



Holiday Inn
& Suites

CLEARWATER BEACH

Wedding Packages



The background image shows a scenic view of Clearwater Beach. In the foreground, there's a sandy beach with several people walking. A large palm tree is on the left. In the middle ground, the Gulf of Mexico is visible with gentle waves. In the background, a long bridge spans the water, and some buildings are visible on the distant shore under a blue sky with light clouds.

Thank you for inquiring about Clearwater Beach's
Premier Waterfront Ballroom

for Weddings, Receptions and Special Events.

This three-diamond hotel is located directly on the Gulf of
Mexico

with one of the most beautiful views imaginable.

The Holiday Inn & Suites on Clearwater Beach

is known not only for it's gorgeous setting,

but also, for its excellent service.

Our Duval Ballroom is located directly on the Gulf of
Mexico, and

accommodates up to 200 guests.

Complimentary Wedding Amenities Included with Reception Package Purchase (Minimum of 40 guests)



Complimentary Champagne Toast

White Linens and Napkins

Use of House centerpieces

Service Staff

Dance Floor

White Chair Covers & Sashes



Skirting on Cake, Gift, Escort
and DJ Table

Complimentary Cake Cutting & Service

Event Room Set-up and Breakdown

Complimentary King Guest Room for
Bride & Groom
(Night of Reception)

Special Group Room Rates Available for Guests

Complimentary Event Parking for Attendees
(based on availability)



***All Menu items and Pricing are subject to
change.



General Information

Food & Beverage Control

Food displayed is limited for 2.5 hours (one hour for cocktail and one hour and a half for dinner). No food and or beverage of any kind will be allowed to be brought into or taken out of any event where the liquor license of this property is used. Staff reserves the right to remove food and beverage brought into the facility in violation of this policy

Guarantees

In arranging for private functions, final guaranteed attendance must be specified and communicated to the Sale's Office Staff 14 working business days (Monday –Friday) prior to the function. A final guarantee is due no later than Noon, 3 business days prior to event. At this time no further changes will be accepted.

Billing

A non-refundable deposit of \$1,000.00 is required to reserve your date and venue. Your deposit is due upon signing of the contract and will go towards your final total. Personal checks are accepted up to 4 weeks prior to event. Payments may be made monthly/bi-monthly up until 3 days prior to event. At that time the remaining balance is due in full.

Final payment can be paid by Cash, Credit Card, Certified Check or Money Order.



Corner House

Diamond Packages

Bar

Four Hour Open Bar Featuring House Brand Liquors
(first four hours of event)

Cocktail Hour

(Choice of Four)

Spring Rolls
Crab Stuffed Mushroom Caps
Domestic Cheese and Fruit Display
Fresh Vegetable Crudités with Herb Dip
Asian Pork Pot Stickers
Crab Rangoon
Hawaiian Chicken Skewer
Meatballs-Swedish, Sweet n Sour, or BBQ
Fresh Tomato Bruschetta

Salads

(Choice of one)

Caesar Salad
Fresh Garden Green House Salad

Plated Entrée Selections

(Choice of two)

Chicken Breast Stuffed with Spinach and Boursin Cheese and
Topped with Sun-dried Tomato Cream Sauce
Chicken Piccata, Francese or Marsala - \$81.95
Grilled Salmon with a Dijon Lemon Dill Sauce - \$83.95
Crab Crusted Salmon - \$92.95
Parmesan Crusted Snapper - \$95.95
Pepper Crusted Prime Rib - \$105.95
Bacon Wrapped Filet Mignon - \$114.95
Filet of Beef Tenderloin & Sauteed Chicken Breast (choice of sauce) - \$116.95
Filet of Beef Tenderloin & 3 Crab Stuffed Shrimp - \$123.95
Filet of Beef Tenderloin & Crab Stuffed Salmon - \$129.95

All entrees are served with:

Choice of Herb Roasted Potatoes, Parmesan Fingerling Potatoes,
Yukon Gold Mashed Potatoes, or Island Rice Pilaf

Chef's Signature Vegetable
Assorted Freshly Baked Rolls & Butter
Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea

Prices Subject to Change

Prices are per person unless otherwise noted and do not include gratuity and tax.

