POSTCARD INN
ON THE BEACH
ST. PETE BEACH, FL

Banquet & Catering

Menus

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
- 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 Crudité, 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

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 & Créme 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 — **$8 per person**
Served with Buttermilk Ranch and Bleu Cheese Dip

Imported and Domestic Cheese Display — **$10 per person**
Served with Assorted Crackers and French Bread

Mediterranean Display — **$11 per person**
A Selection of Tabbouleh, Hummus and Grilled Vegetables, Kalamata Olives, Toasted Pita

Antipasto Display — **$14 per person**
Sliced Prosciutto Ham and Sopressata, Salami, Cappicola Ham, Italian Cheeses, Marinated Vegetable, Olive Display, Italian Breads and Lavosh

Fresh Seafood Display — **$24 per person**
Cocktail Shrimp, Littleneck Clams, Steamed Mussels with Condiments

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

Minimum of 15 guests

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

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 **$16 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

Adult Coffee Station ***Bartender Required** **$21 per person**

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

The Cookie Monster **$9 per person**

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

S'Mores **$8 per person**

Hershey's Bar
Marshmallow
Graham Cracker

Cupcake Bar **$17 per dozen**

Red Velvet
Peanut Butter
Vanilla Bean
Double Chocolate

Donut Bar **$41 per dozen**

Plain
Vanilla Glaze
Chocolate Glaze
Powdered Sugar
Cinnamon Sugar Sprinkles

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
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.

Thank You!

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.

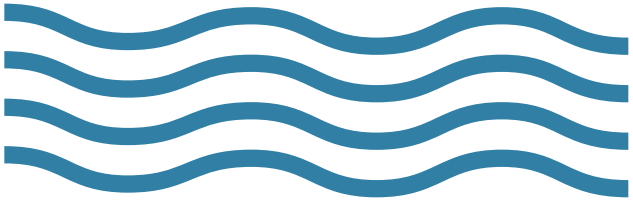
All outside vendors must provide a copy of their Certificate of Insurance with required specifications before working on property. Please see our preferred list of vendors our recommendations.

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.



CAUTION!
NO DIVING!

POSTCARD INN
ON THE BEACH

6300 Gulf Boulevard
St Pete Beach Florida 33706
727.369.4925
events@postcardinn.com