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SAFETY HARBOR
RESORT AND SPA
ON TAMPA BAY

SAFETYHARBORSPA.COM

Timeless Elegance
A WEDDING DESTINATION FOR YOUR MOST MEMORABLE DAY



Wedding Packages

All prices are subjected to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed.
A 22% Service Charge and 7% Florida Sales Tax will be added to all prices. Anticipate a 5% menu increase per year.

Historic Occasions Deserve Historic Settings...



Boasting a rich and colorful history, Safety Harbor Resort and Spa is the ideal setting for an occasion destined to be just as historic as your event!

Located on 15 acres of pristine Florida waterfront overlooking Tampa Bay, the Resort is perhaps best known for the natural mineral springs over which it is built. Spanish explorers discovered the springs in 1539 while searching for the Fountain of Youth and visitors have been "taking the waters" of Espiritu Santo Springs (Springs of the Holy Spirit) ever since.

Designated as a Florida Heritage Landmark in 1998, Safety Harbor Resort and Spa has played host to well known guests and celebrities as an overnight spa destination for more than 60 years.

This historic hotel is one of Tampa Bay's favorite event locations and with good reason. The Resort's tranquil location in the quaint town of Safety Harbor is complimented by a full service conference and catering staff.

We offer extensive event and banquet expertise and have selected a variety of menus and options to help you plan the perfect event.

Please allow us to participate in this historic occasion in your life, as we add special memories to an album spanning more than half a century.

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Your Wedding Ceremony

All ceremonies include:

Option of Indoor or Outdoor Event Space

(Indoor Space is also reserved for Outdoor Events in case of inclement weather.)

White Garden Chairs

Choice of White Columns or Classic White Wedding Arch

Ceremony Rehearsal (Evening Prior)

Ceremony Coordination

Ceremony Locations:

Pool Deck~\$1,500.00

Surrounded by Palm Trees and the beauty of Tampa Bay, this area is our most popular area for wedding ceremonies and can accommodate up to 300 guests.

Tranquility Garden~\$1,000.00

With the calming sound of the Water Fountain and the shade of a majestic oak tree, this peaceful wedding ceremony location can host up to 120 guests.

Tent~\$1,500.00

With elegantly draped ceilings and beautiful chandeliers, this location is perfect for couples looking for a wedding ceremony with the feel of the outdoors but climate controlled for the comfort of your guests.



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Your Wedding Reception

All Wedding Reception Packages include:

Cocktail Hour and Use of Ballroom for up to three consecutive hours

Champagne toast for all guests

Dance Floor

Floor length linens, chair covers and sashes (multiple color options)

Mirror Tiles and Votive Candles for your guest tables

Menu Tasting for up to 4 guests

Custom Designed Wedding Cake Displayed and Served (a delivery fee may apply)



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Gold Wedding Brunch

Champagne and Mimosa Bar for one Hour

Salads

Traditional Safety Harbor Field Greens Salad with champagne vinaigrette

Sliced Tropical Fruit and Seasonal Berries

Chef's Breads, Muffins, Danishes and Butter Croissants

Displays (Choose One)

Smoked Salmon served with New York Style Bagels, Cream Cheese and Traditional Garnishes

International Cheese Display

Breakfast Table

Assorted Individual Breakfast Quiches

Applewood Smoked Bacon

Chef's Table (Choose Two)

Chicken Marsala or Chicken Piccata

Safety Harbor Crab Cakes with Dill Sauce and Mint Crushed Cucumber

Pan Seared Tilapia with Mango Chutney

Salmon Florentine

Hand-Carved Prime Rib (Chef Carving Fee of \$85.00 applies)

Chef Choice of Starch and Vegetable

\$60.00 Per Person

Optional: Bloody Mary and Mimosa Bar: \$10.00 Per Person, Per Hour

All Buffets comes with Freshly Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea,

Hot Tea and Water

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Platinum Wedding Brunch

Champagne and Mimosa Bar for two Hours

Salads

Traditional Safety Harbor Field Greens Salad with champagne vinaigrette

Waldorf Salad

Lobster Bisque

Chef's Breads, Muffins and Croissants

Displays (Choose Three)

Smoked Salmon served with New York Style Bagels, Cream Cheese and Traditional Garnishes

International Cheese Display

Vegetable Crudite

Sliced Tropical Fruit and Seasonal Berries

Chilled Jumbo Gulf Shrimp with Louis and Horseradish Sauces

Chef's Table

Eggs Benedict

Waffles or French Toast with Maple Syrup

Applewood Smoked Bacon

Crab Stuffed Chicken with Hollandaise Sauce

Filet Mignon with Sauce au Poivre

Deluxe Omelet Station

(Chef Fee of \$85.00 applies)

Chef Choice of Starch and Vegetable

\$98.00 Per Person

Optional: Bloody Mary and Mimosa Bar: \$10.00 Per Person, Per Hour

All Buffets comes with Freshly Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, Hot Tea and Water

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Wedding Plated Lunches

Four Hour Silver Open Bar (Beer, Wine and Soda)

Cocktail Hour

*International Cheese Display Accompanied with Fresh Fruit, Bread and Gourmet Crackers
Fresh Vegetable Crudite*

Reception

Salad (Choose One)

*Traditional Safety Harbor Field Greens Wheel Salad with Champagne Vinaigrette
Safety Harbor Salad with Goat Cheese, Mandarin Oranges, Candied Pecans and Dried Cranberries
Classic Caesar Salad*

