

FLOR DAN

Wedding Packages



Floridan Hotel | Tampa Downtown

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FLOR✱DAN



Let Our Passion Ignite Your Celebration

Say your 'I Dos' in downtown Tampa's most unique historic venue. Celebrate your love story with those you love all in one place. From the rehearsal dinner and ceremony to the reception and farewell brunch, we have what it takes to fulfill every special detail of your wedding itinerary.





Your Ceremony

1-hour ceremony rehearsal the day before
(based on availability)

Rehearsal Coordination upon request

Navy Cushioned Chairs

ELEGANT BALLROOM CEREMONY | 2,200

Grandeur ballroom of 10,000 square feet with high ceilings and a mezzanine level

CRYSTAL DINING ROOM | 1,000

Ornate historic decor accented by eight stunning crystal chandeliers

MEZZANINE CEREMONY | 800

Intimate space with an abundance of natural lighting

Your Venue

All pricing is subject to 25% service charge and 7.5% tax.

Our packages start at \$139 per person and are inclusive of the following:

- 4-hour Bar
- Champagne Toast
- Passed Hors d'oeuvres
- 2-course Dinner
- Dance Floor, Tables, Chairs
- Bridal Holding Room
- 4 Hours of Dedicated Event Time
- White Table Linen
- Dedicated Day of Banquet Manager
- Wedding Night Bridal Suite
- Reduced Self Parking
- Discounted Guest Rooms



Floridan Ballroom | \$17,000++ (minimum spend)

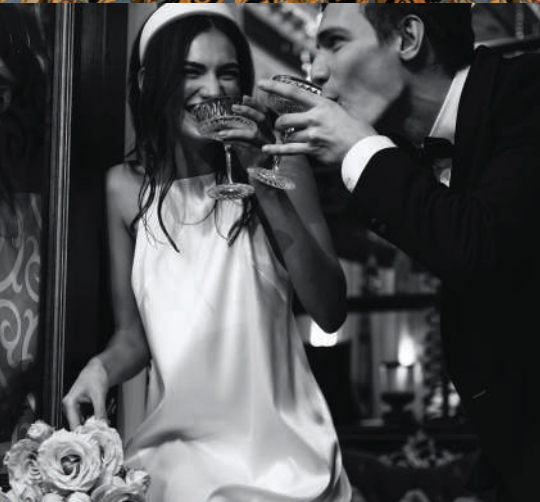
\$12,000 Friday or Sunday | \$19,000 min. December
 Seats up to 750 guests with a dance floor
 10,000 Sq. Ft.

Mezzanine Hall | \$8,000++ (minimum spend)

\$6,000 Friday or Sunday | \$10,000 min. December
 Seats up to 170 guests
 Natural lighting
 Ideal setting for wedding ceremony or reception
 2,500 Sq. Ft.

Crystal Dining Room | \$6,000++ (minimum spend)

\$4,500 Friday or Sunday | \$8,000 min. December
 Seats up to 110 guests
 Floor to ceiling windows
 8 crystal chandeliers
 4,200 Sq. Ft.



Cocktail Hour - Bar Service

Additional one-hour hosted bar service add-on to package/tier selection.

Tier 1

\$14/person - 1 hour

Select 4 beers / ciders in bottle or can
House Wines (Cabernet Sauvignon, Merlot, Sauvignon Blanc, Chardonnay)

Tier 2

\$18/person - 1 hour

Select 4 beers / ciders in bottle or can
Premium Wines (Cabernet Sauvignon, Merlot, Pinot Noir, Sauvignon Blanc, Chardonnay)

Tier 3

\$22/person - 1 hour

Select 4 beers / ciders in bottle or can
Luxury Wines (Cabernet Sauvignon, Merlot, Pinot Noir, Sauvignon Blanc, Chardonnay)

BEVERAGE UPGRADE OPTIONS

Dinner Premium Wine Service

Select 1 Red and 1 White from your Tier Level for Dinner table service

Tier 1 - \$29 per bottle

Tier 2 - \$36 per bottle

Tier 3 - \$48 per bottle

*Extra hour may incur additional room rental and staff charges.

