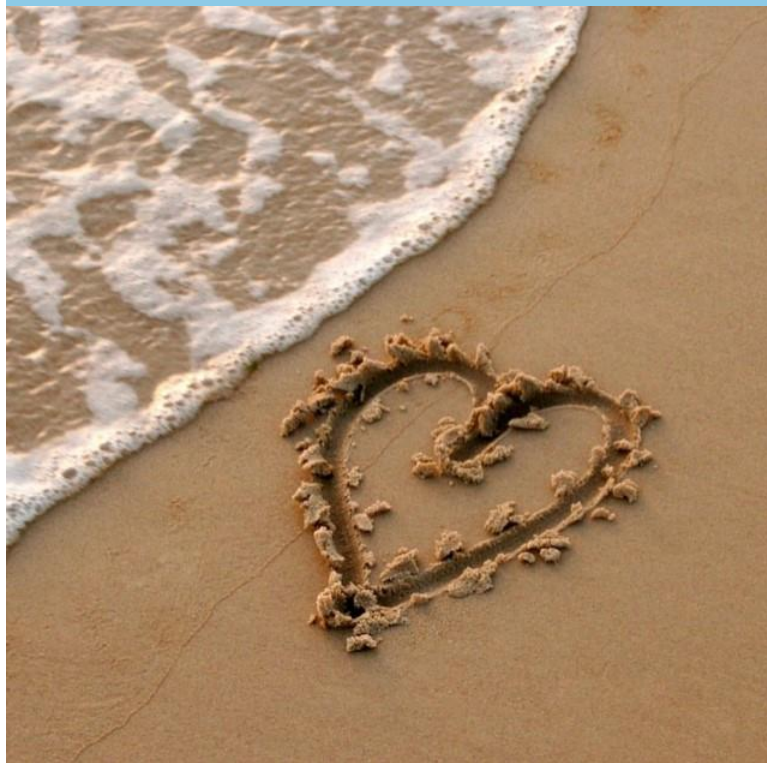




SETTINGS BY US, INSPIRED BY YOU.



4900 Gulf Boulevard, St. Pete Beach, FL 33706
T 727.360.7011 DOLPHINBEACH.COM





BEGIN HERE

WHETHER A TRADITIONAL WEDDING OR ONE - OF- A- KIND CELEBRATION,
OUR TEAM OF EXPERTS WILL CURATE AN EXPERIENCE YOU WILL CHERISH FOR A LIFETIME.
FROM WATERFRONT VENUES TO THOUGHTFULLY CRAFTED DISHES,
THE DOLPHIN BEACH RESORT WILL EXCEED EVERY EXPECTATION.

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WAKE UP TO SOFT WHITE SAND AND
CRYSTAL BLUE WAVES ON THE #1 BEACH IN THE U.S.

PROPERTY INFORMATION

Start your forever in an unforgettable beachfront setting when you tie the knot at Dolphin Beach Resort. Our St. Pete Beach wedding venue has more than 6,500 square feet of indoor and outdoor event space. Say your vows on the pristine sand and celebrate with loved ones in our stunning gulf view ballroom.

GUEST ROOM ACCOMMODATIONS

After your celebration, fall asleep at night with the sounds of the ocean waves hitting the shore in a deluxe beachfront guestroom. Special group rates for your attendees will ensure your guests will want to stay and extend the celebration. Each room comes packed with valuable amenities and most offer a sunset view of the Gulf of Mexico.

HOTEL AMENITIES

- Private White Sand Beach
- Beach Cabana with Two Lounge Chairs
- Outdoor Venue Space
- Outdoor Heated Waterfront Pool
- Beach Volleyball
- Shuffleboard
- Water Sports
- Wi-Fi Access Throughout the Resort
- Saturday Night Karaoke
- Boca Sands Grill and Cocktail Lounge
- Flipper's Beachfront Restaurant and Bar
- On-Site Laundry Facility
- Walking Distance to Shops, Restaurants and Local Activities
- Easily Accessible Public Transportation Including Complimentary Trolley, Local "Freebie" and SunRunner Bus to Downtown St. Petersburg



CEREMONY PACKAGES

BEACHFRONT VENUE

Our beautiful white sand beach is the perfect backdrop for your special day. You and your guests can enjoy the breathtaking water views while you exchange “I do’s”.

