PCI EVENT SPACES

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.

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.

Unique New Event Space Coming Soon!

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.

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
- Infused Water Station
- Setup & Breakdown of Included Items
- Inclement Weather Back-Up Space
- Complimentary Guest Room on the Night of Your Wedding
- Complimentary Rental of Beach Cabana

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 BUFFETS

All Buffets Include

Champagne Toast
House Champagne – One Toasting Glass Per Person

Cocktail Reception
Vegetable Crudités, Ranch & Bleu Cheese Dips

Love Shack
STATIONED RECEPTION

Mediterranean Tapas Station
Tabbouleh & Fattoush Salad, Plain Hummus & Red Pepper Hummus, Grilled Pita

Epicurean Antipasto Display
Prosciutto, Salami, Capicola, Fresh Mozzarella, Marinated & Grilled Vegetables & Mushrooms, Kalamata Olives, Oven Dried Tomatoes, Cured & Pickled Vegetables, Assorted Mustards, Honey Toasted Breads & Crackers

Pasta Station  Chef Attendant Required
Pastas - Penne, Tortellini
Sauces - Marinara, Alfredo, Bolognese
Vegetables - Broccoli, Spinach, Tomatoes, Mushrooms, Onions, Roasted Garlic
Proteins - Diced Chicken, Rock Shrimp
EVOO, Parmesan Cheese, Garlic Breadsticks

Farmers Market
PICK 3 – Baby Arugula, Romaine, Butter Lettuce, Watercress, Iceberg, Spinach
PICK 8 – Candy Stripe Beets, Cherry Tomatoes, Cucumbers, Yellow Sunburst Squash, Red & Green Onions, Assorted Wild Mushrooms, Artichokes, Shredded Carrots, Alfalfa Sprouts, Bean Sprouts, Green Beans, Asparagus
PICK 3 – Ranch, Bleu Cheese, Balsamic Vinaigrette, Citrus Vinaigrette, Honey Dijon, Italian

Chef Attendant Fee $125
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

Caprese
Baby Mozzarella, Heirloom Tomato, Basil, EVOO

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

Ragù alla Napoletana
Chianti & Roma Tomato Braised Beef Shoulder, Braised Fennel

Carved Italian Rib of Beef  
(Attendant required)
Gremolata, Wild Mushroom Demi, Fresh Italian Bread

SIDES
Garlic Mashed Potatoes
Pesto Pasta
Roasted Vegetables
Cauliflower and Broccoli Sautee
Garlic Bread Sticks

$125 Attendant Fee
Southern Potato Salad  
Scallions, Bacon, Relish, Mustard Dressing

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

Braised Beef Short Ribs  
Root Vegetables, Pan Gravy

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

SIDES

Southern Baked Four-Cheese Macaroni
Garlic & Chive Whipped Potatoes
Southern-Style Collard Greens
Good Luck Black Eyed Peas
Buttermilk Biscuits & Cornbread Muffins
Whipped Citrus-Honey Butter
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

Grilled Calamari Salad
Arugula, Red Onions, Mango, Black Beans, Cilantro-Lime Vinaigrette

ENTREES (Choice of 2)
Grilled Grouper Provençal
Herb-Seasoned & Grilled, Topped with Provençal Sauce

Char-Grilled Filet Medallions
Port Mushroom Demi Sauce

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

SIDES
Creamy Herb Polenta
Garlic & Chive Whipped Potatoes
Charred Broccolini
Seasonal Vegetable Medley

$125 Attendant Fee
All You Need is Love
PLATED DINNER

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 Chees, Bleu Cheese Dressing

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

ENTREES (Choice of 2)

Butcher Block

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

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

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

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

Rosemary Garlic Grilled Flat Iron
Pan Jus Horseradish, Au Jus with Garlic Mashed Potatoes & Seasonal Vegetables

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
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

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

**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 (Choose 1)

**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**
- Petit Filet Mignon & Jumbo Shrimp
  - Spinach Mashed Potatoes, Seasonal Baby Vegetables, Maître d’Hôtel Butter
- 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

Menu includes Fresh Rolls with Butter, Coffee and Iced Tea

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

Shrimp & Scallop Tortellini
Tri-Color Tortellini with Rock Shrimp & Bay Scallops in White Wine Dill Cream Sauce

