

Holiday Inn & Suites Clearwater Beach & Duval Ballroom Wedding Packages



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Thank you for inquiring about Clearwater Beach's only
Waterfront Ballroom

for Weddings, Receptions and Special Events.

This three-diamond hotel is located directly on the Gulf of
Mexico

with one of the most beautiful views imaginable.

The Holiday Inn & Suites on Clearwater Beach

is known not only for its gorgeous setting,

but also for its excellent service.

Our Duval Ballroom is located directly on the Gulf of Mexico,
and

accommodates up to 200 guests.

Complimentary Wedding Amenities Included with Reception Package Purchase (Minimum of 40 guests)

Complimentary Champagne Toast

Complimentary Banquet Room Rental

Floor Length White Linens and Napkins

Use of House Bubble bowl centerpieces with Sand & Shells

Complimentary Custom Silver Framed Table Numbers

Bartender (s) and Service Staff

Dance Floor

Skirting on Cake, Gift, Escort and DJ Table

White Chair Covers & Sashes (assorted colors available)

Complimentary Cake Cutting & Service

Event Room Set-up and Breakdown

Complimentary King Guest Room for Bride & Groom (Night of Reception)

Special Group Room Rates Available for Guests

Complimentary Event Parking for Attendees (based on availability)

***All Menu items and Pricing are subject to change.



Inclusive Plated Entrée Selections with Complimentary Champagne Toast Bar

Four Hour Open Bar Featuring House Brand Liquors
(first four hours of event)

Cocktail Hour

(Choice of Four)

Spring Rolls,
Crab Stuffed Mushroom Caps,
Domestic Cheese and Fruit Display, Fresh Vegetable Crudités with Herb Dip
Asian Pork Pot Stickers
Crab Rangoon
Hawaiian Chicken Skewer
Teriyaki Beef Skewer
Meatballs-Swedish, Sweet n Sour, BBQ
Asparagus Wrapped in Lean Roast Beef
Fresh Tomato Bruschetta

Salads

(Choice of one)

Caesar Salad
Fresh Garden Green House Salad
Caprese Salad

Entrée Selections

(Choice of two)

Airline Chicken Breast Stuffed with Spinach and Sun-dried Tomato Cream Sauce- \$69.99
Chicken Piccata, Francese or Marsala -\$71.95
Grilled Salmon in Dijon Lemon Dill Sauce - \$74.95
Parmesan Crusted Snapper - \$79.95
Crab Crusted Salmon - \$79.95
Pepper Crusted Prime Rib - \$84.95
Bacon Wrapped Filet Mignon - Market Price

All entrees are served with:

Choice of Herb Roasted Potatoes, Island Rice Pilaf
OR

Garlic Mashed Potatoes

Chef's Signature Vegetable

Assorted Freshly Baked Rolls & Butter

Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea

****Additional Plate Offerings add \$6.00 per person****

Prices Subject to Change

Prices are per person unless otherwise noted and do not include 21% gratuity and 7% tax .
(Taxes and Gratuity subject to change without notice)

Buffet Dinner Package Number One with Complimentary Champagne Toast- \$94.95++

Bar

Four Hour Open Bar Featuring House Brand Liquors, House Wines, Domestic & Import Beers, Sodas, Juice & Bottled Water
(first four hours of event)

Cocktail Hour

(Appetizers based on 5 per person)
(Choice of Four)

Vegetable Spring Rolls, Crab Stuffed Mushrooms Caps, Asian Pot Stickers, Crab Rangoon, Teriyaki Beef Brochettes, Coconut Shrimp with Orange Marmalade Sauce, Hawaiian Chicken Skewers, Domestic Cheese and Fruit Display, Vegetable Crudités with Herb Dip, Fresh Tomato Bruschetta, Antipesto Platter

Salad

(Choice of One)

Crisp Garden Greens with Assorted Dressings
Caesar Salad
Caprese Salad

Entrees

(Choice of Two)

Carved Pepper Crusted Prime Rib of Beef Au Jus,
Chicken Piccata, Chicken Marsala, Chicken Francese,
Parmesan Crusted Snapper or Crab Crusted Salmon

Accompanied by

(Choice of One)

Herb Roasted Potato, Island Rice Pilaf, Garlic Mashed Potato

Chef's Signature Vegetable

Assorted Freshly Baked Rolls & Butter

Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea and Water

Prices Subject to Change

Prices are per person unless otherwise noted and do not include 21% gratuity and 7% tax. (Taxes and Gratuity subject to change without notice)

Buffet Dinner Package Number Two with Complimentary Champagne Toast – \$84.95++

Bar

Four Hour Open Bar Featuring House Brand Liquors, House Wines, Domestic & Import Beers, Sodas, Juice & Bottled Water
(first four hours of event)