- White Folding Chairs
- Wedding Arch
- Fruit Infused Water Station
- Dedicated Event Team
- Indoor Back Up Event Venue

INTIMATE CEREMONY | \$1,000++

Celebrate with up to 50 of your closest friends and family.

CELEBRATION CEREMONY | \$2,000++

Celebrate with up to 150 of your closest friends and family.



FREQUENTLY ASKED QUESTIONS

May I bring my own arch, floral, and decorations?

Yes, you may provide your own or select services from one of our preferred vendors. Our only request is to use real rose petals for the flower girl to keep our sea friends safe.

Are there any noise restrictions outdoors?

Outdoor functions must conclude by 10:00PM to give our hotel guests some rest and relaxation for the next day.

When is the weather back up decision made?

Inclement weather determination will be made by our event team 4 hours prior to start time.

EVENING WEDDING
PLATED RECEPTION PACKAGE
\$145++ PER PERSON

Includes Dinner Rolls and Butter
Coffee, Tea and Water Service



COCKTAIL HOUR

CHOICE OF (4) BUTLER PASSED HORS D'OEUVRES

Warm Selection

- Mini Beef Empanadas, Cilantro Aioli
- Mini Crab Cakes, Old Bay Spiced Remoulade
- Coconut Fried Shrimp, Sweet Thai Chili Sauce
- Bacon Wrapped Fig and Goat Cheese
- Beef Tenderloin Crostini, Goat Cheese, Pesto

Chilled Selection

- Tomato and Mozzarella Skewer, Balsamic Glaze
- Smoked Salmon Crostini, Dill Cream Cheese
- Watermelon Skewer, Feta Cheese, Mint, Balsamic Glaze
- Shrimp Shooter, Charleston Bloody Mary Cocktail Sauce
- Smoked Mahi Fish Spread, Toasted Baguette

CHILLED DISPLAYS

Domestic Cheese Display

Artisan Domestic Cheeses, Crackers And French Bread
Honeycomb, Fig Jam, Fresh Berries, Marcona Almonds

Vegetable Crudit 

Assortment of Fresh Vegetables, House Ranch Dressing
White Bean Hummus, Red Pepper Hummus, Warm Pita Bread

RECEPTION

CHOICE OF (1) SALAD

House

Fris e Greens, Cucumber, Cherry Tomato,
Candied Pecans, Goat Cheese,
Raspberry Vinaigrette

Grill Caesar

Romaine, Cherry Tomato, Shaved Parmesan,
Garlic Croutons, Caesar Dressing

Chopped BLT

Mixed Greens, Smoked Bacon, Roma Tomato,
Diced Egg, Bleu Cheese, Peppercorn Dressing

Spinach

Mandarin Orange, Radish, English
Cucumber, Marcona Almonds,
Champagne Vinaigrette

