

THE SILO GARDEN PACKAGE

The Silo Garden Event Space (Ceremony, Cocktail Hour + Reception)

PACKAGE AMENITIES

Rental time from 2:00pm – 10:00pm with event lasting 5 hours (ceremony + reception)
 Access to The Silo Garden event space for ceremony, cocktail hour and reception
 Access to La Casita private, air-conditioned bridal suite with a vanity and mirrors
 Event customization, diagrams, vendor & client communication, multiple site visits
 Private Paved Parking
 Day-of facility attendants to assist with the facilitation of the event
 Parking Attendants and Private Security
 Outdoor Stage **A/V package additional**
 Guest Wifi
 Event set up and strike

CEREMONY

Ceremony surrounded by beautiful Florida nature in the Silo Garden lawn
 Grand Entrance tudor-style doors from Northern India circa 1915
 (2) wooden barrels as décor on each side of the aisle
 Outdoor Lighting (Market Lights)
 Wooden Pergola and Altar
 Custom-made Wooden Benches

COCKTAIL HOUR

Cocktail hour in a designated area in the Silo Garden
 (3) Wooden Barrels with countertops for cocktail tables
 (3) Outdoor lounge furniture set-ups
 (1) Bar Set up

RECEPTION

Reception in a select area in the Silo Garden under an antique silo structure with market lights
 (13) 60” round tables
 (13) Floor length table linens (choice of color)
 100 White Folding Garden Chairs
 Sweet heart table with linen (choice of color)
 Sign in/Gift Table with Linen (choice of color)
 Welcome Table with Linen (choice of color)

SATURDAY: \$4,650

FRIDAY / SUNDAY: \$4,150

THE TABELLAS PACKAGE

The Silo Garden (Ceremony) + Courtyard Event Space (Cocktail Hour + Reception)

PACKAGE AMENITIES

Rental time from 2:00pm – 10:00pm with event lasting 5 hours (ceremony + reception)
 Access to The Silo Garden & Courtyard event spaces for ceremony, cocktail hour and reception
 Access to La Casita private, air-conditioned bridal suite with a vanity and mirrors
 Event customization, diagrams, vendor & client communication, multiple site visits
 Private Paved Parking
 Day-of facility attendants to assist with the facilitation of the event
 Parking Attendants and Private Security
 Outdoor Stage
 Guest Wifi
 Event set up and strike

CEREMONY

A private ceremony in the Silo Garden
 Pergola & Wooden Altar
 (2) wooden barrels as décor on each side of the aisle
 Custom-made wooden ceremony benches

COCKTAIL HOUR

Cocktail hour in the Courtyard event space
 (4) Wooden Barrels with tops for cocktail tables
 (3) Outdoor Lounge Furniture Set-Ups **to be used for cocktail hour and reception**
 (1) Bar Set-Up

RECEPTION

Reception in the beautiful and spacious Courtyard event space with antique tudor-style doors from Belgium, an outdoor covered stage and a 3200 square foot open-air pavilion.
 (13) 60” round tables (8 per table)
 (13) Floor length table linens
 100 White Folding Garden Chairs
 Premium Outdoor Lounge Furniture (Includes 3 set-ups in total – to be used for cocktail hour and reception)
 Picnic Benches
 Sweet heart table with linen
 Farmhouse-style wooden gift table
 Farmhouse-style wooden cake table
 Farmhouse-style wooden welcome table
 Buffet Tables

SATURDAY: \$6,990

FRIDAY / SUNDAY: \$6,490

Pricing and package based on 100 guests. For weddings of 100+ guests, pricing is subject to change and is available upon request. Additional fees and services are available. Additional hours of space rental are available. Sales tax, service fee & gratuity not included.

Food, beverage and A/V packages are additional. Please refer to Tampa Catering’s menus and Tabellas A/V packages for more details.

WEDDING RECEPTION PACKAGES *(Cocktail Hour and Reception only)*

THE COURTYARD EVENT SPACE *(Cocktail Hour + Reception)*

COCKTAIL HOUR

Cocktail hour in a select area in the Courtyard event space

(4) Wooden Barrels with tops for cocktail tables

(3) Outdoor Lounge Furniture Set-Ups **to be used for cocktail hour and reception**

(1) Bar Set-Up

RECEPTION

Reception in the beautiful and spacious Courtyard event space with antique tudor-style doors from Belgium, an outdoor covered stage and 3200 square foot open-air pavilion.

