

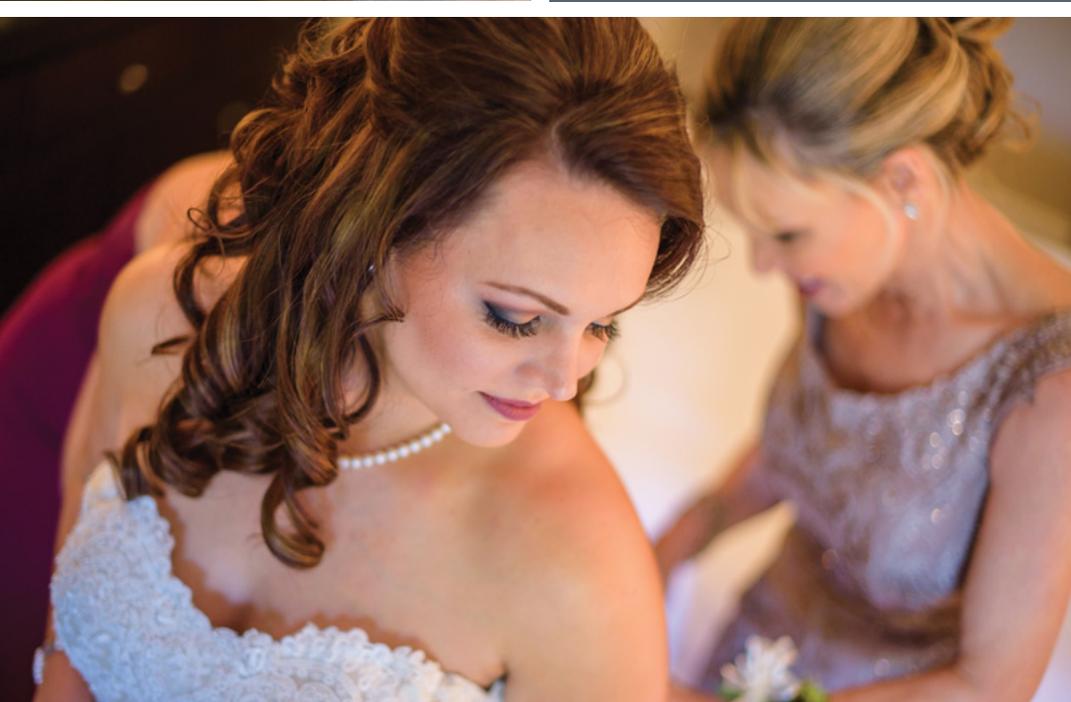
Imagine your
forever moment.





In golf, it's the follow-through that makes the difference.

The same is true when it comes to service. No matter where you are, our caterers, wedding planners and stylists make it easy to plan your ceremony and celebration from a distance.



