

# *Holiday Inn & Suites Clearwater Beach, Florida*

## *Banquet Menus*

### *Sunsets & Dolphin Sightings Complimentary*



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## *À La Carte*

### *Beverages*

Freshly Brewed Regular or Decaf Coffee	\$45.00 per gallon
Iced Tea	\$30.99 per gallon
Hot Tea & Lemon	\$2.50 each
Tropicana Orange Juice	\$18.00 per carafe
Assorted Bottled Fruit Juices or Water	\$4.00 each
Assorted Soft Drinks	\$4.00 each
Citrus Infused Water	\$17.00 per gallon

### *Tasty Treats*

Fresh Baked Muffins	\$3.00 each
Fresh Baked Mini Muffins	\$1.50 each
Assorted Bagels with Cream Cheese	\$48.00 per dozen
Assorted Danishes	\$3.00 each
Granola Bars	\$3.00 each
Assorted Yogurts	\$4.00 each
Parfait Fruit Cups	\$6.00 each
Fresh Baked Cookies (small)	\$1.50 each
Fresh Baked Jumbo Cookies	\$2.75 each
Brownies	\$2.50 each
Gourmet Bars	\$3.50 each
Sliced Smoked Salmon Bagels with Cream Cheese, Capers, Chopped Eggs	\$19.00 per person

*All pricing Subject to Service Charge and Sales Tax*

*Vegetarian & Gluten-free selections available upon request, prices subject to change*

**Breakfast Sunrise Buffet Selections**

*Priced per person based on One (1) Hour of Service  
25 person minimum required*

***Continental Style \$23.95***

*Pastry Assortment, Muffins, Mini Croissants  
Fresh Fruit Display, Assorted Fruit Juices  
Includes Freshly Brewed Coffee & Herbal Tea Selection*

***Healthy Breakfast \$23.99***

*Fresh Fruit Display, Assorted Yogurts and Granola,  
Avocado Toast (Whole Grain), Hard Boiled Eggs  
Hot Oatmeal & Low-Fat Milk*

***Gulf Side Breakfast Buffet \$29.95***

*Freshly Scrambled Eggs,  
Choice of: Cinnamon French Toast, Waffles or Pancakes  
Bacon and Sausage Links  
Skillet Browned Potatoes  
Fresh Pastry Assortment, Muffins, Bagels with Cream Cheese & Jelly  
Fresh Fruit Display, Assorted Fruit Juices  
Includes Freshly Brewed Coffee & Herbal Tea Selection*

### **Break Time Package**

*Priced per person based on 30-minute duration*

*25 person minimum required*

#### **The Dolphin Three Break Package \$39.95**

##### ***Continental Style Breakfast***

*Fresh Pastry Assortment, Muffins, Mini Croissants*

*Fresh Fruit Display, Assorted Fruit Juices*

*Includes Freshly Brewed Coffee & Herbal Tea Selection*

##### ***Mid-Morning Break***

*Assorted Yogurt Cups, Granola Bars, Assorted Soft Drinks*

*Includes Freshly Brewed Coffee & Herbal Tea Selection*

##### ***Mid-Afternoon Break***

*Freshly Baked Cookies, Brownies, Assorted Soft Drinks*

*Includes Freshly Brewed Coffee & Herbal Tea Selection*

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### **Individual Break Options**

*Priced per person based on 30-minute duration*

*25 person minimum required*

#### ***Starfish Break \$23.95***

*Assorted Fresh Baked Cookies & Brownies, Mixed Nuts*

*Individual Assorted Chip Bags, Seasonal Whole Fruit Selection*

*Includes Freshly Brewed Coffee, Iced Tea, & Soft Drinks*

#### ***Cancun Break \$24.95***

*Crunchy Tortilla Chips, Pico De Gallo, Guacamole*

*Mixed Nuts, Seasonal Fresh Fruit Display*

*Includes Freshly Brewed Coffee, Iced Tea, & Soft Drinks*

#### ***Sea Swell Break \$23.95***

*Vegetable Crudités with Ranch Dip, Granola Bars*

*Seasonal Fresh Fruit Display, Assorted Nuts, Pretzels,*

*Includes Freshly Brewed Coffee, Iced Tea, & Soft Drinks*

*All pricing Subject to Service Charge and Sales Tax*

*Vegetarian & Gluten-free selections available upon request, prices subject to change*

