

edge

HOTEL



wedding packages

Venues & General Information

The Water's Edge Ballroom

Water's Edge Ballroom offers over 1,700 square feet of function space with a large adjoining pre-function area with the ability to accommodate up to 140 guests. An attached covered veranda spans the length of our Ballroom, offering a one of a kind view of the Gulf of Mexico, Clearwater Beach, and the night lights of Clearwater Harbor.

Jimmy's on the Edge

Jimmy's on the Edge Rooftop Bar features panoramic views of Clearwater Beach. Guests can dine by our 24 foot long fire pit or enjoy special events on a crystal clear 300 square foot projection screen television. Jimmy's on the Edge offers fresh Florida cuisine, a vast array of craft beer, fine wines, and tropical drinks.

The Water's Edge Dock

The Edge Hotel has beautiful indoor and outdoor wedding venues located directly on the Gulf of Mexico in tropical Clearwater Beach. Imagine reciting your vows and feeling the warm Gulf breeze on your shoulder while admiring a perfect sunset or dancing the night away with the twinkling of lights. Our Dock is the ideal location for pre-wedding activities and wedding ceremonies.

Let our expert wedding planners lend their knowledge and creativity to make your special day magical. Whether you're planning a champagne brunch, sunset dinner or a night of libations and dancing our innovative chefs and professional banquet staff will deliver an experience that will last a lifetime.

Special requests or menus will be considered and planned for.
Please consult your wedding planner in our sales office for a specific proposal.

Rehearsal Dinner Buffets

All dinners include a 2-hour bar service to include: selected beer, house wine and soda.
Pricing is per person. buffet available for 1.5 hours.

Mandalay 75

fresh seasonal fruit display, domestic cheese board, bruschetta display.
spring greens with selection of toppings and dressings.
chef carved roast sirloin of beef with cocktail buns and assortment of condiments.
key west chicken marinated in soy, honey, garlic, lime and grilled.
buttered gnocchi, cheese ravioli and oven roasted vegetables.
bananas foster cheesecake, chocolate mousse torte and caramel apple pie.

The Edge 69

spring green salad with mandarin oranges, fresh berries, candied pecans, feta cheese, with orange citrus vinaigrette.
domestic cheese board with crackers and breads.
parmesan encrusted snapper,
mojo rubbed roast pork,
sagebrush chicken.
potato strudel and island rice
fresh seasonal vegetables
key lime pie, cheesecake and coconut cream pie.

Down South BBQ 65

fresh seasonal fruit display,
marinated vegetable pasta salad, creamy cole slaw,
corn bread with whipped butter,
sliced barbecue beef brisket
hickory smoked baby back ribs,
southern fried mahi with pineapple salsa,
baked beans, three-cheese mac-n-cheese, creamed corn
pecan pie, peach cobbler, and strawberry shortcake.

all pricing subject to 21% service charge and 7% state tax

Before or After

Service for 1.5 hours. Pricing per person.

Edge Continental 18

chilled juices, fresh seasonal, fruit and berries.

assortment of muffins, pastries, and bakery with butter and preserves,

selection of plain and fruit yogurt. fresh brewed decaf and regular coffee.

Sunrise Buffet 28

seasonal fresh fruit and berries,

scrambled eggs, smoked bacon, and sausage,

breakfast potatoes, french toast with whipped butter and maple syrup,

chilled juices, fresh brewed decaf, and regular coffee.

Gulf View 28

vegetable crudité, red bliss potato salad, and loaded pasta salad,

kettle chips, bacon, lettuce, and tomato,

buffalo chicken, cheddar burger and cuban sliders, with condiments,

fresh baked cookies and bars.

Beverage Selections

Mimosas 9 per drink

Bloody Mary 9 per drink



all pricing subject to 21% service charge and 7% state tax

Hors d'oeuvre Reception

92
per person

4 hour call brand bar.

Includes: Bacardi, Beefeaters, Captain Morgan, J&B Scotch, Jim Beam, Jose Cuervo, Korbel, Malibu, Seagram's 7, Smirnoff, Southern Comfort, Beer Selection, House Wines, and Soda.

fresh fruit display,
domestic and imported cheese board display.