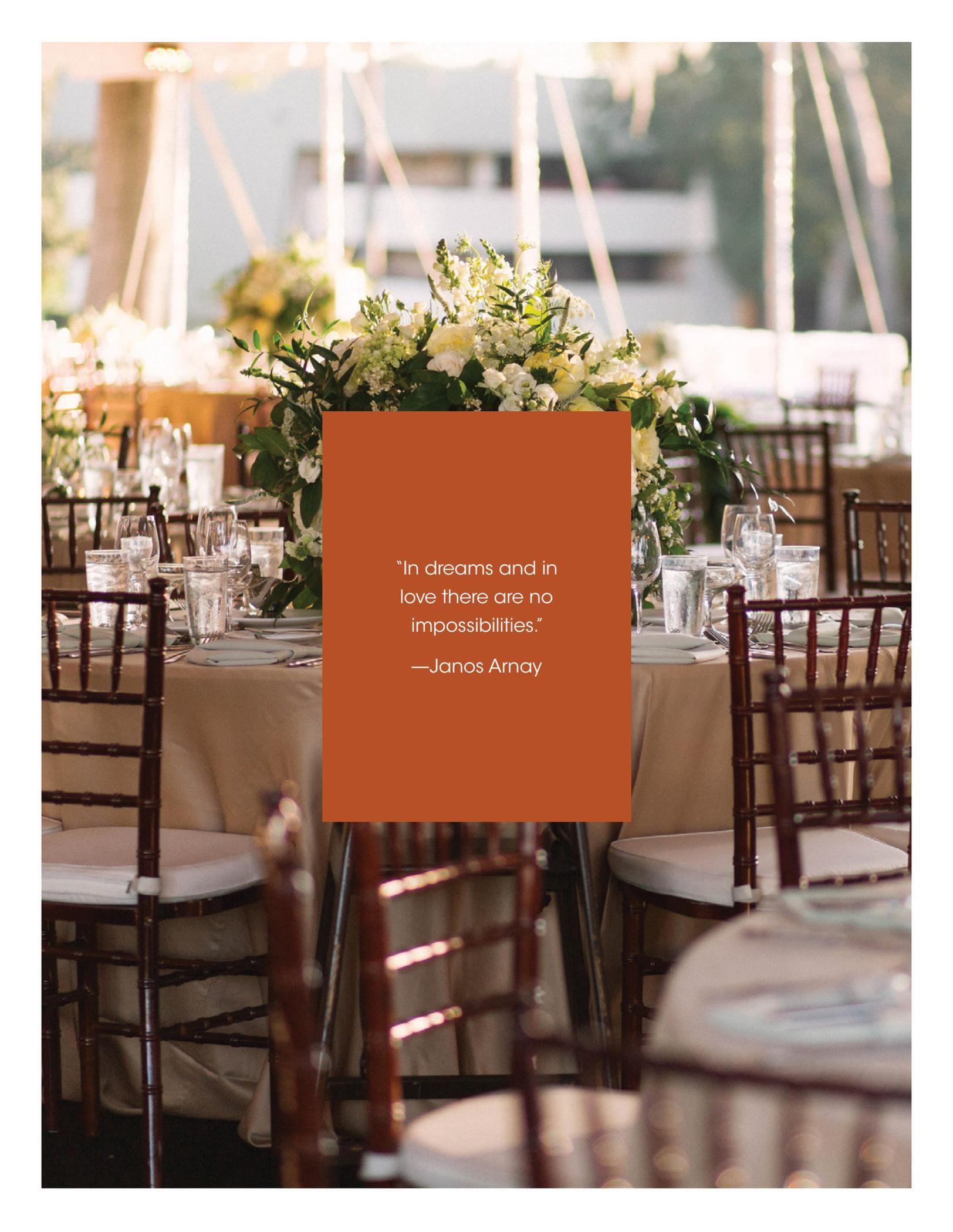
A SPECTACULAR SETTING.

A storybook event.

TAMPA BAY, FLORIDA

With its beautiful location in Palm Harbor, Innisbrook is the place to transform your big day into a multi-day celebration. How about a round of golf at Innisbrook's famous Copperhead Course before the rehearsal dinner, or a retreat to the Salamander Spa for a day of tranquility with your bridesmaids? Everyone from your toddler niece to your grandparents will enjoy an afternoon at the immense Loch Ness Monster Pool.

You'll have such a memorable time, we won't be surprised to see you return to celebrate every anniversary with us.



"In dreams and in
love there are no
impossibilities."

—Janos Arday

Ceremony Options

These elegant outdoor options are available accommodating up to 300 guests. Please contact us for more information regarding specific availability, fees and inclusions.



ISLAND CLUB TENTH TEE OAK TREE

(Maximum 300 guests)

75 – 150 guests \$2,300

151 – 300 guests \$2,500



SALAMANDER SPA TERRACE

(Maximum 300 guests)

\$3,000

A 24% service charge and applicable State and Local Sales Tax is added to all food and beverage charges. Pricing based on a minimum of 50 guests. Ceremony fees include an indoor backup space.

included in your wedding package:

Complimentary wedding night accommodations for the couple.

*for all weddings of 50 or more guests

Complimentary day-of bridal suite for getting ready.

*when ceremony is held at Innisbrook

White banquet china, silverware and glassware as required.

Parquet dance floor sized based on number of guests.

Solid color floor length tablecloths and napkins in variety of colors.

Additional tables with skirting for guest book, favors,
wedding cake, gifts and other requirements as needed.

Menu tasting and consultation with banquet chef and pastry chef.

Wedding cake with a variety of flavor and design selections.

Open access policy for all ancillary vendors including florists,
decorators, musicians, photographers and videographers.

