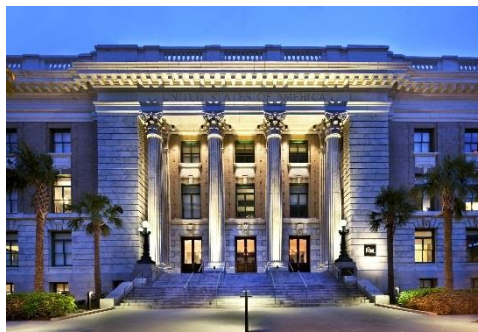
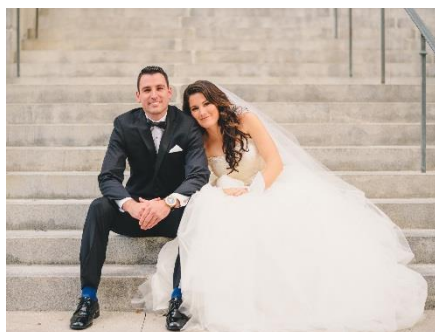


WEDDING PACKAGES



Le **MERIDIEN**
TAMPA

601 N Florida Avenue
Tampa, FL 33602
813.999.8203
Lemeridientampa.com



It's easy to enjoy the details when someone else is taking care of them....

REHEARSAL DINNER

Before you walk down the aisle let the Le Meridien Tampa assist you with planning your rehearsal dinner!

Our Bizou Private Dining room can hold up to 35 guests and is perfect for that intimate dinner party!

You may hold your event for two hours without any additional rental charges with a **\$1,000** food and beverage minimum. If you would like to have the space for longer, it's **\$150** for additional time (not to exceed an hour).

If you wish to host more than 35 you can utilize one of our private meeting rooms on the first floor; Side Bar 1 and Side Bar 2. When reserving these meeting rooms, your allotted time is longer and your food and beverage minimum may increase depending on guest count.

Please See Our Wedding Coordinator for Pricing Information



BRIDAL GLAM ROOM

Looking for the perfect place to get ready in for your big day? Look no further! The Le Meridien Tampa offers an amazing and fun "Glam Room" on property which is available to our brides and their bridal parties. This is a large suite filled with a king-sized bed, plush furniture, vanity tables and lots of floor length mirrors. We can accommodate up to 8 vanities in this space; if you require additional space a \$250.00 labor fee may apply. Please contact your Wedding Coordinator for pricing.

\$500.00

(6:00 am to 6:00 pm)



WEDDING CEREMONY

The ceremony fee includes a wedding rehearsal, on-site wedding coordinator, ceramic flower pedestals, stanchions, power, extension cords and a clothed DJ table.

For pricing on additional décor, please see our Wedding Coordinator

\$1,000.00 – If Your Reception is On-Site

\$2,000.00 – If Your Reception is Off-Site

ADDITIONAL INFORMATION

Pricing for Children

Children ages 3-12 are half of the adult package price. Contact your Wedding Coordinator for child friendly menu options.

Vendor Meals

Should you wish to provide food & non-alcoholic beverages to these individuals, \$25.00++ per professional will be added to your final total. This must be given in your final guarantee.

Parking

Parking is \$15.00 per car per day or \$24.00 for overnight parking. Additional parking facilities are available in the Downtown Tampa Area. Ask your Wedding Coordinator for additional information.

The wedding package includes a Standard King Room for the Bride & Groom on their wedding night. If you wish to upgrade to a suite, please contact your Wedding Coordinator for pricing.

We are happy to set up a **guest room block** for your guests. Depending on the dates and availability, we can set aside (10) rooms per night at a discounted rate with a 50% attrition clause. Guests are responsible for making their own reservation and payment. Reservations must be made one month prior to the check-in date in order to receive the discounted room rate.

Vendors

Client is responsible for booking all outside vendors. A vendor list is provided in this packet for your convenience.

Event Contract/Banquet Event Order

Following your detailing appointment, you will receive a Banquet Event Order from your Wedding Coordinator summarizing the details for your event. We request that the details are confirmed and signed **no less than 30 days prior** to your event date. Your final head count/guarantee will be due 14 business days prior to the event.

