Intimate Occasions

POSTCARD INN
ON THE BEACH
ST. PETERSBURG, FL

WEDDINGS | BRIDAL SHOWERS | REHEARSAL DINNERS | ENGAGEMENT PARTIES
Tiki Pavilion
A beachside patio covered by a thatched roof with a perfect view for watching the sunset. Seats up to 75.

Garden Courtyard
A beautiful outdoor space with lanterns that light up the trees to provide a whimsical feel and market lighting for a perfect outdoor reception. Seats up to 250 people.

Garage
An industrial chic event space that looks out toward the fire pit in the garden. Includes fully functional garage doors which create this unique indoor space. Seats up to 50.

Sunset Ballroom
Not your typical ballroom! This space has a neutral palette with fabulous retro light fixtures that offer an original feel. Includes an adjoining terrace overlooking the Garden Courtyard, the perfect space for a cocktail hour. Seats up to 130 people.

Beach
Overlook the beautiful Gulf of Mexico under the moonlight or rent a tent for a more private setting. Fits up to 1,000 people.

Unique New Event Space Coming Soon!
Each of our spaces can be setup “cocktail style” to accommodate more guests.
Ceremony Package

The ceremony fee, determined by the ceremony location and the wedding date, includes the following:

✦ Use of Ceremony Space
✦ Outdoor Folding Chairs
✦ Bamboo Arch for Beach Ceremonies
✦ Ceremony Table
✦ Assistance from an Event Manager to get you down the Aisle
✦ Infused Water Station
✦ Setup & Breakdown of Included Items
✦ Inclement Weather Back-Up Space
✦ Complimentary Guest Room on the Night of Your Wedding

Reception Package

Food & Beverage Minimums Include:

✦ Use of Reception Space
✦ Tables and Chairs
✦ Black or White Linen and Napkins
✦ Flatware, Glassware and China
✦ Black Lantern Centerpiece
✦ Service Staff
✦ Setup & Breakdown of Included Items
✦ Complimentary Cake Cutting
✦ Inclement Weather Back Up Space
PCI INTIMATE MENUS

All Menus Include
Champagne Toast
House Champagne – One Toasting Glass Per Person
Cocktail Reception
Vegetable Crudités, Ranch & Bleu Cheese Dips

I Want to Hold Your Hand
STATIONED RECEPTION

FARMERS MARKET

PICK 3 –
Baby Arugula, Romaine, Butter Lettuce, Watercress, Iceberg, Spinach

PICK 6 –
Candy Stripe Beets, Cherry Tomatoes, Cucumbers, Red Onions, Green Onions, Mushrooms, Artichokes, Shredded Carrots, Alfalfa Sprouts, Bean Sprouts, Asparagus, Green Beans

PICK 3 –
Ranch, Bleu Cheese, Balsamic Vinaigrette, Citrus Vinaigrette, Honey Dijon, Italian

SLIDER STATION

Classic Burger Sliders with Yellow Mustard & Pickle
Fried Chicken Sliders with Southern Style Cole Slaw
Pulled Pork with BBQ Sauce & Cheddar Cheese
Served with Onion Rings & Parmesan Steak Fries

MAC & CHEESE STATION

Smoked Ham, White Cheddar Shrimp
Shell Pasta with Assorted Toppings to include:
Bacon, Jalapeno, Scallions, Toasted Panko, Shaved Parmesan,
Shredded Cheddar, Pimento Cheese & Assorted Hot Sauces
I’m Yours
STATIONED RECEPTION

FARMERS MARKET

**PICK 3 –**
Baby Arugula, Romaine, Butter Lettuce, Watercress, Iceberg, Spinach

**PICK 6 –**
Candy Stripe Beets, Cherry Tomatoes, Cucumbers, Red Onions, Green Onions, Mushrooms, Artichokes, Shredded Carrots, Alfalfa Sprouts, Bean Sprouts, Asparagus, Green Beans