Plated Dinner Package

PACKAGE INCLUDES

- Four Hour Open Bar serving Resort Call Brand Liquors, Imported and Domestic Beers, House Red and White Wines, Soft Drinks and Bottled Water
- A selection of Two Hot and Two Cold Hors D'Oeuvres passed butler style
- Champagne Toast
- Dinner Menu as described
- An assortment of freshly baked dinner rolls and butter
- Coffee, Decaffeinated Coffee and Herbal Teas

PACKAGE PRICE

Entree price is your package price

SALAD COURSE

Seasonal Garden Salad, Plum Tomatoes, English Cucumbers, Shredded Carrots, Chardonnay Vinaigrette

Baby Romaine Wedge, Garlic Crostini, Shaved Parmesan, Caesar Dressing

Iceberg Wedge, Crumbled Bacon, Chopped Tomatoes, Shaved Red Onions, Blue Cheese Dressing

Bibb Lettuce, Mandarin Oranges, Strawberries, Hearts of Palm, Macadamia Nuts, Mango Vinaigrette

Mesclun Greens, Roma Tomatoes, Sliced Cucumbers, Toasted Pine Nuts, Goat Cheese Croutons, Balsamic Vinaigrette

ENTREE COURSE

Entrée selections will be paired with appropriate starch and fresh vegetable by our Chef

Beef Short Rib, Natural Jus Reduction
\$117 per guest

Pan Roasted Breast of Chicken, Herb Scented Supreme Sauce, Wild Mushroom Risotto
\$111 per guest

Char-Grilled Center Cut Sirloin of Beef, Bordelaise Sauce, Gorgonzola Potato Torte
\$121 per guest

Roasted Filet Mignon, Goat Cheese, Peppercorn Bordelaise Sauce, Chive Smashed Red Bliss Potatoes
\$141 per guest

Korma Salmon, Apple Cucumber Slaw, Saffron Cream, Jasmine Rice
\$111 per guest

Blackened Mahi-Mahi, Smoked Gouda Grits Chardonnay Sauce, Cajun Rock Shrimp Hash
\$115 per guest

Pan Roasted Breast of Chicken, Herb Scented Supreme Sauce and Seared Salmon Fillet, Wild Mushroom Risotto
\$119 per guest

Filet Mignon, Crabmeat and Boursin Crust, Smoked Tomato Demi, Grilled Jumbo Shrimp, Meyer Lemon Beurre Blanc, Herb Roasted Fingerling Potatoes
\$150 per guest

VEGETARIAN ENTREE (IF REQUIRED)

Vegetable Strudel - Herb Roasted Seasonal Vegetables wrapped in Phyllo Layers, Red Pepper Coulis

GIVE YOUR GUESTS A CHOICE OF ENTREE

Select any Two Entrees
(excluding duet entrees):

Sirloin and Fish or Chicken \$115

Filet and Fish or Chicken \$137

Fish or Chicken \$111

Selections must be provided three business days prior and guests' place cards must indicate their entrée choice to ensure quality service. If you desire changes in the open bar length of time or would like beer/wine only bar; your catering manager will adjust pricing accordingly. Guests under 21 (non-alcoholic beverages only) less \$20 per guest Kids Meals for 10-under \$36 per guest.

Salamander Signature Buffet Package

A minimum of 50 guests required. Prices are based upon two hours of buffet food service.

PACKAGE INCLUDES

- Four Hour Open Bar serving Resort Call Brand Liquors, Imported and Domestic Beers, House Red and White Wines, Soft Drinks and Bottled Water
- A selection of Two Hot and Two Cold Hors D'Oeuvres passed butler style
- Champagne Toast
- Dinner Menu as described
- An assortment of freshly baked dinner rolls and butter
- Coffee, Decaffeinated Coffee and Herbal Teas

PACKAGE PRICE

Two entree buffet \$133
Three entree buffet \$143

SALAD & ACCOMPANIMENTS

(select two)

Fried Plantains, Honey Lime Yogurt

Tomato, Cucumber and Mint Cous Cous

Fried Green Tomatoes, Mango
Jalapeno Emulsion

Mixed garden greens with crumbled blue cheese, dried cranberries, tomatoes, cucumbers, balsamic vinaigrette dressing

Romaine hearts salad with shaved parmesan, focaccia croutons, creamy caesar dressing

