



POSTCARD INN

ON THE BEACH

ST. PETE BEACH, FL



Wedding
Menus

.....
Postcard Inn on the Beach is a vintage inspired, surfer chic boutique hotel that provides 196 distinctly decorated guest rooms.

We have a space for every group's needs: from meetings to baby showers, team building retreats and anything in between! Complete any event with our delicious in-house catering options, packed with tropical cuisine as well as traditional favorites.



Come join us-

*it's better
on the beach!*

Hotel Services & Amenities

- Audio-Visual Equipment
- Beach Cabana Rentals
- Beach Volleyball, Ping-Pong Tables, Pool Table, Board Games
- Bicycles
- Business Center
- Daily Resort Activities
- Fire Pit
- Largest Heated Outdoor Pool on St Pete Beach
- Live Entertainment on Weekends
- P.S. Grind Coffee Shop
- PCI Beach Bar & Snack Shack
- Pool Towel Service
- Stamps Lobby Bar & Restaurant
- Two 24-Hour Fitness Centers



EVENT SPACES

Each of our spaces can be setup "cocktail style" to accommodate more guests



Sunset Ballroom

Not your typical ballroom! This space has a neutral palette with fabulous retro light fixtures that offer an original feel. Includes an adjoining terrace overlooking the Garden Courtyard, the perfect space for a cocktail hour. Seats up to 150.



Garden Courtyard

A beautiful outdoor space with lanterns that light up the trees to provide a whimsical feel and market lighting for a perfect outdoor reception. Seats up to 250.



Tiki Pavilion

A beachside patio covered by a thatched roof with a perfect view for watching the sunset. Seats up to 80.



Garage

An industrial chic event space that looks out toward the garden fire pit. Includes fully functional garage doors which create this unique indoor space. Seats up to 80.



Beach

Overlook the beautiful Gulf of Mexico under the moonlight or rent a tent for a more private setting. Fits up to 1,000.



Beach House

Our newest event space is conveniently located on the lobby level of the hotel featuring white-washed walls and its own built in bar. Seats up to 75.

Bridal Room

BEACH BREAK BRIDAL SUITE

Our newly added Ready Room offers a spacious suite for you and your wedding party to prepare for the big day! This room is a clean, white space with natural light that photographers will love. Your hair and make-up team will appreciate the large, well-lit vanity space — and your wedding party will enjoy spending the day with you!

Amenities

- Make-up Stations
- Lounge Area
- Private Restroom
- Steamer
- Microwave
- Mini Fridge
- Dress Hooks
- Mimosa and Bloody Mary Bars Available



Wedding Packages



CEREMONY PACKAGE

The ceremony fee, determined by the ceremony location and the wedding date, includes the following:

- Use of Ceremony Space
- Outdoor Folding Chairs
- Bamboo Arch for Beach
- Ceremonies
- Ceremony Table
- Infused Water Station
- Setup & Breakdown of Included Items
- Inclement Weather Back-Up Space

RECEPTION PACKAGE

Food & Beverage Minimums Include:

- Use of Reception Space
- Tables & Chairs
- Black or White Linen & Napkins
- Flatware, Glassware & China
- Black Lantern Centerpiece
- Service Staff
- Setup & Breakdown of Included Items
- Complimentary Cake Cutting
- Inclement Weather Back Up Space



Beach Break Suite Menu

BREAKFAST

Fresh Seasonal Fruit & Berry Platte	\$58 per platter
Fresh Baked Croissants with Butter & Preserves	\$40 per dozen
Assorted Donuts	\$41 per dozen
Granola & Yogurt Parfaits	\$8 each
Assorted Breakfast Sandwiches	\$8 each

LIGHT BITES

Imported and Domestic Cheese Display served with Assorted Crackers & French Bread	\$8 per person
Fresh Seasonal Raw Vegetable Display with Hummus & Dips	\$6 per person
Anti-Pasta	\$14 per person
Prosciutto, Salami, Capicola, Fresh Mozzarella, Italian Cheese, Sundried Tomatoes, Cured Vegetables, Assorted Mustards, Baguette, Focaccia Breads	
Pizza - 14" Traditional Hand Tossed Crust	
Cheese	\$20 each
Pepperoni	\$22 each
Sausage, Mushroom, Onion & Green Pepper	\$24 each
Margherita - Fresh Roma Tomatoes, Fresh Mozzarella & Basil	\$22 each
Sandwich Board	\$159 platter
4 of each sandwich: Roasted Vegetable Wrap, Roast Beef Baguette, Grilled Pesto Chicken Wrap	

BEVERAGES

Sparkling Wines

Wycliff, California Sparkling Brut- Bottle \$37
La Marca, Prosecco, Italy- Bottle \$49

