



INTERCONTINENTAL®

TAMPA



Congratulations on your engagement! Thank you for considering InterContinental Tampa for your Wedding Reception. Selecting the best location is your first step in planning a most memorable event.

From romantic wedding ceremonies, receptions and private events, InterContinental Tampa offers unique venues and catering perfect for dancing the night away or saying 'I do.'

When you select the InterContinental Tampa for your special occasion, you will be teamed with your experienced Catering Sales Manager and a professional banquet staff and receive personalized attention to ensure that your wedding is a memorable experience. Accessory

From the moment your guests enter the bright, welcoming lobby, they are greeted by a genuinely friendly, professional and gracious staff and enjoy a truly authentic Florida guest experience. The InterContinental Tampa effectively integrates InterContinental Hotels & Resorts product and service standards in all areas of the hotel, and embrace the InterContinental lifestyle slogan, "In the Know," to offer a truly distinctive and warm hospitality experience to all guests.

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

InterContinental Tampa offers a variety of locations to host your wedding events: engagement parties, ceremonies, receptions, rehearsal dinners, bridal showers as well as guestroom accommodations. No matter what style wedding affair you desire, we offer unique and elegant settings for your wedding events. For a personal tour of our facilities or for additional information or menus, please do not hesitate to call our catering office (813) 286-4052.

Your wedding sales manager, and the professional "In the Know" InterContinental staff, will work hand-in-hand with you to assure that your vision comes to life; including referrals to professional wedding industry vendors and advice for the finer details such as service, décor, transportation, wedding cake, entertainment and guest rooms.

To enhance your InterContinental Wedding experience, our Wedding Packages Include:

- **Hors d' Oeuvres**, according to the package you will select
- Butler Passed **Signature Beverage** during Reception Hour (available on Full Liquor Package only-see attached list)
- A **Sparkling Wine Toast** awaits each guest at the table to toast the Bride and Groom
- **Complimentary Sorbet Intermezzo**
- **Complimentary "Something Sweet"** Mini Panna Cotta with seasonal berry puree, just a teaser before cake service
- **Complimentary Cake Cutting Service, you may provide the cake from your preferred vendor**
- **Complimentary First Breakfast** as **Newlyweds** in our restaurant
- **Complimentary** Elegant Floor length, round **white table cloths, white overlays and white napkins**
- **Complimentary luxury room** for your wedding night
- **Wedding night amenity**, delivered to your room
- **Banquet equipment (tables, chairs, staging, china, glass and cutlery chafing dishes)**
- **House linen (skirting, table cloths and napkins)** to adorn and dress your tables
- **Dance floor**
- **Tables** are clothed and skirted for your gifts, programs, DJ, photos and floral displays.
- Complimentary standard setup of **72" round tables set for 10** guests
- InterContinental **Menu cards** on the tables, three standing on each table
- A complimentary **Menu Tasting** is offered for the Bride and Groom prior to your event to finalize the menu
You are responsible for paying for any additional guests; please consult with your Catering Manager.
- Complimentary **Staging** to accommodate a DJ, most bands, wedding cake or head table

Ceremony location fees will apply based on location, season and desired set up; starting at a minimum room rental of \$500.00 to include set up of hotel's chairs. May we recommend that you or your florist rent an arch, chuppah, gazebo or similar décor for your ceremony location. We will provide seating for guests and a stage for the bride and groom to stand upon and take their vows.

When reviewing the following options, keep in mind that this menu is not set in stone. We would be happy to change cooking methods, spices, herbs and sauces to suite your taste preferences. The InterContinental Tampa provides floor-length round white table cloths and napkins. We will be more than happy to rent specialty linens & chair covers for your event. Such charges will appear on your final bill. We reserve the exclusive right to control all specialty linens for tables and chairs. Please consult your Catering Manager before contracting an outside vendor, decorator or Wedding Consultant/Event Planner.

Reception Menu Editions:

Wedding Reception Menu Editions Are Offered In The Following Pricing Categories:
Lunch, Silver, Gold And Platinum.

