



HOTEL ZAMORA

*Wedding Packages*

2023 - 2024

3701 GULF BOULEVARD, ST PETE BEACH, FL 33706  
727.456.8900 | [THEHOTELZAMORA.COM](http://THEHOTELZAMORA.COM)



# Hotel Policies

Final menu selections are due no later than 14 days prior to the event, or upon contract signing if within 14 days of event.

Final counts for all food & beverage functions are due no later than 7 days prior to the event.

Hotel reserves the right to change location to a more suitably sized function space, should the anticipated attendance significantly increase or decrease.

Hotel's liquor license requires that beverage only be dispensed by hotel employees or bartenders. All food & beverage served at functions must be provided & prepared by the hotel. No outside food & beverage is allowed in the function space. Wedding and celebratory cakes are the exception.

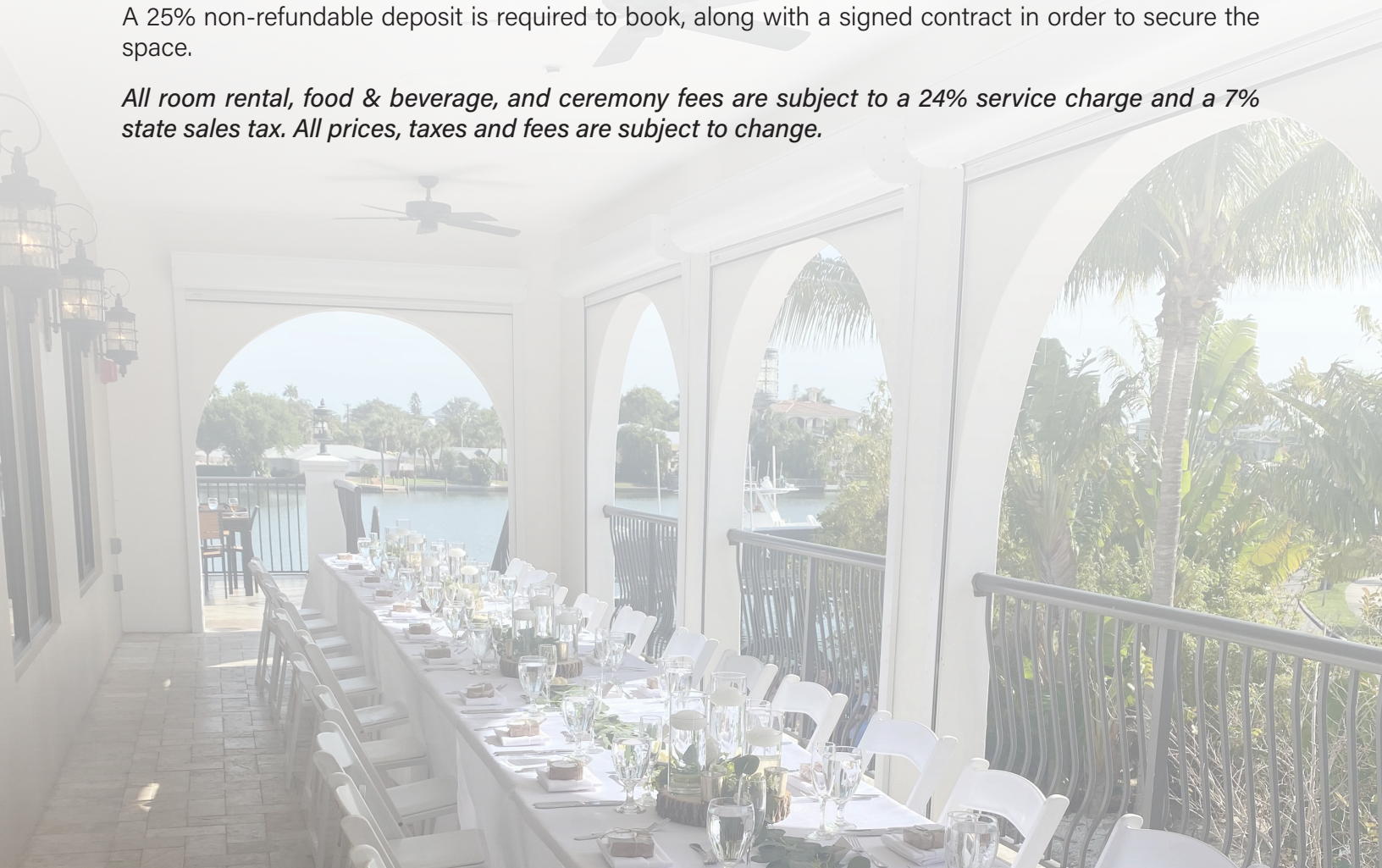
No items may be affixed to any walls, windows or ceiling surfaces that may cause damage. Items such as glitter & confetti are not permitted. If glitter or confetti are used a \$500. cleaning fee will be assessed.