Cocktails

Bloody Marys- \$139 (1 gallon) featuring Big Storm Vodka & Bloody Mary Mix
Sangria- \$120 (1 gallon) featuring House Pinot Noir or Pinot Grigio, Cointreau, Blackberry Brandy & Fresh Fruit
Mojitos \$139- (1½ gallons) featuring Blue Chair Spiced Rum, Fresh Mint, Fresh Squeezed Lime Juice & Simple Syrup
Bucket of Beers price based on choice of beers

Non-Alcoholic

Gallon Kahwa Coffee- \$68 each
Bottled Water- \$4 each
Sodas- \$45 each
Fresh Florida Orange, Grapefruit, Cranberry or Apple Juices- \$14 per carafe

Hors D'oeuvres

SERVED CHILLED

\$126 per 25 pieces

Watermelon Cubes, Mint & Aged Balsamic (GF/V)

Tomato Bruschetta with Fresh Basil, Garlic & EVOO (V)

Fruit Brochette with Honeydew, Cantaloupe, Seasonal Berry (GF/V)

Antipasto Skewer with Aged Balsamic Vinegar (GF/V)

Caprese Skewer- Grape Tomato, Baby Mozzarella, Basil Pesto, Balsamic Reduction

\$161 per 25 pieces

Crab Salad Phyllo Cup

Lobster & Crème Fraiche Phyllo Cup

Beef Tartare, Capers, Crostini

Marinated Tuna Poke with Sesame Soy Sauce, Crispy Wonton

Sesame Seared Ahi Tuna on a Cucumber Slice with Wasabi Drizzle

SERVED HOT

\$135 per 25 pieces

Mac & Cheese Bites (V)

Mozzarella Sticks with Marinara (V)

Spanakopita with Roasted Red Pepper Coulis (V)

Coconut Shrimp with Cocktail Sauce

Beef Wellington with Madeira Sauce

Chicken Satay with Peanut Sauce, Green Onions, Chopped Peanuts (GF)

Vegetable Spring Roll with Sweet & Sour Sauce (V)

Chicken Cordon Bleu with Honey Dijon

Brie & Raspberry En Croute (V)

\$138 per 25 pieces

Beef Satay with Peanut Sauce, Green Onions, Chopped Peanuts

Bacon Wrapped BBQ Shrimp Skewer

Carolina Crab Cakes with Rémoulade

Beef Empanada with Mexican Crema

Ahi Tuna Tacos with Mango Salsa

Spinach & Cheese Stuffed Mushroom (V)

(GF) denotes a Gluten Free Option. (V) denotes a Vegetarian Option.

All prices subject to service charge & tax

BUFFETS

BUFFET ADD-ONS

Champagne Toast \$100

House Champagne- One Toasting Glass Per Person

Cake Cutting \$100

Love Shack

Stationed Reception \$51 per person

MEDITERRANEAN TAPAS STATION

Tabbouleh & Fattoush Salad, Plain Hummus & Red Pepper Hummus, Grilled Pita

EPICUREAN ANTIPASTO DISPLAY

Prosciutto, Salami, Capicola, Fresh Mozzarella, Marinated & Grilled Vegetables, Kalamata Olives, Oven Dried Tomatoes, Assorted Mustards, Toasted Breads & Crackers

PASTA STATION

Pastas- Penne, Tortellini

Sauces- Marinara, Alfredo, Bolognese

Vegetables- Broccoli, Spinach, Tomatoes, Mushrooms, Onions

Proteins- Diced Chicken, Shrimp

EVOO, Parmesan Cheese, Garlic Breadsticks

FARMERS MARKET

PICK 3- Baby Arugula, Romaine, Butter Lettuce, Iceberg, Spinach

PICK 8- Candy Stripe Beets, Cherry Tomatoes, Cucumbers, Yellow Sunburst Squash, Red & Green Onions, Assorted Wild Mushrooms, Artichokes, Shredded Carrots, Alfalfa Sprouts, Green Beans, Asparagus

PICK 3- Ranch, Bleu Cheese, Balsamic Vinaigrette, Citrus Vinaigrette, Honey Dijon, Italian



BUFFET ADD-ONS**Champagne Toast \$100**

House Champagne- One Toasting Glass Per Person

Cake Cutting \$100**Love Me Tender****Buffet Dinner \$67 per person****SALADS****Caesar Salad**

Chopped Romaine Hearts, Garlic Toasted Croutons, Shaved Parmesan, Caesar Dressing

Greek Salad

Chopped Romaine, Red Onions, Peppers, Feta, Olives, Cucumber, Oregano, Greek Dressing

Caprese

Baby Mozzarella, Tomato, Basil, EVOO

ENTREES (Choice of 2)**Basil & Garlic Roasted Chicken**

Oven Roasted Basil & Garlic Marinated Chicken Breast, Drizzled with EVOO and Balsamic Glaze

Chicken Saltimbocca

Seared Chicken Breast, Fresh Sage, Prosciutto, Fresh Mozzarella, Pinot Gris & Caper Sauce