Cocktail Hour - Butler Passed Hors D'Oeuvres

Choice of 3 Items | Based on 4 pieces per person

COLD SELECTIONS:

Mushroom Tartlet

Roasted duxelles, truffle, chevre' goat cheese, fine herbs

Bloody Maria Oyster Shooters

Gulf oysters, tequila, bloody mary mix, pickled fresno chiles

Grilled Shrimp Cocktail

Grilled gulf shrimp, firecracker cocktail sauce

Speck Wrapped Melon

Balsamic glaze, smoked maldon sea salt, basil

Beef Tartare

Filet, crispy caper, red onion, mustard, preserved egg yolk, grilled croustini

Smoked Salmon

Cucumber, whipped boursin, rye crumble

Vegetable Crudite

Roasted pepper hummus/herb ranch dip

Tomato Bruschetta

Heirloom tomato, fresh mozzarella, balsamic gastrique, evoo, croustini

HOT SELECTIONS:

Spanikopita

Spinach, feta, phyllo, mint chutney

Wild Mushroom Pizzeta

Truffle, goat cheese

Cubano Sliders

Pulled pork, gruyere, housemade pickle, dijon mustard

Miniature Crab Cake

Old Bay aioli

Teriyaki Chicken Skewers

Waygu Beef Slider

Bacon onion jam, truffle aioli, aged cheddar

Mini Beef Wellington

Cocktail Hour Upgrades

Artisanal cheese & fruit display 8 per person
antipasti display 6 per person

Grilled seasonal vegetables, balsamic glaze 8 per person
Chilled seafood display 28 per person

Wedding Packages

Every tier includes Iced Tea, Freshly Brewed Coffees and Teas.

TIER 1 | 139

Four Hours of Open Bar Service, House Brands
Selection of Three Butler Passed Hors D'Oeuvres
(Based on 3 pcs per person)

Selection of Salad
Freshly Baked Artisan Breads
Entrée Selection (Choice of 2)
Champagne Toast

TIER 2 | 149

Four Hours of Open Bar Service, Premium Brands
Selection of Four Butler Passed Hors D'Oeuvres
(Based on 4 pcs per person)

Selection of Salad
Freshly Baked Artisan Breads
Entrée Selection (Choice of 2)
Champagne Toast

TIER 3 | 154+

Four Hours of Open Bar Service, Luxury Brands
Selection of Five Butler Passed Hors D'Oeuvres
(Based on 5 pcs per person)
Deluxe Crudité Display, Assortment of Domestic
& Imported Cheeses, Fruit & Berry Garnish,
Breads, Assorted Crackers during cocktail hour

Selection of Salad
Freshly Baked Artisan Breads
Duet Entrée Selection
Champagne Toast
Tablesides Wine Service during Dinner





Salads

Select One

Mixed Field Greens Salad

Diced tomato, cucumber, red onion, spun carrot, herb vinaigrette

Boston Bibb Lettuce Salad

Candied walnut, diced pear, gorgonzola cheese, champagne vinaigrette

Traditional Caesar Salad

Romaine lettuce, focaccia croutons, shaved parmesan, creamy caesar dressing

Tomato Capresse Salad

Baby arugula, fresh mozzarella, balsamic reduction

Wedge Salad

Iceburg lettuce, topped with bacon, blue cheese crumbles, cherry tomatoes, onions, blue cheese dressing

Entrées

TIER 1 | SELECT TWO

Chicken Marsala

Chicken breast, mushroom marsala cream sauce

Chicken Picatta

Thinly-sliced chicken breast, capers, lemon dill
beurre blanc

Grilled Salmon

Salmon grilled, charred lemon cream sauce

Steak Frites

Grilled 8 oz NY Strip, smoked blue cheese
compound butter

Mushroom Asparagus Risotto

Creamy arborio rice with fresh vegetables,
Pecorino Romano cheese

TIER 2 | SELECT TWO

Seared Airline Chicken

Free range roasted breast, herb infused
whipped potatoes, roasted baby carrot,
rosemary chicken jus

Grilled 12oz NY Strip

Herb marinated, thyme demi glace

Petit Filet

6oz filet, horseradish au jus

Braised Short Rib

Beef ribs, burgundy wine reduction

Florida Citrus Yellowtail Snapper

Charred pineapple and mango
relish, citrus beurre blanc

Fennel Dusted Salmon

Charred tomato ragout

Vegetable Napoleon

Portobello mushroom layered with zucchini
squash, roasted red peppers, balsamic glaze



