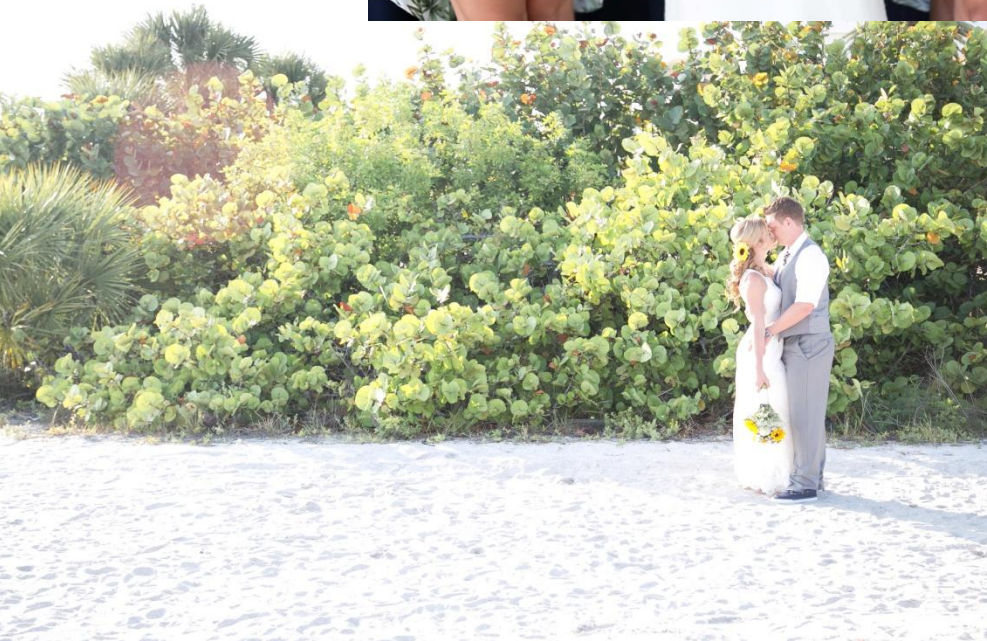




Weddings





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

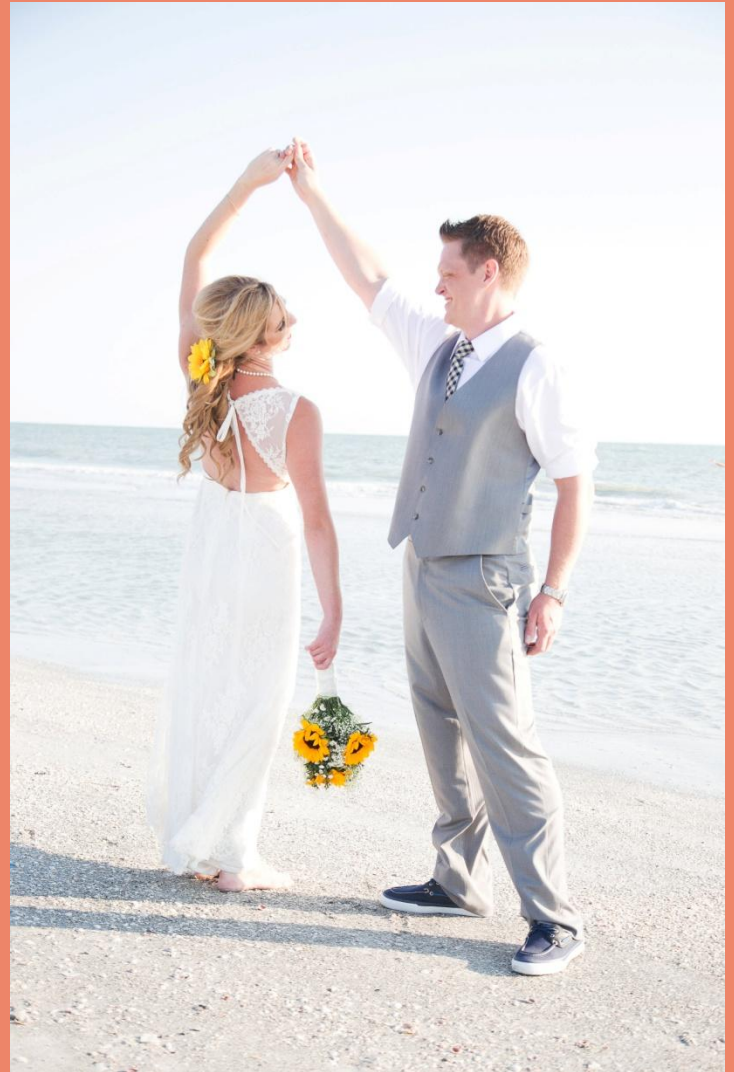
Ceremony Table

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.

Guests under 12 can eat off the buffet or receive a plated kid's meal for \$25 each. Guests under 21 are subject to a Young Adult Bar for \$20 each for a four hour reception.