**PICK 3 –**
Ranch, Bleu Cheese, Balsamic Vinaigrette, Citrus Vinaigrette, Honey Dijon, Italian

PASTA STATION    Chef Attendant Required
Rock Shrimp, Diced Chicken, Tortellini Pasta, Cavatappi Pasta, Marinara, Alfredo Sauce, Tomatoes, Broccoli, Spinach, Mushrooms, Onions, Roasted Garlic, EVOO, Parmesan Cheese, Garlic Breadsticks

EPICUREAN ANTIPASTO DISPLAY
Prosciutto, Salami, Capicola, Smoked Provolone & Gorgonzola Cheeses, Marinated & Grilled Vegetables, Mushrooms, Kalamata Olives, Oven Dried Tomatoes, Cured & Pickled Vegetables, Assorted Mustards and Honey Toasted Breads & Crackers

MARINATED CAPRESE SALAD
Vine Ripened Tomatoes, Broccolini, Fresh Mozzarella, Fresh Basil, EVOO & Aged Balsamic

*Chef Attendant Fee $125*
Better Together
BUFFET DINNER

Caesar Salad
Chopped Romaine Hearts, Cherry Tomatoes, Garlic Toasted Croutons, Shaved Parmesan, Caesar Dressing

Greek Salad
Chopped Romaine, Red Onions, Peppers, Feta, Olives, Cucumber, Oregano, Greek Dressing

ENTREES (Choice of 2)

Basil & Garlic Roasted Chicken
Oven Roasted Basil & Garlic Marinated Chicken Breast, Drizzled with EVOO and Balsamic Glaze

Chicken Saltimbocca
Seared Chicken Breast, Fresh Sage, Fresh Mozzarella, Pinot Gris & Caper Sauce

Shrimp & Crab Fettuccine Alfredo
Fettuccine, Sautéed Shrimp, Crab, Mushrooms & Garlic, House Made Alfredo Sauce, Scallions & Shaved Parmesan

Lemon-Thyme Salmon
Herb Marinated & Grilled with Lemon-Thyme Sauce

SIDES

Garlic Mashed Potatoes
Roasted Vegetables
Garlic Bread Sticks
Spinach Salad
Crispy Bacon, Red Onions, Croutons, Rosemary-Mustard Vinaigrette

Chopped Cobb
Iceberg Lettuce, Chicken, Bacon, Tomatoes, Diced Egg, Bleu Cheese, Italian Vinaigrette

ENTREES (Choice of 2)

Honey Glazed Southern Fried Chicken
Buttermilk Marinated, Hand Breaded, Honey-Citrus Glaze

Shrimp and Chicken Jambalaya
Creole Base, Andouille Sausage, Saffron Rice

Blackened Redfish
Cajun Seasoned & Cast Iron Blackened in a Gumbo Cream Sauce

Bourbon Apple Glazed Roasted Pork Loin
Braised Red Cabbage, Stewed Apples

SIDES
Southern Baked Four-Cheese Macaroni
Good Luck Black Eyed Peas
Buttermilk Biscuits & Cornbread Muffins
Whipped Citrus-Honey Butter
Let's Stay Together

BUFFET DINNER

Classic Salad Nicoise
Field Greens, Tomatoes, Tuna, Green Beans, Potatoes, Dijon Vinaigrette

Seafood Pasta Salad
Shell Pasta, Rock Shrimp, Crabmeat, Fresh Vegetables, Creamy Dill Dressing

ENTREES (Choice of 2)

Grilled Grouper Provençal
Herb-Seasoned & Grilled, topped with Provençal Sauce

Cioppino
Shrimp, Mussels, Scallops & Fish in a Rich Tomato Broth

Braised Beef Short Ribs
Root Vegetables, Pan Gravy

Char Grilled Filet Medallions
Port Mushroom Demi Sauce

SIDES
Garlic & Chive Whipped Potatoes
Charred Broccolini
Seasonal Vegetable Medley

$125 Attendant Fee
Aloha, Love!

