

POSTCARDINN ON THE BEACH

6300





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.



Florida Room

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.

Beach House

Our newest event space is conveniently located on the lobby level of the hotel and features white-washed walls plus its own built in bar. Seats up to 75.



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
- ◆ Infused Water Station
- ◆ Setup & Breakdown of Included Items
- ◆ Inclement Weather Back-Up Space
- ◆ Complimentary Guest Room on the Night of Your Wedding
- ◆ Complimentary Rental of Beach Cabana



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



PCI BUFFETS

All Buffets Include

Champagne Toast

House Champagne – One Toasting Glass Per Person

Cocktail Reception

Vegetable Crudités, Ranch & Bleu Cheese Dips

Love Shack

STATIONED RECEPTION

\$45 per person++

Mediterranean Tapas Station

Tabbouleh & Fattoush Salad, Plain Hummus & Red Pepper Hummus,
Grilled Pita

Epicurean Antipasto Display

Prosciutto, Salami, Capicola, Fresh Mozzarella, Marinated & Grilled
Vegetables, Kalamata Olives, Oven Dried Tomatoes, Assorted Mustards,
Toasted Breads & Crackers

Pasta Station

Pastas - Penne, Tortellini

Sauces - Marinara, Alfredo, Bolognese

Vegetables - Broccoli, Spinach, Tomatoes, Mushrooms, Onions

Proteins - Diced Chicken, Shrimp

EVOO, Parmesan Cheese, Garlic Breadsticks

Farmers Market

PICK 3 – Baby Arugula, Romaine, Butter Lettuce, Iceberg, Spinach

PICK 8 – Candy Stripe Beets, Cherry Tomatoes, Cucumbers, Yellow Sunburst
Squash, Red & Green Onions, Assorted Wild Mushrooms, Artichokes,
Shredded Carrots, Alfalfa Sprouts, Green Beans, Asparagus

PICK 3 – Ranch, Bleu Cheese, Balsamic Vinaigrette, Citrus Vinaigrette,
Honey Dijon, Italian

Good Vibrations

BUFFET DINNER

\$58 per person++

Caesar Salad

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

Greek Salad

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

Caprese

Baby Mozzarella, Tomato, Basil, EVOO

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, Prosciutto, 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

Ragù alla Napoletana

Chianti & Roma Tomato Braised Beef Shoulder, Braised Fennel

Carved Italian Rib of Beef (Attendant required)

Gremolata, Wild Mushroom Demi, Fresh Italian Bread

SIDES

Garlic Mashed Potatoes

Pesto Pasta

Roasted Vegetables

Cauliflower and Broccoli Sautee

Garlic Bread Sticks

\$125 Attendant Fee

Love Story

BUFFET DINNER

\$64 per person++

Southern Potato Salad

Scallions, Bacon, Relish, Mustard Dressing

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, Dirty Rice

Blackened Redfish

Cajun Seasoned & Cast Iron Blackened in a Gumbo Cream Sauce

Braised Beef Short Ribs

Root Vegetables, Pan Gravy

Bourbon Apple Glazed Roasted Pork Loin

Braised Red Cabbage, Stewed Apples

SIDES

Southern Baked Four-Cheese Macaroni

Garlic & Chive Whipped Potatoes

Southern-Style Collard Greens

Good Luck Black Eyed Peas

Buttermilk Biscuits & Cornbread Muffins

Whipped Citrus-Honey Butter

Crazy In Love

BUFFET DINNER

\$70 per person++

Classic Salad Nicoise

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

Seafood Pasta Salad

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

Grilled Calamari Salad

Arugula, Red Onions, Mango, Black Beans, Cilantro-Lime Vinaigrette

ENTREES (Choice of 2)

Grilled Grouper Provençal

Herb-Seasoned & Grilled, Topped with Provençal Sauce

Char-Grilled Filet Medallions

Port Mushroom Demi Sauce

Cioppino

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

SIDES

Creamy Herb Polenta

Garlic & Chive Whipped Potatoes

Charred Broccolini

Seasonal Vegetable Medley

\$125 Attendant Fee

All You Need is Love

PLATED DINNER

\$52 per person++

Cocktail Reception

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

SALADS (Choose 1)