### **Day Meeting Package**

*Priced per person, per day, 25-person minimum required.*

*Package Includes: General Session Room, Drop down screen, Projector Table, Extension Cord,  
Power Strip*

**\$60.95 ++**

#### ***Continental Style Breakfast***

*Pastry Assortment, Muffins, Bagels with Cream Cheese & Jelly*

*Fresh Seasonal Fruit Display, Assorted Juices*

*Freshly Brewed Coffee, Hot Tea, Citrus Infused Water*

#### ***Mid-Morning Break***

*Assorted Soft Drinks, Citrus Infused Water*

*Freshly Brewed Coffee, Hot Tea*

#### ***Mid-Afternoon Break***

*Freshly Baked Cookies, Brownies, Assorted Soft Drinks*

*Freshly Brewed Coffee, Hot Tea, Citrus Infused Water*

***Lunch Choice of , Gone Adrift Deli or Italian Pasta Buffet, served in the Meeting Room.***

### **Deluxe Day Meeting Package**

*Priced per person, per day, 25 person minimum required*

*Package Includes: General Session Room, Drop down screen, Projector Table, Extension Cord,  
Power Strip*

**\$73.95 ++**

#### ***Continental Style Breakfast***

*Pastry Assortment, Muffins, Bagels with Cream Cheese & Jelly*

*Fresh Seasonal Fruit Display, Assorted Juices*

*Freshly Brewed Coffee, Hot Tea, Citrus Infused Water*

#### ***Mid-Morning Break***

*Individual Yogurt Cups, Granola Bars, Pretzels, Assorted Soft Drinks*

*Freshly Brewed Coffee, Hot Tea, Citrus Infused Water*

#### ***Mid-Afternoon Break***

*Freshly Baked Cookies, Brownies, Assorted Mixed Nuts, Assorted Soft Drinks*

*Freshly Brewed Coffee, Hot Tea, Citrus Infused Water*

***Your Choice of Italian Pasta, Acapulco, or Key West Lunch Buffet***

*Vegetarian & Gluten-free selections available upon request, prices subject to change*

*All pricing subject to Service Charge and Sales Tax*

**All Wrapped Up - \$23.95**

*"Lunch on the run" Priced per person*

*25 Guest minimum*

*Includes: Individual Bag of Chips, Cole Slaw, Cookie & Choice of Water or Soda*

***Veggie Wrap***

*Lettuce, Tomatoes, Spinach, Green Peppers, Cucumbers and Red Onions,  
Drizzled with Balsamic Dressing, Wrapped in an Herb Tortilla.*

***Turkey & Ham Wrap***

*Oven Roasted Turkey, Honey Cured Ham, Swiss Cheese,  
Lettuce, Tomatoes, Red Onions and Cucumbers,  
Wrapped in an Herb Tortilla*

***Island Chicken Wrap***

*Grilled Chicken Breast, Colby Jack Cheese, Tomatoes, Lettuce,  
Caesar Dressing, Wrapped in an Herb Tortilla.*

**Lunch Buffets**

*Priced per person – based on One (1) Hour of Service*

*25 person minimum required*

*All Buffets served with Freshly Brewed Iced Tea & Citrus Infused Water*

***Gone Adrift Deli Buffet \$25.95***

*Sliced Turkey, Sliced Ham, Roast Beef, Assorted Breads and Buns  
Crisp Lettuce, Vine-Ripened Tomato Slices, Assorted Sliced Cheese, Condiments  
Kettle Chips, Creamy Cole Slaw*

