



INTERCONTINENTAL[®]

TAMPA



TIMELESS
EVENTS...
WITH
INTERCONTINENTAL
STYLE AND GRACE



Hello and Congratulations on your engagement!

Thank you for considering InterContinental Tampa for your Wedding...

Selecting the best location for your Ceremony and Reception is your first step in planning the Wedding of your Lifetime. From romantic wedding ceremonies, receptions and other private events, InterContinental Tampa offers unique venues and catering options that are perfect for saying "I do."

When you choose InterContinental Tampa for your special occasion, you will be teamed with an experienced Catering Manager and professional banquet staff who will provide personalized attention and ensure that your wedding is a timeless experience. Having a professional by your side will provide you with superb customized menu selections and will also lead you to other wedding vendors such as full detailed planning and "Day Of" services, décor, transportation, entertainment and beyond.

InterContinental Tampa effectively integrates InterContinental Hotels & Resorts product and service standards in all areas of the hotel. We also embrace the InterContinental lifestyle slogan, "In the Know," to offer a truly distinctive and warm hospitality experience to all guests.

InterContinental Tampa offers a variety of locations to host your special events such as engagement parties, wedding ceremonies, receptions, rehearsal dinners and bridal showers, as well as guestroom accommodations. No matter what style of affair you desire, we offer unique and elegant settings for all of your events.

The hotel is positioned within the Westshore marketplace as the newest luxurious brand, featuring superb customer service and a comfortable Florida feeling.

For a personal tour of our facilities or to request menus and additional information, please do not hesitate to call my office at 813-286-4033.

Most importantly, remember that at InterContinental Tampa, we will work hand-in-hand with you to assure that your vision comes to life!

Again - CONGRATULATIONS and we look forward to meeting and planning with you soon...

Chuck Rodriguez
Wedding Catering Sales Manager

YOUR INTERCONTINENTAL WEDDING EXPERIENCE INCLUDES...

- ~ Professional Wedding Planners to Assist You in Every Aspect of Your Wedding Dreams
- ~ A Sparkling Wine Toast Awaits Each Guest at the Table to Toast the Bride & Groom
- ~ Breakfast in Bed for Our Bride & Groom or Complimentary Breakfast Buffet in Shula's
- ~ Elegant White Floor Length Linens with Matching Linen Napkins
- ~ A Complimentary Luxury Room for Your Wedding Night
- ~ A Complimentary Stay on Your ONE Year Anniversary
Along with the Anniversary Tier of Your Wedding Cake, Compliments of Our Pastry Chef
- ~ A Bridal Party Holding Room with a Selection of Your Hors D'Oeuvres and Beverages
- ~ A Special Wedding Gift to Our Bride & Groom from the InterContinental Tampa
- ~ Dance Floor
- ~ All Specialty Tables: Head Table, Cake Table, Gift Table and Guest Book Table
Along with Staging for the Band/DJ, All Dressed with White Linen and Skirting
- ~ InterContinental Menu Cards on the Tables, Three Standing on Each Table
- ~ A Complimentary Menu Tasting is Offered for the Bride & Groom
- ~ Complimentary Guest Self Parking with Convenient Access to Hotel Entrance
- ~ Discounted Room Rates for Your Wedding Guests

Ceremony location fees will apply based on location, season and desired set up; starting at a minimum room rental of \$500.00, to include seating for guests and a stage for the Bride & Groom to stand upon and take their vows. We are more than happy to assist or recommend various décor designs during our consultation.

THE SIMPLY ROMANTIC DESIGN...

