



# *Weddings*





a Wedding for you and yours





A hip, vintage, beachside  
escape that remains true to its  
surfer cool frame  
of mind...



# Ceremony Package

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

Complimentary Upgrade for Guest Room

Amenity Delivered to the Guest Room

White Outdoor Folding Chairs

Bamboo Arch for Beach Ceremonies

Ceremony Table

Infused Water Station

Setup & Breakdown of Included Items

Inclement Weather Back-Up Space

Assistance from an Event Manager  
to get you Down the Aisle



Exchange your vows on the white sands of Florida's most beautiful beach or in a palm tree lined garden oasis





# Reception Packages Include

- Use of Reception Space
- Tables and Chairs
- Black or White Linen/Napkins
- Flatware and Glassware
- Nautical Black Lantern Centerpiece
- Service Staff
- Setup & Breakdown of Included Items
- Complimentary Cake Cutting













# Reception Sites

## Garden Courtyard

Our most popular space with lanterns that light up the trees to provide a whimsical feel and market lighting for a perfect outdoor reception. Backup space provided in case of inclement weather.

Seats up to 200 people comfortably.

## Sunset Ballroom

Not your typical ballroom! Presents neutral tones 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 130 people comfortably.

## Tiki Pavilion

A beachside patio covered by thatched roof with a perfect view for watching the sunset. Plated dinner cannot be accommodated in this space. Backup space provided in case of inclement weather.

Seats up to 75 comfortably.

## Garage

An industrial chic event space that looks out toward the fire pit in the garden. Includes fully functional garage doors which create this unique indoor space. This space can also be used in conjunction with the Canteen.

Seats up to 75 guests comfortably.

## Canteen

This intimate event space housing large farm tables and vintage shelving décor is located just off of the lobby with curtains to give you a semi-private atmosphere.

Seats up to 40 people comfortably.

## Beach

Overlook the beautiful Gulf of Mexico under the moonlight or rent a tent for a more private setting.

Fits up to 1,000 people, 100 person minimum.

**Each of our spaces can be setup “cocktail style” to accommodate more people.**





# Accommodations

The Postcard Inn is a casual, vintage-inspired beachfront destination for the leisure traveler. Combined with our laid-back atmosphere and highly attentive staff, it is the antidote to the cookie-cutter beach hotel. The Postcard Inn makes a memorable beach front affair for your guests.

196 Guest Rooms Total

Throw-back Retro Surf inspired Guest Rooms

28 Freshly Updated Pool Side Guest Rooms

2 VIP Bungalow Guest Rooms with Private Balconies

Flat Screen TV's/Wi-Fi

Mini Refrigerators Available in Some Room Types

Pet Friendly

Onsite Food & Beverage Options: Boathouse Kitchen & Bar, Snack Shack, PCI Beach Bar

Activities: Corn Hole, Ping Pong, Billiards, Volleyball, Giant Jenga, Board Games

Paddleboard Rentals

Complimentary Bicycle Rentals

24 Hour Work Out Facilities

Ask your Event Manager for more information about setting up a Group Rate for your guests!





Collecting Moments





*Charming*



*Playful*



*Family*





# Additional

In order to reserve your wedding date and space, a deposit of \$1000 is required along with a signed contract. If booking within 8 months of the selected wedding date, an additional deposit may apply.

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. Any food and beverage not consumed at the end of an event must remain at the resort.

Menu pricing is applicable for wedding groups with a minimum of 40 guests. Should your guest count be lower than 40, please ask an Event Manager for our Intimate Wedding Menu Packages.

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

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 therefore is not guaranteed unless confirmed with your Event 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 for our recommendations.

Postcard Inn reserves the right to make the final decision regarding outdoor functions. 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, there is a required event cut-off time of 10pm for all outdoor events. Indoor events must conclude at midnight.

A guaranteed number of guests along with final payment must be provided to your Event Manager at least (7) business days prior to the function.

Special event parking is offered at a discounted rate per car. We can charge the wedding guests as they arrive or you can host the parking for your guests.

There is a 21% taxable service charge and 7% sales tax added to all food, beverage, room rentals, and any rental items.



