



Banquet & Catering
Menus

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Postcard Inn on the Beach is a vintage inspired, surfer chic boutique hotel that provides 196 distinctly decorated guest rooms.

We have a space for every group's needs: from meetings to baby showers, team building retreats and anything in between! Complete any event with our delicious in-house catering options, packed with tropical cuisine as well as traditional favorites.



Come join us-

**it's better
on the beach!**

Hotel Services & Amenities

- Audio-Visual Equipment
- Beach Cabana Rentals
- Beach Volleyball, Ping-Pong Tables, Pool Table, Board Games
- Bicycles
- Business Center
- Daily Resort Activities
- Fire Pit
- In-Room Food & Beverage Service
- Largest Heated Outdoor Pool on St Pete Beach
- Live Entertainment on Weekends
- P.S. Grind Coffee Shop
- PCI Beach Bar & Snack Shack
- Pool Towel Service
- Stamps Lobby Bar & Restaurant
- Two 24-Hour Fitness Centers

EVENT SPACES

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



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 150.



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.



Tiki Pavilion

A beachside patio covered by a thatched roof with a perfect view for watching the sunset. Seats up to 80.



Garage

An industrial chic event space that looks out toward the garden fire pit. Includes fully functional garage doors which create this unique indoor space. Seats up to 80.



Beach

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



Beach House

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

Continental Breakfasts

Menus Include: Freshly Brewed Kahwa Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas

American Continental

\$26 per person

Seasonal Fruit and Berries

House Baked Muffins and Croissants

Freshly Baked Pastries

Assorted Bagels: Plain, Sesame, Everything, Cinnamon Raisin served with Preserves, Butter and Cream Cheese

Fresh Florida Orange, Grapefruit and Cranberry Juices

Sunrise Continental

\$28 per person

Seasonal Fruit and Berries

Hard Boiled Eggs, served cold

Low-Fat Yogurts

Granola Bars

Steel Cut Irish Oatmeal with Raisins, Honey Dried Cranberries, Brown Sugar Milk, Fresh Florida Orange, Grapefruit and Cranberry Juices

Jog on the Beach (Grab & Go Menu)

\$29 per person

Fresh Fruit Cup

Orange Blossom Honeyed Granola and Yogurt Parfaits Granola Bars

Egg and Cheese Biscuits

Bacon, Egg and Cheese Croissants

Bottled Orange, Apple and Cranberry Juices

Prices based on One Hour of Service

Minimum of 15 guests

All pricing subject to 23% service charge and 7% tax

Breakfast Buffets

Menus Include: Freshly Brewed Kahwa Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas

High Energy Buffet

\$31 per person

Seasonal Fruit and Berries
 Hard Boiled Eggs, served cold
 Low-Fat Yogurts
 Granola Bars
 Steel Cut Irish Oatmeal Served with Raisins, Honey Dried Cranberries, Brown Sugar, Milk
 Scrambled Egg Whites with Sundried Tomatoes and Feta Cheese
 Sweet Apple Chicken Sausage
 Turkey Bacon
 Homestyle Skillet Potatoes with Sautéed Onions and Peppers
 Fresh Florida Orange, Grapefruit and Cranberry Juices

American Buffet

\$35 per person

Seasonal Fruit and Berries
 House Baked Muffins and Croissants
 Freshly Baked Pastries
 Assorted Bagels: Plain, Sesame, Everything, Cinnamon Raisin served with Preserves, Butter and Cream Cheese
 Light and Fluffy Scrambled Eggs
 Applewood Smoked Bacon
 Country Sausage Links
 Homestyle Skillet Potatoes with Sautéed Onions and Peppers
 Fresh Florida Orange, Grapefruit and Cranberry Juices

Surfs Up Buffet

\$35 per person

Seasonal Fruit and Berries
 Bagels, Cream Cheese, Jams, Butter
 Southwestern Scrambled Eggs – Chorizo Sausage, Queso Fresco, Diced Tomatoes
 Homestyle Skillet Potatoes with Sautéed Onions and Peppers
 Applewood Smoked Bacon
 Country Sausage Links
 Fresh Florida Orange, Grapefruit and Cranberry Juices

