



Holiday Inn®
& Suites

CLEARWATER BEACH

Wedding Packages





Thank you for inquiring about Clearwater Beach's
Premier Waterfront Ballroom

for Weddings, Receptions and Special Events.

This three-diamond hotel is located directly on the Gulf of
Mexico

with one of the most beautiful views imaginable.

The Holiday Inn & Suites on Clearwater Beach

is known not only for it's gorgeous setting,

but also, for its excellent service.

Our Duval Ballroom is located directly on the Gulf of
Mexico, and

accommodates up to 200 guests.

Complimentary Wedding Amenities Included with Reception Package Purchase (Minimum of 40 guests)

Complimentary Champagne Toast

Complimentary Banquet Room Rental

White Linens and Napkins
(Floor Length are \$8+ extra per table)

Use of House Bubble bowl centerpieces with
Sand & Shells

Complimentary Custom Silver Framed Table
Numbers

Bartender (s) and Service Staff

Dance Floor

Skirting on Cake, Gift, Escort
and DJ Table

Complimentary Cake Cutting & Service

Event Room Set-up and Breakdown

Complimentary King Guest Room for Bride &
Groom
(Night of Reception)

Special Group Room Rates Available for Guests

Complimentary Event Parking for Attendees
(based on availability)

For an extra fee:

White Chair Covers & Sashes
(assorted colors available)

***All Menu items and Pricing are subject to
change.



General Information

Food & Beverage Control

Food displayed is limited for 2 hours (one hour for cocktail and one hour for dinner). No food and or beverage of any kind will be allowed to be brought into or taken out of any event where the liquor license of this property is used. Staff reserves the right to remove food and beverage brought into the facility in violation of this policy

Guarantees

In arranging for private functions, final guaranteed attendance must be specified and communicated to the Sale's Office Staff 14 working business days (Monday –Friday) prior to the function. A final guarantee is due no later than Noon, 3 business days prior to event. At this time no further changes will be accepted.

Billing

A non-refundable deposit of \$1,000.00 is required to reserve your date and venue. Your deposit is due upon signing of the contract and will go towards your final total. Personal checks are accepted up to 4 weeks prior to event. Payments may be made monthly/bi-monthly up until 3 days prior to event. At that time the remaining balance is due in full.

Final payment can be paid by Cash, Credit Card, Certified Check or Money Order.



Corner House

Platinum Packages

Bar

Four Hour Open Bar Featuring House Brand Liquors
(first four hours of event)

Cocktail Hour

(Choice of Four)

Spring Rolls
Crab Stuffed Mushroom Caps
Domestic Cheese and Fruit Display
Fresh Vegetable Crudités with Herb Dip
Asian Pork Pot Stickers
Crab Rangoon
Hawaiian Chicken Skewer
Meatballs-Swedish, Sweet n Sour, or BBQ
Fresh Tomato Bruschetta

Salads

(Choice of one)

Caesar Salad
Fresh Garden Green House Salad

Plated Entrée Selections

(Choice of two)

Airline Chicken Breast Stuffed with Spinach and Boursin Cheese and
Topped with Sun-dried Tomato Cream Sauce
Chicken Piccata, Francese or Marsala - \$78.95
Grilled Salmon with a Dijon Lemon Dill Sauce - \$80.95
Parmesan Crusted Snapper - \$89.95
Crab Crusted Salmon - \$89.95
Pepper Crusted Prime Rib - \$92.95
Bacon Wrapped Filet Mignon – \$110.00
Filet of Beef Tenderloin & Sauteed Chicken Breast (choice of sauce) - \$109.95
Filet of Beef Tenderloin & 3 Crab Stuffed Shrimp - \$109.95
Filet of Beef topped with Crab Oscar \$115.95
Filet of Beef Tenderloin & Crab Stuffed Salmon - \$115.95

All entrees are served with:

Choice of Herb Roasted Potatoes, Parmesan Fingerling Potatoes,
Garlic Mashed Potatoes, Or Island Rice Pilaf

Chef's Signature Vegetable
Assorted Freshly Baked Rolls & Butter
Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea

Prices Subject to Change

Prices are per person unless otherwise noted and do not include gratuity and tax.

