



# Wedding Menu



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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.

# FROM SUNSET KISSES TO SEASIDE WISHES IS WHERE LOVE AND WAVES COLLIDE AT POSTCARD INN 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 & Shack
  - Pool Towel Service
  - Stamps Lobby Bar & Restaurant
  - 24-Hour Fitness Centers
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# Event Spaces

EACH OF OUR SPACES CAN BE SETUP "COCKTAIL STYLE" TO ACCMMODATE 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 providing a tropical oasis and market lighting for a perfect outdoor reception dancing under the stars. 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 for a buffet and 100 for plated.



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 50.



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 80.

# 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 or Hexagon Arch
- 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
- Assorted Napkin Colors
- Flatware, Glassware & China
- Multiple Centerpiece Options
- Service Staff
- Setup & Breakdown of Included Items
- Complimentary Cake Cutting
- Inclement Weather Back Up Space



# Bridal Room

## PCI BRIDAL SUITE

Our 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 • Dress Hooks
- Steamer



# Bridal Suite Menu

## Breakfast

Fresh Seasonal Fruit & Berry Platter	\$68 per platter
Fresh Baked Croissants with Butter & Preserves Assorted Donuts	\$50 per dozen
Granola & Yogurt Parfaits	\$8 each
Assorted Breakfast Sandwiches	\$10 each

## Light Bites

Imported and Domestic Cheese Display served with Assorted Crackers & French Bread	\$10 per person
Fresh Seasonal Raw Vegetable Display with Hummus & Dips	\$8 per person
Anti-Pasta Display served with Prosciutto, Salami, Capicola, Fresh Mozzarella, Italian Cheese, Sundried Tomatoes, Cured Vegetables, Assorted Mustards, Baguette, Focaccia Breads	\$16 per person
Sandwich Board 4 of each sandwich: Roasted Vegetable Wrap, Roast Beef Baguette, Grilled Pesto Chicken Wrap	\$169 per platter

## Beverages

### Sparkling Wines

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

### Cocktails

Bloody Marys- \$149 (1 gallon) featuring Big Storm Vodka & Bloody Mary Mix

Sangria- \$130 (1 gallon) featuring House Pinot Noir or Pinot Grigio, Cointreau, Blackberry Brandy & Fresh Fruit

Mojitos \$149- (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- \$5 each

Fresh Florida Orange, Grapefruit, Cranberry or Apple Juices- \$14 per carafe

# Hors D'oeuvres

## Starters

ALL HORS D'OEUVRES ARE BASED ON 100 PIECES PER ORDER

### SERVED CHILLED

Watermelon Cubes, Mint & Aged Balsamic (GF/V)	\$500 per 100 pieces
Tomato Bruschetta with Fresh Basil, Garlic & EVOO (V)	\$500 per 100 pieces
Fruit Brochette with Honeydew, Cantaloupe, Seasonal Berry (GF/V)	\$500 per 100 pieces
Antipasto Skewer with Aged Balsamic Vinegar (GF/V)	\$600 per 100 pieces
Caprese Skewer- Grape Tomato, Baby	\$600 per 100 pieces
Mozzarella, Basil Pesto, Balsamic Reduction	\$600 per 100 pieces
Crab Salad Phyllo Cup	\$800 per 100 pieces
Lobster & Crème Fraiche Phyllo Cup	\$800 per 100 pieces
Beef Tartare, Capers, Crostini	\$800 per 100 pieces
Marinated Tuna Poke with Sesame Soy Sauce, Crispy Wonton	\$800 per 100 pieces
Sesame Seared Ahi Tuna on a Cucumber Slice with Wasabi Drizzle	\$800 per 100 pieces

### SERVED HOT

Mac & Cheese Bites (V)	\$700 per 100 pieces
Mozzarella Sticks with Marinara (V)	\$600 per 100 pieces
Spanakopita with Roasted Red Pepper Coulis (V)	\$600 per 100 pieces
Coconut Shrimp with Cocktail Sauce	\$800 per 100 pieces
Beef Wellington with Madeira Sauce	\$800 per 100 pieces
Chicken Satay with Peanut Sauce, Green Onions, Chopped Peanuts (GF)	\$800 per 100 pieces
Vegetable Spring Roll with Sweet & Sour Sauce (V)	\$600 per 100 pieces
Chicken Cordon Bleu with Honey Dijon	\$800 per 100 pieces
Brie & Raspberry En Crouete (V)	\$600 per 100 pieces
Beef Satay with Peanut Sauce, Green Onions, Chopped Peanuts	\$800 per 100 pieces
Bacon Wrapped BBQ Shrimp Skewer	\$800 per 100 pieces
Carolina Crab Cakes with Rémoulade	\$800 per 100 pieces
Beef Empanada with Mexican Crema	\$800 per 100 pieces
Ahi Tuna Tacos with Mango Salsa	\$800 per 100 pieces
Spinach & Cheese Stuffed Mushroom (V)	\$700 per 100 pieces

All Hors D' Oeuvres are displayed.

