INTERCONTINENTAL TAMPA

WEDDING MENUS 2012

Experience Unique Florida Style & Sophistication

The InterContinental Tampa hotel features superb customer service and a comfortable Florida feeling. Guests will enjoy a contemporary, yet casual sense of elegance, along with a unique sense of Florida style and sophistication.

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; such as rehearsal dinners and farewell brunches, 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 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.

Most importantly, remember that at InterContinental Tampa, we will work hand-in-hand with you to assure that your vision comes to life! For a personal tour of our facilities or to request additional information, please do not hesitate to contact us at 813-286-4052 or www.intercontampa.com.

InterContinental Tampa
4860 West Kennedy Boulevard
Tampa, Florida 33609 | 813.286.4400
www.intercontampa.com

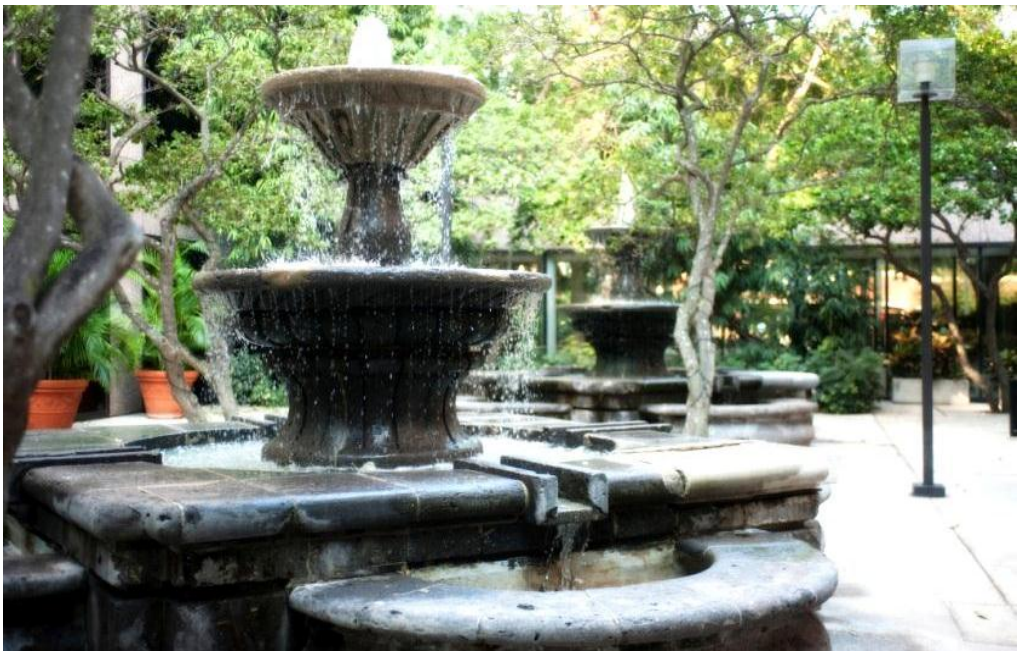
CEREMONY LOCATIONS

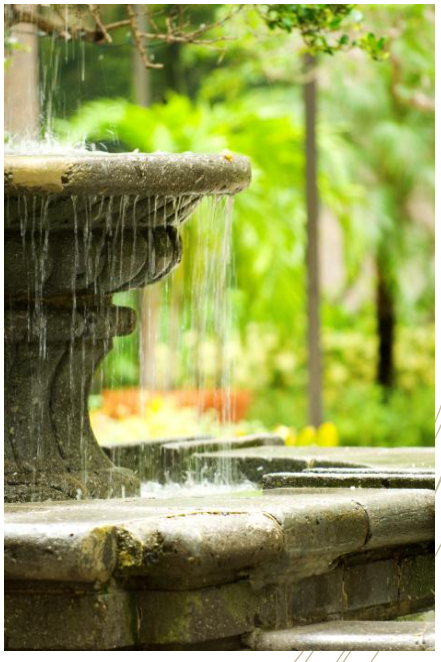
The Atrium $800.00

The Atrium is a beautiful setting with a soft flowing water fountain, spectacular natural light features and lush foliage, creating a romantic atmosphere. (Seating: Up to 250 guests)

The Courtyard $500.00

The Courtyard offers a natural outdoor setting. This private venue creates the most intimate locations for saying your vows with two rustic water fountains and planters. (Seating: Up to100 guests)





***Prices subject to 23% Service Charge and 7% Sales Tax ***

****Ceremony site fees include site reservation for two hours, chairs, an altar table and water station.**

THE RECEPTION

When you select InterContinental Tampa as your wedding location, you'll be teamed up with your own professional Catering and Banquet Staff, who will help you, plan every detail. No matter the size of your special event, the personalized attention you receive will exceed all of your expectations - and ensure that your wedding is a memorable experience.