Entrees

Beef

*Fire-Grilled 6oz Filet Mignon with Pinot Noir Sauce ~ \$89.00 Per Person
Seared 8oz New York Strip with Shitake Mushrooms ~ \$79.00 Per Person
8oz Rib Eye with Red Wine Duxelle Sauce ~ \$79.00 Per Person*

Chicken

*Chicken Marsala ~ \$65.00 Per Person
Chicken Piccata ~ \$65.00 Per Person
Chicken Maria, Pan Seared Chicken Breast, Sautéed Spinach, Sundried Tomatoes topped with Feta in a
Pinot Noir Sauce with Capers ~ \$70.00 Per Person*

Fish

*Parmesan Crusted Salmon with Tomato Basil Reduction ~ \$75.00 Per Person
Pecan Crusted Gulf Grouper with Citron Butter Sauce ~ \$79.00 Per Person
Grilled Mahi-Mahi with Coconut Beurre Blanc ~ \$75.00 Per Person
Potato Crusted Tilapia with Sage Infusion ~ \$70.00 Per Person*

Pork

*Fresh Cut Pork Chop with Apple Sage au Jus and Portabella Mushrooms ~ \$75.00 Per Person
Pork Tenderloin with Calvados Demi Glaze ~ \$70.00 Per Person*

Veal

Veal Scaloppini with Prosciutto, Spinach and Sun-Dried Tomatoes ~ \$75.00 Per Person

*All Lunch Entrees come with Choice of Starch and Vegetable, Freshly Baked Rolls and Butter, Freshly Brewed
Regular and Decaffeinated Coffee, Iced Tea, Hot Tea and Water*

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Gold Wedding Buffet Lunches

Four Hour Silver Open Bar (Beer, Wine and Soda)

Cocktail Hour

*International Cheese Display Accompanied with Fresh Fruit, Bread and Gourmet Crackers
Fresh Vegetable Crudite*

Reception

Salads

*Traditional Safety Harbor Field Greens Salad with Champagne Vinaigrette
Classic Caesar Salad*

Entrees

Plantain-Stuffed Chicken with Roasted Peppers

Pan Seared Pecan Chicken Dijionaise

Mahi-Mahi with Newburg Sauce

Grilled Salmon with Key Lime Butter Sauce

Herb Roasted Pork Loin with Spinach, Sun-Dried Tomato and Feta Cheese

Sliced Steak with Sauce Au Poivre

Two Entrée Selection ~ \$80.00 Per Person

Three Entrée Selection ~ \$90.00 Per Person

*All Lunch Buffets come with Choice of Starch and Vegetable, Freshly Baked Rolls and Butter, Freshly Brewed
Regular and Decaffeinated Coffee, Iced Tea, Hot Tea and Water*

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Platinum Wedding Buffet Lunches

Four Hour Silver Open Bar (Beer, Wine and Soda)

Cocktail Hour

*International Cheese Display Accompanied with Fresh Fruit, Bread and Gourmet Crackers
Fresh Vegetable Crudite
Choice of Two Butler Passed Hors d'Oeuvres*

Reception

Salads

*Traditional Safety Harbor Field Greens Salad with Champagne Vinaigrette
Classic Caesar Salad
Caprese Salad*

Entrees

Chicken Piccata Sauteed in Lemon, Capers and Butter Sauce

Seared North Atlantic Salmon with Dill Sauce

Baked Mahi-Mahi with Mango Chutney

Pork Tenderloin Medallions with Normandy Sauce

Beef Medallions with Mushroom Demi Glaze

Hand-Carved Prime Rib (Chef Carving Fee of \$85.00 applies)

Two Entrée Selection ~ \$95.00 Per Person

Three Entrée Selection ~ \$105.00 Per Person

*All Lunch Buffets come with Choice of Starch and Vegetable, Freshly Baked Rolls and Butter, Freshly Brewed
Regular and Decaffeinated Coffee, Iced Tea, Hot Tea and Water*

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Cold Hors d'Oeuvres Selections

