



RAY HARBOR

H · O · T · E · L

Weddings & Events





About Us

Thank you for considering the Bay Harbor Hotel for your special day!

Nestled amid lush tropical grounds at the edge of Tampa Bay, our island inspired Hotel and breathtaking sunsets create the perfect backdrop for any wedding.

We have various waterfront locations, including our beautiful pier and patio areas to host your ceremony. We offer our poolside patio and private dock for cocktail receptions and a waterfront ballroom for your reception, which holds up to 125 guests with floor to ceiling windows overlooking our swimming pool and Tampa Bay.

Alternatively, we also offer over 20,000 sq. feet of flexible outdoor space overlooking Tampa Bay. This area is perfect for a unique and casual reception and is a great option for large groups.

Our tropical boutique hotel is just steps away from the wedding venue.

We also offer both indoor and outdoor dining areas, multiple bars and live entertainment. In addition, Bay Harbor boasts a heated outdoor pool, jet ski rentals and beach volleyball courts, as well as the abundance of activities that Tampa Bay has to offer.

Wedding guests will have plenty to explore while enjoying their time here!

From delicious tropical cuisine, beautiful sunsets, and professional, courteous staff, the Bay Harbor Hotel has everything you need to create the day of your dreams!





Hotel Accommodations

Bay Harbor Hotel features beautiful, newly remodeled nautical themed guest rooms just steps away from the wedding venue. These rooms are perfect for bridal suites, as well as accommodations for all your friends and family! We offer complimentary shuttle service to Tampa International Airport as well as breathtaking views of Tampa Bay. While we have multiple room types these are some of our most popular....

Nautical King or Double Bayview Room

Fully furnished in contemporary modern accommodations, our Nautical King Bayview room provides the perfect refuge when you are ready to relax. Your private balcony will provide a first class view of Tampa Bay's renowned breathtaking sunset views. Settle into your room and enjoy amenities including an ergonomically designed work desk with convenient desktop outlets, 55" flat screen TV, mini fridge, fully equipped modern bathroom, and a king sized or double beds.

Nautical Junior Suite

Enjoy our most spacious nautical chic layout in our Nautical Junior Suite. Fully furnished with fully equipped modern bathroom. Contemporary hardwood flooring throughout. Wake up and indulge in dramatic views from your private balcony. Our suite includes a sitting area with couch and 55" flat screen TV, an additional 55" flat screen TV for sleeping area, an ergonomically designed work desk with convenient desktop outlets, in-room safe and mini fridge.



Ceremony Packages

Ceremonies at the Bay Harbor Hotel may take place in conjunction with a reception or without

All ceremonies include the following:

Wedding Ceremony Coordination

One Hour Rehearsal Time (Based on Availability)

Beautiful Private Pier to host your ceremony

Complimentary space for the bridal party to get ready prior to the ceremony

White Garden Ceremony Chairs

White Skirted Tables as Needed

White Arbor

Ceremony Fee \$750 in conjunction with On-Site Reception, \$1000 otherwise.

Small ceremonies (2-25 guests) \$350



Reception Packages

All reception packages include the following:

Three Hour Open Bar with Call Brand Liquor

Champagne Toast for All Guests

Both Stationary & Passed Hors D 'Oeuvres

Spandex Chair Covers & Choice of Colored Sash

Day of Coordination and Assistance

Attentive Service Personal, Carvers and Bartenders

Fine China, Silver Cutlery, and choice of White or Black Table Linens

Setup, Breakdown, Wooden Dance Floor, House Centerpiece

Cake Cutting and Service

Coffee and Tea Service Throughout the Evening

Complimentary banquet space for event if minimum is met

Complimentary hotel accommodations for bride and groom the evening of the wedding if minimum is met

Dinner Selections

Silver Wedding Package

Choice of Two Displays

Domestic Cheeses Garnished with Fresh Fruit and Assorted Gourmet Crackers
Vegetable Crudités with Bleu Cheese and Ranch Dipping Sauces
Fresh Seasonal Fruits and Berries
Imported Cheese and Charcuterie Boards

