



WEDDING PACKAGES

Aloft-Element Tampa Midtown

3650 Midtown Drive, Tampa, Florida 33607

813-353-0555

1 | Page

Menu pricing subject to change.

Please advise your catering sales representative of any allergies or dietary restrictions prior to the event.

All food and beverage charges shall be subject to 7.5% sales tax and 25% service charge.



ALOFT-ELEMENT TAMPA MIDTOWN

CONGRATULATIONS & OUR HOTEL	3
DIAMOND PACKAGE	4
SAPPHIRE PACKAGE.....	5
RUBY PACKAGE	6
EMERALD PACKAGE	7
PEARL PACKAGE	8
HORS D'OEUVRES.....	9
SALADS & ACCOMPANIMENTS	10
TIER 1 ACTION STATIONS	11
TIER 2 ACTION STATIONS	12
ENTRÉES	13-14
BEVERAGE MENU	15-16



CONGRATULATIONS!

Please allow the Aloft-Element Tampa Midtown team to offer our heartfelt congratulations to you both on your very special day. Cheers on finding each other! Your greatest adventure has just begun.

We are privileged to help you in celebrating this unforgettable day. May your wedding be filled with special memories you can treasure forever.

Wishing you a lifetime of love and happiness,

Your Aloft-Element Team

Aloft-Element Tampa Midtown

The dual branded Aloft-Element is a brand-new property in Tampa's vibrant Midtown -- the city's premier new destination. With over 5,000 square feet of outdoor and indoor event and banquet spaces, couples can choose the size and area that best fits their dream.

The hotel's stunning one-of-a-kind rooftop lounge is unique in Tampa and offers panoramic city skyline views along with local craft beers and signature cocktails in a comfortable, lively setting. The hotel also boasts the prestigious, Tulum-inspired Sal Y Mar (Salt & Sea) restaurant. The rooftop pool, WXYZ Bar with its pool table and live music, an extra-large fitness center, and the Refuel snack market all add to guest's exceptional stay and experience.

The combined 226 rooms feature a stylish and modern vibe. Aloft boasts contemporary, loft-like rooms while Element offers suites with an eco-friendly design and complimentary breakfast. Both hotels are pet friendly.

3 | Page

Menu pricing subject to change.

Please advise your catering sales representative of any allergies or dietary restrictions prior to the event. All food and beverage charges shall be subject to 7.5% sales tax and 25% service charge.



DIAMOND

\$180.00 PP

OUR DIAMOND PACKAGE INCLUDES THE FOLLOWING:

CHEF'S TABLE & PLANNING SESSION FOR UP TO FOUR (4) PEOPLE
CHAMPAGNE OR CIDER TOAST
FLOOR LENGTH WHITE LINENS
VALET PARKING FOR THE BRIDE & GROOM
OUR PREFERRED VENDOR'S LIST
CAKE CUTTING & CAKE SERVICE AT RECEPTION
ROMANCE PACKAGE IN THE BRIDE & GROOM'S ROOM ON WEDDING NIGHT

RECEPTION & DINNER

(If Choosing Multiple Entrée Options, Place Cards with Guests' Entrée Choice are Required)

PRESET ROLLS & BUTTER
PRESET WATER OR UNSWEETENED ICED TEA
CHOICE OF FOUR (4) HORS D'OEUVRES
GOURMET MEAT, CHEESE & FRUIT CHARCUTERIE BOARD
CHOICE OF ONE (1) FIRST TIER ACTION STATION
CHOICE OF ONE (1) SECOND TIER ACTION STATION
CHOICE OF SALAD
CHOICE OF TWO (2) ENTRÉES
CHOICE OF ONE (1) VEGETABLE & ONE (1) STARCH
DESSERT & PETITS FOURS BOARD

BAR

COMPLIMENTARY CHAMPAGNE OR CIDER TOAST

YOUR CHOICE OF BAR AT ADDITIONAL COST



SAPPHIRE

\$160.00 PP

OUR SAPPHIRE PACKAGE INCLUDES THE FOLLOWING:

CHEF'S TABLE & PLANNING SESSION FOR UP TO FOUR (4) PEOPLE
CHAMPAGNE OR CIDER TOAST
FLOOR LENGTH WHITE LINENS
VALET PARKING FOR THE BRIDE & GROOM
OUR PREFERRED VENDOR'S LIST
CAKE CUTTING & CAKE SERVICE AT RECEPTION
ROMANCE PACKAGE IN THE BRIDE & GROOM'S ROOM ON WEDDING NIGHT

RECEPTION & DINNER

(If Choosing Multiple Entrée Options, Place Cards with Guests' Entrée Choice are Required)

PRESET ROLLS & BUTTER
PRESET WATER OR UNSWEETENED ICED TEA
CHOICE OF THREE (3) HORS D'OEUVRES
GOURMET MEAT & CHEESE BOARD
CHOICE OF ONE (1) FIRST TIER ACTION STATION
CHOICE OF ONE (1) SECOND TIER ACTION STATION
CHOICE OF SALAD
CHOICE OF UP TO TWO (2) ENTRÉES
CHOICE OF ONE (1) VEGETABLE & ONE (1) STARCH

BAR

COMPLIMENTARY CHAMPAGNE OR CIDER TOAST
YOUR CHOICE OF BAR AT ADDITIONAL COST



RUBY

\$140.00 PP

OUR RUBY PACKAGE INCLUDES THE FOLLOWING:

CHEF'S TABLE & PLANNING SESSION FOR UP TO FOUR (4) PEOPLE
CHAMPAGNE OR CIDER TOAST
FLOOR LENGTH WHITE LINENS
VALET PARKING FOR THE BRIDE & GROOM
OUR PREFERRED VENDOR'S LIST
CAKE CUTTING & CAKE SERVICE AT RECEPTION

RECEPTION & DINNER

PRESET ROLLS & BUTTER
PRESET WATER OR UNSWEETENED ICED TEA
CHOICE OF TWO (2) HORS D'OEUVRES
GOURMET CHEESE & FRUIT BOARD
CHOICE OF ONE (1) FIRST
CHOICE OF ONE (1) SECOND TIER ACTION STATION
CHOICE OF SALAD
CHOICE OF TWO (2) ENTRÉES
CHOICE OF ONE (1) VEGETABLE & ONE (1) STARCH

BAR

COMPLIMENTARY CHAMPAGNE OR CIDER TOAST
YOUR CHOICE OF BAR AT ADDITIONAL COST



EMERALD

\$120.00 PP

OUR EMERALD PACKAGE INCLUDES THE FOLLOWING:

CHEF'S TABLE & PLANNING SESSION FOR UP TO FOUR (4) PEOPLE
CHAMPAGNE OR CIDER TOAST
FLOOR LENGTH WHITE LINENS
VALET PARKING FOR THE BRIDE & GROOM
OUR PREFERRED VENDOR'S LIST
CAKE CUTTING & CAKE SERVICE AT RECEPTION

RECEPTION & DINNER

PRESET ROLLS & BUTTER
PRESET WATER OR UNSWEETENED ICED TEA
CHOICE OF TWO (2) HORS D'OEUVRES
GOURMET CHEESE BOARD
CHOICE OF ONE (1) FIRST OR SECOND TIER ACTION STATION
CHOICE OF SALAD
CHOICE OF TWO (2) ENTRÉES
CHOICE OF ONE (1) VEGETABLE & ONE (1) STARCH

BAR

COMPLIMENTARY CHAMPAGNE OR CIDER TOAST
YOUR CHOICE OF BAR AT ADDITIONAL COST



PEARL

\$100.00 PP

OUR EMERALD PACKAGE INCLUDES THE FOLLOWING:

CHEF'S TABLE & PLANNING SESSION FOR UP TO FOUR (4) PEOPLE
CHAMPAGNE OR CIDER TOAST
FLOOR LENGTH WHITE LINENS
VALET PARKING FOR THE BRIDE & GROOM
OUR PREFERRED VENDOR'S LIST
CAKE CUTTING & CAKE SERVICE AT RECEPTION

RECEPTION & DINNER

PRESET ROLLS & BUTTER
PRESET WATER OR UNSWEETENED ICED TEA
CHOICE OF TWO (2) HORS D'OEUVRES
CHOICE OF SALAD
CHOICE OF TWO (2) ENTRÉES
CHOICE OF ONE (1) VEGETABLE & ONE (1) STARCH

BAR

COMPLIMENTARY CHAMPAGNE OR CIDER TOAST
YOUR CHOICE OF BAR AT ADDITIONAL COST



HORS D'OEUVRES

All Hors d'oeuvres prices are based on an order of fifty (50) pieces.