Ruby Wedding Package- \$74.95

Bar

Two Hour Open Bar featuring
House Brand Liquors, House Wines, Domestic Beers,
Sodas, Juices and Bottled Water
(first two hours of event)

Cold Hors d'oeuvres **(Choice of Three)**

Domestic Cheese and Fruit Display
Fresh Vegetable Crudités with Herb Dip
Deluxe Antipasti Platter
Peel & Eat Shrimp Cocktail Platter
Asparagus Wrapped in Roast Beef
Mini Cuban Sandwich Platter

Hot Hors d'oeuvres **(Choice of Four)**

Meatballs- Swedish, Sweet & Sour or BBQ
Coconut Shrimp,
Petite Crab Cakes,
Hawaiian Chicken Skewers,
Teriyaki Beef Skewers,
Vegetable Spring Rolls,
Asian Pork Pot Stickers,
Crab Rangoon

Chef's Pasta Station

Penne Pasta Station with Alfredo and Marinara sauces and Selected Toppings
Self Service

Freshly Brewed Regular and Decaffeinated coffee and Iced Tea

Prices Subject to Change

Prices are per person unless otherwise noted and do not include gratuity and tax .

Emerald Wedding Buffet- \$89.95

Bar

Four Hour Open Bar Featuring House Brand Liquors, House Wines,
Domestic Beers, Sodas, Juices and Bottled Water
(first four hours of event)

Cocktail Hour

(Choice of Four)

Vegetable Spring Rolls, Crab Stuffed Mushroom Caps,
Asian Pork Pot Stickers, BBQ Meatballs,
Hawaiian Chicken Skewers, Domestic Cheese and Fruit Display,
Fresh Vegetable Crudités with Herb Dip, Fresh Tomato Bruschetta

Salad

(Choice of One)

Crisp Garden Greens with Assorted Dressings
Caesar Salad

Entrees

(Choice of Two)

Sliced London Broil with Sauce Chasseur
Chicken Marsala, Chicken Francese, Chicken Piccata
Lemon Dill Butter Atlantic Salmon

Accompanied by

(Choice of One)

Herb Roasted Potato, Island Rice Pilaf,
Garlic Mashed Potato, or Parmesan Fingerling Potatoes

Chef's Signature Vegetable
Assorted Freshly Baked Rolls & Butter
Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Water

Prices Subject to Change

Prices are per person unless otherwise noted and do not include gratuity and tax.

Sapphire Wedding Buffet- \$109.95

Bar

Four Hour Open Bar Featuring House Brand Liquors, House Wines, Domestic Beers, Sodas, Juices and Bottled Water

Cocktail Hour

(Choice of Three)

Vegetable Spring Rolls, Asian Pork Potstickers,
Swedish Meatballs, Fresh Fruit & Cheese Display,
Coconut Shrimp or Antipasto Display

Salad

(Choice of One)

Crisp Garden Greens with Assorted Dressings
Caesar Salad

Entrees

(Choice of Two)

Chicken Francese, Chicken Marsala,
Blackened Mahi-Mahi with Mango Salsa, Grouper Piccata,
Sliced Prime Rib of Beef served with Au Jus and Horseradish Cream Sauce
(Add \$5 per person for Prime Rib selection)

Accompanied by

(Choice of One)

Herb Roasted Potato, Island Rice Pilaf,
Garlic Mashed Potato, or Jasmine Rice

Chef's Signature Vegetable
Assorted Freshly Baked Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

Prices Subject to Change

Prices are per person unless otherwise noted and do not include gratuity and tax.

