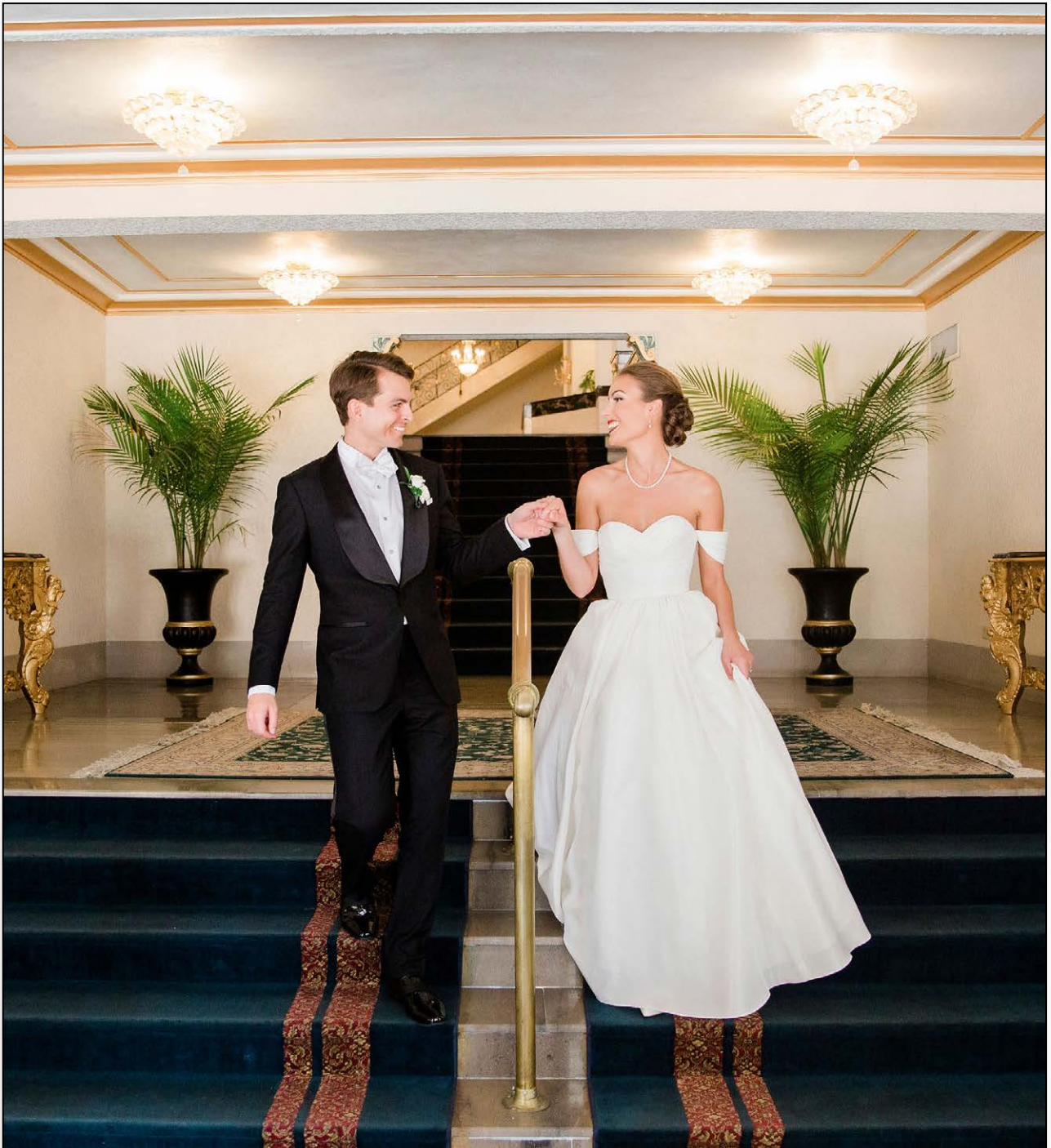


# FLOR DAN

## Wedding Packages



**Floridan Hotel | Tampa Downtown**

905 N Florida Ave, Tampa, FL 33602 | 813.225.1700 | [floridanpalace.com](http://floridanpalace.com)



# FLOR✱DAN



## Let Our Passion Ignite Your Celebration

Say your 'I Dos' in downtown Tampa's most unique historic venue. Celebrate your love story with those you love all in one place. From the rehearsal dinner and ceremony to the reception and farewell brunch, we have what it takes to fulfill every special detail of your wedding itinerary.



