

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.



#### Tiki Pavilion

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



#### **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.



#### 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 House**

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

# **Bridal Room**

# BEACH BREAK BRIDAL SUITE

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

#### **Amenities**

- Make-up Stations
- Lounge Area
- Private Restroom
- Steamer

- Microwave
- Mini Fridge
- Dress Hooks
- Mimosa and Bloody Mary Bars Available



# **Wedding Packages**



# CEREMONY PACKAGE

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

- Use of Ceremony Space
- Outdoor Folding Chairs
- Bamboo Arch for Beach
- Ceremonies
- Ceremony Table
- Infused Water Station
- Setup & Breakdown of Included Items
- Inclement Weather Back-Up Space

# RECEPTION PACKAGE

Food & Beverage Minimums Include:

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



# **Beach Break Suite Menu**

# **BREAKFAST**

Fresh Seasonal Fruit & Berry Platte	\$58 per platter
Fresh Baked Croissants with Butter & Preserves	\$40 per dozen
Assorted Donuts	\$41 per dozen
Granola & Yogurt Parfaits	\$8 each
Assorted Breakfast Sandwiches	\$8 each

# LIGHT BITES

served with Assorted Crackers & French Bread	
Fresh Seasonal Raw Vegetable Display with	
Hummus & Dips	\$6 per person
Anti-Pasta	\$14 per person

Prosciutto, Salami, Capicola, Fresh Mozzarella, Italian Cheese, Sundried Tomatoes, Cured Vegetables, Assorted Mustards, Baguette, Focaccia Breads

Pizza - 14" Traditional Hand Tossed Crust

Imported and Domestic Cheese Display

Cheese	\$20 each
Pepperoni	\$22 each
Sausage, Mushroom, Onion & Green Pepper	\$24 each
Margherita - Fresh Roma Tomatoes,	
Fresh Mozzarella & Basil	\$22 each
Sandwich Board	\$159 platter

4 of each sandwich: Roasted Vegetable Wrap, Roast Beef Baquette, Grilled Pesto Chicken Wrap

# BEVERAGES

#### **Sparkling Wines**

Wycliff, California Sparkling Brut- Bottle \$37 La Marca, Prosecco, Italy-

#### **Cocktails**

\$8 per person

Bottle \$49

Bloody Marys- \$139 (1 gallon) featuring Big Storm Vodka & Bloody Mary Mix

Sangria- \$120 (1 gallon) featuring House Pinot Noir or Pinot Grigio, Cointreau, Blackberry Brandy & Fresh Fruit

Mojitos \$139- (1½ gallons) featuring Blue Chair Spiced Rum, Fresh Mint, Fresh Squeezed Lime Juice & Simple Syrup

Bucket of Beers price based on choice of beers

#### Non-Alcoholic

Gallon Kahwa Coffee- \$68 each Bottled Water- \$4 each Sodas- \$45 each Fresh Florida Orange, Grapefruit, Cranberry or Apple Juices- \$14 per carafe



# 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

#### \$161 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\*\*\*

# **BUFFETS**

# **BUFFET ADD-ONS**

Champagne Toast \$100

House Champagne- One Toasting Glass Per Person

Cake Cutting \$100

# **Love Shack**

Stationed Reception \$51 per person

# MEDITERRANEAN TAPAS STATION

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

# EPICUREAN ANTIPASTO DISPLAY

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

# PASTA STATION

Pastas- Penne, Tortellini Sauces- Marinara, Alfredo, Bolognese Vegetables- Broccoli, Spinach, Tomatoes, Mushrooms, Onions Proteins- Diced Chicken, Shrimp EVOO, Parmesan Cheese, Garlic Breadsticks

# FARMERS MARKET

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

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

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



# BUFFET ADD-ONS

#### Champagne Toast \$100

House Champagne- One Toasting Glass Per Person

Cake Cutting \$100

# Love Me Tender

#### 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, Olives, Cucumber, Oregano, Greek Dressing

#### Caprese

Baby Mozzarella, Tomato, Basil, EVOO

# **ENTREES** (Choice of 2)

#### **Basil & Garlic Roasted Chicken**

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

#### Chicken Saltimbocca

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

#### Shrimp & Crab Fettuccine Alfredo

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

#### Lemon-Thyme Salmon

Herb Marinated & Grilled with Lemon-Thyme Sauce

#### Ragù alla Napoletana

Chianti & Roma Tomato Braised Beef Shoulder, Braised Fennel

# SIDES

Garlic Mashed Potatoes
Pesto Pasta
Roasted Vegetables
Cauliflower and Broccoli Sautee
Garlic Bread Sticks

