



Holiday Inn
& Suites
Harbourside



WEDDING PACKAGES



401 2nd Street
Indian Rocks Beach, Florida 33785
www.HIHarbourside.com
(727) 595-9484

Buffet Dinner Package \$105

Four (4) Hour Open Bar featuring
House Brand Liquors and Wines, Domestic and Import Bottled Beers, Sodas, Juices and
Champagne Toast

COCKTAIL HOUR

(Based on 5 pieces per person)

Gourmet Cheese Display with Assorted Crackers
Vegetable Crudités with Herb Dip

Choose 3

Spring Rolls
Sausage Stuffed Mushroom Caps
Grouper Nuggets
Coconut Shrimp with Mango Cilantro Sauce
Chicken Satay (Thai or Teriyaki)
Meatballs with choice of sauce (Swedish, Spicy Korean BBQ or Italian)
Spinach & Artichoke Dip with Corn Tortilla Chips

SALAD

Choose 1 Plated

Crisp Garden Greens with Assorted Dressings
Traditional Caesar Salad

ENTREES

Choose 2

Sliced London Broil with Mushroom Sauce Chasseur
Chicken Marsala
Chicken Colada
Grouper Picatta Francaise-Style
Grilled Salmon with a Peach and Apple Chutney
Blackened Mahi with Mango-Cilantro Salsa
Mojo Marinated Pork Loin

ACCOMPANIED BY

(Choose 1 starch)

Herb Roasted Potato, Yukon Gold Mashed Potato,
Red Bliss Potatoes, or Island Rice

Chefs Choice of Seasonal Vegetables, Assorted Rolls and Butter,
Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

*Minimum of 25 people - Prices are quoted per person and are subject to a taxable service charge
and state sales tax. Prices subject to change*

June 2024

Plated Dinner Package

Four (4) Hour Open Bar featuring
House Brand Liquors and Wines, Domestic and Import Bottled Beers, Sodas, Juices and
Champagne Toast

COCKTAIL HOUR

(Based on 1 hour of service)

Gourmet Cheese Display with Assorted Crackers
Sausage Stuffed Mushroom Caps
Spinach & Artichoke Dip with Assorted Crackers
Jumbo Shrimp Cocktail
Spring Rolls with Sweet & Sour Sauce

SALAD

Choose 1 Plated

Crisp Garden Greens with Assorted Dressings
Caesar Salad

CHOICE OF ENTRÉE

Chicken Marsala **\$82**

Chicken Colada **\$82**

Blackened Mahi with Mango-Cilantro Salsa **\$85**

Grilled Salmon with a Peach and Apple Chutney **\$85**

Grouper Picatta Francaise-Style **\$89**

Slow Roasted Pepper Crusted Prime Rib **\$102**

Bacon Wrapped Filet Mignon **Market Price**

ACCOMPANIED BY

(Choose 1 starch)

Herb Roasted Potato, Yukon Gold Mashed Potato,
Red Bliss Potatoes, or Island Rice

Chefs Choice of Seasonal Vegetables

Assorted Rolls and Butter

Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

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June 2024

Hors D' Oeuvres Party Package \$75

Two (2) Hour Open Bar featuring
House Brand Liquors and Wines, Domestic and Import Bottled Beers, Sodas, Juices and
Champagne Toast

COLD HOR D'OEUVRES

(Select Three)

Gourmet Cheese Display with Assorted Crackers
Vegetable Crudités with Herb Dip
Shrimp Cocktail Platter
Fruit Kabobs with Pina Colada Dip
Cucumber Rounds with Herbed Garlic Cream Cheese
Pinwheels with Salami, Mozzarella & Herbed Cream Cheese
Caprese Skewer (Mozzarella, Tomato & Basil) Drizzled with Balsamic Glaze

HOT HOR D'OEUVRES

(Select Four)

Sausage Stuffed Mushroom Caps
Spring Rolls
Coconut Shrimp
Chicken Satay (Thai or Teriyaki)
Grouper Bites
Spinach Dip with Corn Tortilla Chips
Swedish Meatballs
Chicken Pasta

CHEF'S STATION

(Select One)

Carved Top Round of Beef
Roast Breast of Turkey
Glazed Pit Ham
Mojo Marinated Pork Loin

Freshly Brewed Regular & Decaffeinated Coffee & Iced Tea

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June 2024

Dinner Buffets

Buffets Limited to 1 ½ Hours of Service
All Buffets include Assorted Rolls and Butter,
Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea

Little Italy Pasta Buffet \$37

Caesar Salad
Penne and Fettuccine Pastas
Alfredo and Marinara
Mild Italian Sausage with Grilled Onion and Peppers
Mini Meatballs
Chicken Parmesan
(Grilled Shrimp can be added for \$6.00 per person)

Caribbean Buffet \$43

Summer Caribbean Salad with Assorted Dressings
Seasonal Fruit Salad
Pina Colada Chicken
Blackened Mahi-Mahi with a Mango Salsa
Chef's Seasonal Vegetable Medley and Island Rice