PLATED DINNER

Cocktail Reception
Imported & Domestic Cheese Montage with Fresh Baked Breads
Vegetable Crudités, Ranch & Bleu Cheese Dips

SALADS (Choose 1)

PCI Salad
Field Greens, Spiced Pecans, Sundried Cranberries, Cucumber, Goat Cheese, Tear Drop Tomatoes, Balsamic Vinaigrette

Classic Caesar Salad
Hearts of Romaine, Parmesan, Croutons, Creamy Caesar Dressing

ENTREES (Choice of 2)

BUTCHER BLOCK

Chicken Parmesan
Breaded & Flash Fried, topped with Mozzarella Cheese & Marinara.
Accompanied by Rigatoni Pasta tossed with Broccoli

Teriyaki Grilled Chicken
Pineapple-Soy Marinated Chicken with Steamed White Rice & Seasonal Vegetables

Slow Roasted Pork Loin
Calypso Rubbed, Roasted & Hand Sliced with Coconut Rum Glaze.
Served with Cilantro Rice & Stir-Fried Vegetables

SEAFOOD

Blackened Mahi Mahi
Creole Cream Sauce with Dirty Rice & Red Beans

Orange Honey Glazed Salmon
Oven Roasted Fish with Cilantro Rice & Seasonal Vegetables

VEGETARIAN

Chef's Pasta Primavera
Chef's Choice of Pasta with Freshly Sautéed Garden Vegetables

Teriyaki Grilled Tofu
Soba Noodles, Stir-Fried Vegetables, Sesame Ginger Glaze

WITH OUR COMPLIMENTS:
*Champagne Toast (one toasting glass per person)
*Cake Cutting

Menu includes Fresh Rolls with Butter, Coffee and Iced Tea
Cocktail Reception
Imported & Domestic Cheese Montage with Fresh Baked Breads
Vegetable Crudités, Ranch & Bleu Cheese Dips

SALADS (Choose 1)

**Iceberg Wedge Salad**
Tear Drop Tomatoes, Pancetta Crisp, Shaved Red Onions, Crumbled Bleu Cheese, Bleu Cheese Dressing

**PCI Salad**
Field Greens, Spiced Pecans, Sundried Cranberries, Cucumber, Goat Cheese, Tear Drop Tomatoes, Balsamic Vinaigrette

ENTREES (Choice of 2)

**BUTCHER BLOCK**

**Roasted Stuffed Chicken Breast**
Stuffed with Smoked Ham, Smoked Provolone & Sun-Dried Tomatoes. Topped with a Roasted Red Pepper Sauce, with Roasted Fingerling Potatoes & Seasonal Vegetables

**Sautéed Chicken Breast**
Herb Seasoned Chicken Breast with Cremini Mushroom Marsala Sauce. Served with Garlic Mashed Potatoes & Seasonal Vegetables

**Pinot Braised Beef Short Rib**
Port Wine Demi Sauce & Crispy Onions with Garlic Mashed Potatoes & Seasonal Vegetables

**SEAFOOD**

**Seafood Piccata**
Long Line Tilapia, Shrimp, Bay Scallops, Penne with Italian Vegetables in a Lemon-Caper Alfredo

**Mediterranean Roasted Red Snapper**
Lemon & Thyme Beurre Blanc Sauce with Grilled Vegetables & Roasted Fingerling Potatoes

**VEGETARIAN**

**Pasta Rustica**
Penne Pasta tossed with Spinach, Artichokes, Pesto and Roasted Vegetables in a Puttanesca Sauce

**Vegetable Lasagna**
Zucchini, Squash, Eggplant, Red Pepper, Ricotta Cheese, Marinara, Parmesan

WITH OUR COMPLIMENTS:
*Champagne Toast (one toasting glass per person)
*Cake Cutting

Menu includes Fresh Rolls with Butter, Coffee and Iced Tea
Surfin' Safari
PLATED DINNER

Cocktail Reception
Imported & Domestic Cheese Montage with Fresh Baked Breads
Vegetable Crudités, Ranch & Bleu Cheese Dips

SALADS (Choose 1)

PCI Salad
Field Greens, Spiced Pecans, Sundried Cranberries, Cucumber, Goat Cheese,
Tear Drop Tomatoes, Balsamic Vinaigrette

