

Events and Banquets

AT HOLIDAY INN ST. PETERSBURG N-CLEARWATER



Book Your Special Occasion Today
(727) 577-9100 | catering@theclearwaterhotel.com



BREAKFAST

breakfast buffets

*20 guest minimum

CONTINENTAL

Variety of Breakfast Pastries & Muffins
Bagels with Cream Cheese
Assorted Chilled Juices
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Herbal Teas
\$16/person

THE HEALTHY START

Fresh Sliced Seasonal Fruit
Assorted Yogurts with Granola
Granola Bars
Assorted Cold Cereal with Milk
Assorted Pastries, Muffins and Croissants
Fruit Preserves, Honey & Butter
Assorted Chilled Juices
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Herbal Teas
\$20/person

THE EXECUTIVE

Fresh Sliced Seasonal Fruit
Assorted Yogurts with Granola
Assorted Muffins, Pastries and Croissants Fresh
Fruit Preserves, Honey & Butter
Fluffy Scrambled Eggs
Sausage Links
Smoked Applewood Bacon
Breakfast Potatoes
French Toast with Maple Syrup
Assorted Chilled Juices
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Herbal Teas
\$27 /person

QUICK START

Selection of Bagels with Cream Cheese
Fresh Fruit Preserves, Honey & Butter
Nutria Grain Bars

Fresh Sliced Seasonal Fruit
Oatmeal with Dried Fruit & Brown Sugar
Freshly Brewed Regular & Decaffeinated Coffee
Carafe of Juice
\$20 /person

CREATE YOUR OWN BREAKFAST

Sliced Seasonal Fruit | \$12 person
Assorted Whole Fresh Fruit | \$4 each
Selection of Bagels | \$40 per dozen
(Served with Cream Cheese, Fruit Preserves,
Honey & Butter)
Variety of Breakfast Pastries | \$38 dozen
Assorted Muffins | \$34dozen
Croissants | \$36 dozen
Assorted Donuts | \$32 dozen
Sausage, Egg & Cheese Biscuits | \$42 dozen
Individual Yogurts | \$26 dozen
Parfait Station | \$10 person
Nutri-Grain Bars | \$32 dozen
Freshly Brewed Regular & Decaffeinated
Coffee | \$80 gallon
Orange Juice | \$60 gallon
Apple Juice | \$40 gallon
Cranberry Juice | \$40 gallon
Assorted Juices | \$3 each
Bottled Water | \$3 each

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BREAKS

MORNING OR AFTERNOON REFRESH

Freshly Brewed Coffee (Regular & Decaffeinated)
Assorted Herbal Teas

\$7 person

BAKER'S DOZEN

Assorted cookies
Fudge Brownies
Iced Tea, Lemonade
Regular & Decaffeinated Coffee
\$17 /person

SUGAR RUSH

Peanut & Plain M&M's, Reese's Peanut Butter Cups,
Kit-Kats, Hershey Bars, Snickers Bars
Soda and Bottled Water
\$15 person

FARMERS MARKET

Vegetable Crudité with Ranch
Assorted Cheese & Crackers
Assorted Powerade and Bottled Water
\$15 /person

SNACK PACK

Nachos with Melted Cheese
Chips and Salsa
Soft Drinks and Bottled Waters
\$15 /person

TAKE ME OUT TO THE BALLGAME

Warm Soft Pretzels
Dipping Sauce
Cocktail Franks
Cracker Jacks
Assorted Soft Drinks and Bottled Water
\$16/person

ENHANCE YOUR BREAK

Granola Bars | \$32 dozen
Hummus with Pita Chips (serves 20) | \$62 tray
Chips & Salsa (serves 20) | \$52 tray
Vegetable Crudité with Ranch (serves 20) | \$62 tray
Cheese & Cracker Tray (serves 20) | \$52 tray
Fresh Sliced Seasonal Fruit (serves 20) | \$55 tray
Soft Pretzels with Dipping Sauce | \$34 dozen
Brownies or Cookies | \$35 dozen
Individual Bags of Assorted Chips | \$3 each

BEVERAGES

Lemonade | \$35 2 gallon
Iced Tea | \$35 2 gallon
Energy Drinks | \$7 each
Assorted Can Soda | \$3 each
Bottled Water | \$3 each
Assorted Powerade | \$5 each

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HORS D'OEUVRES

Hors d' Oeuvres (Sold by 100 pieces)