Southwestern Buffet \$44

Southwestern Garden Salad with Assorted Dressings
Southwest Grilled Chicken Breast topped with Pico De Gallo
Grilled Marinated Flank Steak with Chimichurri Sauce
Cilantro Lime Rice
Southwestern Corn
Sweet Potato Fries with Chili-Ranch Sour Cream

Polynesian Buffet \$44

Tropical Hawaiian Green Salad with Assorted Dressings
Ambrosia Salad
Stir-Fried Rice
Broccoli Polonaise
Teriyaki Beef
Grilled Mahi-Mahi with a Pineapple Ginger Honey Soy Relish
Mojo Marinated Grilled Pork Loin

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June 2024

Dinner Buffets

Buffets Limited to 1 ½ Hours of Service

All Buffets include Assorted Rolls and Butter,
Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea

Southern Living Buffet \$47

Country Garden Salad with Assorted Dressings
Sliced Watermelon
Mama's Meatloaf
Southern Fried Chicken with Pepper Gravy
Shrimp and Grits
Potato Salad
Garlic Redskin Mashed Potatoes and Green Beans

Harbourside Buffet \$51

***\$75.00 Carver Fee Required**

Chopped Salad with Blue Cheese Crumbles, Candied Pecans and Assorted Dressings
Watermelon Fruit Basket
Chipotle Cream Chicken Breast
***Carved Top Sirloin of Beef**
Low Country Shrimp Boil with Sausage and Corn
Chef's Seasonal Vegetable Medley and Red Bliss Potatoes

Siesta Key Buffet \$62

***\$75.00 Carver Fee Required**

Garden Green Salad with Assorted Dressings
Fresh Tropical Fruit Display
Sautéed Chicken Breast with a Pina Colada Cream Sauce
Grilled Grouper with a Lemon Caper Butter Sauce
***Pepper Crusted Prime Rib Au Jus with Horseradish Cream Sauce**
Chef's Seasonal Vegetable Medley and Herb Roasted Potatoes

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June 2024

Plated Entree Selections

All entrees include *choice of Salad*, choice of Starch, Assorted Rolls & Butter and Seasonal Vegetables.
Freshly Brewed Regular, Decaffeinated Coffee, and Iced Tea

(Select one) - Crisp Garden Greens Salad or Caesar Salad

(Select one) - Herb Roasted Potato, Yukon Gold Mashed Potato, Red Bliss Potatoes, or Island Rice,

Chicken Marsala \$34

Sautéed Breast of Chicken topped with Traditional Marsala Wine & Mushroom Sauce

Chicken Colada \$34

Sautéed Chicken Breast topped with a Tropical Pina Colada Cream Sauce and Toasted Coconut

Grilled Salmon \$37

Grilled Salmon topped with a Peach and Apple Chutney

Mango Mahi-Mahi \$38

Blackened Mahi-Mahi topped with a refreshing Mango-Cilantro Salsa

Grilled Swordfish \$38

Grilled Swordfish topped with a Roasted Red Pepper Coulis

Pepper Crusted Prime Rib \$52

Slow Roasted Prime Rib Au Jus served with Horseradish Cream Sauce

Bacon Wrapped Filet Mignon - \$ Market Price \$

Choice Beef Cooked to Perfection with Béarnaise Sauce

CHILDREN'S MEALS available for guests under 12 years of age - **\$17 per child**

Chicken Tenders with French Fries and Fruit Cup

Minimum of 25 people - Prices are quoted per person and are subject to a taxable service charge and state sales tax. Prices subject to change

June 2024

Hors D'oeuvres & Enhancements

COLD HOR D'OEUVRES

Per 50 Pieces

- Deviled Eggs \$65
- Cucumber Rounds with Herbed Garlic Cream Cheese \$62
- Tomato Basil Bruschetta \$70
- Pinwheel Sandwiches with Salami, Mozzarella, and Herbed Cream Cheese
Turkey, Chipotle mayo, and American cheese \$90
- Caprese Skewer (Mozzarella, Tomato & Basil) with Balsamic Drizzle \$95
- Fruit Kabobs \$101
(Skewered Chunks of Pineapple, Honey Dew, Cantaloupe and Strawberries)
Served with a Pina Colada Cream Dipping Sauce
- Jumbo Cocktail Shrimp Platter \$150

HOT HOR D'OEUVRES

Per 50 Pieces

- Mini Meatballs - Choose - (Swedish, Korean BBQ or Italian) \$75
- Bonsai Chicken Bites \$75
- Spinach & Artichoke Dip with Tortilla Chips \$75 *(serves 25 guests)*
- Buffalo Chicken Dip with Celery \$75 *(serves 25 guests)*
- Chicken Satay *(Thai or Teriyaki)* \$85
- Chicken Wings Buffalo Style or Honey BBQ with Celery \$90
- Baked Brie En Croute with Raspberries, Honey, and Glazed Almonds \$90
- Spring Rolls \$100
- Sausage Stuffed Mushroom Caps \$115
- Grouper Nuggets \$125
- Bacon Wrapped BBQ Shrimp \$145
- Coconut Shrimp with a Mango Cilantro Dipping Sauce \$145

