



Wedding Packages



*Holiday Inn
Ft. Myers Airport @ Town Center
9931 Interstate Commerce Drive
Ft. Myers, FL 33913
T: 239.561.1550*



Congratulations On Your Engagement!

Whether you're dreaming of an intimate ceremony or an elaborate reception with your family and friends, you will find exactly what you are looking for at the Holiday Inn Fort Myers @ Town Center. We are here to make all of your wedding dreams come true.

To discuss your wedding details further, please contact....

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Wedding Packages Include:

Complimentary Tasting of Selected Menu Items for up to 4 people

(Once letter of agreement is signed)

Special Room Rates for your Guests

Complimentary Cake Cutting Service

Champagne Toast

White Floor Length Linen

Votive Candles for all Tables



Royal Palm Ballroom

The Royal Palm Foyer Area is the perfect location to have your cocktail hour and allows your guests to easily flow into the Royal Palm Ballroom for your dinner reception, which will accommodate up to 200 guests.

Oasis Patio

The Oasis Patio is a beautiful location to either have your Ceremony, Rehearsal Dinner, or Post Wedding Brunch. It overlooks our pool and has a fantastic lake view.

Plated Packages

Wedding Package Plated Option 1

Imported and Domestic Cheese Display

Served with a Variety of Crackers

Garnished with Fresh Fruit

One Hour Butler Passed Hors d'oeuvres

(Approx. 5-6 pieces per person) - Choice of (3) three

Hot

Baked Brie and Walnut Raspberry Tartlets

Mini Beef Wellington

Mushrooms Stuffed with Crabmeat

Shrimp Wrapped in Bacon

Mini Crabcake

Cold

Gulf Shrimp on Dill Crostini

Smoked Salmon Pinwheel

Mini Bruschetta

Ahi Tuna Tataki on Crostini
with Wasabi

Sliced Tenderloin Baguette
with Horseradish Mousse

Salad

Please choose (1) one

Caesar Salad with Croutons, Parmesan Cheese and Classic Caesar Style Dressing

Baby Greens, Tomato, Red Onion, Cucumber with Balsamic Vinaigrette

Fresh Mixed Green Salad with Candied Walnuts with Raspberry Vinaigrette

Entrée

Please choose (1) one

Chicken Marsala

Breast of Chicken Sautéed in Mushrooms topped with Demi Glace

Bronze Salmon

Pan Seared Salmon Drizzled with a Tropical Mango Pineapple Salsa,

Pork Tenderloin

Herb-Rubbed Roasted Pork Tenderloin with

Dried Apricot and Cherry Sauce

All entrees served with Chef's Choice Starch and Vegetable,

Dinner Rolls & Butter, Coffee and Tea Service

\$65.00++ per person

Wedding Package Plated Option 2

Imported and Domestic Cheese Display
Served with a Variety of Crackers
Garnished with Fresh Fruit

Fresh Vegetable Crudités Display

One Hour Butler Passed Hors d'oeuvres

(Approx. 5-6 pieces per person) - Choice of (3) three

Hot

Baked Brie and Walnut Raspberry Tartlets
Mini Beef Wellington
Mushrooms Stuffed with Crabmeat
Shrimp Wrapped in Bacon
Mini Crabcake

Cold

Gulf Shrimp on Dill Crostini
Smoked Salmon Pinwheel
Mini Bruschetta
Ahi Tuna Tataki on Crostini
with Wasabi
Sliced Tenderloin Baguette with
Horseradish Mousse

Salad

Please choose (1) one

Caesar Salad with Croutons, Parmesan Cheese and Classic Caesar Style Dressing
Baby Greens, Tomato, Red Onion, Cucumber, Balsamic Vinaigrette
Fresh Mixed Green Salad with Candied Walnuts, Raspberry Vinaigrette

Entrée

Please choose (1) one

Sirloin of Beef and Grilled Salmon
Roasted Beef Sirloin with an Herb Demi Sauce
Grilled Salmon with a Citrus Orange Sauce