*Wish You*





*Were Here...*







# Hang Ten

## **Beverage Package**

Four Hour Call Brands Bar

Includes Liquors, choice of (1) Premium Beer, (2) Domestic Beers and (2) House Wines

Traditional Champagne Toast

## **Cocktail Reception**

Imported & Domestic Cheese Montage, House Crisps

Selection of Three Butler Passed Hors d'Oeuvres

## **Plated Dinner**

### **Salads**

Select One

#### **Baby Bibb and Arugula Salad**

Green Apple, Caramelized Pecans, Bleu Cheese, Raspberry Vinaigrette

#### **Caprese Salad**

Mixed Greens, Vine Ripe Grape Tomatoes, Fresh Mozzarella, Basil Leaves,

Fresh Cracked Pepper, Balsamic Glaze

#### **Gulf Coast Salad**

Iceberg Wedge, Citrus Segments, Melon Salsa, Roasted Almonds, Bleu Cheese Crumbles,

Tropical Ranch Dressing

#### **Romaine Lettuce Hearts**

Serrano Ham, Goat Cheese, Roasted Red Pepper Dressing

### **Entrees**

Select Two Entrees or One Duet Plate

- **Cilantro Glazed Salmon** Jalapeno Mango Relish
- **Seared Peppercorn Sirloin** Burgundy Demi, Candied Onions
- **Macadamia Crusted Mahi Mahi** Vanilla Rum Butter
- **French Cut Chicken Breast** Shitake Mushroom Marsala Sauce

### **Duet Plate**

- Ybor Roast Pork, Citrus Lime Tomato Sauce with Chile Orange Mahi Mahi





# Good Vibes

## **Beverage Package**

Four Hour Call Brands Bar

Includes Liquors, choice of (1) Premium Beer, (2) Domestic Beers and (2) House Wines

Traditional Champagne Toast

## **Cocktail Reception**

Imported & Domestic Cheese Montage, House Crisps

Mediterranean Flatbread Display

Selection of Three Butler Passed Hors d'Oeuvres

## **Plated Dinner**

### **Salads**

Select One

#### **Baby Bibb and Arugula Salad**

Green Apple, Caramelized Pecans, Bleu Cheese, Raspberry Vinaigrette

#### **Caprese Salad**

Mixed Greens, Vine Ripe Grape Tomatoes, Fresh Mozzarella, Basil Leaves,

Fresh Cracked Pepper, Balsamic Glaze

#### **Gulf Coast Salad**

Iceberg Wedge, Citrus Segments, Melon Salsa, Roasted Almonds, Bleu Cheese Crumbles,

Tropical Ranch Dressing

#### **Romaine Lettuce Hearts**

Serrano Ham, Goat Cheese, Roasted Red Pepper Dressing

### **Entrees**

Select Two Entrees or One Duet Plate

- **Smoked Prime Rib** Horseradish Cream, Au Jus
- **Snapper La Plancha** Blue Crab Fondue, Citrus Nage
- **Stuffed Chicken Rollatine** Spinach, Sun Dried Tomato, Truffle Mushroom Cream
- **Coconut Poached Salmon** Curry Mussels, Chile Oil and Cilantro

### **Duet Plates**

- NY Strip Medallion and Sugar Cane Shrimp, Key Lime Butter
- NY Strip Medallion, Hot Smoked Salmon, Tomato Hollandaise





# The Big Kahuna

## **Beverage Package**

Four Hour Call Brands Bar

Includes Liquors, choice of (1) Premium Beer, (2) Domestic Beers and (2) House Wines

Traditional Champagne Toast

## **Cocktail Reception**

Imported & Domestic Cheese Montage, House Crisps

Seafood Display: Jumbo Shrimp Cocktail, Marinated Clams and Mussels, Smoked Local Scallops

Selection of Three Butler Passed Hors d'Oeuvres

## **Plated Dinner**

### **Salads**

Select One

#### **Baby Bibb and Arugula Salad**

Green Apple, Caramelized Pecans, Bleu Cheese, Raspberry Vinaigrette

#### **Caprese Salad**

Mixed Greens, Vine Ripe Grape Tomatoes, Fresh Mozzarella, Basil Leaves, Fresh Cracked Pepper, Balsamic Glaze

#### **Gulf Coast Salad**

Iceberg Wedge, Citrus Segments, Melon Salsa, Roasted Almonds, Bleu Cheese Crumbles, Tropical Ranch Dressing

#### **Romaine Lettuce Hearts**

Serrano Ham, Goat Cheese, Roasted Red Pepper Dressing

### **Entrees**

Select Two Entrees or One Duet Plate

- **Dijon Herb Crusted Rack of Lamb** Port Syrup, Jalapeno Mint Relish
- **Seared Diver Scallops** Smoked Carrot Puree, Caper Golden Raisin Gastrique, Toasted Almonds
- **Medallion Cut NY Strip** Green Peppercorn Demi, Crispy Shallots
- **Chicken Royale** Shrimp and Crab Stuffing, Roasted Pepper Coulis