Choice of One Passed Hors D'oeuvre

Mini Quiche
Roasted Steak and Pepper Dumplings with Mango Chili Sauce
Tomato Bruschetta
Spinach Cream Stuffed Mushrooms
Chicken Satay with Thai Peanut Sauce
Olive Berry Bites on a Crostini with Creme Fraiche
Franks in a Puff Pastry with Spicy Mustard

1st Course (Select One)

Classic Caesar Salad with Shredded Parmesan, Garlic Croutons, and Creamy Caesar dressing
Fresh Garden Salad with Julienne Carrots, Sweet Campari Tomatoes, and Cucumbers

2nd Course (Select up to Three)

Grilled Mahi Mahi Topped with a Mango Pear Salsa and a Walkerswood Jerk Lemon Butter Sauce
Pan Seared Salmon with an Orange Ginger Glaze
Chicken Marsala with Plump Mushrooms and Rich Marsala Wine Sauce
Chicken Milanese Hand Breaded Chicken Pan Fried and Topped with Kalamata Olives, Artichoke Hearts, Roasted Red Peppers, Capers, and an Espresso Infused Balsamic Glaze
Kona Steak Kona Rubbed Steak with Grilled Pineapple and Kona Sauce

All entrees are served with butter red garlic mashed potatoes or rosemary roasted potatoes and seasonal vegetables with warm rolls and butter. Both plated & buffet dinner options available.

Dinner Selections

Gold Wedding Package

Choice of Two Displays

Domestic Cheeses Garnished with Fesh Fruit and Assorted Gourmet Crackers
Vegetable Crudités with Bleu Cheese and Ranch Dipping Sauces
Fresh Seasonal Fruits and Berries
Imported Cheese and Charcuterie Boards

Choice of One Passed Hors D'oeuvre

Mini Beef Wellington
Coconut Shrimp with Mango Pear Salsa and Mango Chili Sauce
Skewered Jerk Chicken with Pineapple, Onion, and Red Pepper
Spinach and Crab Stuffed Mushrooms
Tomato Bruschetta with Mozzarella, Basil and Balsamic Glaze
Smoked Salmon with Cucumber and Creme Fraiche on a Crostini

1st Course (Select One)

Tomato Caprese Stack with Fresh Mozzarella, Italian Herbs, Basil, and Topped with Olive Oil and Balsamic
Bay Harbor Spring Mix: Mango Pear Salsa, Candied Pecans, Campari Tomatoes
Feta Cheese, and a Raspberry Vinaigrette
Fresh Garden Salad: Julienne Carrots, Sweet Campari Tomatoes, Cucumbers, and Choice of Dressings

2nd Course (Select up to Three)

Pan Seared Fresh Florida Grouper with Lemon Beurre Blanc Sauce
Center Cut Duroc Pork chop with Caramelized Shallots and Apple Cider Glaze
Filet Bordelaise Filet Sliced and Topped with a Red Wine Demi Sauce and Mushrooms
Roasted Chicken Saltimbocca Lightly Breaded Chicken Breast Topped with Prosciutto,
Provolone Cheese, Fesh Sage, and a Garlic White Wine Sauce
Miso Salmon Salmon Seared with a Sweet Miso Sauce Topped with Carrots, Red Peppers, and Green onions.

All entrees are served with butter red garlic mashed potatoes or rosemary roasted potatoes and seasonal vegetables with warm rolls and butter. Bottled & buffet dinner options available.

