

# WEDDING PACKAGES



# COMPLIMENTS OF THE LE MERIDIEN

## Decorate!

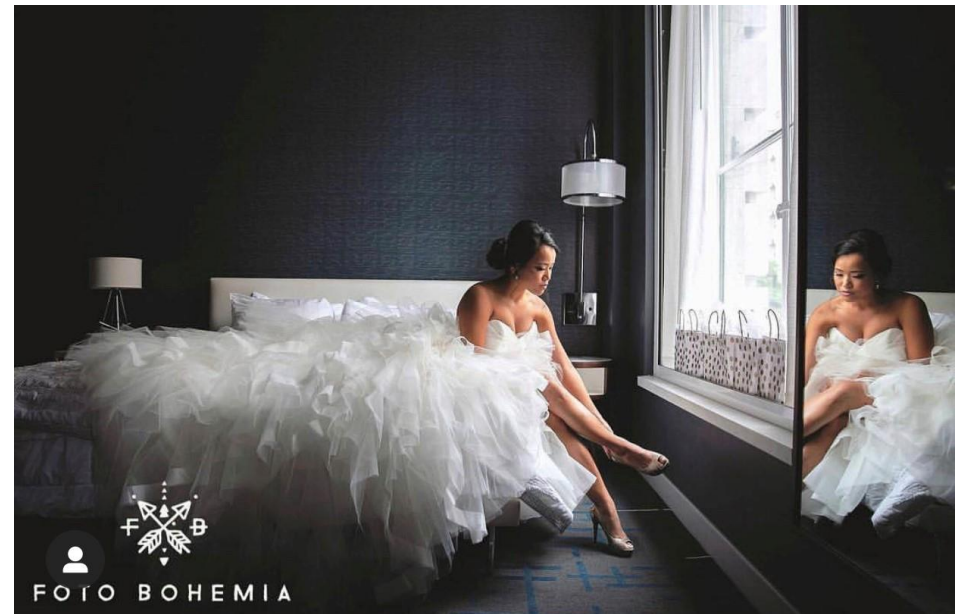
- Vendor hotel Coordination for Set-up
- Floor Length Table Linens: White or Black
- Gold Votive Candles
- Gift Table and Cake Table
- Le Meridien Banquet Chairs  
*(Chivari Chairs Available as an Upgrade)*
- All Service Ware
- Wooden Dance Floor
- 

## Partake!

- Complimentary Cake Cutting Services  
*(Cake To Be Provided by Couple)*
- Butler Passed Hors d'Ouerves

## Stay!

- Wedding Night Accommodations in a Deluxe Room for the Bride and Groom
- Discounted Room Rates for Your Out-of-Town Friends and Family
- Looking for the perfect place to get ready in for your big day? Look no further! The Le Meridien Tampa offers an amazing and fun "Glam Room" on property which is available to our brides and their bridal parties. This is a large suite filled with a king-sized bed, plush furniture, vanity tables and lots of floor length mirrors. Please contact your Wedding Coordinator for pricing.



# REHEARSAL DINNER

Before you walk down the aisle let the Le Meridien Tampa assist you with planning your rehearsal dinner!

Our Bizou Private Dining room can hold up to 35 guests and is perfect for that intimate dinner party! You may hold your event with a \$1,500 food and beverage minimum.

If you wish to host more than 35 you can utilize one of our private meeting rooms on the first floor; Side Bar 1 and Side Bar 2. When reserving these meeting rooms, your allotted time is longer and your food and beverage minimum may increase depending on guest count.

Please See Our Wedding Coordinator for Pricing Information



# CEREMONY

The ceremony fee includes a wedding rehearsal, on-site wedding coordinator, white resin folding chairs, stanchions, power, extension cords and a clothed DJ table. For pricing on additional décor, please see our Wedding Coordinator.