Beef

Sliced Tenderloin on Crostini ~ \$48.00 Per Dozen

Cheese

Goat Cheese Crostini with Tapenade ~ \$36.00 Per Dozen

Baked Brie Crostini with Pear Jam ~ \$38.00 Per Dozen

Chicken

Jamaican Chicken Salad Tart with Fruit Salsa ~ \$38.00 Per Dozen

Chicken Salad Finger Sandwich ~ \$46.00 Per Dozen

Pork

Salami Cornets with Dijon Cream on Crostini ~ \$42.00 Per Dozen

Seafood

Shrimp with Dill Cream Cheese on Crostini ~ \$54.00 Per Dozen

Cocktail Shrimp ~ \$54.00 Per Dozen

Shrimp and Crab Mousse on Crostini ~ \$54.00 Per Dozen

Lobster Medallion Crostini ~ \$78.00 Per Dozen

Salmon Mousse on Baguette ~ \$39.00 Per Dozen

Smoked Salmon on Baguette ~ \$39.00 Per Dozen

Vegetables

Asparagus Wrapped in Prosciutto ~ \$36.00 Per Dozen

Asparagus Wrapped in Smoked Salmon ~ \$54.00 Per Dozen

Tomato and Roasted Pepper Bruschetta ~ \$33.00 Per Dozen

Asparagus Wrapped in Prosciutto ~ \$36.00 Per Dozen

Artichoke Hearts Stuffed with Goat Cheese Mousse ~\$36.00 Per Dozen

Spoons

Lobster, Mango and Pineapple Salsa ~ \$64.00 Per Dozen

Safety Harbor Crab Cake over Caribbean Black Bean Salsa ~ \$73.00 Per Dozen

Ahi Tuna Tartar ~ \$70.00 Per Dozen

Vegetarian Spoons ~ \$52.00 Per Dozen

Cucumber-Pine Nut Chicken Salad ~\$58.00 Per Dozen

Hot Hors d'Oeuvres Selections

Beef

Sirloin of Beef and Sweet Pepper Kabob ~ \$42.00 Per Dozen
Mini Beef Wellington ~ \$44.00 Per Dozen
Beef and Blue Cheese Wrapped in Bacon ~ \$44.00 Per Dozen
Beef Satay ~ \$40.00 Per Dozen
Philly Cheesesteak en Croute ~ \$42.00 Per Dozen
Mini Cheeseburger ~ \$42.00 Per Dozen

Cheese

Mini Brie en Croute with Raspberries ~ \$36.00 Per Dozen
Asiago Potato Stuffed with Cream Cheese ~ \$48.00 Per Dozen
Brie with Sweet Pears and Toasted Almond in Phyllo Purse ~ \$38.00 Per Dozen
Macaroni and Cheese Bites ~ \$36.00 Per Dozen

Chicken

Chicken Satay ~ \$38.00 Per Dozen
Mini Chicken Cordon Blue ~ \$42.00 Per Dozen
Ginger Chicken Wrapped in Bacon ~ \$42.00 Per Dozen
Coconut Crusted Chicken Tenders ~ \$40.00 Per Dozen
Pecan Crusted Chicken Tenders ~ \$42.00 Per Dozen
Sesame Crusted Chicken Tenders ~ \$42.00 Per Dozen
Chicken Wontons ~ \$38.00 Per Dozen

Lamb

Miniature Lamb Chop Lollipops ~ \$60.00 Per Dozen

Pork

Cremini Mushrooms with Italian Sausage ~ \$42.00 Per Dozen
Italian Sausage in Puff Pastry ~ \$36.00 Per Dozen
Mini BLTs ~ \$42.00 Per Dozen

Seafood

Grouper Tempura Spring Rolls ~ \$48.00 Per Dozen
Cremini Mushrooms with Crab ~ \$54.00 Per Dozen
Gulf Shrimp Wrapped in Bacon ~ \$54.00 Per Dozen
Coconut Shrimp with Key Lime Sauce ~ \$54.00 Per Dozen
Wonton Wrapped Shrimp ~ \$48.00 Per Dozen
Sea Scallop Wrapped in Bacon ~ \$48.00 Per Dozen
Key West Style Conch Fritter ~ \$33.00 Per Dozen
Mini Safety Harbor Crab Cake ~ \$57.00 Per Dozen
Shrimp Spring Rolls ~ \$45.00 Per Dozen

Vegetables

Asparagus Wrapped in Prosciutto ~ \$36.00 Per Dozen
Asparagus Wrapped in Smoked Salmon ~ \$54.00 Per Dozen
Tomato and Roasted Pepper Bruschetta ~ \$33.00 Per Dozen
Asparagus Wrapped in Prosciutto ~ \$36.00 Per Dozen
Artichoke Hearts Stuffed with Goat Cheese Mousse ~ \$36.00 Per Dozen

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Wedding Plated Dinners

Four Hour Gold Open Bar (Liquor, Beer, Wine and Soda)

Cocktail Hour

International Cheese Display Accompanied with Fresh Fruit, Bread and Gourmet Crackers

Fresh Vegetable Crudite

Choice of Four Butler Passed Hors d'Oeuvres

Reception

Salad (Choose One)

Traditional Safety Harbor Field Greens Wheel Salad with Champagne Vinaigrette

Safety Harbor Salad with Goat Cheese, Mandarin Oranges, Candied Pecans and Dried Cranberries

Classic Caesar Salad

Entrees

Beef

Fire-Grilled 6oz Filet Mignon with Pinot Noir Sauce ~ \$125.00 Per Person

Seared 8oz New York Strip with Shitake Mushrooms ~ \$115.00 Per Person

8oz Rib Eye with Red Wine Demi Glaze ~ \$115.00 Per Person

Chicken

Chicken Marsala ~ \$99.00 Per Person

Chicken Piccata ~ \$99.00 Per Person

Chicken Maria, Pan Seared Chicken Breast, Sauteed Spinach, Sundried Tomatoes topped with Feta in a Pinot Noir Sauce with Capers ~ \$104.00 Per Person

Fish

Parmesan Crusted Salmon with Tomato Basil Reduction ~ \$109.00 Per Person

Pecan Crusted Gulf Grouper with Citron Butter Sauce ~ \$115.00 Per Person

Grilled Mahi-Mahi with Coconut Beurre Blanc ~ \$109.00 Per Person

Potato Crusted Tilapia with Sage Infusion ~ \$99.00 Per Person

Lamb

Rack of Lamb , Garlic Demi ~ \$120.00 Per Person

Pork

Fresh Cut Pork Chop with Apple Sage au Jus and Portabella Mushrooms ~ \$109.00 Per Person