Shrimp & Crab Fettuccine Alfredo

Fettuccine, Sautéed Shrimp, Crab, Mushrooms & Garlic, House Made Alfredo Sauce, Scallions & Shaved Parmesan

Lemon-Thyme Salmon

Herb Marinated & Grilled with Lemon-Thyme Sauce

Ragù alla Napoletana

Chianti & Roma Tomato Braised Beef Shoulder, Braised Fennel

SIDES

Garlic Mashed Potatoes

Pesto Pasta

Roasted Vegetables

Cauliflower and Broccoli Sautee

Garlic Bread Sticks

BUFFET ADD-ONS

Champagne Toast \$100

House Champagne- One Toasting Glass Per Person

Cake Cutting \$100

Love Story

Buffet Dinner \$74 per person

SALADS

Southern Potato Salad

Scallions, Bacon, Relish, Mustard Dressing

Spinach Salad

Crispy Bacon, Red Onions, Croutons, Rosemary-Mustard Vinaigrette

Chopped Cobb

Iceberg Lettuce, Chicken, Bacon, Tomatoes, Diced Egg, Bleu Cheese, Italian Vinaigrette

ENTREES (Choice of 2)

Honey Glazed Southern Fried Chicken

Buttermilk Marinated, Hand Breaded, Honey-Citrus Glaze

Shrimp and Chicken Jambalaya

Creole Base, Andouille Sausage, Dirty Rice

Blackened Local Fish

Cajun Seasoned & Cast Iron Blackened in a Gumbo Cream Sauce

Braised Beef Short Ribs

Root Vegetables, Pan Gravy

Bourbon Apple Glazed Roasted Pork Loin

Braised Red Cabbage, Stewed Apples

SIDES

Southern Baked Four-Cheese Macaroni

Garlic & Chive Whipped Potatoes

Southern-Style Collard Greens

Good Luck Black Eyed Peas

Buttermilk Biscuits & Cornbread Muffins

Whipped Citrus-Honey Butter

BUFFET ADD-ONS

Champagne Toast \$100

House Champagne- One Toasting Glass Per Person

Cake Cutting \$100

Crazy In Love

Buffet Dinner \$80 per person • \$125 Attendant Fee

SALADS

Classic Salad Nicoise

Field Greens, Tomatoes, Tuna, Green Beans, Potatoes, Dijon Vinaigrette

Seafood Pasta Salad

Shell Pasta, Shrimp, Crabmeat, Fresh Vegetables, Creamy Dill Dressing

Grilled Calamari Salad

Arugula, Red Onions, Mango, Black Beans, Cilantro-Lime Vinaigrette

ENTREES (Choice of 2)

Grilled Grouper Provençal

Herb-Seasoned & Grilled, Topped with Provençal Sauce

Char-Grilled Filet Medallions

Port Mushroom Demi Sauce

Cioppino

Shrimp, Mussels, Scallops, Clams & Fish in a Rich Tomato Broth

SIDES

Creamy Herb Polenta

Garlic & Chive Whipped Potatoes

Charred Broccolini

Seasonal Vegetable Medley

All You Need is Love

COCKTAIL RECEPTION

Imported & Domestic Cheese Montage with Fresh Baked Breads
Vegetable Crudités, Ranch & Bleu Cheese Dips

SALADS (Choose 1)

Iceberg Wedge Salad

Grape Tomatoes, Pancetta Crisp
Shaved Red Onions, Crumbled Bleu
Cheese, Bleu Cheese Dressing

Gulf Coast Salad

Field Greens, Grape Tomatoes, Citrus
Segments, Strawberries, Shaved Red
Onions, Dijon Vinaigrette

ENTREES (Choice of 2)

BUTCHER BLOCK

Mediterranean Roasted Red Snapper

Lemon & Thyme Beurre Blanc Sauce
with Grilled Vegetables & Roasted
Fingerling Potatoes

Roasted Stuffed Chicken Breast

Stuffed with Smoked Ham, Provolone &
Sun-Dried Tomatoes. Topped with a Roasted
Red Pepper Sauce, with Roasted Fingerling
Potatoes & Seasonal Vegetables

Sautéed Chicken Breast

Herb Seasoned Chicken Breast with
Cremini Mushroom Marsala Sauce.
Served with Garlic Mashed Potatoes
& Seasonal Vegetables

Pinot Braised Beef Short Rib

Port Wine Demi Sauce & Crispy Onions
with Garlic Mashed Potatoes &
Seasonal Vegetables

Rosemary Garlic Grilled Top Sirloin

Red Wine Demi, Horseradish Sour Cream with
Garlic Mashed Potatoes & Seasonal Vegetables

SEAFOOD

Seafood Piccata

Long Line Tilapia, Shrimp,
Bay Scallops, Penne with
Italian Vegetables in a
Lemon-Caper Alfredo

