



HOTEL
TAMPA
RIVERWALK



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**200 NORTH ASHLEY DRIVE
TAMPA, FL 33602**



Your Dream, Brought to Life at Hotel Tampa Riverwalk

Whether a traditional wedding or a one of a kind celebration. Hotel Tampa Riverwalk will exceed your expectations. From breathtaking views and chef inspired menus to our exceptional event service leaders and our local partnerships with Tampa's finest vendor's, we offer everything you need to make your big day an affair to remember.

Our promise is to make your wedding spectacular. Our wedding packages are designed with you in mind. We will ensure that your wedding day is truly memorable while we take care of the details.



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Your Rehearsal

Start your wedding weekend off with a POP! Toast your "I Dos" in the heart of downtown Tampa overlooking our treasured Hillsborough River. Whether a sit-down rehearsal dinner or a simple welcome cocktail party, we're here to fulfil every moment throughout your wedding weekend.



Your Ceremony

1-hour ceremony rehearsal the day before
(based on availability)

Rehearsal Coordination upon request

Navy and Silver Cushioned Chairs



RIVERFRONT CEREMONY | 1,250

Circular room with floor to ceiling windows overlooking the Hillsborough River

ELEGANT BALLROOM CEREMONY | 750

Intimate Ballroom space under sparkling chandelier, options for river view





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Your Venue

Our 3 stunning ballrooms each have a different food and beverage minimum listed below.
All pricing is subject to 24% service charge and 7.5% tax.

Our packages start at 109 per person and are inclusive of the following:

- 4-hour Open Bar
- Champagne Toast
- Passed Hors d'oeuvres
- 2-course Dinner
- Wedding Cake
- Dance floor, Tables, Chairs
- Bridal Holding Room
- White Table Linen
- Catering Manager Day of
- Bridal Suite on your Wedding Night
- Reduced Valet Parking
- Discounted Guest Rooms
- No Reception Room Rental



Riverwalk

Riverwalk Ballroom | \$14,000++ (minimum spend)

\$10,000 Friday or Sunday | \$16,000 December

- Seats up to 240 guests with a dance floor
- Private verandah overlooking the Hillsborough River
- 4,500 Sq. Ft.



Riverview

Riverview Ballroom | \$8,000++ (minimum spend)

\$6,000 Friday or Sunday | \$10,000 December

- Seats up to 100 guests with a dance floor
- Floor-to-ceiling windows overlooking the Hillsborough River
- Ideal setting for wedding ceremony or reception
- 2,002 Sq. Ft.



Bayshore

Bayshore Ballroom | \$6,000++ (minimum spend)

\$4,500 Friday or Sunday | \$8,000 December

- Seats up to 150 guests with a dance floor
- Highlighted with natural light and views of the city
- 4 chandeliers
- 3,300 Sq. Ft.



Your Hotel

Hotel Tampa Riverwalk offers easy access to downtown attractions and waterfront views that linger with you long after you leave. Stroll from the hotel to the Tampa Riverwalk, a two mile trail along the Hillsborough River. Visit the Florida Aquarium, Armature Works, Sparkman's Warf, and other attractions near the hotel.

Savor delicious dining at River's Edge restaurant and modern exercise equipment in our fitness center. Your hotel room offers views of the Tampa riverwalk and convenient amenities such as free Wi-Fi and signature beds.





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Wedding Packages

All packages include the following:

Before I Do

- Reduced valet parking
- Exclusive guestroom rates
- Personalized event planning

During

- 4-Hour open bar service
- Complimentary bartender
- Butler passed hors d'oeuvres
- Champagne toast
- Custom designed wedding cake
(Cutting and service included)
- Elegant white linen & table napkins
- Gold or Silver table chargers
- Tables, chairs, China, glassware, silverware, mirrors and votive accents
- Catering Manager to assist day of
- Bridal party holding room available 1 hour prior to the ceremony with hors d'oeuvres & beverage service

Happily, Ever After

- Complimentary wedding night stay in one of our Riverfront Suites
- Sweet treat and Champagne amenity
- Breakfast for two at Rivers Edge



Cocktail Hour

One Hour Hosted Bar Service

Spirits

Smirnoff Vodka, Beefeater Gin, Cruzan Aged Light Rum, Dewar's White Label Scotch, Canadian Club Whiskey, Jim Beam Bourbon and Sauza Blue Tequila

