



DUVAL

BALLROOM & CONFERENCE CENTER

WEDDING PACKAGES

WELCOME!

Thank you for inquiring about our Duval Ballroom & Conference Center, Clearwater Beach's Premier Waterfront Ballroom.

The Duval Ballroom & Conference Center is a stand alone, Gulf front ballroom located at the Holiday Inn & Suites on Clearwater Beach. Our space features floor to ceiling windows and doors, as well as offering views of the Gulf with a private veranda. Our space is approximately 4,000 sq. feet and can accommodate up to 200 guests.

Complimentary Amenities

(Minimum of 40 Guests)

- Complimentary Champagne Toast
- White Linens & Napkins
- Use of House Centerpieces
- Service Staff
- Dance Floor
- White Chair Covers & Sashes
- Skirting on Cake, Gift, Escort, and DJ Tables
- Complimentary Cake Cutting & Service
- Event Room Set-up and Breakdown
- Complimentary King Guest Room for the Married Couple (Night of Reception*)
- Special Group Rates for Rooms Available for Guests
- Complimentary Event Parking for Attendees (Based on Availability)



General Information

Food & Beverage Control:

Food displayed is limited to 2.5 hours (one hour for cocktail and one hour and a half for dinner). No food or beverage of any kind is allowed to be brought in or taken out of any event where the liquor or food license of this property is used. Our staff reserves the right to remove the food and beverage brought into the facility in violation of this policy. Custom menus or menu substitutions will be evaluated at time of booking and detailing.

Guarantees:

In arranging for private functions, final guaranteed attendance must be specified and communicated to the Sales Office staff 14 business days (Monday-Friday) prior to the function. A final guarantee is due no later than 12 PM, three days prior to the event. At this time, no further changes will be accepted.

Billing & Payments:

A non-refundable deposit of \$1,000.00 is required to reserve your date and venue. The deposit is due upon signing of the contract and will go towards your final total. Personal checks are accepted up to four weeks prior to the event. Payments may be made monthly/bi-monthly up until three days prior to the event. At that time, the remaining balance is due in full. Final payment can be paid by Cash, Credit Card, Certified Check, or Money Order.

REHEARSAL DINNERS

Prices are per person, unless otherwise noted

“The Dolphin” - \$58

Starters

Assorted Cheeseboard with Crackers

Mixed Greens Salad

Garden Greens, Mandarin Oranges and Strawberries,
Feta Cheese, Candied Pecans with a Citrus Vinaigrette

Main

Parmesan Crusted Snapper
Marinated London Broil with a Mushroom Demi Glace
Chicken Piccata
Island Rice
Oven Roasted Potatoes
Fresh Vegetables
Assorted Rolls and Butter

Desserts

Cheesecake
Key Lime Pie

**Pricing subject to the 23% service charge and 7% sales tax.
All pricing is subject to change.**

REHEARSAL DINNERS

Prices are per person, unless otherwise noted

“ Southern Feast ” - \$56

Starters

Fresh Seasonal Fruit Display

Main

Slow Roasted BBQ Baby Back Ribs
Southern Fried Catfish
Chicken Cacciatore

Sides

Creamy Coleslaw
Southern Potato Salad
Three Cheese Mac N Cheese
Baked Beans
Corn on the Cob
Assorted Rolls and Butter

Desserts

Apple Cobbler
Pumpkin Pie

**Pricing subject to the 23% service charge and 7% sales tax.
All pricing is subject to change.**

Pearl Wedding Package - \$86

Prices are per person, unless otherwise noted

Bar Service

Two (2) Hour Open Bar featuring House Brand Liquors, House Wines,
Domestic & Import Beers, Sodas, Juices, and Bottled Water
(First two hours of event)

Cold Hors d'Oeuvres

*Choice of Three (3)

Domestic Cheese and Fruit Display
Fresh Vegetable Crudites with Herb Dip
Peel & Eat Shrimp Cocktail Platter
Asparagus Wrapped in Roast Beef
Caprese Skewers

Hot Hors d'Oeuvres

*Choice of Four (4)

Meatballs (Swedish, Sweet n Sour or BBQ)
Coconut Shrimp
Crab Rangoon
Hawaiian Chicken Skewers
Vegetable Spring Rolls
Asian Pork Pot Stickers
Petite Beef Wellingtons

Chef's Pasta Station

Penne Pasta with Alfredo and Marinara Sauces, Meatballs,
Julienne Chicken Breast, and toppings.

Self Service

Included in package is Freshly Brewed Regular & Decaf Coffee and Iced Tea.