VEGETARIAN

Pasta Rustica

Penne Pasta tossed with Spinach,
Artichokes, Pesto and Roasted
Vegetables in a Puttanesca Sauce

Vegetable Lasagna

Zucchini, Squash, Eggplant,
Red Pepper, Ricotta Cheese,
Marinara, Parmesan

ADD-ONS:

- *Champagne Toast \$100
(one toasting glass per person)
- *Cake Cutting \$100

Plated Dinner \$60 per person • Menu includes
Fresh Rolls with Butter, Coffee and Iced Tea

Groovy Kind of Love

COCKTAIL RECEPTION

Imported & Domestic Cheese Montage with Fresh Baked Breads
Vegetable Crudités, Ranch & Bleu Cheese Dips

SALADS (Choose 1)

Iceberg Wedge Salad

Grape Tomatoes, Pancetta Crisp
Shaved Red Onions, Crumbled Bleu
Cheese, Bleu Cheese Dressing

Gulf Coast Salad

Field Greens, Grape Tomatoes, Citrus
Segments, Strawberries, Shaved Red
Onions, Dijon Vinaigrette

PCI Salad

Field Greens, Spiced Pecans, Sundried
Cranberries, Cucumber, Goat Cheese,
Grape Tomatoes, Balsamic Vinaigrette

Classic Caesar Salad

Hearts of Romaine, Parmesan & Croutons,
Creamy Caesar Dressing

ENTREES (Choose 1)

SURF AND TURF

Searched Peppercorn Sirloin & Orange Honey Glazed Salmon

Garlic Mashed Potatoes &
Seasonal Vegetables

Chicken Parmesan & Roasted Red Snapper

Roasted Fingerling Potatoes &
Grilled Vegetables

Rosemary Garlic Grilled Top Sirloin & Shrimp and Scallop Tortellini

Seasonal Vegetables

CUSTOM VEGETARIAN

Option Available

BUTCHER BLOCK COMBO

Petit Filet Mignon & Jumbo Shrimp

Mashed Potatoes, Seasonal Baby
Vegetables, Maître d'Hôtel Butter

Red Wine Beef Tips & Roasted Stuffed Chicken Breast

Garlic Mashed Potatoes & Seasonal Vegetables

Teriyaki Grilled Chicken & Orange Honey Glazed Salmon

Lo Mein Noodles, Stir Fried Vegetables,
Sesame Ginger Glaze

Pinot Braised Beef Short Rib & Sautéed Chicken Breast

Garlic Mashed Potatoes & Seasonal Vegetables

ADD-ONS:

*Champagne Toast \$100
(one toasting glass per person)

*Cake Cutting \$100

Plated Dinner \$67 per person • Menu includes
Fresh Rolls with Butter, Coffee and Iced Tea

Endless Love

COCKTAIL RECEPTION

Imported & Domestic Cheese Montage with Fresh Baked Breads
Vegetable Crudités, Ranch & Bleu Cheese Dips

SALADS (Choose 1)

PCI Salad

Field Greens, Spiced Pecans, Sundried Cranberries, Cucumber, Goat Cheese, Grape Tomatoes, Balsamic Vinaigrette

Classic Caesar Salad

Hearts of Romaine, Parmesan & Croutons, Creamy Caesar Dressing

ENTREES (Choose 1)

BUTCHER BLOCK

Shrimp & Scallop Tortellini

Tri-Color Tortellini with Shrimp & Bay Scallops in White Wine Dill Cream Sauce

Chicken Parmesan

Breaded & Flash Fried, topped with Mozzarella Cheese & Marinara. Accompanied by Rigatoni Pasta tossed with Broccoli

Teriyaki Grilled Chicken

Pineapple-Soy Marinated Chicken with Steamed White Rice & Seasonal Vegetables

Red Wine Beef Tips

Red Wine Demi Sauce with Garlic Mashed Potatoes & Seasonal Vegetables

Seared Peppercorn Sirloin

Burgundy Demi Sauce & Candied Onions with Garlic Mashed Potatoes & Seasonal Vegetables

Slow Roasted Pork Loin

Calypso Rubbed, Roasted & Hand Sliced with Rum Glaze. Served with Cilantro Rice & Stir-Fried Vegetables

SEAFOOD

Blackened Mahi Mahi

Creole Cream Sauce with Dirty Rice & Red Beans

Orange Honey Glazed Salmon

Oven Roasted Fish with Cilantro Rice & Seasonal Vegetables

VEGETARIAN

Chef's Pasta Primavera

Chef's Choice of Pasta with Freshly Sautéed Garden Vegetables

Teriyaki Grilled Tofu

Lo Mein Noodles, Stir-Fried Vegetables, Sesame Ginger Glaze

ADD-ONS:

*Champagne Toast \$100
(one toasting glass per person)