Lunch And Silver

Menu Include Your Choice Of Two Appetizer Tables:

~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 Table~

Grilled Artichoke Hearts, Eggplant, Zucchini, Leeks, Portobello Mushrooms And
Roasted Red Pepper Ranch

~Fruit & Yogurt "Fondue" Table~

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

~Vegetable Table~

Market Fresh Vegetable Crudités With Buttermilk-Blue Dressing

~Canapé Table~

Chef's Choice Of Seasonal Assorted Canapés

Gold Menu

Edition Includes:

~ Your Selection Of Four (4) Cold And / Or Hot Hors D' Oeuvres; Totaling Four (4) Pieces Per Person ~

Cold Hors D' Oeuvres

- ~ Cheese And Salami Coronet ~ Marinated Saku Tuna ~
- ~ Peppered Tenderloin Of Beef With Roasted Shallot And Truffle Herb Mousse On Crostini ~
- ~ Southwest Chicken With Smoked Queso Mousse On Flat Bread ~
- ~ Artichokes Stuffed With Blue 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 Mushrooms Beggars Purse ~ Mini Beef Wellington ~ Assorted Petite Quiche ~
- ~ Poached Mushroom Caps With Italian Sausage ~ Chipotle Beef Churrasco Skewers ~
- ~Chili-Lime Chicken Kebobs ~ Feta & Spinach Phyllo ~
- ~ Greek Beef & Lamb Meatballs With Herb Demi & Crumbled Feta ~

Platinum

Menu Edition Includes:

Both Silver And Gold Menu Options.

Plated Meal Selections

Course 1

Salad Selections:

Baby Arugula With Crispy Apple-Wood Bacon, Shaved Red Onion, Crumbled Goat Cheese, Candied Walnuts And Roasted Shallot Vinaigrette

Spinach Salad Gorgonzola Cheese, Hard Cooked Eggs, Cherry Tomato, Cucumber, Pine Nuts And Balsamic Vinaigrette

InterContinental Salad, Crisp Baby Greens, Shaved Red Bermuda Onion, Cherry Tomato, Cucumber Curl, Daikon Sprouts & Red Wine Vinaigrette

Classic Caesar Salad, Crisp Heart Of Romaine, Herbed Sourdough Croutons, Parmesan Cheese And Caesar Dressing

Course 2- Intermezzo

This Complimentary Homemade Sorbet Makes For A Nice Palate Cleanser Before Your Entrée, And Adds That Extra Touch Of Elegance To Your Special Evening

Course 3- Entrée Selections

~Macadamia Pork Loin With Blackberry-Berry Demi ~ Pan Roasted French Chicken Breast ~
~ Pesto Seared Chicken Breast & Tomato Ragout ~ Blackened Fresh Seasonal White Fish & Lemon Beurre ~
~Salmon "Any-Which-Way" ~

~ Flat-Iron Steak Port Wine Glaze ~ Grilled Mahi With Pineapple Salsa ~
~Lobster Stuffed Chicken & Celery Beurre ~ Grilled Chicken Breast With Bay Shrimp Relish ~

~ Grilled Filet Of Beef ~
~ Duo Of Seared Petite Filet Medallion, Green Peppercorn Glaze & Pan Roasted Lemon Thyme Chicken Breast~

~ Duo Of Grilled Petite Filet Mignon & Seared Salmon With Herb Beurre Blanc~
~ Duo Of Petite Grilled Filet Mignon With Candied Shallot Demi-Glace & Jumbo Shrimp~

~ Duo Of French Cut Lamb Chop & Pork Medallion With Mushroom Demi~
~ Mediterranean Mixed Grill Of Sea Bass, Salmon And Mahi With Putanesca Sauce~

Course 4

Petite Panna Cotta With Seasonal Berry Puree

This Complimentary Miniature Dessert Is A Classic Italian Sweet And Makes For A Light And Delicate End To A Fabulous Meal- Just A Little Something Sweet Before Getting Back On The Dance Floor

(Additional charges apply if you offer a pre-ordered choice of entrée. Kindly have the options printed on your response card and most importantly; provide a place card to indicate each guest's choice and to indicate a "kid's meal")

Accompaniments:

Allow Our Chef To Create The Finishing Touches To Your Entrée Selection Based On The Freshest Seasonal And Regional Products Available: Chef's Seasonally Inspired: Risotto, Vegetable, Or Vegetable Medley, Orzo, Israeli Couscous, Shredded Potato Cake, Chef's Own Custom, Organic 7-Grain Blend, Seasonal Whipped Potatoes

Please Discuss Any Food Allergies Before Final Menu Selection.