Breakfast Buffet Enhancements

COLD ITEMS

Smoked Salmon Display **\$16 per person**
Bagels, Sliced Tomato, Onion, Capers, Chopped Eggs, Lemon Wedges and Cream Cheese

HOT ITEMS

Scrambled Eggs **\$7 per person**

Cinnamon Raisin French Toast
served with Whipped Butter and Warm Syrup **\$7 per person**

Buttermilk Pancakes
served with Whipped Butter and Warm Syrup **\$7 per person**

Southern Style Biscuits and Sausage Gravy **\$7 per person**

STATION ENHANCEMENTS

Belgian Waffle Station **\$11 per person**
Served with Fresh Whipped Cream, Butter, Fruit Topping, Chocolate Chips and Syrup

Frittata Station **\$ 15 per person**
Made to order with your choice of Farm Fresh Eggs or Egg Whites
Swiss Cheese, Cheddar Cheese, Country Ham, Bacon, Spinach, Tomatoes,
Onions, Mushrooms, Peppers and Asparagus

Eggs Benedict **\$21.85 per person**
Poached Eggs on Toasted English Muffin
Toppings: Canadian Bacon, Lemon Dill Hollandaise, Spinach, Crab

\$150 Attendant Fee

Prices based on One Hour of Service, One Chef Attendant required per 75 guests

Plated Breakfasts

Menus Include: Freshly Brewed Kahwa Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas
Basket of Assorted Pastries with Butter and Fruit Preserves will be presented on each table

All American

\$29 per person

Scrambled Eggs with Honey Cured Ham and Aged Cheddar
Applewood Smoked Bacon
Country Sausage Links
Homestyle Skillet Potatoes with Sautéed Onions and Peppers Fresh Seasonal Fruit Salad

Flavors of St. Pete

\$31 per person

Scrambled Eggs with Chorizo, Queso Fresco Yellow Corn and Black Beans
Toasted Cuban Bread
Mango Fruit Salad

Minimum of 15 guests



Breakfast à la Carte Items

BEVERAGES

Freshly Brewed Kahwa Coffee, Decaffeinated Coffee	\$68 per gal
Fresh Florida Orange, Grapefruit, Cranberry, Apple Juices	\$37 per gal
Assorted Sodas	\$4 each
Bottled Water	\$4 each
Whole Milk, Skim Milk or Chocolate Milk (Individual)	4 each
Powerade	\$5.10 each
Red Bull ~ Regular, Sugar Free, Flavored	\$6.30 each
All Day Beverage Service (Sodas, Bottled Water, Coffee)	\$14 per person based on 8 hours of service

BREAKFAST ITEMS

Fresh Baked Croissants	\$40 per dozen
Fresh Baked Muffins	\$40 per dozen
Assorted Bagels with Cream Cheese	\$44 per dozen
Fresh Baked Breakfast Sandwiches	
Egg and Cheese	\$41 per dozen
Egg, Sausage and Cheese	\$48 per dozen
Egg, Bacon and Cheese	\$48 per dozen
Whole Seasonal Fruit	\$4 per piece
Granola and Yogurt Parfaits	\$9 each
Assorted Individual Yogurts	\$4 each
Granola Bars	\$4 each
Assortment of Cereals served with Berries and Bananas, Skim, 2%, Soy, and Whole Milks	\$6 each
Sliced Fruit Platter	\$7 per person