*\$1,000.00 – If Your Reception is On-Site*



# SIGNATURE PLATED DINNER MENU

## COCKTAIL HOUR

Four Butler Passed Hors d'Ouerves

## DINNER OPTIONS

Salad

Guests Choice of Two (2) Entrees

Regular and Decaffeinated Coffee,

Hot Specialty Tea

Cake Cutting Fee Included

Champagne Toast

Five Hour Signature Bar Package

Tasting for Up to Four (4) Guests

Complimentary Accommodations for the  
Bride and Groom the Night of their Wedding

**\$148.00 Per Person**

plus 23% service charge and 8.5% tax



# PREMIUM PLATED DINNER MENU

## COCKTAIL HOUR

Four Butler Passed Hors d'Ouerves

## DINNER OPTIONS

Salad

Guests Choice of Two (2) Entrees

Regular and Decaffeinated Coffee,

Hot Specialty Tea

Cake Cutting Fee Included

Champagne Toast

Five Hour Premium Bar Package

Tasting for Up to Four (4) Guests

Complimentary Accommodations for the Bride and  
Groom the Night of their Wedding

**\$168.00 Per Person**

plus 23% service charge and 8.5% tax



# RECEPTION STATION MENU

## COCKTAIL HOUR

Three Butler Passed Hors d'Ouerves

## STATION OPTIONS

Choice of Two (2) Carving Stations

Choice of Two (2) Action Station

Regular and Decaffeinated Coffee,

Hot Specialty Tea

Cake Cutting Fee Included

Champagne Toast

Five Hour Signature Bar Package

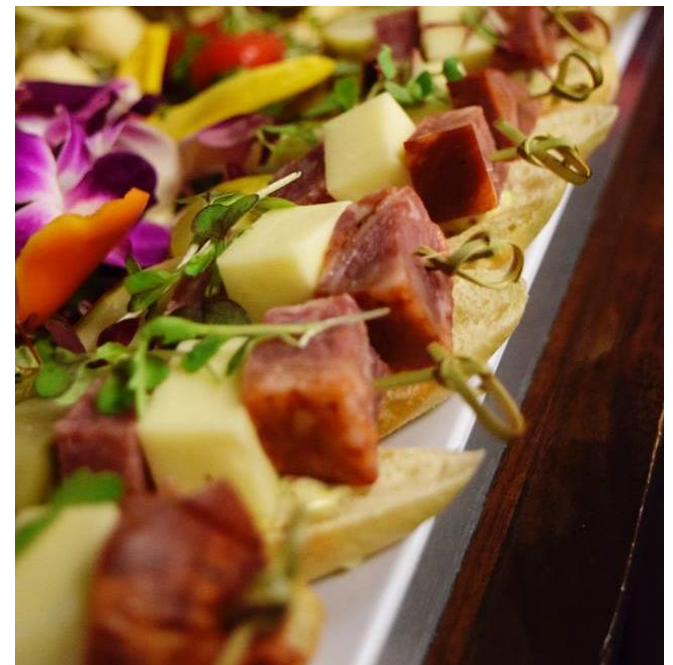
Tasting for Up to Four (4) Guests

Complimentary Accommodations for the Bride and

Groom the Night of their Wedding

**\$158.00 Per Person**

plus 23% service charge and 8.5% tax



# HORS D'OUERVES

Nut Crusted Brie  
*with cactus fruit compote*

Smoked Salmon  
*in a wonton cup*

Crispy Corn and Jalapeno Fritters

Grilled Chicken Florentine  
*served on a parmesan crisp*

Pickled Pulled Duck  
*served on a vegetable wonton crisp*

Italian Sausage Sliders  
*with fresh mozzarella and sundried tomato*

Tempura Shrimp  
*with a sweet chili glaze*

Smoked Beef Brisket  
*with cabbage in a puff pastry*

Herb Crusted Lamb Chop  
*with an herb aioli*

Cold Bay Lobster Salad  
*stuffed in a puff pastry*

Fried Mozzarella Bites  
*with a Cajun herb marinara*

Herb Hummus Canape  
*with chopped sweet peppers*

Jumbo Cocktail Shrimp (Upgrade)  
*with cocktail sauce and a lemon wedge*

Lump Crab Cakes  
*served with a spiced remoulade*

Classic Bruschetta  
*fresh tomato and torn basil*

# SALAD COURSE

Smoked Cesar Salad

*romaine spears with gruyere cheese and homemade croutons*

Baby Wedge Salad

*heirloom tomatoes, goat cheese, watermelon radish, tossed in a creamy dill herb dressing*