Dinner Selections

Platinum Wedding Package

Choice of Two Displays

Domestic Cheeses Garnished with Fresh Fruit and Assorted Gourmet Crackers
Vegetable Crudités with Bleu Cheese and Ranch Dipping Sauces
Fresh Seasonal Fruits and Berries
Imported Cheese and Charcuterie Boards

Choice of One Passed Hors D'oeuvre

Seared Ahi Tuna Served on Sliced Cucumber with Wakami and Thai Chili Sauce
Seared Flet on a Crostini with Gorgonzola Cheese and Balsamic Glaze
Scallops Wrapped in Applewood Smoked Bacon
Shrimp and Scallop Ceviche with Red Peppers, Onions, and Jalapeño
Salmon Tartare Served with Mango Pear Salsa, Avocado, and Mango Chili Sauce
Oysters Rockefeller with Spinach Cream, Nueske Bacon, and Parmesan Cheese.

1st Course (Select One)

Baby Spinach with Candied Pecans, Red Onions, Roasted Red Peppers, and Raspberry Bacon Vinaigrette
Fresh Garden Salad with Julienne Carrots, Sweet Campari Tomatoes, Cucumbers, and Choice of Dressing
Thai Salad with Mango Pear Salsa, Edamame, Avocado, Crisp Wontons and a Thai Chili Dressing

2nd Course (Select up to Three)

Filet mignon with a Jumbo Lump Crab Bearnaise Sauce
NY Strip with Smokey Gorgonzola an Espresso Infused Balsamic Glaze
Center Cut Seabass with a White Wine Buerre Blanc Sauce
Pan Seared Diver Scallops with Sweet Corn Puree and Bacon Corn Hash Topping
Chicken Oscar Lightly Breaded Chicken Breast Topped with Lump Crab Meat, Hollandaise and Grilled Asparagus.

All entrees are served with butter red garlic mashed potatoes or rosemary roasted potatoes and seasonal vegetables with warm rolls and butter. Both plated & buffet dinner options available.

Heavy Hors d' Oeuvres Reception

Passed Hors d' Oeuvres (Choose Three)

Mini Quiche - Roasted Steak and Pepper Dumplings w Mango Chili Sauce - Tomato Bruschetta
Spinach Cream Stuffed Mushrooms - Chicken Satay with Thai Peanut Sauce
Franks in a Puff Pastry with Spicy Mustard - Mini Beef Wellington -
Coconut Shrimp with Mango Pear Salsa and Mango Chili Sauce.
Skewered Jerk Chicken with Pineapple, onion, and red pepper -
Smoked Salmon with Cucumber and Creme Fraiche on a Crostini

Stationary Food Stations (Choose Two)

Domestic Cheeses Garnished with Fresh Fruit and Assorted Gourmet Crackers
Vegetable Crudités with Bleu Cheese and Ranch Dipping Sauces
Fresh Seasonal Fruits and Berries
Imported Cheese and Charcuterie Boards

Action Stations (Choose One)

Asian Stir Fry Station

Chicken and beef, bok choy, bamboo shoots, baby corn, mushrooms, snow peas and white onions,
fried rice and lo mein, teriyaki sauce, sweet sesame sauce, Szechwan sauce and ginger lime sauce

Pasta Station

Penne, bowtie and linguine, black olives, sundried tomatoes, mushrooms, red onions, spinach,
fresh tomatoes and shaved parmesan cheese, alfredo and marinara sauces

Fajita Station

Seasoned chicken and beef, green peppers, red peppers, white onions, fresh salsa and jalapenos, served
with sour cream, guacamole, shredded lettuce, fresh tomatoes, cheddar cheese
and flour tortillas, Mexican rice and black beans

Carving Stations (Choose One)

Roast Top Round of Beef * Roasted Turkey with Cranberry Compote
Honey & Pineapple Glazed Ham *Country Roast Pork Loin

Minimum 50 Guests. 25% surcharge for less than 50. Items may be adjusted to fit the needs of the guest.