Our hotel features numerous ballrooms and event spaces for the perfect reception. Daytime events are scheduled from **10:00am to 4:00pm**. Evening events are scheduled from **6:00pm to 12:00am**. Each room has a food and beverage minimum listed below which is prior to the Hotel's service charge and tax. The minimum includes the ballroom set-up. No additional room rental is required.

Bayshore Ballroom
With its cool elegant Florida atmosphere and Grand Foyer pre-dinner reception space, the Luxurious Bayshore Grand Ballroom, which can accommodate 300 guests, is a perfect location for a formal reception.

Poinciana
Poinciana is a perfect location for a formal reception with a sleek and modern feel for up to 100 guests.

Westshore Room
Westshore Room offers an intimate opulent setting for mid-size events up to 60 guests.

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WEDDING PACKAGE INCLUDES

- Choice of Three Butler Passed Hors d'oeuvres per Person
- A Sparkling Wine Toast Awaits Each Guest at the Table to Toast the Bride & Groom
- Elegant White Floor Length Linens with Matching Linen Napkins
- A Bridal Party Holding- area with a Selection of Your Hors D'oeuvres and Beverages
- 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
- A Complimentary Menu Tasting is Offered for the Bride & Groom
- Complimentary Day-of-Event Guest Self- Parking with Convenient Access to Hotel Entrance
- Discounted Room Rates for Your Wedding Guests
- A Complimentary Two Night Stay in a Luxury Room for Your Wedding Weekend
  *A Special Wedding Amenity to Our Bride & Groom from the InterContinental Tampa
- Breakfast in Bed for Our Bride & Groom or Complimentary Breakfast Buffet in Shula's
- A Complimentary One Night Stay on Your ONE Year Anniversary

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Hor d'oeuvres

Cold Hor d'oeuvres

Garlic and Truffle Mushroom Crostini Chervil Salad $4

Roasted Artichoke Bottoms with Tomato Marmalade Micro Basil $4

Toasted Pita Chip with Chick Pea, Sundried Tomato Goat Cheese Cream $4

Curried Chicken and Pine Nut Tartlet Apple Chutney $5

Chicken Caprese with Fresh Mozzarella, Grape Tomato Basil Pesto $5

Blackened Beef Tip on Walnut Gorgonzola Crostini Caramelized Shallots $6

Shrimp and Crab Salad Cucumber Cup Kaffir Lime Aioli $6

Tuna Tartar with Crispy Lotus Root Togorashi Mayo $6

Hot Hor d'oeuvres

Roasted Eggplant and Oven Dried Tomato Crisp Tomato Fondue $4

Fig and Goat Cheese Flat Bread Aged Balsamic Glace $4

Wild Mushroom and Herb Cheese in Phyllo Red Pepper Coulis $4

Crispy Coconut Chicken Strip Horseradish-Orange Marmalade $5

Chicken Samosas Cucumber Curry Yogurt $5

Mushroom, Leek and Bacon Focaccia $5

Bacon Wrapped Shrimp, Basil Tangy BBQ Sauce $6

Baby Lump Crab Cakes Remoulade Mustard Sauce $6

Roast Tenderloin, Curry-Scented Bruschetta Raisin-Pear Relish $6

Grilled Lollipop Baby Lamb Chops Rosemary Jus $6

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Displays

Vegetable Crudités $7

Fresh Garden Vegetables with Assorted Dips to include:
Smoked Onion, Avocado, Roasted Pepper and Garlic

Roasted Vegetable Display $8

Roasted Eggplant, Red Peppers, Artichokes, Squash, Asparagus, Onions, Portobello Mushrooms
Aged Balsamic Drizzle

Baked Brie En Croute $10

With Fresh Caramelized Apples, Raspberries Compote
With French Bread and Crostinis

