

GODFREY

HOTEL & CABANAS

WEDDINGS & EVENTS





ABOUT US

Thank you for considering The Godfrey Hotel & Cabanas Tampa for your special Day! Nestled amid lush tropical grounds at the edge of Tampa Bay, our island Hotel & breathtaking sunsets create the perfect backdrop for any wedding.

We have various waterfront locations, including our beautiful pier & patio areas to host your ceremony. We offer our poolside patio & private dock for cocktail receptions & waterfront ballroom for your reception, which holds up to 100 guests with floor to ceiling windows overlooking our swimming pool & Tampa Bay.

Alternatively, we also offer over 20,000 square feet of flexible outdoor space overlooking Tampa Bay.

This area is perfect for a unique & casual reception & is a great option for large groups.

Our tropical boutique hotel is just steps away from the wedding venue. We also offer indoor & outdoor dining areas, multiple bars & live entertainment. In addition, The Godfrey Hotel & Cabanas Tampa boasts a heated outdoor pool as well as an abundance of activities that Tampa Bay has to offer.

Wedding guests will have plenty to explore while enjoying their time here!

From delicious tropical cuisine, beautiful sunsets & professional, courteous staff,

The Godfrey Hotel & Cabanas Tampa has everything you need to create the day of your dreams!

7700 West Courtney Campbell Causeway, Tampa, FL 33607
Phone: (813) 281-8900 Web: GodfreyHotelTampa.com

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HOTEL ACCOMMODATIONS

The Godfrey Hotel & Cabanas Tampa features beautiful, newly remodeled nautical themed guest rooms just steps away from the wedding venue. These rooms are perfect for bridal suites, as well as accommodations for all your friends & family! We offer complimentary shuttle service to Tampa international Airport as well as breathtaking views of Tampa Bay. While we have multiple room types, these are some of our most popular:

NAUTICAL KING OR DOUBLE WATERFRONT ROOM

Fully furnished in contemporary modern accommodations, our Nautical King Waterfront room provides the perfect refuge when you are ready to relax. Your private balcony will provide a first-class view of Tampa Bay's renowned breathtaking sunset views. Settle into your room & enjoy amenities including an ergonomically designed work desk with convenient desktop outlets, 55" flat screen TC, mini fridge, fully equipped modern bathroom with a king sized or two queen sized beds.

NAUTICAL JUNIOR SUITE

Enjoy our most spacious nautical chic layout in our Nautical Junior Suite. Fully furnished with a fully equipped modern bathroom. Contemporary hardwood flooring throughout. Wake up & indulge in dramatic views from your private balcony. Our suite includes a sitting area with couch & 55" flat screen TV, an additional 55" flat screen TV for sleeping area, an ergonomically designed work desk with convenient desktop outlets, in-room safe & mini fridge.



CEREMONY PACKAGES

Ceremony fee \$1,200

If Ceremony is off property rental fee for reception is \$1,000

Ceremony package includes the following:

One-hour rehearsal time with Confetti Events (based on availability)

Rehearsal Coordination by Confetti Events

Beautiful private pier to host your ceremony

White garden ceremony chairs

Infused water station and white skirted tables as needed



RECEPTION PACKAGES

All reception packages include the following:

Three-hour open bar with call brand liquor
and bartender

Champagne toast for all guests

Both stationary & passed hors d'oeuvres
during cocktail hour

Attentive service personnel

Fine china and silver cutlery

Choice of white or black table linens

Dance floor

Votive candles and in-house centerpieces

Cake cutting & service

Coffee & Tea service throughout the evening

Day of Coordination provided by Confetti Events

Complimentary hotel accommodations for wedding couples the evening of the wedding if minimum is met



DINNER SELECTIONS | SILVER WEDDING MENU

Choice of One Display

Domestic cheeses garnished with fresh fruit and assorted gourmet crackers.