Chef Carving Station

maple and brown sugar glazed ham
with cocktail buns and condiments.

Cold Selections (please choose 3)

caprese bruschetta, melon skewers with prosciutto'
shrimp canapes, seared ahi tuna on cucumber with wasabi,
phyllo cups with brie & raspberry, beef and caramelized onion crostini.

Hot Selections (please choose 4)

crab cakes with mango salsa, bacon wrapped bbq shrimp,
crab dip stuffed mushrooms,
coconut shrimp with orange dipping sauce,
parmesan pesto chicken wings, chicken quesadillas,
petite beef wellington, vegetable spring rolls.

Food service limited to 1.5 hours.

all pricing subject to 21% service charge and 7% state tax

Cake Cutting Fee of \$1.50 p.p.

edge
HOTEL

Water's Edge Plated Service

4 hour call brand bar included

Includes: Bacardi, Beefeaters, Captain Morgan, J & B Scotch, Jim Beam, Jose Cuervo, Korbel, Malibu, Seagram's 7, Smirnoff, Southern Comfort, Beer Selection, House Wines And Soda.

Hors d'oeuvres

Limited to 1 hour of service

fresh fruit display, domestic & imported cheese display,
caprese bruschetta, shrimp canapes,
vegetable spring rolls,
petite beef wellington, chicken quesadilla.

Dinner Selections

Dinners selections are priced per person. All dinners are served with chef's choice fresh seasonal vegetables, warm rolls, and butter. fresh brewed coffee and iced tea.

(please choose one salad and one entrée)

Tossed Caesar Salad or Edge House Salad

Beef Tenderloin
with a mushroom demi-glace.
Au gratin potatoes.
112

Lime Marinated Flank Steak,
grilled medium.
Oven roasted
Red Potatoes
104

Stuffed Pork Chop
with sausage, prosciutto,
and mozzarella cheese.
Garlic Mashed Potato.
94

Key West Chicken
with soy, honey, garlic & lime
pineapple salsa.
Island rice.
94

Chicken Mandalay
with marsala mushroom sauce,
Pan fried gnocchi.
94

Parmesan Encrusted Snapper
in a golden parmesan crust.
Island Rice
99

Grilled Salmon
with citrus buerre blanc.
Oven roasted red potatoes.
97

Tenderloin Filet,
Chicken Breast Duet
Mushroom demi-glace, and
pineapple salsa.
Au gratin potato
116

Tenderloin Filet and Salmon
Mushroom demi-glace,
and citrus buerre blanc.
3 Cheese Risotto
118

All pricing subject to 21% service charge and 7% state tax

On the Edge Buffet Service

115
per person

Inclusions:

4 hour service call brands bar

Includes: Bacardi, Beefeaters, Captain Morgan, J & B, Jim Beam, Jose Cuervo, Korbel, Malibu, Seagram's 7, Smirnoff, Southern Comfort, Beer Selection, House Wines and Soda.

Hors d'oeuvre Reception

1 hour service

Domestic and Imported Cheese Board Display

please choose 3 from the following hors d'oeuvres

caprese bruschetta

melon skewers with
prosciutto

phyllo cups with brie &
raspberry

chicken quesadillas

crab cakes with
mango salsa

crab dip stuffed
mushrooms

vegetable spring rolls

parmesan pesto
chicken wings

Dinner Service

All dinner buffets are served with chef's choice seasonal vegetables,
warm rolls and butter, fresh brewed coffee and iced tea.

limited to 1.5 hours serving time

Includes:

mixed greens salad with an array of toppings and dressings

Entrée's

(please choose 2)

sliced roast sirloin of beef

Stuffed roast pork loin

Pan seared herb chicken
breast

roast turkey with cranberry jus

grilled salmon

lemon dill baked cod

Sides

(please choose 2)

mashed potatoes

wild rice blend

mushroom risotto

oven roasted red potato

au gratin potato

gnocchi alfredo

all pricing subject to 21% service charge and 7% state tax

Diamond Edge Buffet Service

129
per person

4 hour service call brand bar

Includes: Bacardi, Beefeaters, Captain Morgan, J & B, Jim Beam, Jose Cuervo, Korbel, Malibu, Seagram's 7, Smirnoff, Southern Comfort, Beer Selection, House Wines and Soda.

