



HOTEL FLOR

WEDDING PACKAGES



HOTEL FLOR TAMPA DOWNTOWN, TAPESTRY COLLECTION BY HILTON
905 N FLORIDA AVE, TAMPA, FL 33602 | 813.225.1700 | HOTELFLORTAMPA.COM



Let Our Passion Ignite Your Celebration

Say your 'I do's' in downtown Tampa's most distinctive venue. Celebrate your love story with those you love all in one place. From the rehearsal dinner and ceremony to the reception and farewell brunch, we have what it takes to fulfill every special detail of your wedding itinerary.





Your Ceremony

1-hour ceremony rehearsal the day before (based on availability)

Rehearsal Coordination upon request

FLORIDAN BALLROOM | 5,000.

Grandeur ballroom of 8,000 square feet with high ceilings and a mezzanine level

CRYSTAL BALLROOM | 3,000.

Ornate historic decor accented by eight stunning crystal chandeliers

MEZZANINE CEREMONY | 2,500.

Intimate space with an abundance of natural lighting

Your Venue

All pricing is subject to 28% service charge and 7.5% tax.

- 4-Hour Bar
- Champagne Toast
- Passed Hors d'oeuvres
- 2-Course Dinner
- Bridal Holding Room
- Dedicated Day of Banquet Manager
- 4 Hours of Dedicated Event Time
- Wedding Night Bridal Suite
- Discounted Guest Rooms
- Discounted Parking for Wedding Couples
- Tables, and Chairs – *Add up to 150 people*
- Dance Floor 20' x 20'



FLORIDAN BALLROOM

ROOM RENTAL FEE | 5,000.

Minimum Spend 25,000.++ | Oct. – Dec. 30,000.

Seats up to 750 guests + dance floor

8,000 Sq. Ft



MEZZANINE HALL

ROOM RENTAL FEE | 2,500.

Minimum Spend 8,000.++ | Dec. 10,000.++

Seats up to 150 guests Natural lighting

2,700 Sq. Ft



CRYSTAL BALLROOM

ROOM RENTAL FEE | 3,000.

Minimum Spend 10,000.++ | Dec. 12,000.++

Seats up to 110 guests Floor to ceiling windows

Eight crystal chandeliers

1,900 Sq. Ft

Wedding Packages

Every tier includes Iced Tea, Freshly Brewed Coffees and Assortment of Hot Teas.

TIER 1 | 139.

Four Hours of Open Bar Service, House Brands
Selection of Three Butler Passed Hors D'Oeuvres
(Based on 3 pcs per person)

Selection of Salad
Freshly Baked Artisan Breads
Entrée Selection (Choice of 2)
Champagne Toast

TIER 2 | 159.

Four Hours of Open Bar Service, Premium Brands
Selection of Four Butler Passed Hors D'Oeuvres
(Based on 4 pcs per person)

Selection of Salad
Freshly Baked Artisan Breads
Entrée Selection (Choice of 2)
Champagne Toast

TIER 3 | 179.

Four Hours of Open Bar Service, Luxury Brands
Selection of Five Butler Passed Hors D'Oeuvres
(Based on 5 pcs per person)
Deluxe Crudité Display, Assortment of Domestic
& Imported Cheeses, Fruit & Berry Garnish,
Breads, Assorted Crackers during cocktail hour

Selection of Salad
Freshly Baked Artisan Breads
Duet Entrée Selection
Champagne Toast
Tableside Wine Service during Dinner





Add-ons

CHIVARI CHAIRS | 12. EACH

COCKTAIL TABLECLOTH LINEN | 20. EACH
BLACK OR WHITE

COCKTAIL TABLE SPANDEX LINEN | 20. EACH
BLACK OR WHITE

ROUND TABLE LINENS | 15. EACH
BLACK OR WHITE

8-FT CLASSROOM TABLE LINEN | 15. EACH
BLACK OR WHITE

8-FOOT CLASSROOM STYLE TABLE | 20. EACH

DANCE FLOOR | 750.



Cocktail Hour – Bar Service

Additional one-hour hosted bar service add-on to package/tier selection.