Gulf Coast Salad
Field Greens, Tear Drop Tomatoes, Citrus Segments, Strawberries, Shaved Red
Onion, Dijon Vinaigrette

ENTREES (Choice of 2)

**SURF AND TURF**
Seared Peppercorn Sirloin &
Orange Honey Glazed Salmon
Garlic Mashed Potatoes &
Seasonal Vegetables

Chicken Parmesan &
Mediterranean Roasted
Red Snapper
Roasted Fingerling Potatoes &
Grilled Vegetables

Rosemary Garlic Grilled Flat Iron
& Shrimp and Scallop Tortellini
Seasonal Vegetables

**BUTCHER BLOCK COMBO**
Red Wine Beef Tips &
Roasted Stuffed Chicken Breast
Garlic Mashed Potatoes &
Seasonal Vegetables

Teriyaki Grilled Chicken &
Orange Honey Glazed Salmon
Soba Noodles, Stir Fried Vegetables,
Sesame Ginger Glaze

Pinot Braised Beef Short Rib &
Sautéed Chicken Breast
Garlic Mashed Potatoes &
Seasonal Vegetables

Custom

**VEGETARIAN OPTION**
also available

WITH OUR COMPLIMENTS:
*Champagne Toast (one toasting glass per person)
*Cake Cutting

Menu includes Fresh Rolls with Butter, Coffee and Iced Tea
Sunshine On My Shoulders

PLATED DINNER

Cocktail Reception
Imported & Domestic Cheese Montage with Fresh Baked Breads
Vegetable Crudités, Ranch & Bleu Cheese Dips

SALADS (Choose 1)

Arugula, Spinach & Watermelon Salad
Caramelized Pecans, Feta Cheese, Champagne Vinaigrette

Gulf Coast Salad
Field Greens, Tear Drop Tomatoes, Citrus Segments, Strawberries, Shaved Red Onion, Dijon Vinaigrette

ENTREES (Choice of 2)

SEAFOOD
Bronzed Gulf Grouper
Crawfish Etouffee Sauce with Jambalaya Rice, Zucchini & Carrot Noodles

Flounder Roulade
Seafood Stuffed Flounder with White Bordeaux Cream Sauce. Served with Saffron Rice, Seasonal Baby Vegetables

BUTCHER BLOCK
Beef Tenderloin Medallions
Green Peppercorn & Brandy Cream Sauce with Twice Baked Potato & Seasonal Baby Vegetables

NY Strip au Poivre
Cognac Demi Sauce with Garlic & Chive Mashed Potatoes, Baby Carrots & Asparagus

VEGETARIAN

Roasted Balsamic Bell Pepper
Stuffed with Mashed Garlic Chickpeas, Roasted Quinoa, Julienne Squash, Spinach Pesto

Vegetable Lasagna
Zucchini, Squash, Eggplant, Red Pepper, Ricotta Cheese, Marinara, Parmesan

WITH OUR COMPLIMENTS:

*Champagne Toast (one toasting glass per person)
*Cake Cutting

Menu includes Fresh Rolls with Butter, Coffee and Iced Tea
HORS D’OEUVRES

SERVED CHILLED
Watermelon Cubes, Mint & Aged Balsamic (GF/V)
Canapé of Grilled Vegetables, Pesto (GF/V)
Red & Yellow Tomato Bruschetta with Fresh Basil, Garlic & EVOO (V)
Fruit Brochette with Honeydew, Cantaloupe, Seasonal Berry (GF/V)
Antipasto Skewer with Aged Balsamic Vinegar (GF/V)

Crab Salad Tartlet
Lobster Medallions, Creme Fraiche & Caviar
Asian Beef Tartare, Scallion, Hoisin
Marinated Tuna Poke with Sesame Soy Sauce on a Wonton Crisp
Sesame Seared Ahi Tuna on a Cucumber Slice with Wasabi Drizzle

SERVED HOT
Mac & Cheese Bites (V)
Mozzarella Sticks with Marinara (V)
Coconut Chicken with Orange Horseradish Sauce
Spanakopita with Roasted Red Pepper Coulis (V)
Beef Wellington with Madeira Sauce
Chicken Satay with Peanut Sauce, Green Onions, Chopped Peanuts (GF)
Vegetable Spring Roll with Sweet & Sour Sauce (V)
Chicken Cordon Bleu with Honey Dijon
Brie & Raspberry En Croute (V)