Day Meeting Package

Menus Include: Sodas, Bottled Water, Kahwa Coffee, Assorted Herbal Teas

Refreshed All Day

AMERICAN BUFFET BREAKFAST

Seasonal Fruit and Berries

Freshly Baked Croissants, Muffins & Pastries

Assorted Bagels to include: Plain, Sesame,

Everything and Cinnamon Raisin

Served with Preserves, Butter & Cream Cheese

Light and Fluffy Scrambled Eggs

Applewood Smoked Bacon

Country Sausage Links

Homestyle Skillet Potatoes with

Sautéed Onions & Peppers

Fresh Florida Orange, Grapefruit and

Cranberry Juices

EXECUTIVE DELI LUNCH

COLD

House Salad with Field Greens, Cherry Tomatoes, Cucumbers, Carrots, Red Onions, Ranch and Balsamic Dressings

Spinach Salad with Red Onions, Hard Boiled Eggs, Chopped Bacon, Tomatoes and Pecans

SANDWICH SELECTION (Choice of 2)

- Roasted Vegetable Wrap with Eggplant, Squash, Portabella Mushrooms, Red & Yellow Peppers, Spinach, Goat Cheese and Olive Tapenade
- Roast Beef Baguette with Bibb Lettuce, Tomatoes, Aged White Cheddar, Horseradish Sour Cream
- Grilled Pesto Chicken Wrap with Provolone, Arugula, Tomatoes, Balsamic Reduction
- French Ham Baguette with Smoked Ham, Gruyère Cheese, Dill Pickles and Dijon Mustard

DESSERT

N.Y Cheesecake Triple Chocolate Cake

PACKAGE PRICING

Breakfast & Lunch

\$83 per person

Breakfast, Lunch and Choice of One Break

\$84per person

Breakfast, Lunch and Choice of AM & PM Break

\$109 per person

Pricing Based on One Hour of Food Service

Minimum of 15 attendees

Themed Breaks

Classic Candy Shop

\$14 per person

Classic Candy selection to include:

Hershey's, Almond Joy, Kit Kat, M&M's, Snickers, Milky Way, Twix, York Patties, Reese's Cups Coffee, Sodas and Bottled Waters

Bakery Blast

\$16 per person

Mini Cupcakes

Brownie Squares

Freshly Baked Cookies: Chocolate Chip, Oatmeal Raisin, Peanut Butter Whole, Skim, 2%, Soy, and Chocolate Milk, Coffee, Decaffeinated Coffee

Mediterranean Mix

\$17 per person

Hummus, Tzatziki, and Tabouli Salad

Vegetable Crudit , Marinated Vegetables, Artichokes, Olives, Cherry Peppers, Pepperoncini, Country Olives

Display of Imported Cured Meats: Prosciutto, Salami, Smoked Ham, Pepperoni Grilled Pita, Lavash Sodas, Sparkling Waters

7th Inning Stretch

\$17 per person

Mini Kosher Hot Dogs

Hot Soft Salted Pretzels, Dijon Mustard Sugar Funnel Cake Sticks

Cracker Jacks

Freshly Popped Popcorn

Individual Bags of Peanuts

Sodas, Lemonade & Iced Tea

Power Me Up

\$18 per person

Make-Your-Own Trail Mix: Granola, Roasted Peanuts, Roasted Almonds, Raisins, Cranberries, Banana Chips, Milk Chocolate Candies, M&M's, Mini Pretzels Assorted Granola, Protein Bars

Fresh Seasonal Fruit with Minted Yogurt Dip

Juices, Sparkling Waters

Freshly Brewed Coffee and Decaffeinated Coffee

Selection of Teas with Lemon & Honey

Whole, Half & Half, 2%, Soy, and Skim Milks

Prices based on One Hour of Service
Minimum of 15 guests

All pricing subject to 23% service charge and 7% tax

Box Lunch Selections

All Boxed Lunches Include: Gourmet Chips, Potato Salad, Seasonal Whole Fresh Fruit, Baked Chocolate Chip Cookie and Bottled Water

\$32 per person

Choice of 3 Sandwiches

The Napa

Smoked Turkey, Arugula, Avocado, Brie, Mayo, Tuscan Roll

Club Wrap

Roasted Turkey, Smoked Bacon, Cheddar Cheese Lettuce, Tomato, Mayo, Flour Tortilla