Payment and Deposit Schedule

- A non-refundable deposit of \$500.00 is due upon signing the contract.
- Six (6) months prior to the event, \$1,500 deposit is due
- Final payment due 14 business days prior to the event

We accept cash, certified check, or credit cards.

Personal checks will NOT be accepted within 14 days of your event. Please make checks payable to the Le Meridien Tampa.

Menu Tasting & Detailing Appointment

A Menu Tasting may be arranged once the signed contract & payment arrangements are approved. Menu tasting is available & included for the plated and buffet dinner package only. Tastings are not included for the reception display package.

Your Wedding Coordinator will contact you 3-4 months prior to your date to schedule a time for your detailing appointment. This appointment will include your tasting with our Executive Chef and all logistics & details will be covered at this time with your Wedding Coordinator. In an effort to accommodate the kitchen staff due to other events taking place, we regretfully cannot provide these appointments on the weekends. Detailing appointments can be scheduled **Monday's –Friday's from 2pm-4pm.**

Please contact your Wedding Coordinator to schedule the appointment. Again, these appointments generally take place **3 months prior** to the event date.

WEDDING PACKAGES INCLUDE

The Per Person Price Listed in Each Wedding Package Includes the Following:

On Site Wedding Coordinator

Complimentary Dance Floor

Bistro Tables with White Linen for Cocktail Hour

Choice of Reception Seating: Rounds or Family Style Seating

Floor Length White OR Black Table Linens

White OR Black Napkins

Banquet Chairs

Draped Cake Table, Head Table, Sweet Heart Table

or Escort Card Table

Sparkling Toast for Each Guest During Reception

Choice of Passed Hors d' Oeuvres (*Amount Varies Per Package*)

Complimentary Cake Cutting Services

Complimentary House Centerpieces

Menu Tasting for the Couple

Custom Room Diagram for Reception

Wedding Night Accommodations for the Bride and Groom in an Executive King Room



BUFFET BRUNCH PACKAGE

Offered from 10:00 am until 3:00 pm on Saturdays and Sundays

SALAD SELECTION

(Choose One)

Fresh Organic Bibb Salad

Cucumbers, Red Onion, Feta Cheese, Mandarin Segments with a Sesame Dressing

Seminole Cesar Salad

Romaine Spears, Roasted Gruyere Cheese and Homemade Parmesan Croutons

Baby Gem Wedge

Crumbled Blue Cheese, Roasted Corn, Heirloom Tomatoes and Crispy Capicola with a Roasted Garlic Vinaigrette

CHEF ATTENDED OMELET STATION

(\$100.00 Attendant Fee Per 50 Guests)

CRISPY BACON

CHEF'S BREAKFAST POTATOES

ARTISAN ROLLS AND BUTTER

Hanging Beef Tender Bordelaise

Grilled Beef Served with a Red Wine Demi-Glace

Chicken Mirabelle

Roasted Chicken Breast Topped with Sundried
Tomatoes and a Balsamic Glaze

COMPLIMENTING SIDES

(Choose Two)

Boursin Mashed Potatoes

Roasted Cauliflower and Sweet Carrots

Ratatouille

Roasted Mini Sweet Peppers and Mushrooms

Wild Rice Pilaf

Sautéed Seasonal Vegetables

\$65.00 PER PERSON

PRICING IS EXCLUSIVE OF 23% SERVICE CHARGE AND 7% SALES TAX

HORS D'OEUVRES & DISPLAY PACKAGE

A Heavy Hors d'Ouerves and Action Station Reception
Food Stations and Culinary Displays are Offered for a Maximum of 60 Minutes. Reception Style Seating is Encouraged.

