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**GRAND PLAZA HOTEL**  
ST. PETE BEACH | FLORIDA



# EVENT SPACES





**The Presidential** is renowned for its stunning panoramic gulf views, The Presidential Ballroom is nothing short of magnificent. Located on the Penthouse level of the hotel, its floor-to-ceiling windows invite your guests to drink in one of the most romantic views on the Suncoast. The Presidential Ballroom is an incredible venue that accommodates up to 100 guests for a seated affair or a cocktail reception.



**The Palm** An intimate venue with a wall of windows, The Palm Room offers the ideal backdrop and features its own patio. With a capacity of up to 48 guests, The Palm Room has off a lovely view of the gulf and pool.



**The view from the Presidential Ballroom was perfect.**

—Kristin 6.2017 (Wedding Wire)

## The Imperial



Located steps from the beach, The Imperial Ballroom is a wonderful venue with an abundance of windows allowing for natural lighting and exuding natural warmth. It boasts a lovely outdoor terrace overlooking the shore for outdoor mingling and drinks prior to your reception. The Imperial Ballroom is the largest of our venues with room for up to 150 seated guests.





## LEVEL 11

We are excited to extend the offer to host your special event in this top-rated outdoor venue. This unique experience is perched high above the white sand and emerald waters of St. Pete Beach. The view alone creates a memorable experience for your guests, but with a delicious, internationally inspired menu the food is sure to wow them as well.

## BONGOS

Bongos Beach Bar & Grille is a fun and casual beachside bar that is open to the public. Situated right on St. Pete Beach offering a true "toes in the sand" beach bar experience. Bongos has several levels of deck that provide different areas and sections in which to enjoy. Host your welcome dinner, rehearsal dinner or even a post wedding brunch with a great atmosphere in the middle of Paradise.





### The Imperial Ballroom & Patio

- Lobby Level and steps from the beach and Gulf of Mexico
- Accommodates up to 170 plated reception guests
- Or up to 150 elegant buffet reception
- Elegant mirrored walls
- Built-in Bar



### The Presidential Ballroom

- Penthouse Level overlooking the St. Pete Beach and Gulf of Mexico
- Accommodates up to 110 plated reception guests
- Or up to 88 elegant buffet reception
- Elegant mirrored walls
- Built-in Bar



### The Palm Room

- Lobby Level, poolside and steps from beach ceremony sites
- Accommodates up to 48 reception guests
- Elegant mirrored walls



### Level 11

- Open Rooftop bar, 360 degree view on the 11th floor
- Accommodates up to 140 guests



### Bongos Beach Bar & Grille

- Casual beachside setting
- Sand area accommodates up to 60 guests
- Deck area accommodates up to 36 guests





### Included In Your Wedding Package

- Four-hour open bar serving signature brand liquors, selection of imported and domestic beers, variety of red and white wines
- **Selection of four butler passed hors d'oeuvres** to be served during cocktail hour
- Plated or buffet menu options
- Champagne toast
- Elegant table settings and white or ivory linens, choice of napkin (assorted colors available)
- Silver Chivari Chairs
- Elegant house centerpieces
- Special rates for out-of-town guests (Rates and availability are dependent upon season and occupancy level)
- Cake cutting service
- Complimentary accommodations with special amenity and turndown service for the Newlyweds\*



### Ceremony Site Fee Inclusions

- Ceremony site & weather back up
- White Garden Chairs for guest seating
- Water station

### Additional Enhancements

- Upgrade to Gold Chivari Chairs | 3.00 per chair
- **White Lattice Wedding Arch (8' high x 3.5' wide x 1.5' deep) | 150.00**
- **Bamboo Wedding Arch (7' high x 8' wide x 5' deep) | 300.00**
- Circle of Love Arch | 450.00
- Wooden Garden Arbor | 300.00
- Plate Chargers (Silver or Gold) | 1.50 per charger
- Chair Sashes (Organza) | 1.50 per sash  
Available in Black, Chocolate, Eggplant, Fuchsia, Gold, Ivory, Purple, Lavender, Navy Blue, Royal Blue, Mint, Coral, Silver, Turquoise, White, Willow, Baby Maize Yellow, Periwinkle, Pink, Orange and Red
- Table Overlays (Satin) | 12.00 per overlay  
Available in Sage Green, Black, Silver, Cappuccino, Peacock, Plum, Sangria, Wisteria, Pool Blue



\*Subject to a Food & Beverage minimum.