Cocktail Hour

(Appetizers based on 5 per person)
(Choice of Three)

Vegetable Spring Rolls, Crab Stuffed Mushroom Caps,
Asian Pork Pot Stickers, Fresh Asparagus wrapped in Lean Roast Beef,
Meatballs–Swedish, Sweet n Sour, BBQ,
Hawaiian Chicken Skewers, Domestic Cheese and Fruit Display,
Fresh Vegetable Crudités with Herb Dip, Fresh Tomato Bruschetta, Petite Quiche

Salad

(Choice of One)

Crisp Garden Greens with Assorted Dressings
Caesar Salad
Caprese Salad

Entrees

(Choice of Two)

Sliced London Broil with Sauce Chasseur
Chicken Marsala, Chicken Francese, Chicken Piccata
Lemon Dill Butter Atlantic Salmon

Accompanied by

(Choice of One)

Herb Roasted Potato, Island Rice Pilaf, Garlic Mashed Potato
Chef's Signature Vegetable
Assorted Freshly Baked Rolls & Butter
Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea and Water

Prices Subject to Change

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(Taxes and Gratuity subject to change without notice)

Hors D'oeuvres Party Package Number Three with Complimentary Champagne Toast – \$69.95++

Bar

Two Hour Open Bar featuring
House Brand Liquors, House Wines, Domestic & Import Beers, Sodas, Juice & Bottled
Water
(first two hours of event)

Cold Hors d'Oeuvres

(Choice of Three)

Domestic Cheese and Fruit Display
Fresh Vegetable Crudités with Herb Dip
Deluxe Antipasti Platter
Peel & Eat Shrimp Cocktail Platter
Petite Quiches
Asparagus Wrapped in Roast Beef
Mini Cuban Sandwich Platter

Hot Hors d'oeuvres

(Choice of Four)

Meatballs- Swedish, Sweet n Sour, BBQ
Coconut Shrimp,
Petite Crab Cakes,
Hawaiian Chicken Skewers,
Teriyaki Beef Skewers,
Vegetable Spring Rolls,
Asian Pork Pot Stickers,
Crab Rangoon

Chef's Station

(Choice of One)

(Additional \$100.00 Attendant/Carving Fee Required)

Penne Pasta Station with Chef's Selection of Two Sauces - self serve
Carved Steamship of Beef
(Minimum of 75 people please)
Roast Breast of Turkey
Glazed Pit Ham
Caribbean Pork Loin

Freshly Brewed Coffee, Decaffeinated and Iced Tea

Prices Subject to Change

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A Chance to Enhance

Cold Hor D' Oeuvres

Priced per 50 pieces

Deviled Eggs – \$75.00

Smoked Fish Spread Mold with assorted Crackers –
\$85.00

Balsamic Marinated Asparagus Wrapped in Roast Beef
– \$115.00

Smoked Salmon Platter – \$150.00

Bruschetta - Tomato Basil, Olive Tapenade, Eggplant
Caponata– \$125.00

Hot Hor D' Oeuvres

Priced per 50 pieces

Crab Stuffed Mushroom Caps – \$100.00

Vegetable Spring Rolls with Sweet &
Sour Sauce – \$100.00

Meatballs– BBQ, Swedish, Sweet n
Sour– \$80.00

Peel and Eat Shrimp – \$50.00

Coconut Shrimp with Orange Marmalade
Sauce – \$150.00

Spinach & Artichoke Dip with Assorted
Crackers – \$75.00

Petite Crab Cakes – \$140.00

Hawaiian Chicken Skewers – \$150.00

Mini Pigs in a Blanket– \$125.00

Display Platters

Serves 25–35 Guests

Deluxe Cheese Tray with Assorted
Domestic Cheeses and Crackers
Garnished with Seasonal Fruit – \$85.00

Antipasti Platter, Selection of Olives,
Greek Peppers, Tomatoes, Roasted
Peppers, Assorted Cheeses and Italian
Meats – \$95.00

Peel & Eat Shrimp – \$150.00 per 100
pieces

Dessert Platters

Chef's Dessert Table– Chef's Assorted
Petit Fours, Cakes , & Chocolate
Covered Strawberries– \$14.95 per
person

*Prices are per person unless otherwise noted and do not include 21% gratuity and 7% tax .
(Taxes and Gratuity subject to change without notice).

*Vegetarian and Gluten-Free meals available upon request. Pricing and menu's subject to change.

*No outside alcoholic beverages or food is allowed.

*Special requests for traditional items will be considered on a one by one basis.