Beef Satay with Peanut Sauce, Green Onions, Chopped Peanuts
BBQ Shrimp on a Jalapeno Cheddar Grit Cake
Carolina Crab Cakes with Rémoulade
Beef Empanada with Mexican Crema
Ahi Tuna Tacos with Mango-Ginger Salsa
Spinach & Cheese Stuffed Mushroom (V)

(GF) denotes a Gluten Free Option. (V) denotes a Vegetarian Option.
***All prices subject to service charge & tax***
CARVING STATIONS

All Carving Stations served with Artisanal Rolls, Horseradish & Mustards
Based on 120 Minutes of Continuous Service
Chef attendant Required for Each Station

Chef Attendant Fee $125

BEEF

Whole Roasted Sirloin
*Serves 30 guests
Herb Crusted Roasted Sirloin, Green Peppercorn Sauce
Roasted Sirloin, Béarnaise Sauce

Whole Roasted New York Strip
*Serves 30 guests
Slow Roasted New York Strip, Au Poivre, Bordelaise Sauces
Thyme & Garlic Roasted New York Strip, Cognac Peppercorn Demi Sauce

Whole Prime Rib
*Serves 30 guests
Classic Roasted Prime Rib
Smoked Prime Rib, Soy Ginger Aioli, Caramelized Sweet Onions

Whole Roasted Tenderloin
*Serves 20 guests
Herb Roasted Beef Tenderloin, Demi Sauce
Whole Beef Tenderloin, Béarnaise Sauce
Pepper Crusted Tenderloin, Caramelized Onion Jus

CARVED TURKEY
*Serves 20 guests
Classic Roast Turkey with Homemade Giblet Gravy
Applewood Smoked Turkey with Cranberry Orange Relish
Ancho Rubbed Turkey Breast with Cilantro Chimichurri
Jack Daniel’s Maple-Glazed Turkey Breast with Cranberry Citrus Compote
Cajun Fried Turkey with Creole Aioli & Stone Ground Mustard
CARVING STATIONS

All Carving Stations served with Artisanal Rolls, Horseradish & Mustards
Based on 120 Minutes of Continuous Service
Chef attendant Required for Each Station

Chef Attendant Fee $125

PORK
*Serves 30 guests
Bourbon Glazed Baked Virginia Ham with Mustard Sauce
Roasted Fresh Pork Loin with Demi-Glace
Cuban Stuffed Pork Loin with Ham, Pickles, Swiss Cheese & Mustard Sauce
Chinese Style Roast Pork with Plum Sauce
Caraway Crusted Pork Tenderloin with Cognac Sauce

LAMB
*Serves 30 guests
Roasted Leg with Fresh Mint Sauce
Honey Coriander Glazed Roasted Leg with Cucumber Yogurt Sauce
Dijon Crusted Leg with Horseradish Mayonnaise
Rosemary Roasted Leg with Mushroom Demi Sauce

SEAFOOD
*Serves 20 guests
Tarragon Roasted Salmon with Chive Crème Fraiche
Redfish En Croute, Stuffed with Local Gulf Seafood with Creole Crawfish Cream Sauce
House Smoked Salmon Display, Sliced Tomatoes, Onions, Capers, Chopped Egg, Lemons & Cream Cheese
Maple Citrus Roasted Salmon, with Beet Horseradish Cream
Whole Roasted Gulf Grouper Studded with Peppercorns, Ginger, Garlic, Hot Sesame Oil & Thai Glaze

***All prices subject to service charge & tax***
IT’S 5 O’CLOCK SOMEWHERE
PCI BEVERAGE PACKAGES

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<tr>
<th>Bay</th>
<th>Gulf</th>
<th>Sea</th>
<th>Beer</th>
<th>Wine</th>
<th>Soda</th>
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OPEN BAR PACKAGES INCLUDE ONE BARTENDER TO SERVE UP TO 75 GUESTS. EVENTS OVER 75 GUESTS MUST ADD AN ADDITIONAL BARTENDER AT A FEE OF $125. Beverage prices subject to Service Charge & Sales Tax.
**SPECIALTY BEER**

Please ask about our selection of local and craft beers. Select two specialty beers for an additional $2 per person, per hour on Open Bar Packages.