Filet Mignon

Grilled Filet Mignon with Grilled Portabella Mushrooms
Finished with a Port Wine Demi Glace

Crusted Grouper

Seared Filet of Grouper and Fresh Herbs with a Lobster Cream Sauce

All plated entrees served with Chef's Choice Starch and Vegetable,
Dinner Rolls & Butter, Coffee and Tea Service

\$75.00++per person

Buffet Packages

Wedding Package Buffet Option 1

Seasonal Fresh Fruit and Berries Display

One Hour Butler Passed Hors d'oeuvres

(Approx. 5-6 pieces per person) - Choice of (3) three

Hot

Baked Brie and Walnut Raspberry Tartlets
Mini Beef Wellington
Mushrooms Stuffed with Crabmeat
Shrimp Wrapped in Bacon
Mini Crabcake
Sliced Tenderloin Baguette with
Horseradish Mousse

Cold

Gulf Shrimp on Dill Crostini
Smoked Salmon Pinwheel
Mini Bruschetta
Ahi Tuna Tataki on Crostini
with Wasabi

Salad

Choice of (2) two

Caesar Salad with Croutons, Parmesan Cheese and Classic Caesar Style Dressing
Crisp Garden Salad Bar with Assorted Toppings and Dressings
Mixed Field Greens with Orange and Pineapple Vinaigrette

Entrees

Choice of (3) three

Jerk Spiced Chicken Breast
Chicken Marsala
Grilled Florida Mahi Mahi
Filet of Salmon
Carved Strip Loin*
Carved Roasted Turkey or Smoked Ham*

All buffet packages are served with Chef's Choice Starch and Vegetable,
Dinner Rolls & Butter, Coffee and Tea Service

**If a carved entrée is selected, a \$150 Chef Fee will be applied.*

\$65.00++ per person

Wedding Package Buffet Option 2

Imported and Domestic Cheese Display
Served with a Variety of Crackers
Garnished with Fresh Fruit

Fresh Vegetable Crudités Display

One Hour Butler Passed Hors d'oeuvres

(Approx. 5-6 pieces per person) - Choice of (3) three

Hot

Baked Brie and Walnut Raspberry Tartlets
Mini Beef Wellington
Mushrooms Stuffed with Crabmeat
Shrimp Wrapped in Bacon
Mini Crabcake
Sliced Tenderloin Baguette with
Horseradish Mousse

Cold

Gulf Shrimp on Dill Crostini
Smoked Salmon Pinwheel
Mini Bruschetta
Ahi Tuna Tataki on Crostini
with Wasabi

Salad

Choice of (2) two

Caesar Salad with Croutons, Parmesan Cheese and Classic Caesar Style Dressing
Crisp Garden Salad Bar with Assorted Toppings and Dressings
Mixed Field Greens with Orange and Pineapple Vinaigrette

Entrees

Choice of (3) three

Marinated Breast of Chicken with Rosemary-Herb Sauce
Baked Grouper with Mango Salsa
Atlantic Salmon with Lemon Citrus Salsa
Jerk Crusted Roast Pork with Papaya Salsa
Carved Marinated Tenderloin of Beef w/ Peppercorn Sauce & Horseradish Sauce*

All buffet packages are served with Chef's Choice Starch and Vegetable,
Dinner Rolls & Butter, Coffee and Tea Service

**If a carved entrée is selected, a \$150 Chef Fee will be applied.*

\$75.00++ per person

Reception Displays



Fresh Vegetable Crudités Display

Garden Vegetables and Assorted Dips

\$8.95++ per person

Grilled Vegetable Display

Asparagus, Zucchini, Roasted Peppers, Mushrooms, and Carrots
Balsamic Vinaigrette

\$9.95++ per person

Seasonal Fresh Fruit and Berries

With Dipping Sauce

\$10.95++ per person

Sicilian Display

Fresh Mozzarella, Provolone, Pepperoncini, Prosciutto, Pepperoni, Salami,
Imported Olives, Roasted Red Peppers, Artichoke Hearts,
Mushrooms, Cherry Peppers, Kosher Pickles,
Focaccia and Breadsticks

