

# edge

HOTEL



wedding packages

## Venues & General Information

### The Water's Edge Ballroom

Water's Edge Ballroom offers over 1,700 square feet of function space with a large adjoining pre-function area with the ability to accommodate up to 140 guests. An attached covered veranda spans the length of our Ballroom, offering a one of a kind view of the Gulf of Mexico, Clearwater Beach, and the night lights of Clearwater Harbor.

### Jimmy's on the Edge

Jimmy's on the Edge Rooftop Bar features panoramic views of Clearwater Beach. Guests can dine by our 24 foot long fire pit or enjoy special events on a crystal clear 300 square foot projection screen television. Jimmy's on the Edge offers fresh Florida cuisine, a vast array of craft beer, fine wines, and tropical drinks.

### The Water's Edge Dock

The Edge Hotel has beautiful indoor and outdoor wedding venues located directly on the Gulf of Mexico in tropical Clearwater Beach. Imagine reciting your vows and feeling the warm Gulf breeze on your shoulder while admiring a perfect sunset or dancing the night away with the twinkling of lights. Our Dock is the ideal location for pre-wedding activities and wedding ceremonies.

Let our expert wedding planners lend their knowledge and creativity to make your special day magical. Whether you're planning a champagne brunch, sunset dinner or a night of libations and dancing our innovative chefs and professional banquet staff will deliver an experience that will last a lifetime.

Special requests or menus will be considered and planned for.  
Please consult your wedding planner in our sales office for a specific proposal.

# Rehearsal Dinner Buffets

All dinners include a 2-hour bar service to include: selected beer, house wine and soda.  
Pricing is per person. buffet available for 1.5 hours.

## Mandalay

75

fresh seasonal fruit display, domestic cheese board, bruschetta display.  
spring greens with selection of toppings and dressings.  
chef carved roast sirloin of beef with cocktail buns and assortment of condiments.  
key west chicken marinated in soy, honey, garlic, lime and grilled.  
buttered gnocchi, cheese ravioli and oven roasted vegetables.  
bananas foster cheesecake, chocolate mousse torte and caramel apple pie.

## The Edge

69

spring green salad with mandarin oranges, fresh berries, candied pecans, feta cheese, with orange citrus vinaigrette.  
domestic cheese board with crackers and breads.  
parmesan encrusted snapper,  
mojo rubbed roast pork,  
chicken coq au vin.  
Asiago scalloped potatoes and island rice  
fresh seasonal vegetables  
key lime pie, cheesecake and coconut cream pie.

## Down South BBQ

65

fresh seasonal fruit display,  
marinated vegetable pasta salad, creamy cole slaw,  
corn bread with whipped butter,  
sliced barbecue beef brisket  
hickory smoked baby back ribs,  
southern fried mahi with pineapple salsa,  
baked beans, three-cheese mac-n-cheese, creamed corn  
pecan pie, peach cobbler, and strawberry shortcake.

all pricing subject to 21% service charge and 7% state tax

## Before or After

Service for 1.5 hours. Pricing per person.

### Edge Continental 18

chilled juices, fresh seasonal, fruit and berries.

assortment of muffins, pastries, and bakery with butter and preserves,

selection of plain and fruit yogurt. fresh brewed decaf and regular coffee.

### Sunrise Buffet 28

seasonal fresh fruit and berries,

scrambled eggs, smoked bacon, and sausage,

breakfast potatoes, french toast with whipped butter and maple syrup,

chilled juices, fresh brewed decaf, and regular coffee.

### Gulf View 28

vegetable crudité, red bliss potato salad, and loaded pasta salad,

kettle chips, bacon, lettuce, and tomato,

buffalo chicken, cheddar burger and cuban sliders, with condiments,

fresh baked cookies and bars.

### Beverage Selections

Mimosas 9 per drink

Bloody Mary 9 per drink



all pricing subject to 21% service charge and 7% state tax

# Hors d'oeuvre Reception

92  
per person

4 hour call brand bar.

Includes: Bacardi, Beefeaters, Captain Morgan, J&B Scotch, Jim Beam, Jose Cuervo, Korbel, Malibu, Seagram's 7, Smirnoff, Southern Comfort, Beer Selection, House Wines, and Soda.

fresh fruit display,  
domestic and imported cheese board display.

## Chef Carving Station

maple and brown sugar glazed ham  
with cocktail buns and condiments.

## Cold Selections (please choose 3)

caprese bruschetta, melon skewers with prosciutto'  
shrimp canapes, seared ahi tuna on cucumber with wasabi,  
phyllo cups with brie & raspberry, beef and caramelized onion crostini.

## Hot Selections (please choose 4)

crab cakes with mango salsa, bacon wrapped bbq shrimp,  
crab rangoon's w/ sweet & sour,  
coconut shrimp with orange dipping sauce,  
parmesan pesto chicken wings, beef empanadas,  
petite beef wellington, vegetable spring rolls.

Food service limited to 1.5 hours.

all pricing subject to 21% service charge and 7% state tax

Cake Cutting Fee of \$1.50 p.p.