Cocktail Reception

Select TWO Displayed Items

International Bruschetta Table

Crostinis, Lavash, Crackle Bread, Crackers & Seasoned Focaccia
With a Trio of Gourmet Spreadable Delights
Tomato-Basil ~ Mushroom Confit ~ Hummus ~ Roasted Eggplant Caponata ~
Tahini ~ Olive Tapenade ~ Herbed Cheese Mousse ~ Spinach & Artichoke Spread

Roasted Vegetable Display

Marinated Artichoke Hearts, Eggplant, Zucchini, Portobello Mushrooms, Roasted Red & Yellow Peppers,
Cilantro Buttermilk Dip & Terracotta Vinaigrette Served with Pita Triangles and Seasoned Focaccia

Montage of Fresh Vegetable Crudités

Served with Herb Sour Cream

Baked Brie en Croute

Served with Sliced Apple and Raspberry Compote with French Breads

~ CHAMPAGNE TOAST ~

Dinner Reception

First Course - Select ONE Item

Fontina Risotto with Chicken
Colossal Shrimp Cocktail
Fresh Poached, Chilled Shrimp Served with a Classic Cocktail Sauce

Second Course - Select ONE Salad

Beefsteak Tomatoes
Feta Cheese, Shaved Bermuda Onion and Basil Vinaigrette
Classic Caesar Salad
Chopped Romaine, Garlic Croutons, Fresh Parmesan Cheese and Creamy Caesar Dressing
Wedge Salad
Bleu Cheese Crumbles, Bacon, Carrot Confetti, Diced Tomatoes with Choice of Dressing

Third Course - Select ONE Entrée

Entrées Served with Warm Rolls & Butter and Freshly Brewed Gourmet Coffee, Decaffeinated and Specialty Tea Selections

Roasted Mahi

With a Citrus Beurre Blanc
Red Pepper and Wild Mushroom Risotto
Chef's Seasonal Vegetable

Pan Seared Chicken Breast

Pesto Seared Chicken Breast with a Mondavi Reduction
Thyme Whipped Yukon Potatoes
Seasonal Braised Vegetable

Roast Chicken Saltimbocca

Chicken Breast Stuffed with Prosciutto, Garlic and Mozzarella with a Roasted Garlic Pan Jus
Parmesan Mashed Potatoes
Braised Vegetables

Sweet Corn Crusted Salmon

With an Orange Beurre Blanc
Saffron Six Blend Rice
Seasoned Vegetables

Fourth Course - Select ONE Dessert

Apple Crumble Tart With Butterscotch Drizzle
Petite Panna Cotta With Seasonal Berry Puree

~ WEDDING CAKE ~

THE TOUCH OF ELEGANCE DESIGN...

Cocktail Reception

Select TWO Displayed Items

Imported and Domestic Cheese, Fresh Fruit

With Whole-Grain Mustards, French Bread and Crackers

Roasted Vegetable Display

Marinated Artichoke Hearts, Eggplant, Zucchini,
Portobello Mushrooms, Roasted Red & Yellow Peppers,
Cilantro Buttermilk Dip & Terracotta Vinaigrette
With Pita Triangles and Seasoned Focaccia

Montage of Fresh Vegetable Crudités

Served with Herb Sour Cream

Baked Brie en Croute

Apple & Raspberry Compote with French Breads

Fruit & Yogurt "Fondue" Table

Seasonal Fresh Assorted Tropical Fruit & Berries
With Sweet & Tangy Yogurt Fondue

Select TWO Butler Passed Items

Cold Hors D' Oeuvres

Cheese & Salami Coronet
Marinated Saku Tuna

Peppered Tenderloin of Beef with Roasted Shallot & Truffle Herb Mousse on Crostini