(13) 60" round tables *(8 per table)*

(13) Floor length table linens

100 White Folding Garden Chairs

Premium Outdoor Lounge Furniture *(Includes 4 set-ups in total – to be used for cocktail hour and reception)*

Picnic Benches

Sweet heart table with linen

Farmhouse-style wooden gift table, Farmhouse-style wooden cake table, Farmhouse-style wooden welcome table

Buffet Tables

SATURDAY: \$5,490

FRIDAY / SUNDAY: \$4,990

THE SILO GARDEN *(Cocktail Hour)* + COURTYARD Event Space *(Reception)*

COCKTAIL HOUR

Cocktail hour in the Silo Garden

(4) Wooden Barrels with tops for cocktail tables

(3) Outdoor Lounge Furniture Set-Ups **to be used for cocktail hour and reception**

(1) Bar Set-Up

(1) Welcome Table with Linen

RECEPTION

Reception in the beautiful and spacious Courtyard event space with antique tudor-style doors from Belgium, an outdoor covered stage and 3200 square foot open-air pavilion.

(13) 60" round tables *(8 per table)*

(13) Floor length table linens

100 White Folding Garden Chairs

Premium Outdoor Lounge Furniture *(Includes 3 set-ups in total – to be used for cocktail hour and reception)*

Picnic Benches

Sweet heart table with linen

Farmhouse-style wooden gift table, Farmhouse-style wooden cake table

Buffet Tables

SATURDAY: \$6,490

FRIDAY / SUNDAY: \$5,990

ADDITIONAL OFFERINGS & INFORMATION

REHEARSAL

Rehearsals are included with any wedding package. Date, time and location of rehearsal will be scheduled 30 days prior to wedding date based on availability. Includes one hour of rehearsal time. Rehearsal dinners are available on-site in the event space of your choosing based on availability.

RENTALS + ADDITIONAL OFFERINGS

Additional hours of space rental, event hardware, upgrades and offerings are available and are not limited to the following:

- Extended space rental (additional hours of space rental)
- White Folding Garden chairs
- 60" Round Tables
- 48" Round Tables
- 6' Banquet Tables
- 8' Banquet Tables
- 36" Cocktail Tables
- Linens (Choice of color)
- Dance Floor (size options)
- Outdoor Lounge Furniture Set-Ups (Includes 2 sofas and 1 table per set-up)
- Stand Up Heaters
- Valet Parking Services
- Security

Pricing for additional event hardware and rentals available upon request.

CATERING

Tabellas' in-house caterer is Tampa Catering. Bar packages to be provided by Tampa Catering. For questions or to learn more about Tampa Catering's offerings, please contact Ronnie Chisholm at ronnie@tampacatering.com. Outside Food Catering is allowed from a licensed + insured caterer. An outside catering fee of 20% will apply as well as an outside catering cleaning deposit.

SOUND + ENTERTAINMENT

A/V and entertainment packages are available at Tabellas. For any events taking place in our Courtyard event space and if the stage is being utilized, client must purchase an A/V package for the use of the stage. Please reference our Sound + Entertainment Packages for pricing and offerings. A/V packages are not available in The Silo Garden Package and must be sourced by client.

***All packages and pricing is subject to an 18% service charge and 7.5% sales tax. All events will be subject to an event minimum dependent on the event space and date. Pricing is subject to change based on event size, date and demand. Package pricing based on a minimum of 100 guests. Gratuity not included. A 3% Credit Card fee will be added to all card transactions. ***

THE CLASSIC PACKAGE

\$31.50 per person

Packages include (2) specialty passed hors d'oeuvres, one salad, two entrees, two sides, bread, full china (all plates, silverware, water goblets and salt & peppers towers), napkins, chafing dishes, and cake cutting & service personnel. *Package pricing based on minimum of 100 guests.*

Entrees

Chef Carved Herb Crusted Sirloin Roast with au jus & horseradish cream sauce
Baked Rosemary Chicken Breast with white wine mushroom sauce

Sides

Parmesan Garlic Mashed Potatoes
Green Beans with roasted red peppers
Mixed Green Salad with Ranch & Italian Dressings

Bread & Beverage

Plain & Wheat Yeast Rolls with Butter
Fresh Brewed Tea & Lemon Lime Infused Water