# BUFFET ADD-ONS

#### Champagne Toast \$100

House Champagne- One Toasting Glass Per Person

Cake Cutting \$100

# Love Story Buffet Dinner \$74 per person

# SALADS

#### Southern Potato Salad

Scallions, Bacon, Relish, Mustard Dressing

#### Spinach Salad

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

#### **Chopped Cobb**

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

# **ENTREES** (Choice of 2)

#### Honey Glazed Southern Fried Chicken

Buttermilk Marinated, Hand Breaded, Honey-Citrus Glaze

#### Shrimp and Chicken Jambalaya

Creole Base, Andouille Sausage, Dirty Rice

#### Blackened Local Fish

Cajun Seasoned & Cast Iron Blackened in a Gumbo Cream Sauce

#### **Braised Beef Short Ribs**

Root Vegetables, Pan Gravy

#### Bourbon Apple Glazed Roasted Pork Loin

Braised Red Cabbage, Stewed Apples

# SIDES

Southern Baked Four-Cheese Macaroni

Garlic & Chive Whipped Potatoes

Southern-Style Collard Greens

Good Luck Black Eyed Peas

Buttermilk Biscuits & Cornbread Muffins

Whipped Citrus-Honey Butter



# BUFFET ADD-ONS

# Champagne Toast \$100

House Champagne- One Toasting Glass Per Person

Cake Cutting \$100

Crazy In Love
Buffet Dinner \$80 per person • \$125 Attendant Fee

# 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 Calamari Salad

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

# **ENTREES** (Choice of 2)

#### Grilled Grouper Provençal

Herb-Seasoned & Grilled, Topped with Provençal Sauce

#### **Char-Grilled Filet Medallions**

Port Mushroom Demi Sauce

#### Cioppino

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

# SIDES

Creamy Herb Polenta

Garlic & Chive Whipped Potatoes

Charred Broccolini

Seasonal Vegetable Medley

# All You Need is Love

# COCKTAIL RECEPTION

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

# SALADS (Choose 1)

#### Iceberg Wedge Salad

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

#### **Gulf Coast Salad**

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

# ------ ENTREES (Choice of 2)

# BUTCHER BLOCK

#### Mediterranean Roasted Red Snapper

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

#### **Roasted Stuffed Chicken Breast**

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

#### Sautéed Chicken Breast

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

#### Pinot Braised Beef Short Rib

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

#### Rosemary Garlic Grilled Top Sirloin

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

# SEAFOOD

#### **Seafood Piccata**

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

# VEGETARIAN

#### Pasta Rustica

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

#### Vegetable Lasagna

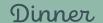
Zucchini, Squash, Eggplant, Red Pepper, Ricotta Cheese, Marinara, Parmesan

#### **ADD-ONS:**

\*Champagne Toast \$100 (one toasting glass per person) \*Cake Cutting \$100



Plated Dinner \$60 per person • Menu includes Fresh Rolls with Butter, Coffee and Iced Tea



# **Groovy Kind of Love**

# COCKTAIL RECEPTION

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

# SALADS (Choose 1)

#### Iceberg Wedge Salad

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

#### **Gulf Coast Salad**

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

#### **PCI Salad**

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

#### Classic Caesar Salad

Hearts of Romaine, Parmesan & Croutons, Creamy Caesar Dressing

# ..... ENTREES (Choose 1)

#### SURF AND TURF

# Seared Peppercorn Sirloin & Orange Honey Glazed Salmon

Garlic Mashed Potatoes & Seasonal Vegetables

# Chicken Parmesan & Roasted Red Snapper

Roasted Fingerling Potatoes & Grilled Vegetables

# Rosemary Garlic Grilled Top Sirloin & Shrimp and Scallop Tortellini

Seasonal Vegetables

# **CUSTOM VEGETARIAN**

**Option Available** 

# BUTCHER BLOCK COMBO

#### Petit Filet Mignon & Jumbo Shrimp

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

# Red Wine Beef Tips & Roasted Stuffed Chicken Breast

Garlic Mashed Potatoes & Seasonal Vegetables

# Teriyaki Grilled Chicken & Orange Honey Glazed Salmon

Lo Mein Noodles, Stir Fried Vegetables, Sesame Ginger Glaze

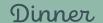
# Pinot Braised Beef Short Rib & Sautéed Chicken Breast

Garlic Mashed Potatoes & Seasonal Vegetables

#### **ADD-ONS:**

\*Champagne Toast \$100 (one toasting glass per person) \*Cake Cutting \$100

Plated Dinner \$67 per person • Menu includes Fresh Rolls with Butter, Coffee and Iced Tea