TIER 1

24./PERSON – 1 HOUR

Select 4 beers / ciders in bottle or can
House Wines (Cabernet Sauvignon, Merlot, Sauvignon Blanc, Chardonnay)

TIER 2

26./PERSON – 1 HOUR

Select 4 beers / ciders in bottle or can
Premium Wines (Cabernet Sauvignon, Merlot, Pinot Noir, Sauvignon Blanc, Chardonnay)

TIER 3

29./PERSON – 1 HOUR

Select 4 beers / ciders in bottle or can
Luxury Wines (Cabernet Sauvignon, Merlot, Pinot Noir, Sauvignon Blanc, Chardonnay)

BEVERAGE UPGRADE OPTIONS

Dinner Premium Wine Service

Select 1 Red and 1 White from your Tier Level for Dinner table service

TIER 1 – 30. PER BOTTLE

TIER 2 – 38. PER BOTTLE

TIER 3 – 48. PER BOTTLE

BARTENDER(S) – 200. PER BARTENDER UP TO 4 HOURS

*Extra hour may incur additional room rental and staff charges.

Cocktail Hour – Butler Passed Hors D’Oeuvres

Choice of 3 Items | Based on 4 pieces per person

COLD SELECTIONS:

MUSHROOM TARTLET

Roasted duxelles, truffle, chevre’ goat cheese, fine herbs

JUMBO SHRIMP COCKTAIL

Poached gulf shrimp, gochujang cocktail sauce

SPECK WRAPPED MELON

Balsamic glaze, smoked Maldon Sea salt, basil

BEEF TARTARE

Filet, crispy caper, red onion, mustard, preserved egg yolk, grilled crostini

CITRUS HUMMUS

Roasted pepper hummus, crisp vegetables, naan

TOMATO BRUSCHETTA

Heirloom tomato, fresh mozzarella, prosciutto, basil, balsamic, evoo

HOT SELECTIONS:

SPANAKOPITA

Spinach, feta, phyllo, mint chutney

WILD MUSHROOM PIZZETA

Truffle, goat cheese, arugula

TAMPA CUBANO PETITES

Pulled pork, salami, honey baked ham, gruyere, pickle, Dijon mustard

MINIATURE CRAB CAKE

Whole grain mustard aioli, micro celery

TERIYAKI CHICKEN SKEWERS

Pineapple-teriyaki glaze, toasted sesame seeds

WAYGU BEEF SLIDER

Bacon onion jam, truffle aioli, aged cheddar, arugula

MINI BEEF WELLINGTON

Mushroom duxell, beef tenderloin, demi

Cocktail Hour Upgrades

Artisanal cheese & fruit display 8 per person

antipasti display 6 per person

Grilled seasonal vegetables, balsamic glaze 8 per person

Chilled seafood display 28 per person



Salads

Select One

ARTISAN FIELD GREENS

Grape tomato, cucumber, spun carrot, pickled red onion, honey-herb vinaigrette

BOSTON BIBB LETTUCE

Candied walnut, diced pear, chevre goat cheese, champagne vinaigrette

TRADITIONAL CAESAR SALAD

Romaine lettuce, tomatoes, garlic-herb croutons, shaved parmesan, creamy Caesar dressing

TOMATO CAPRESE

Tomatoes, fresh mozzarella, baby arugula, balsamic reduction and evoo

WEDGE SALAD

Baby iceberg lettuce, topped with bacon, tomatoes, chickpeas, pickled onions, blue cheese crumbles, buttermilk herb dressing



Reception Enhancements

FARMSTEAD CHEESE SELECTION | 14.PP

red-spruce cheddar, grand cru reserve, mezzaluna fontina, vintage van gogh, buttermilk blue, local honey, seasonal jam, dried-fresh fruit, lavosh, crackers

+ CHARCUTERIE UPGRADE | + 7.PP

Adds genoa salami, prosciutto and capicola

HOUSE HUMMUS AND VEGETABLES | 13.PP

lemon hummus, roasted red pepper hummus with fresh vegetables, pickled vegetables, grilled naan bread and lavosh

FRUIT & CHEESE DISPLAY | 14.PP

domestic and imported cheeses, seasonal fruit, jams, fruit dips, breads, crackers