### **Duet Plates**

- Braised Beef Short Ribs, Bacon Wrapped Shrimp Skewer, Blackberry Ginger BBQ
- Petite Filet Mignon, Smoked Scallop and Grape Tomato Brochette, Syrah Buerre Rouge





# 'One Love'

## **Beverage Package**

Four Hour Call Brands Bar  
Includes Liquors, choice of (1) Premium Beer,  
(2) Domestic Beers and (2) House Wines  
Traditional Champagne Toast

## **Cocktail Reception**

Imported & Domestic Cheese Montage, House Crisps  
Selection of Three Butler Passed Hors d'Oeuvres

## **Buffet Dinner**

Gulf Ceviche Salad

Sweet Potato and Yucca Salad

Tossed Garden Salad, Citrus Cream Dressing

## **Mango BBQ Chicken**

**Baked Local Fish, Sweet Peppers and Tomatoes**

**Braised Cuban Beef, Tomato Black Bean Relish**

Fried Plantains, Orange Marmalade

Spiced Black Beans

Island Coconut Pineapple Rice

Fresh Baked Breads, Mango Butter







# Stand By Me

## **Beverage Package**

Four Hour Call Brands Bar  
Includes Liquors, choice of (1) Premium Beer,  
(2) Domestic Beers and (2) House Wines  
Traditional Champagne Toast

## **Cocktail Reception**

Imported & Domestic Cheese Montage, House Crisps  
Assortment of Freshly Cured Pickles  
Selection of Three Butler Passed Hors d'Oeuvres

## **Buffet Dinner**

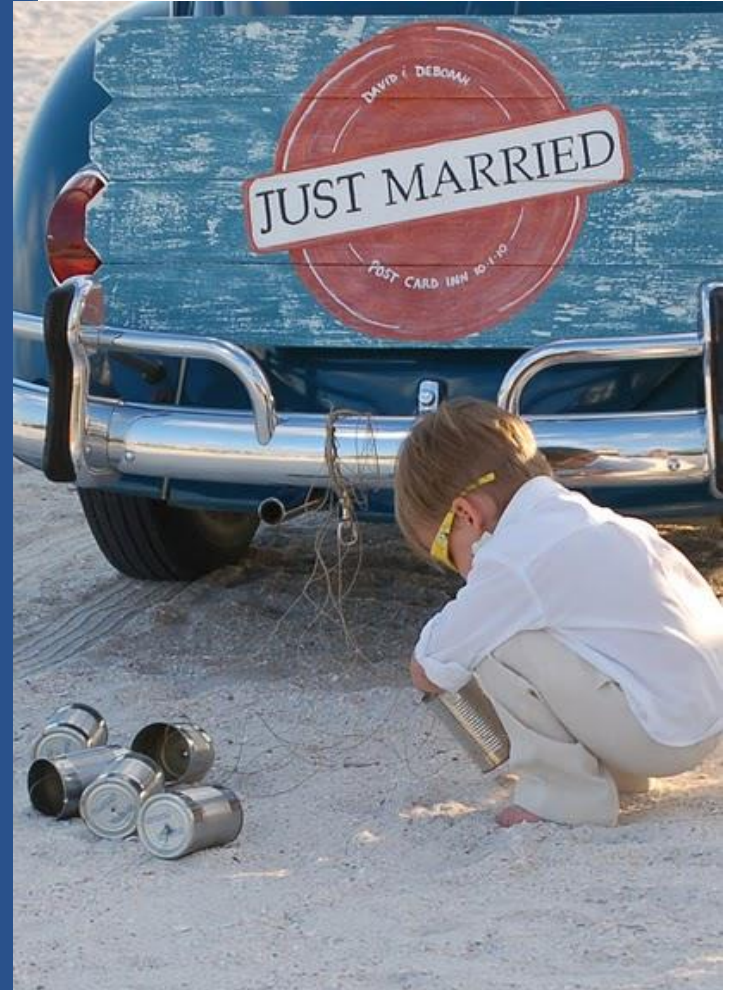
Southern Potato Salad  
Creamy Coleslaw  
Tossed Garden Greens, Assorted Dressings

**Smoked Chicken Breast**, Apricot BBQ  
**Pulled Pork**, House BBQ  
**Texas Brisket**, Au jus

Fresh Green Beans, Garlic, Lemon  
Baked Mac-n-Cheese, Panko Cheddar Crumb  
Loaded Mashed Potato, Scallion, Sour Cream, Cheddar