MEAT

Beef Tenderloin on a Crostini	\$355
Franks Wrapped in Puff Pastry	\$255
Mini Beef Sliders	\$410
Cocktail Meatballs, Marinara	\$330
Mini Chicken or Beef Skewers	\$255
Mini Quiche	\$305
Cajun Chicken Wing	\$255
Chicken Sate with a Thai Peanut Sauce	\$280

VEGETARIAN

Roasted Tomato Bruschetta	\$255
Carpese Kabobs	\$305
Mini Fried Mac & Cheese Balls	\$255
Mini Vegetable Eggrolls	\$355
Baked Stuffed Mushroom Florentine	\$280
Mini Vegetable Quiche	\$280
Spanakopita Spinach & Feta Phyllo Triangles	\$280

SEAFOOD

Jumbo Shrimp Cocktail	\$355
Crab Salad Served on a Fresh Cut Cucumber with Roulande	\$355
Crab Meat Stuffed Mushrooms	\$255
Scallops Wrapped in Bacon with Mango Chutney	\$355
Bacon Wrapped Grilled Shrimp Skewers	\$330
Coconut Shrimp	\$330

DISPLAY TRAYS (Serves 50 people)

Imported Cheese & Fruit Tray	\$330
Veggie Crudite with Ranch Dressing	\$205
Hummus an Pita Chips	\$180
Chips & Salsa	\$130

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BOXED LUNCHES

All Lunches Include:

Condiments

Disposable Flatware

Bottle of Water

Plain Lays Potato Chips

Whole Fruit

Cookie

\$28/per person

Minimum:20

---Choose 2---

Sandwiches

All sandwiches are served with Lettuce,
Tomato, & Onion

Grilled Seasonal Vegetable Wrap (V)

Ham & Swiss

Tuna Salad

Turkey Club

Roast Beef

Chicken Caesar Wrap

****Gluten Free available upon request****

Choice of White or Wheat Breads &
White or Wheat Wraps

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LUNCH BUFFETS

25 guest minimum

All buffets are served with Iced Tea, Coffee, Decaf and Assorted Herbal Teas

The Sandwich Buffet

Fresh Field Greens with Assorted Dressings
Selection of Sliced Roast Beef, Turkey Breast,
& Honey Glazed Ham.
Assorted Sliced Cheeses, Swiss, American &
Provolone.
Sliced Tomatoes, Red Onions, Deli Pickles &
Lettuce
Potato Salad
Variety of Condiments
Bakery Fresh Cookies & Brownies
\$30 /person

Taste of Italy

Caesar Salad
Chicken Parmesan
Vegetable Lasagna
Italian Sausage and Peppers
Italian Meatballs
Roasted Garlic Green Beans
Warm Dinner Rolls
Pasta and Sauce
Cannoli
\$37 /person

Heart of Dixie

BBQ Pork Sliders
Southern Fried Chicken
Cole Slaw
Potato Salad
Baked Beans
Corn on the Cobb
Cornbread Muffins
Apple Pie
\$34 /person

Gulf Breeze Buffet

Mixed Green Salad with Craisins
Assorted Salad Dressings
Tropical Fruit Tray
Mahi-Mahi with Mango Salsa
Roast Pork Loin with Rum Sauce
Jalapeño Coconut Rice
Bermuda Vegetable Blend
Pineapple Cake
\$40 /person

South of the Border Buffet

Seasoned Beef and Chicken Strips
Sautéed Onions, Mushrooms and Peppers
Taco Bar with Seasoned Ground Beef
Diced Tomatoes, Diced Onions, Black Olives,
Jalapeños, Shredded Cheese, Sour Cream
and Salsa.
Refried Beans
Mexican Rice
Fresh Flour Tortillas and Taco Shells
Churros
\$37/person

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PLATED LUNCHES

Garden Pasta

Penne Pasta with Seasonal Veggies
in a Pesto Cream Sauce
Chef's Choice of Dessert
\$22.00/person

-With Chicken \$27.00/person
-With Shrimp \$32.00/person

Chicken Marsala

Pan Seared Chicken Breast
Topped with a Mushroom Marsala Sauce Served
with Wild Rice
Bermuda Vegetable Blend
Chef's Choice of Dessert
\$30.00/person

The Aviator

Mixed Greens topped with Grilled Chicken,
sliced hard boiled egg, Crispy Bacon, Cheddar
Cheese, Avocado, Tomato, Cucumbers and Red
Onion.
Served with Balsamic Vinaigrette.
Chef's Choice of Dessert
\$27.00/person
-substitute Shrimp \$32.00/person