Roasted Red Pepper Arugula Salad

*with crispy shallots, chopped prosciutto, toasted almonds, tossed in a mustard vinaigrette*

House Salad

*mixed greens, tomatoes, cucumbers, red onion, and croutons, tossed with our house balsamic dressing*

Strawberry Spinach Salad

*candied pecans, feta cheese, red onion, tossed in a berry vinaigrette*



# SIGNATURE ENTRÉE COURSE

Beef Short Rib

*buttermilk herb mashed red skin potatoes, parmesan  
roasted green beans topped with a tangy whisky sauce*

Blackened Mahogany Salmon

*saffron asiago grits and sautéed swiss chard*

Roasted Pork Loin

*mango lime glaze served with wild rice and sautéed  
spinach*

Farro Street Corn

*roasted corn cauliflower, tomatoes and ancho chili finished  
with a cilantro cream*

Boursin Chicken

*pan seared chicken breast stuffed with herb boursin cheese  
topped with a mushroom demi served with garlic red skin  
mashed and steamed baby vegetable medley*

Roasted Chicken Breast

*herb seasoned chicken with roasted marble potatoes and  
grilled bok choy*

# PREMIUM ENTRÉE COURSE

Filet Mignon

*roasted herb fingerling potatoes, roasted mushroom  
medley and tomatoes finished with a roasted blueberry  
demi*

Duck Leg Confit

*braised leek couscous, grilled sweet baby carrots finished  
with Le Meridien Jack apricot glaze cranberry*

Roasted Chicken Oscar

*scallop potatoes roasted asparagus topped with  
shredded crab and topped with beer herb béarnaise.*

Island Grilled Snapper

*garlic herb citrus glazed with thyme infused jasmine rice  
and roasted baby vegetables*

# RECEPTION STATIONS

Beef Tenderloin\*

*port demi and dinner rolls*

Prime Rib\*

*truffle au jus and dinner rolls*

Pasta Station\*

*tortellini, penne pasta, pecorino cream, tomato, basil, roasted peppers, caramelized onions, sautéed mushrooms, spinach, broccoli and parmesan cheese*

Mashed Potato Station

*mashed sweet and russet potatoes, butter, marshmallow, pecans, brown sugar, roasted garlic, sour cream, green onion, bacon and cheddar cheese*

Risotto Station\*

*truffle oil, pesto, parmesan cheese, roasted peppers, roasted tomatoes, mushrooms, spinach and caramelized onions*

Build Your Own Salad Station

*lettuces, assorted cheeses, dried fruit, fresh garden vegetables, assorted nuts and dressings*

Shrimp and Grits Station\*

*southern cheese grits, shrimp, creole sauce, herb pesto and chorizo sausage*

Mojo Roasted Pork Loin\*

*served with garlic Cuban toast points*

Rosemary Beer Brined Turkey\*

*served with florida beer gravy and dinner rolls*

*Chef Fee of \$150.00 per station applies  
One Chef per 50 Guests*

# LATE NIGHT BITES

Assorted Flat Breads | \$15.00 per person  
(Choice of Two)

Smoked Brisket Flatbread

*cajun, citrus barbeque, red onion, peppers, mozzarella cheese and sliced brisket*

Margherita Flatbread

*fresh mozzarella, oven roasted heirloom tomato and basil*

Grilled Chicken and Spinach Flatbread

*grilled chicken, spinach, sweet peppers, goat cheese and alfredo sauce*

Assorted Empanada's | \$14.00 per person

Beef Empanada

*cuban seasoned ground beef, brown rice and black beans*

Chicken Empanada

*cuban seasoned chicken, brown rice and black beans*

Miniature Cuban Sandwiches | \$15.00 per person

served with our very own house made mojo sauce, sliced pork, salami, smoked ham, gruyere cheese, pickles, dijon mustard on cuban bread from ybor city!



