Congratulations!

You’re getting married and your wedding day is to be that memorable special occasion you’ve always dreamed of.

We too share that dream and understand every wedding is unique. Our experienced and dedicated staff, along with our elegant facility will make your wedding day truly memorable and special.

At the Holiday Inn Port St. Lucie, we offer a full array of services featuring our states packages or creating customized menus to your individual preference and budget.

In addition to your special day, we create additional memorable events such as Rehearsal Dinners, Wedding Brunch, Bridal Showers and Bridesmaid luncheons – let our team show you the endless possibilities including special themes and menu diversity.

And, for the comfort of your guests, all of our accommodations are beautifully appointed and feature microwaves/refrigerators for your convenience.

Again, Congratulations on our Engagement, we look forward to the honor of making your special day and memories to last a lifetime.

**DELUXE WEDDING PACKAGE**

**$59-$79 per person\***

The Deluxe Wedding Package Includes:

* Five Hour Facility Use
* Complimentary Suite night of Reception
* Champagne Toast
* Hors d’oeuvres
* Your Selected Dinner
* Tables, Banquet Chairs & Linens
* Cake Table, DJ Table, Sign-in Table, Gift Table, clothed & Skirted
* Sweetheart or Head Table
* Cut & Service of your Provided Wedding Cake

**HORS D’OEUVRES**

Selection of (3) Three Butler Passed Options and (1) Display

**DINNER**

Plated or Buffet. Stations also available, please inquire

**BAR**

Cash, Host & Open Bar Options, select based on your preference and budget

**ACCOMMODATIONS**

A Complimentary Suite for the Bride & Groom on their Wedding Night to include: Champagne and Chocolate Covered Strawberries

**All prices are subject to a 23% taxable service charge and 7% state sales tax.**

**RECEPTION HORS D’OEUVRES**

Your Wedding Package includes (4) Four Hors d’oeuvres Selections & (1) Display

**HORS D’OEUVRES**

**Please choose (3) Three from the following:**

Vegetable Spring Rolls with Plum Sauce

Fried Ravioli with Marinara Sauce

Spanakopita

Conch Fritters with Remoulade Sauce

Chicken Sate

Assorted Petit Quiche

Caprese Skewers

Swedish Meatballs

Brie & Raspberry en Croute

Fruit Kebabs

Sesame Chicken

**UPGRADED HORS D’OEUVRES**

**Additional Cost Per Person, Per Item**

Miniature Beef Wellington, $2.50  
Bacon-Wrapped Scallops, $2.50

Coconut Shrimp, $3.00

Miniature Crab Cakes, $3.00

**DISPLAYS**

**Please choose (1) from the following:**

**DOMESTIC & IMPORTED CHEESE**

with Fancy Crackers

**FRESH SEASONAL FRUIT**

**VEGETABLE CRUDITE**

with Assorted Dips

with Coconut & Yogurt Dip

**DOMESTIC CHEESE & FRUIT**

Cubed Assorted Cheese with

Fresh Berries & Grapes

**SNACKS & DIPS**

Pita Chips with Spinach

Artichoke Dip & Hummus

**All prices are subject to a 23% taxable service charge and 7% state sales tax.**

**PLATED – TWO COURSE DINNER**

(For a Minimum of 50 Guests)

**“THE PEARL PACKAGE”**

Two-Course Meal for Your Guests’ Experience, Plated Style of Service

**SALADS**(Select One)

**PLATED ENTRÉE COURSE**

(Select Up to Two)

**HOUSE SALAD**

Spring Mixed Greens, Tomato, Cucumber, & Balsamic Vinaigrette (options on the side)

Your Entrée Course determines the price of your Wedding Package, please choose up to Two Entrée Options from the following:

**SPINACH SALAD**

Spinach, Mushrooms, Bermuda Onion,

& Tomato with Mustard Cider Dressing

**MIMOSA SALAD**

Bibb Lettuce, Sliced Tomatoes, Mandarin

Oranges & Champagne Vinaigrette

**CAESAR SALAD**

Romaine Lettuce tossed in a creamy

dressing with herb croutons and parmesan

Salad Course is served with Warm Baked

Rolls & Butter

**CHICKEN MARSALA $59.00**

With Sliced Mushrooms & Sweet Marsala Wine Sauce

**GRILLED MAHI-MAHI $63.00**

Fresh filet topped with Mango Salsa

**PRIME RIB au jus $65.00**

Herb Encrusted & Slow-Roasted

**PENNE PRIMAVERA $59.00**

Spring Vegetables tossed in a light Cream Sauce over Pasta

**BAKED SALMON $63.00**

With Cream Dill Sauce

**We will happily Customize a**

**Menu to your Individual Taste & Budget**

*Entrees are accompanied by Chef’s Appropriate Starch & Seasonal Vegetable,*

*Fresh Brewed Coffee, Iced Tea & Water Service*

**All prices are subject to a 23% taxable service charge and 7% state sales tax.**

**DINNER BUFFET**

(For a Minimum of 50 Guests)

**“THE SILVER PACKAGE”**

A variety of Salads, Entrees, and Accompaniments to provide

a Delicious Variety for your Guests, Buffet Style $79 per person

**SALADS**

**(Select Two)**

Classic Caesar Salad or Garden Salad

Caprese, Tropical Fruit or Crab & Bowtie Pasta

**ENTREES**

**(Select Two)**

Chicken Entrée- Piccata, Marsala, Cordon Blue or Florentine

Beef/Pork – Beef Sroganoff, Roast Pork Loin or London Broil

Seafood Entree- Fresh Catch with Mango Salsa, Seafood Newburg, or Salmon with Dill Sauce, additional $5.00 per person