Crystal Wedding Buffet- \$119.95

Bar

Four Hour Open Bar Featuring Call Brand Liquors, House Wines, Domestic & Import Beers, Sodas, Juices and Bottled Water

Cocktail Hour

(Choice of Three)

Vegetable Spring Rolls, Asian Pork Potstickers, Swedish Meatballs, Fresh Fruit & Cheese Display, Coconut Shrimp or Crab Rangoon

Salad

(Choice of One)

Crisp Garden Greens with Assorted Dressings
Caesar Salad

Entrees

(Choice of Two)

Chicken Francese, Chicken Marsala, Blackened Mahi-Mahi with Mango Salsa, Grouper Piccata, Sliced Prime Rib of Beef served with Au Jus and Horseradish Cream Sauce
(Add \$9 per person for Prime Rib selection)

Accompanied by

(Choice of One)

Herb Roasted Potato, Island Rice Pilaf, Yukon Gold Mashed Potato, or Jasmine Rice

Chef's Signature Vegetable
Assorted Freshly Baked Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

Prices Subject to Change

Prices are per person unless otherwise noted and do not include gratuity and tax.

Aquamarine Wedding Buffet- \$105.95

Bar

Four Hour Open Bar Featuring Call Brand Liquors, House Wines,
Domestic & Import Beers, Sodas, Juices and Bottled Water
(first four hours of event)

Cocktail Hour

Domestic Cheese & Fruit Display
Vegetable Crudites with Herb Dip

(Choice of Three)

Asian Pork Pot Stickers, Meatballs (BBQ or Swedish),
Coconut Shrimp with Mango Salsa,
Chicken Skewers, Vegetable Spring Rolls,
Petite Beef Wellingtons, or Caprese Skewers

Salad

(Choice of One)

Crisp Garden Greens
Caesar Salad

Entrees

(Choice of Two)

Sliced London Broil with Sauce Chasseur
Chicken Marsala, Chicken Francese, Chicken Piccata
Lemon Dill Butter Atlantic Salmon, Blacken Mahi with Mango Salsa

Accompanied by

(Choice of One)

Herb Roasted Potato, Island Rice Pilaf, or
Yukon Gold Mashed Potato,

Chef's Signature Vegetable

Assorted Freshly Baked Rolls & Butter

Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Water

Prices Subject to Change

Prices are per person unless otherwise noted and do not include gratuity and tax.

Pearl Wedding Package- \$79.95

Bar

Two Hour Open Bar featuring
House Brand Liquors, House Wines, Domestic & Import Beers,
Sodas, Juices and Bottled Water
(first two hours of event)

Cold Hors d'oeuvres

(Choice of Three)
Domestic Cheese and Fruit Display
Fresh Vegetable Crudités with Herb Dip
Deluxe Antipasti Platter
Peel & Eat Shrimp Cocktail Platter
Asparagus Wrapped in Roast Beef
Caprese Skewers

Hot Hors d'oeuvres

(Choice of Four)
Meatballs- Swedish, Sweet & Sour or BBQ
Coconut Shrimp,
Crab Rangoon,
Hawaiian Chicken Skewers,
Teriyaki Beef Skewers,
Vegetable Spring Rolls,
Asian Pork Pot Stickers,
Petite Beef Wellingtons

Chef's Pasta Station

Penne Pasta Station with Alfredo and Marinara sauces, Meatballs,
Julienne Breast of Chicken, and Selected Toppings
Self Service

Freshly Brewed Regular and Decaffeinated coffee and Iced Tea

Prices Subject to Change

Prices are per person unless otherwise noted and do not include gratuity and tax .