Beef Baguette

Roast Beef Bibb Lettuce, Tomatoes, Aged White Cheddar, Herbed Boursin, Baguette

The Bistro

Shaved Rare Roast Beef, Sharp Cheddar Cheese, Onion, Horseradish Cream, Kaiser Roll

The Italian

Sliced Ham, Capicola, Genoa Salami, Provolone, Lettuce, Tomato, Red Onion, Marinated Olive Spread, Vinaigrette, Baked Focaccia Roll

The Pacific

Tuna Salad, Lettuce, Tomato, Croissants

Cashew Chicken

Bibb Lettuce, Raisins, Dried Cranberries, Cashew Nuts, Croissant

The Monterey

Tender Marinated Chicken Breast, Monterey Jack Cheese, Tomato, Avocado, Herbed Mayonnaise, Spinach Tortilla Wrap

The Vegg

Fresh Mozzarella, Tomato, Mixed Greens, Grilled Mushroom, Pesto Mayo, Focaccia Bread

Vegan Wrap

Roasted Eggplant, Red & Yellow Peppers, Zucchini, Portabella Mushrooms, Fresh Spinach, Olive Tapenade, Tortilla

Buffet Lunches

Menus Include: Freshly Brewed Kahwa Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas

EXECUTIVE DELI

\$37 per person

COLD ITEMS

House Salad with Field Greens, Cherry Tomatoes, Cucumbers, Carrots, Red Onions, Ranch and Balsamic Dressings
Spinach Salad with Red Onion, Hard Boiled Eggs, Chopped Bacon, Tomatoes and Pecans

SANDWICH SELECTION (Choose 2)

- Roasted Vegetable Wrap with Eggplant, Squash, Red & Yellow Peppers, Portabella Mushrooms, Spinach, Goat Cheese and Olive Tapenade
- Roast Beef Baguette with Bibb Lettuce, Tomatoes, Aged White Cheddar, Creamy Dijon Horseradish Sauce
- Grilled Pesto Chicken Wrap with Provolone, Arugula, Tomatoes, Balsamic Reduction
- French Ham Baguette with Smoked Ham, Gruyère Cheese, Dill Pickles and Dijon Mustard

DESSERT

N.Y. Cheesecake
Triple Chocolate Cake

MEXICAN BUFFET

\$39 Per Person

COLD ITEMS

Tri-Color Corn Chips, Guacamole, Salsa, Sour Cream
Romaine Salad with Corn, Black Beans, Avocado, Tomato, Cilantro Vinaigrette

HOT ITEMS

Fajita Bar includes: Sautéed Peppers, Onions, Beef Barbacoa, Achiote Chicken

Served with: Mexican Red Rice, Refried Beans, Cilantro, Red Onions, Lime Wedges, Queso Fresco, Pico de Gallo, Salsa Verde, Sour Cream, Guacamole, Warm Flour and Corn Tortillas

DESSERT

Churro Sticks
Passion Fruit Cheesecake

Prices based on One Hour of Service
Minimum of 15 guests

All pricing subject to 23% service charge and 7% tax

Buffet Lunches

Menus Include: Freshly Brewed Kahwa Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas

PICNIC IN THE PARK

\$41 Per Person

COLD ITEMS

House Salad with Field Greens, Cherry Tomatoes, Cucumbers, Carrots, Red Onions, Ranch and Balsamic Dressings
Cole Slaw
Southern Style Potato Salad

OFF THE GRILL

BBQ Chicken Breast
Burgers
Hot Dogs

Served with: Lettuce, Tomato, Sliced Red Onion, Pickle Chips, Ketchup, Mustard, Mayo, Pickle Relish, Chopped White Onion, Hamburger & Hot Dog Buns, Corn on the Cob, Baked Beans

DESSERT

Sliced Watermelon,
Cantaloupe and Honeydew
Cookies and Brownies

REGIONAL ITALIAN BUFFET

\$41 Per Person

COLD ITEMS

Caesar Salad
Baby Arugula Salad with Red Onion, Tomato, Fresh Basil, Mozzarella Cheese, Vinaigrette
Antipasto Display