International Bruschetta Station $12

(Pick Three Gourmet Spreadable Delights :)
Tomato basil, Hummus, Roasted Eggplant Caponata, Olive Tapenade, Spinach and Artichok,
to include Crostinis, Lavash, Flat Breads, Crackers and herb Focaccia

Artisan Cheese Display $12

Local and Imported Cheeses
Fresh and Dried Fruits, Lavender Honey, Assorted Nuts
Dark Berry Jam, French Breads, Crostinis and Lavash

Fruit Fondue $12

Sliced Fresh Seasonal Fruit to include
Pineapple, Honeydew, Cantaloupe, Strawberries
Marshmallows, Rice Krispie Squares and Pound Cake
With Chocolate Fondue

Assorted Selection of Sushi $18

A Variety of California Rolls and Nigiri to include: Eel, Salmon, Shrimp and Spicy Tuna
With Wasabi, Pickled Ginger, and Soy Sauce
(3pcs per Person)

Raw Bar $20

Shrimp, Mussels, Oysters, Scallops, Crab Claws
Lemons and limes, Cocktail Sauce, Sherry Mignonette Sauce Louis
(4pcs per Person)

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Dinner Menu

Menu Selections Include Choice of Salad or Soup and Entrée.
All dinners include Freshly Baked Rolls and Butter and Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

Salads & Soups

(Choose One)

Tuscan Tomato and Bread Soup

Roasted Curried Butternut Squash Soup
Fennel Scented Croutons

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Wild Tender Baby Green Bundle
Peppered Seared Heirloom Tomatoes, Port Macerated Cherries,
Pistachio Crusted Goat Cheese, Aged Balsamic Vinaigrette

Traditional Wedged Caesar
Crisp Romaine Heart Wedges, Caesar Dressing
Roasted Garlic- Herb Focaccia Croutons, Shaved Pecorino Cheese

Baby Romaine Hearts
Tellicherry Pepper Crusted Italian Baguette, Pancetta Chip
White Balsamic Glazed Cherry Tomato, Romano Cheese
Creamy Roasted Garlic Dressing

Martini Chopped Salad
Chopped Romaine, Blue Cheese, Bermuda Onions,
Crisp Bacon, Roma Tomatoes, Oregano Vinaigrette

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Plated Entrees

(Choose One)

Curried Braised Eggplant and Cauliflower Crisp
Split Pea Harissa, Curried Yogurt and Cous Cous
Mint-Almond Pesto
$57

Herb Marinated Tanglewood Farms Chicken Breast
Wilted Swiss Chard, Tomato Confit, Baby Carrots, Wild mushroom and Leek Risotto,
Sage Brown Butter Sauce
$65

Fresh Pesto Crusted Frenched Chicken Breast
Baby Eggplant, English Pea Rogue,
Roasted Fingerling Potatoes, Charred Tomato Emulsion
$67

Breast of Chicken Stuffed with Fontina Cheese
Roasted Artichoke Hearts, White Asparagus, Sautéed Baby Spinach
Basil Potato Puree, Caramelized Shallot Pan Jus
$74

Ginger Glazed Salmon
Buttered Baby Bok Choy, Roasted Shiitake, Crispy Japanese Eggplant
Kaffir Lime Steamed Jasmine, Ponzu Vinaigrette
$72

Fennel Crusted Seared Diver Scallops
Sautéed Broccoli Rabe, Braised Cipollini Onions
Roasted Corn and Pancetta Polenta Cake, Citrus Gremolata
$77

Grilled Florida Grouper
Braised Collard Greens, Roasted Sweet Peppers
Butternut Squash Gnocchi, Spiced Balsamic Reduction
Roasted Garlic Broth
$80

Three Pepper Seared Sword Fish
Sautéed Haricot Vert, Roasted Baby Beets
Stone Fruit Israeli Cous Cous, Tarragon-Corn Cream Sauce
$81

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Plated Entrees

Roasted Garlic and Rosemary Grilled Flat Iron Steak
Grilled Portobello Mushrooms, Broccolini, Roasted Pearl Onions
Cracked Black Pepper and Olive Oil Potato Puree, Chianti Reduction
$74

Bourbon Glazed Pork Tenderloin
Caramelized Shallot and Tomato Tart, Arugula, Almonds
Spicy Pear Compote, Spanish Paprika Mojo
$79

Roasted New York Strip Steak
Charred Jumbo Asparagus, Salsify, Roasted Shallots, Smoked Tomato Jus
White Cheddar and chive Twice Baked Potato
$79