Butler Service is available at an additional fee of \$75 per serve.

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

\*\*\*All prices subject to service charge & tax\*\*\*

# Buffets

Buffet

## Seas the Day

**Stationed Reception \$55 per person**

**Minimum of 25 Guests**

Menu includes Coffee & Iced Tea

Complimentary Champagne Toast  
House Champagne- One Toasting Glass 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





## Sunset Kisses

**Buffet Dinner \$70 per person**

**Minimum of 25 Guests**

Menu includes Coffee & Iced Tea

Complimentary Champagne Toast

House Champagne- One Toasting Glass 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 3)

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 & 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

Served with Garlic Bread Sticks

# Seaside Wishes

**Buffet Dinner \$84 per person**

**Minimum of 25 guests**

Menu includes Coffee & Iced Tea

Complimentary Champagne Toast  
House Champagne- One Toasting Glass Per Person

## SALAD

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 3)

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

Served with Cornbread Muffins & Whipped Citrus-Honey Butter

# Seashore Splendor

Buffet

**Buffet Dinner \$140 per person**

**Minimum of 25 guests**

**Chef Attendant Required • \$125 Attendant Fee**

Menu includes Coffee & Iced Tea

Complimentary Champagne Toast  
House Champagne- One Toasting Glass Per Person

4-Hour Gulf Hosted Open Bar serving house beer,  
wine, seltzers & spirits  
Non-Alcoholic beverages included

## COCKTAIL RECEPTION

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

## SALAD

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 3)

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

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

## SIDES

Creamy Herb Polenta  
Garlic & Chive Whipped Potatoes Charred Broccolini  
Seasonal Vegetable Medley

Served with Dinner Rolls and Butter

## Elegance by the Shore

### Cocktail Reception

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

### SALADS (Choice of 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 (Choice of 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

Complimentary Champagne Toast  
(one toasting glass per person)

**Plated Dinner \$74 per person**

**Minimum of 25 guests**

• Menu includes Fresh Rolls with Butter, Coffee and Iced Tea

## Waves of Flavor

### Cocktail Reception

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

### SALADS (Choice of 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 3)

#### 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

Complimentary Champagne Toast  
(one toasting glass per person)

**Plated Dinner \$80 per person**

**Minimum of 25 guests**

• Menu includes Fresh Rolls with Butter, Coffee and Iced Tea

All pricing subject to 24% service charge and 7% tax

## Coastal Cuisine

### Cocktail Reception

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

### SALADS (Choice of 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

Complimentary Champagne Toast  
(one toasting glass per person)

**Plated Dinner \$88 per person**

**Minimum of 25 guests**

• Menu includes Fresh Rolls with Butter, Coffee and Iced Tea

### BAR PACKAGE

4-Hour Gulf Hosted Open Bar serving house beer, wine, seltzers & spirits  
Non-Alcoholic beverages included

### COCKTAIL RECEPTION

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

### SALADS (Choice of 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 (Choice of 3)

#### 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

Complimentary Champagne Toast  
(one toasting glass per person)

**Plated Dinner \$160 per person**

**Minimum of 25 guests**

• 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 • \$125 Attendant Fee**

**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





# Rehearsal Dinner Buffets

Dinner

## SOUTH OF THE BORDER

**Rehearsal Dinner \$40 per person**

**Minimum of 20 guests**

Served with Coffee and Iced Tea

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

## TOUR OF THE MEDITERRANEAN

**Rehearsal Dinner \$42 Per Person**

**Minimum of 20 guests**

Served with Coffee and Iced Tea

### 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



## Italian Feast

**Rehearsal Dinner \$44 per person**

**Minimum of 20 guests**

Served with Coffee and Iced Tea

### 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

# 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

- Sweet Potato Fries

served with Ketchup **\$4.60 per person**

- Traditional Fries

served with Ketchup **\$3.50 per person**

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**
- Hawaiian - Canadian Bacon, Pineapple **\$24 each**
- White Special - Pesto, Ricotta Cheese, Spinach, Mushroom **\$22 each**

Taco Station - Served with Corn and Flour Tortillas  
Carne Asada, Achiote Chicken, Blackened Fish **\$18 per person**