Assorted Buttermilk Biscuits & Cornbread,  
Jalapeno Honey Butter

**Upgrade Pulled Pork to a Whole Pig**  
**Chef Fee**  
**(60 person minimum)**







# Come Away with Me

## **Beverage Package**

Four Hour Call Brands Bar  
Includes Liquors, choice of (1) Premium Beer,  
(2) Domestic Beers and (2) House Wines  
Traditional Champagne Toast

## **Cocktail Reception**

Imported & Domestic Cheese Montage, House Crisps  
Seafood Display: Jumbo Shrimp Cocktail, Marinated Clams,  
Mussels, Smoked Local Scallops  
Selection of Three Butler Passed Hors d'Oeuvres

## **Buffet Dinner**

Tossed Garden Greens, Assorted Dressings

Sunburst Fruit Salad

Grilled Vegetable Platter

Snapper La Plancha, Blue Crab Fondue, Citrus Nage

Seared Peppercorn Sirloin, Burgundy Jus, Candied Onions

Grilled Chicken Breast, Orange Honey Glaze

Wild Rice Pilaf

Glazed Baby Carrots

Broccolini, Lemon Butter

Selection of Artisan Breads, Butter



# Surf's Up

60 person minimum

## **Beverage Package**

Four Hour Call Brands Bar

Includes Liquors, choice of (1) Premium Beer, (2) Domestic Beers and (2) House Wines

Traditional Champagne Toast

## **Cocktail Reception**

Imported & Domestic Cheeses, Crackers

Selection of Three Butler Passed Hors d'Oeuvres

## **Stations**

Choice of Four Stations

## **Tapas Display**

Hummus, Pita Chips, Grilled Vegetable Platter, Chick Pea & Olive Salad, Artisan Breads

## **Garden Greens**

Gulf Coast Salad, Iceberg, Citrus Segments, Melon Salsa, Sliced Almonds, Bleu Cheese Crumbles, Tropical Ranch

Strawberry Spinach Salad, Feta Cheese, Candied Pecans, Raspberry Vinaigrette

Fresh Baked Rolls, Butter

## **Slider Trio**

Gourmet Cheeseburgers, Pulled Pork, Crab Cakes, Parmesan Garlic Fries, All the Fixings



### **Mashed Potato Bar**

Garlic Mashed, Smashed Sweet Potatoes, Skin-In Whipped Potatoes, Aged Cheddar, Bleu Cheese, Goat Cheese, Applewood Smoked Bacon, Fresh Chives, Sour Cream, Cinnamon, Marshmallows

### **Killer Mac & Cheese**

White Cheddar, Smoked Gouda, Parmesan Cream, Asparagus, Mushrooms, Roasted Tomatoes, Peas & Basil, Short Rib, Applewood Smoked Bacon

### **Pasta Station**

Penne, Tortellini, Marinara, Ala Vodka, Alfredo Sauce, Sweet Peas, Spinach, Tomatoes, Applewood Smoked Bacon, Mushrooms, Roasted Garlic, Parmesan Cheese, Garlic Breadsticks  
Chef Attendant Fee

### **Paella Station**

Saffron Rice, Chicken Breast, Shrimp, Chorizo Sausage, Chesapeake Mussels and Little Neck Clams  
Chef Attendant Fee

### **Asian Cuisine**

Marinated Chicken, Beef, Stir Fry Vegetables, Vegetable Fried Rice, Pork Pot Stickers, Teriyaki Glaze, Char-Sui Baby Ribs  
Chef Attendant Fee

### **Taco Bar**

Blackened Fish, Pulled Chicken, Skirt Steak Pineapple Salsa, Guacamole, Shredded Napa, Pico De Gallo, Salsa Verde, Queso Fresco, Jalapeno, Sour Cream, Cilantro, Limes

### **Carving Board (Select One)**

Roasted Pork Loin, Honey Glazed, Sweet Chili Tomato Soy BBQ Sauce  
Whole Roast Sirloin, Cracked Black Peppercorns, Grain Mustard Aioli  
Herb Roasted Prime Rib, Au Jus, Creamy Horseradish  
Jerk 'Nassau' Grouper, Scotch Bonnet Relish  
Whole Pig Roast, Mojo Mop, Chili Lime Tomato Sauce (60 person minimum)  
Chef Attendant Fee