*Cake Cutting \$100

Plated Dinner \$73 per person • Menu includes
Fresh Rolls with Butter, Coffee and Iced Tea

Love Letters in the Sand

COCKTAIL RECEPTION

Imported & Domestic Cheese Montage with Fresh Baked Breads
Vegetable Crudités, Ranch & Bleu Cheese Dips

SALADS (Choose 1)

Arugula, Spinach & Watermelon Salad

Caramelized Pecans, Feta Cheese, Champagne Vinaigrette

Mango, Romaine & Arugula

Shaved Red Onions, Carrots, Grape Tomatoes, Pumpkin Seeds, Mango-Citrus Dressing

Iceberg Wedge Salad

Grape Tomatoes, Pancetta Crisp, Shaved Red Onions, Crumbled Bleu Cheese, Bleu Cheese Dressing

Gulf Coast Salad

Field Greens, Grape Tomatoes, Citrus Segments, Strawberries, Shaved Red Onion, Dijon Vinaigrette

ENTREES (Choice of 2)

SEAFOOD

Bronzed Gulf Grouper

Crawfish Etouffee Sauce with Jambalaya Rice, Julienned Zucchini & Yellow Squash

Fresh Gulf of Mexico Mixed Grill

Gulf Black Grouper, Shrimp & Scallops with Grapefruit & Orange-Blossom Honey Glaze, Avocado Crudo, Saffron Rice & Seasonal Vegetables

Flounder Roulade

Seafood Stuffed Flounder with White Bordeaux Cream Sauce. Served with Saffron Rice, Seasonal Baby Vegetables

VEGETARIAN

Roasted Balsamic Bell Pepper

Stuffed with Mashed Garlic Chickpeas, Roasted Quinoa, Julienned Squash, Spinach Pesto

Vegetable Lasagna

Zucchini, Squash, Eggplant, Red Pepper, Menu includes Fresh Rolls with Butter, Ricotta Cheese, Marinara, Parmesan

BUTCHER BLOCK

Beef Tenderloin Medallions

Green Peppercorn & Brandy Cream Sauce with Twice Baked Potato & Seasonal Baby Vegetables

NY Strip au Poivre

Cognac Demi Sauce with Garlic & Chive Mashed Potatoes, Baby Carrots & Asparagus

Char-Grilled Filet Mignon

Port Demi Sauce, Roasted Mushrooms & Onions with Boursin Whipped Potatoes & Seasonal Baby Vegetables

ADD-ONS:

*Champagne Toast \$100
(one toasting glass per person)
*Cake Cutting \$100

**Plated Dinner \$78 per person • Menu includes
Fresh Rolls with Butter, Coffee and Iced Tea**

Chef Carved Specialties

All Carving Stations served with Artisanal Rolls, Horseradish & Mustards
Based on 120 Minutes of Continuous Service
Chef Attendant Required for Each Station
Chef Attendant Fee \$125

Whole Roasted Turkey Breast **\$285**

*Serves approximately 20 guests
Herbed Mayonnaise, Cranberry Mandarin Relish, Rosemary Stuffing and Rolls

Chinese Style Roast Pork with Plum Sauce **\$345**

*Serves approximately 30 guests
Lo 'Mein Noodles and Steamed Buns

Bourbon Glazed Virginia Ham **\$345**

*Serves approximately 30 guests
Spicy Honey Mustard and Rolls

Whole Roasted Prime Rib **\$460**

*Serves approximately 30 guests
Served with Horseradish, Mustard and Rolls





Gourmet Action Station Enhancements

TOUR OF THE MEDITERRANEAN

add to Buffet \$13 per person

Tapas & Antipasto Station

Tabbouleh and Fattoush Salads

Plain Hummus and Red Pepper Hummus, Grilled Pita

Prosciutto, Salami, Capicola, Fresh Mozzarella, Italian Cheese, Sundried Tomatoes, Cured & Pickled Vegetables, Assorted Mustards and Toasted Breads & Crackers

Valenciana Paella

Traditional Spanish Rice Dish Presented with Mussels, Clams, Calamari, Chicken, Chorizo and Saffron Rice with Mediterranean Spices

Make Your Own Gyro Bar (Choice of 2)

Beef & Lamb Mixed Gyro Meat

Lemon & Oregano Grilled Chicken

Herb Grilled Shrimp

Roasted Vegetables

Condiments

Served with Flat and Pocket Pitas

Red Onion, Tomato, Lettuce, Banana Peppers

Feta Cheese, Black Olives, Tzatziki Sauce

Stand Alone Menu \$30 per person



Gourmet Action Station Enhancements

SOUTH OF THE BORDER

Minimum of 50 Guests

add to Buffet \$15 per person

Tacos (Choice of 2)

Carne Asada, Grilled & Sliced

Achiote Chicken

Blackened Fish

Mushrooms & Chilies

Quesadilla (Choice of 2)