***Italian Pasta Buffet \$25.95***

*Penne Pasta, Rich Marinara and Creamy Alfredo Sauces  
Freshly Grilled Carved Chicken Breast, Classic Caesar Salad, Garlic Breadsticks*

***Acapulco Buffet \$27.95***

*Mexican Chopped Salad with Honey Lime Vinaigrette  
Chicken Fajitas, Tex-Mex Beef Tacos, Hard and Soft Taco Shells,  
Mexican Rice, Refried Beans, Shredded Cheese, Lettuce, Sour Cream, Pico De Gallo, Tortilla Chips*

***Key West Buffet \$32.95***

*Choice of Caesar or Mixed Green Salad  
Key West Grilled Chicken with Mango Salsa, Parmesan Crusted Tilapia  
Island Rice, Chef's Choice Vegetable, Warm Rolls & Butter*

***Choice of Carrot Cake or Chocolate Cake add \$6.00++ per person***

*All pricing Subject to Service Charge and Sales Tax*

*Vegetarian & Gluten-free selections available upon request, prices subject to change*



## **Plated Dinner**

*Priced per person*

*All entrées include choice of Iced Tea, Coffee, and Citrus Infused Water*

*All Dinners are served with a choice of Caesar Salad or Mixed Green Salad,  
Seasonal vegetable and warm rolls and butter.*

### ***Duval Stuffed Chicken \$43.95***

*Herb Garlic, Boursin Cheese & Spinach.  
Finished with a  
Sun-Dried Tomato Cream Sauce  
Served with Garlic Mashed Potatoes*

### ***Chicken Piccata \$43.95***

*Lightly Breaded, Pan Seared. Topped with  
Roasted Artichokes, Cherry Tomatoes and covered  
with White a Wine Lemon Butter Sauce and Capers  
Served with Yellow Island Rice*

### ***Crab Crusted Salmon \$54.95***

*Salmon Fillet crowned with a  
Crabmeat Stuffing and  
Drizzled with a Lemon Butter Sauce.  
Served with Yellow Island Rice*

### ***Slow Roasted Prime Rib \$62.95***

*Roasted Prime Rib  
served with Au Jus, Garlic Mashed Potatoes and a  
Horseradish Cream Sauce*

### ***Calypso Mahi-Mahi \$55.95***

*Grilled Mahi-Mahi topped with Roasted Tomato  
and Mango Avocado Salsa.  
Served with Jasmine Rice*

### ***Filet & Shrimp Combo \$66.95***

*Petite tenderloin and  
Grilled Key West Pink Shrimp.  
Served with Scampi Butter Sauce.  
And Roasted Red Potatoes*

### ***Filet Mignon \$69.95***

*Char grilled Tenderloin, Topped with a  
Bacon Jam Blue Cheese.  
Served with a Twice Baked Potato*

**Add \$6 per person for more than 2 plated meal selections per event**

*All pricing Subject to Service Charge and Sales Tax*

*Vegetarian & Gluten-free selections available upon request, prices subject to change*

# Dinner Buffets

All Buffets include Fresh Brewed Coffee & Ice-Tea.

Min, of 25 Guests

Based on 1 Hour of Service

## Entrees

Chicken Parmesan  
Grilled Salmon with Lemon Dill Sauce  
Sliced London Broil  
Slow Braised BBQ Pork Ribs  
Key West Chicken with Mango Salsa  
Chicken Piccata  
Chicken Marsala  
Blackened Mahi

## Sides

Garlic Mashed Potatoes  
Island Rice Pilaf  
Herb Roasted Red Potatoes  
Au Gratin Potatoes  
Asiago Penne Pasta