HOT

- SHRIMP & GRITS BITES
\$150
- PULLED BBQ PORK JALAPENO CORN
FRITTERS
\$135
- MINI GARLIC HERB QUICHE
\$130
- TERIYAKI CHICKEN MEATBALLS
\$140
- CITRUS CRAB CAKES WITH SPICY
REMOULADE
\$160
- BACON CREAM CHEESE PINWHEELS
\$140
- BAKED MAC & CHEESE BITES
\$140
- POTATO SKIN BITES WITH CHIPOTLE
RANCH
\$135
- VEGETABLE SPRING ROLLS WITH
SWEET THAI
\$135
- SHRIMP & CHORIZO COCKTAIL
\$145
- ASPARAGUS & PROSCIUTTO HERB
CHEESE PUFF
\$150
- FRIED BACON SCALLOP WITH
MANGO PUREE
\$170

COLD

- PROSCIUTTO WRAPPED BRIE & PEAR
\$125
- SPINACH ARTICHOKE PHYLLO CUPS
\$120
- HERB GOAT CHEESE CUCUMBER
CUPS
\$130
- CRANBERRY BRIE PUFF PASTRIES
\$125
- CAPRESE SKEWERS
\$120
- CREAMY SMOKED SALMON ROLLS
\$135
- PIMENTO CHEESE TOSTADAS
\$130
- MINI BLT CROSTINI
\$130
- ANTIPASTO SKEWERS
\$125
- FETA TOMATO TARTLETS
\$120
- CRUDITÉ HUMMUS PLANTAINS
\$120
- GRILLED PEACH, PINEAPPLE & GOAT
CHEESE CROSTINI
\$130



SALADS

HARVEST

MIXED GREENS, DRIED CRANBERRIES,
APPLES, CANDIED WALNUTS, CRUMBLLED
GOAT CHEESE WITH LEMON-GINGER
VINAIGRETTE

ARUGULA CAPRESE

MARINATED FRESH MOZZARELLA, BASIL &
CHERRY TOMATOES
OVER BABY ARUGULA WITH BALSAMIC
DRESSING

SOUTHERN TOMATO & CUCUMBER

VINE RIPENED TOMATOES,
CUCUMBERS, SHAVED RED ONION & BABY
KALE WITH DIJON VINAIGRETTE

CAESAR

ROMAINE LETTUCE, CRUNCHY
CROUTONS & PARMESAN WITH CAESAR
DRESSING

CHOPPED

CHOPPED ROMAINE LETTUCE,
RADICCHIO, RED ONION, CELERY, CHERRY
TOMATOES, PEPPERONCINI PEPPERS,
GARBANZO BEANS, SUN DRIED
TOMATOES & PROVOLONE CHEESE WITH
HONEY HERB VINAIGRETTE

WEDGE

ICEBERG LETTUCE, CHERRY TOMATOES,
CRUMBLLED BACON, GREEN ONION,
CRISPY ONIONS & CRUMBLLED BLUE
CHEESE WITH CREAMY HERB DRESSING

STARCHES & VEGETABLES

BAKED MAC & CHEESE
CHEESY AU GRATIN POTATOES
CREAMY GRITS
GRILLED BALSAMIC SWEET POTATO
MEDALLIONS
HERB ROASTED FINGERLINGS
LEMON HERB QUINOA & BROWN RICE
MASHED GARLIC RED SKIN POTATOES
PARMESAN RICE PILAF WITH GARDEN
HERBS

BROCCOLINI & BLISTERED CHERRY
TOMATOES
BROWN BUTTER MUSHROOMS
GARLIC BUTTER GREEN BEANS
HONEY SUGAR GLAZED CARROTS
LEMON OIL GRILLED ASPARAGUS
BROCCOLI & CAULIFLOWER CASSEROLE
SPICY SAUTÉED KALE
RAINBOW ROASTED ROOT VEGETABLES