All prices subject to a 24% Service Charge and applicable Florida State Sales Tax. Menu items and prices subject to change.



# MENUS



## Butler Passed Hors D'Oeuvres

Includes choice of two (2) cold and (2) hot butler passed hors d'oeuvres

### Cold Canapes

Brie Stuffed Strawberry  
Deconstructed Tomato Basil Bruschetta  
Goat Cheese Stuffed Peppadew Peppers  
Crudité Cups, Herb dip  
Smoked Salmon Toast Points, Boursin Cheese  
Crab Deviled Egg  
Shrimp BLT  
Prosciutto and Herb Cheese Wrapped Grilled asparagus  
Island Tuna Poke, Wonton Crisp  
Ahi Tuna Chopstick, Sweet Chili  
Jumbo Poached Shrimp, House Cocktail  
Ember Char Crusted Scallop, Balsamic Glaze  
Tenderloin and Blue Cheese Crostini



### Hot Hors d'oeuvres

Beef Short Rib Manchego Empanada  
Cuban Spring Rolls, Cuban Mustard Aioli  
Raspberry, Almond and Brie Wrapped in Phyllo Dough  
Duck and Apricot Phyllo Purse  
Jerk Chicken Sweet Potato Biscuit  
Moroccan Lamb Cigar, Tzatziki Sauce  
Blue Crab and Thai Chili Sauce Rangoon  
Peach BBQ Brisket Wrapped with Bacon and Poblano  
Bacon Wrapped Scallops, Blood Orange Reduction  
Crab Cakes, Peppadew Aioli  
Coconut Shrimp, Sweet Chili Sauce  
Lobster, Rontina, Black Truffle Mac and Cheese Fritter  
Beef Tenderloin Skewers, White Truffle Aioli



## Elegant Buffet Style Menus

Minimum of 75 people

Includes 2 hot and 2 cold butler passed hors d'oeuvres, 4-hour resort brand bar

Choice of one:

Tossed House Salad, baby Greens, tomatoes, cucumbers, carrots, assorted dressings

Classic Caesar Salad, Crisp Romaine, Garlic Croutons, Parmesan

Choice of one :

Heirloom Tomato, Fresh Mozzarella Salad, Basil, Balsamic glaze

Israeli Cous Cous Salad, Grilled Vegetables, Kalamata Olives, Feta, Oregano, Cured Tomatoes

Tortellini salad, broccoli, blue cheese and bacon

Creamy Cucumber, Red Onion Salad, Tzatziki Dressing

Choice of one:

Penne Pasta with Tomato Basil Sauce

Herb Roasted Fingerling Potatoes

Buttermilk and Roasted Garlic Mashed Potatoes

Red Pepper Rice Pilaf

Choice of one:

Farm Fresh Vegetables

Grilled Asparagus

French Green Beans

Broccolini and baby carrots

## The Sunset | \$130 per person

Choice of Chicken and Fish Entrée

Chicken Entrées:

Panko crusted chicken breast, lemon butter sauce, roasted tomatoes, fresh basil, arugula

Chicken Montrachet, Roasted Red Pepper Cream and Goat Cheese

Chicken Breast, Wild Mushroom Stew, Burgundy Demi-Glace

Fish Entrées:

Blackened or Herb Seared Mahi Mahi, Mango Salsa, Fried Plantains

Mediterranean Salmon, Dijon Cream, Artichoke and Olive Tapanade

Lemon Garlic Roasted Swordfish, Balsamic Glaze, Avocado Butter



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Minimum of 75 people

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Choice of one:

Tossed House Salad, baby Greens, tomatoes, cucumbers, carrots, assorted dressings

Classic Caesar Salad, Crisp Romaine, Garlic Croutons, Parmesan

Choice of one :

Heirloom Tomato, Fresh Mozzarella Salad, Basil, Balsamic glaze

Israeli Cous Cous Salad, Grilled Vegetables, Kalamata Olives, Feta, Oregano, Cured Tomatoes