ENTREE COURSE

Shrimp and Sausage Etouffee with White Rice

Peach Mustard BBQ Pork Chops with Braised Collard Greens

Seared Chicken Breast, Wild Mushroom, Artichokes, Capers

Mirin Glazed Mahi Mahi, Carrot, Scallion, Black Bean Salad

Dry Rubbed Pork Loin with Black Eye Peas, Avocado Pico

Marinated Flank Steak with Wild Mushroom Demi

Seared Grouper, Passion Fruit Beurre Blanc and Tasso Root Vegetable Hash

Grilled Swordfish with Coconut Cream Glaze and Grilled Pineapple Relish

Cilantro Cumin Flat Iron Steak with Corn Succotash

Herb Roasted Chicken with Caramelized Onions, Sherry Jus

Seared Lamb Chops with Ratatouille and Green Goddess Dressing

"Bouillabaisse"

Shrimp, Clams, Crayfish, Market Fresh Fish Saffron Fennel Tomato Broth, Rice Pilaf

CUSTOM WEDDING CAKE

Prepared by our pastry chef to your specifications.



A 24% service charge and applicable State and Local Sales Tax is added to all food and beverage charges. Pricing based on a minimum of 50 guests.

Innisbrook Stations Package

CARVING AND ATTENDED STATIONS

\$150 chef attendant fee applies per station.

Fire Roasted Beef Tenderloin

(serves 20) \$475 each

Dijon Horseradish Sauce, Citrus Béarnaise, Silver Dollar Rolls

Mid-West Prime Rib of Beef

(serves 40) \$475 each

Slow Roasted, Rosemary Garlic Crusted, Natural Jus, Horseradish Cream, Silver Dollar Rolls

Carolina Turkey Breast

(serves 30) \$300 each

Sage Butter Rubbed, Cranberry Mustard, Silver Dollar Rolls

RECEPTION STATIONS

Salad Station

\$18 per guest

Baby Greens Wrapped in Cucumber Sleeves, Grape Tomatoes Shaved Red Onions, Blue Cheese Crumbles, Mandarin Orange Slices, Toasted Almonds, Brie Wedges Assorted Dressings

Shrimp and Grits Station

\$21 per guest

Shrimp, Chorizo Gravy, Stone Ground Cheese Grits

Mashed Potato Station

\$19 per guest

Yukon Gold Potatoes, Sweet Potatoes Lemon Parsley Crab Meat, Fried Tasso Ham Truffle Scented Wild Mushrooms, Caramelized Onions Smoked Gouda Cheese Chive Crème Fraîche, Mini Marshmallows, Brown Sugar

Pasta Pronto Station

\$21 per guest

Cheese Tortellini, Penne Pasta, Basil Pesto, Roasted Garlic Alfredo, Marinara, Italian Sausage, Shrimp, Chicken, Garden Peas, Olives, Mushrooms, Diced Tomatoes, Onions, Parmesan Cheese, Grilled Ciabatta Bread

PACKAGE INCLUDES

- Four Hour Open Bar serving Resort Call Brand Liquors, Imported and Domestic Beers, House Red and White Wines, Soft Drinks and Bottled Water
- A selection of Two Hot and Two Cold Hors D'Oeuvres passed butler style
- Champagne Toast
- Stations per your selection
- An assortment of freshly baked dinner rolls and butter
- Coffee, Decaffeinated Coffee and Herbal Teas

PACKAGE PRICE

Base price for hors d'Oeuvres, four hour bar, champagne toast and cake is \$68.00. Add cost of stations selected to the base price (minimum of 3 stations).

Asian Stir Fry Station

\$21 per guest

Chicken, Shrimp, Beef Fried Rice, Asian Vegetables, Ginger Soy Glaze Served with Chinese Take-Out Containers, Chopsticks, Fortune Cookies \$150 Chef attendant fee, one Chef per 50 people

Risotto Station

\$22 per guest

Poached Lobster Meat, Bay Shrimp, Crispy Pancetta, Parmesan Cheese, Crumbled Gorgonzola Wild Mushrooms, Garden Peas, Sun Dried Tomatoes \$150 Chef attendant fee, one Chef per 50 people

Reception or Cocktail Hour

Pricing based on one hour of service. All passed butler style.

