

POSTCARD INN  
BEACH RESORT & MARINA  
AT HOLIDAY ISLE, ISLAMORADA, FL







## Postcard Inn Beach Resort and Marina

at Holiday Isle offers a tropical, romantic setting and a stunning, backdrop for your dream Florida Keys wedding. Exchange vows, dine and dance under the stars in an elegant fashion or choose a unique, retro-inspired setting that is both memorable and budget friendly.

We are recognized as the premier Florida Keys romantic wedding destination. The resort is located on a fantastic thirteen-acre tropical island oceanfront setting. We offer intimate beachfront weddings for two to a tropical ceremony and reception for five hundred. Wedding packages are offered and custom weddings are always welcomed. Our on-site wedding consultants are available to assist you with every detail.

Enjoy the Upper Keys laid back style...wake up to breathtaking sunrises, relax with smoldering sunsets, feel the tropical breezes while enjoying a nap under a palm tree, catch a tan on the white sand beaches, or for the thrill of a lifetime reserve one of our local world class sport fishing, snorkeling, or diving charters. Experience our jet ski, boat, kite board and parasail adventures; they are all on-site.

Romantic...Relaxing...Intimate



"Sleep - the most beautiful experience in life - except drink."  
-W.C.F.



# Islamorada Resort Accommodations

The experience begins on arrival as our Islamorada hotel guests are greeted with friendly smiles and amazing Islamorada ocean views. Each of the boathouse chic guest rooms showcase a waterfront style of white woods and sand-colored stripes, daybeds, large flat-screen televisions and Wi-Fi service.

Following the tradition of the Postcard Inn style, each room and suite at our Florida Keys resort has been personalized with amusing quotes from ocean lovers that have been hand-stenciled on the walls.







Love doesn't make the world go round; love is what makes the ride worthwhile. -E.B









# Islamorada “I do” Wedding Package

**Our Wedding Packages include**

**Four Hours Open Bar- Premium Brands**

**Champagne Toast**

**Four Butler Passed Hors d'Oeuvres**

**Plated Dinner or Buffet**

**Shell Motif Wedding Cake**

**Bartender and Cake Cutting Services**

**Tables, Chairs, Linens, Napkins, China,  
Glassware, silverware (Standard set)**

**Ceremony and Reception  
Set-up and Breakdown**

**There is a 22% taxable service charge and  
7.5% sales tax added to all food, beverage,  
room rentals, and any rental items.**



# Hors d'Oeuvres

## Select Four Items

### Served Cold

- Tuna Tartar, Sweet Soy Sauce, Wasabi Crème Fraiche, Crisp Wonton
- Caprese Skewer with Cherry Tomato, Baby Mozzarella, Basil & Balsamic Reduction
- Pickled Jumbo Shrimp, Matouks Cocktail Sauce
- Roasted Tomato Bruschetta with Mozzarella on Crostini
- Yellowtail Ceviche
- Tuna Tataki
- Conch Salad Tasters
- Antipasti Skewer
- Jumbo Crab Shooter
- Local Tomato Gazpacho
- Olive Tapenade, Phyllo Cups
- Prosciutto Wrapped Mango

### Served Hot

- Crab Cake, Remoulade
- Conch Fritters, Avocado Cream
- Ocean Scallops & Bacon, Balsamic Glaze
- Vegetable Spring Rolls, Thai Chili Dipping Sauce
- Coconut Shrimp, Mango Chili Dipping Sauce
- Crab Wontons, Ponzu Sauce
- Mini Cuban Panini with Roast Pork, Swiss Cheese, Pickle and Mustard
- Pepper Seared Tenderloin of Beef on Garlic Toast Point
- Pork Potstickers
- Beef Wellingtons
- Island Jerk Chicken Kabob, Mango Sweet Chili
- Chicken Satay, Thai Peanut Sauce
- Boneless Pork Wings, Korean BBQ
- Margherita Flatbread
- Chimichurri Lamb Lolli Pop