All weddings are required to hire a day-of coordinator or planner, and we strongly encourage you to secure licensed and insured vendors from our provided Preferred Vendor List. These industry professionals have extensive knowledge of our venue and will ensure a successful and smooth event. If you choose to retain vendors on your own, we kindly request that you submit their information for approval.

Inclement weather calls for all outdoor functions will be made 4-hours prior to the event start time, where an alternate location will be provided. The hotel ultimately reserves the right to make the final decision, based on forecasted conditions, and with guest safety & satisfaction in mind.

A 25% non-refundable deposit is required to book, along with a signed contract in order to secure the space.

***All room rental, food & beverage, and ceremony fees are subject to a 24% service charge and a 7% state sales tax. All prices, taxes and fees are subject to change.***



# Wedding Ceremony

Our boutique property is best suited for weddings ceremonies accommodating up to 150 guests comfortably. Our breathtaking views of the Gulf and Bay are the perfect location for your most special day.

**SUN DECK:** With a grand entrance down our stone staircase and a lush palm backdrop, our waterside Sun Deck can seat up to 100 guests.

**BAYSIDE ROOFTOP:** Overlooking our tranquil Intracoastal waterways with city views, this location can host ceremonies for up to 80 guests.

**GULFSIDE ROOFTOP:** Exchange your vows while your guests look beyond to the beautiful waters of the Gulf. This space can seat up to 150 guests.

Ceremony Fee | \$2,500

## Includes

- OFFICIANT
- CEREMONY ARCH
- WHITE GARDEN CHAIRS
- MICROPHONE FOR OFFICIANT
- FRUIT INFUSED WATER
- REHEARSAL LOCATION





# Wedding Reception

The Hotel Zamora is pleased to offer these unique indoor and outdoor reception locations for your celebration.

GULFSIDE ROOFTOP | 150 guests

TANGIER BALLROOM | 120 guests

CASABLANCA BALLROOM | 50 guests

VERANDA | 40 guests

PRIVATE DINING ROOM & TERRACE | 30 guests

**\*\*All Wedding Packages of 50 or more guests will include 5-Hour DJ services and uplighting.\*\***



# Ocean Elegance

*175.00 per person  
served buffet style*

## *BAR PACKAGE*

*4-Hour Open Bar serving premium beer, wine, seltzers & spirits*

*Non-alcoholic beverage including juices & sodas*

*Fruit infused water station & coffee station*

## **CELEBRATORY CHAMPAGNE TOAST**

Sparkling wine for all of your guests

## **STATIONARY DISPLAY**

*choice of one*

charcuterie board | chef's selection of meats and cheeses with traditional accompaniments  
vegetable crudité | assorted seasonal vegetables, dips and dressings

## **BUTLER PASSED HORS D'OEUVRES**

*choice of two from Tier 1*

### **SALAD**

CAESAR | romaine | shaved Parmesan | house made croutons | Caesar dressing

Z-SALAD | Arcadian lettuce blend | mandarin oranges fried prosciutto  
seasonal berries | Gorgonzola crumbles | charred lemon vinaigrette