CHILLED SEAFOOD | 26.PP

poached jumbo shrimp, oysters, marinated mussels, tuna poke with pickled cucumber, brandy spiked cocktail sauce, whole grain remoulade, tabasco, lemons and artisanal crackers

Entrées

TIER 1 | SELECT TWO

CHICKEN MARSALA

Chicken breast, mushroom marsala cream sauce

CHICKEN PICATTA

Thinly sliced chicken breast, capers, lemon dill beurre blanc

GRILLED SALMON

Salmon grilled, charred lemon-tarragon cream sauce

STEAK FRITES

Grilled 8 oz flat iron steak, maître di butter, port demi-glacé

MUSHROOM ASPARAGUS RISOTTO

Creamy arborio rice with fresh vegetables, Pecorino Romano cheese

TIER 2 | SELECT TWO

CHICKEN PROSCIUTTO

Free range roasted breast, prosciutto, mozzarella, sweet basil marinara

GRILLED 12OZ NY STRIP

Herb marinated, glazed onions, thyme demi-glacé

PETIT FILET

6oz filet, The Dan steak rub, maître di butter, Barolo demi-glacé

FLORIDA CITRUS GROUPER

Charred pineapple and mango relish, citrus beurre blanc

BRAISED SHORT RIB

Beef ribs, truffle-burgundy wine cream, roasted mushrooms

FENNEL DUSTED SALMON

Charred tomato ragout, fennel slaw

VEGETABLE NAPOLEON

Portobello mushroom layered with zucchini squash, roasted, red peppers, balsamic glaze