# Sweet Enhancements

## MINI INDULGENCES

**\$20 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

**GULF** Hosted Bar • Per Person Price- Two Hours \$35 • OR • Four Hours \$55

### LIQUOR

Tito's 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 \$40 • OR • Four Hours \$60

### 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  
Clos Du Bois Sauvignon Blanc  
Clos Du Bois Chardonnay  
Athena Cabernet  
Dark Horse Red Blend

**BEER, WINE & SODA** Hosted Bar • Per Person Price- Two Hours \$30 • OR • Four Hours \$50

### BEER

Budweiser  
Corona Extra  
Bud Light  
Michelob Ultra  
Miller Lite  
White Claw

### WINE

Wycliff California Sparkling Brut  
Canyon Road Chardonnay  
Canyon Road Cabernet  
Canyon Road Pinot Grigio  
Canyon Road Merlot  
Canyon Road Pinot Noir

**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 \$175.**

## 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 Swipe & Sip Bar    Specialty Beer- \$12 Host Bar, \$12 Swipe & Sip Bar  
 Gulf Brands- \$12 Host Bar, \$14 Swipe & Sip Bar    House Wine - \$10 Host Bar, \$14 Swipe & Sip Bar  
 Sea Brands- \$14 Host Bar, \$16 Swipe & Sip Bar    Soft Drink & Bottled Water- \$4 Host Bar, \$5 Swipe & Sip Bar  
 Domestic Beer- \$8 Host Bar, \$9 Swipe & Sip Bar

"Swipe & Sip" has a catchy and memorable ring to it, perfectly encapsulating the concept of a cashless bar where patrons can enjoy their favorite drinks with electronic ease.

Cheers to Swipe & Sip!

HOSTED & CASHLESS 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

## Vendors

### Wedding Planner

Driftwood Weddings & Events  
412-719-8317

Just Wright  
justwrightevents.com

Elegant Evening Events  
elegant3events@gmail.com

Blue Skies  
Eventsbyblueskies.com

### Entertainment

Jeff Staples  
727-410-8003

DJ LMO  
260-755-8694

Grant Hammond  
727-376-8770

Joe Braccio, Guitarist. Steel Drum  
727-776-1956

Victoria Garcia, Harpist  
727-799-6792

Matt Winter Band  
727-776-0947

### Hair & Makeup

Style Hair & Makeup  
813-500-1469

Adore Bridal  
Adorebridalservices.com

### Wedding Painter

Cherished Rain  
cherishdrainart.com

### Pet Care

Fairy Tale Pet Care  
fairytaletpet.com

Furry Ventures Pet Care  
furryventuresfl.com

### Photography

Neil Shannon Photography  
813-431-5678

AVSTATMEDIA  
813-965-3109

Digitar Studio  
727-409-9323

### Videography

AVSTATMEDIA  
813-965-3109

Hearts Video  
727-656-8712

### Officiant

Pastor Heath  
727-314-2415

Reverend Rick Lackore  
813-504-8728

### Bakery

Sweet Divas  
727-498-6323

Publix  
publix.com

Jeremiah's Ice Cream  
jeremiahsice.com

### Florist

By the Bay Floral Design  
bythebayfloral@gmail.com

Iza's Flowers  
727-481-1599

Jennies Flowers of Tampa Bay  
813-471-1111

Arms of Persephone Floral  
727-314-2277

### Rental

Gabro Events  
gabroeventservices.com

# Catering Policies

Thank You!

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 OR day of coordinator to be on site for day-of coordination, in order to ensure a seamless celebration. Please see our Vendor List for preferred planners.

All Vendors and clients have access to the event space 3-hours prior to the event start time.

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.

A complimentary tasting is offered to all clients once a contract is signed. This usually occurs 3-6 month prior to the event date for all events with an \$8,000 food and beverage minimum. Tasting's are hosted Monday - Thursday from 10am - 3pm (dependent on our availability) for a maximum of 4 guests. Please reach out to your Sales Coordinator to schedule your (1) complimentary tasting.

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.

Postcard Inn's wedding detail sheet must be completely filled out and turned in at least (30) days prior to the event date to your Sales Coordinator.

A guaranteed number of guests along with final payment must be provided to your Sales Coordinator at least (14) business days prior to the function.

There is a 24% taxable service charge and 7% sales tax added to all food, beverage, room rentals, and any rental items.



*"Walking hand in hand,  
leaving footprints in the sand,  
as the tide whispers secrets only  
we can understand."*

## POSTCARD INN

ON THE BEACH



6300 Gulf Boulevard  
St Pete Beach Florida  
33706 727.369.4925  
[events@postcardinn.com](mailto:events@postcardinn.com)