MEDITERRANEAN | romaine | Arcadian mixed green blend cucumber | tomato  
feta | Kalamata olives red onions | white balsamic vinaigrette

### **ENTREES**

*choice of two*

ROASTED CHICKEN BREAST | sun-dried tomatoes | artichokes | lemon butter

GRILLED SALMON | lemon burre blanc

FLANK STEAK | Chimichurri

### **SIDES**

*choice of two*

Boursin Garlic Mashed | Red Bliss Potatoes | Israeli Cous Cous | Parmesan Risotto

Broccolini | Steamed Asparagus | Roasted Brussel Sprouts | Seasonal Medley

# Sunset Splendor

*200.00 per person  
served buffet style*

## *BAR PACKAGE*

*4-Hour Open Bar serving premium beer, wine, seltzers & spirits  
Non-alcoholic beverage including juices & sodas  
Fruit infused water station & coffee station*

## **CELEBRATORY CHAMPAGNE TOAST**

Sparkling wine for all of your guests

## **STATIONARY DISPLAY**

*choice of one*

charcuterie board | chef's selection of meats and cheeses with traditional accompaniments  
Mediterranean | hummus | Tzatziki | pita | crudites | Greek olives | feta  
Chilled Seafood | oysters on the half shell | poached shrimp | cobia ceviche | ahi tuna poke

## **BUTLER PASSED HORS D'OEUVRES**

*choice of two from Tier 2*

### **SALAD**

CAESAR | romaine | shaved Parmesan | house made croutons | Caesar dressing  
Z-SALAD | Arcadian lettuce blend | mandarin oranges fried prosciutto  
seasonal berries | Gorgonzola crumbles | charred lemon vinaigrette  
MEDITERRANEAN | romaine | Arcadian mixed green blend cucumber | tomato  
feta | Kalamata olives red onions | white balsamic vinaigrette

### **ENTREES**

*choice of three*

ROASTED CHICKEN BREAST | sun-dried tomatoes | artichokes | lemon butter  
GRILLED SALMON | lemon burre blanc  
FLANK STEAK | Chimichurri  
GROUPER | pineapple pico de gallo  
CHEF CARVED PRIME RIB | au jus | horseradish cream

\*Chef attendant fee 125.00

### **SIDES**

*choice of two*

Boursin Garlic Mashed | Red Bliss Potatoes | Israeli Cous Cous | Parmesan Risotto  
Broccolini | Steamed Asparagus | Roasted Brussel Sprouts | Seasonal Medley



# Paradise Plated

*215.00 per person*

## *BAR PACKAGE*

*4-Hour Open Bar serving premium beer, wine, seltzers & spirits*

*Non-alcoholic beverage including juices & sodas*

*Fruit infused water station & coffee station*

## **CELEBRATORY CHAMPAGNE TOAST**

Sparkling wine for all of your guests

## **STATIONARY DISPLAY**

*choice of two*

charcuterie board | chef's selection of meats and cheeses with traditional accompaniments

Mediterranean | hummus | Tzatziki | pita | crudites | Greek olives | feta

Chilled Seafood | oysters on the half shell | poached shrimp | cobia ceviche | ahi tuna poke

## **BUTLER PASSED HORS D'OEUVRES**

*choice of two from Tier 2*

### **SALAD**

CAESAR | romaine | shaved Parmesan | house made croutons | Caesar dressing

Z-SALAD | Arcadian lettuce blend | mandarin oranges fried prosciutto

seasonal berries | Gorgonzola crumbles | charred lemon vinaigrette

MEDITERRANEAN | romaine | Arcadian mixed green blend cucumber | tomato

feta | Kalamata olives red onions | white balsamic vinaigrette

### **ENTREES**

FILET MIGNON | port demi | Boursin garlic mashed | broccolini | crispy onion straws