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

Red Wine Beef Tips
Red Wine Demi Sauce with Garlic Mashed Potatoes & Seasonal Vegetables

Seared Peppercorn Sirloin
Burgundy Demi Sauce & Candied Onions with Garlic Mashed Potatoes & 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)

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

**Mango, Romaine & Arugula**
Shaved Red Onions, Carrots, Tear Drop Tomatoes, Pumpkin Seeds,
Mango-Citrus Dressing

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

**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

**Fresh Gulf of Mexico Mixed Grill**
Gulf Black Grouper, Key West Pink
Shrimp, Scallops with Grapefruit
& Orange-Blossom Honey Glaze,
Avocado Crudo, Saffron Rice
& Seasonal Vegetables

**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

**Char-Grilled Filet Mignon**
Port Demi Sauce, Roasted Mushrooms &
Onions with Boursin Whipped Potatoes
& Seasonal Baby Vegetables

**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’ŒUVRES

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***
AMERICAN PUB
add to Buffet

PIZZA STATION  (Choice of 3)
14” Traditional Hand Tossed Crust *(Based on 2 slices per person)*
  Cheese
  Pepperoni & Cheese
  Sausage, Mushroom, Onion & Green Pepper
  BBQ Chicken, Cilantro, Red Onions and Banana Peppers
  Hawaiian ~ Canadian Bacon, Pineapple
  Margarita Fresh ~ Roma Tomatoes, Fresh Mozzarella, Basil
  White ~ Pesto, Goat Cheese, Olive, Sundried Tomatoes
  White Special ~ Pesto, Ricotta Cheese, Spinach, Mushroom

HOT DOGS  (Choice of 2)
*(Based on 2 per person)*
  NY Style Shack Dog ~ Sauerkraut, Yellow Mustard, Pushcart Style Onions
  Chicago “Through the Garden” ~ Yellow Mustard, White Onions, Chicago Pickle Relish, Dill Pickle Spear, Tomatoes, Pickled Sport Peppers and a Dash of Celery Salt on Poppy Seed Bun
  Texas Hot Shack Dog ~ Chili, Nacho Cheese Sauce
  Seattle-Style Dog ~ Cream cheese, Sautéed Onions, Jalapeno
  Detroit’s Coney Island Dog ~ Coney Chili, Yellow Mustard, and Chopped Fresh Onions
  Corn Dog ~ Batter Dipped and Deep Fried, Yellow Mustard

SLIDER STATION  (Choice of 2)
*(Based on 2 per person)*
  Sirloin Burger with Coleslaw, Onion straws, Bourbon BBQ
  Lamb Burger with Tomato, Red Onion, Tzatziki sauce, Feta cheese
  Sirloin Burger with Cheddar Cheese, LTOP, Southwestern Mayo
  Braised Short Rib with Horseradish Sour Cream, Baby Arugula
  Buffalo Chicken Tender with a Blue Cheese Sauce
  Portobello Sliders with Roasted Red Peppers, Balsamic Glaze, Fresh Basil

FRENCH FRY BAR  (Choice of 2)
  Shoe String Fries • Traditional Fries • Wedge Fries • Sweet Potato Fries
  Garlic French Fries • Cajun French Fries

CONDIMENTS
  Chili, Cheese Sauce, Bacon Bits, Chives, Sour Cream, Ketchup, Truffle Oil, Parmesan Cheese

Stand Alone Menu Available

***All prices subject to service charge & tax***
ASIAN STREET MARKET  
*add to Buffet*

STIR-FRY DISHES  (Choice of 2)
- Beef & Broccoli
- Beef Chow Fun
- General Tso’s Chicken
- Sesame Chicken & Vegetables
- Kung Pao Shrimp
- Sweet & Sour Pork
- Black Bean Tofu

POT STICKERS (Choice of 2)
*Steamed in Bamboo Baskets*
- Chicken
- Pork
- Shrimp
- Vegetable

TEMPURA STATION (Choice of 2)
*Chef Attendant Required*
(Station available outdoors only)
- Assorted Vegetables: Sweet Potato, Asparagus, Onion, Broccoli, Carrots
- Crispy Vegetable Spring Rolls
- Sesame Chicken
- Krab Rangoon