Iceberg Wedge Salad

Grape Tomatoes, Pancetta Crisp, Shaved Red Onions, Crumbled Bleu Cheese, Bleu Cheese Dressing

Gulf Coast Salad

Field Greens, Grape Tomatoes, Citrus Segments, Strawberries, Shaved Red Onions, Dijon Vinaigrette

ENTREES (Choice of 2)

BUTCHER BLOCK

Mediterranean Roasted Red Snapper

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

Roasted Stuffed Chicken Breast

Stuffed with Smoked Ham, 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
Cremeni 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

Rosemary Garlic Grilled Flat Iron

Red Wine Demi, Horseradish Sour Cream with
Garlic Mashed Potatoes & Seasonal Vegetables

SEAFOOD

Seafood Piccata

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

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

Groovy Kind of Love

PLATED DINNER

\$58 per person++

Cocktail Reception

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

SALADS (Choose 1)

Iceberg Wedge Salad

Grape Tomatoes, Pancetta Crisp, Shaved Red Onions, Crumbled Bleu Cheese, Bleu Cheese Dressing

Gulf Coast Salad

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

PCI Salad

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

Classic Caesar Salad

Hearts of Romaine, Parmesan & Croutons, Creamy Caesar Dressing

ENTREES (Choose 1)

SURF AND TURF

Seared Peppercorn Sirloin & Orange Honey Glazed Salmon

Garlic Mashed Potatoes & Seasonal Vegetables

Chicken Parmesan & Roasted Red Snapper

Roasted Fingerling Potatoes & Grilled Vegetables

Rosemary Garlic Grilled Flat Iron & Shrimp and Scallop Tortellini

Seasonal Vegetables

BUTCHER BLOCK COMBO

Petit Filet Mignon & Jumbo Shrimp

Mashed Potatoes, Seasonal Baby Vegetables, Maître d'Hôtel Butter

Red Wine Beef Tips & Roasted Stuffed Chicken Breast

Garlic Mashed Potatoes & Seasonal Vegetables

Teriyaki Grilled Chicken & Orange Honey Glazed Salmon

Lo Mein 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

Endless Love

PLATED DINNER

\$64 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, Grape Tomatoes, Balsamic Vinaigrette

Classic Caesar Salad

Hearts of Romaine, Parmesan & Croutons, Creamy Caesar Dressing

ENTREES (Choice of 2)

BUTCHER BLOCK

Shrimp & Scallop Tortellini

Tri-Color Tortellini with Shrimp & Bay Scallops
in White Wine Dill Cream Sauce

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

Red Wine Beef Tips

Red Wine Demi Sauce with Garlic Mashed
Potatoes & Seasonal Vegetables

Seared Peppercorn Sirloin

Burgundy Demi Sauce & Candied Onions
with Garlic Mashed Potatoes &
Seasonal Vegetables

Slow Roasted Pork Loin

Calypso Rubbed, Roasted & Hand Sliced
with 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

Lo Mein 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

Love Letters in the Sand

PLATED DINNER

\$68 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

Mango, Romaine & Arugula

Shaved Red Onions, Carrots, Grape Tomatoes, Pumpkin Seeds, Mango-Citrus Dressing

Iceberg Wedge Salad

Grape Tomatoes, Pancetta Crisp, Shaved Red Onions, Crumbled Bleu Cheese,
Bleu Cheese Dressing

Gulf Coast Salad

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

ENTREES (Choice of 2)

SEAFOOD

Bronzed Gulf Grouper

Crawfish Etouffee Sauce with
Jambalaya Rice, Julienned
Zucchini & Yellow Squash

Fresh Gulf of Mexico Mixed Grill

Gulf Black Grouper, Shrimp &
Scallops with Grapefruit &
Orange-Blossom Honey Glaze,
Avocado Crudo, Saffron Rice
& Seasonal Vegetables

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

Char-Grilled Filet Mignon

Port Demi Sauce, Roasted Mushrooms &
Onions with Boursin Whipped Potatoes
& Seasonal Baby Vegetables

VEGETARIAN

Roasted Balsamic Bell Pepper

Stuffed with Mashed Garlic Chickpeas,
Roasted Quinoa, Julienned 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)

