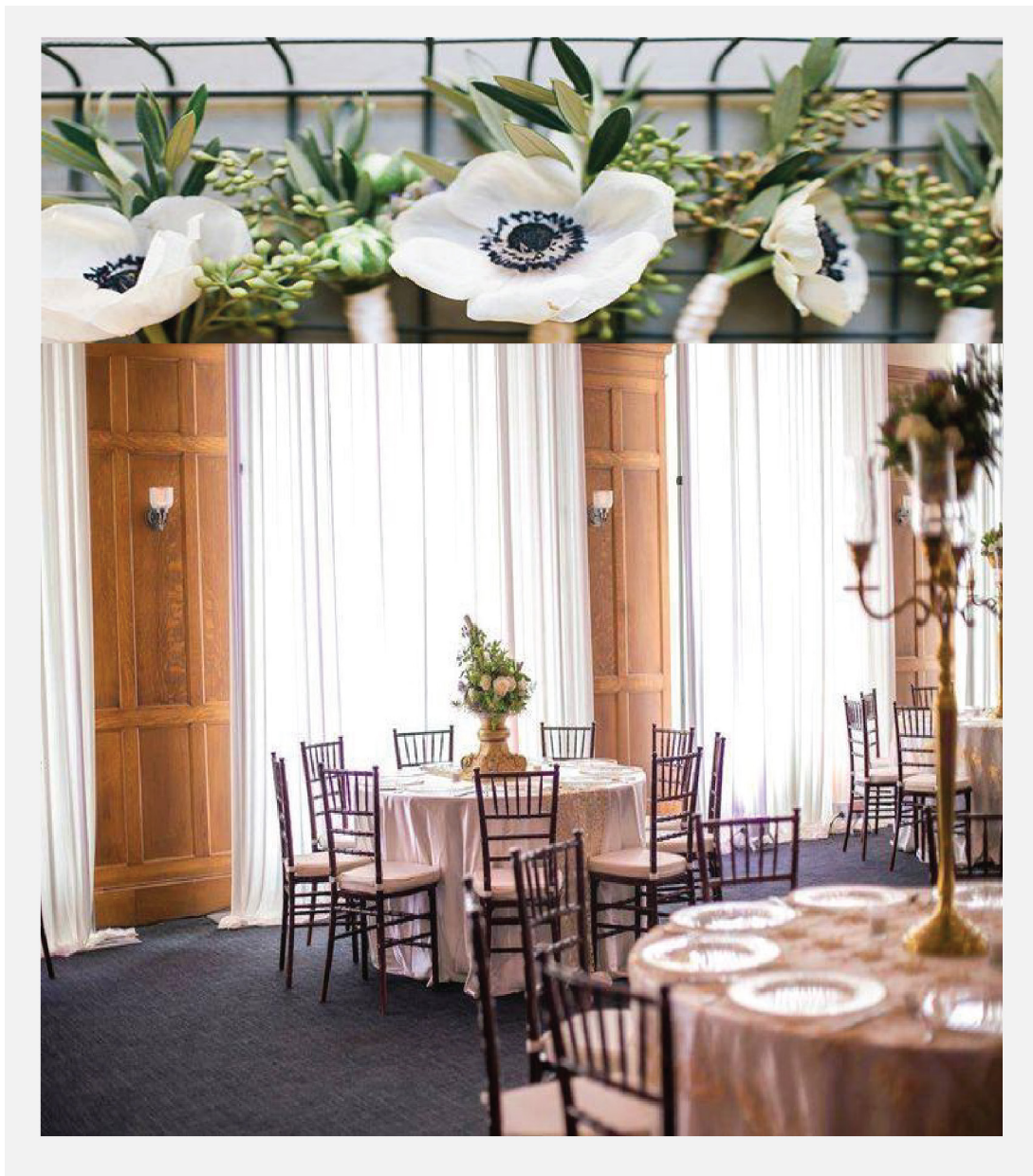


*Le* MERIDIEN  
TAMPA



**Catering Sales Manager**

Kristi Moser  
[kristi.moser@lemeridientampa.com](mailto:kristi.moser@lemeridientampa.com)  
813.999.8203