Reception Enhancements

Pasta Pasta Station

\$11.95 ++

Cheese Tortellini with Pesto Cream Sauce
Penne Pasta with Crushed Tomato Basil Sauce
Parmesan Cheese

Carving Stations

Serves 25-35 Guests
Carver Fee of \$75.00

Roast Beef of Tenderloin - Market Price
Prime Rib of Beef - Market Price
Virginia Smoked Ham - \$140.00
Boneless Breast of Turkey - \$130.00

Above served with appropriate condiments

Children's Meals

(Children Under Age 10)

\$14.95++

Chicken Strips, French Fries, Soda

Each Station is designed as an Action Station-1 Chef/Attendant is required for every 75 guests, \$100.00 .per Station

Young adult, vegetarian and vendor pricing available upon request.

*Menu items and pricing subject to change without notice

*Prices are per person unless otherwise noted and do not include 21% gratuity and 7% tax .

*(Taxes and Gratuity subject to change without notice).

*Vegetarian and Gluten-Free meals available upon request.

*No outside alcoholic beverages or food is allowed.

*Special requests for traditional items will be considered on a one by one basis.

Banquet Beverage Price List

Host and Cash Bar Pricing

House Brand Bar	\$6.00	\$7.00
Call Brand Bar	\$7.00	\$8.00
Premium Brand Bar	\$8.00	\$9.00
House Wines	\$6.00	\$7.00
House Champagne Toast	\$5.00	\$6.00
Assorted Soft Drinks	\$2.50	\$3.50
Bottled Water	\$2.50	\$3.50
Domestic Beer (Bud Lite, Mich Ultra, Yuengling)	\$5.00	\$6.00
Premium Domestic (Kona Longboard, Florida Ave Ale, Blue Moon)	\$6.00	\$7.00
Import Beer (Corona, Heineken, Amstel Light)	\$6.00	\$7.00

Hosted Bar Pricing

Prices Per Hour Per Person >21 -Requires Bar Set Up Fee of \$75.00 per 100 guests

	<i>One Hour</i>	<i>2nd Hour</i>	<i>3rd Hour</i>	<i>4th Hour</i>
<i>Beer and Wine</i>	\$12.00	\$10.00	\$9.00	\$8.00
<i>House Brand</i>	\$14.00	\$12.00	\$11.00	\$10.00
<i>Call Brand</i>	\$16.00	\$14.00	\$13.00	\$12.00
<i>Premium Brand</i>	\$18.00	\$16.00	\$14.00	\$13.00

Prices Per Person-Includes Sodas and Juice



House Brands Includes: Crystal Palace Vodka, Crystal Palace Gin, Ron Carina Rum, Admiral Nelson's Spiced Rum, 100 Pipers Scotch, Heaven Hill Bourbon, Heaven Hill Blend and Torada Gold Tequila. Domestic Beer, House Wines (Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, and Merlot).

Call Brands Includes: Tito's Vodka, Beefeater's Gin, Bacardi Rum, Captain Morgan Spiced Rum, Dewars Scotch, Jack Daniels, Seagram's 7 Blend, and Cuervo Gold Tequila. Domestic and Premium Domestic Beer, House Wines (Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, and Merlot).

Premium Brands Includes: Kettle One Vodka, Bombay Sapphire Gin, Naked Turtle Rum, Sailor Jerry Spiced Rum, Glenlivet Scotch, Makers Mark Bourbon, Crown Royal Whiskey, and Don Julio Tequila. Domestic, Premium Domestic, and Import Beer, House Wines (Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, and Merlot).

*Domestic Beer: Yuengling, Budweiser, Bud Light, Coors Light, and Miller Lite.

*Premium Domestic Beer: Michelob Ultra, and Michelob Light.

*Imported Beer: Corona, Heineken and Corona Light.

Alcoholic shots are not available for Catered events.

Signature Drink Stations

*Bartender Fee: \$100.00 per bartender:

Up to 4 hours

If bar exceeds \$600.00, bartender fee will be waived

Bloody Mary Bar

Celery and Carrot Sticks, Pearl Onions and Olives, Peppers and Sauce, Horseradish, Celery Salt, Cracked Pepper, Spicy and Regular Tomato Juice, Flavored Vodkas

Price Per Drink: \$10.00

Blue Bar

Blue Hawaiian: Coconut Rum, Vodka, Pineapple, Blue Curacao
Blue Whale: Vodka, Lemonade, Blue Curacao

Price Per Drink: \$10.00

Cordials

Amaretto Disaronno
Bailey Irish Cream
Chambord
Frangelico
Grand Marnier
Kahlua
Romana Sambuca

Price Per Drink: \$10.00

Shaken or Stirred

Martini Bar to include: Premium Vodkas, Traditional Vermouth, Pearl Onions, Olives, Sour Apple, Cosmo and Dirty Martini