THE COUNTRY CHIC PACKAGE

\$31.50 per person

Packages include (2) specialty passed hors d'oeuvres, one salad, two entrees, two sides, bread, full china (all plates, silverware, water goblets and salt & peppers towers), napkins, chafing dishes, and cake cutting & service personnel. *Package pricing based on minimum of 100 guests.*

Salad (Select 1)

- Loaded Potato Salad
- Signature Cole Slaw
- Classic Caesar
- Mixed Green with Buttermilk Ranch & Golden Italian Dressings
- Florida Salad

- Spring Mix Lettuce, Fresh Strawberries, Mandarin Oranges, Candied Pecan Pieces, & Creamy Poppy Seed Dressing

Bread (Select 1)

- Cheddar Cornbread
- Plain & Wheat Yeast Rolls with Butter
- Texas Toast

Entrée (Select 2)

- Smoked Chicken
- Pulled Pork
- Smoked Pork Sausage
- Texas Style Beef Brisket
- St. Louis Style Ribs

Homestyle Sides (Select 2)

- Mayor's Grand Champion Jalapeno Mac n Cheese
- Extra Cheesy Mac n Cheese
- Cowboy Baked Beans
- Parmesan Garlic Mashed Potatoes
- Fresh Collard Greens with Ham
- Sweet Potato Soufflé
- Southern Green Beans & Ham
- Seasonal Roasted Vegetables
- Confetti Corn with Red Onion, Green Pepper & Herbs
- Roasted Red Bliss Potatoes

Sauces provided

- Sweet & Bold House, Smokey & Spicy Hot & Carolina Mustard

Beverages

- Home Brewed Sweet Tea & Lemonade

DIAMOND PACKAGE

\$41.00 per person

Packages include (3) specialty passed hors d'oeuvres, one salad, two entrees, two sides, bread, full china (all plates, silverware, water goblets and salt & peppers towers), napkins, chafing dishes, and cake cutting & service personnel. *Package pricing based on minimum of 100 guests.*

Salad (Select 1)

- Classic Caesar- Crisp Romaine, Shredded Parmesan Cheese, Homestyle Croutons & Caesar Dressing
- Florida Salad- Baby Spring Mix, Fresh Strawberries, Mandarin Oranges, Candied Pecans & Creamy Poppy Seed Dressing
- Mixed Green Salad- Crisp Romaine & Iceberg Lettuce, Grape Tomatoes, Shredded Red Cabbage & Carrots, Homestyle Croutons with Buttermilk Ranch & Balsamic Vinaigrette
- 7th Avenue- Crisp Romaine & Iceberg Lettuce, Grape Tomatoes, Green Olives, Swiss Cheese & Our Special Dressing

Sides (Select 3)

- Potato Choices- Roasted Red Bliss / Parmesan Garlic Mashed / House-Cut French Fries
- Pasta Choices- Three Cheese Macaroni / Fettuccine Alfredo / Penne with Marinara / Angel Hair tossed with Extra Virgin Olive Oil, Roasted Diced Tomatoes & Minced Garlic
- Rice Choices- Spanish / Wild / Cilantro / Pilaf
- Vegetable Choices- Roasted Medley / Whole Green Beans / Broccoli Spears with Hollandaise Sauce / Baked Parmesan Zucchini / Black Beans

Chicken Entrée (Select 1)

- Chicken Florentine
- Parmesan Crusted Chicken
- Chicken Marsala
- Lemon Herb Chicken

Beef or Fish Entrée (Select 1)

- Seared Sirloin Medallions
- Chef Carved Whole Sirloin Roast
- Tenderloin Beef Tips with Wild Mushroom Wine Sauce
- Grilled Salmon with Honey Mustard Sauce
- Parmesan Herb Crusted Tilapia

Bread & Beverage

- Plain & Wheat Yeast Rolls with Butter
- Fresh Brewed Tea & Lemon Lime Infused Water

THEMED MENUS

\$31.50 per person

Packages includes choice of (1) themed menu, (2) specialty passed hors d'oeuvres, full china (all plates, silverware, water goblets and salt & peppers towers), linens, napkins, cake table), chafing dishes, and cake cutting & service personnel.