Pork Tenderloin with Calvados Demi Glaze ~ \$105.00 Per Person

Veal

Veal Scaloppini with Prosciutto, Spinach and Sun-Dried Tomatoes ~ \$109.00 Per Person

All Dinner Entrees come with Choice of Starch and Vegetable, Freshly Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Water

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Duet Plated Dinners

Four Hour Gold Open Bar (Liquor, Beer, Wine and Soda)

Cocktail Hour

International Cheese Display Accompanied with Fresh Fruit, Bread and Gourmet Crackers

Fresh Vegetable Crudite

Choice of Four Butler Passed Hors d'Oeuvres

Reception

Salad (Choose One)

Traditional Safety Harbor Field Greens Wheel Salad with Champagne Vinaigrette

Safety Harbor Salad with Goat Cheese, Mandarin Oranges, Candied Pecans and Dried Cranberries

Classic Caesar Salad

Entrees

Grilled Petit Filet Mignon with Pinot Noir Sauce, Gulf Shrimp and Scallop Skewer with Garlic and Herb Butter Sauce, Accompanied with Montrachet Potato Gratin and Crispy Green Beans Almondine ~

\$135.00 Per Person

Grilled Petit Filet Mignon in Madeira Sauce, Safety Harbor Crab Cake Accompanied with Pomme Dutchess and Seared Asiago-Dusted Zucchini ~

\$135.00 Per Person

Grilled Petit Filet Mignon with Pinot Noir Sauce, Cold Water Lobster Tail with Drawn Butter Accompanied with Potato Souffle and Tomato Provencal ~

\$ 140.00 Per Person

Grilled Petit Filet Mignon with Black Peppercorn Sauce, Salmon Florentine Accompanied with Wild Mushroom Risotto and Seasonal Vegetable Mousse ~

\$133.00 Per Person

Roasted Sliced Tenderloin of Beef with Sauce au Poivre, Blackened Mahi-Mahi with Curry Butter Sauce Accompanied with Leek Mashed Potatoes and Glazed Baby Seasonal Vegetables ~

\$125.00 Per Person

Mahi-Mahi with Tarragon Cream Sauce, Brie and Walnut Stuffed Chicken with Apple Butter Sauce Accompanied with Tri Color Fusili and Asparagus ~

\$117.00 Per Person

Pan-Seared Chicken Piccata with Gulf Shrimp Skewer with Garlic Herb Butter Sauce Accompanied with Parmesan Herbed Couscous and Spinach Flan ~

\$109.00 Per Person

All Dinner Entrees come with Choice of Starch and Vegetable, Freshly Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Water

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Gold Wedding Buffet Dinners

Four Hour Gold Open Bar (Liquor, Beer, Wine and Soda)

Cocktail Hour

*International Cheese Display Accompanied with Fresh Fruit, Bread and Gourmet Crackers
Fresh Vegetable Crudite
Choice of Four Butler Passed Hors d'Oeuvres*

Reception

Salads

*Traditional Safety Harbor Field Greens Salad with Champagne Vinaigrette
Classic Caesar Salad*

Entrees

*Chicken Marsala with Mushroom Demi Glaze
Jamaican Jerk Chicken with Mango-Cilantro Mojo
Tilapia in Key Lime Butter Beurre Blanc
Herb Roasted Pork Loin with a Rosemary Demi Glaze
Sliced Marinated Steak with Wild Mushroom Sauce
Hand-Carved Rosemary-Crusted Top Sirloin of Beef with Merlot Demi Glaze
(Chef Carving Fee of \$85.00 applies)*

Three Entrée Selection ~ \$120.00 Per Person

*All Dinner Buffets come with Choice of Starch and Vegetable, Freshly Baked Rolls and Butter, Freshly Brewed
Regular and Decaffeinated Coffee, Hot Tea and Water*

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Platinum Wedding Buffet Dinners

Four Hour Gold Open Bar (Liquor, Beer, Wine and Soda)

Cocktail Hour

*International Cheese Display Accompanied with Fresh Fruit, Bread and Gourmet Crackers
Fresh Vegetable Crudite
Choice of Four Butler Passed Hors d'Oeuvres*

Reception

Salads

*Traditional Safety Harbor Field Greens Salad with Champagne Vinaigrette
Classic Caesar Salad
Shrimp Bisque or Cream of Asparagus
Caprese Salad, Waldorf Salad or Mediterranean Couscous Salad*

Entrees

*Plantain Chicken Roulade with Curry Butter Sauce
Almond-Crusted Mahi-Mahi with Olive and Tomato Tapenade
Grouper Veracruz
Salmon Shrimp Cake with Dill Sauce and Mint Crushed Cucumber
Seafood Fra Diavolo (Shrimp, Mussels and Catch of the Day in a Spicy Tomato Sauce)
Veal Scaloppini with Normandy Sauce
New York Strip Topped with Gorgonzola and Port Wine Demi Glaze
Hand-Carved Prime Rib with au Jus
(Chef Carving Fee of \$85.00 applies)*

Three Entrée Selection ~ \$135.00 Per Person

*All Dinner Buffets come with Choice of Starch and Vegetable, Freshly Baked Rolls and Butter, Freshly Brewed
Regular and Decaffeinated Coffee, Hot Tea and Water*

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Diamond Wedding Buffet Dinners

Four Hour Gold Open Bar (Liquor, Beer, Wine and Soda)

Cocktail Hour

International Cheese Display Accompanied with Fresh Fruit, Bread and Gourmet Crackers
Fresh Vegetable Crudite
Choice of Four Butler Passed Hors d'Oeuvres