## Salads

Select one

### **ARUGULA SALAD**

Strawberries, Red Onion, Feta Cheese with Florida Citrus Vinaigrette

### **CLASSIC SPINACH SALAD**

Shiitake Mushrooms, Red Onion, Crispy Bacon with Red Wine Vinaigrette

### **WEDGE SALAD**

Iceberg, Bleu Cheese, Cherry Tomato, Chopped Bacon, with Bleu Cheese Dressing

### **WATERMELON SALAD**

Watermelon, Feta Cheese, Red Onion, Basil, Mint, with Balsamic Glaze

## Entrees

Select Two Entrees or a Duet Plate

**HERB SEARED CHICKEN BREAST** with Smoked Tomato Vinaigrette 122-

**PAN SEARED MAHI-MAHI** with Tropical Fruit Salsa, Key lime Beurre Blanc 122-

**BRAISED SHORT RIB** with Red Wine Jus 132-

**PAN ROASTED GROUPER** with Mango Beurre Blanc 126-

**HERB BUTTERED YELLOW TAIL SNAPPER** with Lemon Caper Beurre Blanc 128-

**NEW YORK STRIP** with Black Peppercorn Brandy Cream 138-

**FILET MIGNON (8OZ)** with Veal Demi 142-





## Duet Plates

Select one

### **CHICKEN BREAST AND MAHI MAHI 132-**

Herb Seared Chicken Breast with Smoked Tomato Vinaigrette  
and Pan Seared Mahi Mahi with Key Lime Butter

### **FILET MIGNON AND YELLOWTAIL SNAPPER 148-**

Petit Filet Mignon (5oz) with Veal Demi  
and Pan Seared Yellowtail Snapper with Lemon Caper Beurre Blanc

### **NEW YORK STRIP AND SHRIMP 152-**

Grilled Petit NY Strip with Green Peppercorn Au Poivre Sauce  
and Butterfly Poached Shrimp

### **FILET AND LOBSTER TAIL 168-**

Petit Filet Mignon (5oz) with Port Wine Demi  
and Florida Lobster Tail with Drawn Butter

## Vegetables and Starch

Chefs Seasonal Selection





*Fall in love*







*with paradise*





# Buffet Packages

To include items on Page 9 and 10

## Island Buffet 142~ per person

Avocado, Melon, Arugula Salad, Fresh Mint, Cilantro, Citrus Vinaigrette  
Shrimp Ceviche, Tomato, Peppers, Onion

Mahi Escovitch, Julienne Chayote, Carrots, Allspice, White Wine, Seafood Broth  
Churrasco Steak, Cilantro Chimichurri  
Jamaican Jerk Chicken

Island Rice and Beans  
Maduros  
Sweet Potato Mash  
Marinated Grilled Vegetables  
Dinner Rolls, Butter

## A Touch of the Keys 148~ per person

Butterhead Lettuce, Strawberries, Citrus Segments, Shaved Red Onion,  
Feta Cheese, Key Lime Vinaigrette  
Seafood Ceviche, Plantain Chips  
Conch Fritters  
Crab Cake with Tropical Fruit Salsa

Guava Shrimp Skewers  
Local Mahi Mahi, Black Bean Corn Salsa, Tomato Cilantro Broth  
Grilled Flank Steak  
Grilled Mango Habanero Rubbed Chicken, Avocado Salsa, Cilantro Sour Cream

Parsley Red Bliss Potatoes  
Fresh Seasonal Vegetable Medley  
Dinner Rolls, Butter

**200- ADDITIONAL CHARGE FOR FEWER THAN 25 GUESTS**  
**ALL PRICES SUBJECT TO A 22% SERVICE CHARGE AND 7.5% FLORIDA SALES TAX**





# Displays

per person pricing

## **FARMER'S VEGETABLE CRUDITÉ 8-**

Garlic Hummus, Roasted Onion Dip, Spinach Yogurt

## **SAY CHEESE! 10-**

Chef's Selection Artisanal Cheeses, Dried Fruit, Spiced Pecans, Tomato, Assorted Grilled Breads