Beer

Budweiser, Bud Light, Corona, Michelob Ultra, Cigar City, Jai Lai and Yuengling

Wine

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

Beverage Upgrade Options

Additional 1-hr Open Bar | 8 per person

4-hr Premium Bar | Additional 8 per person

4-hr Top Shelf Bar | Additional 12 per person

Sheraton Dinner Wine Service | 34 per bottle

Signature Drinks Available

Butler Passed Hors D'Oeuvres

Choice of 3 Items | Based on 4 pieces per person

Cold Selections

Tuna Tartar

Cucumber, Wasabi Cream on Wonton Shell

Shrimp Cocktail Shooter

House Made Organic Cocktail Sauce

Caribbean Ceviche Shooter with Plantain Crisp

Caprese Skewer Grape

Tomato, Fresh Mozzarella Basil Balsamic Glaze

Shaved Beef Tenderloin

On Crostini with Shallot Jam and Horseradish Crème Bruschetta

Smoked Salmon Mousse on Cucumber

Assorted Vegetable Cup with Sundried Tomato Hummus

Sous Vide Watermelon and Feta Skewer





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Butler Passed Hors D'Oeuvres

Choice of 3 Items | Based on 4 pieces per person

Hot Selections

Vegetable Spring Rolls with Plum Sauce

Spinach, Wild Mushroom & Goat Cheese Pizzeta

Cranberry Walnut Brie in Filo, Honey Drizzle

Spanakopita

Coconut Shrimp

Miniature Crab Cake, Old Bay Aioli

Teriyaki Chicken Skewers

Beef or Chicken Empanadas

Bacon Wrapped Scallops

Mini Beef Wellington

Cocktail Hour Upgrades

Sushi Display, California, Tampa and Spicy Tuna Rolls
displayed with Ginger, Wasabi & Soy Sauce
18 per person

Artisanal Cheese & Fruit Display
8 per person

Grilled Seasonal Vegetables, Balsamic Glaze
8 per person

Antipasti Display
16 per person

Chilled Seafood Display
28 per person



Wedding Packages

Tier 1 | 109

- Four Hours of Open Bar Service, Call Brands
- Selection of Three Butler Passed Hors D' Oeuvres (Based on 4pcs per person)
- Selection of Salad
- Freshly Baked Artisan Breads
- Entrée Selection (Choice of 2)
- Champagne Toast
- Wedding Cake Every

Tier 3 | 144

- Five Hours of Open Bar Service, Premium Brands
- Selection of Four Butler Passed Hors D' Oeuvres (Based on 5pcs per person)
- Deluxe Crudité Display and Assortment of Domestic & Imported Cheeses, Fruit and Berry Garnish, Breads and assorted Crackers during cocktail hour
- Selection of Salad
- Freshly Baked Artisan Breads
- Duet Entrée Selection
- Champagne Toast
- Wedding Cake
- Tableside Wine Service during Dinner

Every tier includes Iced Tea, Freshly Brewed Starbucks® Coffees and Tazo® Teas available upon request

Tier 2 | 124

- Four Hours of Open Bar Service, Premium Brands
- Selection of Four Butler Passed Hors D' Oeuvres (Based on 4pcs per person)
- Selection of Salad
- Freshly Baked Artisan Breads
- Entrée Selection (Choice of 2)
- Champagne Toast
- Wedding Cake





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Salads

Select One

Mixed Field Greens Salad

Diced Tomatoes, Cucumbers, Red Onions, Spun Carrots Herbed vinaigrette

Boston Bibb Lettuce Salad

Candied Walnuts, Diced Pears, Gorgonzola Cheese, Champagne Vinaigrette

Traditional Caesar Salad

Focaccia Croutons, Shaved Parmesan, Creamy Caesar Dressing

Tomato Capresse Salad

Baby Arugula, Fresh Mozzarella, Balsamic Reduction

Wedge Salad

Topped with Bacon, Blue Cheese Crumbles, Cherry Tomatoes, Onions, Blue Cheese Dressing



Entrées

Tier 1 | Select Two

Chicken Saltimbocca

Free Range Roasted Breast of Chicken Stuffed with Sage and Pecorino Romano, Wrapped in Prosciutto in Marsala Sauce