CONDIMENTS
Served with Lo Mein or Stir-Fried Rice
- Sweet Chili Sauce, Plum Sauce, Sweet & Sour Sauce and Ginger Teriyaki Sauce

*Chef Attendant Fee $125*

*Stand Alone Menu Available*

***All prices subject to service charge & tax***
ITALIAN FEAST  
add to Buffet

RAVIOLI BAR  (Choice of 2)  
Braised Short Rib Ravioli ~ Bitter Greens, Veal Demi  
Roasted Portabella Ravioli ~ Spinach, Mushroom Cream Sauce  
Roasted Beet & Goat Cheese Ravioli ~ Shaved Brussel Sprouts, Vermouth Cream Sauce  
Potato Gnocchi ~ Blackened Chicken, Mini Sweet Peppers, Spinach, Bleu Cheese Cream Sauce  
Tri Colored Tortellini ~ Pasilla Peppers, Spanish Onion, Tomato Oil with Freshly Shaved Parmesan  
Lobster Ravioli ~ Kale, Lobster Cream Sauce

RISOTTO BAR  (Choice of 2)  
Chef Attendant Required  
Arborio Rice, Slow-Cooked in Vegetable Stock with Parmigiano-Reggiano  
Roast Chicken, Arugula, Roasted Roma Tomatoes, Portabellas  
Grilled Chicken, Leeks, Roasted Garlic  
Rock Shrimp, Garlic and Fresh Herbs  
Rock Shrimp, Sweet Peas and Bacon  
Italian Sausage, Caramelized Onions, and Mini Sweet Peppers  
Red Wine Braised Short Ribs, Forest Mushrooms, and Cipollini Onions  
Parmigiano Reggiano Cheese, Heirloom Tomato and Fresh Basil  
Creamy Mascarpone Cheese, Asparagus and English Pea  
Forest Mushrooms, Spinach, Mushroom Cream  
Grilled Garden Market Vegetables, Red Pepper Cream Sauce  
Lobster with Roasted Tomatoes, Roasted Garlic and Fresh Herbs

PASTA STATION

PASTA (Choose 3) ~ Penne • Tri-Colored Tortellini • Farfalle • Orecchiette • Rigatoni  
Gluten Free Pasta

SAUCE (Choose 3) ~ Classic Marinara • Sweet Basil Pesto • Alfredo • Pink Vodka Sauce  
Pesto Cream • Bolognese • Puttanesca • Pesto

PROTEINS (Choose 3) ~ Rock Shrimp • Grilled Chicken • Meatballs • Sweet Italian Sausage

CONDIMENTS  
Served with Focaccia and Garlic Bread  
Fresh Basil • Parmigiano Reggiano Cheese • Chili Flakes • Pine Nuts  
Cracked Black Pepper • Extra Virgin Olive Oil

Stand Alone Menu Available  
***All prices subject to service charge & tax***
Minimum of 50 Guests

**SOUTH OF THE BORDER**
*add to Buffet*

**TACOS** (Choice of 2)
- Beef Barbacoa, Braised with Onions & Cilantro
- Carne Asada, Grilled & Sliced
- Pork al Pastor
- Achiote Chicken
- Chicken Poblano
- Blackened Fish
- Mushrooms & Chilies

**QUESADILLA** (Choice of 2)
- Carne Asada
- Cilantro Marinated Shrimp
- Achiote Chicken
- Four Cheese
- Cheese, Pepper & Onion

**FAJITA STATION** (Choice of 2)
*Chef Attendant Required*
- Grilled Chicken Breast
- Carne Asada
- Cilantro Marinated Shrimp
- Mushrooms and Chilies
- Onions, with Green and Red Peppers

**CONDIMENTS**
Served with Warm Flour & Corn Tortillas
- Mexican Red Rice, Refried Beans
- Cilantro • Red Onions • Lime Wedges • Shredded Cabbage
- Queso Fresco • Pico de Gallo
- Salsa Verde • Sour Cream • Guacamole

*Chef Attendant Fee $125*

*Stand Alone Menu Available*

***All prices subject to service charge & tax***
TOUR OF THE MEDITERRANEAN
add to Buffet

TAPAS & ANTIPASTO STATION
Tabbouleh and Fattoush Salads
Plain Hummus and Red Pepper Hummus, Grilled Pita
Grilled Vegetables
Prosciutto, Salami, Capicola, Fresh Mozzarella, Italian Cheese, Sundried Tomatoes, Cured & Pickled Vegetables, Assorted Mustards and Honey Toasted Breads & Crackers