Price Per Drink: \$12.00

Mojito Madness

Traditional Cuban Mojito with Original Bacardi Rum with Fresh Mint Leaves and Sugar
Fresh Fruit with Flavored Rums to create pomegranate Mojito and Watermelon Mojito

Price Per Drink: \$10.00

Punches Per Gallon

Non-Alcoholic Fruit Punch or Lemonade

\$30.00

Red, Peach or White Sangria

\$60.00

Champagne Punch

\$85.00

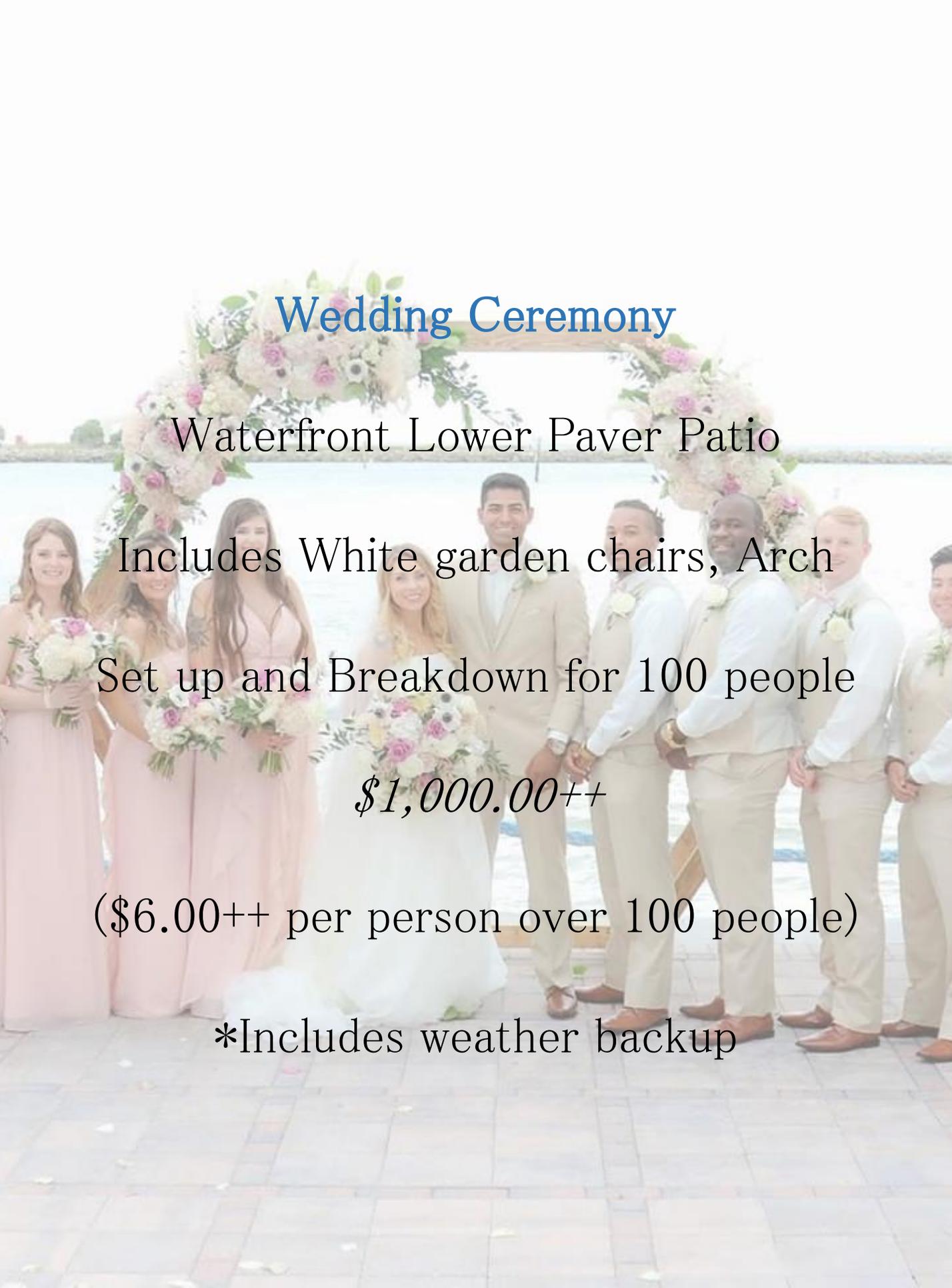
Autumn Spiced Cider

\$45.00

Warm Mulled Wine

\$60.00

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Wedding Ceremony

Waterfront Lower Paver Patio

Includes White garden chairs, Arch

Set up and Breakdown for 100 people

\$1,000.00++

(\$6.00++ per person over 100 people)

*Includes weather backup