# *Le* MERIDIEN

TAMPA





# WEDDING PACKAGES

## INCLUDED IN DINNER PACKAGES



*Choice of three passed hors d'oeuvres*

*Cocktail reception table presentation*

*Complimentary cake cutting services*

*Sparkling toast during reception*

*Dance floor*

*Complimentary house centerpieces*

*White floor-length table linens with white or black napkins menu*

*Tasting for the couple*

*Wedding day coordination by our event team*

*Complimentary hotel room for the bride & groom the night of the wedding reception*

# WEDDING CEREMONY

## ELEGANT STAIRCASE CEREMONIES

### INCLUDES

Ceremony rehearsal

Ceremony chairs

Ceramic flower pedestals

Doorway rope

Stanchions power and  
extension

Cords clothed DJ table

Certified wedding planner

Price \$1,000





# HORS D'OEUVRES & DISPLAY PACKAGE

## PASSED APPETIZERS (Choose 3 Cold & 2 Hot)

### COLD

Feta Bruschetta  
Grilled Pineapple, Mozzarella, Rosemary  
Nut Crusted Brie, Lingonberry Canape  
Caprese Spear, Fresh Mozzarella, Tomato, Basil &  
Balsamic glaze  
Seared Tuna, Avocado, Sesame Wonton  
Smoked Salmon Canape  
Grilled Steak & Basil Canape  
Smoked Shrimp Deviled Egg  
Ceviche, Corn Crisp Cracker  
Cajun Chicken Salad on Cucumber

### HOT

Crispy Goat Cheese & Capicola Croquettes  
Crab Stuffed Artichokes  
Grilled Chicken Florentine Parmesan Crisp  
Pulled Duck Pickled Veg Wonton  
Italian Sausage, Fresh Mozzarella, Sundried Tomato  
Sliders Tempura Shrimp, Sweet Chili Glaze  
Mini Crab Cakes, House Made Remoulade

## TABLE PRESENTATION (Choose 1)

Vegetable Crudit  Display  
Assorted Dipping Sauces  
Domestic & Imported Cheese Display

## RECEPTION STATIONS (Choose 1)

\*Pasta Station - Grilled chicken, Italian sausage, tomato basil, pecorino cream, tortellini, penne pasta, roasted peppers, caramelized onions, mushrooms, spinach, broccoli, parmesan  
\*Beef Tenderloin - Truffle port jus, assorted dinner rolls, roasted garlic spread  
\*Prime Rib - Oven roasted root vegetable trio, au jus & horseradish cream sauce  
Raw Bar - Seasonal fresh seafood ~ Additional \$15 per person  
Mashed Potato Bar - Mashed sweet potato, mashed russet potato, butter, marshmallow, pecans brown sugar, roasted garlic, sour cream, green onion, bacon & cheddar

### Dessert Station

Mini crepes,  clairs & pastries

\*Requires Chef Attendant \$100 per 50 guests

**\$83 PER PERSON**

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



# BUFFET DINNER PACKAGE

## PASSED APPETIZERS (CHOOSE 3)

New Potato with Crème Fraîche and Caviar Ceviche Shooters

Salmon Canapes

Poblano and Smoked Gouda Croquettes Mini Crab Cakes

Remoulade Sauce Braised Chicken, Apple and Walnut Crostini

## COCKTAIL RECEPTION ~ TABLE PRESENTATION (CHOOSE 1)

International Seasonal Cheese Display with Assorted Crackers

Seasonal Fruit Display — Chef's Selection of Tropical, Local and Exotic Fruits

## SALAD (CHOOSE 2)

### **Fresh Organic Bibb Salad**

Cucumbers, red onion, feta, mandarin segments with a sesame dressing

### **Seminole Caesar Salad**

Romaine spears, roasted gruyere, homemade parmesan croutons

### **Baby Gem Wedge**

Crumbled blue cheese, roasted corn, heirloom tomatoes, crispy capicola with a roasted garlic vinaigrette dressing