# Hors d'Oeuvres

## Served Warm

- Crab Cakes, Key Lime Aioli
- Bacon Wrapped Jalapeno Shrimp, Chipotle Aioli
- Crab Rangoon, Seasoned Crab, Crispy Wontons, Tomato Garlic Aioli
- Stuffed Mushroom Caps, Spinach, Fontina Cheese
- Coconut Shrimp, Tropical Piña Colada Batter, Shaved Coconut, Sweet Red Pepper Sauce
- Vegetable Egg Rolls, Stir-Fried Vegetables, Asian Seasonings, Sweet Chili Garlic Sauce
- Cheeseburger Sliders, Grilled, Mini Buns, Pickles
- Mini Beef Wellington, Mushroom Duxelle, Honey-Grain Mustard
- Truffle Mushroom Bouchee, Grilled Marinated Mushrooms, Truffle Oil Vinaigrette
- Pork Pot Stickers, Cilantro Pesto
- Sesame Chicken Satay, Thai Peanut Sauce
- Bacon Wrapped Scallops, Chipotle Aioli
- Mac and Cheese Bites, Cheddar, Boursin, Asiago, Gruyere Cheese, Lightly Breaded
- Artichoke Beignets, Tender Artichoke Heart, Goat Cheese, Parmesan Cheese, Garlic Breading
- Empanada Short Ribs, Butter Crust, Braised Beef, Lime Crema

## Served Chilled

- Tomato Basil Bruschetta, Garlic Crostini, Balsamic, Olive Oil Drizzle
- Caprese Skewer, Grape Tomato, Baby Mozzarella, Basil Pesto, Basil, Balsamic Reduction
- Cold Smoked Salmon Crostini, Dill Cream Cheese, Fried Capers, Lemon Zest
- Seared Ahi Tuna, Black and White Sesame Seeds, Cucumber Slice, Wasabi Drizzle
- Antipasto Skewer, Provolone, Salami, Queen Olive, Roasted Pepper
- Asparagus and Whipped Goat Cheese Crostini, Fresh Chevre, Crisp Asparagus
- Smoked Fish Mousseline, House Smoked Gulf Fish, Scallions
- Cocktail Shrimp Skewer, White Wine Poached Gulf Shrimp, Horseradish Blistered Grape Tomato
- Seared Florida Beef NY Strip Crostini, Local Beef, Onion Jam, Truffle Oil
- Peruvian Ceviche, Fresh Squeezed Lime, Cilantro
- Brie Skewer, Fresh Strawberries, Brie, Jalapeno Honey Glaze
- Crab Salad Bouchee, Sweet Blue Crab, Lemon Aioli





# Reception Enhancements

Can only be added on to our dinner menus.

## **Gulf Coast Seafood Station Market Price-**

Chilled Shrimp Cocktail, Fresh Shucked Oysters on the Half Shell, Prince Edward Island Mussels, Crab Claws, Rum Key Lime Mustard, Seafood Cocktail Sauce, Tabasco Citrus, Assorted Crackers

## **Tapas Display**

Hummus, Pita Chips, Grilled Vegetable, Chick Pea & Olive Salad, Artisan Breads

## **Antipasto Display**

Imported Cured Meats, Assorted Cheeses, House Crisps

## **Imported and Domestic Cheese Montage**

Crackers, Dried Fruit, Nuts

## **Chilled Jumbo Shrimp**

Mojito Cocktail Sauce

## **Carving Board**

### **Select One**

Roasted Pork Loin, Honey Glazed, Sweet Chili Tomato Soy BBQ Sauce

Whole Roast Sirloin, Cracked Black Peppercorns, Grain Mustard Aioli

Herb Roasted Prime Rib, Au Jus, Creamy Horseradish

Jerk "Nassau" Grouper, Scotch Bonnet Relish

Whole Pig Roast, Mojo Mop, Chili Lime Tomato Sauce

### **Chef Attendant Fee**

# Sweet and Savory Enhancements

40 person minimum

## **Sweet Bakers Dozen**

Assorted Fresh Baked Cookies, Milk, Chocolate Brownies

## **Chocolate Chocolate**

Chocolate Biscotti, Triple Chocolate Cookies, Chocolate Brownies, Chocolate Strawberries

## **S'mores**

Hershey's Bar, Marshmallow, Graham Cracker

## **Mini Donut Bar**

Warm Vanilla, Red Velvet and Double Chocolate Donuts, Vanilla Bean and Cream Cheese Icing, Chocolate Ganache, Sprinkles, Crushed Peanuts, Toasted Coconut