HOT ITEMS

Garlic Shrimp & Pasta with Penne, Tomatoes, Basil, Spinach, White Wine Sauce
Grilled Salmon with Gremolata Sauce
Chicken Cacciatore with Chicken Breast, Peppers, Onions, Olives, Rustic Tomato Sauce
Served with: Garlic Broccolini, Pesto Pasta, Garlic Bread Sticks, Fresh Basil, Parmigiano Reggiano Cheese, Chili Flakes, Pine Nuts, Cracked Black Pepper, Extra Virgin Olive Oil

DESSERT

Tiramisu
Cheesecake

Prices based on One Hour of Service
Minimum of 15 guests

All pricing subject to 23% service charge and 7% tax

Three Course Plated Lunches

Menus Include: Freshly Brewed Kawha Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas
Served with a Basket of Rolls per table

MENU 1

\$40 per person

Traditional Caesar Salad

Aged Parmesan Cheese, Caesar Dressing

Chicken Pasta Rustica

Linguini tossed with Spinach, Artichoke, Roasted Vegetables,
Puttanesca Sauce

New York Style Cheesecake

Fresh Berry Compote, Whipped Cream

MENU 2

\$41 per person

Mediterranean Garden Salad

Field Greens, Peppers, Red Onions, Olive Tapenade, Oregano,
Feta Cheese, Greek Dressing

Garlic Paprika Grilled Salmon

Basmati Rice, Grilled Asparagus, Saffron Aioli, Cilantro Lime Crema

Greek Yogurt Cheesecake

Honey Citrus Glaze

MENU 3

48 per person

The Wedge Iceberg

Served with Tomatoes, Bacon Bits, Red Onion, Chopped Egg,
Bleu Cheese Dressing

Fire-Grilled Top Sirloin Steak

4 oz. Steak, Yukon Mashed Potatoes, Baby Carrots, Pearl Onions
and Crimini Mushroom Demi

Key Lime Pie

Raspberry Sauce, Whipped Cream

Prices based on One Hour of Service
Minimum of 15 guests

All pricing subject to 23% service charge and 7% tax

Plated Salad Lunches

Menus Include: Freshly Brewed Kawha Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas
Served with a Basket of Rolls per table

Salt & Pepper Gulf Shrimp Salad

\$30 per person

Baby Romaine, Cucumber, Carrots, Tomato, Red Onion, Lemon Vinaigrette

Grilled Lemon Chicken Salad

\$30 per person

Fresh Field Greens, Sundried Tomatoes, Candied Pecans, Carrots, Cucumber, Crumbled Bleu Cheese, Red Wine Vinaigrette

Smoked Salmon Chopped Salad

\$32 per person

Spinach Kale Blend, Cucumbers, Tomatoes, Red Onion, Hard-Boiled Egg, Bacon, Balsamic Vinaigrette

Seared Grouper Salad

\$33 per person

Baby Arugula, Romaine Lettuce, Tomatoes, Cucumber, Radish, Carrots, Champagne Vinaigrette

Dessert Choices

Key Lime Pie

Cheesecake

Minimum of 15 guests

All pricing subject to 23% service charge and 7% tax



Hors D'oeuvres

SERVED CHILLED

\$126 per 25 pieces

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

\$160 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

SERVED HOT

\$135 per 25 pieces

Mac & Cheese Bites (V)
 Mozzarella Sticks with Marinara (V)
 Spanakopita with Roasted Red Pepper Coulis (V)
 Coconut Shrimp with Cocktail Sauce
 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)

\$138 per 25 pieces

Beef Satay with Peanut Sauce, Green Onions, Chopped Peanuts
 Bacon Wrapped BBQ Shrimp Skewer
 Carolina Crab Cakes with Rémoulade
 Beef Empanada with Mexican Crema
 Ahi Tuna Tacos with Mango Salsa
 Spinach & Cheese Stuffed Mushroom (V)