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)

Caprese Skewer ~ Grape Tomato, Baby Mozzarella, Basil Pesto, Balsamic Reduction

\$110 per 25 pieces

Crab Salad Phyllo Cup

Lobster & Crème Fraiche Phyllo Cup

Beef Tartare, Capers, Crostini

Marinated Tuna Poke with Sesame Soy Sauce, Crispy Wonton

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 Shrimp with Cocktail 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

Bacon Wrapped BBQ Shrimp Skewer

Carolina Crab Cakes with Rémoûlade

Beef Empanada with Mexican Crema

Ahi Tuna Tacos with Mango 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

GOURMET ACTION STATION ENHANCEMENTS

AMERICAN PUB *add to Buffet \$14 per person*

PIZZA STATION (Choice of 3)

14" Traditional Hand Tossed Crust *(Based on 2 slices per person)*

Cheese

Pepperoni & Cheese

Sausage, Mushroom, Onion & Green Pepper

BBQ Chicken, Cilantro, Red Onions and Banana Peppers

Hawaiian ~ Canadian Bacon, Pineapple

Margarita Fresh ~ Roma Tomatoes, Fresh Mozzarella, Basil

White Special ~ Pesto, Ricotta Cheese, Spinach, Mushroom

HOT DOGS (Choice of 2)

(Based on 2 per person)

NY Style Shack Dog ~ Sauerkraut, Yellow Mustard, Pushcart Style Onions

Chicago "Through the Garden" ~ Yellow Mustard, White Onions, Chicago Pickle Relish, Dill Pickle Spear, Tomatoes, Pickled Sport Peppers and a Dash of Celery Salt on Poppy Seed Bun

Texas Hot Shack Dog ~ Chili, Nacho Cheese Sauce

Corn Dog ~ Batter Dipped and Deep Fried, Yellow Mustard

SLIDER STATION (Choice of 2)

(Based on 2 per person)

Sirloin Burger with Coleslaw, Onion Straws, Bourbon BBQ

Sirloin Burger with Cheddar Cheese, LTOP, Southwestern Mayo

Buffalo Chicken Tender with a Bleu Cheese Sauce

Portobello Sliders with Roasted Red Peppers, Balsamic Glaze, Fresh Basil

FRENCH FRY BAR (Choice of 2)

Shoe String Fries • Traditional Fries • Wedge Fries • Sweet Potato Fries

Garlic French Fries • Cajun French Fries

CONDIMENTS

Chili, Cheese Sauce, Bacon Bits, Chives, Sour Cream, Ketchup, Truffle Oil, Parmesan Cheese

Stand Alone Menu \$29 per person

******All prices subject to service charge & tax******

GOURMET ACTION STATION ENHANCEMENTS

ITALIAN FEAST *add to Buffet \$16 per person*

RAVIOLI BAR (Choice of 2)

Braised Short Rib Ravioli ~ Bitter Greens, Veal Demi
Roasted Portabella Ravioli ~ Spinach, Mushroom Cream Sauce
Potato Gnocchi ~ Blackened Chicken, Mini Sweet Peppers, Spinach, Cream Sauce
Tri Colored Tortellini ~ Peppers, Spanish Onion, Tomato with Freshly Shaved Parmesan
Lobster Ravioli ~ Kale, Lobster Cream Sauce

RISOTTO BAR (Choice of 2)

Chef Attendant Required

Arborio Rice, Slow-Cooked in Chicken Stock with Parmigiano-Reggiano
Roast Chicken, Arugula, Roasted Roma Tomatoes, Portabellas
Shrimp, Garlic and Fresh Herbs
Italian Sausage, Caramelized Onions, and Sweet Peppers
Red Wine Braised Short Ribs, Forest Mushrooms, and Cipollini Onions
Parmigiano Reggiano Cheese, Heirloom Tomato and Fresh Basil
Grilled Garden Market Vegetables

PASTA STATION

PASTA (Choose 3) ~ Penne • Tri-Colored Tortellini • Farfalle • Orecchiette • Rigatoni
Gluten Free Pasta