Southwest Chicken with Smoked Queso Mousse on Flatbread

Artichokes Stuffed with Bleu Cheese

Cherry Tomatoes Stuffed with Boursin Cheese

Duck Breast Crostini

Hot Hors D'Oeuvres

Duck Spring Rolls with Orange Sauce

Vegetarian Spring Rolls

Chicken Pot Stickers

Baked Brie & Apple "Cigars" in Phyllo Dough with Raspberry Honey

Wild Mushroom Beggars Purse

Mini Beef Wellington

Assorted Petite Quiche

Poached Mushroom Caps with Italian Sausage

Chipotle Beef Churrasco Skewers

Chili-Lime Chicken Kabobs

Feta and Spinach Phyllo

Greek Meatballs with Herb Demi and Crumbled Feta

~ CHAMPAGNE TOAST ~

Dinner Reception

First Course - Select ONE Item

Half Maine Lobster Cocktail

Goat Cheese Ravioli and Seared Duck Breast with Sage Brown Butter

Risotto Primavera

Second Course - Select ONE Salad

Spinach Salad

Gorgonzola Cheese, Hard Cooked Eggs, Cherry Tomato, Cucumber, Pine Nuts and Balsamic Vinaigrette

Classic Caesar Salad

Chopped Romaine, Garlic Croutons, Fresh Parmesan Cheese and Creamy Caesar Dressing

InterContinental Salad

Crisp Baby Greens, Tomato, Cucumber, Carrot Confetti and Shaved Bermuda Onion with Choice of Dressing

Third Course - Intermezzo

Housemade Sorbet of Client's Choice

Fourth Course - Select ONE Entrée

Entrées Served with Warm Rolls & Butter and Freshly Brewed Gourmet Coffee, Decaffeinated and Specialty Tea Selections

Flat-Iron Steak with a Port Wine Glaze

Yukon Gold Whipped Potatoes

Fresh Vegetable Tower

Grilled Mahi with Pineapple Salsa

Couscous with a Ginger Carrot Cream

Wrapped Vegetables

Lobster Stuffed Chicken & Celery Beurre Blanc

Sweet Potato Mash with Dried Cherry and Onion Jus

Chef's Seasonal Vegetable

Grilled Chicken Breast with Bay Shrimp Relish

Floridian Rice and Mango Salsa

Grilled Seasonal Vegetables

Fifth Course - Select ONE Dessert

Crème Brulee Trio

Traditional Tiramisu with Cappuccino Cream

~ WEDDING CAKE ~

THE "AFFAIR TO REMEMBER" DESIGN...

Cocktail Reception

Select TWO Displayed Items

Imported and Domestic Cheese, Fresh Fruit

With Whole-Grain Mustards, French Bread and Crackers

Roasted Vegetable Display

Marinated Artichoke Hearts, Eggplant, Zucchini,
Portobello Mushrooms, Roasted Red & Yellow Peppers,
Cilantro Buttermilk Dip & Terracotta Vinaigrette
With Pita Triangles and Seasoned Focaccia

Montage of Fresh Vegetable Crudités

Served with Herb Sour Cream

Baked Brie en Croute

Apple & Raspberry Compote with French Breads

Fruit & Yogurt "Fondue" Table

Seasonal Fresh Assorted Tropical Fruit & Berries
With Sweet & Tangy Yogurt Fondue

Select FOUR Butler Passed Items

Cold Hors D' Oeuvres

Cheese & Salami Coronet
Marinated Saku Tuna

Peppered Tenderloin of Beef with Roasted Shallot & Truffle Herb Mousse on Crostini