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

All prices subject to service charge & tax

Reception Displays

Fresh Seasonal Raw Vegetable Display

Served with Buttermilk Ranch and Bleu Cheese Dip

\$8 per person

Imported and Domestic Cheese Display

Served with Assorted Crackers and French Bread

\$10 per person

Mediterranean Display

A Selection of Tabbouleh, Hummus and Grilled Vegetables, Kalamata Olives, Toasted Pita

\$11 per person

Antipasto Display

Sliced Prosciutto Ham and Sopressata, Salami, Cappelletti Ham, Italian Cheeses, Marinated Vegetable, Olive Display, Italian Breads and Lavosh

\$14 per person

Fresh Seafood Display

Cocktail Shrimp, Littleneck Clams, Steamed Mussels with Condiments

\$24 per person

Prices based on One Hour of Service

Chef Carved Specialties

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

Whole Roasted Turkey Breast

\$285

*Serves approximately 20 guests

Herbed Mayonnaise, Cranberry Mandarin Relish, Rosemary Stuffing and Rolls

Chinese Style Roast Pork with Plum Sauce

\$345

*Serves approximately 30 guests

Lo 'Mein Noodles and Steamed Buns

Bourbon Glazed Virginia Ham

\$345

*Serves approximately 30 guests

Spicy Honey Mustard and Rolls

Whole Roasted Prime Rib

\$460

*Serves approximately 30 guests

Served with Horseradish, Mustard and Rolls

Prices based on One Hour of Service
Prepared by a Uniformed Attendant
Fee of \$125 per 75 guests

All pricing subject to 23% service charge and 7% tax

Three Course Plated Dinners

Menus Include: Freshly Brewed Kawha Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas
Served with a Basket of Rolls per table

MENU 1

\$52 per person

Spinach and Strawberry Salad

Spinach topped with Crumbled Bacon, Strawberry Slices, Bleu Cheese Crumbles, Red Onion and Tear Drop Tomatoes, Served with a Balsamic Vinaigrette Dressing

Island Chicken

Teriyaki-Jerk Marinated Airline Chicken, Mango Salsa, Rice Pilaf, Green Beans

Mango Cheesecake

Whipped Cream

MENU 2

\$72 per person

Sun Coast Salad

Hand Picked Field Greens, Mango, Hearts of Palm, Cucumbers and Carrots with Vinaigrette Dressing

Seared Filet Mignon

Seared Filet Mignon topped with Wild Mushroom Ragout. Served with Chived Mashed Potatoes, Baby Carrots and Asparagus

Turtle Mousse Pie

Caramel, Whipped Cream

MENU 3

\$79 per person

Mediterranean Garden Salad

Field Greens, Peppers, Red Onions, Olive Tapenade, Oregano, Feta Cheese, Greek Dressing

Crab and Shrimp Stuffed Grouper

Roasted Grouper Fillet stuffed with Crab Meat and Shrimp, topped with Hollandaise, Chived Mashed Potatoes, Baby Carrots and Asparagus

Key Lime Pie

Raspberry Glaze, Whipped Cream

MENU 4

\$89.95 per person

Sun Coast Salad

Hand Picked Field Greens, Mango, Hearts of Palm, Cucumbers and Carrots with Vinaigrette Dressing

Gulf Shrimp and Filet Mignon

Sautéed Jumbo Gulf Shrimp, Garlic Lemon Glaze, Grilled Petite Filet Mignon, Port Demi, Garlic Mashed, Asparagus and Baby Carrots