Reception

Salads

Traditional Safety Harbor Field Greens Salad with Champagne Vinaigrette
Classic Caesar Salad
Lobster Bisque or Tomato Bisque
Seafood Salad
Shrimp Cocktail Display
Antipasto Display with Rosemary Bread, Fresh Basil and Olive Oil Dipping Sauce

Entrees

Chicken Montrachet, Rolled and Stuffed with Goat Cheese, Mushrooms and Sun-Dried Tomatoes

Crab Stuffed Grouper with Citrus Butter Sauce

Macadamia Crusted Shrimp with Key Lime Butter Sauce

Veal Medallions with Normandy Sauce

Rack of Lamb au Jus

Veal Scaloppini with Normandy Sauce

Hand-Carved Beef Tenderloin with Sauce au Poivre and Bernaise Sauce
(Chef Carving Fee of \$85.00 applies)

Three Entrée Selection ~ \$165.00 Per Person

All Dinner Buffets come with Choice of Starch and Vegetable, Freshly Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Water

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Hors d'Oeuvres Reception

Five Hour Gold Open Bar (Liquor, Beer, Wine and Soda)

Displays

International Cheese Display Accompanied with Fresh Fruit, Bread and Gourmet Crackers

Fresh Vegetable Crudite

Baked Brie en Croute with Apples and Brown Sugar

Chilled Jumbo Gulf Shrimp with Louis and Horseradish Sauces

Chef Carved Crostini Station

(Chef Carving Fee of \$85.00 applies)

Grilled Tenderloin of Beef with Bearnaise and Bordelaise Sauces

Bourbon-Glazed Virginia Ham with Warm Apple Compote

Served with Crisp Crostinis, Spinach and Artichoke Dip, Tomato Bruschetta and Assorted Mustards

The Spoons

Lobster, Mango and Pineapple Salsa Spoons

Ahi Tuna Tartar Spoons

Butler Passed Hors d'Oeuvres

Artichoke Hearts Stuffed with Goat Cheese Mousse

Asparagus Spears Wrapped in Prosciutto

Button Mushrooms with Spinach and Goat Cheese

Chicken Satay with Dipping Sauce

Mini Crab Cakes

Wonton Wrapped Shrimp

Mini Beef Wellington

Mashed Potato Martini Bar

Fluffy Mashed Potatoes served with an Assortment of Delightful Garnishes

Butler Passed Casseroles (Choose Three)

Shrimp Scampi

Chicken Normandy

Curry Mahi-Mahi

Mediterranean Pork

Beef Burgundy

Viennese Display

Assortment of Miniature Desserts which may include Éclairs, Petit Fours, Neapolitans,

Fresh Fruit Tarts, Key Lime Tarts and Mini Cheesecakes

Freshly Brewed Coffee and Decaffeinated Coffee Served with Cinnamon Sticks,

Grated Orange Peel, Chocolate Syrup, Fresh Whipped Cream, Nutmeg & Raw Sugar and Crystal Candy Swizzle Sticks

\$165.00 Per Person

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Theme Station Reception

Four Hour Gold Open Bar (Liquor, Beer, Wine and Soda)
Also Includes a Martini Bar Station and a Champagne Station

Displays

International Cheese Display Accompanied with Fresh Fruit, Bread and Gourmet Crackers
Fresh Vegetable Crudite
Choice of Four Butler Passed Hors d'Oeuvres

California Station

Mixed Green Salad with Tomato, Avocado and Cucumber
California Rolls
Asian Fusion Chicken
Assorted Fresh Vegetables

Caribbean Station

Mixed Green Salad with Mango Dressing
Jerk Chicken
Mahi-Mahi with Mango Fruit Salsa
Pineapple Basmati Rice
Fried Yucca

Chinese Station

Vegetarian Spring Rolls
Salmon with Ponzu Sauce
Fried Rice
Bok Choy

French Station

Mixed Green Salad with French Dressing
Pork Medallion Normande
Steak au Poivre
Gratin Dauphinois
Green Beans

German Station

Bratwurst in a Blanket
Assorted German Sausages
Sauerkraut
Potatoes

Thai Station

Chicken Noodle Thai Salad
Vegetarian Pad Thai
Shrimp Pad Thai
Chicken Pad Thai

Greek Station

Greek Salad
Pork Chop or Chicken Stuffed with Spinach, Tomato and Feta
Lemon-Thyme Potatoes

Italian Station

Mixed Green Salad with Italian Dressing
Antipasto Platter
Lobster Ravioli
Chicken Parmesan
Wild Mushroom Risotto
Vegetables Primavera

New York Station

Mixed Green Salad with NY Maple Syrup Dressing
Manhattan Clam Chowder
NY Strip Steak
Liberty Potatoes

South American Station

Empanadas
Chicken Veracruz
Mexican Rice
Beans

Texas Station

Prime Rib Carving Station
Barbeque Chicken
Mashed Potatoes
Baked Beans

Three Station Selection ~ \$145.00 Per Person

Four Station Selection ~ \$155.00 Per Person

Five Station Selection ~ \$165.00 Per Person

All Station Reception come with Freshly Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Water