TIER 1

ACTION STATIONS

PASTA PARTY

SAUTÉED TO PERFECTION BY ONE OF OUR PROFESSIONALS: FARFALLE WITH GARDEN VEGETABLES TOSSED WITH GARLIC OIL & FETTUCCHINI NOODLES WITH BROCCOLI FLORETS AND CHICKEN, TOSSED WITH ALFREDO SAUCE

TRADITIONAL BAKED TURKEY

BRINED BAKED TURKEY BREAST, CRANBERRY ORANGE COMPOTE, GARLIC AIOLI & SPITZWECK ROLLS

CITRUS PORK ROULADE

CITRUS ROSEMARY PORK LOIN STUFFED WITH TOASTED BRIE & APPLES, SERVED WITH MINI ROLLS

FLANK STEAK ROULADE

SEARED FLANK STEAK STUFF WITH SPINACH, SUN DRIED TOMATOES & HERB CHEESE, SERVED WITH MINI ROLLS

BROWN SUGAR GLAZED HAM

PINEAPPLE BROWN SUGAR GLAZED HAM WITH SPICY MUSTARD AIOLI & MINI ROLLS

MARINATED SLOW ROASTED BEEF

SLOW ROASTED BEEF ROAST SERVED WITH HERB AU JUS, HORSERADISH CREAM AND SPITZWECK ROLLS

HERB CRUSTED PRIME RIB

CRUSTED PRIME RIB SERVED WITH HERB AU JUS, HORSERADISH CREAM & MINI ROLLS

RAW BAR

VARIETY OF SEAFOODS: SHRIMP COCKTAIL, CRAB LEGS, MINI CRAB CLAWS & OYSTERS ON THE HALF SHELL, WITH COCKTAIL SAUCE & LEMONS

HONEY BOURBON SALMON

OVEN ROASTED PINEAPPLE HONEY BOURBON GLAZED SIDE OF SALMON



TIER 2
ACTION STATIONS

SOUTHERN STYLE CHICKEN & WAFFLE

CRISPY CHICKEN BITES ATOP A SWEET AND CRUNCHY SUGAR WAFFLE, TOPPED WITH A SPICY MAPLE-HONEY DRIZZLE. THIS IS A SELF-SERVE STATION.

TROPICAL FLAMBÉ

BROWN SUGAR FLAMBÉED FRUITS OVER VANILLA ICE CREAM, ASSEMBLED BY A PROFESSIONAL FOR YOUR GUESTS

VERY BERRY SHORTCAKE

HOUSE MADE SHORTCAKE TOPPED WITH A FLAMBEED MACERATED BERRY MIXTURE, ASSEMBLED BY A PROFESSIONAL FOR YOUR GUESTS

MASHED POTATO WHIP

WHIPPED GARLIC MASHED POTATOES SERVED WITH ASSORTED TOPPINGS: CRUMBLER BACON, SHREDDED CHEESE, GREEN ONION, BUTTER & SOUR CREAM IN A SELF-SERVE STATION