# FLOR✱DAN



## Your Ceremony

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

Rehearsal Coordination upon request

Navy Cushioned Chairs

### **ELEGANT BALLROOM CEREMONY | 3,500**

Grandeur ballroom of 10,000 square feet with high ceilings and a mezzanine level

### **CRYSTAL DINING ROOM | 2,000**

Ornate historic decor accented by eight stunning crystal chandeliers

### **MEZZANINE CEREMONY | 1,000**

Intimate space with an abundance of natural lighting



# FLORIDAN

## Your Venue

All pricing is subject to 25% service charge and 7.5% tax.

**Our packages start at \$115 per person and are inclusive of the following:**

- 4-hour Bar
- Champagne Toast
- Passed Hors d'oeuvres
- 2-course Dinner
- Bridal Holding Room
- Cream Table Linen
- Dedicated Day of Banquet Manager
- 4 Hours of Dedicated Event Time
- Wedding Night Bridal Suite
- Reduced Self Parking
- Discounted Guest Rooms
- Dance Floor, Tables, and Chairs – *Add up to 120 people*



### FLORIDAN BALLROOM

#### Flexible Room Rental Fees Sunday-Thursday

Minimum Spend \$20,000++ | December \$25,000++

Seats up to 750 guests + dance floor  
10,000 Sq. Ft

### MEZZANINE HALL

#### Flexible Room Rental Fees Sunday-Thursday

Minimum Spend \$8,000++ | December \$10,000++

Seats up to 170 guests Natural lighting  
2,500 Sq. Ft

### CRYSTAL DINING ROOM

#### Flexible Room Rental Fees Sunday-Thursday

Minimum Spend \$10,000++ | December \$12,000++.

Seats up to 110 guests Floor to ceiling windows  
Eight crystal chandeliers  
1,829 Sq. Ft

## Wedding Packages

Every tier includes Iced Tea, Freshly Brewed Coffees and Teas.

### TIER 1 | 115

Four Hours of Open Bar Service, House Brands  
Selection of Three Butler Passed Hors D'Oeuvres  
(Based on 3 pcs per person)

Selection of Salad  
Freshly Baked Artisan Breads  
Entrée Selection (Choice of 2)  
Champagne Toast

### TIER 2 | 129

Four Hours of Open Bar Service, Premium Brands  
Selection of Four Butler Passed Hors D'Oeuvres  
(Based on 4 pcs per person)

Selection of Salad  
Freshly Baked Artisan Breads  
Entrée Selection (Choice of 2)  
Champagne Toast

### TIER 3 | 149

Four Hours of Open Bar Service, Luxury Brands  
Selection of Five Butler Passed Hors D'Oeuvres  
(Based on 5 pcs per person)

Deluxe Crudité Display, Assortment of Domestic  
& Imported Cheeses, Fruit & Berry Garnish,  
Breads, Assorted Crackers during cocktail hour  
Selection of Salad  
Freshly Baked Artisan Breads  
Duet Entrée Selection  
Champagne Toast  
Tablesides Wine Service during Dinner







## Add-ons

Imperial Party Rental Delivery and Pickup

Chivari Chairs

Black Cocktail Tablecloth Linen

Black Cocktail Table Spandex Linen

Black Round Table Linens

Black 8-ft Classroom Table Linen

8-foot Classroom Style Table



## Cocktail Hour - Bar Service

Additional one-hour hosted bar service add-on to package/tier selection.

