



*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
- 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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