COLD HORS D'OEUVRES

Shrimp and Grit Cake

Tomato, Fresh Mozzarella, Basil and Balsamic Skewer

Honey Dew and Cantaloupe with Prosciutto

Brie and Strawberry Balsamic Jam Toast Point

Bay Scallop, Banana, Poblano Pepper with Rum Elixir Shooter

Grit Cake with Brandied Fig, Blue Cheese Mouse, Spiced Pecan

Corn and Leek Cake with Poached Lobster, Scallion, Chipotle Aioli

Risotto Cake with Smoked Duck Breast, Mandarin Orange, Anise Aioli

House Smoked Salmon with Dill Cream, Fried Capers on a Rye Round

Molasses Seared Banana "Scallop" with Candied Hazelnuts, Mint Jam Skewer

Grilled Calamari with Watermelon Gazpacho Shooter

Citrus Poached Scallop with Cucumber "Capellini" Tasting Fork

American Caviar with Fingerling Potato, Cumin Crème Fraîche

Seared Foie Gras with Fennel Marmalade on Brioche finished with Sea Salt

5 Spice Seared Ahi Tuna Wonton with wasabi Crème Fraîche, Crystallized Ginger

Blackened Beer Tenderloin with Boursin Cheese, Red Onion confit Crostini

Prosciutto Ham and Asparagus Tips with Boursin Cheese

Antipasti with Olives, Mozzarella, Sundried Tomatoes, Artichokes

HOT HORS D'OEUVRES

Mini Crab Cake with Key Lime Mustard Remoulade

Mini Beef Wellington Puff Pastry with Mushroom Duxelles

Scalloped Wrapped with Wood Smoked Bacon, Brown Sugar

Coconut Fried Shrimp with Orange Horseradish Marmalade

Chicken Satay with Thai Peanut Sauce

Salmon Satay with Chili Lime Marinade, Orange Honey BBQ Dip

Teriyaki Beef Satay with Ginger Sesame Dip

Graham Cracker Crusted Calamari with Spicy Anchovy Aioli on a Bamboo Pick

Mushroom Cap with Spinach, Smoked Gouda, Pine Nuts

Deep Fried Macaroni and Cheese

Lollipop Lamp Chop with Peach Mustard BBQ Sauce

Thai vegetable Spring Roll with Sweet Chili Lime Sauce

Pecan Shrimp with Cardamom Brown Butter

Smoked Pork with Gold BBQ Sauce, Mini Cheddar Biscuits

Pecan Crusted Chicken Tenders with Wasabi Honey Mustard

Lobster Spoonbread with Grilled Corn, Shiitake Mushrooms, Sweet Chow-Chow

Goat Cheese "Brule" with Citrus Zest Phyllo Cup

Lime Chicken with Roasted Vegetable Brochette

A 24% service charge and applicable State and Local Sales Tax is added to all food and beverage charges. Pricing based on a minimum of 50 guests.

Reception Displays

DOMESTIC AND IMPORTED CHEESE DISPLAY

Dried Fruits, Nuts and Artisan Crackers

Small (serves 50) / \$425

Medium (serves 75) / \$475

Large (serves 100) / \$525

CRUDITÉS DISPLAY

Creamy Ranch Dip and Sweet Chili Sauce

Small (serves 50) / \$200

Medium (serves 75) / \$250

Large (serves 100) / \$300

TROPICAL FRUIT DISPLAY

Lime Honey Yogurt Dip

Small (serves 50) / \$300

Medium (serves 75) / \$350

Large (serves 100) / \$400

SOUTHERN BRUSCHETTA DISPLAY

\$21 per guest

Roasted Eggplant Hummus, Heirloom Tomato Basil Relish, Pimento Cheese Dip, Green Olive Tapenade, Southern Blue Crab Dip, Tri Color Tortilla Chips, Fried Pita Chips, Garlic Crostini

CHARCUTERIE DISPLAY

\$32 per guest

Americano Speck, Artisan Salami, Assorted Chef Selections of Cured Meats, Hand Crafted Cheeses, Giardiniera Vegetables, Pickled Okra, Fresh House made Pickles, Hand Selected Olives, Assorted Gourmet Mustards, Fresh Baked Crostini, Grilled Breads

SEAFOOD DISPLAYS

Cocktail Shrimp with Chili Horseradish Cocktail Sauce, Creole Rémolade, Lemons
\$64 per dozen

Crab Claws, Key Lime Mustard Sauce, Lemons
\$70 per dozen

EXTRAVAGANT RAW BAR DISPLAY

Minimum 25 Guests | \$45 per guest

Snow Crab Clusters, Local Jumbo White Shrimp, Select Oysters, Local Clams, Jonah Crab Claws, Cocktail Sauce, Rice Wine Mignonette, Sauce Marie, Lemons



A 24% service charge and applicable State and Local Sales Tax is added to all food and beverage charges. Pricing based on a minimum of 50 guests.

