

edge

HOTEL



WEDDING PACKAGES

Venues & General Information

The Water's Edge Ballroom

Water's Edge Ballroom offers over 1,700 square feet of function space with a large adjoining pre-function area with the ability to accommodate up to 140 guests. An attached covered veranda spans the length of our Ballroom, offering a one of a kind view of the Gulf of Mexico, Clearwater Beach, and the night lights of Clearwater Harbor.

Jimmy's on the Edge

Jimmy's on the Edge Rooftop Bar features panoramic views of Clearwater Beach. Guests can dine by our 24 foot long fire pit or enjoy special events on a crystal clear 300 square foot projection screen television. Jimmy's on the Edge offers fresh Florida cuisine, a vast array of craft beer, fine wines, and tropical drinks.

The Water's Edge Dock

The Edge Hotel has beautiful indoor and outdoor wedding venues located directly on the Gulf of Mexico in tropical Clearwater Beach. Imagine reciting your vows and feeling the warm Gulf breeze on your shoulder while admiring a perfect sunset or dancing the night away with the twinkling of lights. Our Dock is the ideal location for pre-wedding activities and wedding ceremonies.

Let our expert wedding planners lend their knowledge and creativity to make your special day magical. Whether you are planning a champagne brunch, sunset dinner or a night of libations and dancing our innovative chefs and professional banquet staff will deliver an experience that will last a lifetime.

Special requests or menus will be considered and planned for.
Please consult your wedding planner in our sales office for a specific proposal.

Rehearsal Dinner Buffets

All Rehearsal Buffet's include a 2-hour bar.
Bar Service to include: selected beer, house wine and soda.
Pricing is per person.
Buffet Service available for 1 1/2 hours.

Mandalay 75

Fresh seasonal fruit display, domestic cheese board, bruschetta display.
Spring greens with selection of toppings and dressings.
Chef carved roast sirloin of beef with cocktail buns and assortment of condiments.
Key west chicken marinated in key lime juice, honey, garlic, cilantro and grilled.
Buttered gnocchi, cheese ravioli and oven roasted vegetables.
Bananas foster cheesecake, chocolate mousse torte and caramel apple pie.

The Edge 69

Spring green salad with mandarin oranges, fresh berries, candied pecans, feta cheese and an Orange citrus vinaigrette.
Domestic cheese board with crackers and breads.
Parmesan encrusted snapper,
Mojo roast pork,
Chicken coq au vin.
Asiago scalloped potatoes and island rice
Fresh seasonal vegetables
Key lime pie, cheesecake and coconut cream pie.

Low Country Feast 65

Fresh seasonal fruit display,
Marinated vegetable pasta salad, creamy cole slaw,
Corn bread with whipped butter,
Sliced barbecue beef brisket
Hickory smoked baby back ribs,
Catfish with a corn salad of bacon, onion and roasted corn
Baked beans, three-cheese mac-n-cheese, creamed corn
Pecan pie, peach cobbler, and strawberry shortcake.

Hors d'oeuvre Reception

96
per person

4 Hour Call Brand Bar.

Includes: Bacardi, Beefeaters, Captain Morgan, J&B Scotch, Jim Beam, Jose Cuervo, Korbel, Malibu, Seagram's 7, Tito's, Southern Comfort, Beer Selection, House Wines, and Soda.

Fresh Fruit display,
Domestic and Imported cheese board display.

Chef Carving Station

Maple and brown sugar glazed ham
with cocktail buns and condiments.

Cold Selections (please choose 3)

Caprese bruschetta, melon skewers with Prosciutto,
Shrimp canapes, seared Ahi Tuna on cucumber with Wasabi,
Beef and caramelized onion crostini.

Hot Selections (please choose 4)

Crab cakes with mango salsa, bacon wrapped shrimp,
Crab Rangoon's w/ sweet & sour,
Coconut shrimp with orange dipping sauce,
Cilantro Lime chicken wings, Beef empanadas,
Petite Beef Wellington, Vegetable Spring rolls.

Food service limited to 1 1/2 hours.



A SERVICE CHARGE AND SALES TAX WILL BE ADDED TO ALL FOOD AND BEVERAGE
PRICING SUBJECT TO CHANGE
PLEASE INQUIRE ABOUT SPECIAL DIETARY NEEDS OR CUSTOM MENU SELECTIONS

Water's Edge Plated Service

4 Hour Call Brand Bar

Includes: Bacardi, Beefeaters, Captain Morgan, J & B Scotch, Jim Beam, Jose Cuervo, Korbel, Malibu, Seagram's 7, Tito's, Southern Comfort, Beer Selection, House Wines and Soda.

Hors D'Oeuvres

Limited to 1 hour of service

fresh fruit display, domestic & imported cheese display,
caprese bruschetta,
vegetable spring rolls,
petite beef wellington, crab rangoons.