SAUCE (Choose 3) ~ Classic Marinara • Sweet Basil Pesto • Alfredo • Pink Vodka Sauce
Pesto Cream • Bolognese

PROTEINS (Choose 3) ~ Shrimp • Grilled Chicken • Meatballs • Sweet Italian Sausage

CONDIMENTS

Served with Focaccia and Garlic Bread
Fresh Basil • Parmigiano Reggiano Cheese • Chili Flakes • Pine Nuts
Cracked Black Pepper • Extra Virgin Olive Oil

Stand Alone Menu \$32 per person

All prices subject to service charge & tax

GOURMET ACTION STATION ENHANCEMENTS

Minimum of 50 Guests

SOUTH OF THE BORDER

add to Buffet \$13 per person

TACOS (Choice of 2)

Carne Asada, Grilled & Sliced

Achiote Chicken

Blackened Fish

Mushrooms & Chilies

QUESADILLA (Choice of 2)

Carne Asada

Cilantro Marinated Shrimp

Achiote Chicken

Four Cheese

Cheese, Pepper & Onion

FAJITA STATION (Choice of 2)

Chef Attendant Required

Grilled Chicken Breast

Carne Asada

Cilantro Marinated Shrimp

Mushrooms and Chilies

CONDIMENTS

Served with Warm Flour & Corn Tortillas

Mexican Red Rice

Cilantro • Red Onions • Lime Wedges • Shredded Lettuce

Queso Fresco • Pico de Gallo

Salsa Verde • Sour Cream • Guacamole

Chef Attendant Fee \$125

Stand Alone Menu \$26 per person

****All prices subject to service charge & tax****

GOURMET ACTION STATION ENHANCEMENTS

TOUR OF THE MEDITERRANEAN

add to Buffet \$12 per person

TAPAS & ANTIPASTO STATION

Tabbouleh and Fattoush Salads

Plain Hummus and Red Pepper Hummus, Grilled Pita

Prosciutto, Salami, Capicola, Fresh Mozzarella, Italian Cheese, Sundried Tomatoes,
Cured & Pickled Vegetables, Assorted Mustards and Toasted Breads & Crackers

VALENCIANA PAELLA

Traditional Spanish Rice Dish Presented in Our Giant Cast Iron Pan with Mussels, Clams,
Calamari, Chicken, Chorizo and Saffron Rice with Mediterranean Spices

MAKE YOUR OWN GYRO BAR (Choice of 2)

Beef & Lamb Mixed Gyro Meat

Lemon & Oregano Grilled Chicken

Herb Grilled Shrimp

Roasted Vegetables

CONDIMENTS

Served with Flat and Pocket Pitas

Red Onion • Tomato • Lettuce • Banana Peppers

Feta Cheese • Black Olives • Tzatziki Sauce

Stand Alone Menu \$28 per person

****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, Horseradish, Mustard & Rolls

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 Gravy
- Whole Roasted Turkey Breast, Herbed Mayo, Cranberry Mandarin Relish, Rosemary Stuffing & Rolls

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

PIG ROAST \$850

**Serves approximately 50 guests*

- 12 Hour Smokes Whole Hog, BBQ Mop, BBQ Smoked Jus and Rolls

LAMB \$350

**Serves 30 guests*

- Roasted Leg with Fresh Mint Sauce
- Rosemary Roasted Leg with Mushroom Demi Sauce

All prices subject to service charge & tax

SWEET ENHANCEMENTS

MINI INDULGENCES

\$14 per person

Mini Cheesecakes — New York Style,
Black Cherry Ricotta, Vanilla Greek
Yogurt, Triple Chocolate Mousse

Cake Pops — Birthday Icing with
Sprinkles and Chocolate

Mini Pastries — Assortment based
on availability. Italian Rum,
Hazelnut, Carrot Cake, Double
Fudge, German Chocolate,
Chocolate Mousse, Chocolate
Macaroon, Eclairs

S'MORES

\$8 per person

Hershey's Bar
Marshmallow
Graham Cracker

CUPCAKE BAR

\$15 per dozen

Red Velvet
Peanut Butter
Vanilla Bean
Double Chocolate

ADULT COFFEE STATION

\$18 per person

Kahwa Coffee
Decaf Coffee
Flavored Syrups
Whipped Cream
Sugar Swizzle Sticks
Jameson, Kahlua, and Bailey's