Porcini Crusted Lamb Rack
Roasted Artichoke Hearts, Piquillo Pepper
Saffron Braised Cauliflower, Parsnip Puree, Mint Pesto
$81

Port and Vidalia Onion Crusted Filet Mignon
Roasted Baby Turnips and Baby Golden Beets, Cognac Cream
Black Trumpet Mushrooms, Three Potato Dauphinoise
$82

Dual Entrees

Breast Of Chicken and Herb Crusted Salmon
Parmesan Crusted Asparagus, Tomato Confit, Swiss Chard
Roasted Garlic Potato Puree, Red Pepper Coulis
$84

Citrus Glazed Grouper and Grilled Jumbo Shrimp
Braised Acorn Squash, Leek and Pea Fondue
Crimson Lentils with Pancetta, Champagne Butter
$86

Pine Nut Crusted Petite Filet and Sword Fish
Truffle Creamed Spinach, Lavender Glazed Carrots
Tomato and Caper Relish, Spiced Port Butter
$89

Center Cut Rib Eye and Butter Poached Lobster
Wild Mushroom Ragu, Braised Endive, Curried Palm Hearts
Fava Bean Risotto, Syrah Reduction
$94

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Buffet

Dulce Cubano

Black Bean Soup with Chorizo, Tomatoes, Cilantro

Tomato and Shaved Mango Salad

Pan Seared Mahi Mahi with Mango Mojo Sauce

Marinated Grilled Chicken with Coconut Rum Butter

Paella of Chicken, Shellfish, Sausage and Saffron Rice

Fried Sweet Plantains

Chayote, Calabaza and Red Peppers

Cuban Bread and Rolls

Traditional Flan with Whipped Cream

Tropical Fresh Fruit Tarts

Freshly Baked Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

$59 Per person

Tampa Bay Sunset

Fresh Field Greens with Cucumbers, Carrots, Peppers Orange Segments and Two Dressings

Pickled Cucumber and Palm Heart Salad

Summer Field Lettuces, Tomatoes, Poached Chianti Pear

Crumbled Gorgonzola, Dried Cherries

Sweet and Spicy Walnuts, Balsamic Vinaigrette

Free Range Grilled Chicken Breast, Tarragon Mustard Sauce

Pan Seared Grouper with Capers Roasted Pepperonata Sauce

Grilled New York Steak with Horseradish Jus

Dark Chocolate Rum Crunch

Key Lime Tartlet's

Strawberry Short Cakes

Freshly Baked Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

$68 Per person

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Buffet

Amore Italiano

Fresh Field Greens with Assorted Condiments and Dressings
Panzanella Salad
Cherry Tomato, Basil, and Fresh Mozzarella Salad
Yukon Gold Potatoes with Haricot Vert and Shaved Parmesan
Cured Olive Oil Seared Chicken Breast Cacciatore
Lobster Ravioli and Citrus Roasted Prawns with Spicy Tomato Sauce
Herb Crusted Swordfish with Citrus Gremolata
Risotto with Crimini Mushroom and Peas
Oven Roasted Eggplant, Broccoli Rabe, Tomatoes, Peppers
Traditional Tiramisu with Espresso Sauce
Macerated Berries with Sabayon
Ricotta Lemon Cheesecake
Freshly Baked Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas

$75 Per person

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Enhancements

Enhance Your Package

Smoked Remesco Crostini Lobster Bisque $4

Chive-Crème Fraiche Frost Zellwood Corn and Crab Bisque $6

Baby Rocket Lettuce $2
Chianti Poached Bosc Pear, Gorgonzola Cheese Flan, Candied Pecans,
Chili-Sunflower Essence, Port- Fig Vinaigrette

Italian Endive and Micro Green Salad $4
Marinated Artichoke Hearts, Roasted Garlic Tapenade, Pancetta Chip,
Citrus-balsamic Reduction, Cured Olive Vinaigrette

Baby Spinach and Cucumber Bundle $5
Duck Confit Strudel, Artisan Brie Cheese, Mission Figs
Brown Butter-Sherry Vinaigrette

Olive Oil Grilled Escarole and Scallop $6
Pickled Golden Beet Carpaccio, Roasted White Asparagus,
Truffle Scented Crusted Scallop, Smoked Tomato Crostini Limóncello Vinaigrette

