

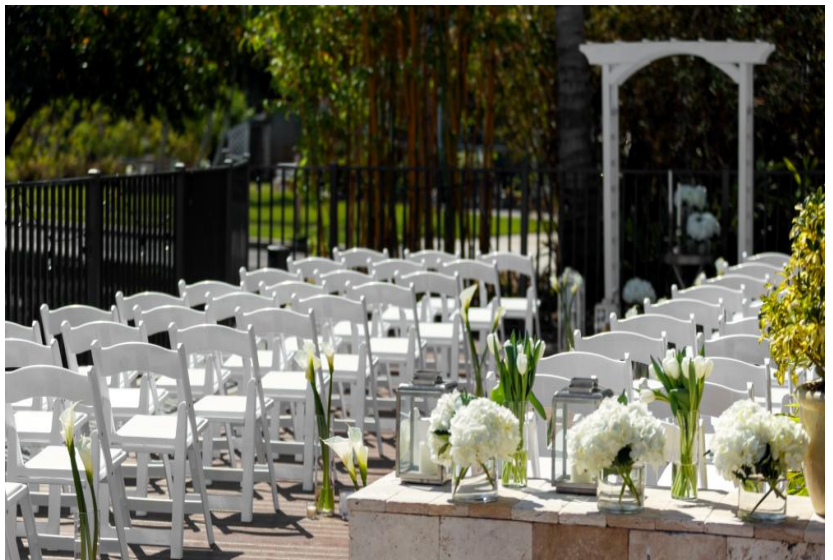


DESTINATION: HAPPILY EVER AFTER

Start your story at The Hotel Zamora

Say "I Do" at The Hotel Zamora, St. Pete Beach's newest and finest wedding venue. Our boutique venue offers breathtaking rooftop views, spacious and modern accommodations, delicious Mediterranean culinary cuisine, and stylish unique indoor and outdoor ceremony and reception locations!

Contact our wedding specialists:
weddings@thehotelzamora.com



WEDDING CEREMONY LOCATIONS

Our boutique property is best suited for intimate wedding ceremonies accommodating up to 50–120 guests maximum. The Hotel Zamora would be delighted to host your special occasion in any one of our beautiful indoor or outdoor venues.

Sundeck

Located near the pool terrace, this open air space offers a beautiful waterfront view of the Intracoastal. Arrive by boat, or descend from the wrap around stone staircase for a stunning grand entrance!

Rooftop

Say “I Do” with a View! This breathtaking outdoor space offers panoramic views of beautiful St. Pete Beach. Ceremonies can be held on both the Bayfront and Gulfside Rooftop.



Ceremony Packages Include

- Ceremony Arch
- Artful Event Chairs
- Exclusivity of Ceremony Space for up to 2 Hours
- Ceremony Rehearsal
- Infused Water Station
- Indoor Location (In Event of Inclement Weather)

Indoor Or Outdoor Wedding Ceremonies \$1,500

(All Prices are Subject to 7% Sales Tax)

WEDDING RECEPTION LOCATIONS

The Hotel Zamora is pleased to offer the following unique indoor and outdoor reception spaces for your special occasion. We also offer three different wedding packages which are designed to surprise and delight your guests and your senses.



Castile Private Dining Room and Terrace 500 square feet | Ideal for up to 30 guests

Castile Verandah 700 square feet | Ideal for up to 40 guests

Casablanca Room 1,000 square feet | Ideal for up to 50 guests

Tangier Ballroom 1,500 square feet | Ideal for up to 80 guests

Sundeck 1,000 square feet | Ideal for 20–40+ guests

Pool 1,500+ square feet | Ideal for 30–50+ guests

Bayside Rooftop 1,500 square feet | Ideal for 30–50+ guests

Gulfside Rooftop 3,000 square feet | Ideal for 50–150+ guests

Pricing subject to a 22% gratuity and 7% sales tax on all food & beverage. All taxes & fees are subject to change.