**Bartender Required*

DONUT BAR

\$36 per dozen

Plain
Vanilla Glaze
Chocolate Glaze
Powdered Sugar
Cinnamon Sugar
Sprinkles

THE COOKIE MONSTER

\$8 per person

Milk: Whole, 2%, Skim, Soy, Chocolate
Chocolate Chip Cookies
Peanut Butter Cookies
Oatmeal Cookies



All prices subject to service charge & tax

LATE NIGHT SNACKS

Sliders *(priced per 50 pieces)*

- Sirloin Burger with Cheddar Cheese **\$290**
- Buffalo Chicken Tender with a Bleu Cheese Sauce **\$270**
- Veggie Burger **\$240**

Chicken Wings *(priced per 50 pieces)* **\$250**

- Buffalo or Garlic Parmesan with Celery, Bleu Cheese and Ranch Dressing

Mac & Cheese Bites *(priced per 50 pieces)* **\$230**

Mozzarella Sticks with Marinara *(priced per 50 pieces)* **\$230**

Vegetable Spring Rolls with Thai Chili Sauce *(priced per 50 pieces)* **\$230**

Pizza – 14" Traditional Hand Tossed Crust

- Cheese **\$17 each**
- Pepperoni **\$19 each**
- Sausage, Mushroom, Onion & Green Pepper **\$21 each**
- Margarita - Fresh Roma Tomatoes, Fresh Mozzarella and Basil **\$19 each**

Traditional Fries served with Ketchup **\$3 per person**

Sweet Potato Fries served with Ketchup **\$4 per person**

Bottled Water **\$3 each**

Powerade **\$3 each**

PCI READY ROOM

Beach Break Suite

Our newly added Ready Room offers a spacious suite for you and your wedding party to prepare for the big day! This room is a clean, white space with natural light that photographers will love. Your hair and make-up team will appreciate the large, well-lit vanity space — and your wedding party will enjoy spending the day with you!



Amenities

- Make-up Stations
- Lounge Area
- Private Restroom
- Steamer
- Microwave
- Mini Fridge
- Dress Hooks

BEACH BREAK SUITE MENU

BREAKFAST

- Fresh Seasonal Fruit and Berry Platter *\$50 platter*
- Fresh Baked Croissants with Butter and Preserves *\$35 per dozen*
- Assorted Donuts *\$36 per dozen*
- Granola & Yogurt Parfaits *\$8 each*
- Assorted Breakfast Sandwiches *\$7 each*
 - Egg and Cheese
 - Egg, Sausage and Cheese
 - Egg, Bacon and Cheese

LIGHT BITES

- Imported and Domestic Cheese Display *\$8 per person* served with Assorted Crackers and French Bread
- Fresh Seasonal Raw Vegetable Display with Hummus & Dips *\$5 per person*
- Anti-Pasta *\$12 per person*
 - Prosciutto, Salami, Capicola, Fresh Mozzarella and Italian Cheese, Sundried Tomatoes, Cured Vegetables, Assorted Mustards, Baguette, Focaccia Breads
- Pizza - 14" Traditional Hand Tossed Crust
 - Cheese *\$17 each*
 - Pepperoni *\$19 each*
 - Sausage, Mushroom, Onion & Green Pepper *\$21 each*
 - Margarita - Fresh Roma Tomatoes, Fresh Mozzarella and Basil *\$19 each*
- Sandwich Board *\$140 platter*
 - 4 of each sandwich: Roasted Vegetable Wrap, Roast Beef Baguette, Grilled Pesto Chicken Wrap

BEVERAGES

Sparkling Wines

- Wycliff, California Sparkling Brut *Bottle \$32*
- La Marca, Prosecco, Italy *Bottle \$43*
- Charles Sparr, Cremant de Alsace, France *Bottle \$70*

Cocktails

- Bloody Mary's *\$125* (1 gallon) featuring Smirnoff Vodka and Smirnoff Bloody Mary Mix
- Sangria *\$120* (1 gallon) featuring Canyon Road Pinot Noir, Cointreau, Blackberry Brandy and Fresh Fruit
- Mojito's *\$130* (1½ gallons) featuring Bacardi Superior Rum, Fresh Mint, Fresh Squeezed Lime Juice, and Simple Syrup
- Bucket of Beers *price based on choice of beers*