Entrées

**TIER 3 | SELECT (1) ONE LAND PROTEIN AND (1) ONE SEA PROTEIN,
(1) ONE STARCH AND (1) ONE VEGETABLE TO PAIR YOUR ENTRÉE**

Land | Select One

Braised lamb Osso Bucco

Grilled lamb chop, mustard thyme sauce

4oz. Grilled petit filet, green peppercorn sauce

6oz NY strip, smoked blue cheese compound butter

Braised short rib, burgandy veal glace

Balsamic roasted chicken, tarragon tomatoes

Seared airline chicken breast, rosemary chicken jus

16oz. Bone in rib eye*, mushroom bordelaise

Sea | Select One

Seared gulf snapper, lemon caper sauce

Fennel dusted salmon, lemon & parsley gremolata

4oz. butter poached lobster tail

Grilled herb marinated jumbo shrimp

Seared diver scallops, lemon garlic

Whole butter poached lobster*

*** Single protein plated entrée only.**



Entrées Accompaniments

Starches | Select One

- Wild rice pilaf
- Roasted fingerling potato
- Au gratin potato
- Rosemary whipped potatoes
- Whipped sweet potatoes
- Parmesan risotto
- Seared polenta cake

Vegetable | Select One

- Charred broccolini
- Roasted baby carrots
- Roasted brussel sprouts
- Grilled zucchini and squash
- Grilled asparagus
- Roasted root vegetables





Entrées - Vegetarian

Select One

Roasted bell pepper stuffed with quinoa and farm fresh vegetables, balsamic glaze - V/GF

Mushroom ravioli, herb cream sauce & parmesan cheese - Veg

Pan seared polenta cake, tomato primavera, squash - Veg/GF

Roasted curried cauliflower and fried chickpeas, carrot puree - V/GF

English pea risotto, aged parmesan reggiano - Veg/GF

* **Veg** = Vegetarian | **V** = Vegan | **GF** = Gluten Free



Wedding Buffet Packages

Every tier includes Iced Tea, Freshly Brewed Coffees and Teas

TIER 1 | 134

Four Hours of Open Bar Service, House Brands
Selection of Three Butler Passed Hors D' Oeuvres
(Based on 4pcs per person)

Selection of One Salad

Freshly Baked Artisan Breads & Butter

Entrée Selection (choice of two)

Accompaniments (choice of two)

Champagne Toast

TIER 2 | 154

Four Hours of Open Bar Service, Premium Brands
Selection of Three Butler Passed Hors D' Oeuvres
(Based on 4pcs per person)

Deluxe Crudité Display, assortment of domestic &
imported cheeses, fruit and berry garnish,
breads, assorted crackers during cocktail hour

Selection of two Salads

Freshly Baked Artisan Breads & Butter

Entrée Selection (choice of three)

Accompaniments (choice of two)

Champagne Toast

Wedding Buffet (cont.)

SALADS

Mixed field greens, diced tomatoes, cucumbers, red onions, carrots, assorted dressings

Traditional caesar, focaccia, parmesan, creamy dressing

Tomato caprese, baby arugula, mozzarella, balsamic reduction

Boston bibb lettuce, candied walnuts, diced pears, gorgonzola cheese, champagne vinaigrette

Grilled asparagus, artichoke & sweet pepper salad

ENTRÉES

Wild mushroom stuffed ravioli, herbed cream sauce, parmesan cheese

Seared chicken breast, thyme jus

Chicken marsala, boursin mushroom cream

Fennel dusted salmon, charred lemon cream

Apple cider glazed ham, chipotle barbeque sauce

Slow braised beef short rib, burgundy veal reduction

Grilled NY Strip, blue cheese compound butter, horseradish demi glace

Roasted vegetable pasta primavera

ACCOMPANIMENTS

Wild rice pilaf

Pasta pomodoro

Roasted fingerling potato

Au gratin potato

Mac and cheese, smoked gouda sauce, italian herb topping

Aged cheddar cheese potatoes

Green bean almandine

Grilled asparagus

Roasted root vegetables

Brown buttered heirloom baby carrots

Grilled broccoli rabe

Beverage Options

House Brands

Wheatley Vodka, Bombay Gin, Corazon Silver Tequila, Bacardi Silver Rum, Four Roses Bourbon, Cutty Sark Blended Scotch, Bushmills Irish Whiskey, Jack Daniel's Whiskey