Chicken Caesar

Romaine lettuce tossed with creamy Caesar
dressing, Fresh baked croutons and shredded
Parmesan Cheese. Topped with Grilled Chicken
Chef's Choice of Dessert
\$27.00/person
-Sub Shrimp \$32.00/person
-Sub Steak \$40.00/person

Hub Burger

8oz Angus patty topped with American cheese,
Lettuce, tomato and onion.
Served on a Kaiser bun with a pickle spear
Potato salad
Chef's Choice of Dessert
\$28.00/person

Chimichurri Steak

Marinated Skirt steak grilled to perfection and
served with Pesto potatoes and Bermuda
vegetables.
Chef's Choice of Dessert
\$35.00/person

*All food and beverage catered is subject to a 22% service charge and 7% Florida sales tax. All menu prices subject to change.



DINNER BUFFETS

30 guest minimum

One Entree: \$32/person | **Two Entrees:** \$47/person | **Three Entrees:** \$55/person

- Chicken Parmesan | Tomato & Basil Sauce and Mozzarella Cheese
- Lasagna | Spinach and Ricotta, in a Zesty Marinara Sauce (V)
- Mushroom Ravioli | Brown Butter Beurre Blanc (V)
- Marinated Zesty Sirloin | Served with a Sliced Mushroom Demi Glaze
- Chicken Breast | Served in a Mushroom Marsala Sauce
- Grilled Salmon | Lemon Thyme Buerre Blanc and Tomato Jam
- Classic Beef Tips | with Caramelized Onion in a Savory Merlot Sauce
- Citrus Broiled Mahi-Mahi | with Mango-Cranberry Chutney
- Chicken Piedmont | in a Cream Cheese Sauce with Capers, Tomatoes & Mushrooms
- Pork Fillet | Wrapped in Smokehouse Bacon in a Savory Cognac Peppercorn Sauce
- Chicken Breast | Topped with Crab, Asparagus, and a Velvety Butter Sauce

Choose 1 Starch Side:

Roasted Garlic Rosemary Potatoes, Garlic Mashed Potatoes, Wild Rice or Buttered Pasta

Choose 1 Vegetable Side:

Maple Glazed Carrots, Roasted Garlic Green Beans, Bermuda Vegetables, Roasted Broccoli

Choose 1 Dessert:

Chocolate Cake, New York Cheesecake, Mini Pastries Table Side

All Buffets Are Served With:

Mixed Greens Salad with Assorted Dressing

Rolls and Butter

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Herbal Teas & Iced Tea

Add: Bottled Water and Assorted Sodas | \$3 each

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PLATED DINNERS

Plated Dinners Include:

**All entrees come with iced tea, mixed greens salad with balsamic vinaigrette dressing or ranch, plus rolls & butter.*

Honey Bourbon Glazed Airline Chicken served with Butternut Squash Polenta
and Bermuda Vegetable Blend
\$45 per person

Chicken Oscar served with Garlic Mashed Potatoes, Grilled Asparagus and Wilted Kale
\$45 per person

Chicken Roulade stuffed with Goat Cheese
Raisins and Spinach and served with a Roasted Parsnip Puree
\$47 per person

Grilled Red Snapper with a Balsamic-Merlot reduction served on a bed of Sweet Onions and Roasted Peppers with Potatoes Au
Gratin and Southwest Corn Ragout
\$60 per person

Jerk Ginger Grilled Shrimp Skewer served with Wild Rice and Bermuda Vegetable Blend
\$45 per person

Salmon Fra Diavolo with Garlic Cream Sauce over Penne Pasta with Roasted Pine Nuts
\$50 per person

Herb-Crusted Pork Loin with Apple Demi Glaze, Boursin Mashed
Potatoes and Bermuda Vegetable Blend
\$ 49 per person

Savory Ribeye with Buttery Baked Potato and Bermuda Vegetable Blend
\$72 per person

Filet and Southern Lobster Tail served with Buttery Mashed Potatoes, Roasted Squash and Zucchini
\$76 per person

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STATIONS

Stations are priced per person and have a minimum of 50 guests

*Additional Chef's Fee of \$75 Per Station

CARVED MEAT STATION*

All Selections are served with Fresh Rolls, Creamy Horseradish, Dijon Mustard & Mayonaisse, Warm sauces include Bordelaise, Au Poivre and Au Jus.

