliff California
Sparkling Brut
Canyon Road
Chardonnay
Canyon Road Pinot Grigio
Canyon Road Cabernet
Canyon Road Pinot Noir

Hosted Bar

Per Person Price

One Hour \$17
Two Hours \$24
Three Hours \$31
Four Hours \$38

Gulf

LIQUOR

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Hornitos Tequila
Jack Daniels Bourbon
Canadian Club Blends
Johnnie Walker
Red Scotch
Powers Irish Whiskey

BEER

Budweiser
Bud Light
Michelob Ultra
Yuengling
Miller Lite
Corona Extra

WINE

La Marca Prosecco
William Hill Chardonnay
J Vineyard Pinot Gris
Chateau Souverian
Sauvignon Blanc
William Hill Cabernet
Chateau Souverain Merlot
William Hill Pinot Noir

Hosted Bar

Per Person Price

One Hour \$20
Two Hours \$27
Three Hours \$34
Four Hours \$41

Sea

LIQUOR

Tito's Vodka
Bombay Sapphire
Bacardi 8 Rum
Patron Silver Tequila
Makers Mark Bourbon
Crown Royal Blends
Johnny Walker
Black Scotch
Jameson

BEER

Budweiser
Michelob Ultra
Yuengling
Miller Lite
Stella Artois
Corona Extra
Heineken

WINE

Charles Sparr Cremant
d'Alsace
Storypoint Chardonnay
Maso Canali Pinot Grigio
Augey White Bordeaux
Storypoint Cabernet
Storypoint Pinot Noir
Conquista Malbec

Hosted Bar

Per Person Price

One Hour \$22
Two Hours \$29
Three Hours \$36
Four Hours \$43

Beer Wine Soda

BEER

Budweiser
Bud Light
Michelob Ultra
Yuengling
Miller Lite
Heineken

WINE

Wycliff California
Sparkling Brut
Canyon Road
Chardonnay
Canyon Road Pinot Grigio
Canyon Road White
Zinfandel
Canyon Road Cabernet
Canyon Road Merlot
Canyon Road Pinot Noir

Hosted Bar

Per Person Price

One Hour \$15
Two Hours \$22
Three Hours \$29
Four Hours \$36

OPEN BAR PACKAGES INCLUDE ONE BARTENDER TO SERVE UP TO 75 GUESTS.
EVENTS OVER 75 GUESTS MUST ADD AN ADDITIONAL BARTENDER AT A FEE OF \$125.
Beverage prices subject to Service Charge & Sales Tax.

SPECIALTY BEER

Please ask about our selection of local and craft beers.
Select two specialty beers for an additional \$2 per person, per hour
on Open Bar Packages.

PCI BAR CHOICES

	Host Bar	Cash Bar
Premium Brands	\$7	\$9
Ultra-Premium Brands.	\$8	\$10
Luxury Brands	\$10	\$12
Domestic Beer.	\$6	\$8
Imported Beer.	\$7	\$9
Specialty Beer.	\$8	\$10
House Wines & Champagne.	\$7	\$9
Soft Drinks & Bottled Water	\$3	\$4

HOSTED & CASH BAR OPTIONS REQUIRE ONE BARTENDER PER 75 GUESTS AT A FEE OF \$125 each.
Hosted Bars are calculated on the actual amount consumed.
Cash Bar minimum spend of \$150, prices are inclusive of tax and gratuity.

BRUNCH BAR PACKAGE

Bloody Mary Bar

\$14 per person

- Smirnoff & Absolut Vodka
- Assorted Bloody Mary Mixes
- Garnish Bar

Mimosas & Bellinis

\$12 per person

- Brut Champagne
- Fresh Orange Juice
- Assorted Fruit Purees
- Fresh Fruit Garnish

BRUNCH BAR PACKAGES ARE BASED ON TWO HOURS OF SERVICE.
ONE BARTENDER REQUIRED PER EVERY 75 GUESTS.
EVENTS OVER 75 GUESTS MUST ADD AN ADDITIONAL BARTENDER AT A FEE OF \$125.
Beverage prices subject to Service Charge and Sales Tax.

The Florida State Liquor Commission regulates the sales and service of all alcoholic beverages. The Postcard Inn is responsible for complying with these regulations. It is our policy that no outside beverages may be brought onto the premises for a catered function. Proof of age required from anyone appearing to be under the age of 30 years is required. We encourage our guests to drink responsibly and reserve the right to refuse service to any guest. Please note that no shots will be served on banquet bars.