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Dinner Enhancements

Plated Dinner

Appetizers

Crab Cake with Smoked Aioli ~ \$10.00 Per Person
Skewered Poached Scallop and Shrimp with Citrus Butter ~ \$10.00 Per Person
Melon Baton with Prosciutto, Lime and Black Pepper ~ \$8.00 Per Person
Gulf Shrimp Cocktail ~ \$9.50 Per Person
Wild Mushroom Tart with Goat Cheese ~ \$9.00 Per Person
Sliced Seared Duck Breast on Greens with Maple and Orange Reduction ~ \$ 10.50 Per Person
Seared Peppercorn Ahi Tuna with Wasabi, Ginger and Soy Sauce ~ \$11.00 Per Person
Spa-Viche Martini ~\$9.00 Per Person
Lobster Martini ~\$13.00 Per Person

Soups

Shrimp, Lobster or Tomato Bisque ~ \$4.50 Per Person
Cream of Asparagus ~ \$4.50 Per Person

Intermezzos (Served Between Salad and Dessert Courses)

Lemon or Raspberry Sorbet, Served in a Glass with Garnish ~ \$4.50 Per Person

Buffet Dinner

Displays ~ \$6.00 Per Person, Per Display

Smoked Salmon with Traditional Garnishes
Antipasto and Prosciutto Display with Rosemary Bread, Fresh Basil and Olive Oil Dipping Sauce
International Cheese Display with Artisan Breads and Crackers
Fresh Vegetable Crudite
Sliced Tropical Fruit and Seasonal Berries
Chilled Jumbo Gulf Shrimp with Louis and Horseradish Sauces
Baked Brie en Croute
Mediterranean Display
Lobster, Crab or Artichoke Hot Dips

Action Stations

(Chef Fee of \$85.00 applies)
Fresh Pasta Station ~ \$11.00 Per Person
Mashed Potato Martini Station ~ \$11.00 Per Person
Salad Station ~ \$11.00 Per Person
Shrimp and Scallop Scampi Station ~ \$14.00 Per Person
All Around Station to Include Marinated, Coconut and Scampi Style Shrimp ~ \$23.00 Per Person
Add Chicken to Any Station ~ \$5.00 Per Person
Add Shrimp to Any Station ~ \$7.00 Per Person
Add Vegetables to Any Station ~ \$4.00 Per Person

Carving Stations

(Chef Carving Fee of \$85.00 applies)
Baked Ham (Serves 40 Guests) ~ \$260.00 Each
Beef Tenderloin (Serves 20 Guests) ~ \$295.00 Each
Roasted Whole Turkey (Serves 25 Guests) ~ \$205.00 Each
Steamship Round of Beef (Serves 100 Guests) ~ \$575.00 Each

All prices are subjected to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed.
A 22% Service Charge and 7% Florida Sales Tax will be added to all prices. Anticipate a 5% menu increase per year.

Dessert and Coffee Enhancements

Viennese Display

Assortment of Miniature Desserts to Include:

*Eclairs, Petit Fours, Neapolitans, Fresh Fruit Tarts, Key Lime Tarts and Mini Cheesecakes
Freshly Brewed Regular and Decaffeinated Coffee Served with Cinnamon Sticks, Grated Orange Peel, Chocolate Syrup, Fresh
Whipped Cream, Nutmeg, Raw Sugar and Crystal Candy Swizzle Sticks*

\$14.00 Per Person

Fondue Station

Choice of Warm Caramel or Chocolate Glazes

Dipping Item Selections:

*Pound Cake, Oreos, Pretzels, Kiwi, Strawberries, Nutter Butters, Frozen Banana Bites, Graham Crackers, Potato Chips,
Marshmallows, Biscotti or Mini Cream Puffs*

\$13.00 Per Person for Four Dipping Items

\$16.00 Per Person for Eight Dipping Items

Cheesecake Station

Assorted Cheesecakes and Toppings with Fresh Fruit Compote, Assorted Sauces, Nuts and Fresh Whipped Cream

\$9.00 Per Person

Ice Cream Station

Choice of Two Ice Cream Flavors: Vanilla, Chocolate, Strawberry or Chocolate Chip Cookie Dough

Served with Assorted Toppings, Sauces and Whipped Cream

\$8.00 Per Person

Strawberries Romanoff Station

Marinated Strawberries, Meringue, Vanilla Ice Cream and Strawberry Coulis, Folded into a Tuile Cup

\$11.00 Per Person

Gourmet Coffee Station

(1 ½ Hour Service)

*Freshly Brewed Regular and Decaffeinated Coffee Served with Cinnamon Sticks, Grated Orange Peel, Chocolate Syrup, Fresh
Whipped Cream, Nutmeg, Raw Sugar and Crystal Candy Swizzle Sticks*

\$6.00 Per Person

Add Specialty Liquors: Kahlua, Baileys, Tia Maria, Amaretto and Cognac ~\$13.00 Per Person

Add Espresso and Latte Machine ~\$300.00 Per Event

Espresso and Latte Attendant ~\$85.00 Each

Add Chocolate Covered Strawberries to your Wedding Cake Service ~\$17.00 Per Dozen

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Bar Packages

Open Bar Packages

Silver Bar (Beer and Wine) Selections include:

La Terre Red and White Wine, House Champagne, Imported Beer to include Corona and Heineken, Domestic Beer to include Bud and Bud Light, Soda, Bottled Water and Juice

Gold Bar Selections Include:

Smirnoff Vodka, Gordon's Gin, Captain Morgan Rum, Seagram's 7, Bacardi Light Rum, Cutty Sark, Jose Cuervo Gold Tequila, Jim Beam, Christian Brother Brandy, La Terre Red and White Wine, House Champagne, Imported Beer to include Corona and Heineken, Domestic Beer to include Bud and Bud Light, Soda, Bottled Water and Juice

Platinum Bar Selections Include:

Absolute Vodka, Bacardi Rum, Jack Daniels Whiskey, Tanqueray, Cuervo 1800 Tequila, Dewars, Captain Morgan Rum, Johnny Walker Red, Seagram's VO, Courvoisier VS, Blackstone Vineyard Red and White Wine, House Champagne, Imported Beer to include Corona and Heineken, Domestic Beer to include Bud and Bud Light, Soda, Bottled Water and Juice

Diamond Bar Selections Include:

Kettle One Vodka, Grey Goose Vodka, Crown Royal, Bacardi Select, Jack Daniels Single Barrel, Patron Silver, Bombay Sapphire, Johnny Walker Black, Captain Morgan Rum, Courvoisier VS, Maker's Mark Whiskey, Chateau St. Michele Red and White Wine, House Champagne, Imported Beer to include Corona and Heineken, Domestic Beer to include Bud and Bud Light, Soda, Bottled Water and Juice

Upgrade from Silver to Gold Bar ~\$3.00 Per Person, Per Hour

Upgrade from Gold to Platinum Bar ~\$5.00 Per Person, Per Hour

Upgrade from Platinum to Diamond Bar ~\$9.00 Per Person, Per Hour

Dinner Wine Service

La Terre Merlot and Chardonnay ~\$4.00 Per Person (Silver or Gold Bar)

Hosted or No Bar ~\$29.00 Per Bottle

Blackstone Merlot and Chardonnay ~5.00 Per Person (Platinum Bar)

Hosted or No Bar ~\$32.00 Per Bottle

Chateau St. Michele Merlot or Cabernet Sauvignon and Chardonnay ~6.00 Per Person (Diamond Bar)

Hosted or No Bar ~\$36.00 Per Bottle

Punch By the Gallon

Rum Punch ~\$75.00 Per Gallon

Red or White Sangria ~\$65.00 Per Gallon

Champagne Mimosa ~\$65.00 Per Gallon

All Bars Require a Bartender

Bartender Fee is \$85.00 Per Four-Hour Bar, \$10.00 Each Additional Hour

Due to State Liquor License Statutes: Alcoholic beverages must be purchased through the resort. All persons consuming alcoholic beverages must be of legal drinking age and with proper identification.

The Safety Harbor Resort and Spa Encourages Safe and Responsible Alcohol Consumption

All prices are subjected to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed. A 22% Service Charge and 7% Florida Sales Tax will be added to all prices. Anticipate a 5% menu increase per year.

Bar Packages

A la Carte Bar Arrangements

Silver Bar ~\$11.00 One Hour, ~\$17.00 Two Hours, ~\$6.50 Each Additional Hour
Gold Bar ~\$13.00 One Hour, ~\$20.00 Two Hours, ~\$7.50 Each Additional Hour
Platinum Bar ~\$17.00 One Hour, ~\$26.00 Two Hours, ~\$9.00 Each Additional Hour
Diamond Bar ~\$21.00 One Hour, ~\$33.00 Two Hours, ~\$11.00 Each Additional Hour

Hosted Bar Pricing (Per Drink)

Gold Liquor ~\$6.50 Per Drink
Gold Wine ~\$6.00 Per Drink
Gold Imported Beer ~\$5.50 Per Drink
Gold Domestic Beer ~\$5.50 Per Drink
Soda and Bottled Water ~\$3.50 Per Drink

Platinum Liquor ~\$7.50 Per Drink
Platinum Wine ~\$6.50 Per Drink
Platinum Imported Beer ~\$5.50 Per Drink
Platinum Domestic Beer ~\$5.50 Per Drink
Soda and Bottled Water ~\$3.50 Per Drink

Diamond Liquor ~\$9.00 Per Drink
Diamond Wine ~\$7.50 Per Drink
Diamond Imported Beer ~\$5.50 Per Drink
Diamond Domestic Beer ~\$5.50 Per Drink
Soda and Bottled Water ~\$3.50 Per Drink

Cash Bar Pricing (Per Drink)

Gold Liquor ~\$7.50 Per Drink
Gold Wine ~\$7.00 Per Drink
Gold Imported Beer ~\$6.00 Per Drink
Gold Domestic Beer ~\$5.75 Per Drink
Soda and Bottled Water ~\$3.75 Per Drink

Platinum Liquor ~\$8.50 Per Drink
Platinum Wine ~\$8.00 Per Drink
Platinum Imported Beer ~\$6.00 Per Drink
Platinum Domestic Beer ~\$5.75 Per Drink
Soda and Bottled Water ~\$3.75 Per Drink

Diamond Liquor ~\$9.50 Per Drink
Platinum Wine ~\$9.00 Per Drink
Platinum Imported Beer ~\$6.00 Per Drink
Platinum Domestic Beer ~\$5.75 Per Drink
Soda and Bottled Water ~\$3.75 Per Drink

All Bars Require a Bartender

Bartender Fee is \$85.00 Per Four-Hour Bar, \$10.00 Each Additional Hour

Due to State Liquor License Statutes: *Alcoholic beverages must be purchased through the resort. All persons consuming alcoholic beverages must be of legal drinking age and with proper identification.*

The Safety Harbor Resort and Spa Encourages Safe and Responsible Alcohol Consumption

All prices are subjected to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed.
A 22% Service Charge and 7% Florida Sales Tax will be added to all prices. Anticipate a 5% menu increase per year.