VALENCIANA PAELLA
Traditional Spanish Rice Dish Presented in Our Giant Cast Iron Pan with Mussels, Clams, Calamari, Chicken, Chorizo and Saffron Rice with Mediterranean Spices

MAKE YOUR OWN GYRO BAR  (Choice of 2)
Beef & Lamb Mixed Gyro Meat
Lemon & Oregano Grilled Chicken
Herb Grilled Shrimp
Roasted Vegetables

CONDIMENTS
Served with Flat and Pocket Pitas
Red Onion • Tomato • Lettuce • Banana Peppers
Feta Cheese • Black Olives • Tzatziki Sauce

Stand Alone Menu Available
***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 Fraîche
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***
### Bay

**LIQUOR**
- Smirnoff Vodka
- Bombay Dry Gin
- Cruzan Rum
- Sauza Blue Tequila
- Jim Beam Bourbon
- Seagram’s 7
- Dewar’s Scotch
- Powers Irish Whiskey

**BEER**
- Budweiser
- Bud Light
- Coors Light
- Miller Lite
- Yuengling

**WINE**
- Wycliff California Sparkling Brut
- Canyon Road Chardonnay
- Canyon Road Pinot Grigio
- Canyon Road Cabernet
- Canyon Road Pinot Noir

**Hosted Bar**
- Per Person
  - One Hour
  - Two Hours
  - Three Hours
  - Four Hours

### Gulf

**LIQUOR**
- Absolut Vodka
- Tanqueray Gin
- Bacardi Superior Rum
- Hornitos Tequila
- Jack Daniels Bourbon
- Canadian Club Blends
- Johnnie Walker Red Scotch
- Powers Irish Whiskey

**BEER**
- Budweiser
- Bud Light
- Michelob Ultra
- Yuengling
- Miller Lite
- Heineken

**WINE**
- Wycliff California Sparkling Brut
- Canyon Road Chardonnay
- Canyon Road Pinot Grigio
- Canyon Road Cabernet
- Canyon Road Pinot Noir

**Hosted Bar**
- Per Person
  - One Hour
  - Two Hours
  - Three Hours
  - Four Hours

### Sea

**LIQUOR**
- Tito’s Vodka
- Bombay Sapphire
- Bacardi 8 Rum
- Patron Silver Tequila
- Makers Mark Bourbon
- Crown Royal Blends
- Johnny Walker Black Scotch
- Jameson

**BEER**
- Budweiser
- Michelob Ultra
- Yuengling
- Miller Lite
- Stella Artois
- Corona Extra
- Heineken

**WINE**
- Charles Sparr Cremant d’Alsace
- Storypoint Chardonnay
- Maso Canali Pinot Grigio
- Augey White Bordeaux
- Storypoint Cabernet
- Storypoint Pinot Noir
- Conquista Malbec

**Hosted Bar**
- Per Person
  - One Hour
  - Two Hours
  - Three Hours
  - Four Hours

### Beer

**BEER**
- Budweiser
- Bud Light
- Michelob Ultra
- Yuengling
- Miller Lite
- Heineken

### Wine

**WINE**
- Wycliff California Sparkling Brut
- Canyon Road Chardonnay
- Canyon Road Pinot Grigio
- Canyon Road Cabernet
- Canyon Road Merlot
- Canyon Road Pinot Noir

### Hosted Bar

**Hosted Bar**
- Per Person
  - One Hour
  - Two Hours
  - Three Hours
  - Four Hours

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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 charge per person, per hour on Open Bar Packages.

PCI BAR CHOICES

Host Bar
- Premium Brands
- Ultra-Premium Brands
- Luxury Brands
- Domestic Beer
- Imported Beer
- Specialty Beer
- House Wines & Champagne
- Soft Drinks & Bottled Water

Cash Bar

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 of $1,500 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.

✦ The Postcard Inn requires a wedding planner to be on site for day-of coordination, in order to ensure a seamless celebration. Please see our Vendor List for preferred planners.

✦ Menu pricing is applicable for wedding groups with a minimum of 50 guests. Should your guest count go lower than 50, please ask a Catering Manager for our Intimate 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.