Vegetable crudités with bleu cheese and ranch dipping sauces

Fresh seasonal fruits and berries

Choice of Three Passed Hors D'oeuvres

Mini quiche

Dumplings with roasted steak and pepper in a mango chili sauce

Tomato bruschetta

Spinach cream stuffed mushrooms

Chicken satay with Thai peanut sauce

Olive berry bites on a crostini with crème fraîche

Franks in a puff pastry w/ spicy mustard

1st Course (Select one)

Classic Caesar Salad with shredded parmesan, garlic croutons and creamy caesar dressing

Fresh Garden Salad with julienne carrots, sweet campari tomatoes, cucumbers and choice of two dressings

2nd Course (Select up to three)

Grilled Mahi Mahi topped with a mango pear salsa and a walker's wood jerk lemon butter sauce

Pan Seared Salmon with an orange ginger glaze

Chicken Marsala with plump mushrooms and a rich marsala wine sauce

Chicken Milanese hand breaded chicken pan-fried and topped with kalamata olives, artichoke hearts, roasted red peppers, capers and an espresso infused balsamic glaze

Kona Steak Kona Coffee rubbed steak with grilled pineapple and Kona Coffee influenced sauce

\$100 per guest

All entrées are served with butter garlic mashed potatoes & seasonal vegetables with warm rolls & butter.



DINNER SELECTIONS | GOLD WEDDING MENU

Choice of One Display

Domestic cheeses garnished with fresh fruit and assorted gourmet crackers.

Vegetable crudités with bleu cheese and ranch dipping sauces

Fresh seasonal fruits and berries

Imported cheese and charcuterie boards

Choice of Three Passed Hors D'oeuvre

Mini beef wellington

Coconut shrimp with mango pear salsa and chili sauce

Skewered jerk chicken with pineapple, onion and red pepper

Spinach and crab stuffed mushrooms

Tomato bruschetta with mozzarella basil and balsamic glaze

Smoked salmon with cucumber and crème fraîche on a crostini

1st Course (Select one)

Tomato Caprese Stacked with fresh mozzarella, Italian herbs, basil and topped with olive oil and balsamic glaze

Godfrey Spring Mix With mango pear salsa, candied pecans, capri tomatoes, feta cheese and raspberry vinaigrette

Fresh Garden Salad With julienne carrots, sweet campari tomatoes, cucumbers and choice of two dressings

2nd Course (Select up to three)

Florida Grouper Pan-seared fresh grouper with lemon beurre blanc sauce

Duroc Pork Chop Center Cut with caramelized shallots and apple cider glaze

Filet Bordelaise Filet sliced topped with a red wine demi sauce and mushrooms

Roasted Chicken Saltimbocca Lightly breaded chicken breast topped with prosciutto, provolone cheese, fresh sage and garlic white wine sauce

Miso Salmon Seared with a sweet miso sauce topped with carrots, red peppers and green onions

\$110 per guest

All entrées are served with butter garlic mashed potatoes and seasonal vegetables with warm rolls and butter.



DINNER SELECTIONS | PLATINUM WEDDING PACKAGE

Choice of One Display

Domestic cheeses garnished with fresh fruit and assorted gourmet crackers.

Vegetable crudités with bleu cheese and ranch dipping sauces

Fresh seasonal fruits and berries

Imported cheese and charcuterie boards

Choice of Three Passed Hors D'oeuvres

Seared ahi tuna served on a sliced cucumber with wakami and Thai chili sauce

Seared filet on a crostini with gorgonzola cheese and balsamic glaze

Scallops wrapped in applewood smoked bacon

Shrimp and scallop sevice with red peppers, onions and jalapeno

Salmon tartare served with mango pear salsa, avocado and mango chili sauce

Oysters Rockefeller with spinach cream, Nueske bacon and parmesan cheese

1st Course (Select one)

Baby Spinach Salad with candied pecans, red onions, roasted peppers and warm raspberry bacon vinaigrette

Fresh Garden Salad with julienne carrots, sweet campari tomatoes, cucumbers and choice of two dressing

Thai Salad with mango pear salsa, edamame, avocado, crisp wontons and a Thai chili dressing

2nd Course (Select up to three)

Filet Mignon with a jumbo lump crab bearnaise sauce

NY Strip with Smokey gorgonzola and an espresso infused balsamic glaze

Center Cut Seabass with a white wine buerre blanc sauce

Diver Scallops Pan-seared with sweet corn purée and bacon corn hash topping

Chicken Oscar lightly breaded chicken breast topped with lump crab meat, hollandaise and grilled asparagus

\$120 per guest

All entrées are served with butter garlic mashed potatoes and seasonal vegetables with warm rolls and butter.