\$12.95++ per person

Imported and Domestic Cheese Display

Served with a Variety of Crackers

Garnished with Fresh Fruit

\$14.95++ per person

South Florida Raw Bar

Seafood Display with Jumbo Shrimp, Clams and Oysters

\$24.95++ per person

Hors d'oeuvres

Priced Per 50 Pieces

Suggested serving is 5-7 pieces per person for a one hour reception
And 10-12 pieces for a two hour reception

Hot Hors d'oeuvres

Petite Quiche	\$120
Spanakopita	\$125
Pigs in Blanket	\$125
Baked Brie and Walnut Raspberry Tartlets	\$140
Chicken Fingers with Dijon Mustard & Sweet and Sour Sauce	\$140
Vegetarian Egg Rolls	\$150
Buffalo Style Wings (Mild, Medium, Hot, Teriyaki) with Bleu Cheese	\$150
Mini Beef Wellington	\$150
Petite Lamb Chop	\$150
Vietnamese Chicken Spring Rolls	\$160
Scallops Wrapped in Bacon	\$175
Bacon Wrapped Shrimp	\$175
Mini Crabcakes	\$175
Short Rib Sliders	\$185

Cold Hors d'oeuvres

Mini Bruschetta	\$125
Asparagus Wrapped in Prosciutto	\$150
Melon and Prosciutto	\$150
Fresh Fruit Kabob	\$150
Bronze Salmon Mousse in a Mini Phyllo tartlet	\$150
Smoked Duck with Raspberry Herb Cheese in a Phyllo Tartlet	\$175
Tomato and Mozzarella Canapés	\$175
Gulf Shrimp on Dill Crostini	\$150
Sliced Tenderloin Baguette with Horseradish Mousse	\$175
Smoked Salmon Pinwheel	\$175
Ahi Tuna Tataki on Crostini with Wasabi	\$175

All prices are subject to 20% Service Charge and 6% Sales Tax.

Carving Stations

(minimum of 35 people required for all Carving Stations)

Served with warm rolls

Steamship Round of Beef

with Horseradish Sauce & Grain Mustard Sauce

\$650++ each (Serves 125 ppl)

Marinated Tenderloin of Beef

with Peppercorn Sauce & Horseradish Sauce

\$250++ each (Serves 15-20 ppl)

Whole Roasted Sirloin of Beef

with Sherry Mushroom Sauce & Horseradish Cream Sauce

\$370++ each (Serves 30 ppl)

Baked Bourbon Glazed Ham

with Honey Cognac Dried Fruit Sauce

\$240++ each (Serves 50-60 ppl)

Breast of Turkey

with Cranberry Relish, Mustard and Mayonnaise

\$160++ each (Serves 25-30)

Roast Calypso Loin of Pork

with Pineapple Rum Sauce

\$160++ each (Serves 25-30 ppl)

Herbed Crusted Rack of Lamb

with Rosemary Mint Sauce

\$220++ (Serves 25-30 ppl)

\$150.00 Chef Attended Fee Per Station

Dessert Stations Selections

Chocolate Corruption, Chocolate Fondant,
Key Lime Pie, Mango Cheesecake
New York Cheesecake with Fresh Strawberries,
and Pear Williams

Viennese Table

Assorted Miniature Pastries, NY Style Cheesecake with Assorted Toppings,
Double Fudge Chocolate Layer Cake,
Regular and Decaffeinated Coffee, Assorted Herbal Teas,
Whipped Cream, Chocolate Chips, and Assorted Coffee Syrups
\$18.95++ per person

Hot Fudge

Rich Cascading Belgium Milk Chocolate
With an Array of Delectable Dipping Items:
Gold Pineapple, Strawberries, Marshmallows, Sponge and Pound Cake
\$9.00++ per person