## ENTRÉE (CHOOSE 2)

Seasonal Fresh Catch

Miso Glazed Salmon

Roasted Chicken Breast with Herb Jus

Petite Filet Mignon with Peppercorn Cream Demi

## COMPLIMENTING SIDES (CHOOSE 2)

Boursin Mashed Potatoes

Ratatouille Wild Rice Pilaf

Roasted Cauliflower & Sweet Carrots

Roasted Mini Sweet Peppers & Mushrooms

Sautéed Seasonal Vegetables

**\$87 PER PERSON**

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



# PLATED DINNER PACKAGE

## PASSED APPETIZERS (CHOOSE 3)

Black Olive Crostini with Feta Ceviche Shooters  
Salmon Canapes  
Crispy Goat Cheese & Tomato Croquettes Mini Crab Cakes  
Remoulade Sauce Chicken, Almond & Pomegranate Crostini

## COCKTAIL RECEPTION ~ TABLE PRESENTATION (CHOOSE 1)

International Seasonal Cheese Display  
Charcuterie Display — Selection of House Cured Meats

## SALAD COURSE (CHOOSE 1)

**Fresh Organic Bibb Salad**  
Cucumbers, red onion, feta, mandarin segments with a sesame dressing  
**Seminole Caesar Salad**  
Romaine spears, roasted gruyere, homemade parmesan croutons  
**Spinach Red Pepper Salad**  
Topped with fried shallots & warm pancetta dressing

## ENTRÉE COURSE (CHOOSE UP TO 3)

**Seed Crusted Black Grouper or Seasonal Fresh Catch**  
Cabernet baby carrots & tarragon butter  
**Airline Roasted Chicken Breast**  
Couscous, sautéed spinach & fresh tomato sweet wild mushroom marsala  
**8oz Filet Mignon**  
Herbed mashed potatoes, sautéed spinach & fresh tomato, demi glaze  
**Miso Glazed Salmon**  
Wild rice pilaf, wax beans  
**Mushroom Ravioli (Vegetarian)**  
Creamed corn and sage

**\$97 PER PERSON**

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



## DUO PLATED DINNER PACKAGE

### PASSED APPETIZERS (CHOOSE 3)

Black Olive Crostini with Feta  
Ceviche, Crispy Water Cracker  
Salmon Canapes  
Crispy Goat Cheese & Tomato Croquettes  
Mini Crab Cakes, Remoulade Sauce  
Chicken, Almond & Pomegranate Crostini

### COCKTAIL RECEPTION ~ TABLE PRESENTATION (CHOOSE 1)

International Seasonal Cheese with Assorted Crackers  
Charcuterie Display—Selection of House Cured Meats and Pâtés  
Mini Crab Cakes — House Made Remoulade

### SALAD COURSE (CHOOSE 1)

**Fresh Organic Bibb Salad**  
Arugula, red onion, candied pecans  
**Seminole Caesar Salad**  
Romaine spears, roasted gruyere, homemade parmesan croutons  
**Mixed Green Salad**  
Seasonal mixed greens topped with Chef's house dressing

### DUO ENTRÉE COURSE (CHOOSE 1)

**Brie Prosciutto Wrapped Chicken & Sliced Pork Loin**  
Roasted zucchini & squash, rosemary marbled potato  
**6oz Filet Mignon & Parmesan Crusted Prawns**  
Twice baked potato, haricot vert  
**Mediterranean Salmon & Grilled Chicken Breast**  
Candied brussels sprouts and baked farro

**\$117 PER PERSON**

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





# HORS D'OEUVRES & RECEPTION STATIONS

Prices listed are per piece, unless otherwise noted. There is a minimum requirement of 25 pieces per order

## COLD

Local Strawberry & Feta Bruschetta	\$4.50
Potato, Crème Fraiche, Caviar	\$5.00
Apples, Bleu Cheese & Walnut Crostini	\$5.00
Braised Chicken, Belgian Endive, Walnut	\$5.00
Seared Tuna Crispy Sesame Wonton	\$5.50
Smoked Salmon Canape	\$5.50
Grilled Steak & Basil Canape	\$5.50
Lump Crab Deviled Eggs	\$5.50
Ceviche Shooter	\$6.00
Mini Stuffed Chorizo Peppers	\$6.00

## HOT

Crispy Goat Cheese & Capicola Croquettes	\$5.00
Grilled Chicken Florentine Parmesan Crisp	\$5.00
Pulled Duck Pickled Veg Wonton	\$5.50
Italian Sausage, Fresh Mozzarella, Sundried Tomato Sliders	\$5.50
Tempura Shrimp, Sweet Chili Glaze	\$5.50
Crab Stuffed Artichokes	\$6.00
Mini Crab Cakes, Gribiche Sauce	\$6.00