# WEDDING BRUNCH PACKAGE

Salad Selection

(Choice of One)

Chef Attended Omelet Station

Crispy Bacon

Chef's Breakfast Potatoes

Artisan Rolls and Butter

Choice of Two (2) Signature Entrée's

Regular and Decaffeinated Coffee,

Hot Specialty Tea

Cake Cutting Fee Included

Champagne Toast

Two Hour Beer and Wine Bar Package

Tasting for Up to Four (4) Guests

Complimentary Accommodations for the Bride  
and Groom the Night of their Wedding

**\$95.00 Per Person**

plus 23% service charge and 8.5% tax

# THE FINE PRINT

All sales are subject to 23% service charge and applicable taxes. State tax regulation requires tax on the service charge.

No items may be affixed to any walls, windows or ceiling surfaces. Items such as glitter and confetti are not permitted. Items such as sparklers and lanterns are allowed at the outside venues only.

Once we have an executed contract, a tasting will be scheduled for up to four guests. As our menu's change by the season we recommend this to be scheduled within sixty (60) days of your event.

If you wish to hire outside vendors to provide any goods or service during the event, we will require an indemnification and proof of adequate insurance.

A \$1,000.00 deposit will be due at the time of the contract signing with the final estimated balance due a minimum of five (5) business days prior to arrival.

Estimated attendance is agreed to at the time of contracting. The actual event guarantee is due a minimum of five (5) days prior to arrival.

The room block will be released four (4) weeks prior to arrival. Hotel will send you a reminder and final rooming list to ensure all of your friends and family are taken care of.

Valet parking is available to your guests at the daily rate of \$15.00, parking charges may be added to the master account if desired. Overnight parking has a rate of \$25.00 per car.

# PREFERRED VENDORS

## BAKERIES

Alessi Bakery:  
(813)879-4544  
Alessicakes.com

The Artistic Whisk:  
(727)350-4995  
Theartisticwhisk.com

Publix:  
Publix.com

## CHAIR/LINEN RENTAL

A Chair Affair:  
(407)921-7733  
Chairaffairrentals.com

Connie Duglin:  
(813)855-9789  
Connieduglinlinen.com

Coast to Coast:  
(727)321-3404  
Coasttocoasteventrental.com

## FLORISTS

Tailored Twig:  
(813)304-2080  
behindthescenes@tailoredtwig.com

Lee James Floral Design:  
407) 897-5300  
Leejamesfloral.com

Apple Blossoms:  
(813)985-6409  
Appleblossomstampa.com

## CEREMONY LOCATIONS

Sacred Heart Church:  
(813)229-1596  
Sacredheartfl.com

The Vault:  
(813)225-3450  
Thevaulttamp.com

St Andrews Church:  
(913)221-2035  
Saintandrewstampa.com

## TRANSPORTATION

Affari:  
(813)448-4703  
affaritampa.com

Bayshore Limo:  
(813)455-1750  
Bayshorelimo.com

## OFFICIANTS

Dr. Any LePage:  
(727)517-1148  
Stressfreeweddings.biz

Reverend Jason Sowell:  
(813)770-9731

## WEDDING COORDINATORS

Confetti Events:  
(813) 434-0589  
Confettievents.net

Chantilly Chic Celebrations:  
(813)842-9182  
Chantillychiccelebrations.com

## PHOTOGRAPHER/VIDEOGRAPHER

K&K Photography  
(866) 571-1744  
Kandkphotography.com

Foto Bohemia:  
(813)695-2441  
Fotoboheミア.com

Hazography:  
Hazography.com  
Hello@hazography.com

Limelight Photography  
(813) 926-4290  
StepintothelimeLight.com

## ENTERTAINMENT

Jeff Staples:  
(813)854-4702  
Jeffstaples.com

Carlos Pena:  
carlosmusic86@gmail.com

Breezin Entertainment:  
(813)348-4998  
Breezinweddings.com

Grant Hemond:  
(813)417-8862  
Granthemond.com

## HAIR/MAKEUP/SPAS

Katie Charos:  
(727) 460-1774

The Grand Beauty Spa  
(813) 874-7674  
Grandbeautyspa.com