## **ANTIPASTO 14-**

Prosciutto Hams, Salami, Chorizo, Chef's Selection Artisanal Cheese Cured Olives, Roasted Tomatoes, Grilled Vegetables Assorted Grilled Breads

## **SMOKED FISH 18-**

Seasonal Selection of Fish, Red Onion, Capers, Crème Fraiche, Crostini

## **POTATO BAR 12-**

Baked Potatoes, Bacon, Scallions, Cheese, Sour Cream, Butter

## **CITRUS POACHED CHILLED SHRIMP 19-**

Horseradish Tomato Chili Cocktail, Calypso Sauce, Grilled Lemon, (3 pieces per person)

## **SEASONAL OYSTERS ON THE HALF SHELL MKT PRICE**

Shallot Mignonette, Horseradish Tomato Chili Cocktail Sauce, (3 pieces per person)

## **FRUITS DE LA MER MKT PRICE**

Oysters, Prawns, Lobster, Mussels, Colossal Blue Crab, Spicy Piquillo Remoulade, Mignonette, Horseradish Tomato Chili Cocktail Sauce

## **VIENNESE TABLE: ASSORTED MINI INDULGENCES 10-**

Mini Key Lime Pie, Fruit Tarts, Cheesecake Bites and Chocolate Bites

**A minimum guarantee of twenty (25) people is required for all menus.**

**All stations require one chef attendant per 50 guests**

**Uniformed Chef Attendant Fee 150-**

**200- ADDITIONAL CHARGE FOR FEWER THAN 25 GUESTS**

**PRICES SUBJECT TO A 22% SERVICE CHARGE AND 7.5% FLORIDA SALES TAX**





# Action Stations

## **CIDER BRINED TURKEY 450 - (SERVES 25)**

Cranberry Sauce, Giblet Gravy, Buttermilk Biscuits

## **MOLASSES GLAZED COUNTRY HAM 325- (SERVES 25)**

Carolina Coleslaw, Cider Sauce, Buttermilk Biscuits

## **CHARRED FILET MIGNON 425- (SERVES 25)**

Roasted Garlic and Black Peppercorn Crusted, Natural Jus, Horseradish Cream, Artisan Rolls

## **ALL NATURAL BLACKENED PRIME RIB 500- (SERVES 25)**

Yorkshire Pudding, Cherry Brandy Demi, Horseradish Cream

## **DIJON AND HERB NEW YORK STRIP LOIN 450- (SERVES 25)**

Forest Mushroom Onion Ragout, Pinot Noir Reduction, Artisan Rolls

## **SEARED YELLOWFIN TUNA 450- (SERVES 25)**

Five Spiced, Wasabi, Soy, Chili Jam, Hoisin Glaze, Wakame Seaweed Salad

## **PASTA YOUR WAY 14- per person**

Select Two Pastas, Two Sauces, and Six Sides

Pastas: Tortellini, Farfalle, Penne

Sauces: Marinara, Alfredo, Pesto, Vodka, Garlic, Extra Virgin Olive Oil

Sides: Tomatoes, Asparagus, Baby Spinach, Sliced Mushrooms, Peas, Onion, Roasted Peppers, Onions, Sausage, Mini Meatballs, Shrimp, Bell Peppers, Artichoke Hearts, Capers, Olives, Pancetta, Roasted Garlic

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**Uniformed Chef Attendant Fee 150-**

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# Enhance Your Wedding Weekend ...

## PRIMP PACKAGE

Fruit, cheese and champagne for the ladies, pizza and beer for the gents – delivered to your room while you're getting ready.

## BRIDAL LUNCHEON

Treat your ladies to a proper luncheon before the festivities.

## LATE NIGHT BITES

Wrap up the party with one last late night snack.

## BOXED LUNCHESES FOR YOUR FISHING TRIP

Taking the gang on a fishing trip during your stay? Ask us about boxed lunches for your trip.