Chicken Picatta

Sauteed Free Range Breast of Chicken, Capers, Lemon, Dill Beurre Blanc

Grilled Mahi Mahi

Open Flame Grilled and paired with a Fresh Mango Salsa Chutney

Herb Crusted Top Sirloin

Lightly Seasoned & Grilled to perfection and served with a House Cabernet Demi-Glace

Tier 2 | Select Two

24 Hour Brined Airline Chicken

Served a creamy Cognac Mushroom Sauce

Center Cut NY Strip

Herb Marinated and Grilled to perfection, Gorgonzola Cream Sauce

Petit Filet

60z. Grilled, Served with Black Peppercorn Sauce

Braised Short Rib

Slow Braised until Tender, Burgundy Wine Reduction

Florida Citrus Yellowtail Snapper

Lime and Cilantro Marinated, Boiled, Lemon Caper Sauce

Fennel Dusted Salmon

Lemon and Parsley Gremolata





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Entrées

Tier 3 | Pair Your Duet Your Way

Select any two options from our Land and Sea options to pair your entrée

Land | Select One

- Lemon Braised Veal Osso Bucco
- Char-Grilled Baby Lamb Chop, Mustard Thyme Sauce
- 6oz. Grilled Petit Filet, Black Peppercorn Sauce
- Medallion of Beef Tenderloin, Burgundy Reduction
- Chicken Saltimbocca
- Balsamic Roasted Chicken, Tarragon Tomatoes
- Spinach Artichoke Stuffed Chicken Breast
- 16oz. Bone in Rib Eye*, Mushroom Bordelaise

Sea | Select One

- Lime and Cilantro Marinated Florida Grouper, Lemon Capet Sauce
- Fennel Dusted Salmon, Lemon and Parsley Gremolata
- 6oz. Butter Poached Lobster Tail
- Herb Roasted Jumbo Shrimp
- Panko Crusted Diver Scallops, Lemon Garlic
- Twin Butter Poached Lobster Tails*

Please Note:

*Entree selections with an * are single protein plated entrée only.*



Entrées

From the Garden

Roasted Bell Pepper stuffed with Quinoa and farm fresh vegetables, balsamic glaze | Veg/V

Wild Mushroom Stuffed Ravioli, Herb Cream Sauce & Parmesan Cheese | Veg

Pan Seared Polenta Cake, Tomato Primavera | Veg/GF

Roasted Curried Cauliflower and Fried Chickpeas | GF/V/Veg

English Pea Risotto, Aged Parmesan Reggiano | Veg

** Veg = Vegetarian / V = Vegan / GF = Gluten Free*





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Wedding Buffet Packages

Tier 1 | 134

- Four Hours of Open Bar Service, Call Brands
- Selection of Three Butler Passed Hors D' Oeuvres (Based on 4pcs per person)
- Selection of Two Salads
- Freshly Baked Artisan Breads & Butter
- Entrée Selection (choice of two)
- Accompaniments (choice of two)
- Champagne Toast
- Wedding Cake

Every tier includes Iced Tea, Freshly Brewed Starbucks® Coffees and Tazo® Teas

Tier 2 | 154

- Four Hours of Open Bar Service, Premium Brands
- Selection of Three Butler Passed Hors D' Oeuvres (Based on 4pcs per person)
- Deluxe Crudité Display and Assortment of Domestic & Imported Cheeses, Fruit and Berry Garnish, Breads and assorted Crackers during cocktail hour
- Selection of two Salads
- Freshly Baked Artisan Breads & Butter
- Entrée Selection (choice of two)
- Chef Attended Action Stations (choice of one)
- Accompaniments (choice of two)
- Champagne Toast
- Wedding Cake





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Salads

Select Two

- Mixed Field Greens, Diced Tomatoes, Cucumbers, Red Onions, Carrots & Assorted Dressings
- Traditional Caesar, Focaccia, Parmesan, Creamy Dressing
- Tomato Caprese, Baby Arugula, Mozzarella, Balsamic Reduction
- Boston Bibb Lettuce, Candied Walnuts, Diced Pears, Gorgonzola Cheese, Champagne Vinaigrette
- Grilled Asparagus, Artichoke and Sweet Pepper Salad

Action Stations

Tier Two | Select One

- Whole Baked Salt Encrusted Florida Grouper, Beurre Blanc
- Pumpnickel Whole Roasted Side of Salmon, Gremolata sauce
- Oven Roasted Whole Turkey, Traditional Gravy, Cranberry Chutney
- Slow Roasted Top Round of Beef, Italian Herbs, Natural Au jus, Horseradish Cream