Tortellini Salad, Broccoli, Blue Cheese and Bacon

Creamy Cucumber, Red Onion Salad, Tzatziki Dressing

Choice of one:

Penne Pasta with Tomato Basil Sauce

Herb Roasted Fingerling Potatoes

Buttermilk and Roasted Garlic Mashed Potatoes

Red Pepper Rice Pilaf

Choice of one:

Farm Fresh Vegetables

Grilled Asparagus

French Green Beans

Broccolini and Baby Carrots

## The Imperial | \$135

Choice of a chicken and fish entrée and either beef or pork

Chicken Entrées:

Honey Balsamic Chicken, Blue Cheese and Bacon

Chicken Saltimboca, Prosciutto, Sage, lemon basil butter sauce

Chicken Bruschetta, Fresh Tomatoes, Garlic, Basil, Olive oil and fresh mozzarella

Fish Entrées:

Snapper, Veracruz, Tomatoes, Olive and Capers

Grouper, Pecan Crust, Sweet Onion Relish

Shrimp Skewers, Cajun Spice, Dijon Cream

Choice of One:

Roasted Sliced Pork loin, Fire Roasted Apples

Rosemary Roasted Strip loin of Beef, Wild Mushroom Demi

## Elegant Buffet Style Menus

Minimum of 75 people

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Choice of one:

Tossed House Salad, baby Greens, tomatoes, cucumbers, carrots, assorted dressings

Classic Caesar Salad, Crisp Romaine, Garlic Croutons, Parmesan

Choice of one:

Heirloom Tomato, Fresh Mozzarella Salad, Basil, Balsamic glaze

Israeli Cous Cous Salad, Grilled Vegetables, Kalamata Olives, Feta, Oregano, Cured Tomatoes

Tortellini Salad, Broccoli, Blue Cheese and Bacon

Creamy Cucumber, Red Onion Salad, Tzatziki Dressing

Choice of one:

Penne Pasta with Tomato Basil Sauce

Herb Roasted Fingerling Potatoes

Buttermilk and Roasted Garlic Mashed Potatoes

Red Pepper Rice Pilaf

Choice of one:

Farm Fresh Vegetables

Grilled Asparagus

French Green Beans

Broccolini and Baby Carrots

## The Presidential | \$140

Requires a chef attendant - \$50 fee\*

Choice of a chicken and fish entree and a carved Prime Rib of Beef

Chicken Entrées:

Pan seared chicken breast, Crab and Corn Fondue

Bronzed Chicken Breast, Shrimp Bordelaise

Chicken Breast Stuffed With Ham and Brie, Mushroom Cream

Fish Entrées:

Grouper with Grilled pineapple salsa, citrus beurre blanc

New England Crab Cakes, Tartar

Miso Glazed Seabass, Tuxedo sesame seeds

Carved Prime Rib of Beef, Horseradish Cream, Herb Au Jus



## Plated Dinners include:

Two (2) hot and Two (2) cold butler passed hors d'oeuvres, choice of salad, choice of entrée & 4-hour resort brand bar

### The Bliss Plated Dinner | \$120 per person

Choice of salad

Choice of one entrée

### The Ever After Plated Dinner | \$130 per person

Choice of salad

Choice of 2 entrees selections

### The Emerald Plated Dinner | \$140 per person

Choice of salad

Choice of 2 entrees selections with a duet accompaniment

#### Salads (Choice of One):

Classic Caesar Salad, Crisp Romaine, Creamy Caesar Dressing, Garlic Croutons and Parmesan

Garden Salad, Baby Lettuces, Tomatoes, Cucumbers and Carrot Ribbons

Butter Lettuce, Shaved Hearts of Palm, Baby Teardrop Tomatoes, Orange Segments, Basil Citrus Vinaigrette and Focaccia Croutons

Heirloom Greens, Sundried Cranberries, Spiced Walnuts and Goat Cheese, with a Blueberry-Pomegranate Vinaigrette

Mediterranean: Romaine, Feta Cheese, Kalamata Olive, Sweet Pepper, Cucumber Ribbons, Cured Tomatoes with a Sweet Basil Vinaigrette

#### Entrees:

Pan Seared Chicken Breast, Boursin Cream, Cured Tomatoes, Creamy Polenta, Heirloom Green Beans

Sautéed Salmon, Chardonnay Cream, Long stem artichoke, lemon, truffle rosemary fingerling potatoes.