**ACCOMPANIMENTS**

**(Select Two)**Starch- Garlic Mashed Potatoes, Herb Oven Roasted Potatoes, or Rice Pilaf

Fresh Vegetable – Seasonal Medley, Green Beans Almandine, or Glazed Carrots

**MAY WE SUGGEST to ENHANCE YOUR MEAL**

**Additional Salad or Side,**

$3.00 Additional per item

**Additional Entrée**

Chicken, Beef, or Pork Entrée,

$4.00 Additional per item

Seafood Entree,

$7.00 Additional per tem

**Wine Toast**

With Dinner, per person $4.00

**All prices are subject to a 23% taxable service charge and 7% state sales tax.**

**ENHANCEMENTS to YOUR MEAL**

**\*CARVINGS**

Per Unit - Includes Silver Dollar Rolls & Sandwich Spreads

**PRIME RIB au jus**

Herb-Encrusted, with Mustards

& Horseradish Cream

**$350**

**VIRGINIA BAKED HAM**

With Dijon Mayonnaise

& Pineapple Rum Sauce

**$200**

**TURKEY**

Roast Breast of Turkey with

Cranberry Relish

**$175**

**TOP ROUND**

Lean Roasted with Mustards

& Horseradish Cream

**$225**

**SPECIALTY STATIONS**

**MASHED POTATO BAR**

Yukon Gold & Maple Sweet

Potatoes with Toppings of

Cheddar, Bacon, Chives,

Sour Cream, Candied Pecans,

Whipped Butter & Brown Sugar

**$6.00**

**\*PASTA**

Tortellini & Penn Pastas with

Roma Tomato, Vodka & Alfredo

Sauces, served with Bread Sticks.

**$7.00**

With Grilled Chicken or Mild

Italian Sausage, **add $5.00**

**LATE NIGHT MUNCHIES**

Buffalo Style Wings, Beef Sliders & Pizza Bagels, Based on One Hour of Service

**$8.00**

*Specialty Station Pricing is available as a Meal \*A $75 Chef / Attendant Fee Applies*

**All prices are subject to a 23% taxable service charge and 7% state sales tax.**

**BAR**

**HOST BAR**

Premium Brand $8.00

Call Brand $7.00

House Wine $6.00

Domestic Beer $4.00

Import Beer $5.00

Sodas/Mineral Waters $2.50

Cordials $8.00

**CASH BAR**

Premium Brand $9.00

Call Brand $8.00

House Wine $7.00

Domestic Beer $5.00

Import Beer $6.00

Sodas/Mineral Waters $3.50

Cordials $9.00

**TIMED OPEN BAR SELECTIONS**

**First Hour**

**Two Hours**

**Three Hours**

**PREMIUM**

$17.00 per person

$24.00 per person

$30.00 per person

**CALL BRANDS**

$15.00 per person

$22.00 per person

$28.00 per person

**BEER & WINE**

$12.00 per person

$20.00 per person

$27.00 per person

**SIGNATURE DRINKS AND SPECIALTY BEVERAGES**

*Options & Additional Pricing, per Beverage or per Gallon is Available on Request*

**WINES & CHAMPAGNES**

Our Catering Coordinator will be happy to order for your Wine & Champagne (s) Toast, duration of Meal libation or Fountain. Please inquire about our Current Offerings.

Our Food & Beverage Director will be happy to meet your Special Order of White Wines, Sparkling Wines, Champagne & Red Wines with a Minimum of Two (2) Weeks

advance notice, and based on availability

*\*\*\*Bartender Fees per bar is $100 for up to three hours. Each Additional Hour is $25/ hour*

*Bartender Fees will be Waived with $300 in Revenue, per Bar*

*\*\*\*All beverages consumed on the premises must be purchased from the Hotel*

**All prices are subject to a 23% taxable service charge and 7% state sales tax.**

**GENERAL INFORMATION**

**DEPOSITS & FINAL PAYMENT:**

An initial deposit will be required at the time of securing your event in the amount of $1,000. 25% of Expected Revenue is due 120 days prior, 60 days prior and 30 days prior.

Final balance is due (5) business days prior by Cash, Cashier’s Check or Credit Card (personal checks will not be accepted for Final Balance)

**GUARANTEES:**

Your final guarantee of attendance is due (5) five business days prior to your event. It is possible to increase the guest count number up to (3) three business days prior to your event, additional fees may apply. However, the original guaranteed guest count is not subject to reduction.

**MENU TASTINGS:**Once a contract is signed, we will be delighted to set a time for a menu tasting. Please consult your Catering Sales Manager for availability. Tastings will be scheduled 60 to 90 days prior to the wedding date. Please provide us with a two week notice for menu arrangements.

**FOOD & BEVERAGE:**

Due to liability and legal restrictions, all food and beverage items, except for special occasion cakes provided by a licensed and insured baker, must be supplied and prepared by the hotel. No food or beverages will be allowed to leave the premises.

**SERVICE CHARGE & TAS:**

A taxable 23% service charge and 7% state sales tax will be added to all items.

**DECORATIONS:**

Your Catering Coordinator will be happy to assist with the arrangement of your fresh flowers, centerpieces and decor. The Hotel will not allow the affixing of anything to the walls, floors, ceiling or equipment with nails, staples, tape or any other substance or device.