TABLE PRESENTATION

(Choose One)

Vegetable Crudit  Display with Assorted Dipping Sauces
Domestic & Imported Cheese Display Served with Assorted Crackers and Garnished with Berries

Selection of (2) Cold and (2) Hot Butler Passed Hors d'Ouerves

HOT

Crispy Corn and Jalapeno Cheese Fritters
Crab Stuffed Artichokes
Grilled Chicken Florentine on a Parmesan Crisp
Pulled Duck Pickled Vegetable Wonton
Italian Sausage, Fresh Mozzarella, Sundried Tomato Sliders
Tempura Shrimp with a Sweet Chili Glaze

COLD

Grilled Pineapple, Mozzarella and Rosemary Spear
Nut Crusted Brie, Lingonberry Canape
Caprese Spear, Fresh Mozzarella, Tomato, Basil & Balsamic Glaze
Seared Tuna Served with Avocado on a Sesame Wonton
Smoked Salmon Canape
Grilled Steak & Basil Canape
Lobster Sliders

CULINARY STATIONS

(Choose One)

*Deluxe Pasta Station**

Grilled Chicken, Italian Sausage, Tomato, Basil, Pecorino
Cream, Tortellini, Penne Pasta, Roasted Peppers,
Caramelized Onions, Mushrooms, Spinach, Broccoli and
Parmesan Cheese

*Beef Tenderloin**

Served with Truffle Port Jus
Assorted Dinner Rolls
Roasted Garlic Spread

*Prime Rib**

Served with Dinner Rolls, Au Jus
and Horseradish Cream Sauce

Raw Bar

Seasonal Fresh Seafood
Additional \$15.00 per person

Mashed Potato Bar

Mashed Sweet Potato and Mashed Russet Potato,
Butter, Marshmallows, Pecans, Brown Sugar, Roasted
Garlic, Sour Cream, Green Onion, Bacon and Cheddar

DESSERT COURSE

Mini Crepes, Eclairs and Pastries

**Requires Chef Attendant at \$100.00 per 50 Guests*

\$83.00 PER PERSON

PRICING IS EXCLUSIVE OF 23% SERVICE CHARGE AND 7% SALES TAX

BUFFET DINNER PACKAGE

TABLE PRESENTATION

(Choose One)

Seasonal Fruit Display- Chef's Selection of Tropical, Local and Exotic Fruits
Domestic & Imported Cheese Display Served with Assorted Crackers and Garnished with Berries

Selection of (3) Butler Passed Hors d'Ouerves

New Potato Crème Fraiche and Caviar Ceviche Shooters

Salmon Canapes

Crispy Corn and Jalapeno Cheese Fritters

Miniature Crab Cakes Served with a Remoulade Sauce

Braised Chicken, Apple and Walnut Crostini

SALAD SELECTION

(Choose Two)

Fresh Organic Bibb Salad

Cucumbers, Red Onion, Feta Cheese, Mandarin Segments with a Sesame Dressing

Seminole Cesar Salad

Romaine Spears, Roasted Gruyere Cheese and Homemade Parmesan Croutons

Baby Gem Wedge

Crumbled Blue Cheese, Roasted Corn, Heirloom Tomatoes and Crispy Capicola with a Roasted Garlic Vinaigrette

ENTRÉE SELECTION

(Choose Two)

Seasonal Fresh Catch

Miso Glazed Salmon

Roasted Chicken Breast with Herb Jus

Petite Filet Mignon with a Peppercorn Demi-Glace

COMPLIMENTING SIDES

(Choose Two)

Boursin Mashed Potatoes

Roasted Cauliflower and Sweet Carrots

Ratatouille

Roasted Mini Sweet Peppers and Mushrooms

Wild Rice Pilaf

Sautéed Seasonal Vegetables

\$87.00 PER PERSON

PRICING IS EXCLUSIVE OF 23% SERVICE CHARGE AND 7% SALES TAX

PLATED DINNER PACKAGE

TABLE PRESENTATION

(Choose One)

Charcuterie Display- Selection of House Cured Meats
Domestic & Imported Cheese Display Served with Assorted Crackers and Garnished with Berries

Selection of (3) Butler Passed Hors d'Ouerves

Country Olive Crostini with Feta Ceviche Shooters

Salmon Canapes

Crispy Corn and Jalapeno Cheese Fritters

Miniature Crab Cakes Served with a Remoulade Sauce

Braised Chicken, Almond and Pomegranate Crostini

SALAD SELECTION

(Choose One)

Fresh Organic Bibb Salad

Cucumbers, Red Onion, Feta Cheese, Mandarin Orange Segments with a Sesame Dressing