ROASTED CHICKEN | spinach | sundried tomatoes | artichokes | lemon butter | Israeli cous cous

GRILLED SALMON | sundried tomatoes | capers | crème sauce | asparagus | Parmesan risotto

BRAISED SHORT RIB | Boursin garlic mashed | roasted carrots | balsamic pearl onions

PAN SEARED GROUPER | rouille | asparagus | Parmesan risotto

*PLEASE NOTE: Our plated package requires assigned guest seating,  
with individual name cards indicating which entrée they have selected.*

# Hors D'oeuvres

*Minimum selection of 25 pieces*

*Limit of 6 hors d'oeuvres per event*

*Minimum of 12 pieces per person for cocktail-style events*

*All hors d'oeuvres available as Late-Night Bites {stationary}*

*\$100.00 PER 25 PIECES\*\**

SHRIMP COCKTAIL SHOOTER | cocktail sauce  
MEATBALLS | choice of marinara or Swedish {stationary}  
SMOKED GOUDA MAC N' CHEESE BITES  
PHILLY CHEESESTEAK EGGROLLS  
BEEF EMPANADAS  
MINI QUICHE  
SPANAKOPITA  
BRUSCHETTA | tomato | basil

SKEWERS  
TORTELLINI | provolone | sundried tomato | pesto  
WATERMELON | feta | balsamic glaze | mint  
CAPRESE | cherry tomato | mozzarella | basil | balsamic glaze

*\$150.00 PER 25 PIECES\*\**

MINI CRAB CAKES | lemon aioli  
COCONUT SHRIMP | mango chutney  
FILET MIGNON SKEWERS | chimichurri  
ARANCINI | marinara  
TOASTED RAVIOLI | marinara  
STUFFED MUSHROOMS | spinach | cream cheese | parmesan  
MINI CHICKEN & WAFFLES  
CUCUMBER | salmon | dill cream cheese  
AHI TUNA CUPS | seared ahi tuna | ponzu | phyllo



# Getting Ready

*price per person*

## **COASTAL CONTINENTAL** 24.00

fresh seasonal fruit display  
yogurt or Acai parfaits  
assorted bagels, croissants & muffins  
butter, cream cheese, and jam

## **SMOOTH & CRUNCHY** 18.00

SMOOTHIES: strawberry & banana, mixed berry, spinach & kale  
assorted granola & energy bars  
seasonal fresh fruit

## **BAKED TREATS** 15.00

assorted muffins & pastries  
individual Greek yogurt

## **BAGEL BAR** 18.00

ASSORTED BAGELS  
plain cream cheese, chive & onion cream cheese, blueberry cream cheese  
smoked salmon, capers, red onion, tomato

## **CHARCUTERIE & CHEESE** 16.00

Grana Padana | Mahone Iberico candied pecans | apricots | Kalamata olives | berries  
peppered salami | prosciutto | fig jam | whole grain mustard

## **FARMERS MARKET** 16.00

crudites | blue cheese dressing | ranch dressing | French onion dip  
assorted muffins, donuts or pastries 30.00 per dozen  
assorted cookies or brownies 30.00 per dozen

## **PINWHEEL SANDWICHES** 12.00

*choice of three*

TURKEY | bacon | lettuce | tomato | mayo  
HONEY HAM | Swiss | Dijon  
ROAST BEEF | cheddar | horseradish sauce  
CHICKEN SALAD | celery | mayo  
TUNA SALAD | celery | mayo

## CHAMPAGNE & SPARKLING WINE

	<i>GLASS</i>	<i>BOTTLE</i>
La Marca Prosecco	11	38
Veuve Clicquot Brut		105
Veuve Clicquot Rose		120
Chandon Brut	16	
Dom Perignon		395