### **Tier 1**

\$15/person - 1 hour

Select 4 beers / ciders in bottle or can  
House Wines (Cabernet Sauvignon, Merlot, Sauvignon Blanc, Chardonnay)

### **Tier 2**

\$19/person - 1 hour

Select 4 beers / ciders in bottle or can  
Premium Wines (Cabernet Sauvignon, Merlot, Pinot Noir, Sauvignon Blanc, Chardonnay)

### **Tier 3**

\$23/person - 1 hour

Select 4 beers / ciders in bottle or can  
Luxury Wines (Cabernet Sauvignon, Merlot, Pinot Noir, Sauvignon Blanc, Chardonnay)

### **BEVERAGE UPGRADE OPTIONS**

Dinner Premium Wine Service

Select 1 Red and 1 White from your Tier Level for Dinner table service

**Tier 1** - \$30 per bottle

**Tier 2** - \$38 per bottle

**Tier 3** - \$48 per bottle

\*Extra hour may incur additional room rental and staff charges.

## Cocktail Hour - Butler Passed Hors D'Oeuvres

Choice of 3 Items | Based on 4 pieces per person

### COLD SELECTIONS:

#### Mushroom Tartlet

Roasted duxelles, truffle, chevre'  
goat cheese, fine herbs

#### Bloody Maria Oyster Shooters

Gulf oysters, tequila, bloody mary mix,  
pickled fresno chiles

#### Grilled Shrimp Cocktail

Grilled gulf shrimp, firecracker cocktail sauce

#### Speck Wrapped Melon

Balsamic glaze, smoked maldon sea salt, basil

#### Beef Tartare

Filet, crispy caper, red onion, mustard,  
preserved egg yolk, grilled croustini

#### Smoked Salmon

Cucumber, whipped boursin, rye crumble

#### Vegetable Crudite

Roasted pepper hummus/herb ranch dip

#### Tomato Bruschetta

Heirloom tomato, fresh mozzarella, balsamic  
gastrique, evoo, croustini

### HOT SELECTIONS:

#### Spanikopita

Spinach, feta, phyllo, mint chutney

#### Wild Mushroom Pizzeta

Truffle, goat cheese

#### Cubano Sliders

Pulled pork, gruyere, housemade pickle,  
dijon mustard

#### Miniature Crab Cake

Old Bay aioli

#### Teriyaki Chicken Skewers

#### Waygu Beef Slider

Bacon onion jam, truffle aioli, aged cheddar

#### Mini Beef Wellington

## Cocktail Hour Upgrades

Artisanal cheese & fruit display 8 per person  
antipasti display 6 per person

Grilled seasonal vegetables, balsamic glaze 8 per person  
Chilled seafood display 28 per person





## Salads

Select One

### **Mixed Field Greens Salad**

Diced tomato, cucumber, red onion, spun carrot, herb vinaigrette

### **Boston Bibb Lettuce Salad**

Candied walnut, diced pear, gorgonzola cheese, champagne vinaigrette

### **Traditional Caesar Salad**

Romaine lettuce, focaccia croutons, shaved parmesan, creamy caesar dressing

### **Tomato Caprese Salad**

Baby arugula, fresh mozzarella, balsamic reduction

### **Wedge Salad**

Iceburg lettuce, topped with bacon, blue cheese crumbles, cherry tomatoes, onions, blue cheese dressing

## Entrées

### TIER 1 | SELECT TWO

#### Chicken Marsala

Chicken breast, mushroom marsala cream sauce

#### Chicken Picatta

Thinly-sliced chicken breast, capers, lemon dill  
beurre blanc

#### Grilled Salmon

Salmon grilled, charred lemon cream sauce

#### Steak Frites

Grilled 8 oz NY Strip, smoked blue cheese  
compound butter

#### Mushroom Asparagus Risotto

Creamy arborio rice with fresh vegetables,  
Pecorino Romano cheese

### TIER 2 | SELECT TWO

#### Seared Airline Chicken

Free range roasted breast, herb infused  
whipped potatoes, roasted baby carrot,  
rosemary chicken jus