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 105-

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 120~

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 135-

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' 110-

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

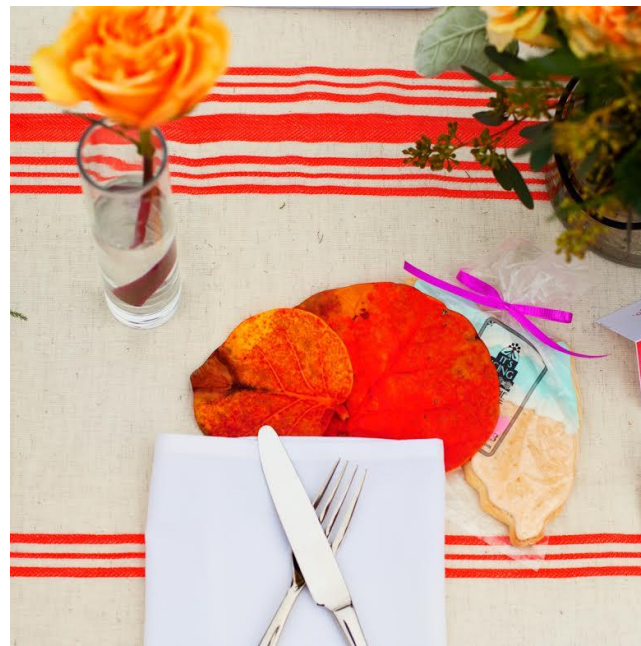
Braised Cuban Beef, Tomato Black Bean Relish

Fried Plantains, Orange Marmalade

Spiced Black Beans

Island Coconut Pineapple Rice

Fresh Baked Breads, Mango Butter





Stand By Me 120-

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 7-

Chef Fee 125-

(60 person minimum)





Come Away with Me 130 -

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 130 -

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 125-

Paella Station

Saffron Rice, Chicken Breast, Shrimp, Chorizo Sausage, Chesapeake Mussels and Little Neck Clams
Chef Attendant 125-

Asian Cuisine

Marinated Chicken, Beef, Stir Fry Vegetables, Vegetable Fried Rice, Pork Pot Stickers, Teriyaki Glaze, Char-Sui Baby Ribs
Chef Attendant 125-

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 125-





Hors d'Oeuvres

Served Warm

- Crab Cakes, Key Lime Aioli
- Bacon Wrapped Jalapeno Shrimp, Chipotle 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
- 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
- Marinated Chicken Skewers, House-Made Rib Rub

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
- 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



Reception Enhancements

Only to be added to a dinner menu

Sliced Fruit & Vegetable Crudité 8-

Tapas Display 12-

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

Antipasto Display 12-

Imported Cured Meats, Assorted Cheeses, House Crisps

Imported and Domestic Cheese Montage 10-

Crackers, Dried Fruit, Nuts

Chilled Jumbo Shrimp 16-

Mojito Cocktail Sauce

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

Carving Board 15-

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 125-

Sweet and Savory Enhancements

40 person minimum

Sweet Bakers Dozen 4-

Assorted Fresh Baked Cookies, Milk, Chocolate Brownies

Chocolate Chocolate 5-

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

S'mores 5-

Hershey's Bar, Marshmallow, Graham Cracker

Mini Donut Bar 6-

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

Sundae Bar 6-

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

Savory Nacho Bar 6-

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

Gourmet Grilled Cheeses 5-

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

Mini Sliders 5-

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 2-



Getting Ready

Platter pricing based on 10 people

For the Ladies

Something to Nosh On 40-

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

Fruit and Cheese Montage 50-

Domestic & Imported Cheeses, Crisps, Grapes and Fresh Berries

High Tea Finger Sandwiches 75-

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

A Light Lunch 100-

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

Bubbles for Butterflies

House Champagne 26- Served with Orange Juice -32



For the Gentlemen

Get your Grub On 40-

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

Wings-n-Things 100- Crispy House Smoked Wings, BBQ Pork Ribs, Fries, Celery, Carrots, BBQ, Blue Cheese, Ranch, Ketchup, Frank's Hot Sauce

Pizza & Burgers 100-

Gourmet Pizzas, Bacon Cheeseburger Sliders, Chips

Bucket O' Beer

Domestic 22- Import 30- Craft 36-



Welcome Reception 48-

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 3-

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 125-

Buffet Rehearsal Dinner 48~

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 54-

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 18- 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 26- 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 125-

The Chef's Omelet Station 12-
Tomatoes, Peppers, Spanish Onions, Mushrooms, Spinach,
Bacon, Black Forest Ham, Cheddar & Jack Cheese,
Swiss Cheese, Goat Cheese

The Belgian Waffle Station 8-
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

Tito's, Tanqueray, Bacardi Superior, Captain Morgan, Jose
Cuervo Gold, Jack Daniels, Dewar's 12, Jameson

Additional Open Bar Options

Beer, Wine and Soda Bar

Resort Brands Bar

New Amsterdam, Bombay, Bacardi Superior, Sauza
Signature Blue, Jim Beam, Canadian Club, Dewar's, E&J
Brandy

Luxury Brands Bar

Grey Goose, Hendricks, Bacardi Maestro Grand Reserve,
Patron Silver, Makers Mark, Johnnie Walker Black Label,
Crown Royal, Jameson 18, Glenlivet 12 Single Malt

Premium Beer Options

Corona, Corona Light, Heineken, Amstel Light

Domestic Beer Options

Budweiser, Bud Light, Coors Light, Miller Lite,
Michelob Ultra, Sam Adams, 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 125-

Bloody Mary 16-

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 14-

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

Hosted Bar (On Consumption)

Bartender fee 125-

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

Luxury Brands 9- Call Brands 8-

Premium Well Brands 7-

Domestic Beer 5- Premium Beer 6-

House Wine 7- Soft Drinks 3-

Cash Bar

Bartender fee 125-

Drink Ticket Options Available

Luxury Brands 10- Call Brands 9-

Premium Well Brands 8-

Domestic Beer 6- Premium Beer 7-

House Wine 8- Soft Drinks 3-

DAYS REMEMBERED

BY *ND*

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
Artistic Flowers
Day-Cor Events
Rose Garden Florist

2birdsevents.com
artistic-flowers.com
daycorevents.com
rosegardenflorist.com

BAKERS

Hands On Sweets
Publix

handsonsweets.com
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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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