## Buffet Includes

Fresh Vegetable Medley  
Mixed Green Salad with Assorted  
Toppings and Dressings  
Fresh Seasonal Fruit Display  
Crudit  Display  
Warm Rolls and Butter  
Chefs Selected Assorted Desserts

2 Entrees / 2 Sides -\$54.95pp  
3 Entrees / 2 Sides-\$57.95pp  
3 Entrees / 3 Sides -\$60.95pp



### **Banquet Dinner Buffets**

*Priced per person – based on One (1) Hour of Service*

*25 person minimum required*

*All Buffets include Fresh Brewed coffee and Iced Tea*

#### **All American Cook Out \$44.95**

*(Selection of Two) Homemade Coleslaw, Seasonal Fruit Display, Homestyle Potato Salad*

*(Selection of Two) Grilled All Beef Hot Dogs, Grilled Angus Beef Burgers, Marinated Grilled Chicken Breast*

*BBQ Style Baked Beans, Corn on the Cob*

*Apple Pie & Whipped Cream*

#### **Sand Key Beach Barbecue \$46.95**

*(Selection of Two)*

*Garden Greens, Watermelon with Feta Cheese, Loaded Baked Potato Salad*

*(Selection of Two)*

*Barbecue Chicken, Slow Roasted BBQ Pork Ribs, Angus Burgers*

*Brown Sugar Baked Beans, Oven Roasted Red Skin Potatoes,*

*Warm Rolls & Butter*

*Strawberry Shortcake*

#### **Rustic Italiano \$48.95**

*Classic Caesar Salad, Sweet Italian Sausage with Sautéed Peppers & Onions*

*Penne Pasta, House-made Marinara and Rich Creamy Alfredo*

*Chicken Parmesan, Zucchini Italiano*

*Garlic Bread Sticks*

*Tiramisu*

#### **Comforts of Home \$51.95**

*Vegetable Spring Rolls with Sweet & Sour Dipping Sauce, Barbeque Meatballs*

*Chef's Signature Salad topped with Ranch or Balsamic, Parmesan Crusted Tilapia*

*Marinated Sliced London Broil with Mushroom Demi-Glace, Garlic Mashed Potatoes*

*Chef's Choice Vegetables, Warm Rolls & Butter*

*Chocolate Cake and Carrot Cake*

*All pricing Subject to Service Charge and Sales Tax.*

*Prices subject to change*

## **Appetizers**

### **Display Platters**

*Each Serves Approx. 30 guests*

Assorted Cheese & Cracker Display	\$105.00
Assorted Cheese & Antipasto Platter	\$140.00
Pretzels & Mixed Nuts	\$50.00
Assorted Seasonal Vegetable Platter with Cream Ranch Dip	\$95.00
Seasonal Fruit Platter	\$115.00

### **Cold Hors d'oeuvres**

*Priced per 50 pieces*

Peel & Eat Gulf Shrimp (100)	\$165.00
Shrimp Cocktail	\$140.00
Deviled Eggs	\$90.00
Chips & Salsa	\$80.00
Fish Spread & Assorted Crackers	\$100.00
Mini Cuban Sandwiches	\$160.00
House-made Tomato Bruschetta	\$145.00

### **Hot Hors d'oeuvres**

*Priced per 50 pieces*

Buffalo Chicken Dip	\$95.00
Asian Pork Pot Stickers	\$100.00
Crab Rangoon	\$110.00
Spinach Artichoke Dip with Crispy Tortilla Chips	\$90.00
Crab Stuffed Mushrooms	\$125.00
Hawaiian Chicken Brochettes	\$160.00
Buffalo Chicken Wings	\$105.00
Coconut Shrimp & Pineapple Salsa	\$150.00
Vegetable Spring Rolls	\$100.00
BBQ, Swedish, or Sweet N Sour Meatballs	\$90.00