#### Grilled 12oz NY Strip

Herb marinated, thyme demi glace

#### Petit Filet

6oz filet, horseradish au jus

#### Braised Short Rib

Beef ribs, burgundy wine reduction

#### Florida Citrus Yellowtail Snapper

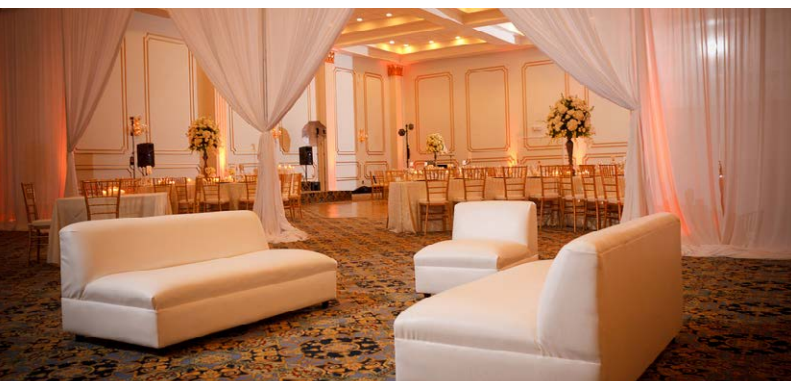
Charred pineapple and mango  
relish, citrus beurre blanc

#### Fennel Dusted Salmon

Charred tomato ragout

#### Vegetable Napoleon

Portobello mushroom layered with zucchini  
squash, roasted red peppers, balsamic glaze





## Entrées

**TIER 3 | SELECT (1) ONE LAND PROTEIN AND (1) ONE SEA PROTEIN,  
(1) ONE STARCH AND (1) ONE VEGETABLE TO PAIR YOUR ENTRÉE**

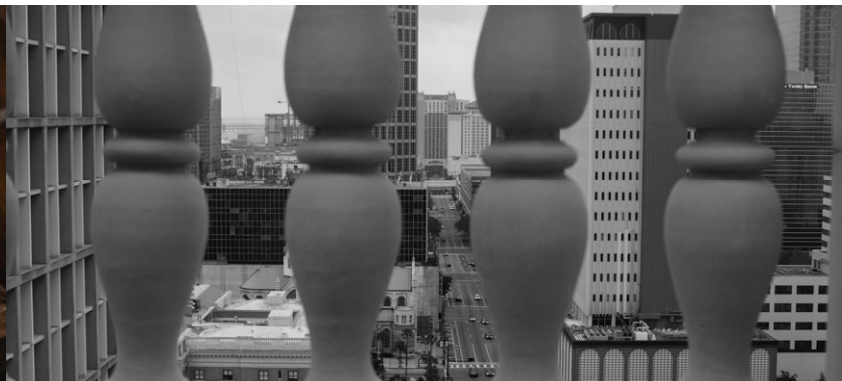
### Land | Select One

Braised lamb Osso Bucco  
Grilled lamb chop, mustard thyme sauce  
4oz. Grilled petit filet, green peppercorn sauce  
6oz NY strip, smoked blue cheese compound butter  
Braised short rib, burgandy veal glaze  
Balsamic roasted chicken, tarragon tomatoes  
Seared airline chicken breast, rosemary chicken jus  
16oz. Bone in rib eye\*, mushroom bordelaise

### Sea | Select One

Seared gulf snapper, lemon caper sauce  
Fennel dusted salmon, lemon & parsley gremolata  
4oz. butter poached lobster tail  
Grilled herb marinated jumbo shrimp  
Seared diver scallops, lemon garlic  
Whole butter poached lobster\*

**\* *Single protein plated entrée only.***



## Entrées Accompaniments

### Starches | Select One

Wild rice pilaf  
Roasted fingerling potato  
Au gratin potato  
Rosemary whipped potatoes  
Whipped sweet potatoes  
Parmesan risotto  
Seared polenta cake