## **Sundae Bar**

Vanilla Bean Ice Cream, Dutch Chocolate Ice Cream, Classic Toppings

## **Savory Nacho Bar**

Tortilla Chips, Beef and Bean Chili, Cheese Sauce, Salsa, Sour Cream, Guacamole, Sliced Olives, Fresh Onions, Hot Sauce

## **Gourmet Grilled Cheeses**

American on White Bread; Swiss, Caramelized Onion on Rye; Cheddar, Apricot Jam on Wheat

## **Mini Sliders**

Fresh from Florida Beef Sliders, All Butter Brioche Rolls, Assorted Cheese, Shaved Lettuce, Roma Tomato, Candied Onion, Ketchup, Mayo, Mustard

**Add House Fried Potato Chips**



# Getting Ready

Platter pricing based on 10 people

## For the Ladies

### Something to Nosh On

Tortilla Chips, Pretzels, Carrots and Cucumbers, Salsa, Guacamole, Hummus

### Fruit and Cheese Montage

Domestic & Imported Cheeses, Crisps, Grapes and Fresh Berries

### High Tea Finger Sandwiches

Salmon Mousse on Coconut Bread, Ham and Tomato on Ciabatta, Cucumber and Tomato on Rye, Egg Salad on Multi-Grain

### A Light Lunch

Ginger Poached Salmon, Grilled Chicken, Garden Greens, Assorted Vegetables, Ranch & Balsamic Dressings

### Bubbles for Butterflies

House Champagne                      Served with Orange Juice

## For the Gentlemen

### Get your Grub On

Tortilla Chips, Kettle Chips, Pretzels, Salsa, French Onion Dip, Guacamole

### Wings-n-Things

Crispy House Smoked Wings, BBQ Pork Ribs, Fries, Celery, Carrots, BBQ, Blue Cheese, Ranch, Ketchup, Frank's Hot Sauce

### Pizza & Burgers

Gourmet Pizzas, Bacon Cheeseburger Sliders, Chips

### Bucket O' Beer

Domestic      Import      Craft





# Welcome Reception

Based on One and a Half Hours  
40 Person Minimum

## **Artisan Cheese and Cured Meats**

Crisp Crackers, Dried Fruit, Nuts

## **Passed Hors d'oeuvres**

Select Three Items from Hors d'Oeuvres Menu

## **Select One Station**

### **Slider Trio Station**

Gourmet Hamburgers, Pulled Pork, Crab Cakes, Parmesan Garlic Fries, All the Fixings

### **Killer Mac & Cheese**

White Cheddar, Smoked Gouda, Parmesan Cream, Asparagus, Mushrooms,  
Roasted Tomatoes, Peas & Basil, Short Rib, Applewood Smoked Bacon  
Add Shrimp or Crab

### **Pasta Station**

Penne, Tortellini, Marinara, Ala Vodka, Alfredo Sauce, Sweet Peas, Spinach, Tomatoes,  
Applewood Smoked Bacon, Mushrooms, Roasted Garlic, EVOO, Parmesan Cheese, Garlic Breadsticks  
Chef Attendant Fee

# Buffet Rehearsal Dinner

25 Person Minimum  
Coffee and Iced Tea

Tossed Garden Greens, Assorted Dressings

Sun-Dried Tomato Pasta Salad

House Smoked Fish Dip, Crostini

Gourmet Mini Beef Slider Station  
Bleu Cheese, Cheddar, Bacon, Herb Mayo,  
Red Onions, Vine Ripe Tomatoes

Baby Back Ribs, House BBQ

Smoked Chicken Wings

Sweet Potato Fries  
Grilled Vegetable Kabobs

Assorted Cupcakes  
Sliced Watermelon





# Family Style Rehearsal Dinner

Guest size 20-40

Chef's Choice of Vegetable, Starch, Assorted Dinner Rolls

Coffee and Iced Tea

## Starter

Select Two

### Smoked Fish Dip

Toasted Crostini

### Chicken Quesadilla

Salsa, Sour Cream, Guacamole

### Coconut Shrimp

Lime Chile Sauce, Smoke Jalapeno Aioli

### Smoked Chicken Wings

Garlic Parmesan, Red Hot, Tropical Ranch

## Salad

Select One

### Traditional Caesar Salad

Cracked Black Pepper, Parmesan, Croutons

### Tossed Garden Greens

Garden Vegetables, House-Made Vinaigrette

## Entrees

Select Two

### Palm Island Chicken

Mojo Marinated Breast Chicken,  
Mandarin Chive Cream Sauce

### Pan Seared Mahi Mahi

Crab, Tomato, Avocado Salsa,

### Caribbean Sunshine Snapper

Macadamia Crusted Snapper,  
Citrus Mango Rum Runner Salsa,  
Orange Buerre Blanc