Southwest Chicken with Smoked Queso Mousse on Flatbread

Artichokes Stuffed with Bleu Cheese

Cherry Tomatoes Stuffed with Boursin Cheese

Duck Breast Crostini

Hot Hors D'Oeuvres

Duck Spring Rolls with Orange Sauce

Vegetarian Spring Rolls

Chicken Pot Stickers

Baked Brie & Apple "Cigars" in Phyllo Dough with Raspberry Honey

Wild Mushroom Beggars Purse

Mini Beef Wellington

Assorted Petite Quiche

Poached Mushroom Caps with Italian Sausage

Chipotle Beef Churrasco Skewers

Chili-Lime Chicken Kabobs

Feta and Spinach Phyllo

Greek Meatballs with Herb Demi and Crumbled Feta

~ CHAMPAGNE TOAST ~

Dinner Reception

First Course - Select ONE Item

Jumbo Diver Scallop, Creamy Polenta, Roasted Tomato and Lemon Oil

Jumbo Lump Crab Cakes with Mustard Orange Cream

Sherried Wild Mushrooms Over Angel Hair Pasta

Second Course - Select ONE Item

Citrus Salad

Crisp Baby Greens with Mandarin Oranges and Citrus Sesame Vinaigrette

French Salad

French Served Apple, Spinach and Feta Salad with Lemon-Thyme Vinaigrette

French Onion Soup

Third Course - Intermezzo

Housemade Sorbet of Client's Choice

Fourth Course - Select ONE Duo Entrée

Entrées Served with Warm Rolls & Butter and Freshly Brewed Gourmet Coffee, Decaffeinated and Specialty Tea Selections

Tournedos of Beef and Sesame Grilled Salmon

Presented on a Bed of Ginger Spinach with Roasted Red Pepper Sauce

Couscous with a Ginger Carrot Cream

Chef's Seasonal Vegetable

Grilled Chicken and Shrimp

Grilled Chicken Breast with Red Pepper Sauce & Teriyaki

Marinated Jumbo Shrimp with Orange Marmalade

Chardonnay Whipped Potatoes

Chef's Seasonal Vegetable

Land and Sea

Charbroiled Filet Mignon Accompanied by Three Grilled Shrimp with Roasted Garlic Demi

Twice Baked Potato Tower and Wrapped Seasonal Vegetables

Fifth Course - Select ONE Dessert

Mini Cheesecakes with Three Seasonal Accompaniments

Chocolate Crunch Bar - Milk Chocolate Mousse Atop a Crunchy Praline Crust

~ WEDDING CAKE ~

BANQUET INFORMATION AND REQUIREMENTS

FOOD & BEVERAGE

Due to license restriction, all food & beverage items must be supplied and prepared by the Hotel, other than the wedding cake. Guests may not remove any food or beverages from the premises. Guests may not consume food or beverages supplied and/or prepared by a third party without the hotel's written approval.

GUARANTEES

In arranging for your function, the guaranteed attendance must be confirmed and communicated to our Catering & Conference Services Department by 12:00 noon, 5 business days prior to the function date. This number will be considered a guarantee and is not subject to reduction. The Hotel will not be responsible for service to more than 5% over and above the guarantee. After the 5 business day period guarantees may only be increased by 5%; but please note that an additional 5% overset will not be provided. If a guarantee is not given to the Hotel on the date it is due, the original number on the contract will automatically become the guarantee. All buffets are based on a minimum of 30 guests. Should you require a buffet for less than 30 guests, a 20% surcharge will apply to the per person price. A \$75.00 Labor Charge will also be added for any meal function under 30 Guests.

SERVICE CHARGE & TAXES

All food & beverage, room rental, rental items, audio visual and miscellaneous charges, unless otherwise specified, are subject to our customary twenty-three (23%) percent taxable banquet service charge in addition a 7 % Florida Sales Tax. In the event that your organization is tax exempt, we are required by law to have a copy of your current Florida Certificate of Sales Tax Exemption on file prior to the event, and the event must be paid with a check or a credit card from the exempted organization.

METHODS & CONDITIONS OF PAYMENTS

Social Events are to be fully prepaid prior to the Event. A non-refundable deposit is required for all functions, with the balance payable no later than FIVE (5) business days prior to the event. Your deposit payment schedule will follow this general plan unless otherwise specified in your contract: first deposit of \$2500 is due upon contracting, another 25% due 6 months prior to event, and 50% due 1 month prior to event. Social Events are to be fully prepaid one week prior to the Event. The Hotel must have a credit card on file for all the events, regardless of final payment method. Any remaining balance, from additional guests, special meal preparations, additional charges incurred by hosts for event or incidental charges to hosts' room will be charged to the credit card on file at the conclusion of the event or within 72 hours of event to zero your account balance. It is suggested that you do not provide a debit/check card.