Boneless Oven Roast Turkey | \$15/person
Traditional Bread Stuffing, Giblet Gravy

Honey Baked Ham | \$16/ person

Roast Tenderloin of Beef | \$28/person

PASTA STATION | \$32/person

Each guest chooses their favorite Pasta:

Cheese Ravioli, Penne or Angel Hair

Each guest chooses their favorite sauce:

Marinara, Alfredo, or Pesto Sauce

Each guest chooses their favorite meat:

Italian Sausage, Basil & Herbal Meatballs, Grilled Marinated Chicken

Each guest chooses their favorite vegetable:

Chopped Garlic, Spinach, Tomatoes, Scallions, Roasted Red Peppers, Tender Steamed Broccoli Tips, Green Peppers, Zucchini, or Fresh Sliced Mushrooms

Each guest chooses their favorite toppings:

Pecorino Romano, Parmesan, Fresh Chopped Basil, Rosemary

STIR FRY STATION* | \$28/person

Start with a base of Lo Mein Noodles, Sticky Rice or Rice Noodles, Chicken, Shrimp, Marinated Vegetable, Steak, Nappa Cabbage, Scallions, Peppers, Onions, Mushrooms, Baby Corn, Bean Sprouts. Sauces to include Teriyaki, Thia Peanut and Coconut Curry.

TACO STATION | \$22/person

Season Ground Sirloin, Chopped Tomatoes, Black Olives, Cheddar Cheese, Shredded Lettuce, Salsa and Sour Cream.

Accompanied by Hard and Soft Taco Shells.

Marinated Chicken

(Fresh Fish or Grilled Shrimp option | Add \$8/person)

MAC AND CHEESE | \$18/person

Delicious Varieties:

Traditional White Cheddar Mac & Cheese

Buffalo Mac & Cheese

Barbecue Mac & Cheese

Lobster Mac & Cheese (add \$6)

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ALL-DAY PACKAGES

"The Premium"

-Early Morning Break (Choose 1)

- **Continental:**
Fresh Pastries, Muffins and Croissants
Fresh Preserves, Honey & Butter
Assorted Chilled Juices
Freshly Brewed Regular & Decaffeinated
Coffee Assorted Herbal Teas
- **Healthy Start:**
Assorted Yogurts
Granola and Dry Cereals
Assorted Pastries, Muffins and Croissants
Fresh Preserves, Honey & Butter
2% or Skim Milk
Assorted Chilled Juices
Freshly Brewed Regular & Decaffeinated
Coffee Assorted Herbal Teas

-Mid-Morning Break

Fresh Sliced Fruits with Berries
Refresh of Regular & Decaffeinated Coffee
Assorted Herbal Teas

Afternoon Break (Choose 1)

- **Baker's Dozen:**
Assorted cookies
Fudge Brownies
Freshly Brewed Regular & Decaffeinated
Coffee Iced Tea & Lemonade
- **Halftime:**
Soft Pretzels with Whole Grain Mustard
Roasted Peanuts
Mini Corn Dogs
Iced Tea & Lemonade

\$35/person

"The All Day Deluxe"

-Early Morning Break (Choose 1)

- **Healthy Start:**
Assorted Yogurts
Granola and Dry Cereals
Assorted Pastries, Muffins and Croissants
Fresh Preserves, Honey & Butter
2% or Skim Milk
Assorted Chilled Juices
Freshly Brewed Regular & Decaffeinated
Coffee Assorted Herbal Teas
- **The Executive**
Assorted Yogurts
Assorted Muffins, Pastries and Croissants
Fresh Preserves, Honey & Butter
Bagels with Cream Cheese
Hard Boiled Eggs
Assorted Chilled Juices
Freshly Brewed Regular & Decaffeinated
Coffee Assorted Herbal Teas

-Mid-Morning Break

Fresh Sliced Fruits with Berries
Refresh of Regular & Decaffeinated Coffee
Assorted Herbal Teas

Afternoon Break (Choose 1)

- **Energy Boost:**
Assorted Whole Fruits Assorted
Granola Bars
Yogurts with Granola
Gatorade & Bottled Water
- **Health Nut:**
Hummus with Pita
Vegetable Crudité with Ranch
Dressing Iced Tea & Lemonade

\$40/person

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BAR SELECTIONS

Open Bars

A Fully Stocked Bar Featuring House, Call or Premium Liquors, Select Wines, a Selection of Premium and Imported Beers, Juices, Mixers, Soft Drinks and Water.

