

Congratulations

*We are honored that you are considering the
Holiday Inn Resort, located
Directly on the Gulf of
Mexico,*

For your upcoming Wedding Celebration

*Our packages have been designed with taste and elegance.
Our Food and Beverage Team (Asiago Catering Service, Inc.)
can tailor a magical feast with your dreams in mind.*

-Wedding Reception Packages Include-

Stress Free Planning

Complimentary Rental Fees for the Ballroom

Professional Photographer with no preset Timelines

Lighting & Audio Equipment for Reception

Professional Event Planning with Onsite Coordinator

Special Sleeping Room Rates for all Wedding Guests

Complimentary White Tablecloths, Napkins & Table Skirting

Complete Custom Set Up of Tables, Chairs & Table Settings

All Required Service Ware and Buffet Décor

Hurricane Centerpieces with White Pillar Candles and Mirror

Professional, Experienced & Courteous Banquet Staff

Lighted Cake Table & Head Table

Gift Table & Sign-in Book Table

Professional Cake Cutting Service

Complimentary Cash Bar Setup

Photography

Special Features

*“It’s all about providing each client with the Great Service and best
Photography on the Market”*

-Our Wedding Photography Includes-

No Preset Timelines

Unlimited Photography

Face to Face Consultation

Rehearsal, Ceremony & Reception Coverage

Online Photo Presentation

Additional Services/Products are available and can be discussed at your personal interview with your photographer.

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Entertainment

"All wedding receptions are unique and should be treated as such. With all the decisions a couple has to make, we understand how frustrating it can be. Let us provide you a worry free experience."

-Our Entertainment Services Include-

Ceremony / Reception sound and customized music

Professional Lighting for dance floor or Room Ambiance

Professional Master of Ceremonies / Disc Jockey

Face to Face consultation with Event Planner

Audio/Visual equipment for video presentations

Emergency back up sound system & on call DJ

Party Hats & Props for guests

100% Crowd interactive

<i>Service / Product</i>	<i>Packages</i>					
	<i>Beach</i>	<i>Sand Castle</i>	<i>Florida</i>	<i>Coastal</i>	<i>Emerald</i>	
<i>Length</i>	<i>4 Hours</i>	<i>4 Hours</i>	<i>4 Hours</i>	<i>5 Hours</i>	<i>5 Hours</i>	

<i>of Event</i>						
<i>Beach Access for Ceremon y</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>	
<i>Back- Up Space for Ceremon y</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>	

<i>Professional Music for Beach Ceremony</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>	
<i>Menu</i>	<i>Heavy Hors D'oeuvres</i>	<i>2 Entrée Dinner Buffet</i>	<i>2 Entrée Dinner Buffet</i>	<i>Choice of Plated Dinner or Themed Buffet</i>	<i>Choice of 2 Entrée Plated Dinner or 3 Entrée Buffet</i>	
<i>Menu Enhance ment</i>	<i>\$8.75 per Guest</i>	<i>\$8.75 per Guest</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>	

<i>(Minimum of 50 guests)</i>					
<i>Non-alcoholic Beverages</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>
<i>Champagne Toast</i>	<i>\$3.75 per Guest</i>	<i>\$3.75 per Guest</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>
<i>Professional Photographers</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>

<i>phy</i>						
<i>Slidesho w Presenta tion</i>	<i>----</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>	
<i>Disc Jockey w/Light ing</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>	
<i>SkyDrop</i>	<i>\$550.00</i>	<i>\$550.00</i>	<i>\$550.00</i>	<i>Yes</i>	<i>Yes</i>	
<i>Dance Floor</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>	<i>Yes</i>	

<p><i>Linen Chair Covers w/ Choice of Sash (Minimum of 50 guests)</i></p>	<p><i>\$7.50 per chair</i></p>	<p><i>\$7.50 per chair</i></p>	<p><i>\$7.50 per chair</i></p>	<p><i>\$7.50 per chair</i></p>	<p><i>Yes</i></p>	
<p><i>Colored Napkins</i></p>	<p><i>\$85.00 Per Hundred</i></p>	<p><i>\$85.00 Per Hundred</i></p>	<p><i>\$85.00 Per Hundred</i></p>	<p><i>\$85.00 Per Hundred</i></p>	<p><i>Yes</i></p>	

<i>White Floor Length Table Linens</i>	<i>\$12.00 per Guest Table</i>	<i>\$12.00 per Guest Table</i>	<i>\$12.00 per Guest Table</i>	<i>\$12.00 per Guest Table</i>	<i>Yes</i>

Heavy Hors D'oeuvres

Select Two from the Following:

- Domestic Cheese & Fresh Fruit Display*
- Vegetable Crudite with Dip*
- Asparagus Wrapped in Prosciutto*
- Tea Sandwiches*
- Fresh Tomato, Basil, & Mozzarella Bruschetta*

Select Three from the Following:

- Chicken Satay*
- Italian Meatballs*
- Chicken Kabobs*
- Chicken Quesadillas*
- Spring Rolls (Vegetarian or Pork)*
- Petite Quiche*
- Chicken Fingers*
- Spinach & Artichoke Dip*

Select Two from the Following:

- Miniature Crab Cakes*
- Mahi Mahi Fingers w/ Tropical fruit Salsa*
- Coconut Fried Shrimp w/ Key Lime Dipping Sauce*
- Sea Scallops Wrapped in Bacon*
- Seafood Stuffed Mushrooms*
- Popcorn Shrimp*
- Seafood Marinara Dip*
- Hot Crab Dip*

Menu Enhancements

Serving portions for stations are intended to be a sample portion, min of 50 Guests

Bread Station- Assorted Gourmet Breads & Rolls, Cheese Fondue & Seafood
Marinara Dip