## WEDDING WEEKEND PACKAGE

Add a rehearsal dinner and a farewell breakfast to your weekend (1.5 hours) and enjoy no additional site fees.

## WELCOME DRINK

Choice of two / Additional \$10 per person

Holiday Isle Rum Punch, Margaritas, Caipirinha, Mojitos, Red or White Sangria

## WINE SERVICE with DINNER

Additional \$4 per person plus cost of each opened bottle.

Select wines from our list to be poured while your guests enjoy dinner

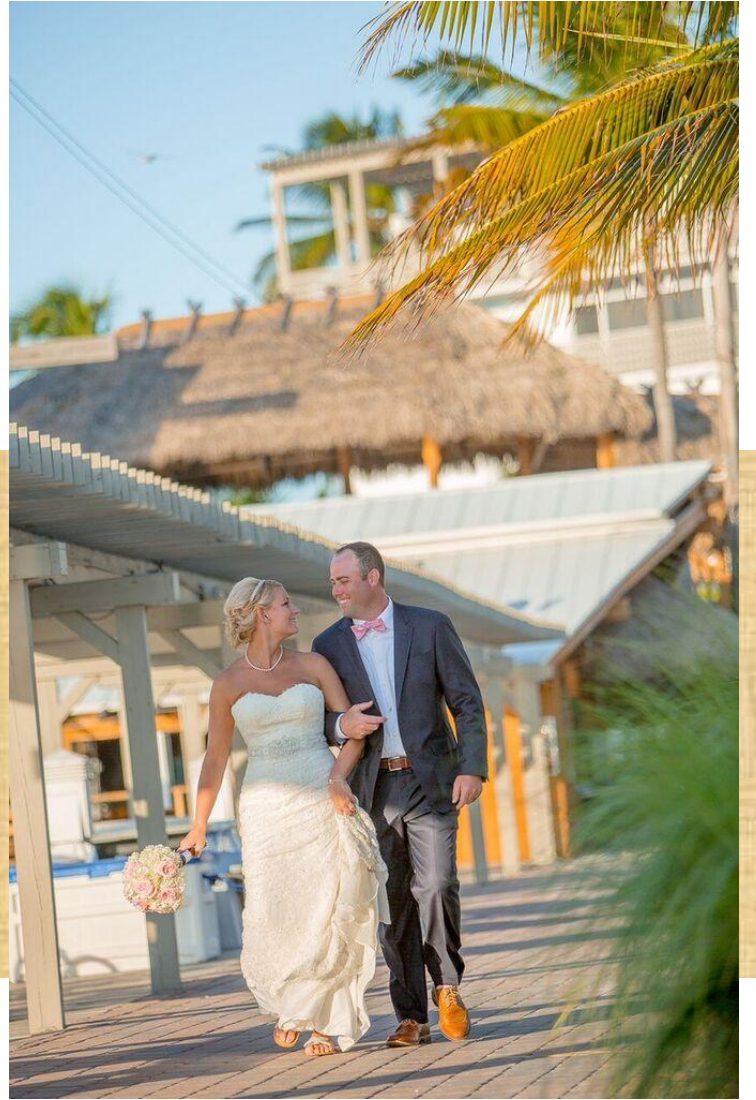
## CHAMPAGNE BAR

22- per person plus additional Bartender 150-

## ONE LAST SPLASH

Send your guests off with one last splash poolside with mimosas and morning snacks.