After Party Snack Stations

All Stations require a minimum of 50 guests

BELGIAN WAFFLE STATION

\$12 per guest

Belgian Waffles with Maple Syrup, Fruit Compote, Toasted Pecans, Butter and Whipped Cream

MAC & CHEESE FAVORITES

\$18 per guest

Sharp Cheddar and Cavatappi, Panko Crust, Pepper Jack and Elbow Macaroni, Asiago Crust Toppings: Chopped Bacon, Shredded Chicken, Diced Tomatoes, Scallions, Salsa, Sautéed Onions

QUESADILLA BAR

\$14 per guest

Ground Beef, Chicken, and Roasted Vegetable Quesadilla's with Shredded Cheese, Queso, Guacamole and Sour Cream

MINI COOKIE ASSORTMENT

\$14 per guest

Bakery fresh Chocolate Chip, White Chocolate/Macadamia Nut, Peanut Butter and Oatmeal-Raisin Cookies

Chilled Milk Shots

“Happily, Ever After” Breakfast Options

All Stations require a minimum of 50 guests

CLASSIC CONTINENTAL BREAKFAST

\$26 per guest

Selection of Individual Fruit Juices

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Hot Teas

Fresh Baked Mini Croissants, Danish, Muffins, Sweet Breakfast Breads, Fruit Preserves, Whipped Butter

Fresh Seasonal Fruit Display

Assorted Individual Yogurts

Dried Cereal Selection, Whole Milk, Skim Milk

HEALTHY START CONTINENTAL BREAKFAST

\$29 per guest

Selection of Individual Fruit Juices

Freshly Brewed Regular and Decaffeinated Coffee, Herbal Hot Teas

Fresh Baked Mini Croissants, Danish, Muffins, Sweet Breakfast Breads, Fruit Preserves, Whipped Butter

CHOICE OF:

Creamy Stone Ground Grits, Cheese, Scallions, Butter OR Orchard Oatmeal, Steel-Milled Oats, Apple Cider and Cinnamon Apples

Greek Yogurt, Granola, Chopped Pecans, Mixed Berries, Toasted Coconut

Fresh Seasonal Fruit Display



A 24% service charge and applicable State and Local Sales Tax is added to all food and beverage charges. Pricing based on a minimum of 50 guests.

Innisbrook Breakfast Buffet

Minimum of 30 guests | \$37 per guest

Selection of Individual Juices

Freshly Brewed Regular and Decaffeinated Coffee,
Herbal Hot Teas

Fresh Baked Mini Croissants, Danish, Muffins, Sweet
Breakfast Breads, Fruit Preserves, Whipped Butter

Farm Fresh Scrambled Eggs, Sharp Cheddar Cheese,
Fresh Herbs, Applewood Smoked Bacon, Country
Sausage Links

Orchard Oatmeal
Steel-milled Oats, Apple Cider
and Cinnamon Apples

CHOICE OF: Creamy Stone Ground Grits, Cheese,
Scallions, Butter ~ OR ~ Skillet Fried Red Potatoes,
Peppers, Onions

Greek Yogurt, Granola, Chopped Pecans, Mixed
Berries, Toasted Coconut, Fresh
Seasonal Fruit Display

BREAKFAST BUFFET ENHANCEMENTS

Stations are an addition to enhance the Happily Ever After Brunch

*\$150 per chef attendant (recommend one attendant per 50 guests)

Waffle or Pancakes Station* \$10 per guest

Omelet Station* \$10 per guest

Carving Station (Ham or Sirloin)*\$15 per guest

Bagel and Lox \$12 per guest



A 24% service charge and applicable State and Local Sales Tax is added to all food and beverage charges.
Pricing based on a minimum of 50 guests.