WEDDING RECEPTION PACKAGES | Waterfront Wedding

Two coursed plated dinner for intimate weddings under 30 guests \$125 per person

BAR PACKAGE

4 Hour Open Bar: Premium Beer, Wine and Spirits
Non-alcoholic beverages including juices and soda
Fruit infused water station

CELEBRATORY CHAMPAGNE TOAST

butler passed sparkling wine for all of your guests

COCKTAIL HOUR DISPLAY (choose one)

CURED MEAT & CHEESE

serrano ham, dried chorizo,
manchego cheese, gorgonzola,
quince paste, marmalade, honey comb
mixed nuts and lavosh crackers

FRESH FRUIT ARRANGEMENT

selection of fresh fruit and seasonal berries
served with whipped honey yogurt

ITALIAN ANTIPASTO

grilled vegetables with balsamic reduction
marinated olives and crostini

PLATED SALAD (choose one)

served with fresh baked rolls

BABY SPINACH SALAD

strawberries, orange, fennel, crispy serrano
ham,
blue cheese and charred lemon vinaigrette

CAESAR

romaine lettuce, parmesan, croutons
and avocado caesar dressing

ARTISAN MIXED GREENS

cucumber, heirloom tomato, carrots
with charred lemon vinaigrette

PLATED ENTREE (choose two)

GRILLED BEEF TENDERLOIN

served with grilled asparagus, roasted fingerling
potatoes and green peppercorn demi

SLOW ROASTED ORGANIC GREEK STYLE CHICKEN

served with cous cous risotto and vegetable
ragout

SEARED SALMON WITH PINEAPPLE CHUTNEY

served with couscous risotto and asparagus

SLOW ROASTED PORK WITH APPLE CIDER DEMI

served with roasted potatoes and carrots



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WEDDING RECEPTION PACKAGES | Bayside Elegance

Served buffet style \$145 per person

BAR PACKAGE

4 Hour Open Bar: Premium Beer, Wine and Spirits
Non-alcoholic beverages including juices and soda
Fruit infused water station

COCKTAIL HOUR DISPLAY (choose one)

CURED MEAT & CHEESE

serrano ham, dried chorizo, manchego cheese
gorgonzola, quince paste, marmalade, honey
comb, mixed nuts and lavosh crackers

FRESH FRUIT ARRANGEMENT

selection of fresh fruit and seasonal berries
served with whipped honey yogurt

BUTLER PASSED APPETIZERS (choose two)

COLD HORS D'OEUVRES

Tuna Tataki with Wasbi Caviar Ponzu
Shrimp cocktail shooter with cocktail sauce
Lobster Deviled Egg
Smoked Salmon on Endive

HOT HORS D'OEUVRES

Mini crab cakes with keylime aioli
Beef satay with chimichurri sauce
Moroccan lamb meatballs
Chicken satay with peanut sauce

SALAD (choose one)

served with fresh baked rolls

BABY SPINACH SALAD

strawberries, orange, fennel, crispy serrano
ham, blue cheese and charred lemon
vinaigrette

CAESAR

romaine lettuce, parmesan, croutons
and avocado caesar dressing

ARTISAN MIXED GREENS

cucumber, heirloom tomato, carrots
with charred lemon vinaigrette

ENTREES (choose two)

KEY LIME CHICKEN PICATTA WITH POPCORN
CAPERS

SEARED SALMON WITH MANGO CHUTNEY

MOJO PULLED PORK AND CARAMELIZED
ONIONS

SIDE DISHES (choose two)

Roasted fingerling potatoes
Cous cous with herbs and parmesan
Grilled asparagus
Roasted brown butter cauliflower
Green Beans almonidine



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WEDDING RECEPTION PACKAGES | Sunset Splendor

Served buffet style \$165 per person

BAR PACKAGE

4 Hour Open Bar: Premium Beer, Wine and Spirits
Non-alcoholic beverages including juices and soda
Fruit infused water station

CELEBRATORY CHAMPAGNE TOAST

butler passed sparkling wine for all of your guests

COCKTAIL HOUR DISPLAYS (choose two)

CURED MEAT, CHEESE & FRUIT

serrano ham, dried chorizo, manchego cheese,
gorgonzola, quince paste, marmalade, honey
comb
mixed nuts and lavosh crackers