ITALIAN

Chicken Parmesan

Mild Italian Sausage w/Grilled Peppers & Onions

Baked Zucchini Crisp

Pasta (Penne or Thin Spaghetti)

Italian Salad w/ Balsamic Vinaigrette

Garlic Breadsticks

WEST TAMPA

“Pipo’s” Original Mojo Pork

Chicken & Yellow Rice

Black Beans with Onion

“Pipo’s 1979” Salad

Cuban Bread with Butter

SOUTHERN COMFORT

Dad’s Grilled Meatloaf

Crispy Fried Chicken

Mashed Potatoes & Brown Gravy

Fresh Collard Greens w/Ham

Garden Salad w/Ranch Dressing

Homemade Biscuits with Honey Butter

ISLAND LUAU

Glazed Teriyaki Chicken Breast

Slow Smoked Pork Loin with Sweet n Sour Sauce
Island Pilaf Rice
Stir Fry Vegetables
Hawaiian Sweet Rolls w/Butter

OLE MEXICO

Enchiladas (Chicken & Cheese)
Seasoned Ground Beef Tacos
Fiesta Rice / Refried Beans
Nacho Chips & Salsa
Sour Cream / Shredded Lettuce & Cheese / Sliced Jalapenos / Fresh Guacamole
- (additional \$1.50 per serving)

TRADITIONAL SMOKEHOUSE

Meat (Choose 2 meats)

- Smoked Sausage
- Pulled Pork
- Smoked Pork Sausage
- Pork Riblets & Thin Ends
- 1/3 lb Sirloin Burger with Condiments
- All Beef Hot Dog with Condiments

Homestyle Sides (Choose 3)

- Mayor's Grand Champion Jalapeno Mac n Cheese
- Extra Cheesy Macaroni & Cheese
- Sweet Potato Souffle
- Garlic Cheddar Mashed Potatoes
- Loaded Potato Salad
- Cowboy Baked Beans
- Signature Cole Slaw
- Fresh Collard Greens & Ham
- Corn Fritters
- Tri-colored Rotini Pasta Salad
- Roasted Corn on the Cob

Texas Toast and BBQ Sauces

Signature Passed Hors D'oeuvres

- Hand-rolled Meatballs - *Swedish, BBQ, Marinara or Sweet Thai Chili*
- Grilled Cheese Sandwiches - *Sharp Cheddar, Smoked Gouda Cheese & BBQ Bacon Onion Jam cut into halves*
- Chicken Cordon Blue Bites- *Fried Breaded Chicken Breast wrapped in Swiss Cheese & Ham*
- Smoked Pulled Pork Mini Empanadas - *Hand-made Slow Smoked Pork, Diced Red Onion & Cheddar Jack Cheese*
- Fried Chicken & Waffle Skewers - *Breaded Chicken Breast & Buttermilk Waffle drizzled with Spicy Honey*
- Smoked Pork Sausage Bites wrapped in Bacon
- Grilled Fruit Kebobs with Rum Mint Glaze - *Fresh Seasonal Fruit flashed grilled and drizzled with a Rum Mint Glaze*
- Pig in a Blanket - *Handmade in house, Summer Pork Sausage wrapped in a flaky golden crust*
- Florida Caprese Skewers - *Mozzarella Cheese Pearls, Grape Tomato, Grilled Watermelon, Fresh Basil Ribbons with Balsamic Drizzle*
- Black Bean Risotto - *Creamy Saffron Risotto, Seasoned Black Beans, Spanish Onion & Minced Garlic served in a Fried Tostone Cup*
- Fried Jalapeno Mac N Cheese or Signature Mac & Cheese Bites - *Panko Breaded "Awarding Winning" Jalapeno Mac N Cheese deep fried to a golden brown*
- Greek Salad Skewers - *Grape Tomato, Cucumber, Red Onion, Feta Cheese Cube, Kalamata Olive drizzled with Authentic Greek Dressing*
- Pipo's Open-Faced Cuban Sandwich Crostini - *Roasted Mojo Pork, Baked Ham, Swiss Cheese, Yellow Mustard on Toasted Cuban Bread*
- Miniature Deviled Crabs - *Succulent Blue Crab Meat Our Own Special Seasonings and Sofrito Breaded & Deep Fried severed with Tangy Hot Sauce*

Additional menu offerings, service, and menu customization available

* Package pricing based on minimum of 100 guests. All pricing subject to change and is subject to an 18% service charge and 7.5% sales tax. All events will be subject to event minimums dependent on event space, date and demand.*

BEER & WINE PACKAGE

\$25.00 per person

Packages includes up to four hours of service, assorted sodas, bottled water, disposable cups, beverage napkins, ice & beverage serving equipment.