Frequently Asked Questions

Are there any restrictions regarding the number of guests attending a ceremony or reception?

Our venues are able to accommodate ceremonies and receptions with 25 to over 500 guests in attendance. Thus, we reserve our ceremony and reception sites for parties that fall within this range.

How do I secure my wedding date and venue?

An Innisbrook catering manager will be in contact to discuss the specifics of your special day. Your catering manager will advise you which venue most adequately fits your event and will then ensure that your preferred date, space, and location are available. After this information is acquired, a catering contract will be prepared.

Do you have outdoor ceremony locations?

Innisbrook is the natural choice if you are looking for an elegant outdoor ceremony venue. Stately oaks, gracious magnolias, majestic pines and breathtaking golf course are all popular options for ceremonies at Innisbrook Resort.

What does Innisbrook Resort provide for a wedding ceremony?

Ceremony fees are based on the location and number of guests. This fee includes location, white wedding chairs, and indoor space in the event of inclement weather. Décor and other enhancements to the wedding ceremony are available through Innisbrook Resort as well as from outside vendors.

Is there a service charge or sales tax?

All prices are subject to a 24% service charge and applicable Florida State sales tax (currently 7%).

What is the process for obtaining a marriage license?

Couples wishing to be married are required to obtain their own marriage license at any courthouse in Florida. Both bride and groom must be present and have proper identification. The cost of the license is payable by cash or money order. The marriage license will be issued at the time of application and is valid immediately for out-of-state residents and after three (3) days for Florida residents. It must be used within 60 days.

What accommodations are provided for the Bride & Groom?

At Innisbrook Resort, our professional staff awaits the opportunity to provide you excellence in cuisine, service and attention. All couples booking a package of 50 or more guests shall receive one complimentary night of accommodation in one of our tastefully appointed suites.

How do my guests reserve rooms?

We offer special rates for our wedding families, friends and out of town guests. Rates are seasonal and will be quoted by your catering representative.

What are the fees for parking?

All Innisbrook Resort venues offers complimentary parking. In addition, we have a convenient on-property resort shuttle service for those staying at the resort.

Can we do a rehearsal for the wedding ceremony?

Your Innisbrook Resort catering manager will be happy to arrange a ceremony rehearsal for you and your wedding party. We have restaurant and private room options available for rehearsal dinners.

Do you provide hair and makeup services?

Salamander Spa at Innisbrook offers a range of services including hair and makeup professionals who will work with you to create your desired look, as well as cater to the beauty needs of the bridal party. Bridal party discounts are available.

What is the average cost per person for food & beverage?

While each wedding is unique, we have established wedding packages to introduce you to some of the options we offer as a resort. Our package prices range from \$111 to \$150 per person. Innisbrook Resort would be delighted to customize a package based on your specific tastes and price out that package accordingly.

Can food or beverage be brought in from the outside?

All food and beverage must be provided and served by Innisbrook Resort. However, Innisbrook Resort can make arrangements to have Kosher, Halal and other Ethnic meals provided for your guests under the supervision/ approval of our culinary team. Please ask your catering manager for these menu options.

Who provides the Wedding Cake?

Custom designed wedding cakes from our pastry chef are included in our wedding packages. If desired, you may choose to obtain your cake from an outside vendor.

Can you please clarify the Food & Beverage Minimum?

Food & Beverage minimums are monetary amounts that must be spent in order to host your event in a particular venue at our property. This number does not include service charges, sales tax, any fees, parking, guestrooms, or enhancements to your event. Thus, when budgeting for your event, you should anticipate spending more than the Food & Beverage minimum.

When do I need to finalize my menu?

Final menu selections are due to your Catering Manager 30 days prior to the wedding. Final guest counts are due in writing by 12 noon, 72 business hours before your event.

Do you provide children's and vendor meals?

Yes, a selection of both children's and vendor meals are available for your convenience.

Do you provide a tasting of the food we select? When may I come and what is included?

Innisbrook Resort offers tastings for weddings scheduled in our banquet/ballroom space. Specific guidelines will be provided to you from your catering manager that will specify how to make the food and beverage selections for the tasting. Please allow a three-week advance time-frame in which to book your tasting.



InnisbrookResort.com | group.sales@visitinnisbrook.com | 727.942.5280
36750 U.S. Highway 19 North, Palm Harbor, FL 34684



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