Seminole Cesar Salad

Romaine Spears, Roasted Gruyere Cheese and Homemade Parmesan Croutons

Spinach Red Pepper Salad

Topped with Fried Shallots and a Warm Pancetta Dressing

ENTRÉE SELECTION

(Choose Up to Two)

Pecan Crusted Red Grouper OR

Seasonal Fresh Catch

Served with Baby Carrots and a Tarragon Butter

Miso Glazed Salmon

Served with Wild Rice Pilaf and Haricot Verts

Airline Roasted Chicken Breast

Served with Couscous, Sautéed Spinach and a Fresh Tomato

Wild Mushroom Marsala Sauce

Mushroom Ravioli

Served with Cream Corn and Sage

****Vegetarian Option****

8oz Filet Mignon

Served with Herb Mashed Potatoes,
Sautéed Spinach and a Fresh Tomato Demi Glaze

*For Plated Dinner Options with Three Selections There is an Additional \$5.00 Per Person Charge
Planner Must Provide Place Cards for Each Attendee Indicating Pre-Selected Entree*

\$97.00 PER PERSON

PRICING IS EXCLUSIVE OF 23% SERVICE CHARGE AND 7% SALES TAX

DUO PLATED DINNER PACKAGE

TABLE PRESENTATION

(Choose One)

Charcuterie Display- Selection of House Cured Meats
Domestic & Imported Cheese Display Served with Assorted Crackers and Garnished with Berries
Seasonal Fruit Display- Chef's Selection of Tropical, Local and Exotic Fruits

Selection of (3) Butler Passed Hors d'Ouerves

Country Olive Crostini with Feta Ceviche Shooters

Salmon Canapes

Crispy Corn and Jalapeno Cheese Fritters

Miniature Crab Cakes Served with a Remoulade Sauce

Braised Chicken, Almond and Pomegranate Crostini

SALAD SELECTION

(Choose One)

Fresh Organic Bibb Salad

Cucumbers, Red Onion, Feta Cheese, Mandarin Segments with a Sesame Dressing

Seminole Cesar Salad

Romaine Spears, Roasted Gruyere Cheese and Homemade Parmesan Croutons

Mixed Green Salad

Seasonal Mixed Greens Topped with Chef's House Dressing

ENTRÉE SELECTION

(Choose One)

Brie and Prosciutto Wrapped Chicken and Sliced Pork Loin
Served with Rosemary Marbled Potatoes, Roasted Zucchini and Squash

6oz Filet Mignon and Parmesan Crusted Prawns
Served with Twice Baked Potatoes and Haricot Vert

Mediterranean Salmon and Grilled Chicken Breast
Served with Baked Farro and Candied Brussel Sprouts

\$117.00 PER PERSON

PRICING IS EXCLUSIVE OF 23% SERVICE CHARGE AND 7% SALES TAX

HORS D'OUERVES

Prices Listed are Per Piece, Unless Otherwise Noted. There is a Minimum Requirement of 25 Pieces Per Order.

COLD HORS D'OUERVES

Local Strawberry and Feta Bruschetta	\$4.50
Potato, Crème Fraiche and Caviar	\$5.00
Apples, Blue Cheese and Walnut Crostini	\$5.00
Braised Chicken, Belgian Endive and Walnut	\$5.00
Seared Tuna Served in a Sesame Wonton	\$5.50
Smoked Salmon Canape	\$5.50
Grilled Steak and Basil Canape	\$5.50
Lobster Sliders	\$6.00
Lump Crab Deviled Eggs	\$6.00
Miniature Chorizo Stuffed Peppers	\$6.00

HOT HORS D'OUERVES

Crispy Corn and Jalapeno Cheese Fritters	\$5.00
Grilled Chicken Florentine Served on a Parmesan Crisp	\$5.00
Pulled Duck Pickled Vegetable Wonton	\$5.50
Italian Sausage Sliders <i>Served with Fresh Mozzarella and Sundried Tomatoes</i>	\$5.50
Tempura Shrimp with a Sweet Chili Glaze	\$5.50
Crab Stuffed Artichokes	\$6.00
Miniature Crab Cakes <i>Served with House made Remoulade</i>	\$6.00