Dinner Selections

Dinners selections are priced per person. All dinners are served with chef's choice fresh seasonal vegetables, warm rolls, and butter, fresh brewed coffee and iced tea.

Choice of Caesar Salad or Edge House Salad

Beef Tenderloin
with a mushroom demi-glace.
Au gratin potatoes.
121

Lime Marinated Flank Steak,
grilled medium.
Oven roasted
Red Potatoes
107

Stuffed Pork Chop
with spinach, bacon,
and ricotta cheese.
Garlic Mashed Potato.
96

Key West Chicken
with honey, garlic,
cilantro&lime
pineapple salsa.
Island rice.
98

Chicken Mandalay
with mushroom marsala sauce,
Pan fried gnocchi.
98

Parmesan Encrusted Snapper
in a golden parmesan crust.
Island Rice
106

Grilled Salmon
with citrus buerre blanc.
Oven roasted red potatoes.
99

**Tenderloin Filet,
Chicken Breast Duet**
Mushroom demi-glace, and
pineapple salsa.
Au gratin potato
118

Tenderloin Filet and Salmon
Mushroom demi-glace,
and citrus buerre blanc.
3 Cheese Risotto
119

On the Edge Buffet Service

118
per person

4 Hour Call Brands Bar

Includes: Bacardi, Beefeaters, Captain Morgan, J & B, Jim Beam, Jose Cuervo, Korbel, Malibu, Seagram's 7, Tito's, Southern Comfort, Beer Selection, House Wines and Soda.

Hors D'Oeuvre's Reception

1 hour of service

Domestic and Imported Cheese Board Display

please choose 3 from the following hors d'oeuvres

caprese bruschetta

melon skewers
with prosciutto

Cilantro lime
chicken wings

crab cakes with
mango salsa

crab Rangoon w/
sweet & sour

Vegetable
spring rolls

Dinner Service

All dinner buffets are served with chef's choice seasonal vegetables,
warm rolls and butter, fresh brewed coffee and iced tea.

limited to 1 1/2 hours service

mixed greens salad with an array of toppings and dressings

Entrée's

(please choose 2)

sliced roast sirloin of beef

Stuffed roast pork loin

Pan seared herb chicken
breast

roast turkey with
cranberry chutney

grilled salmon

Parmesan almond baked cod

Sides

(please choose 2)

mashed potatoes

wild rice blend

mushroom risotto

oven roasted red potato

au gratin potato

gnocchi alfredo

Diamond Edge Buffet Service

131
per person

4 Hour Call Brand Bar

Includes: Bacardi, Beefeaters, Captain Morgan, J & B, Jim Beam, Jose Cuervo, Korbel, Malibu, Seagram's 7, Tito's, Southern Comfort, Beer Selection, House Wines and Soda.

Hors D'Oeuvre Reception

1 hour OF service

Domestic & Imported Cheese Board Display &

please choose 4 from the following hors d'oeuvres

caprese bruschetta

melon skewers with prosciutto

seared tuna on cucumber
rounds with wasabi

Vegetable spring rolls

beef and onion crostini

crab cakes with mango salsa

bacon wrapped bbq shrimp

coconut shrimp with orange
dipping sauce

crab rangoons

chicken & lemongrass
pot stickers

Cilantro lime chicken wings

mini beef wellington

Dinner Service

All dinner buffets are served with chef's choice seasonal vegetables,
warm rolls and butter, fresh brewed coffee, and iced tea.

limited to 1 1/2 hours service

Classic Caesar salad

or

Mixed greens salad with an array of toppings and dressings.

Chef Carving Station

Prime Rib of Beef

Chef carved to order with au jus and horseradish sauce.

(continued)

entrée's

please choose 2 from the following:

chicken saltimbocca

parmesan crusted snapper

chicken marsala

Lime marinated flank steak

Spinach and feta
stuffed pork loin

shrimp and scallop fra diavolo

Sides

please choose 2 from the following:

wild rice blend

mushroom risotto

roasted red potatoes

gnocchi gorgonzola

Asiago scalloped potatoes

mashed potatoes



A SERVICE CHARGE AND SALES TAX WILL BE ADDED TO ALL FOOD AND BEVERAGE
PRICING SUBJECT TO CHANGE
PLEASE INQUIRE ABOUT SPECIAL DIETARY NEEDS OR CUSTOM MENU SELECTIONS