**Pricing subject to the 23% service charge and 7% sales tax.
All pricing is subject to change.**

Aquamarine Wedding Buffet - \$126

** Prices are per person, unless otherwise noted**

Bar Service

Four (4) Hour Open Bar featuring Call Brand Liquors, House Wines,
Domestic & Import Beers, Sodas, Juices, and Bottled Water
(First four hours of event)

Cocktail Hour

Domestic Cheese and Fruit Display
Fresh Vegetable Crudites with Herb Dip

**Choice of Three (3)*

Asian Pork Pot Stickers
Meatballs (BBQ, Sweet N Sour, or Swedish)
Coconut Shrimp with Mango Salsa
Chicken Skewers
Vegetable Spring Rolls
Petite Beef Wellingtons
Caprese Skewers

Salads

**Choice of One (1)*

Crisp Garden Greens with Assorted Dressings
Caesar Salad

Entrees

**Choice of Two (2)*

Sliced London Broil with Sauce Chasseur
Chicken Marsala, Chicken Francese, or Chicken Piccata
Lemon Dill Butter Atlantic Salmon
Blacken Mahi with Mango Salsa

Accompanied by

**Choice of one (1)*

Herb Roasted Potatoes
Island Rice Pilaf
Yukon Gold Mashed Potatoes

Chef's Signature Vegetables
Assorted Freshly Baked Rolls and Butter
Freshly Brewed Regular and Decaf Coffee, and Iced Tea

**Pricing subject to the 23% service charge and 7% sales tax.*
*All pricing is subject to change.**

Crystal Wedding Buffet - \$142

Prices are per person, unless otherwise noted.

Bar Service

Four (4) Hour Open Bar featuring Call Brand Liquors, House Wines, Domestic & Import Beers, Sodas, Juices, and Bottled Water
(First four hours of event)

Cocktail Hour

Assorted Cheese Display included

**Choice of Three (3)*

Vegetable Spring Rolls

Asian Pork Pot Stickers

Swedish Meatballs

Fresh Fruit and Cheese Display

Coconut Shrimp or Crab Rangoon

Salads

**Choice of One (1)*

Crisp Garden Greens with Assorted Dressings

Caesar Salad

Entrees

**Choice of Two (2)*

Sliced London Broil with Sauce Chasseur

Chicken Marsala, Chicken Francese, Chicken Piccata

Lemon Dill Butter Atlantic Salmon

Blacken Mahi with Mango Salsa

Accompanied by

**Choice of one (1)*

Herb Roasted Potatoes

Island Rice Pilaf

Yukon Gold Mashed Potatoes

Chef's Signature Vegetables

Assorted Freshly Baked Rolls and Butter

Freshly Brewed Regular and Decaf Coffee, and Iced Tea

**Pricing subject to the 23% service charge and 7% sales tax.
All pricing is subject to change.**

Diamond Package

Prices are per person, unless otherwise noted

Bar Service

Four (4) hour Open Bar featuring Call Brand Liquors
(First four hours of event)

Cocktail Hour

**Choice of Four (4)*

Vegetable Spring Rolls
Crab Stuffed Mushroom Caps
Domestic Cheese and Fresh Fruit Display
Fresh Vegetable Crudites with Herb Dip
Asian Pork Pot Stickers
Crab Rangoon
Hawaiian Chicken Skewer
Meatballs (Swedish, Sweet n Sour or BBQ)
Fresh Tomato Bruschetta

Salads

Caesar Salad or Fresh Garden Green House Salad

Plated Entree Selections

- Chicken Breast Stuffed with Spinach and Boursin Cheese, topped with a Sun-dried Tomato Cream Sauce - \$95
- Chicken Piccata, Francese or Marsala - \$93
- Grilled Salmon with a dijon Lemon Dill Sauce - \$99
- Crab Crusted Salmon - \$104
- Parmesan Crusted Snapper - \$106
- Pepper Crusted Prime Rib - \$126
- Bacon Wrapped Filet Mignon - \$126
- Filet of Beef Tenderloin & Sauteed Chicken Breast - \$123
- Filet of Beef Tenderloin & 3 Crab Stuffed Shrimp - \$126
- Filet of Beef Tenderloin & Crab Stuffed Salmon - \$129

All entrees are served with:

Choice of Herb Roasted Potatoes, Yukon Gold Mashed Potatoes, or
Island Rice Pilaf

Chef's Signature Vegetables

Assorted Freshly Baked Rolls & Butter

Freshly Brewed Regular & Decaf Coffee or Iced Tea

**Pricing subject to the 23% service charge and 7% sales tax.
All pricing is subject to change.**

A Chance to Enhance

Prices are per person, unless otherwise noted.