Entrées

Select Two

- Wild Mushroom Stuffed Ravioli, Herbed Cream Sauce & Parmesan Cheese
- Grilled Portobello and Seared Chicken Breast, Boursin Mushroom Cream
- Award Winning White Truffle Lobster Mac & Cheese, Smoked Gouda Cheese Sauce
- Chicken Marsala
- Seared Chicken Breast
- Fennel Dusted Salmon
- Apple Cider Glazed Ham
- Slow Braised Beef Short Rib
- Oven Roasted Top Round of Beef

Accompaniments

Select Two

- Wild Rice Pilaf
- Coconut Rice Pilaf
- Twice Roasted Rainbow Fingerling Potato
- Scalloped Au Gratin Potato
- Mac & Cheese, Smoked Gouda Sauce, Italian Herb Topping
- Aged Cheddar Cheese Potatoes
- Green Bean Almandine
- Char-Grilled Asparagus
- Steak House Vegetables
- Brown Buttered Heirloom Baby Carrots
- Grilled Broccoli Rabe





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Finishing Touch

VIENNESE DESSERT TABLE 50 Guests Minimum

Elegant Display of Assorted Specialty Cookies, Sweet Treats, Assorted Petit Fours, Assorted Petite Cheesecakes, Petite French Pastries, Flavored Starbucks® Coffee, White Milk Chocolate Shavings, Cinnamon, Orange Zest and Whipped Cream | 14 per Person

CAFÉ ALA CARTE®* 100 Guests Minimum

Gourmet Espresso, Latte & Cappuccino Bar
Made to Order Specialty Coffees
and Gourmet Teas

Up to Two Hours of Service | 12 per Person

THE S'MORES BAR

Make Your Own S'mores featuring Flavored Marshmallows, Assorted Candies, Gourmet Cookies and Flavored Graham Crackers

Up to Two Hours of Service | 8 per Person



Let Me Upgrade You

Specialty Napkins | 2 per person

Specialty Linen | Pricing Varies By Design

Chair Covers

Complete with your choice of:

Organza or Solid Satin Sash | 6 per chair

Spandex | 8 per chair

Ice Carving | 550 and up



Beverage Options

Call Brands

- Smirnoff Vodka
- Beefeater Gin
- Cruzan Aged Light Rum
- Dewar's White Label Scotch
- Canadian Club
- Whiskey Jim Beam Bourbon
- Sauza Blue Tequila
- Budweiser
- Bud Light
- Corona
- Cigar City, Jai Lai, Yuengling
- Chardonnay, Pinot Grigio, Merlot & Cabernet Sauvignon

Premium Brands

- Absolut Vodka
- Tanqueray Gin
- Bacardi Rum
- Captain Morgan Spiced Rum
- Dewar's White Label Scotch
- Jack Daniel's Whiskey
- Makers Mark Bourbon
- Don Julio Blanco Tequila
- Budweiser, Bud Light, Michelob Ultra
- Corona
- Cigar City, Jai Lai, Yuengling
- Chardonnay, Pinot Grigio, Merlot & Cabernet Sauvignon

Top Shelf Brands

- Ketel One Vodka
- Bombay Sapphire Gin
- Bacardi Rum
- Johnnie Walker Black Scotch
- Knob Creek Whiskey
- Crown Royal Whiskey
- Patron Silver Tequila
- Budweiser, Bud Light, Michelob Ultra
- Corona
- Cigar City, Jai Lai, Yuengling, Blue Moon
- Chardonnay, Pinot Grigio, Merlot & Cabernet Sauvignon





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Catering Requirements and Policies

Confirm Event: A non-refundable deposit in the amount of 25% of the estimated event total is required together with a signed Catering Agreement. Further deposits will be outlined in your catering agreement. To guarantee an event date, both parties must have agreed upon and fully executed a Catering Agreement, which will be submitted upon request following this proposal. Should another customer request the event date and function spaces and are able to sign an agreement immediately with Hotel, the Hotel will advise Client and Client will have (2) business days to sign the Catering Agreement and confirm the arrangements on a definite basis or the Hotel may at its option enter into an agreement with another client.

