



Dream Weddings at...



Holiday Inn



*Exquisite details...
for spectacular events*

A Special Wedding Package just for you...

Exchange vows in a beautiful outdoor ceremony setting with the natural beauty of the beach and celebrate your reception in an elegant space with breathtaking views of the Sarasota Skyline

Five Hour Reception

One Hour of Open Bar
Your Bar Selection for the Evening

Hors D'Oeuvres Passed Butler Style
Deluxe Domestic and Imported Cheese
and Fresh Fruit Display

Champagne Toast

An Elegant Buffet or Four-Course Plated Dinner

The Use of the Hotel's Centerpieces
(Beveled Mirrors with Votive Candles)
Cake Cutting and Service of Wedding Cake
Dance Floor
White Table Linens and Napkins

Prices Subject to 20% Service Charge and 7% Sales Tax



Grand Wedding Package

One Hour Call Brand Open Bar

Hors D'Oeuvres

Selection of Three Butler Passed

Sliced Beef Canapés on French Rounds
with Horseradish Aioli

Mushroom Caps with Crabmeat Stuffing

Scallops Wrapped in Bacon

Chicken Tenders with Honey Mustard Sauce

Chicken Satay with Thai Peanut Sauce

Oriental Spring Rolls with Chinese Duck Sauce

Rumaki (Chicken Livers Wrapped in Bacon)

Mini Quiche

Gondolas Stuffed with Spinach and Feta

Cocktail Franks in Puff Pastry

Grouper Tenders with Lemon Aioli

Mini Crab Cakes-Remoulade Sauce

Coconut Shrimp with Thai Sweet Chili Sauce



Appetizer and Salad Selections

Appetizer Course

(Select one)

Panko Crusted Crab Cake with Smoked Tomato Aioli

Sliced Seasonal Fruit Plate with Poppy Seed Yogurt

Lobster Bisque with Puff Pastry

New England Clam Chowder

Chilled Gulf Shrimp Cocktail

Coconut Shrimp with Thai Sweet Chili Sauce

Seasonal Melon Wrapped with Parma Prosciutto

Snow Crab Cocktail Claws with Dijon Aioli

Tortellini and Smoked Chicken with Basil Crème

Salad Course

(Select one)

Traditional Caesar Salad

Mixed Field Greens assorted Dressings

Caprese Salad with Balsamic Glaze Drizzle



Entree Selections

To Include:

Chef's Selection of Fresh Seasonal Vegetables,

Seasoned Rice or Potato

Freshly Baked Artisan Rolls and Butter

Freshly Brewed Rain Forest Coffee

Regular and Decaffeinated/ Assorted Herbal Teas

(Select up to Two Entrees)

Please Provide Identification on Place Cards

ROAST PRIME RIB OF BEEF English Cut with Au Jus	\$66
PETITE FILET MIGNON Sauce Béarnaise	\$77
FIRE ROASTED SALMON Lemon Pepper Butter, Wilted Spinach and Red Pepper Crème	\$59
CHICKEN CORDON BLEU Herbed Lemon Crème	\$59
CARRIBRAN PORK LOIN with Mango and Mint Compote	\$59
MACADAMIA-CRISTED GULF GROUPER with Papaya Basil Butter	\$66
GRILLED CHICKEN ALFREDO with Mixed Garden Vegetables	\$59
CHICKEN MARSALA Marsala Wine, Herbed Demi-Glace and Wild Mushrooms	\$59



The Grand Buffet

Hors D'Oeuvres Selection

Choice of Three Butler Passed

Sliced Beef Canapés on French Rounds
with Horseradish Aioli

Mushroom Caps with Crabmeat Stuffing

Scallops Wrapped in Bacon

Chicken Tenders with Honey-Mustard Sauce

Chicken Satay with Thai Peanut Sauce

Oriental Spring Rolls with Chinese Duck Sauce

Rumaki (Chicken Livers Wrapped in Bacon)

Mini Quiche

Gondolas Stuffed with Spinach and Feta

Cocktail Franks in Puff Pastry

Grouper Tenders with Lemon Aioli

Mini Crab Cakes-Remoulade Sauce

Coconut Shrimp with Sweet Chili Sauce



The Sunset Buffet Package
A Caribbean Adventure Full of Culinary Treasures
\$80 per person

Salad Bar

(Select three)

- Island Greens with Assorted Dressings
- Traditional Caesar Salad with Garlic croutons
- Tropical Fruit Salad with Toasted Coconut
- Black Bean and Yellow Tomato Salsa
- Marinated Tomato, Bermuda Onion and Cucumber Salad
- Marinated Three Bean salad

The Main Deck

(Select three)

- Barbecued Breast of Chicken with Island Spices and Pineapple Salsa
- Almond & Coconut Breaded Chicken with Lemon Crème
- Caribbean Pork Loin with Mango and Mint Compote
- Filet of Fresh Caribbean Fish with Papaya Basil Butter
- Roasted London Broil with Roasted Garlic Mushroom Sauce and fresh Native Herbs
- Penne Pasta with Gulf Shrimp and Vegetables in a Tomato Basil Sauce

Vegetables and Starches

(Select three)

- Orange Spiced Glazed baby Carrots,
- Parsley Butter Red Potatoes, Island Pineapple Rice,
- Sautéed Native Squash, Fried Plantains

The Bread Basket

- Bakery Fresh Island Breads and Butter
- Freshly Brewed Rain Forest Coffee
- Regular & Decaffeinated and assorted Herbal Teas