Triple Chocolate Mousse

Strawberry Sauce, Whipped Cream

Minimum of 15 guests

Southern Hospitality

BUFFET DINNER \$63 per person

SALADS

Southern Potato Salad

Scallions, Bacon, Relish, Mustard Dressing

Spinach Salad

Crispy Bacon, Red Onions, Tomato, Croutons, Ranch Dressing

Chopped Cobb

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

ENTREES

Honey Glazed Southern Fried Chicken

Buttermilk Marinated, Hand Breaded, Honey-Citrus Glaze

Shrimp and Chicken Jambalaya

Creole Base, Andouille Sausage, Dirty Rice

Braised Beef Short Ribs

Root Vegetables, Pan Gravy

SIDES

Southern Baked Four-Cheese Macaroni

Southern-Style Collard Greens

Garlic & Chive Whipped Potatoes

Cornbread with Whipped Citrus-Honey Butter

DESSERTS

Mini Cheesecakes

New York Style, Black Cherry Ricotta, Vanilla Greek Yogurt, Triple Chocolate Mousse
(as available)

Mediterranean Feast

BUFFET DINNER \$67 per person

SALADS

Caesar Salad

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

Greek Salad

Chopped Romaine, Red Onions, Peppers, Feta Cheese, 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

Shrimp & Crab Fettuccine Alfredo

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

Ragù alla Napoletana

Chianti & Roma Tomato Braised Beef Shoulder, Braised Fennel

SIDES

Garlic Mashed Potatoes

Pesto Pasta

Roasted Vegetables

Garlic Bread Sticks

DESSERTS

Mini Cheesecakes

New York Style, Black Cherry Ricotta, Vanilla Greek Yogurt, Triple Chocolate Mousse (as available)

The Skyway

BUFFET DINNER \$69 per person

SALADS

House Salad

Field Greens, Cherry Tomatoes, Cucumbers, Carrots, Red Onions,
Ranch and Balsamic Dressings

Cobb Salad

Field Greens, Avocado, Blue Cheese, Bacon, Tomato, Egg, Vinaigrette

Pasta Salad

Seasonal Vegetables, Tomatoes, Parmesan, Fresh Basil,
Balsamic Vinaigrette

ENTREES

Sliced Flank Steak

Au Jus, Horseradish Sauce

Grilled Breast of Chicken

Dijon Cream Sauce

Seared Snapper Fillet

Lemon Herbed Butter

SIDES

Roasted Garlic Potatoes

Rice Pilaf

Seasonal Vegetable Medley

DESSERTS

Mini Cheesecakes

New York Style, Black Cherry Ricotta, Vanilla Greek Yogurt, Triple Chocolate Mousse
(as available)



Surf & Turf

BUFFET DINNER \$75 per person

SALADS

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 Steak Salad

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

ENTREES

Grilled Grouper Provençal

Herb-Seasoned & Grilled, Topped with Provençal Sauce

Cioppino

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

Char-Grilled Filet Medallions

Port Mushroom Demi Sauce

SIDES

Creamy Garlic Herb Polenta

Saffron Rice

Seasonal Vegetable Medley

Garlic Broccolini

DESSERTS

Mini Cheesecakes

New York Style, Black Cherry Ricotta, Vanilla Greek Yogurt, Triple Chocolate Mousse
(as available)

Gourmet Action Station Enhancements

TOUR OF THE MEDITERRANEAN

add to Buffet \$13 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 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 \$30 per person

Gourmet Action Station Enhancements

SOUTH OF THE BORDER

Minimum of 50 Guests

add to Buffet \$15 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 \$150

Stand Alone Menu \$32 per person

Gourmet Action Station Enhancements

AMERICAN PUB

add to Buffet \$16 per person

Pizza Station 14" Traditional Hand Tossed Crust (Choice of 3, 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

Margherita 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 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 \$33 person

Sweet Enhancements

Mini Indulgences

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

Cake Pops- Birthday Icing with Sprinkles and Chocolate

\$16 per person

Mini Pastries- Assortment based on availability.