COLD DISPLAYS

Domestic and Imported Cheese Display

\$275.00 Per Display- Serves 25 People

Served with Crackers and Garnished with Berries

Vegetable Crudité Display

\$195.00 Per Display- Serves 25 People

Served with Assorted Dipping Sauces

PRICING IS EXCLUSIVE OF 23% SERVICE CHARGE AND 7% SALES TAX

RECEPTION STATIONS

Chef Attended Pasta Station*

\$23.00 Per Person

Grilled Chicken, Italian Sausage, Tomato,
Basil, Pecorino Cream, Tortellini, Penne Pasta,
Roasted Peppers, Caramelized Onions, Mushrooms,
Spinach, Broccoli and Parmesan Cheese

Mashed Potato Bar

\$14.00 Per Person

Mashed Sweet Potato, Mashed Russet Potato,
Butter, Marshmallow, Pecans, Brown Sugar,
Roasted Garlic, Sour Cream, Green Onion,
Bacon and Cheddar Cheese

Raw Bar

\$36.00 Per Person

Seasonal Fresh Seafood

CARVING STATIONS

Chef Attended Beef Tenderloin*

\$550.00 per Tenderloin

Served with a Truffle Port Jus, Roasted Garlic Spread and Assorted Dinner Rolls
Serves Approximately 25 People

Chef Attended Prime Rib*

\$625.00 per Loin

Served with Dinner Rolls, Au Jus and Horseradish Cream Sauce
Serves Approximately 40 People

DESSERT

Miniature Crepes, Eclairs and Pastries
\$7.00 Per Person

**Requires Chef Attendant per 50 Guests- \$100.00*

PRICING IS EXCLUSIVE OF 23% SERVICE CHARGE AND 7% SALES TAX

BEVERAGE SELECTIONS

All Bar Packages Include Choice of Brand Level Liquors and Wines, Imported Beers, Soft Drinks, Bottled Water, Fresh Fruit Juice and Mixers \$150.00 Bartending Fee Applies Per Bar- Recommended (1) Bartender Per (50) Guests

Beer and Wine

\$35.00 per person- 2 Hours;
\$40.00 per person- 3 Hours
\$45.00 per person- 4 Hours

Wine

House Brand Wines

Beers

Bud, Bud Light, Miller Lite,
Heineken and Corona

****ADD LOCAL/CRAFT BEERS****
SELECTION OF 4, ADDITIONAL
\$5.00 PER PERSON

Beer, Wine & Premium Liquor

\$50.00 per person- 2 Hours;
\$55.00 per person- 3 Hours
\$60.00 per person- 4 Hours

Wine

Premium Brand Wines

Beers

Bud, Bud Light, Miller Lite,
Heineken and Corona

Liquors

Tito's Vodka, Captain Morgan, Bacardi Silver, Tanqueray, Milagro
Silver, Old Forrester, Seagram's VO, Johnny Walker Black

BEER, WINE & SIGNATURE LIQUOR

\$40.00 per person- 2 Hours
\$45.00 per person- 3 Hours
\$50.00 per person- 4 Hours

Wine

House Brand Wines

Beers

Bud, Bud Light, Miller Lite,
Heineken and Corona

Liquor

New Amsterdam Vodka, Beefeater, Cruzan Silver, Dewar's,
Seagram's 7, Jack Daniel's Single Barrel Select, Jose Cuervo

BEER, WINE & LUXURY LIQUOR

\$50.00 per person- 2 Hours
\$60.00 per person- 3 Hours
\$65.00 per person- 4 Hours

Wine

Luxury Brand Wines

Beers

Bud, Bud Light, Miller Lite,
Heineken and Corona

Liquor

Stoli Elite, Captain Morgan, Bacardi Silver, Bombay Sapphire,
Michter's, Chivas 12, Crown Royal, Super Premium Tequila

ADD A SIGNATURE COCKTAIL TO ANY OF THESE PACKAGES FOR AN ADDITIONAL \$4.00

Cash Bar Pricing

Cash Bar Prices Are Inclusive of Tax

Signature Mixed Beverages	\$12.00	Domestic Bottled Beer	\$6.00
Premium Mixed Beverages	\$14.00	Imported Bottled Beer	\$7.00
Luxury Mixed Beverages	\$16.00	Soft Drinks	\$4.00
Signature Wines Per Glass	\$12.00	Bottled Water	\$4.00
Signature Wines Per Bottles	\$35.00		

ENHANCE YOUR EVENT!