The Heartland of Italy Buffet Package

\$80 per person

Antipasto Bar

Traditional Caesar Salad, Garlic Croutons with Shaved Parmesan, Smoked Cheese and Bread Salad
Imported Cured Meats and Cheese, Grilled Vegetable Salad of Eggplant, Zucchini, Portobello Mushrooms, Red Onion and Peppers
Marinated Artichoke and Mushroom Salad

Entrée Selection (Select three)

Chicken Piccata
Chicken Cordon Bleu
Three-Cheese Lasagna
Eggplant Parmigiana or Chicken Parmigiana
Grilled Chicken Alfredo With Garden Vegetables
Salmon with Tomato and Fennel Marmalade
Chicken Marsala

Vegetables and Starches (Select two)

Roasted Red Bliss Potatoes
Broccoli with Pancetta and Olive Oil
Garlic Smashed Potatoes
Herbed Saffron Rice
Green Beans and Caramelized Shallots
Bread Basket of assorted Artisan Rolls and Garlic Bread
Freshly Brewed Rain Forest Coffee and assorted Herbal Teas



The Royal Palm Buffet Package

\$99 per person

Starters

Classic Seafood Chowder, prepared with a Tomato Base

Traditional Garden Salad with Assorted Dressings

Classic Caesar Salad

Artichoke Heart and Teardrop Tomato Salad

Chilled Gulf Shrimp/Crab Cocktail Claws
with Cocktail Sauce

Entrées

Herb-Crusted Prime Rib

Served with Horseradish Crème

Mediterranean Salmon Strudel

Stuffed with Fresh Garden Spinach
and Feta Cheese-Lemon Dill Sauce

Chicken Cordon Bleu

Served with a Valencia Orange Citrus Crème

Vegetables and Starches

Chef's Selection of Fresh Seasonal Vegetables

Roasted Red Bliss Potatoes

Saffron Island Rice

Butler-Passed Petit-Fours

Coffee Service

Freshly Brewed Rain Forest Coffee

Regular & Decaffeinated and assorted Herbal Teas



Bar Selection

Call Brands: Bacardi, Bacardi Limon, Captain Morgan, Malibu, Myer's, Fris, Absolut, Citron, Stolichnaya, Beefeater, Bombay. Jim Beam, Jack Daniels, Canadian Club, Dewars, Sauza Gold, Chivas, Cutty Sark, Dewars J.W. Red and Courvoisier V.S. and House Wines

Premium Brands: Mount Gay, Myers Dark, Grey Goose, Ketel One, Bombay Sapphire, Tanqueray Ten, Maker's Mark, Crown Royal, Johnnie Walker Black, J&B, Glenlivet 12, Jose Cuervo 1800 and Hennessey V.S.O.P.

Domestic Beer: Bud, Miller, Coors, Michelob, O'Doul's

Import Beer: Heineken, Amstel, Corona, Samuel Adams

Cash Bar- \$100.00 Bartender Fee Will Apply

The Hotel is the only Licensed Authority to sell and serve alcoholic beverages for consumption on premises Therefore, alcoholic beverages are NOT permitted to be brought into any function



Brand Cocktails	\$6	\$7.5
Premium Cocktail	\$7	\$8.5
Specialty Drinks	\$8	\$9
Domestic Beers	\$4	\$4.5
Imported Beers	4.5	\$5.25
Wines	\$7	\$8
Bottled Water	\$3	\$3
Soft Drinks	\$3	\$3
Juices	\$3	\$3

Champagne Punch \$75 per gallon
 Fruit Punch ~ no alcohol \$35 per gallon

Hosted Hourly Bar (Three Hour Minimum)

Call Brand Cocktails First Hour @\$15
 Each Additional Hour @\$11
 Premium Brand Cocktails First Hour @\$16
 Each Additional Hour @\$12
 Beer, Wine and Soft Drinks First Hour @\$11
 Each Additional Hour @\$ 8



Planning Guide and Policies

Gourmet, special and theme menus are available upon request

No food or beverages (alcoholic or otherwise) from outside sources may be brought into any hotel function room by the patron or attendees. No food or beverage items are to be removed from any banquet/meeting room.

At the hotel's discretion, an off duty law enforcement officer will be assigned to any function utilizing a bar set up for security purposes.

All bars close at MIDNIGHT.....with no exceptions

A 20% service charge and applicable sales tax will be added to all food and beverage (except cash bar). Any group requesting a tax exemption must provide a copy of tax exemption certificate at the time of final guarantee.

All sit-down menus are limited to no more than two (2) entrée selections.



Guarantee and Payment

We require final guarantee and final payment one seven business days before your function. This will be the minimum guarantee not subject to reduction. We will be prepared to serve 5% over your guaranteed number. If no guarantee is received by this office, we will use the guarantee of the number originally agreed upon on the contract.

Banquet Rooms

As other groups may be utilizing the same room as you prior to or following your function, please adhere to the times agreed upon. Should your schedule change, please contact the Sales Department and every effort will be made to accommodate you.

Room rental charges may apply to all banquet rooms.

The hotel reserves the right to move functions to Banquet rooms other than those appearing on the catering contact without prior notification.

Decorations

The hotel will not permit the affixing of anything to the walls, floors or ceilings of the rooms with nails, staples, Responsibility of the person or company in charge of the function during which the damage occurred. The hotel does not permit the use of confetti, glitter, silly string, bird seed or open-flamed candles in any of the banquet rooms.

Security

The hotel will not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to or following the banquet or meeting.





941- 552-1171
Sonja.newton@lidobeachholidayinn.com
www.lidobeachholidayinn.com
233 BEN FRANKLIN DRIVE SARASOTA, FL 34236