Pan Seared Chicken, Roasted Pepper Sauce, Goat Cheese, Saffron Orzo Risotto, Grilled Asparagus

Pecan Crusted Grouper, Bacon Butter, Rock Shrimp Risotto, French Green Beans

Roasted Mahi Mahi, Tropical Salsa, Mango Beurre Blanc, Plantain, Coconut Rice, Garden Vegetable Succotash

Pepper Crusted Strip Steak with a Stout Demi, Charred Onion, Gorgonzola Whipped Potato, Asparagus. Cured Tomato add \$8

Filet Mignon, Candied Shallot- Ver jus Demi, Yukon Potato Hash, Roasted Garden Vegetables add \$10

#### Vegetarian Entrées:

Wild Mushroom risotto, grilled asparagus and roasted tomatoes

Stuffed Spaghetti Squash, Tomato Pomodoro, Burrata Cheese, Fresh Basil, Breadcrumbs

#### Make it a Duet:

Petite Filet, Red Wine Demi-Glace \$16

Jumbo Shrimp Scampi, 3 each, \$13

Blackened Scallops, Lemon Butter 3 each \$14

Salmon, Sun dried Tomato cream

## Bar Packages

### Open Bar Package:

- Includes a 4 hour open bar with call brand liquor with a champagne toast.
- The following are included:
- Selection of domestic and imported beers
- 2 white wines and 2 red wines
- Call brand liquor
- Assorted sodas, juices and mixers

### Call Brand Liquors:

Smirnoff

Cruzan Rum

Beefeater Gin

Sauza Blue Tequila

Seagrams 7 Whiskey

Jim Beam Bourbon

J&B Scotch

Premium Brand Liquors | Upgrade bar to Premium brand liquors \$10 per person

### **Tito's**

Bacardi Rum

Tanqueray

Milagro Tequila

Crown Royal Whiskey

**Maker's Mark Bourbon**

Johnny Walker Red Scotch





## Reception Displays

50 person minimum

Mediterranean Display | 15 per person

Lemon Garlic Hummus, Baba Ghanoush, Tabbouleh, Tzatziki, Feta, Mixed Olives Grilled Naan

Vegetable Crudit  | 13 per person

Display of fresh garden vegetables, Kalamata Olive Tapenade, Hummus and Buttermilk Spinach Dip

Smoked Fish Spread Display | 14 per person

Smoked Local Florida Fish, Cream Cheese and Spices, Pickled Vegetables, Tomatoes, Jalapenos, Capers, Lemon and Hot Sauces, Assorted Crackers, Rye Rounds and Lavosh

Florida Shellfish | 26 per person

All items served with Bloody Mary Cocktail, Prosecco Mignonette, Horseradish, Crackers, Fresh Lemon, Hot Sauces  
Jumbo Poached Shrimp, Steamed Clams and Mussels, Fresh Shucked Oysters, Bay Scallop Ceviche

Fresh Fruit Display | 12 per person

Harvest of the Freshest Melons, Tropical Fruits and Berries, Honey Lime Yogurt Dip

Artisan Cheese Board | 20 per person

Chefs selection of Domestic Cheeses, Dried Fruits, Nuts and Berries, Crackers and Crostini

Dried and Cured | 22 per person

Gourmet Selection of Cured Meats, Prosciutto and Salamis, Domestic Cheeses, Mixed Olives, Jam, Petite Baguettes, Crackers



## CARVING STATIONS \*

Prime Rib of Beef - Serves 25 Blueberry Stout Demi, Creamy Horseradish, Caramelized Onion Jam,	525
Porcini Dusted Roasted Tenderloin of Beef - Serves 15 Ver Jus, Candied Shallot Demi, Creamy Horseradish, Grain Mustard	450
Brown Sugar Glazed Cedar Plank Salmon - Serves 20 Roasted Corn, Cured Tomato Relish	425
Cajun Brined Roasted Turkey - Serves 40 Bourbon Gravy, Cranberry Jalapeno Chutney, Mayonnaise and Dijon Mustard	325
Pineapple Roasted Bone in Steamship of Pork Includes Jasmine Rice, Diced Sweet Onions, Diced Peppers, Jalapeños, Tomatoes, Sliced Scallions, Sesame Seeds, Cilantro, Mango Salsa, Sweet Sour Sauce and Soy Sauce	15
Garlic and Rosemary Peppercorn Roasted Top Round of Beef - Serves 100 Au Jus, Mayonnaise and Dijon Mustard	625
Sea Salt & Sugar Rubbed Striploin of Beef - Serves 20 Black Garlic Demi Glaze, Creamy Horseradish, Mayonnaise & Dijon Mustard	400