# Water's Edge Plated Service

4 hour call brand bar included

Includes: Bacardi, Beefeaters, Captain Morgan, J & B Scotch, Jim Beam, Jose Cuervo, Korbel, Malibu, Seagram's 7, Smirnoff, Southern Comfort, Beer Selection, House Wines And Soda.

## Hors d'oeuvres

Limited to 1 hour of service

fresh fruit display, domestic & imported cheese display,  
caprese bruschetta, shrimp canapes,  
vegetable spring rolls,  
petite beef wellington, crab rangoons.

## Dinner Selections

*Dinners selections are priced per person. All dinners are served with chef's choice fresh seasonal vegetables, warm rolls, and butter. fresh brewed coffee and iced tea.*

*(please choose one salad and one entrée)*

Tossed Caesar Salad or Edge House Salad

Beef Tenderloin  
with a mushroom demi-glace.  
Au gratin potatoes.  
112

Lime Marinated Flank Steak,  
grilled medium.  
Oven roasted  
Red Potatoes  
104

Stuffed Pork Chop  
with sausage, prosciutto,  
and mozzarella cheese.  
Garlic Mashed Potato.  
94

Key West Chicken  
with soy, honey, garlic & lime  
pineapple salsa.  
Island rice.  
94

Chicken Mandalay  
with mushroom marsala sauce,  
Pan fried gnocchi.  
94

Parmesan Encrusted Snapper  
in a golden parmesan crust.  
Island Rice  
99

Grilled Salmon  
with citrus buerre blanc.  
Oven roasted red potatoes.  
97

Tenderloin Filet,  
Chicken Breast Duet  
Mushroom demi-glace, and  
pineapple salsa.  
Au gratin potato  
116

Tenderloin Filet and Salmon  
Mushroom demi-glace,  
and citrus buerre blanc.  
3 Cheese Risotto  
118

All pricing subject to 21% service charge and 7% state tax

# On the Edge Buffet Service

115

per person

## Inclusions:

4 hour service call brands bar

Includes: Bacardi, Beefeaters, Captain Morgan, J & B, Jim Beam, Jose Cuervo, Korbel, Malibu, Seagram's 7, Smirnoff, Southern Comfort, Beer Selection, House Wines and Soda.

## Hors d'oeuvre Reception

1 hour service

## Domestic and Imported Cheese Board Display

*please choose 3 from the following hors d'oeuvres*

caprese bruschetta

melon skewers with  
prosciutto

phyllo cups with brie &  
raspberry

chicken quesadillas

crab cakes with  
mango salsa

crab rangoons w/  
sweet & sour

vegetable spring rolls

parmesan pesto  
chicken wings

## Dinner Service

All dinner buffets are served with chef's choice seasonal vegetables,  
warm rolls and butter, fresh brewed coffee and iced tea.

limited to 1.5 hours serving time

Includes:

mixed greens salad with an array of toppings and dressings

## Entrée's

(please choose 2)

sliced roast sirloin of beef

Stuffed roast pork loin

Pan seared herb chicken  
breast

roast turkey with cranberry jus

grilled salmon  
w/ citrus buerre blanc

Parmesan almond baked cod

## Sides

(please choose 2)

mashed potatoes

wild rice blend

mushroom risotto

oven roasted red potato

au gratin potato

gnocchi alfredo

all pricing subject to 21% service charge and 7% state tax

# Diamond Edge Buffet Service

129  
per person

4 hour service call brand bar

Includes: Bacardi, Beefeaters, Captain Morgan, J & B, Jim Beam, Jose Cuervo, Korbel, Malibu, Seagram's 7, Smirnoff, Southern Comfort, Beer Selection, House Wines and Soda.

Hors d'oeuvre Reception  
1 hour service

## Domestic & Imported Cheese Board Display

*please choose 4 from the following hors d'oeuvres*

caprese bruschetta

melon skewers with prosciutto

seared tuna on cucumber  
rounds with wasabi

phyllo cups with brie &  
raspberry  
bacon wrapped bbq shrimp

beef and caramelized  
onion crostini  
coconut shrimp with orange  
dipping sauce

crab cakes with mango salsa

crab rangoons

vegetable spring rolls

chicken & lemongrass  
pot stickers

parmesan pesto chicken wings

mini beef wellington

## Dinner Service

All dinner buffets are served with chef's choice seasonal vegetables,  
warm rolls and butter, fresh brewed coffee, and iced tea.

limited to 1.5 hours serving time.

Classic Caesar salad

Mixed greens salad with an array of toppings and dressings.

## Chef Carving Station

Prime Rib of Beef

carved to order with au jus and horseradish sauce.