*All pricing Subject to Service Charge and Sales Tax.*

*Prices subject to change*

### **Specialty Stations**

*Priced per person – based on One (1) Hour of Service*

*25 person minimum required*

*2 Station Minimum*

*Attendants Fee required at an additional \$100.00 per station*

#### ***Pasta Station \$21.95***

*•Penne Pasta • Linguine Pasta • Creamy Garlic Alfredo • Rich Marinara • Kalamata Olives • Mushrooms • Olive Oil • Parmesan Cheese • Italian Sausage • Garlic Bread*

#### ***Build Your Own Nacho Station \$21.95***

*(select one)*

*Chicken • Beef*

*(included)*

*Fried Corn Tortillas • Creamy Cheese Sauce • Jalapenos • Black Olives •*

*Diced Tomatoes • Pico de Gallo • Guacamole • Sour Cream*

### **Children's Pricing**

*(12 and under)*

Chicken Strips with Fries & Soda \$20.00

Macaroni & Cheese with Fries & Soda \$20.00

Hamburger (or Cheese) with Fries & Soda \$20.00

### **Banquet Guidelines**

*Prices are based per person unless otherwise noted.*

*23% Service Charge and 7% Sales Tax are added to all functions.*

*We will not set or prepare over 5% of the agreed upon Guarantee.*

*Vegetarian and Gluten-Free meals are available upon request.*

*No Food or Beverage may be brought in to or taken off the premises.*

*Special Requests will be considered on an individual basis.*

*Functions are limited to a consecutive four (4) hour time period*

*Extended Hours are available upon request.*

*All pricing Subject to Service Charge and Sales Tax*

*Vegetarian & Gluten-free selections available upon request.*

*Prices subject to change*

## *Banquet Beverage Pricing*

### *Cash Bar*

*Priced based on One (1) Hour of Service*

*Bar Set Up Fee Required at \$100.00*

House Liquor	\$7.25
Call Liquor	\$8.50
Premium Liquor	\$9.50
House Wines	\$7.00
House Champagne Toast	\$6.00
Assorted Soft Drinks	\$3.50
Assorted Juices	\$3.50
Bottled Water	\$3.00
Domestic Beer	\$6.00
Premium Domestic Beer	\$7.00
Imported Beer	\$7.00

### *Host Bar*

*Priced per person*

*Bar Set Up Fee Required at \$100.00*

	1 Hour	2 Hours	3 Hours	4 Hours
Beer, Wine, & Soda	\$14.00	\$24.00	\$32.00	\$39.00
House Brands	\$16.00	\$26.00	\$36.00	\$46.00
Call Brands	\$20.00	\$30.00	\$42.00	\$54.00
Premium Brands	\$23.00	\$34.00	\$48.00	\$62.00

*All pricing Subject to Service Charge and Sales Tax*

*Pricing Subject to Change*

## **Banquet Beverages**

### ***Domestic Beer***

*Budweiser, Bud Light, Miller Lite, Coors Light, Yuengling*

### ***Premium Domestic Beer***

*Michelob Ultra, Michelob Light, Blue Moon*

### ***Imported Beer***

*Corona, Heineken, Corona Light*

### ***House Wine***

*Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel*

### ***House Brands***

*Vodka, Rum, Gin, Tquila, Whiskey, Scotch, Domestic Beer,  
Premium Domestic Beers, House Wine*

### ***Call Brands***

*Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum  
Dewars Scotch, Jack Daniel's Whiskey, Seagram's 7 Blended Whiskey  
Cuervo Gold Tequila, Domestic Beer, Premium Domestic Beer, House Wine*

### ***Premium Brands***

*Ketel One Vodka, Bombay Sapphire Gin, Naked Turtle Rum,  
Sailor Jerry Spiced Rum, Johnny Walker Black or Red Scotch, Maker's Mark Bourbon,  
Crown Royal Canadian Whiskey  
Patron Tequila, Domestic Beer,  
Premium Domestic Beer, Imported Beer, House Wine*

*All pricing Subject to Service Charge and Sales Tax*