



POSTCARDINN

ON THE BEACH

ST. PETE BEACH, FL



Wedding  
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
- In-Room Food & Beverage Service
- Largest Heated Outdoor Pool on St Pete Beach
- Live Entertainment on Weekends
- P.S. Grind Coffee Shop
- PCI Beach Bar & Snack Shack
- Pool Towel Service
- Stamps Lobby Bar & Restaurant
- Two 24-Hour Fitness Centers



# EVENT SPACES

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



**Sunset Ballroom**

Not your typical ballroom! This space has a neutral palette with fabulous retro light fixtures that offer an original feel. Includes an adjoining terrace overlooking the Garden Courtyard, the perfect space for a cocktail hour. Seats up to 150.



**Garden Courtyard**

A beautiful outdoor space with lanterns that light up the trees to provide a whimsical feel and market lighting for a perfect outdoor reception. Seats up to 250.



**Tiki Pavilion**

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



**Garage**

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



**Beach**

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



**Beach House**

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

# 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

Imported and Domestic Cheese Display served with Assorted Crackers & French Bread	\$8 per person
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	
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 Baguette, Grilled Pesto Chicken Wrap	

## BEVERAGES

### Sparkling Wines

Wycliff, California Sparkling Brut- Bottle	\$37
La Marca, Prosecco, Italy- Bottle	\$49

### Cocktails

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 & 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 Rémooulade

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** \$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





# 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

**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**

# Gourmet Action Station Enhancements

## 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**

Big Storm Vodka  
Bombay Dry Gin  
Blue Chair Spiced Rum  
Sauza Blue 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

#### **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

#### **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.**

## 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 Photography**  
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](mailto:events@postcardinn.com)**