Chardonnay, Sauvignon Blanc, Merlot & Cabernet Sauvignon

Premium Brands

Tito's Vodka, Beefeater Gin, Cazadores Blanco Tequila, Myers's Platinum Rum, Jim Beam Bourbon, Dewar's Blended Scotch, Bushmills Irish Whiskey, Jack Daniel's Whiskey

Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot & Cabernet Sauvignon

Luxury Brands

Absolut Vodka, Tanqueray Gin, Cazadores Reposado Tequila, Havana Club Anejo Rum, Buffalo Trace Bourbon, Monkey Shoulder Blended Scotch, Jameson Irish Whiskey, Glenlivet 12yr Single Malt Scotch, Jack Daniel's Whiskey

Cabernet Sauvignon, Red Blend, Malbec, Pinot Noir, Pinot Grigio, Sauvignon Blanc, Chardonnay

Beer Selections

Budweiser, Budweiser Light, Coors Lite, Michelob, Heineken, Pacifico, Guinness, 3 Daughters Beach Blonde Ale- St. Petersburg, Cigar City Jai Alai IPA – Tampa, Ballast Point Sculpin IPA - San Diego



Things to Know

Confirm Event: A non-refundable deposit in the amount of 25% of the estimated event total is required together with a signed Catering Agreement. Further deposits will be outlined in your agreement. To guarantee an event date, both parties must have agreed upon and fully executed a Catering Agreement, which will be submitted upon request following this proposal. Should another customer request the event date and function spaces and are able to sign an agreement immediately with Hotel, the Hotel will advise Client and Client will have 24 hours to sign the Catering Agreement and confirm the arrangements on a definite basis or the Hotel may at its option enter into an agreement with another client.

Food and Beverage: The Hotel reserves the right to supply all food and beverage. All food and beverage prices are subject to change without notice unless menu prices are contracted with the Catering Department. The Hotel does not allow any food or beverage to be brought on property from outside sources without approval. The Hotel prohibits the removal of any remaining food or beverage after the function has concluded.

Consumption of Alcohol: All alcoholic beverages are required to be purchased through the Hotel. The Hotel reserves the right to deny or suspend service due to possible over-consumption or intoxication. The Hotel reserves the right to card any individuals under the age of 40 and can deny service if proper identification is not provided. It is Hotel policy that no alcoholic beverages be brought into the hotel.

Guarantee: The guarantee for the number of guests attending all food functions is required by noon 5 business days prior to the event. You will be charged for your guaranteed guest count or your actual guest attendance, whichever is greater.

Room Set-up Change Fees: Functions that require changes in the room set-up within (8) hours of the event will be assessed a fee no less than \$550.00 per room to cover additional labor. The Hotel reserves the right to make changes in all approved floor diagrams to best accommodate your guests in the function.

Audio Visual: The hotel partners with ETS for all audio visual, lighting, and power needs. A power drop may be necessary for entertainment and décor set up whose power requirements go beyond the capability of the room utilized.

Décor and Entertainment: All menus are inclusive of standard event equipment such as tables, chairs, white floor-length linens, glassware, china, and flatware. All décor must be approved by your Catering Services Manager prior to the event date. Delivery of decorations, equipment, or exhibits must be coordinated with the hotel in advance. Items may not be attached to the walls and/or ceilings causing damage. Confetti, glitter, smoke machine, and open flame are prohibited in our event spaces. Excessive clean-up charges may apply.

Service Charge and Tax: A 25% service charge is added to all food, beverage, and rental charges. Applicable State and 7.5% Local Sales Tax is added to all food, beverage, and rental charges including service charge. The service charges and taxes are subject to change without notice.

Payment: A non-refundable deposit of 25% of food and beverage minimum is due at the signing of the contract. 50% is due 45 days prior to the event date and final payment is due 7 business days prior to the event date with final guarantees along with a completed credit card authorization form, so we have a form of payment on file should there be a remaining balance at the conclusion of your event.

Outside Contractor: Your Catering Services Manager will provide you with the Hotel's preferred list of vendors, however, you are welcome to utilize your own outside vendor. Vendors must provide Certificate of Liability Insurance, naming the Hotel as additional insured. The Hotel reserves the right to approve all outside contractors hired. The Hotel will, upon reasonable notice, cooperate with the outside contractors.