Hors d'oeuvre Reception
1 hour service

Domestic & Imported Cheese Board Display

please choose 4 from the following hors d'oeuvres

caprese bruschetta

melon skewers with prosciutto

shrimp canapes

seared tuna on cucumber
rounds with wasabi

phyllo cups with brie &
raspberry

beef and caramelized
onion crostini

crab cakes with mango salsa

bacon wrapped bbq shrimp

coconut shrimp with orange
dipping sauce

crab dip stuffed mushrooms

vegetable spring rolls

chicken quesadillas

parmesan pesto chicken wings

petite beef wellington

Dinner Service

All dinner buffets are served with chef's choice seasonal vegetables,
warm rolls and butter, fresh brewed coffee, and iced tea.

limited to 1.5 hours serving time.

Classic Caesar salad

Mixed greens salad with an array of toppings and dressings.

Chef Carving Station

Prime Rib of Beef

carved to order with au jus and horseradish sauce.

(continued)

entrée's

please choose 2 from the following:

chicken saltimbocca
citrus grilled swordfish

parmesan crusted snapper
cranberry apple
stuffed pork loin

chicken marsala
shrimp and scallop ziti

Sides

please choose 2 from the following:

wild rice blend
roasted red potatoes
au gratin potatoes

mushroom risotto
gnocchi alfredo
mashed potatoes

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Late Night Offerings

Serving time limited to 1.5 hours
pricing based on per person

slider bar 21 per person

mini burgers, chicken breast, and pulled pork. selection of cheeses, red onion, fried onion, grilled peppers, sliced pickle, guacamole, pico de gallo, romaine lettuce, onion, pretzel and brioche rolls, assorted condiments, and sauces.

nacho bar 18 per person

crisp tortilla chips, seasoned ground beef, pulled pork, shredded chicken, shredded cheese, diced tomato, green onion, sour cream, pico de gallo, queso dip, cheddar cheese dip, ripe olives and sliced jalapenos.

Pancake, waffle and crepe bar 16 per person

Golden buttermilk pancakes, Belgian waffles, crepes, maple syrup, whipped butter, bananas foster, sliced strawberries, blueberries, Nutella spread, whipped cream, chocolate chips, powdered sugar, marshmallows and chopped pecans.

assorted cocktail sandwiches - \$110 / per 50

sand key wings - \$95 / per 50

(BBQ, traditional buffalo or parmesan pesto)