CHILLED SEAFOOD

poached shrimp and seasonal ceviche
horseradish cocktail sauce and lemon wedges

ITALIAN ANTIPASTO

grilled vegetables with balsamic reduction
marinated olives and crostini

BUTLER PASSED APPETIZERS (choose three)

COLD HORS D'OEUVRES

Tuna Tataki with Wasbi Caviar Ponzu
Shrimp cocktail shooter with cocktail sauce
Lobster Deviled Egg
Smoked Salmon on Endive
Baby Stuffed Artichoke
Grilled Oyster Shooter

HOT HORS D'OEUVRES

Mini crab cakes with keylime aioli
Beef satay with chimichurri sauce
Moroccan lamb meatballs
Chicken satay with peanut sauce

SALAD (choose one)

served with fresh baked rolls

BABY SPINACH SALAD

strawberries, orange, fennel, crispy serrano
ham, blue cheese and charred lemon
vinaigrette

CAESAR

romaine lettuce, parmesan, croutons
and avocado caesar dressing

ARTISAN MIXED GREENS

cucumber, heirloom tomato, carrots
with charred lemon vinaigrette

ENTREES (choose two)

GROUPE VERACRUZE

KEY LIME CHICKEN PICATTA WITH POPCORN
CAPERS

SEARED SALMON WITH MANGO LEMON
BOURBLANC

MOJO PULLED PORK AND CARAMELIZED
ONIONS

Carving Stations (\$125 CHEF FEE)

Smoked NY Strip
Beef Tenderloin

SIDE DISHES (choose two)

Lobster Mac n Cheese
Roasted fingerling potatoes
Cous cous with herbs and parmesan
Grilled asparagus
Roasted brown butter cauliflower
Green Beans almondine

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WEDDING RECEPTION PACKAGES | Coastal Celebration

Served buffet style \$155 per person

BAR PACKAGE

4 Hour Open Bar: Premium Beer, Wine and Spirits
Non-alcoholic beverages including juices and soda
Fruit infused water station

PASSED APPETIZERS

passed for one hour (choose four)

COLD HORS D'OEUVRES

Tuna Tataki with Wasabi Caviar Ponzu
Shrimp cocktail shooter with cocktail sauce
Lobster Deviled Egg
Smoked Salmon on Endive
Baby Stuffed Artichoke
Grilled Oyster Shooter
Caprese Stuffed Tomato Skewer
Brie Cheese with walnut praline

HOT HORS D'OEUVRES

Mini crab cakes with keylime aioli
Beef satay with chimichurri sauce
Moroccan lamb meatballs
Chicken satay with peanut sauce

DINNER STATIONS (pick 3)

served for 2 hours

SLIDER STATION

Slider selections (choose 2)
beef patties, fried chicken, crab cakes or
blackened grouper, pulled pork or prime rib
Toppings bar including thousand island
dressing, lettuce, onion, tomato, smoked aioli
Tater tots with ketchup, house made secret
sauce

TACO TRUCK

Fillings include pulled chicken, sliced marinated
flank steak, and blackened market fish
Salsa bar includes pico de gallo, pineapple salsa,
house made hot sauces, guacamole, and
chipotle sour cream
Toppings bar includes lettuce, pickled red
onion, jalapenos, and tortillas

AMERICAN STATION

Pigs in a blanket, Grilled cheese, Tomato soup
shooters, Fry cups, Vegetable cups served with
ranch

PASTA STATION

Pasta: Penne & Farfalle
Sauces: (select two) Marinara, Bolognese,
Pesto, Alfredo, Vodka
Toppings: (select two) Shrimp, Chicken,
Meatballs, Roasted Vegetables
*125 Chef fee applies

SALAD STATION

Pick Two: Caesar, Artisan Mixed Greens,
Arugula Burrata & Roasted tomato Salad, Red
Quinoa, Kale Salad, Panzello

CARVING STATION

Choose one:
Smoked Turkey
Porchetta
Beef Tenderloin
*\$125 Chef fee applies



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WEDDING RECEPTION PACKAGES | Plated Celebration

Served Plated \$185 per person

Bar Package: Super Premium (4hours)

4 Hour Open Bar: Beer, Wine and Spirits

1 specialty cocktail (see list)