Beer & Wine

First Hour - \$14/person
Additional Hour - \$ 10/person

Call Brands

First Hour - \$18/person
Additional Hour - \$14/person

Premium Brands

First Hour - \$22/person
Additional Hour - \$16/person

Consumption Bars

A Fully Stocked Bar Featuring House, Call or Premium Liquors, Select Wines, a Selection of Premium and Imported Beers, Juices, Mixers, Soft Drinks and Water.

Hosted Bars & Cash Bar

Well Brands - \$7
Call Brands - \$9
Premium Brands - \$11
House Wines - \$8
Domestic Beers - \$6
Imported Beers- \$7
Soft Drinks - \$\$3
Bottled Water - \$3

There is a Bar Set-up Fee of \$150.00 per 4-Hour Bar.

One Bartender per 100 guests.

Additional bartenders are available at an additional charge.

In Room bars are cash only no credit cards. There is a minimum of \$500 in sales.

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GENERAL INFORMATION

Our Services

For your convenience, we have outlined basic details to ensure the complete success of your function

Deposits:

The schedule of deposits is as follows:

25% of total estimated cost to confirm/reserve the space. The remainder is due 7 business days prior to the function .

All the deposits are non-refundable.

Food & Beverage Minimums:

A minimum food and beverage amount will be assigned to your booking and included in your contract. Minimums are determined by the event space and vary based on the type of event. Minimums do not include service charges and taxes.

Guarantees:

Final food menu choices are due 14 business days prior to the function. The final number of guaranteed attendees must be received 72 working hours prior to function. If no guarantee is received, the hotel will use the number indicated on the original contract as the guarantee. The hotel will be prepared to serve five percent over the guarantee.

Changes:

Any changes to a room set-up requested less than 24 hours in advance will be subject to a minimum change of set-up free of \$150.00.

Service Charge & Taxes:

All prices stated in the menu packages are subject to 24% banquet service charge and 7% Florida Sales tax.

Room Assignments:

Should attendance of your function change from the estimate on the original contract, the hotel reserves the right to move your function to a suitable room (with notification).

Loss or Damage:

The hotel will not assume responsibility for items damaged or loss of any merchandise or articles left in the hotel or meeting rooms.

Meeting Room Rentals:

Includes Black & White Linens (Additional colored table linens are at an additional rental fee.) Tables, House Banquet Chairs, Dinnerware and Flatware.

8 Hour Event: 1-2 hour set up/breakdown (Based on Availability)

5 Hour Event: 1 hours set up/breakdown

Additional Half Hour | \$150

Additional Hour |\$300

Event Enhancements:

Uplighting: \$400 per 8 lights

Pipe & Drape: \$15 per foot

Specialty Linen: \$10.00-\$30.00 per linen

(additional colors available)

Additional Colored Napkins: \$3.00 each

Spandex Chair Covers: \$3.00 each(*only in black*)

Chair Sashes: \$3.00-\$5.00 each (additional colors available)

High Top Cocktail Tables with Linen: \$35 each
(*only in black*)



AUDIO VISUAL / EVENT EQUIPMENT

Audio/Visual Packages

***All Pricing is per day**

Standard Package: \$375

LCD Projector
8-foot AV Screen
Cables
Power strip

Flipchart Packages:

Flipchart/Whiteboard stand 36x24-\$100

Post it Pad
4 markers

Flipchart/Whiteboard stand 48x36- \$125

Post it Pad
4 markers

Audio Only

2 Speaker system (includes 2 powered speakers,
4 channel mixer, podium microphone and cables) \$300

Additional:

Wired Microphone: \$30

Wireless Microphone: \$50

Wireless Lavalier Microphone \$100

Miscellaneous

White Board with Markers

36x24- \$75

48x36- \$100

LCD Projector \$325

8-foot AV Screen \$100

Podium \$75

Extension Cords \$15 each

6 Outlet Power Strip: \$25 each

24 Outlet Power Strip : \$75 each

Up Lighting \$600 | 8 Lights

Prices are per item per day and are subject to change without notice.

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Some items require 24-hour notice
Holiday Inn St. Petersburg N-Clearwater | 3535 Ulmerton Rd Clearwater FL 33762 | 727-577-9100
www.theclearwaterhotel.com

EVENT SPACE

Concourse Ballroom Capacities:(14 ft ceilings in all)
 1 section: 20' x 46' | 920 sq ft
 2 sections: 40' x 46' | 1,840 sq ft
 3 section (full): 60' x 46' | 2,760 sq ft

Ballroom One Section:

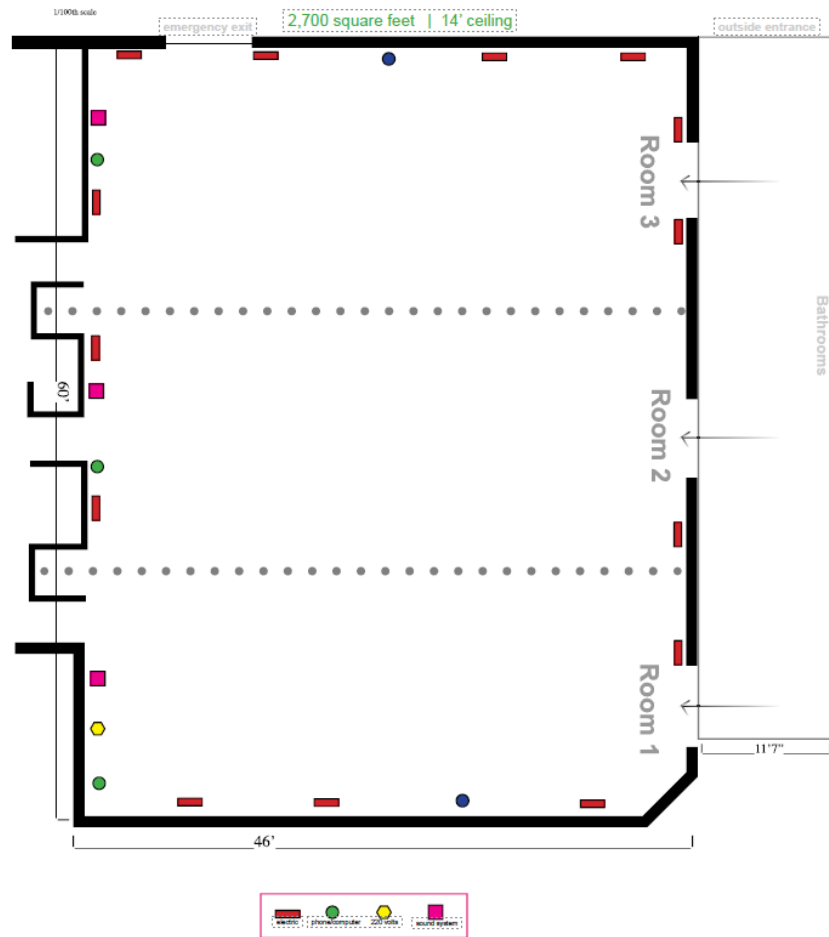
Theater: 70-90
 Hollow Square: 40
 Classroom: 30-40
 U-Shape: 36
 Conference: 30
 Rounds: 40

Ballroom Two Sections:

Theater: 175
 Hollow Square: 50
 Classroom: 70-80
 U-Shape: 50
 Conference: 48
 Rounds: 80-90

Ballroom (Full), All 3 Sections:

Theater: 250
 Hollow Square: 70
 Classroom: 135
 U-Shape: 70
 Conference: 66
 Rounds: 180-200



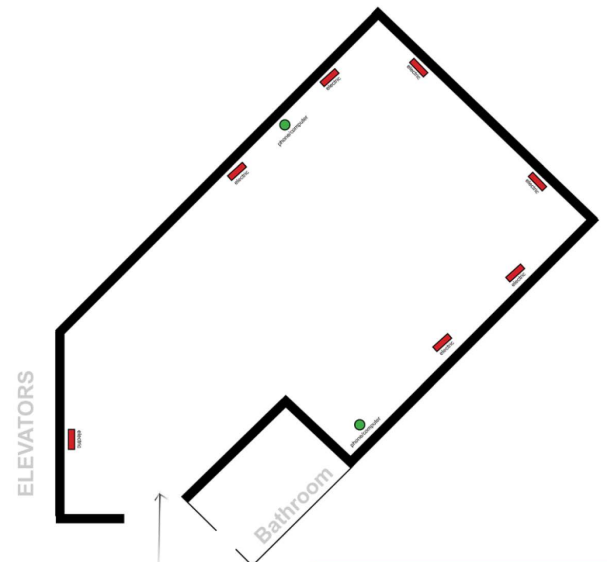
Lyons Boardroom:

288 sq ft
 12' x 24'
 8-foot ceiling
 Conference Table for 8-10

Tarmac:

(2nd floor)
 500 sq ft
 21' x 26'
 8-foot ceiling

Classroom: 24
 Hollow Square: 28
 U-Shaped: 24
 Theater: 50
 Conference: 24



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catering@theclearwaterhotel.com

www.theclearwaterhotel.com/meetings