Hydroponic Butter Lettuce & Gulf Shrimp Ceviche $6

Choose One Intermezzos Flavor $3

Lemon Sorbet
Raspberry Sorbet
Kaffir Lime and Mango Sorbet
Watermelon and Mint Sorbet
Prosecco and Raspberry Sorbet

Choose One Petite Dessert Finale $5

Wild Berry Panna Cotta, Berry Coulis
Tahitian Vanilla Bean Crème Brulee, Stone Fruit
Espresso Pot de Crème, Godiva Anglaise
Traditional Flan, Caramel and Whipped Cream
Tres Leche, Coconut Cream

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Plated Cold Appetizers Options

Tomato Bruschetta Martini $10
Red and yellow Tomatoes, Garlic, Micro lemon Basil
Olive Oil Brushed Ciabatta Bread

Bay Scallop and English Pea Tart $13
Frissee, Avocado Puree, Sherry-Bacon Dressing

Shrimp Cocktail $13
Chipotle-Chili Sauce

Togarashi Seared Tuna Carpaccio $14
Cracked Sichuan Peppercorns, Citrus-Fennel Slaw
Micro Cilantro

Plated Hot Appetizers Option

Four Cheese Fiocchetti $12
Spicy Pear-Walnut Compote, Sorrel-Leek Fondue, Shaved Pecorino

Smoked Chicken and Asparagus Risotto $12
Romano cheese, Extra Virgin Olive oil

Three Pepper Crusted Diver Scallop $14
Celery Root Puree, Citrus Mustard Cream

Guava Glazed Gulf Shrimp $14
Crispy Fried Okra, Roasted Corn Grits

Piquillo Pepper Marinated Duck Breast $14
Braised Endive, Yucca-Poblano Hash

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After Hour Reception

"Salsa City"

Build Your Own Nachos
Corn Tortillas, Cheese Sauce, Texas Chili, Sour Cream
Salsa and Guacamole
Fried Stuffed Green Jalapenos and Jack Cheese Fondue
Chicken and Cheese Quesadillas, Pico De Gallo
Papas Rellenas (Stuffed Potatoes) Chipotle Aioli
Chicken Empanadas
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

$20 Per person

"The Ballpark"

Warm Pretzels with Mustard
Fresh Pop Corn
Top Your Fries, Cheese Sauce, Chili, Green Onions, Bacon
Mini Hot Dogs with Sweet Relish, Pepper and Onion Ragu
Ball Park Sliders, American and Cheddar Cheese
Lettuce, Tomatoes, Pickles, Ketchup, Mustard
Fried Onion Rings
Assorted Ice Cream Novelties
Frozen Snickers Bars
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

$27 Per Person

"Chocolate Surge"

Chocolate Covered Raisins or Pretzels
M and M's and Hershey Kisses
Double Fudge Brownies
Chocolate-Filled Cannolis
Chocolate Dipped Strawberries
Mini Chocolate Crunch Bars
Chocolate Chip Cookies
Chocolate Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

$20 Per Person

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"Café Espresso"

Miniature Italian Pastries
Assorted Biscotti
Amaretto Cookies
Freshly Brewed Coffee
Served with Shaved Chocolate, Cinnamon Sticks
Rock Candy, Whipped Cream and Lemon Peel

$16 Per Person

Grilled Cheese Station

Assorted Breads, Swiss, Provolone, Havarti, Marble and Old Cheddar Cheeses,
Prosciutto, Ham and Genoa salami, Arugula, Sliced Tomatoes and Green apples,
Caramelized Pears, Red Onion Jam, Mushrooms,
Pickles, Guacamole, Assorted Mustard, Spicy Ketchup

$12 Per Person

Vive La France

Fresh Seasonal Berries and Grapes, European Cheese Display with Artisan Breads,
Crostinis and Baguettes, Smoked Salmon Smear with Gherkins, Tomatoes and Onions