## GOURMET COFFEE

*60.00 per gallon*

regular or decaffeinated

## FRESH FRUIT JUICES

*25.00 per gallon*

cranberry, grapefruit, orange, pineapple

## STILL OR SPARKLING WATER

*6.00 per bottle*

## ASSORTED CANNED SODAS

*5.00 per bottle*

## RED BULL

*6.00 per can*



# Bar Package

## OPEN BAR

*2-Hour Minimum*

*125.00 Bartender Fee per 30 guests*

*Priced per person*

## PREMIUM

*32.00 / each additional hour 10.00*

Tito's Vodka | Jim Beam Bourbon | Jack Daniel's Whiskey | Beefeater Gin | Dewar's Scotch  
Captain Morgan Spiced Rum | Cruzan White Rum | Cruzan Coconut Rum | Sauza Tequila  
Sycamore Lane Wines | Gambino Sparkling | assorted soft drinks

## SUPER PREMIUM

*38.00 / each additional hour 12.00*

Grey Goose Vodka | Kettle One Vodka | Maker's Mark Bourbon | Crown Royal Whiskey  
Bombay Sapphire Gin | Johnny Walker Black Scotch | Captain Morgan Spiced Rum  
Malibu Coconut Rum | Bacardi White Rum | Patron Tequila | Josh Cellars Wines  
La Marca Sparkling | assorted soft drinks

## BEER & SELTZER

*you pick 5*

Bud Light | Miller Lite | Michelob Ultra | Corona | Corona Light | Heineken  
3-Daughters Beach Blonde Ale | Jai Alai Pale Ale | St. Paulie Girl Non-Alcoholic  
High Noon | Truly's

## NON-ALCOHOLIC BAR

*12.00 / each additional hour 5.00*

assorted soft drinks | assorted juices | iced tea | lemonade

## HOSTED BAR

*125.00 bartender fee per 30 guests  
priced on consumption*

## PREMIUM SPIRITS

Tito's Vodka | Jim Beam Bourbon | Jack Daniel's Whiskey | Beefeater Gin | Dewar's Scotch  
Captain Morgan Spiced Rum | Cruzan White Rum | Cruzan Coconut Rum | Sauza Tequila  
*8.00 per drink*

## SUPER PREMIUM

Grey Goose Vodka | Kettle One Vodka | Maker's Mark Bourbon | Crown Royal Whiskey  
Bombay Sapphire Gin | Johnny Walker Black Scotch | Captain Morgan Spiced Rum  
Malibu Coconut Rum | Bacardi White Rum | Patron Tequila  
*10.00 per drink*

## BEER & SELTZER

*you pick 5*  
Bud Light | Miller Lite | Michelob Ultra | Corona | Corona Light | Heineken  
3-Daughters Beach Blonde Ale | Jai Alai Pale Ale | St. Paulie Girl Non-Alcoholic  
High Noon | Truly's  
*7.00 per bottle/can*

## WINE & BUBBLES

Sycamore Lane Wines | Gambino Sparkling  
*7.00 per glass*

Josh Cellars Wines | La Marca Sparkling  
*10.00 per glass*



## **SPECIALTY COCKTAILS**

OLD FASHIONED | Bulleit bourbon | bitters | orange | cherry  
TOP SHELF MARGARITA | Patron tequila | triple sec | lime juice | agave  
MOSCOW MULE | Kettle One vodka | ginger beer | lime juice  
*12.00 per drink*

## **SUPER PREMIUM**

Grey Goose Vodka | Kettle One Vodka | Maker's Mark Bourbon | Crown Royal Whiskey  
Bombay Sapphire Gin | Johnny Walker Black Scotch | Captain Morgan Spiced Rum  
Malibu Coconut Rum | Bacardi White Rum | Patron Tequila  
*10.00 per drink*

## **BLOODY MARY BAR**

*12.00 per person / per hour*  
Tito's Vodka | tomato juice | celery | bacon | cocktail shrimp | olives  
pepperoncini | horseradish | tabasco | lemon | lime

## **MIMOSA BAR**

*12.00 per person / per hour*  
orange juice | pineapple juice | grapefruit juice | peach puree  
raspberries | strawberries | blueberries