BUILD YOUR OWN BLOODY MARY

Come try our custom crafted do it yourself just the way
you like it Bloody Mary Bar! Regular and Spicy Bloody
Mary Bar Accompanied with Appropriate Garnishes and
Condiments

\$80.00 Per Gallon

BUILD YOUR OWN MIMOSA & BLOODY MARY

Come try our custom crafted do it yourself just the way
you like it Mimosa and Bloody Mary Bar!

\$95.00 Per Gallon

BUILD YOUR OWN MIMOSA

Come try our custom crafted do it yourself just the way
you like it Mimosa Bar! Sparkling Wine with Assorted
Fruit Juices to Include Orange, Cranberry and Pineapple
Juices. Accompanied with Appropriate Fruits and
Garnishes.

\$65.00 Per Gallon

*For an Additional \$10.00 Upgrade, your Mimosa Bar to
Include Peach Bellini's or a Night in Paris!*

PRICING IS EXCLUSIVE OF 23% SERVICE CHARGE AND 7% SALES TAX

VENDOR RECOMMENDATIONS

You Are More Than Welcome to Bring in Your Own Vendor, These Are Only Recommendations

BAKERIES

Alessi Bakery:
(813)879-4544
Alessicakes.com

The Cake Zone:
(941)799-2253
Thecakezone.com

Cakes by Ron:
(941)365-2991
Cakesbyron.com

CHAIR/LINEN/DÉCOR RENTAL

A Chair Affair:
(407)921-7733
Chairaffairrentals.com

Custom Linens:
(813)352-9506
Customlinenrentals.com

Connie Duglin:
(813)855-9789
Connieduglinlinen.com

Coast to Coast:
(727)321-3404
Coasttocoasteventrental.com

FLORISTS

Rose Garden:
(727)391-1200
Rosegardenflorist.com

Marsha Marie:
(727)515-7157
Marshamarielfloral.com

Apple Blossoms:
(813)985-6409
Appleblossomstampa.com

For Better or Less:
(727)868-0522
Forbetterorless.com

CEREMONY LOCATIONS

Sacred Heart Church:
(813)229-1596
Sacredheartfl.com

The Vault:
(813)225-3450
Thevaulttamp.com

Tampa Theater:
(813)274-8286
Tampatheater.com

St Andrews Church:
(913)221-2035
Saintandrewstampa.com

MISCELLANEOUS

Cigar Roller:
(888)467-8400
Cigarcatering.com

Arthur Murray Dance:
(813)835-1111
Arthurmurraytampa.com

Bayshore Limo:
(813)455-1750
Bayshorelimo.com

OFFICIANTS

Dr. Any LePage:
(727)517-1148
Stressfreeweddings.biz

Reverend Jason Sowell:
(813)770-9731

PHOTOGRAPHERS/VIDEOGRAPHER

Neil Shannon:
(813)996-1872
Nsphotodesigner.com

Digitar Studios:
(727)409-9323
Digitarstudios.com

Jonathan Fanning:
(727)459-4594
Jfanweddings.com

Aaron Lockwood:
(727)548-7072
Lockwoodstudios.com

ENTERTAINMENT

Jeff Staples:
(813)854-4702
Jeffstaples.com

Grant Hemond:
(727)736-2316
Granthemond.com

Strings Attached:
(813)541-4475
Stringsattachedfl.com

Bay Kings Band:
(813)784-6077
Baykingsband.com

PHOTOBOOTH RENTAL

Shutterbooth:
(813)600-3636
Shutterbooth.com/tampa

Foto Box:
(800)518-4310
Fotoboxlive.com

PRICING IS EXCLUSIVE OF 23% SERVICE CHARGE AND 7% SALES TAX