# ISLAMORADA RESORT COMPANY INTIMATE WEDDING PACKAGES

Available Mondays through Thursdays, Weekends based on availability



Intimate Package for 2 \$1,500	Intimate Package for 10 \$2,000	Intimate Package for 20 \$3,000
Bridal bouquet and boutonniere	Bridal bouquet and boutonniere	Bridal bouquet and boutonniere
One bottle of Champagne	Two bottles of Champagne	Ceremony arch
Officiant	Officiant	Three bottles of Champagne
Shell Motif Wedding Cake	Photographer for 1 hour	Officiant
Dinner reservations at Ciao Hound or Oltremare (dinner not included)	Shell Motif Wedding Cake	Photographer for 2 hours
	Personal on site coordinator	Shell Motif Wedding Cake
	Dinner reservations at Ciao Hound or Oltremare (dinner not included)	Personal on site coordinator
		Dinner reservations at Ciao Hound or Oltremare (dinner not included)

Beach Ceremony Only / Available Monday through Thursday / Includes chairs, set up and breakdown  
Price: \$750++

Interested in an intimate dinner? Please call our catering experts at (305) 433-9939. Dine with your group at one of our hotel restaurants:  
Oltremare at Amara Cay or Ciao Hound at Postcard Inn

Or host a private dinner on the beach or inside one of our indoor venues:  
\$200 fee for below banquet minimum number of people, plus cost of staff, food and beverage.

Interested in booking rooms? For under 10 rooms, call the hotel's reservations department directly.  
For 10 rooms or more, call our Sales and Catering Department at (305) 433-9939.

No outside food or beverage permitted (except wedding cake). 22% service fee and 7.5% tax applies to all pricing.









# Rehearsal Dinner

## Dockside Barbeque Buffet 48-

Garden Salad with Tomato, Julienne Carrots,  
Cucumber with Ranch Dressing  
Potato Salad  
Coleslaw

Blackened Mahi Mahi  
Grilled BBQ Chicken  
Hamburgers and Hot Dogs

Baked Beans with Roasted Garlic  
Grilled Corn on the Cobb  
Macaroni and Cheese

Traditional Accompaniments  
Sliced Tomato, Red Onion, Crisp Lettuce  
Platter of Sliced Cheese

Sliced Watermelon, Apple Pie,  
Chocolate Chip Cookies  
Ice Tea with Lemon

Two Hour Beer and Wine 24- per person

Rum Punch 125- per gallon







# Farewell Breakfast

Include Freshly Brewed Coffee, Decaf and Hot Tea

## Continental Breakfast Buffet 18- per person

Fresh Florida Orange and Grapefruit Juices

Sliced Fruits and Berries

Assortment of Mini Croissants, Muffins, Danish, Butter, Preserves

Assorted Bagels, Cream Cheese

## Postcard Inn Breakfast Buffet 30- per person

Fresh Florida Orange, Grapefruit and Cranberry Juices

Sliced Fresh Seasonal Fruits and Berries

Assortment of Mini Croissants, Muffins, Danish, Butter and Preserves

Assorted Bagels, Cream Cheese

Smoked Salmon, Sliced Tomatoes, Red Onions, Capers, Lemons

Fluffy Scrambled Eggs, Crispy Bacon and Breakfast Sausage

Breakfast Potatoes

## Omelet Station 10- per person

Choice of Onions, bell Peppers, Diced Tomatoes,

Sautéed Mushrooms, Spinach, Smoked Ham,

Crisp Bacon and Cheddar Cheese

**Chef Attendant Fee 150-**

## Bloody Mary

20- per person, two hours

Premium Vodka

Tomato Juice, Assorted Hot Sauces, Horseradish,

Old Bay, Celery Salt, Sea Salt, Cracked Pepper

Pickled Green Beans, Celery, Carrot Shavings,

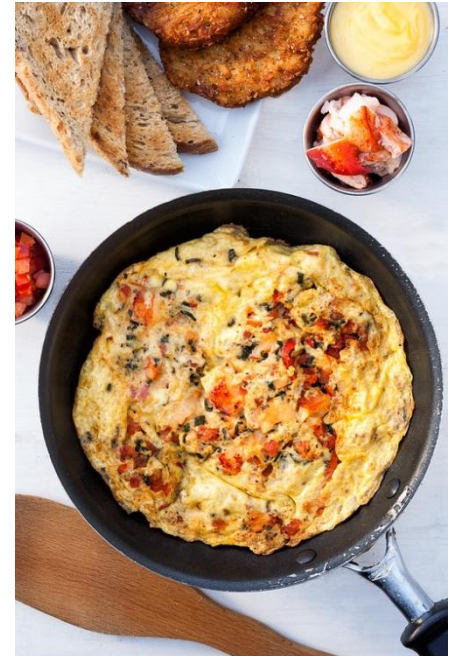
Shrimp Cocktail, Scallion, Olives, Pickle Spear