Chilled Caprese

Fresh Mozzarella, Heirloom Tomato,
Micro Basil, Balsamic Drizzle

CHOICE OF (2) ENTREES*

Oven Roasted Chicken

Citrus Herb Jus

Braised Short Rib

Red Wine Demi

Filet Mignon

Truffle Bordelaise Sauce

Grilled Mahi Mahi

Mango and Tomato Relish

Rosemary Roasted

Pork Medallions

Sage Butter Sauce

ENHANCEMENTS | \$15 PP

Garlic Shrimp Scampi

Seared Scallops

Jumbo Lump Crab Cake

CHOICE OF (2)
ACCOMPANIMENTS

Whipped Potatoes

Gruyere, Truffle Oil

Creamy Risotto

Fresh Herbs

Roasted Fingerling Potatoes

Roasted Sweet Potatoes

Rosemary and Sage

Grilled Asparagus

Balsamic Glaze

Broccolini

Parmesan Gremolata

Roasted Heirloom Carrots

Honey Lemon Glaze

**Chef's Selection of Gluten Free or Vegan Entr e Available Upon Request*

**EVENING WEDDING
BUFFET RECEPTION PACKAGE**
TWO ENTREES | \$155++ PER PERSON
THREE ENTREES | \$170++ PER PERSON
*Includes Dinner Rolls and Butter
Coffee, Tea and Water Service*



COCKTAIL HOUR

CHOICE OF (4) BUTLER PASSED HORS D'OEUVRES

Warm Selection

- Mini Beef Empanadas, Cilantro Aioli
- Mini Crab Cakes, Old Bay Spiced Remoulade
- Coconut Fried Shrimp, Sweet Thai Chili Sauce
- Bacon Wrapped Fig and Goat Cheese
- Beef Tenderloin Crostini, Goat Cheese, Pesto

Chilled Selection

- Tomato and Mozzarella Skewer, Balsamic Glaze
- Smoked Salmon Crostini, Dill Cream Cheese
- Watermelon Skewer, Feta Cheese, Mint, Balsamic Glaze
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CHILLED DISPLAYS

Domestic Cheese Display

Artisan Domestic Cheeses, Crackers And French Bread
Honeycomb, Fig Jam, Fresh Berries, Marcona Almonds

Vegetable Crudit 

Assortment of Fresh Vegetables, House Ranch Dressing
White Bean Hummus, Red Pepper Hummus, Warm Pita Bread

RECEPTION

CHOICE OF (2) SALADS

House

Fris e Greens, Cucumber, Cherry Tomato,
Candied Pecans, Goat Cheese,
Raspberry Vinaigrette

Grill Caesar

Romaine, Cherry Tomato, Shaved Parmesan,
Garlic Croutons, Caesar Dressing

Chopped BLT

Mixed Greens, Smoked Bacon, Roma Tomato,
Diced Egg, Bleu Cheese, Peppercorn Dressing

Spinach

Mandarin Orange, Radish, English
Cucumber, Marcona Almonds,
Champagne Vinaigrette

Chilled Caprese

Fresh Mozzarella, Heirloom Tomato,
Micro Basil, Balsamic Drizzle

CHOICE OF (2) OR (3) ENTREES*

Roasted Beef Tenderloin

Rosemary Au Jus, Horseradish Sauce

Parmesan Crusted Chicken Breast

Basil Infused Lemon Cream Sauce

Cedar Grilled Salmon

Honey Bourbon Glaze

Blackened Grouper

Pineapple Mango Salsa

Pan Seared Chicken Piccata

Lemon Caper Sauce

Roasted Pork Tenderloin

Caramelized Onion, Porcini
Mushroom, Rosemary Sage Gravy

Chargrilled Flank Steak

Fresh Chimichurri

CHOICE OF (2) ACCOMPANIMENTS

Whipped Potatoes

Gruyere, Truffle Oil

Creamy Risotto

Fresh Herbs

Roasted Fingerling Potatoes

Roasted Sweet Potatoes

Rosemary and Sage

Grilled Asparagus

Balsamic Glaze

Broccolini

Parmesan Gremolata

Roasted Heirloom Carrots

Honey Lemon Glaze

**Chef's Selection of Gluten Free or Vegan Entr e Available Upon Request*

ENHANCED CHEF ATTENDED STATIONS*

Additional price per person listed

Includes Chef's Paired Sauce and Slider Rolls

Honey Glazed Ham | \$15

Spiced Pork Tenderloin | \$15

Oven Roasted Turkey Breast | \$15

Herb Crusted Tenderloin of Beef | \$23

Rosemary Roasted Prime Rib | \$26

***Attendant Required** 🍷 *\$150 Flat Fee Per Station*

ENHANCED DISPLAY

Additional price per person listed

Chilled Shrimp and Crab Display | \$30

Old Bay Cocktail Sauce, Lemon Wedges



WEDDING PACKAGES INCLUDE

Complimentary Champagne Toast

Freshly Brewed Coffee

Selection Of Hot Teas

Four Hour Premium Open Bar

Premium Brand Liquors

Tito's Vodka, Bacardi Rum, Tanqueray Gin, El Jimador Tequila, Dewar's Scotch Whiskey, Jack Daniels, Jim Beam