# **Endless Love**

# COCKTAIL RECEPTION

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

**SALADS** (Choose 1)

#### **PCI Salad**

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

#### Classic Caesar Salad

Hearts of Romaine, Parmesan & Croutons, Creamy Caesar Dressing

# ..... ENTREES (Choose 1)

# BUTCHER BLOCK

#### Shrimp & Scallop Tortellini

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

#### Chicken Parmesan

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

#### Teriyaki Grilled Chicken

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

#### **Red Wine Beef Tips**

Red Wine Demi Sauce with Garlic Mashed Potatoes & Seasonal Vegetables

#### Seared Peppercorn Sirloin

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

#### Slow Roasted Pork Loin

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

#### SEAFOOD

#### Blackened Mahi Mahi

Creole Cream Sauce with Dirty Rice & Red Beans

#### Orange Honey Glazed Salmon

Oven Roasted Fish with Cilantro Rice & Seasonal Vegetables

# VEGETARIAN

#### Chef's Pasta Primavera

Chef's Choice of Pasta with Freshly Sautéed Garden Vegetables

#### Teriyaki Grilled Tofu

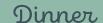
Lo Mein Noodles, Stir-Fried Vegetables, Sesame Ginger Glaze

#### **ADD-ONS:**

\*Champagne Toast \$100 (one toasting glass per person) \*Cake Cutting \$100



Plated Dinner \$73 per person • Menu includes Fresh Rolls with Butter, Coffee and Iced Tea



# Love Letters in the Sand

# COCKTAIL RECEPTION

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

# SALADS (Choose 1)

#### Arugula, Spinach & Watermelon Salad

Caramelized Pecans, Feta Cheese, Champagne Vinaigrette

#### Mango, Romaine & Arugula

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

#### Iceberg Wedge Salad

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

#### **Gulf Coast Salad**

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

# ..... ENTREES (Choice of 2

# SEAFOOD

#### **Bronzed Gulf Grouper**

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

#### Fresh Gulf of Mexico Mixed Grill

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

#### Flounder Roulade

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

# VEGETARIAN

#### Roasted Balsamic Bell Pepper

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

#### Vegetable Lasagna

Zucchini, Squash, Eggplant, Red Pepper, Menu includes Fresh Rolls with Butter, Ricotta Cheese, Marinara, Parmesan

# BUTCHER BLOCK

#### **Beef Tenderloin Medallions**

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

#### NY Strip au Poivre

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

#### Char-Grilled Filet Mignon

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

#### **ADD-ONS:**

\*Champagne Toast \$100 (one toasting glass per person) \*Cake Cutting \$100

Plated Dinner \$78 per person • Menu includes Fresh Rolls with Butter, Coffee and Iced Tea



# **Chef Carved Specialties**

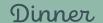
All Carving Stations served with Artisanal Rolls, Horseradish & Mustards Based on 120 Minutes of Continuous Service Chef Attendant Required for Each Station Chef Attendant Fee \$125

Whole Roasted Turkey Breast *Serves approximately 20 guests Herbed Mayonnaise, Cranberry Mandarin Relish, Rosemary Stuffing and	<b>\$285</b> d Rolls
Chinese Style Roast Pork with Plum Sauce *Serves approximately 30 guests Lo 'Mein Noodles and Steamed Buns	\$345
Bourbon Glazed Virginia Ham *Serves approximately 30 guests Spicy Honey Mustard and Rolls	\$345
Whole Roasted Prime Rib *Serves approximately 30 guests	\$460



Served with Horseradish, Mustard and Rolls





# 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)

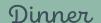
Beef & Lamb Mixed Gyro Meat Lemon & Oregano Grilled Chicken Herb Grilled Shrimp Roasted Vegetables

#### 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





# 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 Chilles

#### **Condiments**

Served with Warm Flour & Corn Tortillas

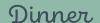
Mexican Red Rice

Cilantro • Red Onions • Lime Wedges • Shredded Lettuce

Queso Fresco • Pico de Gallo

Salsa Verde • Sour Cream • Guacamole

### Stand Alone Menu \$32 per person



# 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





# ITALIAN FEAST

add to Buffet \$18 per person

#### Ravioli Bar (Choice of 2)

Roasted Portabella Ravioli - Spinach, Mushroom Cream Sauce Potato Gnocchi - Blackened Chicken, Mini Sweet Peppers, Spinach, Cream Sauce Tri Colored Tortellini - Peppers, Spanish Onion, Tomato with Freshly Shaved Parmesan Chef's Choice Pasta

#### **Risotto Bar** (Choice of 2)

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

#### **Pasta Station**

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

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

Proteins (Choose 3)- Shrimp • Grilled Chicken • Meatballs • Sweet Italian Sausage

#### **Condiments**

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

#### Stand Alone Menu \$36 per person

# **Late Night Snacks**

#### Sliders (priced per 50 pieces)

- Sirloin Burger with Cheddar Cheese **\$329**
- Buffalo Chicken Tender with a Bleu Cheese Sauce **\$310**
- Veggie Burger \$269