### Island Spiced Grilled Pork Chop

Rum Glazed, Tropical Herbs,  
Pineapple Mango Chutney

### Seared Peppercorn Sirloin

Burgundy Demi, Candied Onions

## Dessert

Select One

New York Cheesecake with Strawberry  
Compote

Tiramisu, Whipped Cream, Chocolate  
Espresso Bean

Key Lime Pie, Raspberry Coulis



# Send-Off Breakfast

## Grab & Go Breakfast

15 person minimum

Fresh Squeezed Orange Juice,  
Grapefruit Juice, Cranberry Juice  
Coffee, Assorted Black & Herbal Teas

Sliced Fruit Display  
Fruit and Bran Muffins  
Assorted Bagels, Cream Cheese  
Low-Fat Yogurt, Granola  
Cereals, Bananas, Milk



## Breakfast Buffet

25 person minimum

Fresh Squeezed Orange Juice  
Grapefruit Juice, Cranberry Juice  
Coffee, Assorted Black & Herbal Teas

Sliced Fruit Display  
Assorted Breads, Bran Muffins, Bagels,  
Cream Cheese, Jams, Butter

Traditional Scrambled Eggs  
Breakfast Potatoes  
Applewood Smoked Bacon or Sausage Links

## Breakfast Buffet Enhancements

Chef Attendant Fee

### The Chef's Omelet Station

Tomatoes, Peppers, Spanish Onions, Mushrooms, Spinach,  
Bacon, Black Forest Ham, Cheddar & Jack Cheese,  
Swiss Cheese, Goat Cheese

### The Belgian Waffle Station

Berries, Whipped Chantilly Cream, Maple Syrup







## Bar Package Details

Open Bars Include Choice of (1) Premium Beer,  
(2) Domestic Beers & (2) House Wines

### Bar Included in Package Pricing

#### Call Brand Liquors

Stoli, Beefeater, Bacardi, Jose Cuervo Gold,  
Jack Daniels, Johnny Walker Red,  
Seagrams V.O, Jameson

#### Additional Open Bar Options Beer, Wine and Soda Bar

#### Premium Well Brands Bar

New Amsterdam Vodka, Bombay Gin, Jim Beam,  
Sauza, Canadian Club, Dewars, Bacardi

#### Luxury Brands Bar

Grey Goose, Bombay Sapphire, Bacardi 8,  
Patron Silver, Knob Creek, Johnny Walker Black, Crown  
Royal, Jameson

#### Premium Beer Options

Corona, Corona Light, Heineken, Sam Adams

#### Domestic Beer Options

Budweiser, Bud Light, Coors Light,  
Michelob Ultra, Miller Light, Yuengling

#### House Wine Options

Cabernet, Chardonnay, Pinot Grigio,  
Pinot Noir, Moscato, Merlot, Sauvignon Blanc,  
White Zinfandel

## Brunch Bar Packages

Based on Two Hours  
Bartender Fee

### Bloody Mary

Vodka, House-Made Bloody Mary Mix, Assorted Hot  
Sauces, Horseradish, Cracked Pepper, House-  
Pickled Green Beans, Celery, Carrots, Asparagus,  
Stuffed Olives, Pickle Spears

### Mimosas & Bellinis

Brut Champagne, Fresh Orange Juice, Peach Puree,  
Fresh Fruit

### Hosted Bar (On Consumption)

Bartender Fee

Final bill is calculated on the actual amount of  
beverages consumed plus service charge & sales tax