Town Center Raspberry Tower

Apples and Walnuts Laced with Brandied Whipped Cream
Over Vanilla Ice Cream with a Drizzling of Raspberry Coulis
\$6.00++ per person

Strawberry Oasis

Fresh Strawberries and Whipped Cream
Served over Vanilla Ice Cream
\$6.00++per person

Old Fashion Sundae Bar

Ice Cream (3 Flavors),
Assorted Toppings to include:
Hot Fudge, Whipped Cream, Nuts, Sprinkles,
Crushed Oreo Cookies, Chocolate Chip Cookies, Cherries and Gummy Bears
\$4.95++ per person

Assorted Miniature Fresh Pastries

\$4.95++ per person

Brunch Menu

(Minimum of 20 ppl)

Fresh Mixed Greens Salad
Fresh Seasonal Fruit Display
with Balsamic Vinaigrette

Fluffy Scrambled Eggs
Sizzling Strands of Bacon **OR** Links of Country Breakfast Sausage
Breakfast Potatoes

Cheese Blintzes with a Warm Fruit Topping

An Assortment of Danishes
with Butter, Preserves and Cream Cheese

Poached Salmon with Citrus Salsa
Chicken Portabella
Penne Ala Vodka
Fresh Vegetables

Chef's Selection of Desserts

Freshly Brewed Regular and Decaffeinated Coffee
and Flavored Herbal Teas
Selection of Chilled Juices

\$24.95++ per person

Bloody Mary's or Mimosa's for \$5.95++ per person

Add an Omelet Station:

Create your own Omelet to Order
Your choice of Fresh Eggs or Egg Beaters
Ham, Bacon, Sausage, Diced Peppers, Diced Onion, Tomatoes, Olives, Sausage
Mushrooms, Chopped Spinach, Cheddar Cheese,
Swiss Cheese, Salsa, and Scallions

\$8.95++ per person

~Plus \$150 Chef Attended Fee Per Station~

Rehearsal Dinners

Sicilian Buffet

Caesar Salad with Croutons, Parmesan Cheese
and Classic Caesar Style Dressing

Warm Garlic Bread

(Choice of one)

Chicken Scampi, Chicken Marsala, or Chicken Tierra

Italian Sausage in Marinara Sauce

Pasta Primavera

Sautéed Fresh Green Beans with Roasted Red Peppers

Mini Pastries

\$25.95++ per person

Maui Luau

Mixed Green Salad with Assorted Toppings and Dressings

Fresh Fruit Display

Assorted Dinner Rolls with Butter

Roast Pork Loin

Mahi Mahi with Tropical Mango Chutney

Banana Curry Chicken

Vegetable Medley

Coconut Rice Pilaf and Plank Sweet Potatoes

Pineapple Upside Down Cake

\$32.95++ per person

Backyard Buffet

Fresh Florida Greens Served with Assorted Dressings

Fresh Creamy Coleslaw

Potato Salad

Slow Cooked Barbecue Chicken

Barbecue Baby Back Ribs

Hot Dogs, Hamburgers

Molasses Baked Beans and Corn on the Cob

Homemade Corn Bread

Double Fudge Chocolate Layer Cake

\$28.95++ per person

Beverage Pricing

Silver Brands to Include:

Smirnoff, Bacardi, Captain Morgan, Malibu, Gordon's, Seagram's VO,
 Jim Beam, Johnnie Walker Red, Monetzuma White
Coastal Vines: Chardonnay, Merlot, Cabernet, White Zinfandel, Pinot Grigio
Domestic Beers: Bud, Bud Lite, Ultra, Coors Light, Michelob Ultra
Import Beers: Heineken, Corona
Non Alcoholic: O'Doul's

Gold Brands to Include:

Absolute, Bacardi, Captain Morgan, Jack Daniels, 1800 Gold, Bombay, Chivas Regal, Crown
 Royal, Courvoisier V.S.
Cordials: Amaretto Disaronno, Baileys, Kahlua, Grand Marnier
Premium Wines: King Estate Pinot Grigio, Kendall Jackson Chardonnay, Blackstone Merlot,
 Kendall Jackson Cabernet
Domestic Beers: Bud, Bud Lite, Ultra, Coors Light, Yeungling
Import Beers: Corona, Blue Moon
Non Alcoholic: O'Doul's