Entrées

TIER 3 | SELECT (1) ONE LAND PROTEIN AND (1) ONE SEA PROTEIN,
(1) ONE STARCH AND (1) ONE VEGETABLE TO PAIR YOUR ENTRÉE

LAND | SELECT ONE

Braised pork Osso Bucco with citrus gremolata

Grilled lamb chop, mustard thyme sauce

4oz. Grilled petit filet, brandy peppercorn cream sauce

5oz Manhattan steak, The Dan steak rub, maître di butter, Barolo demi-glace

Braised short rib, truffle-burgundy wine cream, roasted mushrooms

Balsamic roasted chicken, tarragon tomatoes

Seared airline chicken breast, rosemary chicken jus

SEA | SELECT ONE

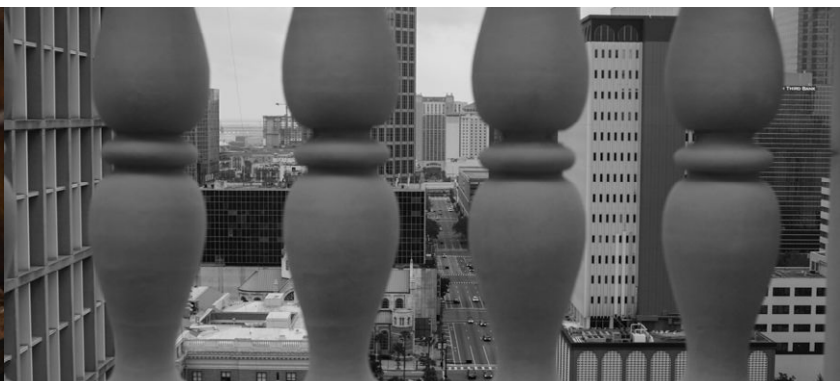
Seared gulf snapper, lemon caper sauce

Fennel dusted salmon, lemon & parsley gremolata

4oz. butter poached lobster tail

Scampi style herb marinated jumbo shrimp

Seared diver scallops, lobster beurre Blanc, corn relish



Entrées Accompaniments

STARCHES | SELECT ONE

Au gratin potato

Cauliflower au gratin

Buttermilk whipped potatoes

Parmesan herb risotto

Barley squash risotto

Roasted herb and garli Yukon gold potato

VEGETABLE | SELECT ONE

Charred broccolini with garlic vinaigrette

Roasted baby carrots with bourbon butter glaze

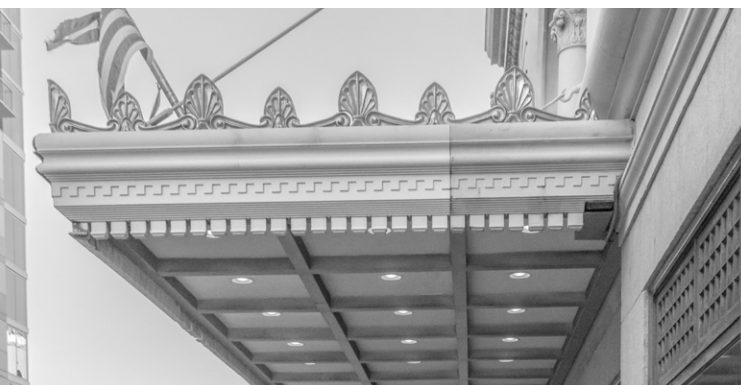
Roasted Brussel sprouts with creole mustard honey

Haricot verts with roasted bell peppers and shallot garlic butter

Asparagus with citrus compound butter

Roasted root vegetables

Tinker bell peppers





Entrées – Vegetarian

Select One

ROASTED BELL PEPPER STUFFED WITH QUINOA AND FARM FRESH VEGETABLES, BALSAMIC GLAZE - V/GF

MUSHROOM RAVIOLI, HERB CREAM SAUCE & PARMESAN CHEESE - Veg

PAN SEARED POLENTA CAKE, TOMATO PRIMAVERA, SQUASH - Veg/GF

ROASTED CURRIED CAULIFLOWER AND FRIED CHICKPEAS, CARROT PUREE - V/GF

ENGLISH PEA RISOTTO, AGED PARMESAN REGGIANO - Veg/GF

* VEG = Vegetarian | V = Vegan | GF = Gluten Free



Wedding Buffet Packages

Every tier includes Iced Tea, Freshly Brewed Coffees and Teas

TIER 1 | 179.

Four Hours of Open Bar Service, House Brands Selection of Three
Butler Passed Hors D' Oeuvres (choice of 3)
Selection of One Salad
Freshly Baked Artisan Breads & Butter
Entrée Selection (choice of two)
Accompaniments (choice of two)
Champagne Toast

TIER 2 | 199.

Four Hours of Open Bar Service, Premium Brands
Selection of Three Butler Passed Hors D' Oeuvres (choice of 4pcs)
Deluxe Crudité Display, assortment of domestic & imported
cheeses, fruit and berry garnish, breads, assorted crackers
during cocktail hour
Selection of two salad
Freshly Baked Artisan Breads & Butter
Entrée Selection (choice of three)
Accompaniments (choice of three)
Champagne Toast

Wedding Buffet (cont.)

SALADS

Artisan Field Greens - grape tomato, cucumber, spun carrot, pickled red onion, honey-herb vinaigrette

Boston Bibb Lettuce - candied walnut, diced pear, chevre goat cheese, champagne vinaigrette

Traditional Caesar Salad - romaine lettuce, tomatoes, garlic-herb croutons, shaved parmesan, creamy Caesar dressing

Tomato Caprese - tomatoes, fresh mozzarella, artisan greens, balsamic honey vinaigrette and sweet basil

Wedge Salad - baby iceberg lettuce, topped with bacon, tomatoes, chickpeas, pickled onions, blue cheese crumbles, buttermilk herb dressing

ENTRÉES

Wild mushroom stuffed ravioli, tomato relish, roasted mushrooms, pesto cream, parmesan cheese