Luxury Brands Call Brands

Premium Well Brands

Domestic Beer Premium Beer

House Wine Soft Drinks

### Cash Bar

Bartender Fee

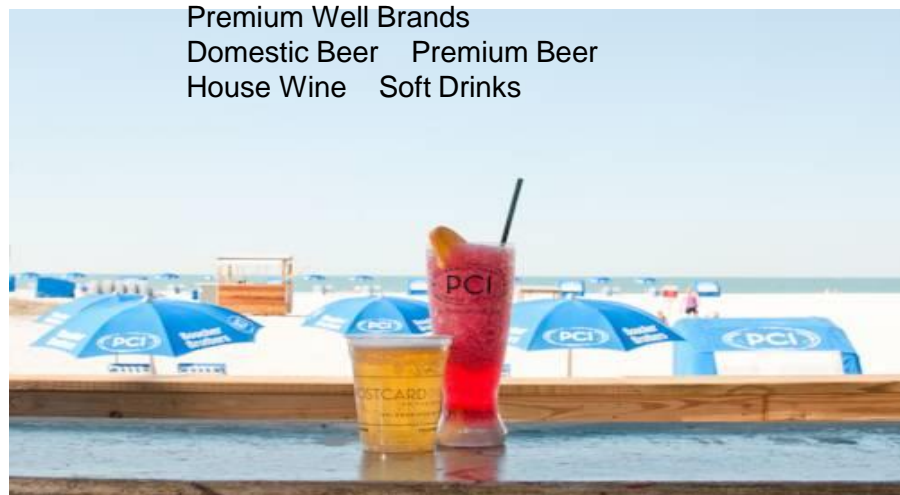
Drink Ticket Options Available

Luxury Brands Call Brands

Premium Well Brands

Domestic Beer Premium Beer

House Wine Soft Drinks



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# DAYS REMEMBERED

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BY *ND*

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www.daysrememberedbynd.com  
678-591-6475  
natalia@daysrememberedbynd.com

Because your satisfaction is our priority, we are proud to have Natalia Day & her team as our preferred Wedding Coordinators!

***Décor Setup/Breakdown:*** \$595.00 plus tax

- Decor detail planning meeting held one month prior to wedding; detail décor sheet completed and distributed by coordinator, coordinate set-up and break down times with venue dependent on time needed for set-up.
- Execute set-up and break down of personal items, including gifts, so you and you and your family can enjoy this special day together, stress-free!

***Day-of Coordinator Full Package:*** \$1095.00 plus tax

- Initial Planning Meeting with your assigned Planner, detail sheet completed by coordinator to be used as client checklist, guidance and check-ins throughout the planning process, unlimited contact with your coordinator access to our emergency kit on wedding day
- Final Planning meeting to finalize all details, generate timeline and distribute to vendors upon confirmation, attendance and coordination of ceremony rehearsal practice.
- Execution of decoration of the event space, coordination of ceremony with bridal party, bride and groom, coordination of cocktail hour and reception, as well as break down of décor items and collection of gifts

*All packages are customizable. Full planning packages also available.  
Prices are applicable for weddings at Postcard Inn only.*



# Preferred Vendors

## OFFICIATE

Jason Sowell  
Reverend Rick Lackore

jasonsowell.com  
sensationalceremonies.com

## PHOTOGRAPHER

Ashlee Hamon Photography  
Kristina Houser Photography  
L. Martin Photography  
Stephanie A. Smith Photography

ashleehamon.com  
kristinahouser.com  
lmartinwedding.com  
stephanieasmith.com

## VIDEOGRAPHER

Lucky Lemon Films  
Rad Red Creative

luckylemonfilms.com  
radredcreative.com

## HAIR/MAKEUP

Destiny and Light  
Eyes on You  
Femme Akoi

destinyandlight.com  
eyesonyoutampa.com  
femmeakoi.com

## RENTALS

Elite Events & Rentals

eliteeventsandrentals.com

## ENTERTAINMENT

Breezin' Live Entertainment  
Grant Hemond- Mobile Disc Jockeys  
Jimmy Moore Guitar & Vocalist  
Joe Farren Live Music & DJ Service

breezin.com  
granthemond.com  
jimmymooreguitar.com  
joefarren.com

## DESIGN & FLORAL

2Birds Events  
Day-Cor Events  
Rose Garden Florist

2birdsevents.com  
daycorevents.com  
rosegardenflorist.com

## BAKERS

Hands On Sweets  
Publix

handsonsweets.com  
publix.com

## PHOTOBOOTH

Get the Picture  
Fotobox

getthepicturefl.com  
fotoboxlive.com

## TRANSPORTATION

Free Beach Ride  
Jolley Trolley

freebeachride.com  
clearwaterjolleytrolley.com



Photography Credits for this book:

Ashlee Hamon Photography  
By The Robinsons  
Caroline & Evan Photography  
Carrie Wildes Photography  
Catherine Ann Photography  
Eleven 11 Photography  
Jason Mize Photography  
Jonathan Connolly Photography  
Kristina Houser Photography  
L. Martin Wedding Photography  
Love Meets Life Photography  
Regina as the Photographer

**All Vendors must provide a Certificate of Insurance to the hotel before the event. The hotel is neither liable nor responsible for the actions of any vendors.**



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