Cold Hors d'Oeuvres

Priced per 50 pieces

- Deviled Eggs - \$90
- Bruschetta - Tomato Basil or Caprese - \$145
- Fresh Seasonal Fruit Display - \$115
- Seared Ahi Tuna Cucumber Bites - \$160
- Shrimp Cocktail - \$160

Hot Hors d'Oeuvres

Priced per 50 pieces

- Meatballs - BBQ, Swedish, or Sweet and Sour - \$100
- Spanakopita quiche - \$100
- Vegetable Spring Rolls with Sweet n Sour Sauce - \$110
- Sausage Stuffed Mushrooms - \$125
- Crab Stuffed Mushroom Caps - \$150
- Beef Empanadas - \$135
- Coconut Shrimp with Orange Marmalade Sauce - \$150
- Hawaiian Chicken Skewers - \$160

Display Platters

Served approx. 30 Guests

- Deluxe Cheese Tray with assorted Domestic Cheese and Crackers - \$105
- Anti-Pasta Platter, Selection of Olives, Greek Peppers, Tomatoes, Roasted Peppers,
Assorted Cheeses and Italian Meats - \$140
- Smoked Mahi Fish Spread with Assorted Crackers, garnished with Diced Tomatoes,
Red Onions, and Jalapeños - \$110
- Smoked Salmon Platter - \$130

**Pricing subject to the 23% service charge and 7% sales tax.
All pricing is subject to change.**

Specialty Meals

Prices are per person, unless otherwise noted.

Kids Meals - \$20

For Children 12 & Under

Chicken Tenders and Fries

Hamburger and Fries

Cheeseburger and Fries

Mac-n-Cheese and Fries

**All Kid's Meals include a Soft Drink*

Dietary Meals \$79

Price includes four (4) hour Call Brand Bar offered in packages

Grilled Chicken served with a Baked Potato and Chef's Signature Vegetables

Eggplant Parmesan served over Spaghetti

Cheese Ravioli in Marinara

Tomato Basil Pasta

Pasta Primavera

Vendor Meals - \$40

Chef's choice of dinner for your preferred vendors.

Add Ons

Extra Hour - \$100.00 per hour (This does not include Food or Beverage).

****Extra Hour must include the purchase of Food and Beverage****

Extra Bartender - \$150 plus tax.

Bottled Water for Ceremony - \$3.50 per bottle.

**Pricing subject to the 23% service charge and 7% sales tax.*

*All pricing is subject to change.**

Bar Beverage Pricing

Cash Bar

Priced based on One (1) Hour of Service

Bar Set Up Fee Required at \$100.00

House Liquor	\$7.25
Call Liquor	\$8.50
Premium Liquor	\$9.50
House Wines	\$7.00
House Champagne Toast	\$6.00
Assorted Soft Drinks	\$3.50
Assorted Juices	\$3.50
Bottled Water	\$3.00
Domestic Beer	\$6.00
Premium/Imported Beer	\$7.00

Host Bar

Priced per person

Bar Set Up Fee Required at \$100.00

	1 Hour	2 Hours	3 Hours	4 Hours
Beer, Wine & Soda	\$15	\$25	\$33	\$40
House Brands	\$17	\$26	\$36	\$46
Call Brands	\$21	\$30	\$42	\$54
Premium Brands	\$25	\$34	\$48	\$62

Please Note: - All pricing is Subject to Service Charge and Sales Tax.

Prices are subject to change.

Bar Beverages

Domestic Beer

Budweiser, Bud Light, Miller Lite, Coors Lite, Yuengling, Michelob Ultra
Non-Alcoholic: Michelob Ultra Zero

Premium Imported Beer

Corona, Heineken, Corona Light, Pacifico, Blue Moon
Non-Alcoholic: Heineken Zero

Call Brands

Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan
Spiced Rum, Dewars Scotch, Jack Daniels Whiskey, Seagram's
7 Blended Whiskey, Cuervo Gold Tequila, O'Shea's Irish
Whiskey

Premium Brands

Ketel One Vodka, Bombay Sapphire Gin, Grey Goose, Johnny
Walker Red Scotch, Maker's Mark Bourbon, Crown Royal
Canadian Whiskey, Jameson Irish Whiskey, Patron Tequila,
Hard Truth Rum

**Pricing subject to the 23% service charge and 7% sales tax.*

*All pricing is subject to change.**