Food and Beverage: The Hotel reserves the right to supply all food and beverage. All food and beverage prices are subject to change without notice unless menu prices are contracted with the Catering Department. The Hotel does not allow any food or beverage to be brought on property from outside sources without approval. The Hotel prohibits the removal of any remaining food or beverage after the function has concluded.

Consumption of Alcohol: All alcoholic beverages are required to be purchased through the Hotel. The Hotel reserves the right to deny or suspend service due to possible over-consumption or intoxication. The Hotel reserves the right to card any individuals under the age of 40 and can deny service if proper identification is not provided. The Florida State Liquor Commission regulates the sales and service of alcoholic beverages, and the Hotel is the only licensee authorized to sell and service alcoholic beverages on the premises. It is Hotel policy that no alcoholic beverages be brought into the hotel.

Guarantee: The guarantee for the number of guests attending all food functions is required by noon (3) business days prior to the event. You will be charged for your guaranteed guest count or your actual guest attendance, whichever is greater. If you do not provide a guarantee by (3) business days prior, the number expected “#PPL” or “Set” as indicated on the Banquet Event Order will be the final guarantee.

Outdoor Events: All outdoor events will have a suitable indoor area reserved if inclement weather occurs. Weather calls will be made (4) hours before the start of the event. The Hotel will relocate outdoor events when the chance of rain is higher than 30%. A fee of \$1,000 will be applied to any event that is set outdoors and needs to be moved after the weather call deadline; the event may be delayed as a result. The Hotel is not responsible for any items damaged due to inclement weather.

Room Set-up Change Fees: Functions that require changes in the room set-up within (8) hours of the event will be assessed a fee no less than \$500.00 per room to cover additional labor. The Hotel reserves the right to make changes in all approved floor diagrams to best accommodate your guests in the function.

Audio Visual: The hotel partners with PSAV for all audio visual, lighting, and power needs. A power drop may be necessary for entertainment and décor set up whose power requirements go beyond the capability of the room utilized.



Catering Requirements and Policies

Décor and Entertainment: All menus are inclusive of standard event equipment such as tables, chairs, white floor-length linens, glassware, china, and flatware. All décor must be approved by your Catering/Conference Services Manager prior to the event date. Delivery of decorations, equipment, or exhibits must be coordinated with the hotel in advance. Items may not be attached to the walls and/or ceilings causing damage. Confetti, glitter, smoke machine, and open flame are prohibited in our event spaces. Excessive clean-up charges may apply.

Service Charge and Tax: A 24% service charge is added to all food, beverage, and rental charges. Applicable State and 7.5% Local Sales Tax is added to all food, beverage, and rental charges including service charge. The service charges and taxes are subject to change without notice.

Payment: A non-refundable deposit of 25% of food and beverage minimum is due at the signing of the contract. 50% is due 45 days prior to the event date and final payment is due 3 business days prior to the event date with final guarantees along with a completed credit card authorization form, so we have a form of payment on file should there be a remaining balance at the conclusion of your event.

Wedding Planners: The Catering Sales Manager will handle all aspects of the food and beverage coordination for your event and will guide you through the detailing process and coordination within the hotel only. The Hotel **recommends** a professional wedding planner or "day of" coordinator for weddings. On the day of the event, this person will be responsible for the coordination of the ceremony procession, executing the agreed timeline/sequence of events, and working as a personal liaison directly between the client, all event vendors, and the Hotel Staff. A timeline/sequence of events is required no later than 14 days prior to the event. Final diagrams and seating charts are required no later than 7 days prior to the event.

Outside Contractor: Your Catering/Conference Services Manager will provide you with the Hotel's preferred list of vendors, however, you are welcome to utilize your own outside vendor. Vendors must provide Certificate of Liability Insurance, naming the Hotel as additional insured. The Hotel reserves the right to approve all outside contractors hired. The Hotel will, upon reasonable notice, cooperate with the outside contractors. Hotel facilities are available to outside contractors to the extent that their function does not interfere with the use of the facilities by other guests. All outside contractors must provide proof of insurance, electrical/engineering needs and Fire Department approved permits to the Hotel fourteen(14) days prior to their set-up. Smoking by outside contractors in public areas or the storage areas for the Hotel is prohibited. The customer is responsible for any charges and damage an outside contractor incurs while in the employ of the customer. The Hotel will give customers a preferred vendor list upon request.





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