Chicken Frnacese with tarragon-honey beurre Blanc

Chicken di Parma, prosciutto, mozzarella, sweet basil and arrabiatta sauce

Fennel dusted salmon, tomato-olive relish, charred lemon cream

Panko breaded pork, sauce pomodoro, goat cheese

Slow braised beef short rib, white truffle burgundy demi cream

Grilled NY Strip, maître di butter, horseradish-whole grain mustard demi-glacé

ACCOMPANIMENTS

Roasted fingerling potato

Au gratin potato

Lobster mac and cheese

White cheddar cheese whipped potatoes

Buttermilk whipped potatoes

Parmesan herb risotto

Barley squash risotto

Roasted herb and garli Yukon gold potato

Green bean almandine with roasted red peppers

Grilled asparagus with citrus compound butter

Roasted root vegetables

Brown buttered heirloom baby carrots

Roasted Brussel sprouts with creole mustard honey

Tinker bell peppers with lemon-black pepper butter

Beverage Options

HOUSE BRANDS

Wheatley Vodka, Bombay Gin, Corazon Silver Tequila, Bacardi Silver Rum, Four Roses Bourbon, Cutty Sark Blended Scotch, Bushmills Irish Whiskey, Jack Daniel's Whiskey

Chardonnay, Sauvignon Blanc, Merlot & Cabernet Sauvignon

PREMIUM BRANDS

Tito's Vodka, Beefeater Gin, Cazadores Blanco Tequila, Myers's Platinum Rum, Jim Beam Bourbon, Dewar's Blended Scotch, Bushmills Irish Whiskey, Jack Daniel's Whiskey

Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot & Cabernet Sauvignon

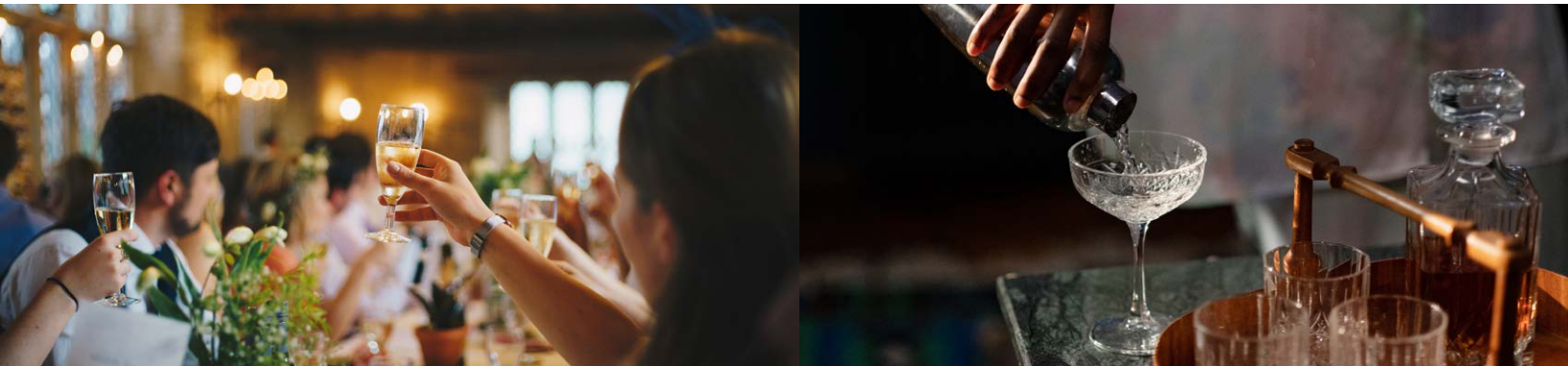
LUXURY BRANDS

Absolut Vodka, Tanqueray Gin, Cazadores Reposado Tequila, Havana Club Anejo Rum, Buffalo Trace Bourbon, Monkey Shoulder Blended Scotch, Jameson Irish Whiskey, Glenlivet 12yr Single Malt Scotch, Jack Daniel's Whiskey

Cabernet Sauvignon, Red Blend, Malbec, Pinot Noir, Pinot Grigio, Sauvignon Blanc, Chardonnay

BEER SELECTIONS

Budweiser, Budweiser Light, Coors Lite, Michelob, Heineken, Pacifico, Guinness, 3 Daughters Beach Blonde Ale- St. Petersburg, Cigar City Jai Alai IPA – Tampa, Ballast Point Sculpin IPA - San Diego





Recommended Wedding Event Vendors

AMBER BRIDGES STUDIO *Wedding photographer*
Amber Bridges | www.amberbridges.com | 859-322-7502

JENNIE'S FLOWERS *Artistry wedding florist*
Laura Atenogenes | laura@jennies.com | 813.471.1111