Wedding Information

The following menus are a mere suggestion of our culinary capabilities. The historic Safety Harbor Resort and Spa is happy to provide custom menus upon request. As a Spa, we are also happy to tend to any special dietary needs and can prepare meals to accommodate them. Please ask your Catering Manager for suggestions and assistance. All Reservations and agreements are made upon, and subject to, the rules and regulations of the Safety Harbor Resort and Spa and the following conditions:

Menu Preparation

To ensure every detail is handled in a professional manner, the Resort requires that your menu selections are finalized no later than three weeks prior to your function. At that point you will receive a copy of the banquet event orders, to which you may make changes to, up to one week before the wedding. All event orders require a signature to be confirmed.

Guarantees

We need your assistance in making your event a success. The Safety Harbor Resort and Spa requires notification to the Catering Department of the exact number of banquet or reception guests three (3) business days prior to the function. This confirmed number constitutes the guarantee. Once this number is given, the count may be increased but not decreased. Guarantees for Saturday, Sunday or Monday events must be confirmed the preceding Thursday. Tuesday events must be confirmed on the preceding Friday. If less than the guaranteed number of guests attend the function, the original guarantee number will be assessed. If no guarantee is given, the expected number of people will be considered your guarantee. Guarantees are not automatically taken from the sales contract.

Service Charge and Tax

A 22% service charge is added to all food, beverage and rental charges. Applicable State and 7% 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.

Pricing

The prices herein are subject to increase in the event of any increase in food, beverage or other costs of the operation at the time of the function. The customer grants the right for the Resort to increase such prices or to make reasonable substitutions on the menu with prior notice to the customer. The customer shall have the right to terminate the event order and replace the menu in question to an alternative menu within seven (7) days after such written notice from the Resort is given.

Food and Beverage

The Resort 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 Resort does not allow any food or beverage to be brought on property from outside sources without approval. The Resort prohibits the removal of any remaining food or beverage after the function has concluded.

Consumption of Alcoholic Beverages

All alcoholic beverages are required to be purchased through the Resort. The Resort reserves the right to deny or suspend service due to possible over-consumption or intoxication. The Resort 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 Safety Harbor Resort and Spa is the only licensee authorized to sell and service alcoholic beverages on the premises.

Contractual Liability

Performance of the agreement is contingent upon the ability of the Resort management to complete the same, and is subject to labor troubles, disputes or strikes, accidents, government (federal, state or municipal) requisitions, restrictions upon travel, transportation, food, beverages or supplies and other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall the Safety Harbor Resort and Spa be liable for the loss of profit or for similar or dissimilar collateral or consequential damages whether based on breach of contract, warranty or otherwise.

Payment

Payment shall be made prior to the function unless credit has been established to the satisfaction of the Resort, in which event a deposit shall be paid at the time of signing the agreement. The balance of the account is due and payable 72 hours before the date of the function.

All prices are subjected to change. Prices are confirmed (30) days prior to the event or when a banquet event order is signed. A 22% Service Charge and 7% Florida Sales Tax will be added to all prices. Anticipate a 5% menu increase per year.

Outdoor Functions

Due to the demands of the scheduling, staff and equipment movement, the Resort will decide the day of your function, no later than five (5) hours prior to your function, whether the function will be held inside or outside. If the weather forecast is 40% chance of rain or higher, extreme temperature or lightning, the event will automatically be moved inside to ensure the safety of guests and staff, NO EXCEPTIONS. We will be happy to dual set both the outdoor and indoor back-up space at a fee of \$500.00. Curfew for outdoor functions is 11:00PM for entertainment (i.e., DJ, bands, etc.)

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 \$100.00 per room to cover additional labor. The Resort reserves the right to make changes in all approved floor diagrams to best accommodate your guests in the function.

Lost and Found

The Safety Harbor Resort and Spa does not accept any responsibility for the damage or loss of any merchandise or article left in the Resort prior to, during or following the function.

Damage

The customer agrees to be responsible and reimburse the Resort for any damage done by the customer, customer's guests or contractors.

Outside Contractors

The Safety Harbor Resort and Spa reserves the right to approve all outside contractors hired. The Resort will, upon reasonable notice, cooperate with the outside contractors. Resort facilities are available to outside contractors to the extent that their function does not interfere with 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 Resort fourteen (14) days prior to their set-up. Smoking by outside contractors in public areas or in the storage areas for the Resort is prohibited. The customer is responsible for any charges and damage an outside contractor incurs while in the employ of the customer. The Resort will give customers a preferred vendor list upon request.

Storage/Drayage

Due to fire regulations, customers or contractors cannot use public areas and service hallways within the Resort for storage of supplies or equipment. Customers are responsible for items brought onto property and responsible for packing them and taking them with them upon departure. The Safety Harbor Resort and Spa accepts no responsibility for any items brought onto property that are left behind following the event.

Signs and Banners

The Resort reserves the right to approve all signage. All signs must be professionally printed. Printed signs outside the function rooms should be free standing or on an easel. The Resort will assist in placing all signs and banners and will charge a minimum of \$35.00 per banner. The total number and size of any given banner(s) will determine the charge for hanging.