Carne Asada

Cilantro Marinated Shrimp

Achiote Chicken

Four Cheese

Cheese, Pepper & Onion

Fajita Station (Choice of 2)

Chef Attendant Required

Grilled Chicken Breast

Carne Asada

Cilantro Marinated Shrimp

Mushrooms and Chilies

Condiments

Served with Warm Flour & Corn Tortillas

Mexican Red Rice

Cilantro • Red Onions • Lime Wedges • Shredded Lettuce

Queso Fresco • Pico de Gallo

Salsa Verde • Sour Cream • Guacamole

Stand Alone Menu \$32 per person

Gourmet Action Station Enhancements

AMERICAN PUB

add to Buffet \$16 per person

Pizza Station 14" Traditional Hand Tossed Crust (Choice of 3, Based on 2 slices per person)

Cheese

Pepperoni & Cheese

Sausage, Mushroom, Onion & Green Pepper

BBQ Chicken- Cilantro, Red Onions and Banana Peppers

Hawaiian- Canadian Bacon, Pineapple

Margherita Fresh- Roma Tomatoes, Fresh Mozzarella, Basil

White Special- Pesto, Ricotta Cheese, Spinach, Mushroom

Hot Dogs (Choice of 2, Based on 2 per person)

NY Style Shack Dog- Sauerkraut, Yellow Mustard, Pushcart Style Onions

Chicago "Through the Garden"- Yellow Mustard, White Onions, Chicago Pickle Relish, Dill Pickle

Spear, Tomatoes, Pickled Sport Peppers and a Dash of Celery Salt on Poppy Seed Bun

Texas Hot Shack Dog- Chili, Nacho Cheese Sauce

Corn Dog- Batter Dipped and Deep Fried, Yellow Mustard

Slider Station (Choice of 2, Based on 2 per person)

Sirloin Burger with Coleslaw, Onion Straws, Bourbon BBQ

Sirloin Burger with Cheddar Cheese, LTOP, Southwestern Mayo

Buffalo Chicken Tender with Bleu Cheese Sauce

Portobello Sliders with Roasted Red Peppers, Balsamic Glaze, Fresh Basil

French Fry Bar (Choice of 2)

Shoe String Fries, Traditional Fries, Wedge Fries, Sweet Potato Fries

Garlic French Fries, Cajun French Fries

Condiments

Chili, Cheese Sauce, Bacon Bits, Chives, Sour Cream, Ketchup, Truffle Oil, Parmesan Cheese

Stand Alone Menu \$33 person



Gourmet Action Station Enhancements

ITALIAN FEAST

add to Buffet \$18 per person

Ravioli Bar (Choice of 2)

Roasted Portabella Ravioli - Spinach, Mushroom Cream Sauce

Potato Gnocchi - Blackened Chicken, Mini Sweet Peppers, Spinach, Cream Sauce

Tri Colored Tortellini - Peppers, Spanish Onion, Tomato with Freshly Shaved Parmesan

Chef's Choice Pasta

Risotto Bar (Choice of 2)

Arborio Rice, Slow-Cooked in Chicken Stock with Parmigiano-Reggiano

Roast Chicken, Arugula, Roasted Roma Tomatoes, Portabellas Shrimp, Garlic and Fresh Herbs

Italian Sausage, Caramelized Onions, and Sweet Peppers

Red Wine Braised Short Ribs, Forest Mushrooms, and Cipollini Onions

Parmigiano Reggiano Cheese, Heirloom Tomato and Fresh Basil

Grilled Garden Market Vegetables

Pasta Station

Pasta (Choose 3)- Penne • Tri-Colored Tortellini • Farfalle • Orecchiette • Rigatoni

Gluten Free Pasta

Sauce (Choose 3) - Classic Marinara • Sweet Basil Pesto • Alfredo • Pink Vodka Sauce

Pesto Cream • Bolognese

Proteins (Choose 3)- Shrimp • Grilled Chicken • Meatballs • Sweet Italian Sausage

Condiments

Served with Focaccia and Garlic Bread

Fresh Basil • Parmigiano Reggiano Cheese • Chili Flakes • Pine Nuts

Cracked Black Pepper • Extra Virgin Olive Oil

Stand Alone Menu \$36 per person

Late Night Snacks

Sliders (priced per 50 pieces)

- Sirloin Burger with Cheddar Cheese **\$329**
- Buffalo Chicken Tender with a Bleu Cheese Sauce **\$310**
- Veggie Burger **\$269**