Wedding Menus ao32010 not priced
All Pricing and Fees Subject to 22% service charge and 7% sales tax

Beverage Service Enhancements

Add A Two (2) Hour Hosted Bar Is To Your Wedding Packages. Your First Hour Will Typically Be Used For The Reception. The Bar Will Re-Open At The Time You Will Have Determined To Be Appropriate.

\$26.00 Per Person (\$22.00 Per Person Without Hard Liquor)

Serving Premium Brand Liquors:

Finlandia Vodka, Bombay Gin, Jim Beam,
Johnny Walker Red, Bacardi Silver, Margaritaville Tequila, Canadian Club Whiskey,
House Wine, Imported & Domestic Beer,
Bottled Water, Assorted Fountain Soft Drinks, Juices And Mixers

Add A Three (3) Hour Hosted Bar Is To Your Wedding Packages. Your First Hour Will Typically Be Used For The Reception. The Bar Will Re-Open At The Time You Will Have Determined To Be Appropriate.

\$33.00 Per Person (\$28.00 Per Person Without Hard Liquor)

Add A Four (4) Hour Hosted Bar Is To Your Wedding Packages. Your First Hour Will Be Used For The Reception. The Bar Will Re-Open At The Time You Will Have Determined To Be Appropriate.

\$40.00 Per Person (\$34.00 Per Person Without Hard Liquor)

*Refreshing Signature Beverage Selected By The Bride And Groom

Butler Passed On Guest Arrival (30 Minutes) For Your Reception,
To Give Your Wedding An Added Air Of Distinction
Available with Full Liquor Package Only

Choose 1

Kir- White Wine With A Light Drizzle Of Crème De Cassis
White Or Red Sangria
White or Red Wine Spritzer
Tropical Rum Punch
Madras Punch
Apricot Brandy Punch

Any Additional Bar Hour Will Add \$7.00 Per Person Per Hour. If Added On The Night Of The Event, A Minimum Of 50 Guests / \$500.00.

The Bartender Fee Is Included In Bar Package; One Bartender Per 100 Guests.

Extra Bartenders Are Available For Additional Fees:
\$200 Bartender Fee Up To 4 Hours, \$50 Each Additional Hour

Banquet Information & Requirements

FOOD AND BEVERAGE

Due to license restriction, all food and beverage items must be supplied and prepared by the Hotel (other than the wedding cake). Guest may not remove any food or beverage from the premises nor consume food and/ or beverages supplies and/ or prepared by a 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 75 guests. Should you require a buffet for 50 to 74 guests a 10% surcharge will apply to the per person price.

MENU PLANNING

The InterContinental Tampa is delighted to submit the following menus for your review. We hope that you will find them helpful in planning your future events. Our team of culinary professionals is happy to prepare custom menus should you so desire. To assure the availability of menu items, your selections must be submitted to the Catering/Conference Service Department 30 days prior to your scheduled events. Should you desire to offer your guests a choice of entrée via their RSVP card, the price for all meals will be that of the higher priced entrée. For proper service, hosts are responsible for implementing a coding system for the servicing of the entrée selection of each guest on individual place cards. We do our best to honor said pricing. However, due to the situations beyond our control, fluctuations in the pricing of Beef and other market sensitive items causes the pricing herein to be subject to change, and is not likely to be quoted outside of a 90 day period.

SERVICE CHARGE & TAXES

All food & beverage, room rental, rental items, audio visual and miscellaneous charges, unless otherwise specified, are subject to our customary twenty-two (22%) 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. A \$75.00 Labor Charge will be added for any meal function under 20 Guests.

AUDIO VISUAL

For your convenience, we have an in-house department equipped to supply all your audio-visual needs, using state of the art equipment and providing professional technical support.