Non-alcoholic beverages: juices and soda

Fruit infused water station

Stationary Display (select two)

CURED MEAT, CHEESE & FRUIT

serrano ham, dried chorizo, manchego cheese, gorgonzola, quince paste, marmalade, honey comb mixed nuts and lavosh crackers

CHILLED SEAFOOD

poached shrimp and seasonal ceviche
horseradish cocktail sauce and lemon wedges

ITALIAN ANTIPASTO

grilled vegetables with balsamic reduction
marinated olives and crostini

FRESH FRUIT ARRANGEMENT

selection of fresh fruit and seasonal berries
served with whipped honey yogurt

Butler Tray passed (select three)

COLD HORS D'OEUVRES

Tuna Tataki with Wasabi Caviar Ponzu

Shrimp cocktail shooter with cocktail sauce

Lobster Deviled Egg

Smoked Salmon on Endive

Baby Stuffed Artichoke

Grilled Oyster Shooter

Caprese Stuffed Tomato Skewer

Brie Cheese with walnut praline

HOT HORS D'OEUVRES

Mini crab cakes with keylime aioli

Beef satay with chimichurri sauce

Moroccan lamb meatballs

Chicken satay with peanut sauce

Salad (select one)

BURRATA

Tomatoes, burrata, basil

CAESAR

romaine lettuce, parmesan, croutons
and avocado caesar dressing

SHAVED FENNEL

Praline, crispy Serrano, fresh basil

Entrees (Select two)

GRILLED BEEF TENDERLOIN WITH LOBSTER TAIL

LOBSTER CORAL BUTTER WITH ARTIGON
SHRIMP WITH GROUPER

RISOTTO WITH BASIL OIL AND MUSHROOM
TRUFFLE

AIRLINE CHICKEN BREAST OVER RISOTTO WITH
BLISTERED ASPARAGUS



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WEDDING RECEPTION LATE NIGHT

LATE NIGHT NOSHES

priced per dozen

Mini crab cake sliders with key lime aioli \$72

Mini Macs with cheese and special sauce \$65

Mini corn dogs with smoked aioli \$65

Fried Mozzarella Cheese bites with rustic tomato sauce \$65

Haberno Chicken Wings \$18

LATE NIGHT DISPLAYS

SLIDER BAR

Slider selections (choose 2)

beef patties, fried chicken, crab cakes or blackened grouper

Toppings bar including thousand island dressing, lettuce, onion, tomato, smoked aioli

Tater tots with ketchup and special sauce

28.00 Per Person

SALSA BAR

Assorted salsas including

Charred tomato, spicy pineapple and tomatillo

Served with queso fresco fondue, guacamole, and fresh tortilla chips

17.00 Per Person

DESSERT DISPLAY

Mini cakes, tarts and cookies

15.00 Per Person



Wedding Planner Services/Day of Coordination

Pricing subject to a 22% gratuity and 7% sales tax on all food & beverage.
All taxes & fees are subject to change.

To ensure your rehearsal, ceremony and all personal details are executed as planned; a professional wedding coordinator is strongly encouraged for all ceremonies conducted at The Hotel Zamora. We are happy to provide a list of recommended vendors.

Food & Beverage Service

Due to local regulations, all Food and Beverage items served in the function space are required to come from Castile Restaurant only, with the exception of a Wedding Cake. State law prohibits the serving of alcoholic beverages to any person under 21 years of age. As a responsible vendor, The Hotel Zamora reserves the right to refuse service to anyone under minimum age, as well as those without proper identification or any persons whom, in the judgment of the management, appears intoxicated. Alcoholic beverages may not be removed from the premises under any circumstances. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Deposits, Payments & Guarantees

A deposit of 25% of the food and beverage minimum is due with a signed contract in order to confirm the date, room and time of the event. Deposits are applied to the final bill as payment and are non-refundable. A deposit equal to 50% of the food and beverage minimum will be due six months prior to event date. The remaining balance of the estimated master bill will be due one month prior with the final guaranteed attendance. Any variance will be charged 7 days prior to event date. A credit card is required with a signed contract which will be used for any additional charges that may be incurred and will be charged at the conclusion of the function.