Italian Rum, Hazelnut, Carrot Cake, Double Fudge, German Chocolate, Chocolate Mousse, Chocolate Macaroon, Eclairs

Adult Coffee Station *Bartender Required

Kahwa Coffee
Decaf Coffee
Flavored Syrups

\$21 per person

Whipped Cream
Jameson, Kahlua, and Bailey's

The Cookie Monster

Milk: Whole, 2%, Skim, Soy, Chocolate
Chocolate Chip Cookies

\$9 per person

Peanut Butter Cookies
Oatmeal Cookies

S'Mores

Hershey's Bar
Marshmallow

\$8 per person

Graham Cracker

Cupcake Bar

Red Velvet
Peanut Butter

\$17 per dozen

Vanilla Bean
Double Chocolate

Donut Bar

Plain
Vanilla Glaze
Chocolate Glaze
Powdered Sugar
Cinnamon Sugar Sprinkles

\$41 per dozen

It's 5 O'Clock Somewhere

BEVERAGE PACKAGES

BAY- Hosted Bar • Per Person Price- Two Hours \$35 • \$15 every additional hour

LIQUOR

Big Storm Vodka
Bombay Dry Gin
Blue Chair Spiced Rum
Milagro Tequila
Seagram's 7 Whiskey
Dewar's Scotch Whiskey

BEER

Budweiser
Bud Light
Coors Light
Miller Lite
White Claw
Michelob Ultra

WINE

Wycliff California Sparkling Brut
House Chardonnay
House Pinot Grigio
House Cabernet

GULF- Hosted Bar • Per Person Price- Two Hours \$40 • \$15 every additional hour

LIQUOR

Deep Eddy Vodka
Tanqueray Gin
Captain Morgan
Milagro Tequila
Fistful of Bourbon
Johnnie Walker Red Scotch

BEER

Budweiser
Bud Light
Michelob Ultra
Miller Lite
Corona Extra
Michelob Ultra

WINE

Murphy Goode Chardonnay
Murphy Goode Cabernet
Murphy Goode Sauvignon Blanc
Murphy Goode Merlot
Murphy Goode Pinot Noir

SEA- Hosted Bar • Per Person Price- Two Hours \$45 • \$15 every additional hour

LIQUOR

Ketel One Vodka
Bombay Sapphire Gin
Bacardi Rum
Don Julio Tequila
Bulleit Rye
Johnny Walker Red Scotch

BEER

Budweiser
Bud Light
Coors Light
Miller Lite
High Noon
Michelob Ultra

WINE

LaMarca Prosecco
Murphy Goode Sauvignon Blanc
Athena Cabernet
Athena Chardonnay
Dark Horse Red Blend
Dark Horse Rosé

BEER WINE SODA- Hosted Bar • Per Person Price- Two Hours \$30 • \$15 every additional hour

BEER

Budweiser
Bud Light
Michelob Ultra
White Claw

WINE

Miller Lite
Corona Extra
Coors Light

WINE

Wycliff California Sparkling Brut
Canyon Road Wines

**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.**

Specialty Beer

Please ask about our selection of local and craft beers.

Select two specialty beers for an additional \$3 per person, per hour on Open Bar Packages.

BAR OPTIONS

Bay Brands- \$10 Host Bar, \$12 Cash Bar

Gulf Brands- \$12 Host Bar, \$14 Cash Bar

Sea Brands- \$14 Host Bar, \$16 Cash Bar

Domestic Beer- \$8 Host Bar, \$9 Cash Bar

Specialty Beer- \$12 Host Bar, \$12 Cash Bar

House Wine & Champagne- \$10 Host Bar, \$14 Cash Bar

Soft Drink & Bottled Water- \$4 Host Bar, \$5 Cash Bar

HOSTED & CASH BAR OPTIONS REQUIRE ONE BARTENDER PER 75 GUESTS AT A FEE OF \$125

Hosted Bars are calculated on the actual amount consumed.

Cash Bar minimum spend of \$150, prices subject to Service Charge and Sales Tax.

BRUNCH BAR PACKAGE

Bloody Mary Bar- \$25 Per Person

Big Storm Vodka (Ketel One +\$5pp)

Assorted Bloody Mary Mixes

Garnish Bar

Mimosas & Bellinis- \$ 25 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.

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.

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.

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 children'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 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 65db 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.





POSTCARD INN
ON THE BEACH



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