SECURITY

The InterContinental Tampa will not assume responsibility for damage or loss of any merchandise or articles brought into the Hotel or for any item left unattended. With advance notice, your Catering/Conference Services Manager can assist you in arranging for hotel security officers. All events that include a minimum of 25 minors must have an off-duty hotel security officers and/or off-duty police officer. Due to fire regulations, the uses of pyrotechnic and smoke machines are not permitted on hotel premises. **Note:** No armed security is allowed in the hotel, excluding law enforcement and federal officers.

WINE & BEVERAGE

The InterContinental Tampa required to abide by the regulations enforced by the Florida State Liquor Commission, and as such it is the policy of the Hotel that any outside beverage may not be brought on to the premises. Your Catering/Conference Services Manager will be happy to provide you with a list of fine wines from our cellars to compliment your meal selections.

LINENS

The InterContinental Tampa provides floor-length round white linens. We will be more than happy to rent specialty linens & chair covers for your event. Such charges will appear on your final bill. We reserve the exclusive right to control all specialty linens for tables and chairs. Please consult your Catering Manager before contracting an outside vendor, decorator or Wedding Consultant/Event Planner.

ENTERTAINMENT & DECOR

The ambiance of your function can be enhanced with flowers, music and specialty items. We have a wide range of recommended vendors for these services. Should you choose to make these arrangements yourself, kindly supply us with the list of your vendors so that we may assist them in servicing your needs. All deliveries must be coordinated through the Catering/Conference Services

Department. The Hotel will not permit the affixing of anything to the walls, floors, windows or ceiling, nor the use of open flames and confetti throughout the property.

VALET PARKING

We offer valet parking for your guest's convenience at \$10.00 for event s & \$18.00 for overnight valet parking. Self parking is complimentary.

FUNCTION ROOMS

Our function rooms are assigned based on the number of guests that are expected to attend the function. The Hotel will set **no more than 5%** over the guaranteed number of attendees. A significant change in the final number of guests to attend the function may result in our moving your function to alternate space better suited to the size of the function. Any changes to room setups requested **within 24 hours prior to functions will incur a minimum \$300.00 reset fee.** Actual fee will be assessed at the time the request is received. Client is responsible to pay for any damages to meeting space incurred during setup, event or strike.

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 72 business hours prior to the event. Your deposit payment schedule will follow this general plan unless otherwise specified in your contract: first deposit of 25% 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.

SIGNS & DISPLAYS

The Hotel reserves the right to approve all signage. All signs must be professionally printed. Signs are **not** allowed on the guest room levels, elevators or building exterior. Any signs must be freestanding or placed on art easel. The Hotel will assist in placing all signs and banners. Depending on the labor and equipment involved, a charge for this service will apply. Charges applied to hang banners at \$50.00 per banner: banner size to be advised prior to arrival.

LOST AND FOUND

The InterContinental Tampa does not accept any responsibility for the damage or loss of any merchandise or articles left in the Hotel, prior to, during or following patron's event.

DAMAGE

As a patron, you are responsible for any damages done to the premises or any other part of the Hotel during the period of time your invitees, employees, independent contractors or other agents are under your control or the control of any independent contractor hired by you. The Hotel requires a certificate of insurance from any subcontractor(s) or agent(s) you engage providing adequate financial responsibility in the event of loss or damage to the Hotel property. As such, the Hotel shall be named as additional insured on any certificate of insurance.

ADDITIONAL SERVICE STAFF

Additional service staff can be made available for your specific needs at the following rates: Server at \$125.00 each; and Captains at \$175.00 each per every four (4) hour shift.

SHIPMENTS

A portage of \$10.00 each one time fee in/out per Box will be charged; client must fill out internal shipping authorization form to ensure proper shipment.

BANQUET CHECKS

The function sponsor agrees that by signing the guest check for services rendered, there is no dispute over such services and sponsor is solely responsible for the payment of the total amount due.

LATE NIGHT STAFF SURCHARGE

An additional charge for staff applies for functions that continue past the contracted times at the following rates: Servers \$25.00 per hour each; Captains \$50.00 per hour each.

APPROVAL

Client signature: _____

By signing this agreement, I acknowledge that I read and understood the Banquet Information and Requirements Information.