Package pricing based on minimum of 100 guests.

BEER OFFERINGS

Domestic (Choose 2)

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra or Yuengling

Imported (Choose 1)

Corona, Corona Light, Stella Artois, Heinken, Beck's, Amstel Light or Dos Equis

Craft Beer (Choose 1)

Blue Moon, Sierra Nevada Pale Ale, Samuel Adams, Cigar City Jai Alai, ShockTop, SweetWater 420 or Redd's Apple Ale

WINE OFFERINGS

Pacific Peak Cabernet Sauvignon, Woodbridge Mondavi Chardonnay, Canyon Oaks White Zinfandel

TIER 1 – BEER, WINE & SIGNATURE COCKTAIL

\$27.00 per person

Packages includes up to four hours of service, assorted sodas, bottled water, disposable cups, beverage napkins, ice & beverage serving equipment.

Package pricing based on minimum of 100 guests.

BEER OFFERINGS

Domestic (Choose 2)

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra or Yuengling

Imported (Choose 1)

Corona, Corona Light, Stella Artois, Heinken, Beck's, Amstel Light or Dos Equis

Craft Beer (Choose 1)

Blue Moon, Sierra Nevada Pale Ale, Samuel Adams, Cigar City Jai Alai, ShockTop, SweetWater 420 or Redd's Apple Ale

WINE OFFERINGS

Pacific Peak Cabernet Sauvignon, Woodbridge Mondavi Chardonnay, Canyon Oaks White Zinfandel

SPECIALTY COCKTAIL

Choice of a special blended signature cocktail with a liquor base of your choosing.

TIER II- BEER, WINE & SIGNATURE COCKTAIL

\$30.00 per person

Packages includes up to four hours of service, assorted sodas, bottled water, disposable cups, beverage napkins, ice & beverage serving equipment.

Package pricing based on minimum of 100 guests.

BEER OFFERINGS

Domestic (Choose 2)

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra or Yuengling

Imported (Choose 2)

Corona, Corona Light, Stella Artois, Heinken, Beck's, Amstel Light or Dos Equis

Craft Beer (Choose 2)

Blue Moon, Sierra Nevada Pale Ale, Samuel Adams, Cigar City Jai Alai, ShockTop, SweetWater 420 or Redd's Apple Ale

WINE OFFERINGS

Meiomi Pinot Noir, Santa Margherita Pinot Grigio, Apothic Rose

SPECIALTY COCKTAIL

Choice of a special blended signature cocktail with a liquor base of your choosing.

TIER I- OPEN CALL BAR

\$37.50 per person

Packages includes up to four hours of service, assorted sodas, bottled water, disposable cups, beverage napkins, ice & beverage serving equipment.

Package pricing based on minimum of 100 guests.

LIQUOR

Jack Daniel's Sour Mash, Tito's Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Dewar's Scotch, Camarena Tequila

BEER

Michelob Ultra, Corona, Yuengling

HOUSE WINE

Meiomi Pinot Noir, Santa Margherita Pinot Grigio, Apothic Rose

MIXERS

Coke, Diet Coke, Sprite, Tonic, Club Soda, Ginger Ale, OJ, Pineapple Juice, Cranberry Juice, Limes & Olives

TIER II- TOP SHELF OPEN BAR

\$40.00 per person

Packages includes up to four hours of service, assorted sodas, bottled water, disposable cups, beverage napkins, ice & beverage serving equipment.

Package pricing based on minimum of 100 guests.

LIQUOR

Tito's Handmade Vodka, Hendrick's Gin, Johnnie Walker Black Label, Crown Royal Canadian Whisky, Knob Creek Kentucky Straight Bourbon, Appleton Estate Extra 12 YO Rum & Patron Silver Tequila

BEER

Michelob Ultra, Corona, Yuengling, Cigar City Jai-Alai

WINE

Chardonnay, Cabernet Sauvignon & White Zinfandel

MIXERS

Coke, Diet Coke, Sprite, Tonic, Club Soda, Ginger Ale, OJ, Pineapple Juice, Cranberry Juice, Limes & Olives

****Additional bar offerings and upgrades available.****

*All pricing subject to change and is subject to an 18% service charge and 7.5% sales tax. All events will be subject to event minimums dependent on event space, date and demand. Bartender not included in packages. Bar set-up & bartender \$250.00. \$200.00 per additional bartender for up to 4 hours of service.