WEDDING ENHANCEMENTS

Decor Enhancements

Specialty Linen \$4 Per Person
Polyester linen and napkin in any color

Chiviari Chairs..... \$7 Per Person

gold, black, silver, white or mahogany \$50 Delivery Fee
chairs with white, ivory or black cushions

Chargers.....\$3 Per Person
White, Silver, Gold or Red \$30 Delivery Fee

Dessert & Meal Enhancements

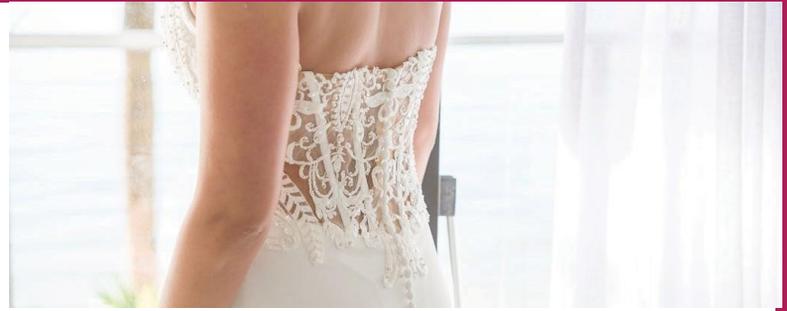
Dessert Tower \$18 Per Guest
assorted cupcakes, cookies and petit fours

Gourmet Pastry Station \$15 Per Guest
assorted french pastries, linzer torte,

creme caramel and biscotti cookies

Hot Vendor Meal.....\$20 Per Entrée

Children's Meals (10 & Under)..... \$15 Per Meal
choice of chicken tenders & french fries,
grilled chicken & fruit, or macaroni & cheese



WEDDING GUIDELINES

Food & Beverage Minimums

The minimum overall purchase for an event requiring staffing shall be \$5,500 for a Saturday, \$4,500 for a Friday and Sunday, and \$4,000 for all other days. All net purchases and charges will go towards this minimum not inclusive of tax and gratuity. If a guest does not meet the food and beverage minimum the difference shall be charged as a room rental fee to offset this cost.

Food & Beverage Service

We reserve the right to serve all food and beverage and do not allow any outside food or beverage to be provided with the exception of wedding cake and accompanying items. Wedding packages include one bartender per 100 guests. Additional service may be added, per the guest's request, with prior agreement. Final menu selection must be submitted to the Catering Department at least three weeks in advance; otherwise items selected cannot be guaranteed. For all plated menu with entrée selections, place cards with entrée selection on them are required for each guest. If notified prior any guest with dietary restrictions can be accommodated.

Deposit & Payment Procedures

A non-refundable deposit of 25% is due along with signed contract. This is due within (10) days of the contract's issue and secures the space for your event. 50% is due (60) days prior to event date. Full payment for the function must be received (14) days prior to the event. A 22% Service charge and 8.5% Sales tax will be added to the final total for the event.

Guarantee

It is imperative that the Catering office is notified of the exact number of guests attending at least fourteen (14) days prior to the scheduled date of the function. The number of guests given will serve as the guarantee for which we will prepare the agreed-upon menus and for which you will be charged. If the guarantee of attendance is not received fourteen (14) business days prior to the function, the estimated attendance, as indicated on the face of the agreement, will become the guaranteed attendance and charges will reflect this.

Inclement Weather

The Godfrey Hotel & Cabanas Tampa reserves the right to move ceremonies and outdoor events to event space other than those appearing on the catering agreement if inclement weather occurs. This space shall be agreed upon with parties involved at least 24 hours prior to the beginning of the event.



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