#### Chicken Wings (priced per 50 pieces) \$289

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

Mac & Cheese Bites (priced per 50 pieces) \$259 Mozzarella Sticks with Marinara (priced per 50 pieces) \$259

Vegetable Spring Rolls with Thai Chili Sauce (priced per 50 pieces) \$259

#### Pizza- 14" Traditional Hand Tossed Crust

- Cheese \$19 each
- Pepperoni **\$22 each**
- Sausage, Mushroom, Onion & Green Pepper
   \$24 each
- Margherita Fresh Roma Tomatoes, Fresh Mozzarella and Basil \$22 each

#### **Traditional Fries**

served with Ketchup \$3.50 per person

#### **Sweet Potato Fries**

served with Ketchup \$4.60 per person

Bottled Water \$3.45 each

Powerade \$3.45 each

# **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

Macaroons

Eclairs

# S'MORES

#### \$9 per person

Hershey's Bar Marshmallow Graham Cracker

# CUPCAKE BAR

#### \$17 per dozen

Red Velvet Peanut Butter Vanilla Bean Double Chocolate

# ADULT COFFEE STATION

#### \$21 per person

Kahwa Coffee Decaf Coffee

Flavored Syrups

Whipped Cream

Sugar Swizzle Sticks

Jameson, Kahlua, and Bailey's

\*Bartender Required

# THE COOKIE MONSTER

#### \$9 per person

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

# DONUT BAR

#### \$47 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	BEER
•	

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

Deep Eddy Vodka
Budweiser
Murphy Goode Chardonnay
Murphy Goode Cabernet
Murphy Goode Cabernet
Murphy Goode Sauvignon Blanc
Milagro Tequila
Miller Lite
Murphy Goode Merlot
Murphy Goode Pinot Noir

Johnnie Walker Red Scotch

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

# LIQUOR BEER WINE

Ketel One Vodka LaMarca Prosecco Budweiser Bombay Sapphire Gin Murphy Goode Sauvignon Blanc Bud Light Bacardi Rum Athena Cabernet Coors Light Don Julio Teguila Miller Lite Athena Chardonnay Bulleit Rye High Noon Dark Horse Red Blend Michelob Ultra Dark Horse Rosé Johnny Walker Red Scotch

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

BEER Miller Lite WINE

Budweiser Bud Light Michelob Ultra White Claw Corona Extra

Wycliff California Sparkling Brut Canyon Road Wines

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.



# A La Carte Beverages

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

# **SELECTIONS**

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 each Hosted Bars are calculated on the actual amount consumed.

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

# BRUNCH BAR PACKAGE

Bloody Mary Bar-\$25 Per Person

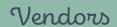
Big Storm Vodka (Kettle One +\$5pp) Assorted Bloody Mary Mixes Garnish Bar

# Mimosas & Bellinis- \$ 25 per person

Brut Champagne Peach Schnapps Fresh Orange, Cranberry, Pineapple Juices Fresh Fruit Garnish

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

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



# **Preferred Vendors**

# CROWNE ENTERTAINMENT

- Wedding Planning
- Coordination

- DJ Services
- Live Music

- Photography
- Videography

Cliff & Crystal Brown 813.359.9627 info@crowneventsent.com crowneventsent.com

# OFFICIATING

Reverend Rick Lackore 813.504.8728 Jason Sowell 813.770.9731

# WEDDING PLANNING

**Blue Skies** 

eventsbyblueskies.com

Days Remembered by ND

daysrememberedbynd.com

**Just Wright** 

justwrightevents.com

# PHOTOGRAPHY

**Lifelong Photography**lifelongphotographystudio.com **Limelight Photyography**stepintothelimelight.com

### HAIR/MAKEUP

Adore Bridal

adorebridalservices.com

# RENTALS

Rent All City

rentallcity.com

# **ENTERTAINMENT**

Grant Hemmond Mobile Disc

Jockeys

granthemond.com

Cory Barron

djcoreybarron.com

DJ Shannon C

djshannonc.com • LGBTQ Friendly

#### FLORAL

**Iza's Flowers** 

izasflowers.com

By the Bay Floral Design

bythebayfloral@gmail.com

# **SWEETS**

**Publix** 

publix.com

The Artistic Whisk

theartisticwhisk.com

Café A la Carte

cafealacarte.com

The Gelato Carte

thegelatocart.com

# PET CARE

Fairy Tail Pet Care

fairytailpet.com

**Furry Ventures Pet Care** 

furryventuresfl.com

# **Catering Policies**

In order to reserve your wedding date and space, a non-refundable deposit 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



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