Wedding Ceremony

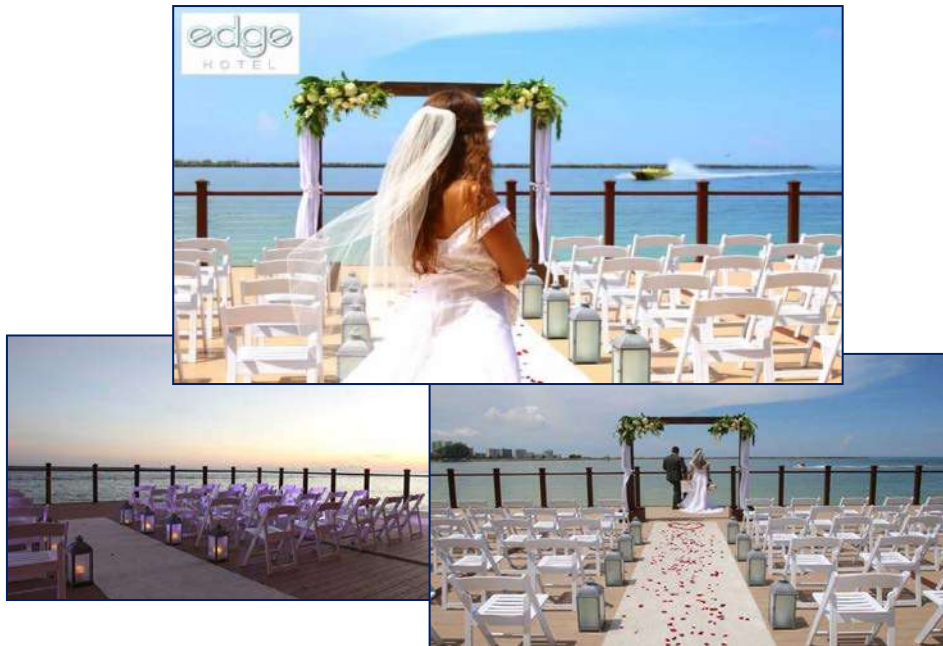
Imagine reciting your vows and feeling the warm Gulf breeze on your shoulder while admiring that perfect sunset. The perfect beginning at the Edge.

Water's Edge Dock

includes white garden chairs for 100 guests

1,000.00
plus sales tax

6.00 additional per person over 100 guests
plus sales tax



edge
HOTEL

505 South Gulfview Blvd.
Clearwater Beach, FL 33767
727-281-3100

Beverage Offerings

Hosted Bar Packages

	House Brands	Call Brands	Premium Brands
1 Hour Service	16	19	22
2 Hour Service	26	29	33
Each Additional Hour	10	11	12

Above pricing is per person plus service charge and sales tax based on guest guarantee. Packages include cocktails, house wine, domestic beer, and sodas. Packages do not include liquor by the shot or bottle wine service with dinner.

Call Brands

Bacardi, Beefeater, Captain Morgan, Jim Beam, Jose Cuervo, J&B Scotch, Korbel Brandy, Malibu, Seagram's 7, Tito's Vodka and Southern Comfort

Premium Brands

Absolut Vodka, Appleton Estates Rum, Bombay Sapphire, Dewar's White Label, Jack Daniels, Ketel One, Makers Mark Bourbon, Stolichnaya Vodka, Tanqueray Gin, Cuervo 1800 Gold

Beer, House Wine and Soda Package

1 Hour Service	14	3 Hour Service	30
2 Hour Service	23	4 Hour Service	37

above pricing is per person plus service charge and sales tax based on guest guarantee.
substitutions can be quoted.

guests under 21 will be offered all night soda at 7.00 per person

Half Barrels

approximately 165 / 12 oz. glasses per barrel

Domestic Beer (i.e., Miller Budweiser, Coors, Etc.)	375
Premium, Craft or Imported	400 and up. (ask for quote)

a service charge of 21% and sales tax will be added to all food and beverage

Wine and Champagne

750 ml. bottles serving approximately 4.5 glasses per bottle

House Wine chardonnay, pinot grigio, sauvignon blanc, merlot, white zinfandel, cabernet sauvignon	29
Korbel brut	36
asti spumante	32

specific wine brands can be quoted.

Cash Bar

house brand	6.00
call brand	7.00
premium brands	7.75
top shelf	9.00
house wine (glass)	7.00
soda (glass)	3.00
can beer (domestic)	5.00
premium / import	6.00

Bar policies and specifications

We provide one bartender for bars less than 100 guests. If additional bartenders are required, a fee of \$150 per bartender will apply.

For staffed bars less than 2 hours a \$150 fee will apply.

Shots are not included in bar packages.

No alcoholic beverages of any kind may be brought into the hotel from any outside sources.



A SERVICE CHARGE AND SALES TAX WILL BE ADDED TO ALL FOOD AND BEVERAGE
PRICING SUBJECT TO CHANGE
PLEASE INQUIRE ABOUT SPECIAL DIETARY NEEDS OR CUSTOM MENU SELECTIONS