Carving Stations

Served with Condiments and Rolls

**Required Carver Fee of \$75.00*

- Virginia Smoked Ham Serves approx. 40 - \$165
- Boneless Breast of Turkey Serves approx. 30- \$150
- Mojo Pork Tenderloin Serves approx. 30- \$145
- Roast Sirloin of Beef Serves approx. 40- \$210
- Pepper Crusted Prime Rib of Beef Serves approx. 40- \$385

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June 2024

Hors D'oeuvres & Enhancements

DISPLAY PLATTERS

Serves Approx. 25 Guests

SEASONAL CRISP VEGETABLE TRAY \$80

Crisp Broccoli, Cauliflower, Carrots, Celery, Zucchini, and Cherry Tomatoes with Chef's Special Herb Ranch Dressing

TROPICAL FRUIT DISPLAY \$95

Fresh Tropical and Seasonal Fruits with Yogurt Sauce for Dipping

DELUXE CHEESE DISPLAY \$95

Gourmet Domestic Cheeses garnished with Seasonal Fruit and Assorted Crackers

GULF FISH SPREAD PLATTER \$101

Local Smoked Fish Spread garnished with diced Tomatoes, Cucumbers, Red Onion and Jalapenos
Served with assorted Crackers

SMOKED SALMON PLATTER \$125

Whole Smoked Salmon garnished with Onion, Capers, Boiled Eggs, and Lemon

ANTIPASTO SALAD PLATTER \$140

Selection of Olives, Greek Peppers, Tomatoes, Roasted Peppers, Assorted Cheeses and Italian Meats and tossed in Italian Dressing

PEEL AND EAT SHRIMP \$160

(Per 100 Pieces)

Served with Chef's Cocktail Sauce

Specialty Stations

Minimum 25 guests - Priced Per Person

A Minimum of 2 Stations Must Be Purchased or other Food Minimum Met

MAC AND CHEESE BAR \$12

Elbow Macaroni, Bacon, Ham, Mushrooms, Salsa, Chives, Broccoli and Shredded Jack Cheese

MASHED POTATO BAR \$12

Mashed Potatoes, Gravy, Bacon, Ham, Mushrooms, Chives, Cheddar Cheese, Salsa, Sour Cream and Butter

PASTA STATION (Self Service) \$15

Cheese Tortellini and Penne Pastas accompanied with Alfredo and Marinara Sauces
Parmesan Cheese and Garlic Breadsticks

PASTA STATION (Chef Attended) \$20

\$75.00 required Chef Fee

Cheese Tortellini and Penne Pasta accompanied with Marinara and Alfredo Sauces
Mushrooms, Bell Peppers, Onion, Artichoke Hearts, Parmesan Cheese and Garlic Breadsticks

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June 2024

Banquet Beverage List

Host or Cash Bar

Prices per Pour – Requires Bar Set-up Fee of \$75.00 per bar

House Brands	\$7.25	House Wines	\$7.00
Call Brands	\$8.50	House Champagne Toast..	\$4.50
Premium Brands	\$9.50	Assorted Soft Drinks.....	\$3.50
Bottled Water	\$3.00	Assorted Juices.....	\$4.00

Domestic Beer (<i>Bud, Bud Light, Miller Lite, Michelob Ultra, Coors Light, Bud Zero- non-alcoholic</i>)	\$6.00
Imported Beer (<i>Corona, Heineken</i>)	\$7.00
Seltzers and Spirits (<i>Nurtl Pineapple, Watermelon, Cutwater Mojito, Paloma</i>)	\$7.50
Beer by the Keg (<i>Bud, Bud Light, Miller Lite</i>) approximately 110-115 16oz glasses	\$335.00

Open Bar

Prices per Person – Includes Juices and Soft Drinks

	1 HOUR	2 HOURS	ADD'L HOURS
Beer and Wine	\$14.00	\$24.00	\$7.00
House Brands	\$16.00	\$26.00	\$8.00
Call Brands	\$20.00	\$30.00	\$10.00
Premium Brands	\$23.00	\$34.00	\$12.00

Brands

	HOUSE	CALL	PREMIUM
Wine	<i>Chardonnay, White Zinfandel, Merlot and Pinot Grigio</i>	<i>Chardonnay, White Zinfandel, Merlot and Pinot Grigio</i>	<i>Chardonnay, White Zinfandel, Merlot and Pinot Grigio</i>
Vodka	House.....	Smirnoff.....	Absolut, Tito's
Gin	House.....	Beefeaters.....	Bombay Sapphire
Rum	House.....	Bacardi, Captain Morgan.....	Captain Morgan, Myers
Scotch	House.....	J&B.....	Dewars
Bourbon	House.....	Jim Beam.....	Jack Daniels
Blends	House.....	Seagram's 7	Crown Royal
Tequila	House.....	Cuervo Gold.....	Patron Silver

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