HANDS ON SWEETS *Unique wedding cakes & desserts boutique*
Chef Marie & Chef Carlos | 813.810.6007 | handsonsweets.com

MALINDY ELENE BRIDAL BOUTIQUE *Bridal stylist*
Mallory Feeney | info@malindyelene.com | 813.251.4334

ENDLESS CREATIONS *Flower arrangements*
727.688.7222

EMILIANI SALON + SPA *Full-service bridal hair & makeup (vegan-friendly)*
Greg Gibson | 813.512.7952

EVENTFULL WEDDINGS *Wedding planner*
Karen Cerboni | www.eventfullweddings.com | karen@eventfullweddings.com

COASTAL COORDINATING

ELEGANT AFFAIRS BY DESIGN

ELEGANT EVENING EVENTS

BREEZIN ENTERTAINMENT & PRODUCTION

HOTEL FLOR

Things to Know

CONFIRM EVENT: A non-refundable deposit in the amount of 10% of the estimated event total is required together with a signed Catering Agreement. Further deposits will be outlined in your agreement. To guarantee an event date, both parties must have agreed upon and fully executed a Catering Agreement, which will be submitted upon request following this proposal. Should another customer request the event date and function spaces and are able to sign an agreement immediately with Hotel, the Hotel will advise Client and Client will have 24 hours to sign the Catering Agreement and confirm the arrangements on a definite basis or the Hotel may at its option enter into an agreement with another client.

FOOD AND BEVERAGE: The Hotel reserves the right to supply all food and beverage. All food and beverage prices are subject to change without notice unless menu prices are contracted with the Catering Department. The Hotel does not allow any food or beverage to be brought on property from outside sources without approval. The Hotel prohibits the removal of any remaining food or beverage after the function has concluded.

CONSUMPTION OF ALCOHOL: All alcoholic beverages are required to be purchased through the Hotel. The Hotel reserves the right to deny or suspend service due to possible over-consumption or intoxication. The Hotel reserves the right to card any individuals under the age of 40 and can deny service if proper identification is not provided. It is Hotel policy that no alcoholic beverages be brought into the hotel.

GUARANTEE: The guarantee for the number of guests attending all food functions is required by noon 5 business days prior to the event. You will be charged for your guaranteed guest count or your actual guest attendance, whichever is greater.

ROOM SET-UP CHANGE FEES: Functions that require changes in the room set-up within (8) hours of the event will be assessed a fee no less than \$550.00 per room to cover additional labor. The Hotel reserves the right to make changes in all approved floor diagrams to best accommodate your guests in the function.

AUDIO VISUAL: The hotel partners with ETS for all audio visual, lighting, and power needs. A power drop may be necessary for entertainment and décor set up whose power requirements go beyond the capability of the room utilized.

DÉCOR AND ENTERTAINMENT: All menus are inclusive of standard event equipment such as tables, chairs, glassware, china, and flatware. All décor must be approved by your Catering Services Manager prior to the event date. Delivery of decorations, equipment, or exhibits must be coordinated with the hotel in advance. Items may not be attached to the walls and/or ceilings causing damage. Confetti, glitter, smoke machine, and open flame are prohibited in our event spaces. Excessive clean-up charges may apply.

SERVICE CHARGE AND TAX: A 28% service charge is added to all food, beverage, and rental charges. Applicable State and 7.5% Local Sales Tax is added to all food, beverage, and rental charges including service charge. The service charges and taxes are subject to change without notice.

PAYMENT: A non-refundable deposit of 28% of food and beverage minimum is due at the signing of the contract. 50% is due as noted on the contract and final payment is due 30 days prior to the event date with final guarantees along with a completed credit card authorization form, so we have a form of payment on file should there be a remaining balance at the conclusion of your event.

OUTSIDE CONTRACTOR: Your Catering Services Manager will provide you with the Hotel's preferred list of vendors, however, you are welcome to utilize your own outside vendor. Vendors must provide Certificate of Liability Insurance, naming the Hotel as additional insured. The Hotel reserves the right to approve all outside contractors hired. The Hotel will, upon reasonable notice, cooperate with the outside contractors.