Hosted Bar Pricing

	<u>Beer, House Wine, and Soda</u>	<u>Beer, Premium Wine, and Soda</u>	<u>Silver Brands</u>	<u>Gold Brands</u>
1 Hour	\$12.00	\$14.00	\$14.00	\$18.00
Each Additional	\$7.00	\$7.00	\$10.00	\$12.00

** A bartender fee of \$150 applies*

**Prices are hourly per person*

Cash Bar Pricing

<u>Silver Brands</u>	<u>Gold Brands</u>
Cocktails – \$6.50	Cocktails – \$7.50
Domestic Beer – \$4.00	Domestic Beer – \$4.00
Import Beer – \$5.00	Import Beer – \$5.00
O'Douls – \$4.00	O'Douls – \$4.00
Wine – \$6.00	Wine – \$7.00
Soda, Juice, Water – \$2.00	Cordials – \$7.50
	Soda, Juice, Water – \$2.00

**A bartender fee of \$150 applies*

Function Information

Banquet Menus, room set-up, and all event details pertaining to your Wedding must be finalized with our Catering Manager two weeks prior to your event.

Food & Beverage Policy

Holiday Inn Fort Myers @ Town Center does not permit any food or beverage to be brought in from the outside due to city, state, health, and liquor laws. Also, food and beverage prepared and/or supplied by the hotel are not allowed to be taken off property by host or guests of the hotel. In addition, we reserve the right to suspend service of alcohol and/or ask any individual to leave the premises for undesirable behavior.

Our Catering Manager will be working with you on your menus including any customized menus.

Guarantees

Your definite guarantee of guests must be given to our Catering Manager no later than *three business* days prior to your wedding date.

Service Charges and Taxes

All food & beverage items are subject to 20% service charge and 6% sales tax. The Sales Tax will also be added to location fees, set-up and rental fees.

Billing Information

- A Letter of Agreement and Deposit are required to confirm all events.
- All functions require a Credit Card on file to guarantee space and final balance.

Dates To Remember

- Deposit is due upon signing contract
- 50% of estimated balance is due 60 days prior to Event
- Full payment of estimated balance is due *7 days* prior to Event
- Food & Beverage Guarantee is due *3 business* days prior to Event

Frequently Asked Questions

In addition to our indoor banquet space we can arrange for your ceremony to be held on our Oasis Patio, which overlooks our pool and a beautiful lakeview. We can accommodate up to 100 guests on the Patio and the site fee would be \$500. There will also be an additional fee for rental chairs.

What time does my reception have to end?

It is hotel policy that all functions end no later than 11:00pm. A standard reception is 4 hours unless you're planning to have a cocktail hour, which would add an additional hour making it 5 hours. If you choose to hold your ceremony on-site, please add an additional hour making the total event 6 hours.

Is my deposit an additional fee?

No, your deposit will be credited towards your final bill.

May we schedule a tasting?

Once your letter of agreement has been signed, you can arrange a time with our Catering Manager to do a tasting. The Catering Manager and Executive Chef will work together on your Tasting Menu. The tasting is complimentary for up to 4 guests.

Is there a room rental for my reception space?

The room rental for the Royal Palm Ballroom is \$1500. If you reach the Food & Beverage Minimum of \$6000, this fee will be waived.

When should I give my final numbers?

You will need to provide your estimated numbers to our Catering Manager *two weeks* prior to event and your final numbers *three business* days prior to event.

When is my final balance due?

A deposit will be due with your signed agreement based on your estimated total. Your deposit schedule will be determined based on booking date and date of event. We ask that the final balance is paid in full no later than 7 days prior to the event.

The final payment may be paid by cash, credit card or cashier's check.

No personal checks are accepted.