CANDY JAR

A VARIETY OF SWEET & SOUR CANDIES THAT WILL ACCENT ANY EVENT

POPCORN

FRESHLY POPPED POPCORN DISPLAYED IN OUR POPCORN MACHINE, SERVED IN TRADITIONAL POPCORN BAGS WITH ASSORTED TOPPINGS

S'MORES

JUMBO MARSHMALLOWS, HERSHEY'S CHOCOLATE BARS & GRAHAM CRACKERS, WE SUPPLY THE STICKS AND THE FLAME



ENTRÉES

CHICKEN

FAR EAST CHICKEN

GRILLED CHICKEN BREAST SHALLOW BRAISED IN TERIYAKI SAUCE, PINEAPPLE PICO DE GALLO

CHIPOTLE CHICKEN

CHIPOTLE RUBBED, GRILLED CHICKEN BREAST, SWEET & SPICY PAN SAUCE

PICCATA ROMA

LIGHTLY FLOURED CHICKEN BREAST SHALLOW BRAISED IN A LEMON BUTTER ARTICHOKE SAUCE

CHICKEN SALTIMBOCCA

CHICKEN BREASTS WRAPPED IN PROSCIUTTO AND PROVOLONE TOPPED WITH A CREAMY MUSHROOM SAUCE

TUSCAN CHICKEN

PAN SEARED CHICKEN BREAST COOKED IN A CREAMY SPINACH AND SUNDRIED TOMATO SAUCE

SPINACH ARTICHOKE STUFFED CHICKEN

SPINACH, ARTICHOKE & HERB CHEESE STUFFED BREAST OF CHICKEN

PORK

PINEAPPLE BOURBON GLAZED STUFFED PORK

PORK LOIN STUFFED WITH TOASTED BRIE & FIG COMPOTE, PINEAPPLE GLAZE

CITRUS PORK ROULADE

CITRUS ROSEMARY PORK LOIN STUFFED WITH TOASTED BRIE & APPLES

SMOTHERED AND SHREDDED BBQ PORK

SLOW ROASTED PORK IN TANGY BBQ SAUCE

WHISKEY GLAZED PORK CHOP (PLATED ONLY)

MARINATED, GRILLED PORK CHOP WITH JACK DANIEL'S MARMALADE



ENTRÉES

FISH

BAKED COD

BAKED COD WITH WHITE WINE CILANTRO REDUCTION

CRISPY BOURBON SALMON

SEARED SALMON FILET WITH A HONEY PINEAPPLE BOURBON GLAZE

GRILLED SHRIMP SKEWERS

GRILLED SHRIMP & PEPPADEW SKEWERS WITH A CILANTRO CREAM REDUCTION

CAJUN SEARED SALMON

SEARED FILET OF SALMON WITH MANGO CHUTNEY

BEEF

BRAISED SHORT RIBS

BONE IN RED WINE BRAISED SHORT RIBS WITH CHEER WINE SAUCE

CARNE ASADA ROULADE

FLANK STEAK STUFFED WITH SPINACH, SUN DRIED TOMATOES & HERB CHEESE

SMOTHERED SHREDDED POT ROAST

SLOWLY BRAISED POT ROAST SHREDDED AND SMOTHERING IN A PAN SAUCE

FILET MIGNON (PLATED ONLY)

JUICY FILET COOKED TO MEDIUM WITH CILANTRO GARLIC GREEN ONION COMPOUND BUTTER



ENTRÉES

VEGETERIAN

CAULIFLOWER STEAK

GRILLED SPICY CAULIFLOWER STEAK, BLISTERED TOMATOES, ROASTED CORN, FETA AND ORZO, LEMON CREAM SAUCE

QUINOA & BROWN RICE PEPPER

BELL PEPPERS STUFFED WITH QUINOA & BROWN RICE BLEND, VEGETABLES AND HERB CHEESE

VEGAN

ROASTED VEGETABLE QUINOA & BROWN RICE

FRESH VEGETABLES, QUINOA & BROWN RICE TOPPED WITH ARUGULA SALAD

HUMMUS PORTOBELLO CAP

LEMON GARLIC HUMMUS, ARTICHOKE AND SPINACH BAKED IN A SEASONED PORTOBELLO CAP



BEVERAGE MENU

OPEN BAR

Minimum Two (2) Hours Required. Spirits subject to change,

PREMIUM BRANDS

- PINNACLE VODKA
- NEW AMSTERDAM GIN
- CRUZAN SILVER RUM
- JIM BEAM BOURBON
- DEWAR'S SCOTCH
- MI CAMPO SILVER TEQUILA
- CANADIAN CLUB WHISKEY
- SYCAMORE LANE WINE:
CHARDONNAY & CABERNET
- BEER, SELECT TWO:
BUD LIGHT, BUDWEISER,
MICHELOB ULTRA, MILLER
LITE

First Hour: \$18.00 Per Person

Each Additional Hour: \$12.00 Per Person

SUPER PREMIUM BRANDS

- ABSOLUT VODKA
- TANQUERAY GIN
- BACARDI SILVER RUM
- MAKER'S MARK BOURBON
- DEWAR'S SCOTCH
- SAUZA SILVER TEQUILA
- JACK DANIEL'S WHISKEY
- ROBERT MONDAVI SELECT WINES:
CHARDONNAY & CABERNET
- BEER, SELECT THREE:
BUD LIGHT, BUDWEISER,
MICHELOB ULTRA, MILLER
LITE, CORONA, LAGUNITAS
IPA, SIERRA NEVADA HAZY
LITTLE THING, ANGRY
ORCHARD CRISP APPLE