Non-Alcoholic

- Gallon Kahwa Coffee *\$55 each*
- Bottled Water *\$3 each*
- Sodas *\$4 each*
- Fresh Florida Orange, Grapefruit, Cranberry or Apple Juices *\$12 per carafe*

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

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

Stolichnaya Vodka
Tanqueray Gin
Captain Morgan
Hornitos Tequila
Jack Daniels Bourbon
Seagram's 7
Johnnie Walker
Red Scotch
Powers Irish Whiskey

BEER

Budweiser
Bud Light
Michelob Ultra
Angry Orchard
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 Superior Rum
Patron Silver Tequila
Makers Mark Bourbon
Crown Royal Blends
Johnny Walker
Black Scotch
Jameson

BEER

Budweiser
Michelob Ultra
Angry Orchard
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
Angry Orchard
Miller Lite
Corona Extra

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
Bay Brands.	\$7	\$8
Gulf Brands	\$8	\$9
Sea Brands.	\$10	\$11
Domestic Beer.	\$6	\$6
Imported Beer.	\$7	\$8
Specialty Beer.	\$8	\$10
House Wines & Champagne.	\$7	\$7
Soft Drinks & Bottled Water	\$3	\$3.50

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 & Stolichnaya 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.

Preferred Vendors

OFFICIATE

Reverend Rick Lackore...813.504.8728

Jason Sowell...813.770.9731

WEDDING PLANNER

Blue Skies...eventsbyblueskies.com

Breezin...breezin.com/wedding-services/

Days Remembered by ND...

daysrememberedbynd.com

PHOTOGRAPHER

Ashlee Hamon Photography...ashleehamon.com

Lifelong Photography...lifelongphotographystudio.com

Light Heart Photography...lightheartphotography.com

Limelight Photography...stepintothelimelight.com

Stephanie A. Smith Photography...

stephanieasmith.com

VIDEOGRAPHER

Hearts Video...heartsvideo.com

Bonnie Newman...bonnienewmancreative.com

Tampaniac Pictures...tampaniac.com

HAIR/MAKEUP

Destiny and Light...destinyandlight.com

Eyes on You...eyesonyoutampa.com

RENTALS

Coast to Coast Event Rentals...

coasttocoasteventrentals.com

IM Events...imevents.biz

Rent All City...rentallcity.com

LINENS

Connie Duglin Linen...connieduglinlinen.com

Kate Ryan Event Rentals...kateryanevents.com

Over The Top Rental Linens...overthetopinc.com

ENTERTAINMENT

Breezin' Live Entertainment...breezin.com

Caladesi Steel Band...caladesisteelband.com

Grant Hemond-Mobile Disc Jockeys...

granthemond.com

PHOTOBOOTH

Boone's Professional Events...

boonesproevents.com

Snapshoot...snapshootphotobooth.com

FLORAL

2Birds Events...2birdsevents.com

Bruce Wayne Florals...

brucewayneflorals.com

Iza's Flowers...izasflowers.com

Rose Garden...rosegardenweddings.com

BAKERS

Corey's Bakery...coreycooks.com

Hands on Sweets...handsonsweets.com

Publix...publix.com

The Artistic Whisk...theartisticwhisk.com

TRANSPORTATION

Free Beach Ride...freebeachride.com

Resort Transportation...866.403.3303

Super Shuttle...supershuttle.com

PET CARE

Fairy Tail Pet Care...fairytailpet.com

Furry Ventures Pet Care...

furryventuresfl.com

Catering Policies

- ◆ In order to reserve your wedding date and space, a non-refundable deposit of \$1,500 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.
- ◆ The Postcard Inn requires a wedding planner to be on site for day-of coordination, in order to ensure a seamless celebration. Please see our Vendor List for preferred planners.
- ◆ Menu pricing is applicable for wedding groups with a minimum of 50 guests. Should your guest count go lower than 50, please ask a Catering Manager for our Intimate 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.