*(continued)*



## entrée's

please choose 2 from the following:

chicken saltimbocca  
Lime marinated flank steak

parmesan crusted snapper  
cranberry apple  
stuffed pork loin

chicken marsala  
shrimp and scallop diablo

## Sides

please choose 2 from the following:

wild rice blend  
roasted red potatoes  
Asiago scalloped potatoes

mushroom risotto  
gnocchi alfredo  
mashed potatoes

all pricing subject to 21% service charge and 7% state tax



# Wedding Ceremony

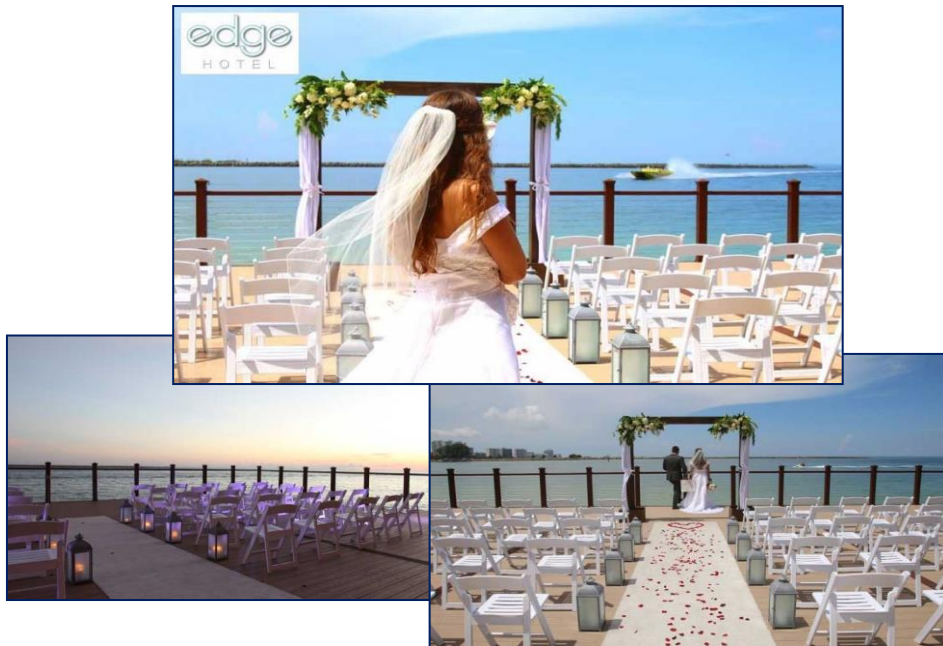
Imagine reciting your vows and feeling the warm Gulf breeze on your shoulder while admiring that perfect sunset. The perfect beginning at the Edge.

## Water's Edge Dock

includes white garden chairs for 100 guests

*1,500.00*  
*plus sales tax*

6.00 additional per person over 100 guests  
*plus sales tax*



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505 South Gulfview Blvd.  
Clearwater Beach, FL 33767  
727-281-3100

## Beverage Offerings

### Full Hosted Bar Packages

	House Brands	Call Brands	Premium Brands
1 Hour Service	15	17	19
2 Hour Service	25	28	31
Each Additional Hour	9	10	11

Above pricing is per person plus service charge and sales tax based on guest guarantee. Packages include cocktails, house wine, domestic beer, and sodas. Packages do not include liquor by the shot or bottle wine service with dinner.

### call brands

Bacardi, Beefeater, Captain Morgan, Jim Beam, Jose Cuervo, J&B Scotch, Korbel Brandy, Malibu, Seagram's 7, Smirnoff Vodka and Southern Comfort

### premium brands

Absolut Vodka, Appleton Estates Rum, Bombay Sapphire, Dewar's White Label, Jack Daniels, Ketel One, Makers Mark Bourbon, Stolichnaya Vodka, Tanqueray Gin, Cuervo 1800 Gold

### beer, house wine and soda package

1 Hour Service	13	3 Hour Service	28
2 Hour Service	21	4 Hour Service	34

above pricing is per person plus service charge and sales tax based on guest guarantee.  
substitutions can be quoted.

guests under 21 will be offered all night soda at 7.00 per person

### half barrels

approximately 165 / 12 oz. glasses per barrel

Domestic Beer (i.e., Miller Budweiser, Coors, Etc.)	375
Premium, Craft or Imported	400 and up. (ask for quote)

a service charge of 21% and sales tax will be added to all food and beverage

### wine and champagne

750 ml. bottles serving approximately 4.5 glasses per bottle

House Wine	
chardonnay, pinot grigio, sauvignon blanc, merlot, white zinfandel, cabernet sauvignon	29
Korbel brut	35
asti spumante	34

specific wine brands can be quoted.

(continued)

## Cash Bar

house brand	6.00
call brand	6.50
premium brands	7.25
top shelf	8.00
house wine (glass)	7.00
soda (glass)	3.00
can beer (domestic)	5.00
premium / import	6.00

### Bar policies and specifications

We provide one bartender for bars less than 100 guests. If additional bartenders are required, a fee of \$150 per hour will apply for staffed bars less than 2 hours. A \$600 minimum is required in total bar revenue to waive the \$150 bartender fee.

For staffed bars greater than 2 hours, a \$250 per hour minimum is required in total bar revenue to waive the \$150 bartender fee.

Self-service items such as canned beer, bottled wine and soda are available based on actual consumption or opened product with no minimum required.

*No alcoholic beverages of any kind may be brought in to the hotel from any outside sources.*

a service charge of 21% plus sales tax will be added to all food and beverages.