$18 Per Person

Late-Night Snack Bites

Sweet Potato fries ***$4***

Soft pretzels, served with gourmet dipping mustards ***$5***

Tacos filled with pork, beef, chicken, or fish ***$6***

Empanadas filled with pork, beef or chicken ***$8***

Hamburger and Cheeseburger sliders, with gourmet toppings ***$8***

Mini pizzas, with assorted gourmet toppings and five types of cheeses ***$9***

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Beverage Service

Hosted Hourly Bar Packages Per Person

Ultimate Packages

Serving Ultimate Brand Liquors: Grey Goose Vodka, Hendricks Gin, Mount Gay Spiced Rum, Bacardi Silver Rum, Patron Silver Tequila, Knob Creek Aged Bourbon, Crown Royal Canadian Whiskey, J.W. Black Label Scotch, Jack Daniels
Ultimate Wine, Imported & Domestic Beer,
Bottled Water, Assorted Soft Drinks

One Hour ~ $23
*Each additional Hour at $10 per person per hour

Top Shelf Packages

Serving Top Shelf Brand Liquors: Kettle One Vodka, Tanquerray Gin, Bacardi Silver Rum, Captain Morgan's Spiced Rum, Jose Cuervo 1800 Tequila, Makers Mark Bourbon, Jack Daniels, Seagrams V.O. Whiskey, Dewars White Label Scotch
Top Shelf Wine, Imported & Domestic Beer,
Bottled Water, Assorted Soft Drinks,
Juices and Mixers

One Hour ~ $19
*Each additional Hour at $9 per person per hour

Premium Packages

Serving Premium Brand Liquors: Finlandia Vodka, McCormicks Dry Gin, Bacardi Silver Rum, Jose Cuervo Tequila, Jim Beam, Seagrams 7 Whiskey, J.W. Red Label Scotch
House Wine, Imported & Domestic Beer,
Bottled Water, Assorted Soft Drinks,
Juices and Mixers

One Hour ~ $17
*Each additional Hour at $8 per person per hour

Beer & Wine Packages

House Wine, Imported & Domestic Beer
Bottled Water, Assorted Fountain Soft Drinks and Juices

One Hour ~ $16
*Each additional Hour at $6 per person per hour

Hosted Per Drink

Ultimate Cocktails $9	Top Shelf Cocktails $8	Premium Cocktails $7
Wine by the Glass $7	Craft Beer $7	Imported Beer $7
Domestic Beer $6	Soda $4	Bottled Water $4

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Wine List

White Wines

Stone Cellars Chardonnay	36
Main Street Chardonnay	40
Simi Chardonnay	53
Cakebread Chardonnay	110
Ca Montini Pinot Grigio	37
Santa Margherita Pinot Grigio	63
Kim Crawford Sauvignon Blanc	45
Schloss Vollrads Riesling	48

Red Wines

Stone Cellars Merlot	36
Red Diamond Merlot	38
Stone Cellars Cabernet	36
Rex Goliath Cabernet	40
Liberty School Cabernet	55
La Crema Pinot Noir	64
Penfold's Thomas Hyland Shiraz	40
Santa Margherita Chianti	65

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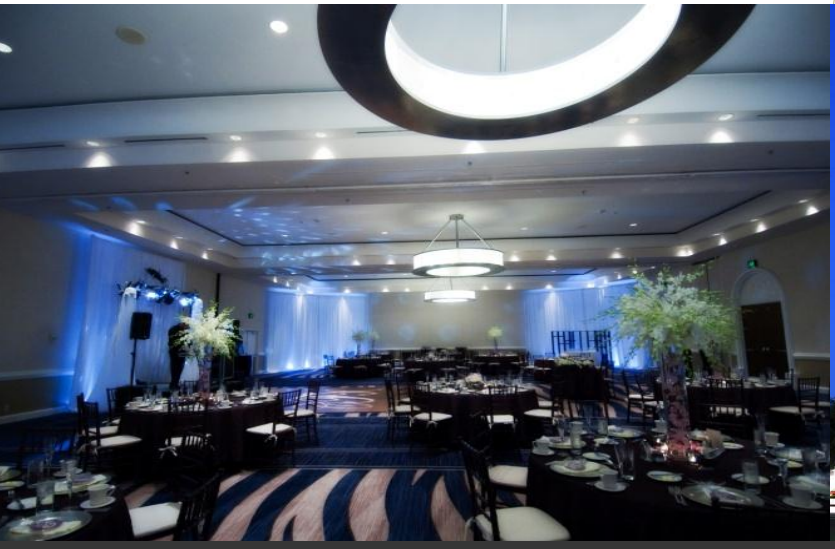

BANQUET REQUIREMENTS

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 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 be specified in your contract and first deposit of 25% is due upon contracting. 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 account balance.

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