**PCI BAR CHOICES**

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<th>Host Bar</th>
<th>Cash Bar</th>
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<td>Premium Brands</td>
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<td>Ultra-Premium Brands</td>
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<td>Luxury Brands</td>
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<td>Specialty Beer</td>
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<td>House Wines &amp; Champagne</td>
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<td>Soft Drinks &amp; Bottled Water</td>
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**HOSTED & CASH BAR OPTIONS REQUIRE ONE BARTENDER PER 75 GUESTS AT A FEE OF $125 each.**

- Hosted Bars are calculated on the actual amount consumed.
- Cash Bar minimum spend of $150, prices are inclusive of tax and gratuity.

**BRUNCH BAR PACKAGE**

**Bloody Mary Bar**
- Smirnoff & Absolut Vodka
- Assorted Bloody Mary Mixes
- Garnish Bar

**Mimosas & Bellinis**
- Brut Champagne
- Fresh Orange Juice
- Assorted Fruit Purees
- Fresh Fruit Garnish

**BRUNCH BAR PACKAGES ARE BASED ON TWO HOURS OF SERVICE.**
- ONE BARTENDER REQUIRED PER EVERY 75 GUESTS.
- EVENTS OVER 75 GUESTS MUST ADD AN ADDITIONAL BARTENDER AT A FEE OF $125.
- Beverage prices subject to Service Charge and Sales Tax.

*The Florida State Liquor Commission regulates the sales and service of all alcoholic beverages. The Postcard Inn is responsible for complying with these regulations. It is our policy that no outside beverages may be brought onto the premises for a catered function. Proof of age required from anyone appearing to be under the age of 30 years is required. We encourage our guests to drink responsibly and reserve the right to refuse service to any guest. Please note that no shots will be served on banquet bars.*
Catering Policies

🔹 In order to reserve your wedding date and space, a non-refundable deposit is required along with a signed contract.

🔹 Postcard Inn is the only authorized licensee to sell and serve food or beverage of any kind on premise. Therefore, all food and beverage in event spaces, with the exception of a wedding cake, must be supplied by the resort. The Postcard Inn reserves the right to remove any items from the event space that are in violation of this policy. Any food and beverage not consumed at the end of an event must remain at the resort.

🔹 Menu pricing is applicable for wedding groups with a maximum of 50 guests. Should your guest count exceed 50, please ask a Catering Manager for our Standard Wedding Menu Packages.

🔹 All menus are customizable. Specialty food requests including gluten free, vegetarian/vegan options can be accommodated.

🔹 Guests under 12 can eat off the package menu or receive a kid’s meal for $25 each.

🔹 Guests under 21 are subject to a Young Adult Bar for $15 each for a four hour reception.

🔹 Postcard Inn offers a ‘Ready Room’ on the wedding day for an additional rental fee. This room is offered on a first come, first serve basis and is not guaranteed unless confirmed with your Catering Manager.

🔹 All outside vendors must provide a copy of their Certificate of Insurance with required specifications before working on property. Please see our preferred list of vendors for our recommendations.

🔹 Postcard Inn reserves the right to make the final decision regarding outdoor functions and inclement weather. The decision to move an event indoors will be made no less than (4) hours prior to the event start time based on prevailing weather conditions and the local forecast.

🔹 In consideration of our neighbors and other hotel guests, all outdoor events must end by 10pm and not exceed 80DB levels. City Sound Ordinance activates after 10pm and all amplified sound must cease in outside areas. Indoor events must conclude at midnight.

🔹 A guaranteed number of guests along with final payment must be provided to your Catering Manager at least (14) business days prior to the function.

🔹 There is a 23% taxable service charge and 7% sales tax added to all food, beverage, room rentals, and any rental items.