Chicken Wings (priced per 50 pieces) **\$289**

- Buffalo or Garlic Parmesan with Celery, Bleu Cheese and Ranch Dressing

Mac & Cheese Bites (priced per 50 pieces) **\$259**

Mozzarella Sticks with Marinara (priced per 50 pieces) **\$259**

Vegetable Spring Rolls with Thai Chili Sauce (priced per 50 pieces) **\$259**

Pizza- 14" Traditional Hand Tossed Crust

- Cheese **\$19 each**
- Pepperoni **\$22 each**
- Sausage, Mushroom, Onion & Green Pepper **\$24 each**
- Margherita - Fresh Roma Tomatoes, Fresh Mozzarella and Basil **\$22 each**

Traditional Fries

served with Ketchup **\$3.50 per person**

Sweet Potato Fries

served with Ketchup **\$4.60 per person**

Bottled Water **\$3.45 each**

Powerade **\$3.45 each**

Sweet Enhancements

MINI INDULGENCES

\$16 per person

Mini Cheesecakes- New York Style, Black Cherry Ricotta, Vanilla Greek Yogurt, Triple Chocolate Mousse

Cake Pops- Birthday Icing with Sprinkles and Chocolate

Mini Pastries- Assortment based on availability. Italian Rum, Hazelnut, Carrot Cake, Double Fudge, German Chocolate, Chocolate Mousse, Chocolate Macaroons
Eclairs

S'MORES

\$9 per person

Hershey's Bar
Marshmallow
Graham Cracker

CUPCAKE BAR

\$17 per dozen

Red Velvet
Peanut Butter
Vanilla Bean
Double Chocolate

ADULT COFFEE STATION

\$21 per person

Kahwa Coffee
Decaf Coffee
Flavored Syrups
Whipped Cream
Sugar Swizzle Sticks
Jameson, Kahlua, and Bailey's
***Bartender Required**

THE COOKIE MONSTER

\$9 per person

Milk- Whole, 2%, Skim, Soy, Chocolate
Chocolate Chip Cookies
Peanut Butter Cookies
Oatmeal Cookies

DONUT BAR

\$47 per dozen

Plain
Vanilla Glaze
Chocolate Glaze
Powdered Sugar
Cinnamon Sugar
Sprinkles



It's 5 O'Clock Somewhere

BEVERAGE PACKAGES

BAY- Hosted Bar • Per Person Price- Two Hours \$35 • \$15 every additional hour

LIQUOR

Big Storm Vodka
Bombay Dry Gin
Blue Chair Spiced Rum
Sauza Blue Tequila
Seagram's 7 Whiskey
Dewar's Scotch Whiskey

BEER

Budweiser
Bud Light
Coors Light
Miller Lite
White Claw
Michelob Ultra

WINE

Wycliff California Sparkling Brut
House Chardonnay
House Pinot Grigio
House Cabernet

GULF- Hosted Bar • Per Person Price- Two Hours \$40 • \$15 every additional hour

LIQUOR

Deep Eddy Vodka
Tanqueray Gin
Captain Morgan
Milagro Tequila
Fistful of Bourbon
Johnnie Walker Red Scotch

BEER

Budweiser
Bud Light
Michelob Ultra
Miller Lite
Corona Extra

WINE

Murphy Goode Chardonnay
Murphy Goode Cabernet
Murphy Goode Sauvignon Blanc
Murphy Goode Merlot
Murphy Goode Pinot Noir

SEA- Hosted Bar • Per Person Price- Two Hours \$45 • \$15 every additional hour

LIQUOR

Ketel One Vodka
Bombay Sapphire Gin
Bacardi Rum
Don Julio Tequila
Bulleit Rye
Johnny Walker Red Scotch

BEER

Budweiser
Bud Light
Coors Light
Miller Lite
High Noon
Michelob Ultra

WINE

LaMarca Prosecco
Murphy Goode Sauvignon Blanc
Athena Cabernet
Athena Chardonnay
Dark Horse Red Blend
Dark Horse Rosé

BEER WINE SODA- Hosted Bar • Per Person Price- Two Hours \$30 • \$15 every additional hour

BEER

Budweiser
Bud Light
Michelob Ultra
White Claw

BEER

Miller Lite
Corona Extra

WINE

Wycliff California Sparkling Brut
Canyon Road Wines

**OPEN BAR PACKAGES INCLUDE ONE BARTENDER TO SERVE UP TO 75 GUESTS.
EVENTS OVER 75 GUESTS MUST ADD AN ADDITIONAL BARTENDER AT A FEE OF \$125.**

A La Carte Beverages

Please ask about our selection of local and craft beers.

Select two specialty beers for an additional \$2 per person, per hour on open bar packages.

SELECTIONS

Bay Brands- \$10 Host Bar, \$12 Cash Bar

Gulf Brands- \$12 Host Bar, \$14 Cash Bar

Sea Brands- \$14 Host Bar, \$16 Cash Bar

Domestic Beer- \$8 Host Bar, \$9 Cash Bar

Specialty Beer- \$12 Host Bar, \$12 Cash Bar

House Wine & Champagne- \$10 Host Bar, \$14 Cash Bar

Soft Drink & Bottled Water- \$4 Host Bar, \$5 Cash Bar

HOSTED & CASH BAR OPTIONS REQUIRE ONE BARTENDER PER 75 GUESTS AT A FEE OF \$125 each

Hosted Bars are calculated on the actual amount consumed.