mini Cuban sandwiches - \$115 / per 50

sausage and egg burritos - \$100 per 50



all pricing subject to 21% service charge and 7% state tax

Wedding Ceremony

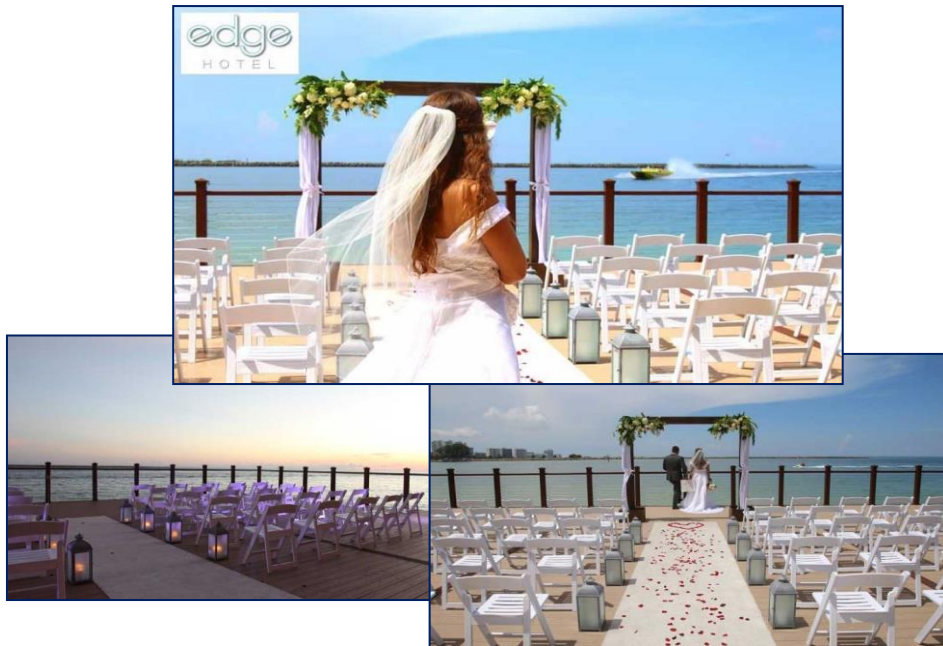
Imagine reciting your vows and feeling the warm Gulf breeze on your shoulder while admiring that perfect sunset. The perfect beginning at the Edge.

Water's Edge Dock

includes white garden chairs for 100 guests'

1,500.00
plus sales tax

6.00 additional per person over 100 guests
plus sales tax



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505 South Gulfview Blvd.
Clearwater Beach, FL 33767
727-281-3100

Beverage Offerings

Full Hosted Bar Packages

	House Brands	Call Brands	Premium Brands
1 Hour Service	15	17	19
2 Hour Service	25	28	31
Each Additional Hour	9	10	11

Above pricing is per person plus service charge and sales tax based on guest guarantee. Packages include cocktails, house wine, domestic beer, and sodas. Packages do not include liquor by the shot or bottle wine service with dinner.

call brands

Bacardi, Beefeater, Captain Morgan, Jim Beam, Jose Cuervo, J&B Scotch, Korbel Brandy, Malibu, Seagram's 7, Smirnoff Vodka and Southern Comfort

premium brands

Absolut Vodka, Appleton Estates Rum, Bombay Sapphire, Dewar's White Label, Jack Daniels, Ketel One, Makers Mark Bourbon, Stolichnaya Vodka, Tanqueray Gin, Cuervo 1800 Gold

draft beer, house wine and soda package

1 Hour Service	13	3 Hour Service	28
2 Hour Service	21	4 Hour Service	34

above pricing is per person plus service charge and sales tax based on guest guarantee.
substitutions can be quoted.

guests under 21 will be offered all night soda at 7.00 per person

half barrels

approximately 165 / 12 oz. glasses per barrel

Domestic Beer (i.e., Miller Budweiser, Coors, Etc.)	375
Premium, Craft or Imported	400 and up. (ask for quote)

a service charge of 21% and sales tax will be added to all food and beverage

wine and champagne

750 ml. bottles serving approximately 4.5 glasses per bottle

House Wine chardonnay, pinot grigio, sauvignon blanc, merlot, white zinfandel, cabernet sauvignon	29
Korbel brut	35
asti spumante	34

specific wine brands can be quoted.

(continued)

Cash Bar

house brand	6.00
call brand	6.50
premium brands	7.25
top shelf	8.00
house wine (glass)	7.00
soda (glass)	3.00
can beer (domestic)	5.00
premium / import	6.00

Bar policies and specifications

We provide one bartender for bars less than 100 guests. If additional bartenders are required, a fee of \$150 per hour will apply for staffed bars less than 2 hours. A \$600 minimum is required in total bar revenue to waive the \$150 bartender fee.

For staffed bars greater than 2 hours, a \$250 per hour minimum is required in total bar revenue to waive the \$150 bartender fee.

Self-service items such as canned beer, bottled wine and soda are available based on actual consumption or opened product with no minimum required.

No alcoholic beverages of any kind may be brought in to the hotel from any outside sources.

a service charge of 21% plus sales tax will be added to all food and beverages.