**Bartender Fee 150-**

## Mimosas

18- per person, two hours

Fresh Orange Juice and Champagne









# Additional

Postcard Inn (PCI) suggests hiring a Wedding Coordinator for the day of your wedding to ensure that all personal details are taken care of.

PCI is the only authorized licensee to sell and serve food, liquor, beer & wine on premise. Therefore, all food and beverage, 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.

All outside vendors must provide a copy of their Certificate of Insurance before working on property. Please see our preferred list of vendors for our recommendations.

PCI 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 the event a function is moved inside after the (4) hour cutoff, labor charges will apply.

In consideration of our neighbors, there is a required music cut-off time of 11pm for all outdoor events.

A guaranteed number of guests is required at least (7) business days prior to the function. Buffets are designed for a minimum of 25 guests. For fewer than 25 guests, add a production fee of \$200. There are further fees for Chef Attendants, Carving Fees and additional Bartender Fees.

Additional charges may apply for event changes less than 72 hours in advance, or extraordinary cleaning required.

There is a 22% taxable service charge and 7.5% sales tax added to all food, beverage, room rentals, and any rental items.

Food photographs are not exact replications.

Photography credit to:  
Mary Veal Photography, Greg Poland Photography,

Bob Care Photography, Michaelynn Vandiver Photography,

Ending Impressions, Adam Opris, TBM Photography,

Palm Beach Photography, Stacia Morgan Photography,

Melissa Serra Photography, Jason Mize Photography,

Margeaux Boles Photography



Outdoor venues may require additional lighting and/or power depending on your plans.

Nonrefundable deposit of \$2500 and valid credit card are required to secure a date.

Ceremony rehearsals are suggested and must be scheduled between the hours of 10am and 4pm, and coordinated around other scheduled functions on property at the time.

All personal and vendor items must be removed from venue after event.  
Postcard Inn is not responsible for lost or damaged items.

Standard event set up will begin 3 hours before the event.  
We reserve the right to make the final call on moving an event inside due to inclement weather.

Tent cost and rental is the responsibility of the client.

Set up times and areas must be approved by event manager.

SITE FEES: Site fees vary according to day of week and time of year and include;

Professional banquet set up, break down and service

Standard tables, chairs, linens, china, glass, silver

Additional tables for welcome table, DJ, cake table, etc.

Complimentary venue space for rehearsal dinner and farewell breakfast if you book all three

#### WEDDING PLANNER:

A day of wedding planner is suggested and responsible for décor set up and breakdown, coordination of ceremony processional and reception bridal party introduction, approving floor plans, executing timelines, liaison with vendors and staff, cake topper, etc.

HOLIDAYS: Site fees and food and beverage minimums may be higher over holiday weekends.  
Room blocks aren't discounted over holiday weekends.

#### MISCELLANEOUS PRICING:

Vendor meals: \$40 / vendor

Wine Service at dinner: \$4 per person

Gift bag distribution at front desk: \$4 per person

Additional hour at site - \$250 additional site fee plus \$8 per person at bar.





# ISLAMORADA

RESORT COMPANY



AMARA CAY  
RESORT  
*Islamorada*



  
LA SIESTA  
Resort & Marina



POSTCARD INN  
BEACH RESORT & MARINA  
AT HOLIDAY ISLE, ISLAMORADA, FL



 PELICAN COVE





**POSTCARD INN**  
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**ISLAMORADA**  
RESORT COMPANY

84001 Overseas Highway  
Islamorada, FL 33036  
(305) 664-2321