## RECEPTION BARS

*Pasta Station: Chicken, Italian sausage, tomato, basil, pecorino cream, tortellini, penne pasta, roasted peppers, caramelized onion, mushrooms, spinach, broccoli, parmesan	\$23 per person
Mashed Potato Bar: Mashed sweet potato, Mashed Russet potato, butter, Marshmallow, pecans, brown sugar, Roasted garlic, sour cream, green onion, bacon & cheddar	\$14 per person
Vegetable Crudité Display, assorted dipping sauces, serves 25	\$195 per display
Domestic & Imported Cheese Display, serves 25	\$275 per display
*Beef Tenderloin - Truffle port jus, assorted dinner rolls, roasted garlic spread	\$500 per loin
*Prime Rib - Oven roasted root vegetable trio, au jus & horseradish cream sauce	\$625 per loin
Raw Bar-Seasonal Fresh Seafood	\$36 per person
Dessert Station: Mini crepes, éclairs & pastries	\$9 per person

\*Requires Chef Attendant \$100 per 50 guests

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

# *Le* MERIDIEN TAMPA





## BEVERAGE PACKAGES

All bar packages include choice of brand level liquors and wines, import/domestic beers, soft drinks, bottled water, fresh fruit juice & mixers. Bar pricing is per person, unless otherwise noted

### BEER & WINE

Select House Wines, Bud, Bud Light, Miller Lite

Angry Orchard, Heineken, Corona

2 HOURS: \$35.00

3 HOURS: \$40.00

4 HOURS: \$45.00

\*ADD LOCAL/CRAFT BEERS

ADDITIONAL \$5 PER PERSON

### BEER, WINE & PREMIUM LIQUOR

Select House Wines, Bud, Bud Light

Angry Orchard, Heineken, Corona

Stoli Vodka, Captain Morgan, Bacardi Silver, Tanqueray

Jose Cuervo, Dewars, Seagram's VO, Buffalo Trace

2 HOURS: \$45.00

3 HOURS: \$55.00

4 HOURS: \$60.00

### BEER, WINE & SIGNATURE LIQUOR

Select House Wines, Bud, Bud Light

Angry Orchard, Heineken, Corona

New Amsterdam Vodka, Beefeater, Cruzan Silver, Great King's

Street, Seagram's 7, Old Forester, Jose Cuervo

2 HOURS: \$40.00

3 HOURS: \$45.00

4 HOURS: \$50.00

### BEER, WINE & LUXURY LIQUOR

Select House Wines, Bud, Bud Light

Angry Orchard, Heineken, Corona

Ketel One Vodka, Captain Morgan, Bacardi Silver

Bombay Sapphire, Milagro Silver, Chivas 12

Crown Royal, Jack Daniel's

2 HOURS: \$50.00

3 HOURS: \$60.00

4 HOURS: \$65.00

**\*\*Enhance your event with the prohibition era experience. Your guests will be taken back in history when craft creations were the cutting edge of Speakeasies. Choose 4 classic cocktails which will be hand crafted with the freshest ingredients by one of Le Meridien's mixologists, exclusively for your guests: French 75, Sidecar, the South Side Fizz, Bees Knees, The Last Word, Old Fashion, Sazerac, Mint Julep, Mary Pickford, Ward 8, Manhattan, Vieux Carre, Cat's Meow, Bramble, Aviation, Moscow Mule, Pisco Sour, White Sangria, Classic Martini ~ Additional \$10 Per Person**

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

### CASH BAR PRICING

SIGNATURE MIXED BEVERAGES	\$12	DOMESTIC BOTTLED BEER	\$6
PREMIUM MIXED BEVERAGES	\$14	IMPORTED BOTTLE BEER	\$7
LUXURY MIXED BEVERAGES	\$16	SOFT DRINKS	\$4
SIGNATURE WINES PER GLASS	\$12	BOTTLED WATER	\$4
SIGNATURE WINES PER BOTTLE	\$35		

BARTENDER FEE \$ 150

(Suggested 1 bartender per 50 guests)