Pasta Station – Bowtie Pasta, Marinara & Alfredo Sauce, Grilled Chicken,
Tender Bay Shrimp, Sautéed Vegetables

Fajita Station – Flour Tortillas, Marinated Chicken & Beef, Sautéed Peppers &
Onions, Guacamole, Sour Cream and Salsa

Viennese Table – Featuring house made Key Lime Tarts, Cheesecake
Canapés, & Other Specialty Desserts.
Served with Fresh Berries and Whipped Sweet Cream

Beef Carving Station- Baron of Beef Served with Silver Dollar Rolls, Creamy
Horseradish, & Mustard

Arrival Hors D'oeuvres- Domestic Cheese & Fresh Fruit Display, Fresh Tomato,
Basil, & Mozzarella Bruschetta and choice of a Hot Hors D'oeuvre

Dinner Buffet

Select Two of the Following:

<i>Rosemary Chicken w/White Wine Cream Sauce</i>	<i>Chicken Parmesan</i>
<i>Mahi Mahi w/Pineapple Beurre Blanc</i>	<i>Roasted Pork Loin</i>
<i>Chicken Cordon Bleu</i>	<i>Pineapple Glazed Ham</i>
<i>Parmesan Herb Crusted Tilapia</i>	<i>Herb Crusted Chicken</i>
<i>Sliced Roast Beef Au Jus</i>	<i>Chicken Marsala</i>
<i>Teriyaki Glazed Grilled Chicken w/Pineapple</i>	
<i>Southwest Chicken with Chipotle Cream Sauce</i>	

Select 1 with the 3 Entrée Buffet:

<i>Beef Medallions</i>	<i>Pan Seared Crab Cakes</i>
<i>Macadamia Crusted Grouper</i>	<i>Carved Prime Rib of Beef</i>

Select Three of the Following:

<i>Roasted Red Bliss Potatoes</i>	<i>Mixed Julienne Vegetables</i>
<i>Potatoes Au Gratin</i>	<i>Steamed Broccoli</i>
<i>Rice Pilaf</i>	<i>Honey Glazed Carrots</i>
<i>Garlic Mashed Potatoes</i>	<i>Steamed Asparagus</i>
<i>Macaroni & Cheese</i>	<i>Vegetable Medley</i>

Baked Ziti

Bow Tie Pasta tossed in Marinara

Penne Pasta w/Alfredo

Green Beans w/Button Mushrooms

Sweet Potato Casserole

Wild Rice

Select Two of the Following:

Caesar Salad with Asiago Croutons

Spinach Salad with Bacon Vinaigrette

Marinated Cucumber, Tomato, & Onion Salad

Creamy Pasta Salad

House Salad

Pesto Pasta Salad

Broccoli Salad

Waldorf Salad

Themed Dinner Buffets

Tropical Dinner Buffet

*Teriyaki Glazed Grilled Chicken & Pineapple, Mahi Mahi with a Citrus Beurre Blanc,
Coconut Shrimp w/ Key Lime Dipping Sauce, Vegetable Kabobs, Coconut Rice,
Roasted Red Bliss Potatoes, Orange Pineapple Cole Slaw,
Tropical Summer Salad with a Citrus Vinaigrette*

Mardi Gras Dinner Buffet

*New Orleans Style BBQ Shrimp, Mardi Gras Chicken & Andouille Gumbo,
Crab Cakes with Remoulade, Creole Jambalaya, Red Beans & Rice,
Mardi Gras Corn Casserole, Sautéed Vegetables, Mardi Gras Salad with
Red Onions & Bacon & Caesar Salad*

Tri- Station Dinner Buffet

Gulf Coast Salad Bar

*Mixed Greens, Assorted Chopped Vegetables, Petite Shrimp, & Assorted Dressings,
Mandarin Orange Spinach Salad*

Pasta Station

*Bowtie Pasta & Penne Pasta, Marinara & Alfredo Sauces. Julienne Vegetables,
Marinated Grilled Chicken, Tender Bay Shrimp, Breadsticks & Parmesan Cheese*

Entrée Station

*Macadamia Crusted Grouper, Demi Glazed Beef Medallions, Garlic Mashed Potatoes, Honey
Glazed,, Carrots, Italian Style Green Beans, Sautéed Mushrooms & Onions*

Plated Dinners

*All Plated Dinners are served with Warm Rolls and Butter, Fresh Garden Salad,
Choice of Rice or Potato, Sautéed Vegetables*

Chicken Parmesan

Chicken Cordon Bleu with Mornay Sauce

Prime Rib of Beef Served Au jus with Creamy Horseradish

Caribbean Grilled Grouper with Pineapple Beurre Blanc

Chicken Cordon Bleu Served with Mornay Sauce

Grilled Mahi Mahi with Fruit Salsa

Stuffed Pork Loin with Spinach, Mushrooms & Roasted Peppers

Pepper Seared Tenderloin Medallions

**Please Note: You may select up to Two (2) of the above mentioned menu options. When selecting more than One (1) entrée option we require a Five (5) day guaranteed count of each entrée ordered & Place Cards. Vegetarian Meals Available Upon Request.*

Two Entrée Plated Dinner

*All Plated Dinners are served with Warm Rolls and Butter, Fresh Garden Salad,
Choice of Rice or Potato, Sautéed Vegetables*

*Grilled Mahi Mahi w/Shrimp Skewer
Grouper*

*Chicken Cordon Bleu/Stuffed Shrimp
Crab Cake*

*Beef Medallions w/ Herb Crusted Chicken
Salmon/Teriyaki Chicken*

Beef Medallions w/

Prime Rib of Beef/

Grilled