### Vegetable | Select One

Charred broccolini  
Roasted baby carrots  
Roasted brussel sprouts  
Grilled zucchini and squash  
Grilled asparagus  
Roasted root vegetables







## Entrées - Vegetarian

Select One

**Roasted bell pepper stuffed with quinoa and farm fresh vegetables, balsamic glaze - V/GF**

**Mushroom ravioli, herb cream sauce & parmesan cheese – Veg**

**Pan seared polenta cake, tomato primavera, squash – Veg/GF**

**Roasted curried cauliflower and fried chickpeas, carrot puree – V/GF**

**English pea risotto, aged parmesan reggiano – Veg/GF**

**\* Veg = Vegetarian | V = Vegan | GF = Gluten Free**



## Wedding Buffet Packages

Every tier includes Iced Tea, Freshly Brewed Coffees and Teas

### **TIER 1 | 139**

Four Hours of Open Bar Service, House Brands  
Selection of Three Butler Passed Hors D' Oeuvres  
(Based on 4pcs per person)

Selection of One Salad

Freshly Baked Artisan Breads & Butter

Entrée Selection (choice of two)

Accompaniments (choice of two)

Champagne Toast

### **TIER 2 | 159**

Four Hours of Open Bar Service, Premium Brands  
Selection of Three Butler Passed Hors D' Oeuvres  
(Based on 4pcs per person)

Deluxe Crudité Display, assortment of domestic &  
imported cheeses, fruit and berry garnish,  
breads, assorted crackers during cocktail hour

Selection of two Salads

Freshly Baked Artisan Breads & Butter

Entrée Selection (choice of three)

Accompaniments (choice of two)

Champagne Toast



## Wedding Buffet (cont.)

### SALADS

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 & sweet pepper salad

### ENTRÉES

Wild mushroom stuffed ravioli, herbed cream sauce, parmesan cheese

Seared chicken breast, thyme jus

Chicken marsala, boursin mushroom cream

Fennel dusted salmon, charred lemon cream

Apple cider glazed ham, chipotle barbeque sauce

Slow braised beef short rib, burgundy veal reduction

Grilled NY Strip, blue cheese compound butter, horseradish demi glace

Roasted vegetable pasta primavera

### ACCOMPANIMENTS

Wild rice pilaf

Pasta pomodoro

Roasted fingerling potato

Au gratin potato

Mac and cheese, smoked gouda sauce, italian herb topping

Aged cheddar cheese potatoes

Green bean almandine

Grilled asparagus

Roasted root vegetables

Brown buttered heirloom baby carrots

Grilled broccoli rabe

# Beverage Options

## House Brands

Wheatley Vodka, Bombay Gin, Corazon Silver Tequila, Bacardi Silver Rum, Four Roses Bourbon, Cutty Sark Blended Scotch, Bushmills Irish Whiskey, Jack Daniel's Whiskey

Chardonnay, Sauvignon Blanc, Merlot & Cabernet Sauvignon

## Premium Brands

Tito's Vodka, Beefeater Gin, Cazadores Blanco Tequila, Myers's Platinum Rum, Jim Beam Bourbon, Dewar's Blended Scotch, Bushmills Irish Whiskey, Jack Daniel's Whiskey

Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot & Cabernet Sauvignon

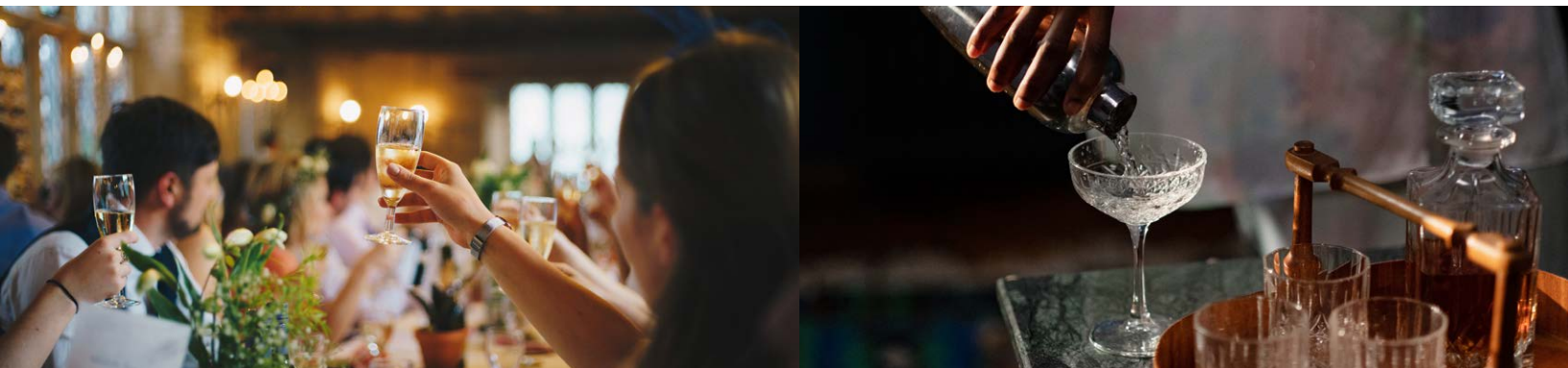
## Luxury Brands

Absolut Vodka, Tanqueray Gin, Cazadores Reposado Tequila, Havana Club Anejo Rum, Buffalo Trace Bourbon, Monkey Shoulder Blended Scotch, Jameson Irish Whiskey, Glenlivet 12yr Single Malt Scotch, Jack Daniel's Whiskey

Cabernet Sauvignon, Red Blend, Malbec, Pinot Noir, Pinot Grigio, Sauvignon Blanc, Chardonnay

## Beer Selections

Budweiser, Budweiser Light, Coors Lite, Michelob, Heineken, Pacifico, Guinness, 3 Daughters Beach Blonde Ale- St. Petersburg, Cigar City Jai Alai IPA – Tampa, Ballast Point Sculpin IPA - San Diego







## Recommended Event Planners

### COASTAL COORDINATING:

Day of Coordination	\$1600 - \$2000++
Advisory / Partial	\$2800 - \$4000++
Full Planning	\$4200 - \$5000++

### ELEGANT AFFAIRS BY DESIGN:

Day of Coordination	\$2000++
Partial Planning	\$4000++
Full Event Planning	\$6000++

### ELEGANT EVENING EVENTS:

Day of Coordination	\$3000++
Full Wedding Planning	\$10,000++
Full Corporate Planning	TBD

### BREEZIN ENTERTAINMENT & PRODUCTION:

Day of Coordination	Starts at \$1899
4 Hour DJ Packages	\$1000 - \$1300++
6 Hour DJ Packages	\$1500 - \$1700++

### PREFERRED VENDORS:

#### **Jennie's Flowers** *Artistry wedding florist*

Laura Atenogenes | [laura@jennies.com](mailto:laura@jennies.com) | 813.471.1111

#### **Hands on Sweets** *Unique wedding cakes & desserts boutique*

Chef Marie & Chef Carlos | 813.810.6007 | [handsonsweets.com](http://handsonsweets.com)

#### **Malindy Elene Bridal Boutique** *Bridal stylist*

Mallory Feeney | [info@malindyelene.com](mailto:info@malindyelene.com) | 813.251.4334

#### **Endless creations** *Flower arrangements*

727.688.7222

#### **Emiliani Salon + Spa** *Full-service bridal hair & makeup (vegan-friendly)*

Greg Gibson | 813.512.7952

## Things to Know

**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 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 24 hours 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. 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 5 business days prior to the event. You will be charged for your guaranteed guest count or your actual guest attendance, whichever is greater.

**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 \$550.00 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 ETS 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.

**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 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 25% 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 as noted on the contract and final payment is due 30 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.

**Outside Contractor:** Your Catering 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.