## Additional Enhancements

(Minimum of 50)

	Price Per Person
Wild Mushroom Risotto	6
Creamed Spinach	6
White Truffle Macaroni and Cheese	6
Grilled Vegetables	6
Gorgonzola Black Pepper Mashed Potatoes	6
Collard Greens	6
Loaded Sweet Potato Mashed	6
Roasted Fingerling Potatoes	6
Jerk Island Rice	6
Yukon Gold Mashed Potatoes	6
Rustic Roasted Vegetables	6
Ratatouille	6



Pasta Stations (Minimum of 50)

Choice of Two:

Price Per Person

Penne Pasta Arrabiatta, Spicy Tomato Sauce, Roasted Garlic, Fresh Basil, Romano

18

Farfalle Pasta, Grilled Chicken, Asparagus, Parmesan Cream Sauce

Cheese Tortellini, White Truffle Cream, Tomatoes, Peas and Carrot Ribbons

Rigatoni, Italian Sausage, Peppers, Onions and Mushrooms, Pomodoro Sauce

Orecchiette Pasta, Shrimp, Olives, Roasted Peppers, Wild Mushrooms, Goat Cheese, Pesto

Mac & Cheese Stations (Minimum of 50)

Choice of Two:

Price Per Person

Traditional Mac and cheese

22

Lobster Mac and Cheese, 5 Cheese Sauce, Cheese Cracker Crust

Crab Mac and Cheese, Fontina Cheese, Romano Cream

Wild Mushroom Mac and Cheese, Brie Cream, Truffle Oil

Pork Mac and Cheese, Pulled Pork, Bacon and Pork Belly, Pepperjack Cream



All prices subject to a 24% Service Charge and applicable Florida State Sales Tax. Menu items and prices subject to change.  
 Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illnesses.  
 \*Chef Attendant Fee of \$100 Applies

## Rehearsal Buffets

(Minimum of 25 people)

Price Per Person

### Southern Buffet

69

Southern Chopped Salad, Southern Style Potato Salad, Honey Stung Fried Chicken Breast, Pulled Pork, Honey BBQ, Blackened Redfish, Crawfish Butter, Southern Mac & Cheese, Cheddar Pork Belly Jalapeno Grits, Collard Greens, Biscuits & Cornbread with Honey Butter, Pecan Pie, Fruit Cobbler

### Picnic in the Sand

45

Hamburgers, Chicken Sandwiches, Hot Dogs, Bratwurst, Pasta Salad, Potato Salad, Cole Slaw, Baked Beans, Potato Chips, Yellow and Dijon Mustards, Diced & Sliced Onion, Sliced Cheddar & Swiss Cheese, Fresh Fruit Salad, Assorted Cookies and Brownies

### BBQ on the Beach

54

BBQ Chicken, St. Louis Style Ribs, Smoked Beef Brisket with Pickles & Onions, Loaded Baked Potatoes, Corn on the Cob, Bourbon Baked Beans, Tossed Salad with Assorted Dressings, Potato Salad, Coleslaw, Corn Muffins, Key Lime Pie, Chocolate Cake

### Taste of Italy

58

Caesar Salad, Antipasti Salad, Fresh Caprese Salad, Chicken Parmesan, Italian Sausage with Peppers & Onions, Stuffed Shells, Assorted Pastas, Cheese Tortellini, Marinara, Alfredo, Bolognese, Grilled Seasonal Vegetables, Garlic Breadsticks, Tiramisu & Cannoli's