Premium Red and White Whines

Chateau Ste. Michelle Cabernet Sauvignon

Joel Gott Pinot Noir

Head High Chardonnay

Oyster Bay Sauvignon Blanc

Josh Cellars Prosecco

Domestic and Imported Beer

Corona, Heineken, Modelo, Stella Artois

Bud Light, Budweiser, Miller Lite, Michelob Ultra

Featured Local Craft Selection

Non-Alcoholic Beer, Soft Drinks and Bottled Water

Complimentary Cake-cutting Service

White Linens and Napkins

Complimentary Floating Candles

Dance Floor, Set-up And Teardown Services

Complimentary Bridal Holding Room (Based On Availability)

Complimentary Beachfront Room on Wedding Night

SUNRISE BRUNCH

\$65++ PER PERSON



PACKAGE INCLUDES

2 Hour Bloody Mary and Mimosa Bar

*requires (1) bartender per 75 guests
\$150 per bartender*

Table Linens and Napkins

Centerpieces With Votive Candles

ENHANCEMENTS

Buttermilk Pancakes | \$6

Fresh Berries, Assorted Syrups And Whipped Topping

Cinnamon French Toast | \$6

Powdered Sugar, Fresh Berries
Assorted Syrups

Omelet Station* | \$15

Farm Fresh Whole Eggs And Egg Whites. Spinach, Tomato,
Mushroom, Onions, Peppers, Bacon, Sausage, Swiss Cheese,
Cheddar Cheese, Goat Cheese

***Chef Attendant Required**
\$150 Per Station

BRUNCH BUFFET

Seasonal Fresh Sliced Fruit

Yogurt Parfait Station, Granola, Fresh Berries

House Made Overnight Oats

Assorted Breakfast Pastries, Fruit Preserves

Smoked Salmon Display With Bagels
Plain and Flavored Cream Cheese, Butter, Preserves
Capers, Cucumber, Onion, Tomato

Scrambled Eggs

Chives, Shredded Cheddar Cheese

Thick Sliced Pepper Bacon

Sausage Links

Choice Of One Entrée:

- Grilled Breast Of Chicken And Wild Mushroom Demi-glace
- Roasted Flank Steak And House Chimichurri
- Grilled Florida Grouper, Orange Citrus Butter, Mango Salsa

Caprese Salad With Arugula, Fresh Mozzarella And Tomato

Chef's Selection Of Fresh Vegetables

Roasted Sweet Potatoes, Molasses, Brown Sugar

Chef's Selection of Mini Desserts

Artisan Breads

Selection Of Chilled Juices

Freshly Brewed Coffees And Teas

GENERAL INFORMATION



GUEST COUNT

Your final guarantee of attendance is due 5 business days prior to the event. If a guarantee is not received, the hotel will consider your original expected number of guests to be the guarantee. In the event the number of guests exceeds the final guarantee by more than 5%, the hotel will make every reasonable effort to accommodate the extra number of guests with the same or comparable arrangement. All charges will be based on the guaranteed number or actual number served, whichever is greater. Final payment is due prior to the event.

SERVICE CHARGE & SALES TAX

A 25% taxable service charge and 7% sales tax will be added to all charges including food and beverage, audio visual equipment and room rental fees. Service charge and taxes are subject to change without notice.

FOOD AND BEVERAGE SERVICE

Buffets require a minimum of 25 guests or a \$200 labor fee will apply.