A Chance to Enhance

Cold Hor D'Oeuvres

Priced per 50 pieces

Deviled Eggs - \$85.00

Smoked Mahi Fish Spread with assorted Crackers,
Garnished with Diced Tomatoes, Red Onions, Jalapenos - \$100.00

Bruschetta – Tomato Basil or Caprese- \$145.00

Fresh Seasonal Fruit Display - \$115.00

Hot Hor D'Oeuvres

Priced per 50 pieces

Crab Stuffed Mushroom Caps - \$125.00

Vegetable Spring Rolls with Sweet & Sour Sauce - \$110.00

Meatballs- BBQ, Swedish or Sweet & Sour- \$90.00

Coconut Shrimp with Orange Marmalade Sauce - \$150.00

Hawaiian Chicken Skewers - \$160.00

Display Platters

Serves Approx. 30 Guests

Deluxe Cheese Tray with Assorted Domestic Cheeses and Crackers -105.00

Antipasti Platter, Selection of Olives, Greek Peppers, Tomatoes, Roasted
Peppers, Assorted Cheeses and Italian Meats - \$140.00

Peel & Eat Shrimp - \$165.00 per 100 pieces

Smoked Salmon Platter - \$130.00

*Prices are per person unless otherwise noted and do not include gratuity and tax .

*Special requests will be considered on an individual basis.

Specialty Meals

Kid's Meals \$20.00

Children 12 and under

Chicken Tenders, Fries, Soda, & Ice Pop

Hamburger, Fries, Soda, & Ice Pop

Cheeseburger, Fries, Soda & Ice Pop

Mac-N-Cheese, Fries, Soda & Ice Pop

Dietary Meals \$79.95

Price include the 4 Hour House Brand Bar offered in packages

- Grilled Chicken served with a Baked Potato and Chef's Signature Vegetable (GF)
 - Eggplant Parmesan served over spaghetti
 - Cheese Ravioli in Marinara
 - Tomato Basil Pasta
 - Pasta Primavera

Vendor Meals \$40.00

Chef's choice Dinner for your preferred vendors.

Add Ons:

Extra Hour - \$100 per hour. (this does not include Food or Beverage)

Extra Hour must include purchase of Food & Beverage

Extra Bartender - \$150.00 plus tax.

Bottled Water for Ceremony - \$3.00 per bottle

*Prices are per person unless otherwise noted and do not include gratuity and tax .

*Special requests will be considered on an individual basis.

Cash Bar Price List



House Brand Liquor	\$7.25
Call Brand Liquor	\$8.50
Premium Brand Liquor	\$9.50
House Wine	\$7.00
House Champagne	\$6.00
Assorted Soda & Juices, Bottled Water	\$3.50
Domestic Beer	\$6.00
Premium Domestic Beer	\$7.00
Imported Beer	\$7.00

**For upgraded bar options and specialty drink choices,
please contact the Sales Office**

May 2024

House Brands Includes:

Vodka, Gin, Rum, Spiced Rum, Scotch, Bourbon, Blend and Tequila. Domestic Beer, House Wines (Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, and Merlot).

Call Brands Includes:

Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Dewars Scotch, Jack Daniels, Seagram's 7 Blend, and Cuervo Gold Tequila. Domestic and Premium Domestic Beer, Nutrl & White Claw, House Wines, (Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, and Merlot).

Premium Brands Includes:

Kettle One Vodka, Bombay Sapphire Gin, Naked Turtle Rum, Sailor Jerry Spiced Rum, Johnny Walker Scotch, Makers Mark Bourbon, Crown Royal Whiskey, and Patron Tequila. Domestic, Premium Domestic, and Import Beer, House Wines (Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, and Merlot).

*Domestic Beer: Yuengling, Budweiser, Bud Light, Coors Light, and Miller Lite.

*Premium Domestic Beer: Michelob Ultra, Michelob Light, and Blue Moon.

*Imported Beer: Corona, Heineken and Corona Light.

Alcoholic shots are not available for Catered events.

A background image of a wedding ceremony taking place under a large white tent. A bride in a long white gown is being kissed on the cheek by a groom in a white shirt and dark vest. In the background, a woman in a black dress is clapping. The tent is decorated with a large chandelier hanging from the ceiling. The floor is covered with a patterned carpet.

Wedding Ceremony

Waterfront Lower Paver Patio

Includes White garden chairs, Arch

Set up and Breakdown for 100 people

\$1,700.00 + tax

Set Up and Breakdown for over 100 people

\$2,000.00 + tax

***Includes a Reserved Setting
for inclement weather**