A Chance to Enhance

Cold Hor D'Oeuvres

Priced per 50 pieces

Deviled Eggs - \$85.00

Smoked Fish Spread with assorted Crackers - \$90.00

Bruschetta – Tomato Basil, Olive Tapenade, Eggplant

Caponata- \$125.00

Hot Hor D'Oeuvres

Priced per 50 pieces

Crab Stuffed Mushroom Caps - \$115.00

Vegetable Spring Rolls with Sweet & Sour Sauce - \$100.00

Meatballs- BBQ, Swedish or Sweet & Sour- \$80.00

Coconut Shrimp with Orange Marmalade Sauce - \$150.00

Spinach & Artichoke Dip with Assorted Crackers - \$85.00

Hawaiian Chicken Skewers - \$160.00

Mini Pigs in a Blanket- \$125.00

Display Platters

Serves Approx. 30 Guests

Deluxe Cheese Tray with Assorted Domestic Cheeses and Crackers -95.00

Antipasti Platter, Selection of Olives, Greek Peppers, Tomatoes, Roasted

Peppers, Assorted Cheeses and Italian Meats - \$120.00

Peel & Eat Shrimp - \$150.00 per 100 pieces

Dessert Platters

Chef's Dessert Table- Chef's Assorted Cakes, Tortes, Pies and

Chocolate Covered Strawberries- \$14.95 per person

*Prices are per person unless otherwise noted and do not include gratuity and tax .

*Special requests will be considered on an individual basis.

Specialty Meals

Kid's Meals \$20.00

Children 12 and under

Chicken Tenders, Fries, Soda, & Ice Pop

Hamburger, Fries, Soda, & Ice Pop

Cheeseburger, Fries, Soda & Ice Pop

Mac-N-Cheese, Fries, Soda & Ice Pop

Dietary Meals \$79.95

Price include the 4 Hour House Brand Bar offered in packages

- Grilled Chicken served with a Baked Potato and Chef's Signature Vegetable (GF)
 - Eggplant Parmesan served over spaghetti
 - Cheese Ravioli in Marinara
 - Tomato Basil Pasta
 - Pasta Primavera

Vendor Meals \$40.00

Chef's choice Dinner for your preferred vendors.

Add Ons:

Extra Hour - \$100 per hour. (this does not include extending the bar, and must include the purchase of Food and Beverage)

Extra Bartender - \$100

Bottled Water for Ceremony - \$3.00 per bottle

*Prices are per person unless otherwise noted and do not include gratuity and tax .

*Special requests will be considered on an individual basis.

Cash Bar Price List



House Brand Liquor	\$6.00
Call Brand Liquor	\$7.00
Premium Brand Liquor	\$8.00
House Wine	\$6.00
House Champagne	\$5.00
Assorted Soda & Juices, Bottled Water	\$2.50
Domestic Beer	\$5.00
Premium Domestic Beer	\$6.00
Imported Beer	\$7.00

**For upgraded bar options and specialty drink choices,
please contact the Sales Office**

House Brands Includes:

Barton's Vodka, Crystal Palace Gin, Ron Carina Rum, Caylpso Spiced Rum, 100 Pipers Scotch, Heaven Hill Bourbon, Heaven Hill Blend and Torada Gold Tequila. Domestic Beer, House Wines (Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, and Merlot).

Call Brands Includes:

Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Dewars Scotch, Jack Daniels, Seagram's 7 Blend, and Cuervo Gold Tequila. Domestic and Premium Domestic Beer, House Wines (Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, and Merlot).

Premium Brands Includes:

Kettle One Vodka, Bombay Sapphire Gin, Naked Turtle Rum, Sailor Jerry Spiced Rum, Glenlivet Scotch, Makers Mark Bourbon, Crown Royal Whiskey, and Don Julio Tequila. Domestic, Premium Domestic, and Import Beer, House Wines (Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, and Merlot).

*Domestic Beer: Yuengling, Budweiser, Bud Light, Coors Light, and Miller Lite.

*Premium Domestic Beer: Michelob Ultra, Michelob Light, and Blue Moon.

*Imported Beer: Corona, Heineken and Corona Light.

Alcoholic shots are not available for Catered events.

Wedding Ceremony

Waterfront Lower Paver Patio

Includes White garden chairs, Arch

Set up and Breakdown for 100 people

\$1,000.00 + tax

(\$6.00++ per person over 100 people)

*Includes a Reserved Setting
for inclement weather