Cash Bar minimum spend of \$150, prices are subject to Service Charge and Sales Tax.

BRUNCH BAR PACKAGE

Bloody Mary Bar- \$25 Per Person

Big Storm Vodka (Kettle One +\$5pp)

Assorted Bloody Mary Mixes

Garnish Bar

Mimosas & Bellinis- \$ 25 per person

Brut Champagne

Peach Schnapps

Fresh Orange, Cranberry, Pineapple Juices

Fresh Fruit Garnish

BRUNCH BAR PACKAGES ARE BASED ON TWO HOURS OF SERVICE.

ONE BARTENDER REQUIRED PER EVERY 75 GUESTS.

EVENTS OVER 75 GUESTS MUST ADD AN ADDITIONAL BARTENDER AT A FEE OF \$125.

Beverage prices subject to Service Charge and Sales Tax.

The Florida State Liquor Commission regulates the sales and service of all alcoholic beverages. The Postcard Inn is responsible for complying with these regulations. It is our policy that no outside beverages may be brought onto the premises for a catered function. Proof of age required from anyone appearing to be under the age of 30 years is required. We encourage our guests to drink responsibly and reserve the right to refuse service to any guest. Please note that no shots will be served on banquet bars.

Preferred Vendors

CROWNE ENTERTAINMENT

- Wedding Planning
- Coordination
- DJ Services
- Live Music
- Photography
- Videography

Cliff & Crystal Brown
 813.359.9627
 info@crowneventsent.com
 crowneventsent.com

OFFICIATING

Reverend Rick Lackore
 813.504.8728
Jason Sowell
 813.770.9731

HAIR/MAKEUP

Adore Bridal
 adorebridalservices.com

FLORAL

Iza's Flowers
 izasflowers.com
By the Bay Floral Design
 bythebayfloral@gmail.com

WEDDING PLANNING

Blue Skies
 eventsbyblueskies.com
Days Remembered by ND
 daysrememberedbynd.com
Just Wright
 justwrightevents.com

RENTALS

Rent All City
 rentalallcity.com

SWEETS

Publix
 publix.com
The Artistic Whisk
 theartisticwhisk.com
Café A la Carte
 cafealacarte.com
The Gelato Carte
 thegelatocart.com

PHOTOGRAPHY

Lifelong Photography
 lifelongphotographystudio.com
Limelight Photography
 stepintothehelimelight.com

ENTERTAINMENT

Grant Hemmond Mobile Disc Jockeys
 granthemond.com
Cory Barron
 djcoreybarron.com
DJ Shannon C
 djshannonc.com • LGBTQ
 Friendly

PET CARE

Fairy Tail Pet Care
 fairytailpet.com
Furry Ventures Pet Care
 furryventuresfl.com

Thank
You!

Catering Policies

In order to reserve your wedding date and space, a non-refundable deposit is required along with a signed contract.

Postcard Inn is the only authorized licensee to sell and serve food or beverage of any kind on premise. **Therefore, all food and beverage in event spaces, with the exception of a wedding cake, must be supplied by the resort.** The Postcard Inn reserves the right to remove any items from the event space that are in violation of this policy. Any food and beverage not consumed at the end of an event must remain at the resort.

Postcard Inn requires a wedding planner to be on site for day-of coordination, in order to ensure a seamless celebration. Please see our Vendor List for preferred planners.

All menus are customizable. Specialty food requests including gluten free, vegetarian/ vegan options can be accommodated.

Guests under 12 can eat off the package menu or receive a children's meal for \$25 each.

Guests under 21 are subject to a Young Adult Bar for \$15 each for a four hour reception.

Postcard Inn offers a 'Ready Room' on the wedding day for an additional rental fee. This room is offered on a first come, first serve basis and is not guaranteed unless confirmed with your Catering Manager.

All outside vendors must provide a copy of their Certificate of Insurance with required specifications before working on property. Please see our preferred list of vendors our recommendations.

Postcard Inn reserves the right to make the final decision regarding outdoor functions and inclement weather. The decision to move an event indoors will be made no less than (4) hours prior to the event start time based on prevailing weather conditions and the local forecast.

In consideration of our neighbors and other hotel guests, all outdoor events must end by 10pm and not exceed 65db levels. City Sound Ordinance activates after 10pm and all amplified sound must cease in outside areas. Indoor events must conclude at midnight.

A guaranteed number of guests along with final payment must be provided to your Catering Manager at least (14) business days prior to the function.

There is a 23% taxable service charge and 7% sales tax added to all food, beverage, room rentals, and any rental items.



POSTCARD INN
ON THE BEACH



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