Wedding Enhancements

Decor Enhancements

Specialty Linen \$15-\$30 Per Linen

Overlays, Runners, Napkins, and Table Cloths in an Array of Different Colors, Materials and Patterns

Chiviari Chairs \$10 Per Chair

Gold, Black, Silver, White or Mahogany Chairs with White, Ivory or Black Cushions

Wireless LED Uplights \$600

12 Lights, Available in 20 colors, or Alternating Color

Charger Plates \$4 Per Plate

Gold, Silver, or Black

Dessert & Meal Enhancements

Deluxe Chocolate Fountain \$15 per Guest

Milk, Dark, or White Chocolate accompanied by Strawberries, Pineapple, Rice Krispie Treats, Marshmallows and Pound Cake

Gourmet Pastry Station \$8 per Guest

Assorted French Pastries, Linzer Torte, Creme Carmel and Biscotti Cookies

Bananas Foster Flambé \$15 per Guest

Sautéed Bananas, Creme De Banana, Cinnamon, Rum, Brown Sugar, Served with Vanilla Bean Ice Cream

Vendor Meal \$15 Per Entree

Choice of Hamburger, Chicken Sandwich or Fish Tacos Served with House Made Chips

Children's Meals (10 and Under) \$10 per Meal

Choice of Chicken Tenders and French Fries, Grilled Chicken and Fruit, or Macaroni and Cheese



Wedding Guidelines

Food & Beverage Minimums

The minimum overall purchase for an event requiring staffing shall be \$5,500 for a Saturday, \$4,000 for a Friday and Sunday, and \$2,500 for all other days. All net purchases and charges will go towards this minimum not inclusive of tax and gratuity. If a guest does not meet the food and beverage minimum the difference shall be charged as a room rental fee to offset this cost.

Deposit & Payment Procedures

A non-refundable deposit of \$500 is due along with a signed contract. This is due within two weeks of the contract's issue and secures the space for your event. Full payment for the function must be received fourteen (14) days prior to the event. A 24% Service charge and 7% Sales tax will be added to the final total for the event.

Food & Beverage Service

We reserve the right to serve all food and beverage and do not allow any outside food or beverage to be provided with the exception of wedding cake and accompanying items. Wedding packages include one bartender and assistant per 100 guests, and chef attendants as needed. Additional service may be added, per the guest's request, with prior agreement. Final menu selection must be submitted to the Catering Department at least three weeks in advance; otherwise items selected cannot be guaranteed.

Guarantee

It is imperative that the Catering office is notified of the exact number of guests attending at least fourteen (14) days prior to the scheduled date of the function. The number of guests given will serve as the guarantee for which we will prepare the agreed-upon menus and for which you will be charged. If the guarantee of attendance is not received seven (7) business days prior to the function, the estimated attendance, as indicated on the face of the agreement, will become the guaranteed attendance and charges will reflect this.

Inclement Weather

Bay Harbor Hotel reserves the right to move ceremonies and outdoor events to event space other than those appearing on the catering agreement if inclement weather occurs. This space shall be agreed upon with parties involved at least three (3) hours prior to the beginning of the event.



Preferred Vendors

Videography

Hatfield Productions - www.hatfieldfilms.com - 813.606.4799

Photography

Grind & Press Photography - www.grindandpress.co - 239.839.7162

Event Design & Floral

Amazingly Creative Events - ww.amazinglycreativeevents.com - 813.416.3260

Notary

Dearruda Weddings - www.dearrudaweddings.com - 727.350.1491

Hair and Makeup

Lasting Luxe - <http://www.lastingluxe.com> - 585.278.8799

Wedding Pet Services

FairyTails Pet Care - www.fairytailpat.com - 813.701.WOOF



Preferred Vendors

DJ, Lighting & Photo Booth

Nature Coast Entertainment - www.naturecoastentertainment.com - 800.493.0435

Baker

The Artistic Whisk - www.theartisticwhisk.com - 727.560.5662

Wedding Invitations

Wedding Invy - www.weddinginvy.com - 813.330.7986

Wedding Dress & Tuxedo

All Brides 2 Be Tuxedo, Formalwear & Fashion Styling - www.allbrides2be.com - 813.406.0403

Valet Parking Services

Valet Vixens Parking - www.valetvixensparking.com - 954.600.7521



BAY HARBOR

H · O · T · E · L

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Preferred Venue