Weather Calls

To provide the best possible atmosphere, a decision on moving an outdoor function inside may be required. The Banquet or Catering Manager will determine this no less than five hours prior to the event, if anticipated weather conditions are not favorable. If the forecast for chance of rain is 40% or greater, the event will be required to move indoors. Outdoor Functions with Entertainment: In consideration of our neighbors and hotel guests, all vendors and entertainment companies must comply with local noise ordinances before and after 10:00pm.

Multiple Entrée Selections Multiple entrees are welcomed for plated meals. A group may choose up to (2) entrees with guarantees of each due three weeks prior the event. You must provide a method by which our banquet staff can determine each guest's selection.

Outside Vendors

All outside vendors must provide The Hotel Zamora with commercial general liability insurance in an amount of at least one million dollars (\$1,000,000) per occurrence. All policies must list the Hotel as additional insured and a copy must be provided at least one week prior to the event.

Decorations Your event includes the standard house linens and banquet furniture. Any specialty linens, centerpieces and other décor is the responsibility of the party and should be approved by a Hotel representative. Prohibited décor items include glitter, confetti, open flame candles and sparklers.

Set-Up/Break-Down Time

Included with your event agreement is a 2-hour set-up time prior to the event, and we ask that outside décor is removed from the space no later than 1-hour after the event ends.

Tastings

Once an event is confirmed and deposit received, we can set up a Tasting for up to 4 people. Tastings will be conducted Monday through Friday between the hours of 2:00pm–4:00pm.

Events Information | Frequently Asked

Can I have a beach ceremony?

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Absolutely! Enjoy a convenient beach side ceremony across from the hotel and then return for a spectacular reception. We work with several great vendors that can provide a beach ceremony. We also have a stunning waterside location on property.

Do I need a Wedding Planner?

We do not require a Wedding Planner but having one is highly recommended. To ensure your rehearsal, ceremony and all personal details are executed as planned; a professional wedding coordinator is strongly encouraged for all ceremonies. We are happy to provide a list of recommended vendors.

Will a ceremony rehearsal be scheduled?

Our sales team is happy to arrange a rehearsal for you. Rehearsal times and locations can be confirmed two weeks prior to your wedding.

Do you provide children and vendor meals?

We offer children's meals for guests under twelve years old or they can dine from the buffet at a reduced price. Vendors can be provided with a chef selected hot plated meal.

Where does the bride get ready?

We highly recommend our Bridal Ready Room located on the third floor of the hotel. This room will provide ample space for your bridal party along with a spacious balcony with views of the water. This room is based on availability and additional fees may apply. We suggest you reserve when you book your date with us.

Will I have a menu tasting?

Once an event is confirmed and deposit received, we can set up your tasting appointment. All of our Wedding Packages include a complimentary menu tasting for up to 4 people. These appointments are scheduled a maximum of two months prior to your wedding date and are scheduled Tuesday-Thursday between the hours of 2pm and 4pm.

When I am ready to move forward with a contract, what is the deposit amount?

A deposit of 25% of the food and beverage minimum is due with a signed contract in order to confirm the date, room and time of the event. Deposits are applied to the final bill as payment and are non-refundable. A deposit equal to 50% of the food and beverage minimum will be due six months prior to event date. The remaining balance of the estimated master bill will be due one month prior with the final guaranteed attendance. Any variance will be charged 7 days prior to event date. A credit card is required with a signed contract which will be used for any additional charges that may be incurred and will be charged at the conclusion of the function.

What if it rains?

Rain back-up space is booked with all of our events. To provide the best possible atmosphere, a decision on moving an outdoor function inside may be required. The Banquet or Catering Manager will determine this no less than five hours prior to the event, if anticipated weather conditions are not favorable. If the forecast for chance of rain is 40% or greater, the event will be required to move indoors.

Can we have live music?

In consideration of our neighbors and hotel guests, all vendors and entertainment companies must comply with local noise ordinances before and after 10:00pm.

Does the hotel provide heaters/ portable air conditioners?

We have heaters available to rent for your event. We charge \$50 per heater and the hotel staff will light them for your event. We also have portable air conditioners for your outside event available for \$50 per unit.

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