### Seafood Boil

90

Smoked Fish Spread Display, Tossed Greens with Garden Vegetables & Assorted Dressings  
Peel & Eat Shrimp, Crawfish, Littleneck Clams, Andouille Sausage, Red Potatoes, Corn Cobs boiled in Old Bay Seafood Broth  
Mahi Mahi Nuggets with Cajun Remoulade  
Hush Puppies, Grilled Asparagus, Yellow Rice with Peas  
Key Lime Pie & Banana Caramel Fried Cheesecake  
Add Lobster \$12 Per Person

## Elegant Farewell Brunch

(Minimum of 50 people)

Price Per Person

### Sliced Fresh Fruits, Melons & Berries

55

Yogurt with Granola, Breakfast Breads, Assorted Pastries, Croissants, and Artisanal Jams  
Scrambled Eggs, Bacon and Sausage Links, Biscuits & Gravy, Breakfast Potatoes  
Fried Chicken and Waffles with Sriracha Honey, Pan Seared Mahi Mahi with Pineapple Relish and Rum Butter  
Spinach Salad with Craisins, Mandarin Oranges, Red Quinoa, and Toasted Almonds with Raspberry Dressing  
Assorted Chilled Juices, Coffee & Tea

### Add an Omelette Station

*(cheddar, swiss, onions, mushrooms, tomatoes, green peppers, ham, bacon, sausage)*

10 | per person

### Add a Mimosa Bar

7 | per person

*(Cranberry, Grape & Pineapple Juice)*

### Add a Bloody Mary Bar

7 | per person

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# **PREFERRED VENDOR LIST**

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CAKES

Sweet Divas Cakery  
727-498-6323

Cakes by Samira  
727-433-1228

FLORISTS

Rose Garden  
727-391-1200

2 Birds Events  
727-517-5634

For Better For Less  
727-868-0522

ENTERTAINMENT

Jeff Staples (DJ)  
813-854-4702

Matt Winter Band or Acoustic Guitar  
727-776-0947

Caladesi Steel Band (Steel Drums)  
727-642-4814

Laurie Vodnoy-Wright (Violin)  
727-776-2359

Victoria Garcia (Harp)  
727-799-6792

Robert Larcom (Bag Pipes)  
727-643-3274

FINANCING

American Momentum- Stefanie Pignatelli  
727-471-3311

INVITATIONS

Autumn Glow Design  
716-807-4497

Impress  
440-503-3512

OFFICIATES & NOTARIES

Rev. Dr Jeannie Bertoli, PhD  
727-369-6909

Rev. Jason Sowell  
813-770-9731

Rabbi Jacob Luski  
727-381-4900

Jeff Staples  
813-854-4702

PHOTOGRAPHERS

Aaron Bornfleth  
727-678-4803

Neil Shannon Photography  
813-996-1872

Your Story By Us  
813-279-1115

DigiTar Studios  
727-409-9323

VIDEOGRAPHERS

Tampaniac Pictures/Photo Booth  
813-431-9789

Hearts Video  
727-656-8712

PHOTOBOOTHS

Say Queso Photobooth!  
813-445-1397

STYLISTS (HAIR, NAILS, ETC.)

Kelly Kalmbach  
727-563-9351

Kyle Lynn  
813-964-7387

Michele Renee  
813-531-7770

TUXEDOS

Men's Warehouse  
727-996-0152

S&K Menswear  
727-384-2606

**Sacino's Formal Wear**  
727-325-1555

DANCE LESSONS

1st Dance Studio  
727-490-1746

Fred Astaire  
727-525-2500

DRY CLEANING & STEAMING

Gulf Beach Cleaners  
727-360-1038

**Sacino's Dress Steaming**  
727-325-1555

MARRIAGE LICENSE

St Pete. Courthouse  
727-582-7771

WHEELCHAIR RENTALS

Beach Wheel Chair  
727-519-3008

NOTE: The Grand Plaza Hotel is not responsible for any services provided by an outside service contracted by individuals using the facilities of the resort. The contact list is for the convenience of our guests only and is not a list of recommendations. Clients/guests are responsible for the conduct and service of any of the above outside contractors. The Grand Plaza Hotel does not receive any compensation from the service providers listed. The use of any of the above outside contractors is at the risk of and sole responsibility of the client/guest. The client/guests agree to hold harmless the Grand Plaza Hotel for services or any mishap by the above contractors.