First Hour: \$22.00 Per Person

Each Additional Hour: \$14.00 Per Person

ULTRA-PREMIUM BRANDS

- KETEL ONE VODKA
- HENDRICKS GIN
- SAILOR JERRY RUM
- BULLEIT BOURBON
- DEWAR'S SCOTCH
- PATRON SILVER TEQUILA
- JACK DANIEL'S WHISKEY
- SOUVERAIN WINE:
CHARDONNAY, SAUVIGNON BLANC,
CABERNET SAUVIGNON & MERLOT
- BEER, SELECT FIVE:
BUD LIGHT, BUDWEISER,
MICHELOB ULTRA, MILLER
LITE, HEINEKEN, CORONA,
LAGUNITAS IPA, SIERRA
NEVADA HAZY LITTLE THING,
ANGRY ORCHARD CRISP
APPLE, TRULY WILD BERRY
HARD SELTZER, SAM ADAMS
SEASONAL

First Hour: \$28.00 Per Person

Each Additional Hour: \$16.00 Per Person

BEER AND WINE BAR

- SYCAMORE LANE CHARDONNAY,
PINOT GRIGIO, CABERNET
SAUVIGNON & MERLOT
- SELECT FIVE: BUD LIGHT,
BUDWEISER, MICHELOB ULTRA,
MILLER LITE, HEINEKEN, CORONA,
SIERRA NEVADA HAZY LITTLE THING,
SAM ADAMS SEASONAL, OMB
COPPER, D9 HAKUNA MATATA IPA,
OMB CAPTAIN JACK

First Hour: \$16.00 Per Person

Each Additional Hour: \$12.00 Per Person



BEVERAGE MENU

HOST BAR

Charged Based on Consumption: Minimum Two (2) Hours Required

Minimum \$300.00 Expenditure on a Two (2) Hour Bar

Minimum \$500.00 Expenditure on any Host Bar Over Two (2) Hours

- ULTRA-PREMIUM BRANDS \$12.00 PER DRINK
- SUPER PREMIUM BRANDS \$10.00 PER DRINK
- PREMIUM BRANDS \$8.00 PER DRINK
- HOUSE WINE \$9.00 PER DRINK
- LOCAL BEER \$8.00 PER DRINK
- IMPORTED BEER \$7.00 PER DRINK
- DOMESTIC BEER \$6.00 PER DRINK
- ASSORTED COKE PRODUCTS \$4.00 PER DRINK
- FRUIT JUICES \$4.00 PER DRINK
- BOTTLED WATER \$4.00 PER DRINK

Bartender Fee: \$150.00 per Bartender for up to Four (4) Hours

One (1) Bartender per every 75 Guests

CASH BAR

Charged per Drink: Minimum Two (2) Hours Required

Minimum \$300.00 Expenditure on a Two (2) Hour Bar

Minimum \$500.00 Expenditure on any Cash Bar Over Two (2) Hours

- ULTRA-PREMIUM BRANDS \$13.00 PER DRINK
- SUPER PREMIUM BRANDS \$11.00 PER DRINK
- PREMIUM BRANDS \$9.00 PER DRINK
- HOUSE WINE \$10.00 PER DRINK
- LOCAL BEER \$9.00 PER DRINK
- IMPORTED BEER \$8.00 PER DRINK
- DOMESTIC BEER \$7.00 PER DRINK
- ASSORTED COKE PRODUCTS \$5.00 PER DRINK
- FRUIT JUICES \$5.00 PER DRINK
- BOTTLED WATER \$5.00 PER DRINK

Bartender Fee: \$150.00 per Bartender for up to Four (4) Hours

One (1) Bartender per every 75 Guests

Cashier Fee: \$50.00 per Cashier for up to Four (4) Hours

One (1) Cashier per every 75 Guests

*LOCAL BEER SEASONAL SELECTION FROM THE FOLLOWING: NODA BREWING, UNKNOWN BREWERY, D9 & TRIPLE C